



## Potato Pizza with Anchovies and Kalamata

**Makes:** 4 pizzas

**Prep time:** 20 minutes, plus overnight resting

**Cook time:** 20 minutes

### For the dough:

250g '00' flour

1 teaspoon instant dried yeast

½ teaspoon salt

Large pinch caster sugar

160ml water

Polenta, for coating the base of the dough

### For the tomato sauce:

1 x 400g tin chopped tomatoes

2 cloves garlic, crushed or grated

Large pinch chilli flakes, or to taste

Large pinch sugar

Olive oil

Potato pizza? It sounds unusual but it's wonderful - the potatoes soften in the sauce on top of the pizza and form a really satisfying base for soaking up the flavours of the anchovies and olives.

### Method:

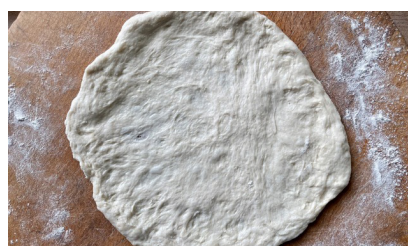


**1.** Combine the flour, yeast, sugar and salt in a bowl. Add the water and mix to a dough. Tip onto a lightly floured surface and knead briefly - just until smooth.



**2.** Set the dough aside in a lightly oiled bowl, cover and allow to rest at room temperature overnight.

**3.** The next day, make your tomato sauce. Heat a tablespoon of olive oil in a saucepan and gently cook the garlic for a minute or two, stirring. Add the tomatoes, sugar, chilli flakes and some salt and pepper and allow to cook on a low heat with the lid on for around 20 minutes. This can also be made the day before.



**For the toppings:**

4 large potatoes

50g anchovies in oil

1 large sprig rosemary, roughly chopped

20 pitted Kalamata olives

**Method Continued:**

**4.** Cook the potatoes in boiling salted water until just tender, then drain and slice. Set aside.

**5.** When you're ready to cook, place the ceramic pizza stone onto the Jupiter Outback BBQ and turn all

the gas burners on to high heat. Close the lid and wait until the BBQ is very hot.

**6.** Sprinkle a pizza paddle or the back of a baking tray with the polenta. Divide the dough into two pieces and place one piece on the paddle or baking tray. Use your hands to gently stretch it into a 20cm circle, leaving a little bump for a crust at the edges. Don't worry if it isn't perfectly round!

**7.** Have all your toppings ready next to the barbecue before transferring the pizza dough. When you're ready, carefully move the dough onto the stone. This is best done fairly quickly! Top with your tomato sauce, potato slices, anchovies, rosemary and olives.

**8.** Close the lid and cook until the pizza is lovely and golden on the bottom, and beginning to brown on top. Repeat for the other pizzas.