



Two Tubers

All things potato and truffle

Two Tubers White Pizza with Potato and Bacon, anchovies optional

Ingredients

Pita Bread

1 qty white sauce (1 tbsp. butter 1 tbsp. flour ½ cup milk)

2 tbsp grated parmesan

Red or Purple potatoes (I used Purple Sapphire)

Short cut bacon cut into squares to fit potato when sliced.

Anchovies (optional)

Your favourite pizza cheese or whatever you have on hand.

Method

Wash potatoes if required and slice into ½ cm slices. Place in a saucepan with water and bring to the boil. Simmer until fork tender. Drain. You can refrigerate until ready to use.

Heat oven to 180 degrees.

If using a pizza stone or cast-iron pan, pre-heat in the oven. Place pita bread on pre-heated pizza stone, cast iron pan or straight onto cold sheet pan. Place in the oven for 5 minutes to toast the underside. Bring out of the oven and flip onto a board. Spread with white sauce. Layer sliced potato over the white sauce and top each potato slice with a piece of bacon. Top the bacon with a small piece of anchovy if using. Top with pizza cheese and place back into the oven until browned.

Cut into slices and serve.

Notes

You can also top the potato with a rosemary leaf before adding the bacon, or sprinkle chopped rosemary over the pizza before adding the cheese.

This can also be cooked on the barbeque.