

Potato and Taleggio pizza





# Potato and Taleggio pizza

Once you've perfected your pizza dough, you can mix up your toppings, but this is a firm favourite.

## Gaggenau appliances

Oven

## Gaggenau accessories

Baking stone and heating element

**Preparation time** 20 minutes

+ 1 hour for proving

**Cooking time** 20 minutes

**Serves** 4

**Category** Baking, vegetarian, savoury

## Ingredients

400g bread flour

100g fine semolina

10g salt

7g yeast

350ml warm water

3 tbsp olive oil

## Topping

2 large potatoes, sliced thinly and tossed in 1 tbsp olive oil

300g Taleggio cheese, thinly sliced

Fresh oregano leaves, to garnish

Flaked sea salt

Olive oil, to drizzle

## Preparation

1. Place the flour, semolina and salt in a large bowl of a stand mixer. Mix the yeast, water and oil together in a large jug. Pour into the flour mixture and knead with a dough hook for 10 minutes until smooth and elastic. Form into a ball. Clean the bowl, lightly oil then place the dough back into the bowl, cover with a slightly damp cloth and allow to rise for 1 hour in a warm spot until doubled in size.
2. Knock down and portion into 4 equal balls. Place on a floured tray, cover and refrigerate until ready to use.
3. Place the **Baking stone and heating element** in the oven and preheat on **Baking function 300°C**.
4. Roll out one ball of dough thinly and place on the floured paddle. Top pizza with cheese and top with thinly sliced potato and oregano. Place pizza on baking stone and cook for 5 minutes or until golden and crisp. Repeat with remaining balls of dough.

## To finish

1. Dress with extra salt and olive oil and serve immediately.

## Note

Dough proofing at 38°C can be used.