



BRIE, POTATO & ROSEMARY PIZZA

<https://www.mainland.co.nz/recipe/brie-potato-rosemary-pizza.html>

PREP TIME
15 MINS

COOKING TIME
10 MINS

SERVES
2



This is a luscious combo if we do say so ourselves. Mainland Parmesan, Mozzarella and Brie combine to create a trio of deliciousness, paired with thinly sliced potatoes and fragrant rosemary. This pizza is super easy and absolutely stunning.

Ingredients

- 1 x 20cm pizza base
- 1 large garlic clove, peeled
- Flaky sea salt
- 2 tablespoons extra virgin olive oil
- 3 tablespoons crème fraîche or sour cream
- Mainland Grated Mozzarella
- 1 medium potato, washed and sliced very thinly on a mandolin or with a sharp knife
- Mainland Grated Parmesan
- Mainland Special Reserve Brie
- 2 tablespoons fresh rosemary leaves

Method

1. Preheat the oven to 250°C. (If you have a pizza stone, pop it in at least an hour before you plan to use it.)
2. Use a mortar and pestle to crush the peeled garlic clove with a good pinch of flaky sea salt until you have a paste-like consistency. Scrape the mixture into a bowl.
3. Slowly add 1 tablespoon of the olive oil to the mixture until it's spreadable, but not too runny, then add the crème fraîche and mix until fully combined.
4. Dollop the garlic sauce onto the centre of your pizza base and spread outwards in a circular motion, leaving a 2cm border around the edge.
5. Sprinkle over a large handful of grated Mainland Mozzarella. Layer the thinly sliced potato over the top until the surface of the pizza is covered. Then sprinkle over a large handful of grated Mainland Parmesan.
6. Take half the Mainland Special Reserve Brie, tear it into little nuggets and place all over the pizza. Place the rosemary in a small bowl and mix in the remaining tablespoon of olive oil (this will stop the rosemary burning in the oven) and sprinkle over the pizza.
7. Place the pizza in the oven and cook for 7-8 minutes until golden and the base is crispy.
8. To serve: Drizzle with extra virgin olive oil and season with flaky salt and freshly ground black pepper. Slice and serve.