

Less than 30 minutes

Makes 1

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Ingredients:

- 3-4 medium Radiant Red Flamenco potatoes, washed and thinly sliced
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 2 Tbsp (30ml) tomato paste
- 3 Tbsp (45ml) passata sauce or any other tomato-based sauce
- 1 cup (125g) mozzarella, grated
- Handful calamata olives
- 4 slices prosciutto
- Wild rocket and fresh basil, for serving

Method:

1. Preheat oven to 200°C.
2. Arrange potatoes in a circle, overlapping the edges to form a 25cm base.
3. Drizzle with oil and season.
4. Bake for about 12-15 minutes or until parcooked.
5. Mix tomato paste and passata together and spread over base, leaving a ½cm edge. Top with cheese and olives.
6. Return to oven and bake for another 10 minutes or until the cheese melts.
7. Top with prosciutto, rocket and basil.
8. Serve immediately.