



## Pizza with potatoes

40 min 

2 

3 

25 – 30 min at 180° C (350° F) Gas mark 4 

### Ingredients

300 gr. (11 oz.) Schär gluten-free Classic bread mix, 5 gr. (1/2 tablespoon) dried yeast or 10 gr. (1 tablespoon) fresh yeast, 250 ml. (2 cups) lukewarm water, 1 tablespoon olive oil, 150 gr. (5 oz.) mozzarella cheese, 200 gr. (7 oz.) potatoes, 2-3 anchovy fillets in oil, 2 teaspoons oregano, salt.

### Method

Mix the flour together well with the yeast, add the water and oil, and knead well. (If using fresh yeast, dissolve it first in the lukewarm water. If using dried yeast, mix it well with the flour.) Put the dough on a greased baking tray and leave to rise in a warm place for about one hour. Peel the raw potatoes, cut them into very thin slices, and distribute them over the dough along with the mozzarella cheese that has been cut into cubes and pieces of the anchovy fillets. Sprinkle oregano, salt, and a little oil over it. Bake in a preheated oven.

