

Roman Potato Pizza

Ingredients:

1 recipe pizza dough
4 teaspoons fine sea or table salt
6 to 8 (2.2 lb) small to medium Yukon Gold potatoes
1 medium yellow onion, diced
1/2 teaspoon freshly ground black pepper
4 to 5 tablespoons olive oil
About 1 tablespoon fresh rosemary leaves

Heat your oven to 500°F with a rack in the center.

Method:

1. In a medium bowl, combine 1 quart of lukewarm water with salt, stirring until the salt has dissolved.
2. slice the potatoes very thin (1/16 inch thick), and put the sliced potato directly into the salted water, which prevents oxidation and also helps soften them so they cook up nicely.
3. Soak for 25 to 30 minutes
4. Brush 1 rimmed half-sheet pan with olive oil.
5. stretch, nudge and press the dough across the bottom of the pan. The dough will be thin and imperfect. If holes form, just pinch them together.
6. Drain the potatoes in a colander and use your hands to press out as much water as possible, then pat dry with towels.
7. In a medium bowl, toss the potato slices with the onion, pepper, and olive oil.
8. Spread this potato mixture over your dough, going all the way to the edges so that there's no uncovered edge; put a bit more topping around the edges of the pie, as the outside tends to cook more quickly.
9. Sprinkle evenly with rosemary.

Bake for 25 to 30 minutes until the topping is starting to turn golden brown and the crust is nicely bronzed underneath.

Serve pizza hot or at room temperature.