



Potato and sweet potato pizzettes

GLUTEN FREE

Makes about 12

Who doesn't love pizza? These are so quick and easy to put together and they make for a perfect afternoon tea or weekend lunch.

- 200 g (7 oz) large potato, well scrubbed and cut into 8 mm–1 cm ($\frac{3}{8}$ – $\frac{1}{2}$ inch) thick slices
- 140 g (5 oz) orange sweet potato, cut into 8 mm–1 cm ($\frac{3}{8}$ – $\frac{1}{2}$ inch) thick slices
- olive oil, for brushing
- 60 g (2¼ oz/¼ cup) pizza sauce (see side bar)
- 6 Kalamata olives, pitted and quartered
- 1–2 slices fresh or tinned pineapple in natural juices, cut into small pieces
- 1 slice organic, nitrate-free ham, or naturally-cured salami, cut into small pieces (optional)
- 40 g (1½ oz) grated cheddar or mozzarella, cut into small pieces

Preheat the oven to 165°C (320°F/Gas 3). Brush both sides of the potato and sweet potato slices with oil and arrange in a single layer on baking trays lined with baking paper. Bake for 15–20 minutes or until just cooked and lightly golden. Do not overcook them or they will fall apart when held later on. (You can cook them a couple of hours ahead, if desired.)

Increase the temperature to 190°C (375°F/Gas 5). Top each slice with 1 teaspoon sauce, a couple of pieces of olive, pineapple and ham, and the cheese. Bake for 6–10 minutes or until the cheese is melted and lightly golden. Allow to cool a little before serving.



KITCHEN NOTE

It's best to choose nice, plump potatoes and sweet potatoes for these—large enough to produce a slice with a diameter of about 6–7 cm (2½–2¾ inch).

When I'm short on time I use an organic, tinned pizza sauce. You could, however, use the garden vegetable tomato sauce (see page 142), enrich it with a few more herbs, and reduce it down so it is nice and thick. Alternatively, you can use pesto (see pages 230–232) as a base instead of the tomato sauce—it is especially good on these potato pizzettes.