

HEINZ

RECIPE

Bean and potato pizza



Serves:

4



Preparation Time:

35 minutes



Cooking Time:

15 minutes



With a mixed side salad

Ingredients:

- 415g (13½oz) can **Heinz Beanz**
- 500g (1lb) strong bread or pizza flour
- 1 tsp salt
- 7g (¼oz) sachet easy-blend dried yeast
- 4 tbsps olive oil
- 1 large potato, thinly sliced
- 1 garlic clove, crushed
- 3 tbsps chopped rosemary
- 4 tbsps grated pecorino cheese
- Salt and pepper

Method:

Make the pizza base. In a large bowl mix together the flour, salt and yeast and make a well in the centre. Pour 300ml (½ pint) of lukewarm water into the well and add 1 tbsp of oil. Gradually work in the flour to form a soft but not sticky dough. Turn out on to a lightly floured surface and knead for 5 minutes until the dough is elastic and smooth. Transfer to a clean bowl, cover with cling film and a damp cloth and leave to rise at room temperature for about 1 hour or until the dough has doubled in size.

Knock back the dough and divide it into 4 pieces. Roll out one piece on a lightly floured surface to a round 30cm (12 inches) across. Place on a floured baking sheet. Repeat with the remaining dough to make 4 rounds in all.

Lightly mash the Heinz Beanz with the back of a fork and spread them over the pizza bases. Top each base with the thinly sliced potato. Mix together the remaining olive oil and crushed garlic and drizzle over the potatoes. Scatter over the rosemary and pecorino. Season to taste with salt and pepper and bake in a preheated oven, 220°C (425°F), Gas Mark 7, for 15 minutes or until the potatoes have coloured slightly and are cooked through. Serve immediately.