

Pizza with Green Garlic, Potatoes and Herbs

By Kaitlyn

I came across this recipe by Martha Rose Shulman a few years ago and I still dream about it. I added a sprinkling of goat cheese over the top at the end and it was delicious but you could go without and it would still be an amazing pizza. Seeing Green Garlic at the farmer's market this past weekend reminded me I need to make this again. I also try to use the russian fingerling potatoes if I can find them- the texture is perfect. The original recipe can be found here: http://www.nytimes.com/2009/05/25/health/nutrition/25recipehealth.html?_r=1&

Serves 4 (enough topping for 1 12-14" crusts)

- 1 pizza crust, 12-14"
 - 1 bulb Green Garlic sliced thin (or 4 cloves garlic sliced thin)
 - 1/2 pound new or other waxy potatoes
 - 1 pinch salt
 - 3 tablespoons olive oil
 - fresh ground pepper
 - 1 tablespoon chopped fresh rosemary, or 1 teaspoon crumbled dried rosemary, or 2 teaspoons dried oregano (fresh herbs are best, I use whatever I had on hand- usually Parsly, Rosemary and Chives)
 - 1/4 cup grated Parmesan
 - 2 tablespoons additional, for drizzling over topping
1. Bring a medium pot of salted water to a boil, and drop in the garlic. Blanch for 30 seconds, and transfer to a bowl of cold water using a slotted spoon. Drain and dry on paper towels.
 2. Add the potatoes to the pot, and bring to a gentle boil. Cover partially, and simmer the potatoes until just tender when pierced with a knife — 10 to 15 minutes, depending on the size of the potatoes. Drain and rinse with cold water. When cool enough to handle, slice about 1/4 inch thick.
 3. Preheat the oven to 450 degrees with a baking stone inside. Roll or press out the pizza dough, and line a 12- to 14-inch pan. Brush all but the rim of the crust with 1 tablespoon of olive oil, and sprinkle on the Parmesan. Top with the sliced potatoes and sliced garlic. Season generously with salt and pepper, and sprinkle with the rosemary or oregano. Add Goat cheese if you are using it. Drizzle on the remaining olive oil. Bake until the crust is browned and crisp, about 15 minutes. Serve hot or at room temperature.