**Jerusalem Artichoke Pizza**



**Ingredients**

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| * 4 Jerusalem artichoke | * 2 tablespoon roughly chopped fresh rosemary |
| * 150g Grana Padano/Parmigiano-Reggiano | * 6 whole leaves kale, stems trimmed |
| * Olive oil, for drizzling | * Salt |
| * 2 pizza bases (made by other group) | * ¾ cup shredded tasty cheese |
| * ¾ cup shredded mozzarella | * Crème fraiche or thinned down sour cream, for drizzling |

**Directions**

* Preheat oven to 220°C.
* Wash and scrub Jerusalem artichokes to remove the dirt.
* Slice the Jerusalem artichoke as thinly as possible with either the slicing attachment on the kitchen aid mixer or using a mandolin into a bowl.
* Grate the grana Padano cheese (parmesan)
* Wash rosemary, remove leaves from stalk and finely chop rosemary.
* Wash the kale, remove stems and roughly chop.
* Toss together the rosemary, Grana Padano, kale, a generous dash of olive oil and a generous pinch of salt, coating everything evenly and massaging the kale to soften it up.
* **Grate/shred the mozzarella and the tasty cheese into two separate bowls.** Lay down the mozzarella, then an even layer of the sliced artichokes, followed by the kale and rosemary mixture.
* Top the pizza with the tasty cheese. Put the pizza in the oven.
* Thin out the sour cream/crème fraiche with a little water to make it slightly runny to drizzle on pizza.
* Cook until the pizza is evenly browned, 10-15 minutes.
* Take pizza off the trays onto two chopping boards.
* Cut each pizza into 16 even pieces and drizzle with crème fraiche/sour cream.