



*Pita pizza with Tutaekuri (Urenika) potato,
bocochini and sage with a dash
of horopito*

Serves 6

Ingredients

6 x medium sized Pita Breads
6 x Tutaekuri (Urenika) potatoes - Pre scrubbed and pre cooked
100grm Bocochini Cheese
50grm Mozzarella cheese
Sage - Pinch
Horopito - Pinch
Salt and Pepper - To Taste
Olive oil - Splash
1 x Garlic clove

Method

Brush the pita bread with a little olive oil and rub a cut clove of garlic over each pita bread for a touch of flavour.

Slice lengthways the Urenika potato and layer on the pita bread. Arrange the Bocochini cheese and sprinkle a pinch of the sage and Horopito over the pizza to taste. Season with a touch of salt and pepper. Add a little mozzarella cheese to complete.

Bake in a hot oven until crisp and hot.

Serve with a little lite soured cream.

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