
COPENHAGEN

travel guide



issue 1

TRINE HAHNE- MANN'S KITCHEN



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RYE PIZZA WITH POTATOES & FETA

Serves 4 people

INGREDIENTS

DOUGH

25 g yeast
300 ml lukewarm water
300 g rye flour
150 g or plain flour
1 tsp. salt

TOPPING

1 ½ tbsp. olive oil
800 g potatoes
200 g feta
Needles of 5 rosemary stems
Salt and freshly ground pepper

FOR SERVING

Green salad

METHOD

DISSOLVE YEAST IN 50 ML OF LUKEWARM WATER, then stir into 2 tbsp of the rye flour and 1 tbsp plain flour, stir it into a paste, let it rest under a tea towel for 30 minutes. After the 30 minutes, then stir in rest of the water, add the rest of the flour, and salt.

NOW KNEAD THE DOUGH WELL until it is smooth, place in a big bowl, cover with a tea towel, and leave to rise for 1½ to 2 hours. After 2 hours the dough is ready to use for the pizza.

PREHEAT THE OVEN to 220°C/425°F/gas mark 7.

ROLL OUT THE DOUGH VERY THINLY in 2 squares about 35 × 35 cm. Place them on a buttered baking tray and brush the dough with olive oil.

CLEAN THE POTATOES IN COLD WATER and cut them in super thin slices, which is easiest to do using a dicer mandolin. Place the slices on the dough, and brush again with olive oil.



