

Instructions for making potato pizza are very simple

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Usually when you want to make your own pizza, you need to prepare a pizza base along with other ingredients. However, in this article you will have another way to make pizza crust, with easy-to-find ingredients and simple implementation. Below are instructions for making potato pizza.

How to make potato pizza

Ingredients for making:

1. Potatoes: 4 potatoes
2. Ham or bacon: 3 slices
3. Spices: 2g salt, 2 tablespoons starch, mozzarella cheese, parsley powder.

Step 1:

We wash the potatoes and peel them, then slice them into very thin strips to make the cake crispier.



Step 2:

Next, cut the ham into strips like potatoes. We will mix the potatoes and ham well, add starch and salt so that the potatoes and ham absorb the spices.



Step 3:

Add cooking oil to the pan and spread the potatoes evenly around the pan. Be careful not to spread too many potatoes as this will cause the pizza base to become thick.

You fry both sides until golden brown, over moderate heat, don't let the heat get too high because it burns easily.



Step 4:

Sprinkle cheese on one side, then cover the pan and turn down the heat to low so the cheese melts. Finally, put the cake on a plate and sprinkle with parsley powder to enjoy.



The pizza base makes the potatoes crispy and soft with a cheesy taste. You also don't need to prepare too many ingredients to make this dish.

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