

# Use of English

## A Slice of History

*Read the text below, choose the correct answer (A, B, C, D)*

The roots of pizza (1) \_\_\_\_\_ back to ancient times. The ancient Greeks and Egyptians baked flatbreads with various toppings. However, it was in Naples, Italy, during (2) \_\_\_\_\_ century that pizza (3) \_\_\_\_\_ we know it today started to take shape. Naples was a bustling city with a diverse population, and the local bakers began experimenting with different ingredients to create a quick and affordable meal for the working class.

The birth of modern pizza is attributed to the creation of Neapolitan pizza. This style of pizza featured a thin and crispy crust topped with simple ingredients such as tomatoes, cheese, and herbs. It (4) \_\_\_\_\_ gained popularity among the locals and became a staple street food in Naples. In the late 19th century, the Margherita pizza was born, named after Queen Margherita of Italy. Legend has it that in 1889, Queen Margherita visited Naples, and a local pizza maker crafted a pizza in her honor. He used tomatoes, mozzarella cheese, and basil to represent the colors of the Italian flag. (5) \_\_\_\_\_ Queen loved the pizza, and thus, the Margherita pizza was born, (6) \_\_\_\_\_ an iconic symbol of Italian cuisine.

Later on, the popularity of pizza grew and it spread to all (7) \_\_\_\_\_ continents. People started adding different ingredients, some (8) \_\_\_\_\_ unusual than others. In 1962, a Greek immigrant living in Canada (9) \_\_\_\_\_ to experiment with unconventional toppings and added pineapple to his pizza. The combination of the tropical fruit with ham and cheese intrigued his customers, and the Hawaiian pizza was born. Different ingredients have found their way onto pizzas, offering unique flavor combinations. From the sweetness of fig jam to the richness of fried eggs and the crunch of pine nuts, these toppings bring a new dimension to the traditional pizza experience.

