

# HOW TO MAKE A PIZZA



@learning\_with\_martis

Read the ingredients and the steps to make a pizza, then write the numbers to put the steps in the correct order:

## INGREDIENTS:

### FOR THE DOUGH:

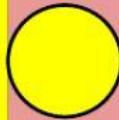
- ☐ 400 gr strong white flour.
- ☐ 20 gr of fresh yeast
- ☐ 220 gr of tepid water
- ☐ 1 teaspoon of salt
- ☐ 30 gr of olive oil

## INGREDIENTS:

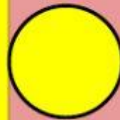
### FOR THE TOPPING:

- ☐ 300 gr of tomato sauce.
- ☐ 200 gr of chopped mushrooms
- ☐ 100gr of york ham or ham
- ☐ 200gr of fresh mozzarella
- ☐ grated cheese

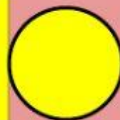
When the dough is ready, divide the dough into two equal portions, shape the portions into a ball, and preheat the oven (230 °C)



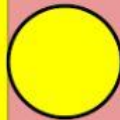
Second, mix all the ingredients and add the remaining water if the dough feels hard.



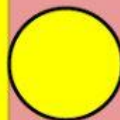
Then, **put** the dough in a bowl for an hour.



Next, **put** the pizza base onto the baking tray and **spread out** the tomato sauce and add the mushrooms and the ham.



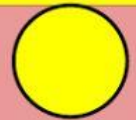
Afterwards **roll out** one piece of the dough to form a circle or rectangle.



After 7-10 min, your pizza is ready to be eaten! Yummy!!



First, in a large mixing bowl, stir together the flour and the salt. Scumble in the fresh yeast. **Pour** in most of the water along with the olive oil.



Finally, **add** some grated cheese and put the pizza in the oven for 7-10 minutes (230°C)

