

**Поставьте предложения в правильном порядке, чтобы  
получился рецепт овощной пиццы**

Mix the flour, water and oil into a dough. Put it on the table and fold it many times.	
Put the slices of tomato and vegetables on top of the cheese	
First, mix 300g flour and a small spoon of yeast and salt in a bowl.	
Cut some tomatoes, mushrooms or other vegetables into slices.	
Spread tomato sauce on your pizza base.	
Enjoy your pizza. Yummy!	
Next, pour 200ml water into the bowl and add a big spoon of olive oil	
Roll the dough into a big circle. This is your pizza base!	
Bake the pizza in the oven at 220oC for about 10 minutes. Ask an adult to help you!	
Grate some cheese and put it on top of the tomato sauce.	