The history of Pizza

READ THE PASSAGE AND ANSWER THE QUESTIONS.

Pizza has very ancient origins. Prepared since prehistoric times with different types of flours,the flat bread played an important role in the diet of the ancient Egyptians, but also of the Greeks and Romans. For centuries, the pizza prepared in Naples was nothing more than a flattened disc of bread baked in a wooden oven and seasoned with garlic, lard and salt or with cheese and basil.

In the Middle Ages, a rental contract for a mill near Gaeta included 24 pizzas a year as part of the annual fee. The tomato only arrived in Europe in the 16th century, and in the 18th century it began to be used to enrich traditional recipes, including pizza.

One of the first pizzas was the pizza marinara, based on tomato, garlic, oil and oregano. Neapolitan sailors used to take this pizza with them to the open sea. In 1762, for King Ferdinand IV of Bourbon it was love at first taste!

On June 9th, 1889, King Umberto I and Queen Margherita invited Raffaele Esposito, the most famous Neapolitan pizzamaker of the time, to Capodimonte Palace. On this special occasion Raffaele and his wife Rosa prepared three pizzas for the royal couple: the most traditional one, seasoned with cheese, basil and lard, a marinara with only garlic, oil and tomato and an absolute novelty with mozzarella, tomato and basil, in tribute to the colours of the Italian flag. The queen loved the new one so much that Raffaele Esposito named it "pizza margherita" in her honour.

Thanks to the Italian emigrants, today pizza is one of the flagships of Italian cuisine around the world, based on the freshness of its ingredients and the quality of the cooks that make it.

ANSWER THE QUESTIONS

1. Did ancient populations cook pizza?
2. What did the pizza cooked in Naples consist of at the beginning?
3. When did tomato arrive in Europe?
4. What was pizza marinara based on?
5. Who was Raffaele Esposito?
6. What is pizza margherita seasoned with?

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