# HOW TO MAKE A PIZZA

@learning_with_martis

Read the ingredients and the steps to make a pizza, then write thenumbers 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. Scrumble 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)



LIVEWORKSHEETS