

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)

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

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!!

