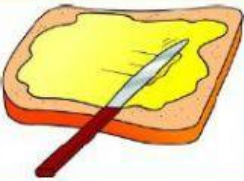







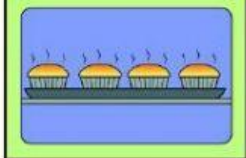
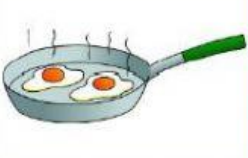


COOKING VERBS

mix	pour	roll	spread	grate
cut	bake	boil	fry	grill
				
	mix			
				

boil	→	cook meat or vegetables in the oven
fry		cook pies or cakes in the oven
bake	→	cook in hot water
roast		cook over steam from hot water
steam		cook over a direct flame or under heat
grill		cook in hot oil

	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.
1	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 220°C for about 10 minutes. Ask an adult to help you!
	Grate some cheese and put it on top of the tomato sauce.