

Year 9: How to make your pizza

You will make the pizza dough 1 between 2. You need to be quick as time in the lesson is short!

Equipment: (1 between 2)

- 1 Glass Bowl (large)
- 1 measuring jug
- 1 teaspoon
- 1 tablespoon
- 1 spreading knife



Ingredients: (1 between 2)

- 1 bag of flour (250g)
- 1 teaspoon yeast
- 1 teaspoon of salt
- 1 tablespoon of oil
- 150ml warm water



Stage 1:

1. Put the flour, salt and yeast into a large glass bowl and mix with spreading knife.



Stage 2:

1. Place 1 tablespoon of oil in the bowl
2. Add water a little at a time while stirring with spreading knife
3. Continue adding water until the dough is formed (keep stirring with the spreading knife)



Stage 3:

1. Split the dough in half
2. Each person kneads their dough until soft and 'workable'



Stage 4:

1. Make the dough into a circle using your hands
2. Then roll the dough using your rolling pin until it is thin



Stage 5:

1. Fold half your pizza base over your rolling pin and transport to your baking sheet



Stage 6:

1. Spoon your pizza topping onto your pizza and spread out evenly
2. Add your toppings and bake in the oven for 10 - 15 minutes



Stage 7:

1. While the pizza is cooking complete all of your washing up.
2. Remember to scrub your tables



Stage 8:

1. Take your pizza out of the oven and allow to cool before putting it in your container
2. Remember to wash your baking sheet!

