



Y4 Design Technology - Pizza

What is Pizza

Pizza is a dish of Italian origin consisting of a usually round dough base topped with tomatoes, cheese and various other ingredients. It is then baked at a high temperature.

Over the years different styles of pizza have developed included calzone, stromboli, New York style and deep dish.

Popular Pizza Toppings

- Mushrooms
- Onions
- Meats such as chicken, ham and pepperoni
- Peppers
- Olives
- Anchovies
- Olives

Vocabulary

Base	A, usually round, shape of dough that pizza sauce and toppings are placed on.
Crust	The edge of the pizza base that doesn't have topping on it.
Knead	To work moistened flour into dough with the hands
Proofing / Proving	When the dough is allowed to rest and rise before baking.

Making Pizza



Mix flour, oil and water to make a paste.



Knead the mixtrure until it forms a dough.



Cover and allow the dough to prove.



Prepare your pizza toppings.



Spread sauce on the rolled out base and add your chosen toppings.



Bake in the oven.

Techniques

- Peeling
- Chopping
- Dicing
- Slicing
- Mixing
- Kneading
- Baking

