



KEY VOCABULARY

pizza

savoury food that is made up of a **flat, bread base with toppings** on it

savoury

something which might **taste salty, sour or spicy** – the opposite of sweet

dough

a thick mixture of flour and other ingredients – a pizza base is made from dough which **needs to be baked**

when dough is **raw**, it is soft and squidgy; when it is **baked**, it becomes harder

bake

to **cook** something in an **oven** – biscuits, pastry and bread are baked

knead

to **squeeze/press dough repeatedly** until it is **smooth and stretchy** – pizza dough and bread dough needs to be kneaded before it is baked.

passata

tomatoes that have been **mashed up** so that they are a **thick liquid** – passata is often the first topping that goes on top of a pizza base.

home-made food

food that is **made at home**, rather than being bought from a shop already prepared

processed food

food that has been **prepared or altered in some way**, often in a factory

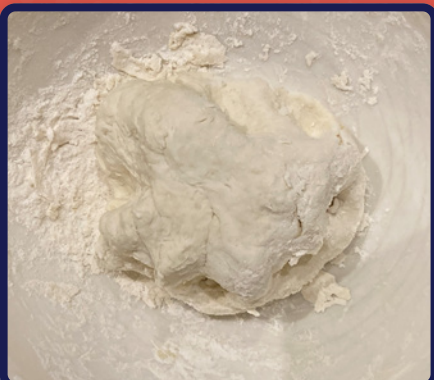


pizza was first made in Naples in Italy



Italy is shown marked in red

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dough before kneading



kneading the dough



rolled pizza dough



knife skills

the bridge



knife skills

the claw