



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**

bake

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

knead

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

passata

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

home-made food

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.

processed food

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

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



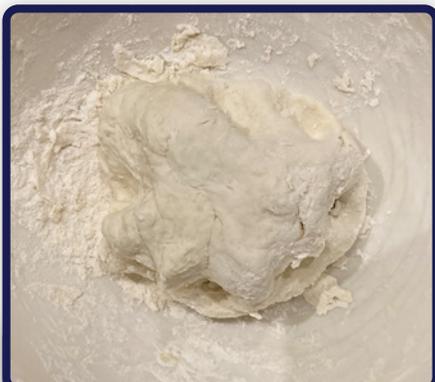
knife skills

the bridge



knife skills

the claw



dough before kneading



kneading the dough



rolled pizza dough