

How to Make a Pizza

Ingredients:

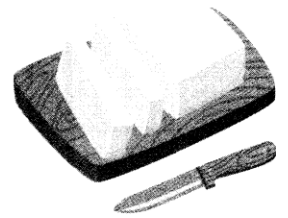
225g **self-raising** flour
 50g **margarine**
 150ml milk
 2 tablespoons tomato **purée**
 2 teaspoons olive oil
grated cheddar cheese
chopped ham
 pineapple pieces

Method:

1. Ask an adult to turn on the oven, to heat it to 220°C/Gas mark 7.
2. Add the flour to a mixing bowl. Rub in the margarine until your mixture looks like breadcrumbs.
3. Add the milk and mix until you have a soft dough.
4. Use a rolling pin to roll the dough thinly and put it onto an oven tray.
5. In a bowl, mix together the tomato purée and olive oil. This is our pizza sauce. Spread the pizza sauce onto the pizza base.
6. **Sprinkle** the grated cheese over the pizza.
7. Put the chopped ham and pineapple onto the pizza.
8. Finally, bake in the oven for 20 minutes.
9. When you hear the timer ring, ask an adult to take it out for you.
10. Cut the pizza into **slices** and serve!



A Answer the questions.



1. What is the title of the procedure?

2. How much margarine does the recipe say to use?

3. What is added to the flour and margarine mixture?

4. What are the ingredients for the pizza sauce?

5. What do you put on the pizza after spreading the sauce?

6. For how long should the pizza be baked?



Why should an adult take the pizza out of the oven?

B Circle the word closest in meaning to the underlined word.

1. I cut the cake into small slices.

- (a) bunches (b) pieces (c) plates (d) circles

2. Grandad likes margarine on his toast.

- (a) jam (b) oil (c) butter (d) marmalade

3. I chopped the carrot and lettuce.

- (a) divided (b) tore (c) washed (d) cut up

4. I like to sprinkle sugar on my pancakes.

- (a) scatter (b) drop (c) spread (d) place



What are your favourite pizza toppings? List them.