



Pizza Making Materials

PIZZA MARGHERITA

DOUGH:

- 2 Cups Flour (Italian type "00" or bread flour recommended)
 - Just under 1 Cup Warm Water
 - 1 tsp. Dry Active Yeast
 - 1/2 tsp. Sugar
 - 1 tsp. Oil
- 1/2 -1 tsp. Salt (Sea Salt recommended)



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SAUCE:

- 1 small can Crushed Tomatoes or small can Whole Tomatoes (San Marzano (Italian) recommended)
- Fresh Basil Leaves
- Pinch of Salt (Sea Salt recommended)



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CHEESE:

- 1 Package/container of Buffalo Mozzarella or 1, 8 oz. bag of Shredded Mozzarella

- Olive Oil for Drizzling (Extra Virgin recommended)

**This recipe is enough for 1 full size or 2 individual size pizzas.*

*If you want to make extra for the family, double the quantities**



Pathfinder's Name

Pizza Maker

1. Do a short research on the history of pizza.

Date completed _____

2. Make a list of the basic ingredients for the pizza dough.

3. Find out at least one biblical text about each single ingredient. Explain at least 4 of these texts and their symbolic meaning.

4. Describe the leavening process.

5. What is the difference between Neapolitan style pizza and Roman style pizza?

6. According to its shape and size, how many kinds of pizza do you know?

7. What are three different ways to bake a pizza. Describe the differences in detail.

1.

2.

3.

8. What is the ideal temperature if you use a wood oven to cook pizza? What is the ideal temperature if you use an electric oven?

9. Prepare a Pizza Margherita.

Date completed
