

## How to Make a Pizza

This is an instruction on how to make a delicious traditional Mario pizza.

### Ingredients:

300g flour  
1 teaspoon of yeast  
1 teaspoon of salt  
100ml of tomato puree  
125g mozzarella cheese  
1 teaspoon of olive oil

### Utensils:

Electronic Mixer  
Spatula  
Measuring spoons  
Weighing scales  
Palette knife  
Long handed wooden pizza server

## Method

Before you start, ensure that the oven is preheated to 190o

Now wash your hands with soap and warm water. Place an apron over your head and a hat on your head to protect the food from hair.

Measure out your ingredients and place into the mixing bowl.

Now place the mixing bowl on to the electronic mixing machine, switch mixer on and mix for one minute.

After the ingredients have been mixed, place mixture on the surface and knead until soft. Spin around on your hands to make a round pizza base to a required size.

Once the pizza base is made, using a palette knife to spread the smooth tomato puree, making sure all the surface is covered. Now sprinkle the grated mozzarella cheese over the base. At this stage, additional toppings can be added if required.

Place the pizza in the oven using a long handed wooden pizza server to ensure you do not burn yourself.

Cook for 10mins (more time may be required if there are additional toppings), remove from the oven using the long handed wooden pizza server to place on a plate for the waiter/waitress to serve to the customer.