

Vocabulary ladder for DT (pizza making)



Timer (n)

To measure how long a task takes.



Measurement (n)

A scale that shows the size or amount of something.



## Ingredients (n)

One of the substances that make up a mixture.



## Temperature

(n)

A degree of heat that can be used to control

the oven.



purpose.

## Equipment

(n)

Supplies or tools needed for a special

### Ingredients

- Pizza base mix
- 100ml warm water
- 600g fresh tomato pasta sauce
- 100g ready grated cheese
- 50g water thin ham, torn into pieces
- 50g mushrooms, sliced
- A little dried oregano
- 2tsp olive oil



### Method

1. Mix the pizza base mix with water together in a large bowl, to make dough.
2. Place on a floured surface and knead for 5 mins until smooth.
3. Cut into 2 pieces then roll out on a floured surface to 18cm wide circles.
4. Place on a baking sheet and leave in a warm place for 10mins until it puffs up.
5. Preheat the oven to 200°.
6. Spoon 2tbsp of the sauce onto the pizzas then spread over the dough, leaving a 1cm border clear around the edge.
7. Scatter over the grated cheese and top with ham and mushrooms.
8. Finally use your fingers to scatter over the oregano and use a teaspoon to drizzle a little olive oil all over the toppings.
9. Get an adult to help you put the pizzas in the oven and bake for 10-12mins or until golden brown and crisp.
10. Leave to cool for 5 mins before serving.

## Method (n)

Clear steps to complete in order to achieve an outcome.