

Vocabulary ladder for DT (pizza making)



Timer

Measuring how long a task takes.



Measurement

A number that shows the size or amount of something.



Ingredients

One of the substances that make up a mixture.



Temperature

A degree of heat that can be used to control the oven.



Equipment
Supplies or
tools needed
for a special
purpose.

Ingredients

- Pizza base mix
- 100ml warm water
- 6tbsp fresh tomato pasta sauce
- 100g ready grated cheese
- 50g wafer 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
Clear steps to
complete in
order to
achieve an
outcome.