



PIZZA

By Maddox

PIZZA TOPPINGS

- Pepperoni
- Cheese
- Tomato
- Green beans
- Pineapple
- Ham
- Black olives
- Onions
- Broccoli
- Mushroom
- sausage



TYPES OF PIZZA

- thick crust
- Deep Dish
- New York style
- Chicago style
- Stuffed crust Oooo
- Sicilian pizza
- California pizza
- Buffalo chicken pizza
- Breakfast pizza

HISTORY OF PIZZA

- 997 AD – the first recorded mention of pizza
- 1522 – tomatoes arrive in Italy
- 1889 – pizza margherita is invented
- 1905 – pizza arrives in the united states
- 1943 – frozen pizza is invented
- 1960s – pizza chains become popular
- Present Day – pizza around the world



PIZZA PLACES

- Pizza Hut
- Little Caesars
- Dominos
- Chucky Cheeses
- Papa johns
- Oregon Stop Pizza
- Peter Piper Pizza
- Fat Cats
- Barros Pizza

FUN FACTS

- October is national pizza month
- 93% of Americans have eaten pizza sometime in the last month
- The United States eats 350 slices of pizza every second
- The most expensive pizza in the world costs \$12 000
- 36% of Americans believe that pizza is a breakfast meal
- The most popular pizza topping is pepperoni
- New York City was home to the first pizzeria in the U.S.
- About 1 in 5 restaurants in the U.S. is a pizzeria.
- In some countries mayonnaise is a popular pizza topping.

HOW THE MAKE PIZZA DOUGH

- 2_2 1/3 cups all purpose flour or bread flour
- 1 packet instant yeast
- 1 1/2 teaspoons sugar
- 3/4 teaspoon salt
- 1/8_ 1/4 teaspoon garlic powder and/ or dried basil leaves
- 2 tablespoons olive oil
- 3/4 cup warm water 3

INSTRUCTIONS 1

1. Combine 1 cup (125) of flour , instant yeast sugar, and salt in a large bowl. If desired , add garlic powder and dried basil at this point as well.
2. Add olive oil and warm water and use a wooden spoon to stir wall very wall.
3. Gradually add another 1 cup (125g) of flour Add any additional flour as needed (I've found That sometimes I need as much as an additional 1/3 cup), Stirring until the dough is forming Into a cohesive, elastic ball and is beginning to pull away from the sides of the dowl (see video Above recipe for visual cue),The dough will still be slightly sticky but still should be manageable with your hands
4. Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush up the sides of the bowl.
5. Lightly dust your hands with flour and form your pizza dough into around ball and transfer to your olive oil, then cover the bowl tightly with plastic warp and place it in a warm place.
6. Allow dough to rise for 30 minutes or until doubled in size. If you intend to bake this dough into a pizza, I also recommend preheating your oven to 425f (215c) at this point so that it will have reached temperature once your pizza is ready to bake.
7. Once the dough has risen, use your hands to gently deflate it and transfer to a lightly floured surface and knead deflate until smooth (about 3 _5 times).
8. Use either your hands or rolling pin to work the dough into 12 circle.
9. Transfer dough to a parchment paper line pizza pan and either pinch the edges or fold them over to form a crust.
10. Drizzle additional olive oil (about a tablespoon) over the top of the pizza and use your pasty brush to brush the entire surface of the pizza (including the crust) with olive oil.
11. Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven.
12. Add desired toppings (see the notes for a link to my favorite, 5_minute pizza sauce recipe) and bake in a 425F (215C) preheated oven for 13_15_ minute pizza sauce recipe) and bake in a

425F (215C) preheated oven for 13_15 minutes or until toppings are golden brown. Slice and serve.

HOW TO MAKE A PIZZA

- Pizza dough
- Pizza sauce
- Cheese
- Garlic oil butter
- Parmesan (stinky cheese)
- White flour

INGREDIENTS

- 16 ounces pizza dough :
- 1/2cup pizza sauce :
- 18 20 slices pepperoni
- 12 ounces mozzarella cheese, grated
- 1/2 teaspoon ground black pepper
- 1 teaspoon fresh oregano (optional)
- Flour for rolling and shaping dough

INSTRUCTIONS 2

- Preheat the oven to 500 F
- If you are using a pizza stone preheat in the oven for at least 20 minutes so it gets nice and hot as well.
- If you are the pizza sauce, stir together the ingredients. The sauce recipe makes just enough for one large
- Mix dough and knead for 10 minutes and then let rise until doubled in size.
- pizza. You can easily double it if you are making more than one pizza.
- Roll out dough on a lightly floured surface. If its hard to roll let it rest for 5 minutes so it can come to room temperature. For a large pizza you can easily double it if you are making more than one pizza.
- Transfer the dough to a lightly dusted pizza peel. Alternatively fit it into a large cast iron.
- Add sauce in a light layer all over the pizza leaving about ¼ inch crust around the edges.
- Chop half of the pepperoni and sprinkle it over the sauce. Top the pizza with grated cheese and the rest of the pepperoni. Season with black pepper.