



The Ministry of education and science of the Republic of
Buryatia

Baikal College of tourism and service

Pizza

Fulfilled: student group-716 Voronin Vitaly
Checked:

Ulan-Ude, 2016

ingredients:

- *Dough:*
- *1 package active dry yeast(about 2 1/4 oz)*
- *1 cup warm water*
- *1 teaspoon sugar*
- *2 tablespoons olive oil*
- *2 1/2 cups all-purpose flour*
- *Pinch salt*
- *Topping:*
- *1 cap (8 ounces) tomato sauce*
- *Browned ground beef*
- *1 can sliced mushrooms(drained)*
- *Thinly sliced green pepper and onion*
- *1/2 cup grated Parmesan cheese*
- *1 to 2 cups shredded Mozzarella cheese*



1. Add yeast to the water and stir until dissolved



2. Add sugar, oil, flour, and salt



3. Put the mixing bowl filled with dough in warm water for 5 minutes to rise



4. Pat dough out on a well-greased cookie sheet or pizza pan or



5. Lay toppings on dough in order listed



6. Bake at 400° for 15 to 20 minutes



Delicious appetite



resources:

- www.google.com
- www.povarenok.ru