

ITALIAN CUISINE

FAVORITE DISH PIZZA



The presentation was made by
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INGREDIENTS

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- *Pizza Dough: Makes enough dough for two 10-12 inch pizzas*
- 1 1/2 cups warm water 1 package (2 1/4 teaspoons) of active dry yeast
- 3 3/4 cups (490 g) bread flour
- 2 tablespoons extra virgin olive oil (omit if cooking pizza in a wood-fired pizza oven)
- 2 teaspoons salt
- 1 teaspoon sugar

Pizza Ingredients

- Extra virgin olive oil
- Cornmeal (to help slide the pizza onto the pizza stone)
- Tomato sauce
- Firm mozzarella cheese, grated
- Fresh soft mozzarella cheese, separated into small clumps
- Fontina cheese, grated

INSTRUCTION

STEP 1:



STEP 2:



STEP 3:



INSTRUCTION

STEP 4:



STEP 5:

STEP 6:



INSTRUCTION

STEP 7:



STEP 8:



STEP 9:



INSTRUCTION

STEP 10:



A large, round pepperoni pizza is the central focus, resting on a rustic wooden cutting board. The pizza is topped with a thick layer of melted white cheese and numerous slices of pepperoni. One slice has been cut out and is placed slightly in front of the main pizza. In the background, a metal pizza server is visible. Fresh green basil leaves are scattered around the pizza, adding a touch of freshness to the scene. The lighting is warm and focused on the pizza, creating a cozy and appetizing atmosphere.

Bon appetite

Thank you for your attention!

