

Subject:

I have chosen to describe a Pizza

Description:

Pizza is a typical Neapolitan dish, it is served hot (do not trust who serves a warm pizza).

Pizzas came in different types but the common characteristic is all of them have a base made of dough, covered with tomato sauce and almost always topped with cheese and have a circular shape. The borders of the pizza have a name “Cornicione” (literally cornice) and it is the only part of the pizza that has no toppings, moreover it is the thickest and soft part of a pizza.

Around the world different kinds of pizza are made, they have different topping ingredients, different shapes and different rising time, but all these pizzas are an evolution of the original Italian pizza. The original pizza does not have an established diameter, the “cornicione” it has a thickness of one - one and half inches while the rest of the pizza is thin.

It is important that the cheese is mozzarella cheese, the tomato sauce is made using a particular type of tomatoes the San Marzano tomatoes, and really important is the dough must be done using flour, water, salt, oil, sugar and brewer’s yeast. If you make a pizza with these ingredients you will be making a pizza Margherita.

To cook the real pizza it is necessary to use a stone bricks oven and the fire must be kept alive using only wood.

Task	Date	Start	End	Interruptions
Write out problem statement	11/05/14	13:00	13:07	
Study a pizza	11/05/14	13:07	13:10	
Write up thoughts	11/05/14	13:10	13:30	
Draw diagram				