

## **Cooking Assignment #1:**

I tried to cook **Veg cheese pizza**, which is my favorite dish. Initially, I collected the materials required for preparing the recipe, which are:

1. Wheat flour – 1 cup
2. Olive oil – 2 tablespoon
3. Curd – 2 tablespoon
4. Baking soda –  $\frac{1}{4}$  tablespoon
5. Sugar –  $\frac{1}{2}$  tablespoon
6. Salt –  $\frac{1}{4}$  tablespoon
7. Mozzarella cheese – 2" x 2" piece
8. Capsicum – 10 pieces –  $\frac{1}{2}$  inch each
9. Olive – 1 tablespoon
10. Pizza sauce – 2 tablespoon
11. Oregano –  $\frac{1}{4}$  tablespoon
12. Crushed Black pepper –  $\frac{1}{4}$  tablespoon

The recipe consists of two major steps: kneading dough and making the topping. I began by preparing dough for the pizza. I added curd, sugar, baking soda, salt, and olive oil together in the wheat flour and mixed them properly. Then, I kneaded the dough using about  $\frac{1}{4}$  cup of lukewarm water until it was smooth and even. So, the first step of preparing the dough was complete.

The next step was to prepare the topping for the pizza. Firstly, I spread some oil on a tray and placed the dough on it. I flattened the dough into about 1/2 cm thickness with my hands. Second, I seasoned the pizza by spreading some oil over it first, followed by some pizza sauce. Meanwhile, I set the oven to preheat at 200 degrees centigrade. Third, I placed capsicum pieces and olives throughout the pizza surface. Likewise, I grated the mozzarella cheese first and then spread them on the top covering the vegetables.

Thereupon, both significant steps of kneading the dough and preparing the topping were completed. Finally, I set the oven for 12 minutes at 200 degrees centigrade and placed the pizza in the oven for baking. After 12 minutes, the pizza was ready. Before serving, I sprinkled some oregano and crushed black pepper on the surface and then served it with tomato ketchup.

I had not expected the pizza to taste perfect since this was the first dish that I had prepared on my own. However, the taste was better than my expectations. It was not as good as the one served in restaurants, but it was still tasty. On the other hand, the pizza was not very crispy. It was maybe due to not enough time during baking. Likewise, the crust was not very thin, which reduced the quality slightly. The next time I cook this dish, I will try to make the crust thin by kneading the dough more efficiently and also will keep it in the oven sufficient enough to make it crispy.