

Cooking Assignment #2:

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I found an Indian recipe online this time for my favorite dish, **Veg cheese pizza**, hoping it would be better than the last time. Initially, I collected the materials required for preparing the recipe, which is pretty similar to the last time. The recipe is divided into three parts: making the pizza dough, making the pizza sauce, and assembling the pizza.

Ingredients

The ingredients are also divided according to the three parts of the recipe.

- **For The Pizza Dough:**
3 cups all-purpose flour, 1 cup warm water, two teaspoons active dry yeast, $\frac{1}{4}$ teaspoon sugar, two tablespoons olive oil, $\frac{1}{2}$ teaspoon salt, some olive oil for brushing, flour or semolina for sprinkling
- **For Pizza Sauce**
4 to 5 medium tomatoes, 2 to 3 medium garlic cloves, two tablespoons olive oil, two tablespoons red wine (optional), two teaspoons dried basil or two tablespoons fresh basil, one teaspoon dried oregano or one tablespoon fresh oregano, freshly crushed or ground black pepper, salt,
- **Toppings**
One sliced onion, one capsicum, one tomato (chopped or sliced), 8 to 9 pitted green olives, 8 to 9 pitted black olives (sliced), grated mozzarella cheese, fresh or dried herbs.

Recipe

I followed the following recipe step by step.

Making Pizza Dough

- Sprinkle sugar in warm water.
- Add yeast. Stir and let the mixture sit at room temperature for 10-15 mins till it becomes frothy.
- In a bowl, add one cup flour, salt, olive oil, and the frothy yeast mixture.
- Stir the mixture. Add another cup of flour and stir again. The mixture becomes sticky.
- Add the last cup of flour and continue to stir.
- Knead the dough into a smooth, springy ball. Apply some olive oil all over the dough.
- Cover loosely and keep in a large bowl at room temperature for 1.5 to 2 hours.
- The dough will double up and nicely leaven.

Making Pizza Sauce

- Blanch the tomatoes and chop them.
- Heat the oil and fry the chopped garlic. Add the tomatoes and wine. Cook them uncovered for 4 to 5 minutes.
- Add the herbs, salt, and pepper and mix them well. Cook further for 3 to 4 minutes.

Assembling And Making Veg Pizza

- Flatten the dough to a disk and roll the dough on a floured surface.
- Place the dough onto a greased and dusted pan.
- Brush some olive oil on the pizza base and spread the tomato sauce on the pizza.
- Top the pizza with the veggies and spread the grated cheese.
- Bake in the oven for 10-15 minutes at 200 degrees centigrade till the base becomes golden brown, and the cheese on top melts and gets browned.

The veg cheese pizza was then ready to serve. It was the second time I had cooked something on my own. I hoped it to be better than my recipe. The taste was indeed better. It was crisper, with rich flavors. The crust was neither too doughy nor too crunchy, which was a good thing. The crust had browned and blackened char spots, which provided a bit of smoky flavor. However, it was slightly more burnt on the bottom, which is an area of improvement for the next time. Also, there was too much salt, so the pizza tasted a bit salty.