

Cooking assignment #3:

After cooking my favorite dish, **Veg cheese pizza**, two times, I gained some experience in how the cooking procedure affects the taste and quality of the dish. So, in my third try, I tried to combine the good aspects of each method. Likewise, I attempted to improve some aspects of the process to make the dish as perfect as I could. I used the same ingredients as the Indian recipe I cooked the second time since it was adequate.

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, ¼ teaspoon sugar, two tablespoons olive oil, ½ teaspoon salt, some olive oil for brushing, flour 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, one teaspoon dried oregano, ground black pepper, salt.
- **Toppings**
One sliced onion, one capsicum, one sliced tomato, 8 to 9 pitted green olives, 8 to 9 pitted black olives (sliced), grated mozzarella cheese, fresh herbs.

Procedure

There were three major steps in the cooking procedure, with the change in some of the steps to make the dish tastier. I followed the given steps to prepare the dish.

1. Making Pizza Dough

- Sprinkle sugar in warm water and add yeast to it. Make sure the sugar is enough.
- 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. Don't put too much salt like the last time.
- Stir the mixture and add another cup of flour. Stir again until the mixture becomes sticky.
- Add the last cup of flour and continue to stir.
- Knead the dough into a smooth, springy ball. Apply enough olive oil all over the dough.
- Cover loosely and keep in a large bowl at room temperature for 2 hours. Give enough time to ensure the dough is right.

2. Making Pizza Sauce

- Blanch the tomatoes and chop them.
- Heat the oil and fry the chopped garlic. Add the tomatoes and wine and cook them uncovered for 5 minutes.
- Add the herbs, salt, and pepper and mix them well. The amount of salt should be as little as possible. Cook further for 3 to 4 minutes.

3. 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 uniformly over the base. Make sure the cheese covers all the vegetables.
- Bake in the oven for 10 minutes at 200 degrees centigrade till the base becomes golden brown, and the cheese on top melts and gets browned. Make sure to check in between that the base hasn't been too burnt.

Conclusion

With some improvements in the procedure, my third attempt at cooking a veg cheese pizza was successful. Since this was the third try, I had high expectations for the dish to be good. After trying the pizza, I could easily sense that the dish was a lot better than the previous two attempts. The crisp was perfect. It had all the required flavors. The crust had a smoky flavor, similar to the previous dish. The bottom portion was not too burnt like the last time, which was a significant improvement. Likewise, the amount of salt was as I had desired, which didn't make the pizza too salty. So, finally, after three attempts, I was able to cook my favorite dish to some degree of personal satisfaction.

- Ayush Kumar Shah