

## Grade 7

### Reading Cooking Instructions

# Homemade Margherita Pizza Recipe

Hello young chefs! Today we are diving into the delightful world of Italian cuisine as we prepare a classic Margherita Pizza right from scratch. Don't worry; it's simpler than it sounds, and the results are absolutely worth it!

### Ingredients:

- 2 cups of all-purpose flour
- 1 packet of active dry yeast
- 3/4 cup of warm water (not hot!)
- 1 teaspoon of sugar
- 1 teaspoon of salt
- 1 tablespoon of olive oil
- 1 cup of tomato sauce
- 2 cups of shredded mozzarella cheese
- Fresh basil leaves
- A pinch of salt and pepper

### Instructions:

**Prepare the Dough:** In a large mixing bowl, combine the warm water and sugar, stirring until the sugar dissolves. Sprinkle the yeast over the water and let it sit for 5 minutes, or until it becomes frothy. Add the flour, salt, and olive oil. Mix until a dough forms.

**Knead the Dough:** Flour a clean surface and knead the dough for 8-10 minutes, or until it becomes smooth and elastic. Place it back in the bowl, cover it with a damp cloth, and let it rise for 1 hour, or until it has doubled in size.

**Preheat the Oven:** Preheat your oven to 475°F (245°C). Ensure it's fully preheated before baking the pizza.

**Shape the Pizza:** Once the dough has risen, punch it down and transfer it to a floured surface. Roll it out into a circle, about 12 inches in diameter.

**Add the Toppings:** Transfer the shaped dough to a pizza stone or a baking sheet. Spread the tomato sauce evenly over the surface, leaving a border around the

edges. Sprinkle the shredded mozzarella cheese on top and add fresh basil leaves. Season with a pinch of salt and pepper.

**Bake the Pizza:** Bake in the preheated oven for 10-12 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

**Cool and Serve:** Remove the pizza from the oven and let it cool for a few minutes before slicing. Enjoy your homemade Margherita Pizza!

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## Multiple Choice Questions

1. What is the first step in making Margherita Pizza?

- A) Preheat the Oven
- B) Prepare the Dough
- C) Add the Toppings
- D) Knead the Dough

2. How long should the dough rise?

- A) 30 minutes
- B) 45 minutes
- C) 1 hour
- D) 1.5 hours

3. What temperature should the oven be preheated to?

- A) 350°F (175°C)
- B) 400°F (205°C)
- C) 475°F (245°C)
- D) 500°F (260°C)

4. How much flour is needed for this recipe?

- A) 1 cup
- B) 1.5 cups
- C) 2 cups
- D) 2.5 cups

5. What do you do after the dough has risen?

- A) Bake it immediately
- B) Punch it down and shape it
- C) Let it rise again
- D) Add the toppings

6. Which ingredient is NOT mentioned in the recipe?

- A) Olive oil
- B) Tomato sauce
- C) Bell peppers
- D) Fresh basil leaves

7. How long should you knead the dough?

- A) 5-7 minutes
- B) 8-10 minutes
- C) 12-15 minutes
- D) 20 minutes

8. What do you do after rolling out the dough?

- A) Let it rise again
- B) Bake it immediately
- C) Add the toppings
- D) Preheat the oven

9. What should you do before baking the pizza?

- A) Let it rise
- B) Preheat the oven
- C) Knead the dough
- D) Cool it down

10. How much cheese is required for this recipe?

- A) 1 cup
- B) 1.5 cups
- C) 2 cups
- D) 2.5 cups

1. Answer: B) Prepare the Dough Explanation: The passage starts with preparing the dough, which is the first step listed in the instructions.
2. Answer: C) 1 hour Explanation: The passage states that the dough should rise for 1 hour, or until it has doubled in size.
3. Answer: C) 475°F (245°C) Explanation: The instructions specify to preheat the oven to 475°F (245°C).
4. Answer: C) 2 cups Explanation: The ingredients list specifies 2 cups of all-purpose flour.
5. Answer: B) Punch it down and shape it Explanation: After the dough has risen, the instructions say to punch it down and shape it.
6. Answer: C) Bell peppers Explanation: Bell peppers are not listed in the ingredients or mentioned in the recipe.
7. Answer: B) 8-10 minutes Explanation: The passage instructs to knead the dough for 8-10 minutes.
8. Answer: C) Add the toppings Explanation: After rolling out the dough, the next step is to add the toppings.
9. Answer: B) Preheat the oven Explanation: The oven should be preheated before baking the pizza, as mentioned in the instructions.
10. Answer: C) 2 cups Explanation: The ingredients list specifies 2 cups of shredded mozzarella cheese.