

Name _____

Marvelous Margherita Pizza Magic

Multiple Choice Questions

1. What is the first step in making the pizza dough?
 - A) Preheat the oven
 - B) Knead the dough
 - C) Activate the yeast
 - D) Slice the cheese

2. What should you do after kneading the pizza dough?
 - A) Throw it away
 - B) Let it rise
 - C) Bake it immediately
 - D) Add more salt

3. How long should you let the dough rise?
 - A) 5 minutes
 - B) 30 minutes
 - C) 1 hour
 - D) 24 hours

4. What is the purpose of simmering the pizza sauce?
 - A) To make it colder
 - B) To make it spicier
 - C) To thicken it and blend the flavors
 - D) To make it fizz

5. How do you know when the pizza is ready to be taken out of the oven?
 - A) When it starts to sing
 - B) When the crust is golden brown and the cheese is bubbly and slightly browned
 - C) When it turns blue
 - D) When it floats in the air

