

Name _____

Marvelous Margherita Pizza Magic

Short Answer

1. Why is it important to create a well in the center of the flour before adding the yeast mixture and olive oil when making pizza dough?
2. What role does the olive oil play in the pizza dough, and why is it added?
3. What should you do if the pizza dough is too sticky while kneading?
4. How can you customize the Margherita pizza with additional toppings to suit your taste?
5. Describe the appearance of the Margherita pizza when it's ready to be served.

