

Name _____

Marvelous Margherita Pizza Magic

Open-Ended Response Questions

1. Explain why you should activate the yeast before using it in the pizza dough. What happens to the yeast during this process?
2. Describe the texture and taste of the Margherita pizza crust when it's perfectly baked. How does it differ from an undercooked or overcooked crust?
3. Why do you let the Margherita pizza cool for a few minutes before slicing and serving? What might happen if you cut it immediately out of the oven?
4. Imagine you want to make a vegan version of this Margherita pizza. What cheese substitute and additional toppings could you use to create a delicious plant-based option?

