

Name _____

Marvelous Margherita Pizza Magic

Short Answer Key

1. Creating a well in the center of the flour allows you to gradually incorporate the wet ingredients (yeast mixture and olive oil) into the dry ingredients, ensuring even mixing and preventing clumps.
2. Olive oil adds moisture and flavor to the pizza dough, making it tender and enhancing its taste.
3. If the pizza dough is too sticky while kneading, you can add a little more flour to it until it becomes less sticky.
4. You can customize the Margherita pizza with toppings like sliced tomatoes, roasted garlic, red pepper flakes, or a drizzle of balsamic glaze to suit your taste.
5. The Margherita pizza should have a crispy, golden-brown crust and a savory, melted cheese topping when it's perfectly baked.

