

Name _____

Marvelous Margherita Pizza Magic

Open-Ended Response Answer Key

1. Activating the yeast involves mixing it with warm water and sugar, allowing it to become frothy. This process ensures that the yeast is alive and active, which is essential for the dough to rise and create a light and airy crust during baking.
2. A perfectly baked Margherita pizza crust should have a crispy exterior while maintaining a tender and chewy interior. It should have a mild, slightly nutty flavor from the olive oil. An undercooked crust will be doughy, while an overcooked one may become dry and tough.
3. Allowing the Margherita pizza to cool for a few minutes before slicing and serving helps the cheese set slightly, making it easier to cut into neat slices. If you cut it immediately, the cheese might ooze out, and the pizza could be too hot to handle.
4. To make a vegan Margherita pizza, you can use dairy-free mozzarella cheese or make a homemade cashew-based cheese sauce. Additional toppings like cherry tomatoes, roasted red peppers, and fresh arugula can provide flavor and texture variety.

