

Name _____

Crafting Homemade Pizza Dough: A Delicious Adventure

Short Answer

1. Why is it important to let the yeast mixture sit for a few minutes before using it in the dough?
2. Describe the steps involved in kneading pizza dough until it becomes smooth and elastic.
3. What should you cover the dough with during its first rise, and for how long should it rise?
4. Explain why you might choose to let the divided pizza dough rest for an additional 10-15 minutes before rolling it out.
5. Name at least three common pizza toppings you can add to your homemade pizza.

