

Name _____

Crafting Homemade Pizza Dough: A Delicious Adventure

Short Answer Key

1. It's important to let the yeast mixture sit to ensure that the yeast is active and ready to use, as indicated by the frothy appearance.
2. Kneading pizza dough involves placing the dough on a floured surface and repeatedly folding and pressing it with your hands until it becomes smooth and elastic.
3. The dough should be covered with a clean kitchen towel or plastic wrap, and it should rise for about 1-1.5 hours.
4. Allowing the divided pizza dough to rest for an additional 10-15 minutes can make it easier to roll out and shape.
5. Common pizza toppings include tomato sauce, mozzarella cheese, pepperoni, mushrooms, bell peppers, and olives.

