

HOW TO MAKE YOUR OWN PIZZA

Presented by Beta Paramita, MT. in English Experiment Class
Architecture Department and Vocational Education
Indonesia University of Education

- **Ingredients Required**

- 1 cup of warm water (105F)
- 3 1/2 cups of all-purpose flour
- 2 tablespoons of olive oil
- 2 teaspoons of honey
- 1 teaspoon of salt
- 1 teaspoon of yeast

- **Step by Step Procedure**

- 1. Put warm water (80 to 110°F) into a bowl. Add salt and honey and mix with a spoon. Add yeast, mix and let it sit for about 10 minutes.
- 2. Gradually add flour and olive oil and start mixing. 3. When the mixture gets too heavy to mix, start kneading the dough with your hands. 4. Knead the dough until you have a smooth ball. If the dough cracks it is too dry. Add water bit by bit until it forms a nice coherent ball. If your dough feels more like batter, it is too wet and you need to add flour bit by bit. If you need to add water or flour, do it by small amounts. 5. Coat the dough with olive oil, place it in a large bowl and cover it with kitchen wrap or a grocery bag. Let the dough rise for about an hour at room temperature, then push it down again so it deflates. Let it sit for about another hour. If you want to use it the next day, put it in a refrigerator. 6. Put the dough on a lightly floured surface, put a bit of flour on top and make it into the shape of a pie by stretching it out from the center outwards. Use a rolling pin until the dough is about 1/4" thick. Punch some holes in the dough with a fork to let the air escape while the pizza is in the oven. 7. Put on your [pizza sauce](#) of choice. Put on your [favorite pizza toppings](#). 8. Bake the pizza in your oven at 400 - 450°F for about 20 to 25 minutes until the crust is light brown.

- **Additional Information**

- You get better results when you use a pizza baking stone. The pizza stone should be preheated to 450°F for an hour prior to baking, and should be placed in the middle of the oven.





Ingredients Required

2 tablespoons olive oil
1/4 Cup chopped onions
1 tablespoon minced garlic
3 Italian plum tomatoes, peeled and minced
3 oz. canned tomato paste
2 1/2 tablespoons Italian seasoning
1/2 Teaspoon Salt
1/4 Black Pepper
1/2 Stick Unsalted Butter, sliced

Step by Step Procedure

Heat the oil in a large skillet over high heat.
Sauté the onions in oil for 1 minute.
Stir in garlic, tomatoes, tomato paste, Italian seasoning.
Season with salt and pepper to taste.
Bring to a boil and simmer, stirring occasionally, for about 5 minutes.
Reduce the heat to low and stir in butter pieces.
When the butter is half melted, remove the skillet from heat and continue stirring until thoroughly incorporated.