## Guess my recipe (Pizza )

### Part 1 Mix and match with words from recipe

|  |  |
| --- | --- |
| Ham | skinke |
| Onions | løg |
| Basil | basilikum |
| Flour | mel |
| Yeast | gær |
| Water | vand |

|  |  |
| --- | --- |
| floured  | melet/mel på bord  |
| fingertips  | fingerspidser  |
| Repeat  | gentag  |
| sprinkle  | drys  |
| toppings  |  fyld/pynt  |
| crust  | sprød  |

|  |  |
| --- | --- |
| Dough  | dej  |
| Smooth  |  glat  |
| Hours  | timer  |
| Divide  | del /når man deler noget  |
| slightly  | let/lidt  |
| working outwards  | arbejde udad  |

### Part 2 Guess my recipe from ingredients

Water,yeast, flour, olive oil, salt, sugar, [Tomato sauce](http://www.simplyrecipes.com/recipes/basic_tomato_sauce/), Mozzarella cheese, peppers, Italian sausage, basil, Pesto, Pepperoni, Onions, Ham.

### Part 3 read the recipe

**Making the Pizza Dough**

Mix water and yeast in a bowl.

Mix in the flour, salt, sugar, and olive oil.

Knead the pizza dough until the dough is smooth and elastic.

Cover the dough and let sit in a warm place (75-85°F) until it doubles in size, at least 1 to 1 1/2 hours.

Divide the dough in half.

Take one ball of dough and flatten it with your hands on a slightly floured table. Starting at the center and working outwards, use your fingertips to press the dough.



Repeat with the second ball of dough.



Put on the tomato sauce, sprinkle with cheese, and place your toppings on the pizza.



Bake pizza until the crust is browned and the cheese is golden, about 10-15 minutes. If you want, toward the end of the cooking time you can sprinkle on a little more cheese.



#### Glossary

Water (vand) Yeast (gær) Flour (mel) Olive oil (oliven olie) Salt (salt), Sugar (sukker) [Tomato sauce](http://www.simplyrecipes.com/recipes/basic_tomato_sauce/) (tomat sovs) Mozzarella cheese(mozzarella ost) Basil (basilikum) Onions (løg) Ham (skinke) Bowl (skål) Dough (dej) Smooth (glat) Hours (timer) Divide (del /når man deler noget) slightly (let/lidt) floured (melet/mel på bord) working outwards (arbejde udad) fingertips(fingerspidser) Repeat(gentag) sprinkle (drys) toppings (fyld/pynt) crust (sprød)

golden (gylden) toward (hen imod)

### Part 4 put the recipe back together

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