Design and Technology - Knowledge organiser

Year 4 – Pizza

Pizza

Key vocabulary

- Base
- Crust
- Depth
- Topping
- Spread
- Grate
- Slice
- Layer
- Dough
- Knead
- Shape
- Cook
- Temperature

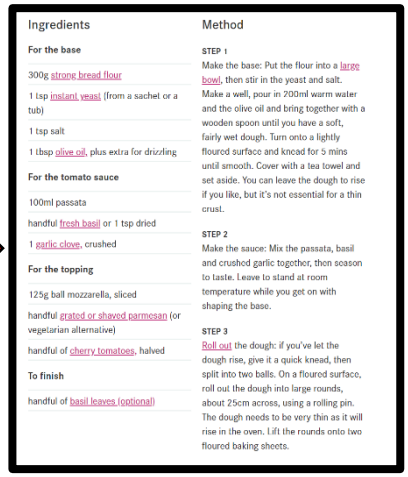
Skills

- Designing
- Measuring
- Mixing
- Cooking
- Testing
- Evaluating

Design brief

Design and make a pizza that will be healthy and nutritious for someone to eat. Think carefully about the different elements of your pizza, such as the shape, base, crust and toppings.





Ingredients

For the base

300g strong bread flour

1 tsp instant yeast (from a sachet or a tub)

1 tsp salt

1 tbsp olive oil, plus extra for drizzling

For the tomato sauce

100ml passata

handful fresh basil or 1 tsp dried

1 garlic clove, crushed

For the topping

125g ball mozzarella, sliced

handful grated or shaved parmesan (or vegetarian alternative)

handful of cherry tomatoes, halved

To finish

handful of basil leaves (optional)

Method

STEP 1

Make the base: Put the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

STEP 2

Make the sauce: Mix the passata, basil and crushed garlic together, then season to taste. Leave to stand at room temperature while you get on with shaping the base.

STEP 3

Roll out the dough: if you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.





