

WAYS PEOPLE EAT PIZZA



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- *Video story
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- *Answer key

Name:

Date:

GREAT BIG STORY



Ways People Eat Pizza

Watch how people eat pizza in 7 countries of the world. Note down the ingredients and how she says it tastes. Which pizza is your favorite?



A collection of seven empty rectangular boxes, each representing a country. Each box has a label at the top and a small illustration of a unique pizza style. The boxes are connected by lines, suggesting a sequence or a path.

- Australia**: Illustration of a slice of pizza with a pineapple on top.
- England**: Illustration of a pizza served in a paper cone, similar to a taco.
- Brazil**: Illustration of a slice of pizza with a thick crust and toppings.
- Malaysia**: Illustration of a pizza served in a paper container with a lid, possibly a takeout style.
- France**: Illustration of a slice of pizza with a thick crust and toppings.
- Sweden**: Illustration of a slice of pizza with a thick crust and toppings.
- Dubai**: Illustration of a slice of pizza with a thick crust and toppings.

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Australia

ham, pineapple, barbeque sauce, cheese

sweet. loves it.



England

flour, baking powder, salt water, deep-fry. Vinegar, cayenne, french fries.

crunchy, so good



Brazil

shredded chicken, cheese (Catupiry) tomato sauce

creamy, good



tuna fish, pineapple thousand island dressing, tomato sauce, cheese

tuna taste. Great.



Malaysia

France

Gruyere cheese, bacon, potato

decadent, rich, salty.

Doesn't know.
Delicious.



shredded chicken, curry powder, banana pineapple, cheese, tomato sauce, peanuts, bacon

balanced, it works



anchovies, hard boiled eggs artichoke hearts, cheese, tomato sauce

not her cup of tea
can appreciate it



Sweden

Dubai



MY FAV PIZZA

ADD YOUR DREAM PIZZA TOPPINGS.
BE A CREATIVE COOK!



What do you call your
pizza creation?

- Whoa. That's really good. Do I have something in my teeth? I'm Beryl and again, inspired by my last video, I'm gonna try something. I'm gonna have an international pizza party for one. I went on YouTube and I said, "What type of pizza toppings do you like on your pizza and where do you live?" And again, you guys responded. I looked through the comments and I picked out seven topping combinations from seven countries to try out the different ways that you recommend I should eat pizza from around the world.

Instead of spreading this all out over a week. I, I'm just gonna go for this in one day. I think we'll be fine. I think. So this is the "Pizza Toppings" episode.

Australia.

So the first pizza I'm trying was submitted from Australia.

They said that on their pizza, they like (bell dinging) barbecue sauce, (bell dinging) ham, (bell dinging) and pineapple. I need to use barbecue sauce as the base, instead of tomato sauce.

You always need to start with a little bit of cheese on the base. Add a little bit of pineapple, put some cut-up ham and top with cheese and put it in the oven. Ta dah!

Okay, first pizza from Australia. I have actually never had barbecue sauce on pizza before. This is good. (laughs) Okay, the barbecue sauce is kind of sweet and the pineapple's kind of sweet and the mozzarella cheese is saltier. Also, there's a bunch of pizzas that have pineapple on them so get ready. Pineapple is apparently much beloved. I don't miss tomato sauce at all on this. I actually love this. Thank you Australia. This is fabulous.

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Scotland.

This next way of eating pizza was submitted by somebody living in England. Although this is a Scottish thing. So there's two parts to this. The deep frying part that is (bell dinging) flour, (bell dinging) baking powder, (bell dinging) and salt. And the (bell dinging) the pizza that you serve with (bell dinging) white vinegar and (bell dinging) French fries at the end. So you're gonna pour out the flour, not like that though.

Clean that up, clean that up. Pour out the flour, add a little bit of baking powder, a little bit of salt, some water.

Mix it up. Ooh a little more water. Keep mixing. Cayenne 'cause I heard that's good. Then it needs to be in the fridge for 15 minutes.

You're gonna have the oil heating up on the stove. Once the batter is ready, you're gonna take the pizza and cover it in the batter Carefully, put it into the oil. Push it in, get it nice and deep fried. Take it out. Let it cool. Plate it very nicely with french fries. Ta dah!

Okay. This is definitely my first time eating deep fried pizza. There's a first for everything. So I need to put some vinegar on this. (laughs) Oh God, this is so good. The batter's really crunchy. This was my first time deep frying. And I feel like it wasn't that scary. There's not much to say, unless you're somebody who really objects to deep frying, deep frying anything makes it better. And pizza's no different. Yum. The vinegar is good. (laughs) This is one of those things where you have to like thank the internet. 'Cause I would have never, I would have never come across this without you guys.

Brazil

The next type of pizza I'm having with was submitted from Brazil. This one is just shredded chicken and a type of Brazilian cheese called Catupiry. So tomato sauce as the base, put the shredded chicken on top. Ooh put that, okay better. Squirt out the Catupiry. Spread it I guess. That's looking that's looking better. And put it in the oven. And it's done. Ta dah!

So this submission came from Brazil and it was actually in the pizza around the world video as well. So it's all coming full circle. It's shredded chicken and Catupiry cheese, which is a Brazilian soft cheese. Whoa, this is just out of the oven. It's so hot. I should have waited longer. Very interesting. It is not similar at all to mozzarella cheese. It is very creamy and like a very umami, rich cheese. It's good.

Malaysia

This pizza was submitted from Malaysia. It is (bell dinging) tuna fish with (bell dinging) pineapple again, (bell dinging) and Thousand Island dressing. Okay so, tomato sauce base. A little bit of cheese to start out, put some tuna fish, spread it around, add the pineapple. A little more pineapple.

Okay then cheese on top and then I'm guessing, and I'm just kind of putting the Thousand Island dressing across the top and I'm gonna bake it like this. Okay it's done. Ta dah!

I have never tried tuna or Thousand Island dressing on a pizza. The Thousand Island I get. I mean, This is kind of like a really extra tuna melt. And a tuna melt is great. If you like tuna fish, then you would like this. It's a tuna melt. Or maybe a tuna melt is a pizza and we've just been calling it by the wrong name. The pineapple is a funny addition though, 'cause you're all like, yeah, I'm eating a tuna melt, like this is great. And then boom, big piece of pineapple. Right at yeah. And yet look, I ate it. I ate all of this so. (laughs)

France

This one is called a Savoyarde. Savoyarde? I can't do accents. It needs (bell dinging) heavy cream, (bell dinging) Gruyere cheese, (bell dinging) potato, (bell dinging) and bacon. Yes. So you're gonna use heavy cream as the base. And you're gonna put a little bit of Gruyere cheese grated on that and then put the bacon. A little more bacon, a little more bacon. And then cover it with thinly sliced pieces of potato. And then you're gonna put bigger slices of Gruyere on top and bake it.

And it's done. That looks pretty good. This is going to be a decadent bite. I can feel it. There's a lot happening. Whoa! Okay. (laughs) Why does good food make me giggle? Okay, the bacon is really good. It mixes so well. I put these kind of big slices of Gruyere cheese on top, which just like melts into everything and coated the potatoes in this amazing, amazing way. It's really rich between the cream and the Gruyere cheese, but then you have this really salty crunching bit from the bacon and I am gonna have some of the second bite. I don't know if I could eat a full pizza like this, but a split around the table, yes, delicious.

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Sweden

This pizza was submitted from Sweden twice, actually. It's shredded (bell dinging) chicken with (bell dinging) pineapple, (bell dinging) and banana, (bell dinging) and peanuts (bell dinging) and curry powder.

Okay so, tomato sauce on the bottom. A little bit of cheeses, the base. Shredded chicken and then the pineapple. Okay then cheese on top. And then I'm gonna put the banana on, just slices of banana and the curry powder. Oh and some peanuts and bacon. It looks pretty good.

If I didn't know any better, I would have thought that this pizza was a troll, but this pizza is also in the, around the world pizza video. And I got multiple responses about this topping. So this is my first time having banana on pizza. I'm game.

It works. (laughs) What? (laughs) Oh wait, what? What is happening? There's two types of fruits on here, which is definitely one more than you need. The banana, what? I know what it is. The banana's cooked. So the sugars are tasting very different in it. But the curry powder on top balances it in such a way that it kind of almost acts like more cheese, but not. Does that help? I mean, I'm not like a real food critic. I don't know why this is working. (laughs) Okay. It's good.

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Dubai

This pizza was submitted from Dubai and it is (bell dinging) artichoke hearts,(bell dinging) anchovies, (bell dinging) hard boiled eggs and bacon. So, we're gonna use tomato sauce as the base, a little bit of cheese. Okay, put the artichoke hearts on top. I love artichoke hearts and the anchovies. Go big or go home. We're putting four anchovies on top and the hard boiled egg, make it look pretty. Cover with cheese. And I realized that I forgot the bacon after I put it in the oven, but we will rectify that later.

It's amateur hour over here. I forgot to put the bacon on it and that is a rookie move, right? I feel bad, but I brought it so it's not baked in, but it's still gonna be a part of it.

I've never had a hard boiled egg on a pizza. I've never had fried egg on a pizza with runny yolk, but not hard-boiled. I don't really have much to say about the anchovies because I find them to just be very salty. However, I love artichoke hearts on pizza. Artichoke hearts, I think, are one of the most underrated foods. They're so good. I have so much food in my teeth right now. I can feel it. Whatever. I can appreciate the flavors. It might not be my cup of tea, but it's not bad.

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So I just woke up from a two hour nap. (laughs) It was too much pizza. My body just (laughs) shut down. I don't think that any of them were, oh, the light. I think that this has been really fun and interesting because pizza is such a universal food and yet the toppings were so wildly different.

So many of the toppings I would have never even thought to try myself. And I think that when people travel,they're all like, "Oh, we need to try the local cuisine. You know, like let's not get pizza. We know what pizza is." No, I don't think that we actually know what pizza is when we travel. And I have now decided that pizza needs to be on the list of foods to try when visiting another country, because you get such a different flavor palette.

It was really fun. I'm gonna include a link in the description so that you can see all the different toppings that people recommended. And you should take a look and in the comments here and let me know.

Are there any pizza toppings that I absolutely should try? And also, what did you think of the ones that I did try? Any of them were just too crazy for you?

This was really fun though. I liked it.
My pizza world has been expanded. (laughs)

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