

HOW TO MAKE PIZZA IN 5 STEPS

Listen to a chef explain how to make pizza at home in 5 easy steps. After, read and note the 5 steps to making a yummy pizza.

I'm Chef Anthony Marino, and I'm going to show you how to make pizza in five easy steps. It may seem to you that making pizza is difficult or time consuming, but with some practice you can make fresh pizza in your home. When you're working in your home kitchen, place a pizza stone in your oven and preheat to 500 degrees.

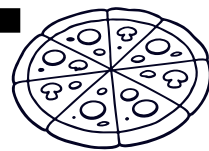
On a floured hard surface, place your dough, which should also be floured, and stretch it using your fingertips, making sure you leave about a one-inch crust. When you have roughly doubled the size, pick it up and gently stretch out the edges of the dough, trying not to touch the center. It will stretch without any help.

Now lay the dough on the peel, spread four ounces of sauce on the dough, and sprinkle roughly five ounces of mozzarella cheese, leaving about a one-inch crust. Shake the peel back and forth to make sure it doesn't stick, and then slide the pizza into the oven. Bake at 500 degrees for about 9 to 11 minutes, or until the edges are golden.

And here's your finished pizza. With a little practice using these five steps, you'll be making professional pizza right at home.



5 STEPS TO



THE PERFECT PIZZA AT HOME

1

2

3

4

5

5 STEPS TO

THE PERFECT PIZZA AT HOME

1 Preheat the oven to 500 degrees

2 Stretch the dough. Leave a 1" crust.

3 Spread the sauce. Sprinkle with cheese.

4 Slide the pizza into the oven.

5 Bake 9 to 11 minutes or until golden

5 EASY STEPS

1

2

3

4

5
