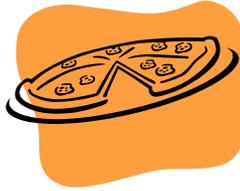


Homemade Pizza

Purpose	To prepare a fermented yeast product.	
Scientific Explanation	Yeast is a microscopic plant that requires moisture, food, and warmth to reproduce. Sugar acts as the food and is fermented by the yeast. Salt acts as an enzyme controlling the reproduction of the yeast.	
Equipment	Supplies/ unit- crust	Supplies/unit-topping
Stand mixer with dough hook	3-4 c. flour	3 Tbsp. Parmesan Cheese
Measuring utensils	1 pkg. Instant rise Yeast (2 ¼ tsp.)	1/2 tsp. pizza seasoning
Instant read thermometer	1 Tbsp. sugar	1 c. pizza sauce
Wooden spoon	1/2 tsp. salt	1-2 c. shredded mozzarella cheese
Rolling pin	2 Tbsp. Parmesan Cheese	
14 in pizza pan	1 c. warm tap water	
	3 Tbsp. Oil	
	1/4 c. cornmeal	
Procedure		
1. In <i>mixer bowl</i> : combine 1 1/2 c. flour, yeast, sugar, salt, and Parmesan cheese ; stir with whisk attachment on mixer. Reserve remaining flour for kneading.		
2. In <i>1 c. liquid measuring cup</i> - measure warm tap water. Check temperature with instant read thermometer- 105-115 degrees F. Let to stand on counter if too hot. Stir in oil ; add all at once to dry ingredients. Beat for 2-3 minutes.		
3. Change mixer attachment to J-hook. Add additional flour 1/2 c. at a time- beat after each addition until dough leaves the side of the bowl and begins to form a ball.		
4. Turn dough out on lightly floured surface. Knead by hand for 3-5 mins. or until dough is smooth and firm.		
5. Roll dough into a circle. Place on lightly greased and dusted with cornmeal pizza pan.		
6. Cover with plastic wrap and label with kitchen number and period. Remove from refrigerator 2 hours to let rise. -Omit for block and prepare topping.		
7. Topping: Sprinkle crust with Parmesan cheese and pizza seasoning. Spread pizza sauce over crust. Top with mozzarella cheese.		
8. Bake at 425 degrees F. for 20-25 mins.		

Complete lab sheet and functions of ingredients chart.



Homemade Pizza

Ingredient	Function in Recipe
Yeast	
Sugar 	
Salt 	
Flour 	
Water 	