**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | Pizza |
| **Author:** | Brian Manus |
| **Origin:** | Italian |
| **Characteristics:** | It is my first pizza |
| **Who created it?** | uncle |
| **Why is it special?** | It is a recipe from my grandfather. My uncle prepared his first pizza mozzarella for me |
| **When do I eat it?** | For my birthday |
| **Ingredients:** | For the dough  200g flour  3g yeast  1l water  For the garnish (my favourite!):  Mozzarella, cheese, tomato sauce, hot sauce |
| **Preparation:** | 1. In a salad bowl, pour the water. 2. Add the flour, 3. Then dissolve the yeast and mix all these ingredients for about ten minutes. 4. Then work the dough for 20 minutes at low speed until you get a compact mass. The dough should not be sticky, but soft and elastic. 5. Roll out the dough 6. Then add the garnish. |
| **Servings:** | Two pizzas |
| **Cooking time:** | 30 min (best in a wood oven) |
| **Picture:** |  |