

PROJECT: Recipe for two pizzas

Second Chance School of Corfu

English Literacy

School Year: 2025-26

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Ingredients (1/3)

A. For the dough

- 500 g all-purpose flour
- 7 g dry yeast
- 300 ml warm water
- 1 teaspoon of salt

Ingredients (2/3)

B. For the sauce

- 3 fresh tomatoes
- 1 tablespoon tomato paste
- A pinch of salt, oregano, black pepper and sugar



Ingredients (3/3)

C. For the filling

- **Mozzarella cheese**
- **Pepperoni**
- **Mushrooms**
- **and whatever you like!**

Instructions (1)

- In a bowl put the warm water and dry yeast. Mix well and let it rest for ten minutes.
- In another bowl add the flour and the salt and mix well.
- After ten minutes pour the water and yeast mixture into the flour and knead until you have a soft dough.
- Cover the dough and let it rest for half an hour.



Instructions (2)

- When the dough is ready, cut it in two same - size pieces, open the dough and add the tomato sauce, the mozzarella cheese, the pepperoni and the mushrooms.



Instructions (3)

- Bake in a preheated oven at 250 degrees (Celsius) for 15 minutes.





Enjoy!!

Photos by
Marinela

