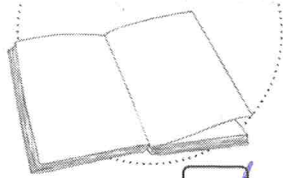


Features of a Recipe



Uses a title that explains what the instructions are for



Uses headings and sub-headings



Includes an introductory sentence to draw the reader in



Includes a list of what is needed, possibly using bullet points



Puts the steps in chronological order using numbers or bullet points to separate each instruction



Uses imperative (bossy) verbs



Uses adverbs, conjunctions and prepositions to add detail to instructions



May include a conclusion sentence



May include tips and extra advice for the reader



May include pictures and captions to guide the reader



Friday 19th April 2023

How to make a never-ending homemade pizza.

On a cold winter day or a hot Summer night, there's nothing

more than a delicious homemade pizza. The aroma of pepperoni pizzas

drifting through your nostrils! Read on to learn more about

how to make a never-ending pizza. It will leave a cheesy and

peppery taste to your mouth-watering taste buds.

Ingredients

dough:
pizza base mix
loosely of water.

Sauce

500ml of tomato passata
a sprinkle of herbs (eg. oregano)

Toppings:

- cheese
- pepperoni
- ham
- sweetcorn
- mushrooms

Equipment

spoon / mixing bowl (sauce)
plate / mixing bowl (dough)
topping tongs, pizza tray
oven / tin opener, pizza cutter
water / pair of scissors
grater

delicious Homemade pizza

Method

1. First, pour 100ml of water into a clean bowl with 100g flour. mix until it turns into dough. let it chill in the fridge for 5 hours.
2. Secondly, cut the mushrooms with a sharp knife. If you're under the age of eight or 7 make sure to ask an adult to help you cut up your mushrooms.
3. Thirdly, grate the cheese so that it is cut / shredded into fine pieces.
4. Then, get your tomato sauce and open your ^{Tin} can with an ~~tin~~ opener. If you want it can be a (person) be
5. After that, roll your dough into a circle and if you want your crust thick then roll your dough not as thin.
6. After a while, put all of your toppings on the pizza. Use a little sprinkle of herbs, 5 or 6 pepperonis, put them on top of the sauce. Add a few bits of sweetcorn and 4 or 3 or 5 mushrooms. It should look like a round shape like a circle.
7. Finally, cook your pizza and it should look like this. It should be a bit of a burn and it should have a texture of 200°C. It should take 10 minutes of 15 minutes.

When you have made your delicious homemade pizza take a big bite and enjoy the never ending pizza!