

Process Analysis Essay

[The 'How to' Guide to Homemade Pizza]

It's not delivery, and it's not even Digiorno! Yep, that's right it's a good ole fashion, homemade pizza. Nothing beats the quality taste of a childhood favorite like pizza does. This delicious dish is suitable for all ages and can appeal to almost every appetite. Homemade pizza is a tasteful yet creative approach to serving dinner on a dime for friends and family. Here's what every great personal chef (a.k.a moms) needs to know when creating their own signature pizza.

Okay chefs, first things first, you'll need to gather all the necessary kitchen utensils and ingredients to begin the pizza-making process. The utensils you'll need include a bowl and whisk for mixing, a flat oven-safe pan to place the pizza on, pot holders to protect from any chance of being burned, a pizza cutter, and enough plates for all the hungry tummies. As for ingredients you'll need to divide up what's necessary based on the layers of the pizza.

For the first layer of dough, gather three cups of flour, one cup of water, two tablespoons of olive oil, one teaspoon of dry yeast, and one teaspoon of salt. After slightly heating the water to a little above room temperature, drop all the dough ingredients into the mixing bowl and stir away. Once you've mixed your dough into a sticky ball you can begin kneading it with your hands to form it into any shape the suits you (circle, square, triangle, heart, etc.). Caution, avoid tossing around in the air unless you're one hundred percent Italian. Then use your hands to roll up the edges of the dough to form the crust of the pizza to keep all the delicious marinara sauce from spilling off the pizza.

As for the second layer of sauce, it's more cost-effective and more authentic to whip up your own marinara sauce instead of buying overpriced Prego from Farm Fresh. In order to keep with a homemade feel, you'll need to gather a can of tomato sauce, half a teaspoon of salt, half a teaspoon of oregano, and a quarter teaspoon of black pepper. If you're feeling audacious then feel free to experiment with a variety of flavorful spices such as garlic, basil, parsley, onion powder, or rosemary to add a quality of uniqueness to your signature pizza. Next, slowly pour the sauce into the center of your dough as you use the flat side of a spoon to spread the sauce evenly across the dough to prepare it for toppings.

Toppings are the best part! There's a plethora of topping options that suit everyone's cravings. From the classic cheese, pepperoni, and sausage, to the more adventurous pallets such as chicken, ham, pineapples, vegetables, and even sardines there's a pizza for everyone. Once you've decided what type of pizza you're craving, you may begin to coat the layer of sauce with cheese followed by your choice of toppings. Be sure to evenly spread all the toppings across your pizza to ensure maximum flavor. Now, your pizza is prepped and ready for baking.

Calm your taste buds! All that's left is to bake the pizza in the oven at four-hundred degrees Fahrenheit. Now, you're only about sixteen minutes away from enjoying your scrumptious homemade pizza. Once you begin to smell the aroma of the freshly baked pizza in the air you and your friends and family will come running to the kitchen for dinner time. So sit back, relax, and congratulations, because you've just made yourself a one-of-a-kind signature homemade pizza.