

Analytical essay structure

Introduction

Originating in Italy, pizza is now one of the most popular dishes in the world. It is on the menu in most restaurants in Australia and can be easily made at home with a few key ingredients. A tasty pizza must have a light crust, homemade sauce and good quality mozzarella cheese. The crispiness of the base and the quality and freshness of simple ingredients is the key to making the best pizza possible.

Plot summary (brief – 2 sentences)

Point 1

Firstly, when making the dough for the pizza base, it is essential to use good flour and to cook the pizza on a pizza stone to ensure a light, crispy texture.

Point 2

In addition, it is very important to use a homemade tomato sauce on pizza to achieve an authentic Italian flavour.

Point 3

Evidence, explanation

This is demonstrated by famous chef Jamie Oliver, who recommends Tipo “OO” flour to give the dough a smooth, elastic texture. When cooking the pizza, he says that “using a pizza stone in a conventional oven gives fantastic results, but a wood oven is the real holy grail”.

The stone is effective because it draws the moisture from the dough and prevents it becoming soggy during the cooking process. While wood fired pizza ovens are expensive and difficult to construct, pizza stones are affordable and deliver excellent results in a regular hot oven.

Evidence, explanation

Evidence shows that commercially made sauces are usually made from inferior tomatoes, affecting the taste and requiring large amounts of sugar and salt to be added. Neither sugar nor salt are used in traditional Italian pizza sauce. Italian food blogger Christina Cucina says that “sugar is unnecessary when you are using top quality tomatoes”, and recommends only tomatoes, fresh herbs and olive oil.

This shows that the combination of simple, quality sauce ingredients allows the tomato flavour to complement the base and the cheese, without overpowering the pizza.

Evidence, explanation

Conclusion