



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

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Učební materiál

Sada: Kultura a realie anglických mluvících zemí

Téma: US Culture – New York Style Pizza

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Předmět: Anglický jazyk

Ročník: 2-4. ročník - VG

Využití: Učební materiál pro výuku anglického jazyka

Anotace: The worksheet can be used when introducing or reviewing Food in English-speaking countries. Students complete a gap-fill exercise and then complete reading comprehension questions.

New York Style Pizza



Pizza is surely one of the world's favorite foods. Everyone knows it originated in Italy, but now it can be tasted at restaurants, food stands, pubs, and pizzerias around the world. Perhaps one of the most famous styles of Pizza comes not from Italy however, but from New York. Take a look and see what makes New York style pizza so popular.

What Is New York Style Pizza?

Use these words to fill the gaps: coal, sauce, pie, unique, immigrants, on the go, nowadays, toppings, slice, crust

If you've ever been to New York City, you surely found the time to grab a _____ of pizza. NYC is home to hundreds of slice joints, pizzerias, and pizza restaurants serving the city's iconic and _____ pizza. The New York style slice grew out of Neapolitan style pizza when Italian _____ brought pizza to NYC—and America—in the early 1900s. New York style pizza has slices that are large and wide with a thin _____ that is foldable yet crispy. It is traditionally topped with tomato _____ and mozzarella cheese, with any extra _____ placed on top of the cheese. Pizza without additional toppings is called “plain,” “regular,” or “cheese.”

The pizza is usually sold by the slice or as a whole _____, which is quite large— typically 18 inches—and is cut into eight slices. Customers often purchase a slice that is eaten _____ by folding it in half vertically. New York style pizza was traditionally cooked in a _____ fired-oven, and while a few places still use that method, most places _____ use a regular gas oven.

What Goes into a New York Style Pizza?

Use these words: dough, minerals, condiments, additional, hand-tossed, on top, ingredients, canned, pepperoni, olive oil, grated, cooked

New York style pizza has more _____ than a traditional Neapolitan pizza. Sugar and _____ are usually added to high-gluten bread flour, yeast, and water to create the _____, which is _____. Some people say the unique flavor and texture of the crust occurs because of the _____ that are only found in NYC's tap water.

The heavily-seasoned, _____ tomato sauce is typically made of olive oil, _____ tomatoes, garlic, sugar, salt, and herbs like oregano, basil, and crushed red pepper, as opposed to the simple Neapolitan sauce, made from uncooked crushed tomatoes and salt. The cheese is always _____ low-moisture mozzarella, not the fresh slices you'll find on Neapolitan style pizza.

As mentioned above, New York style pizzas can have _____ toppings like any number of vegetables, meats such as _____ and sausage, or other kinds of cheese _____ of the mozzarella. Common _____ to put on top of a slice after it comes out of the oven include garlic powder, crushed red pepper, dried oregano, and grated Parmesan cheese.

What Is New York Style Pizza?

If you've ever been to New York City, you surely found the time to grab a **slice** of pizza. NYC is home to hundreds of slice joints, pizzerias, and pizza restaurants serving the city's iconic and **unique** pizza. The New York style slice grew out of Neapolitan style pizza when Italian **immigrants** brought pizza to NYC—and America—in the early 1900s. New York style pizza has slices that are large and wide with a thin **crust** that is foldable yet crispy. It is traditionally topped with tomato **sauce** and mozzarella cheese, with any extra **toppings** placed on top of the cheese. Pizza without additional toppings is called “plain,” “regular,” or “cheese.”

The pizza is usually sold by the slice or as a whole **pie**, which is quite large— typically 18 inches—and is cut into eight slices. Customers often purchase a slice that is eaten **on the go** by folding it in half vertically. New York style pizza was traditionally cooked in a **coal** fired-oven, and while a few places still use that method, most places **nowadays** use a regular gas oven.

What Goes into a New York Style Pizza?

New York style pizza has more **ingredients** than a traditional Neapolitan pizza. Sugar and **olive oil** are usually added to high-gluten bread flour, yeast, and water to create the **dough**, which is **hand-tossed**. Some people say the unique flavor and texture of the crust occurs because of the **minerals** that are only found in NYC's tap water.

The heavily-seasoned, **cooked** tomato sauce is typically made of olive oil, **canned** tomatoes, garlic, sugar, salt, and herbs like oregano, basil, and crushed red pepper, as opposed to the simple Neapolitan sauce, made from uncooked crushed tomatoes and salt. The cheese is always **grated** low-moisture mozzarella, not the fresh slices you'll find on Neapolitan style pizza.

As mentioned above, New York style pizzas can have **additional** toppings like any number of vegetables, meats such as **pepperoni** and sausage, or other kinds of cheese **on top** of the mozzarella.

Common **condiments** to put on top of a slice after it comes out of the oven include garlic powder, crushed red pepper, dried oregano, and grated Parmesan cheese.

Comprehension – write NY (New York) or I (Italian/Neapolitan) to show which style of pizza the statement describes.

1. This style uses fresh mozzarella cheese. _____
2. Lots of toppings are usually found on this one. _____
3. This one uses a cooked sauce with lots of herbs and garlic. _____
4. Cheese slices are placed on the pizza rather than grated cheese. _____
5. Coal fired ovens were traditionally used instead of wood. _____
6. Very large pies are characteristic for this style. _____
7. Fresh, crushed tomatoes are used as a sauce. _____
8. Hot red pepper flakes, dried oregano, or garlic powder are often sprinkled on the slices while eating them. _____

Sources:

<http://pizza.about.com/od/NewYorkStyle/a/What-Is-New-York-Style-Pizza.htm>

http://2.bp.blogspot.com/_mIPoGU4VqSk/SmBvsiIRM3I/AAAAAAAAAGIg/WF9ha9P6g5M/s400/pizza.jpg

[http://www.hootpage.com/tudino slice_090507.jpg](http://www.hootpage.com/tudino_slice_090507.jpg)