

**ВЕЛИКОТЪРНОВСКИ УНИВЕРСИТЕТ**  
**„СВ. СВ. КИРИЛ И МЕТОДИЙ“**



# **КУРСОВА РАБОТА**

по дисциплина „Системи за управление на съдържанието“  
на тема: „Pizza“

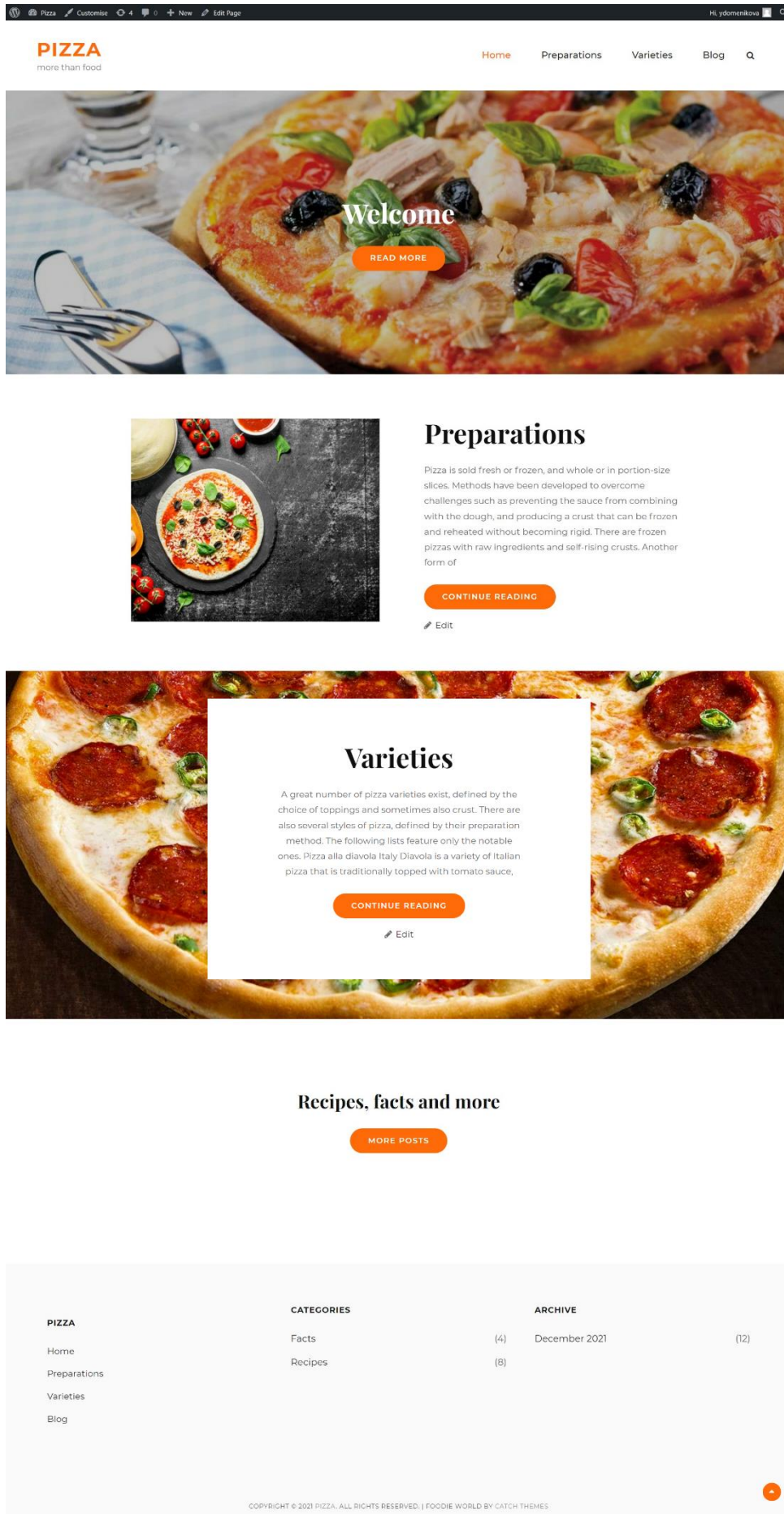
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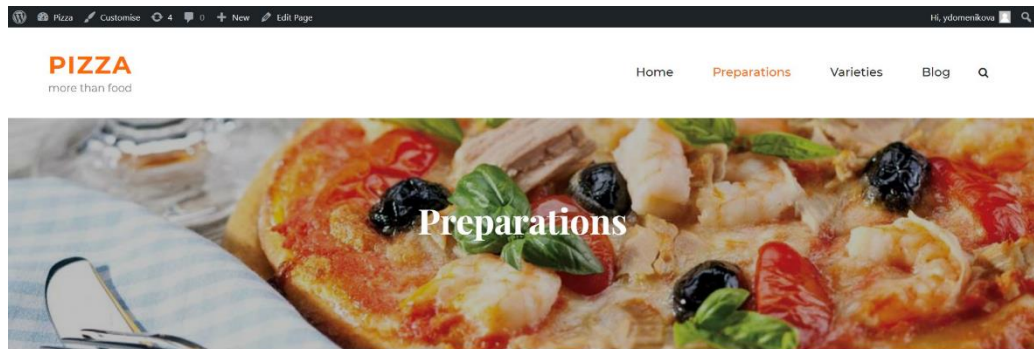
Велико Търново

2021

## 1. Начална страница



## 2. Страница за подготовка на пица



**P**izza is sold fresh or frozen, and whole or in portion-size slices. Methods have been developed to overcome challenges such as preventing the sauce from combining with the dough, and producing a crust that can be frozen and reheated without becoming rigid. There are frozen pizzas with raw ingredients and self-rising crusts. Another form of pizza is available from take and bake pizzerias. This pizza is assembled in the store, then sold unbaked to customers to bake in their own ovens. Some grocery stores sell fresh dough along with sauce and basic ingredients, to assemble at home before baking in an oven.



### Baking

In restaurants, pizza can be baked in an oven with fire bricks above the heat source, an electric deck oven, a conveyor belt oven, or, in traditional style in a wood or coal-fired brick oven. The pie is slid into the oven on a long paddle, called a peel, and baked directly on hot bricks, a screen (a round metal grate, typically aluminum), or whatever the oven surface is. Prior to use, a peel is typically sprinkled with cornmeal to allow the pizza to easily slide on and off it. When made at home, a pizza can be baked on a pizza stone in a regular oven to reproduce some of the heating effect of a brick oven. Cooking directly on a metal surface results in too rapid heat transfer to the crust, burning it. Some home chefs use a wood-fired pizza oven, usually installed outdoors. As in restaurants, these are often dome-shaped, as pizza ovens have been for centuries, in order to achieve even heat distribution. Another variation is grilled pizza, in which the pizza is baked directly on a barbecue grill. Greek pizza, like deep dish Chicago and Sicilian style pizza, is baked in a pan rather than directly on the bricks of the pizza oven.

### The Basic Ingredients of Pizza are:

- Crust
- Sauce
- Cheese
- Toppings

**C**rust is made from wheat, water and yeast, by kneading it for 5-10 minutes until its mass become perfectly mixed together. Toppings can be applied to the crust before or after baking, and there are even some versions of pizza that don't even use crust! Some of the traditional Italian pizzas are protected by European law, and cooks that want to sell them must abide with the strict rules regarding their creation.

**S**auce is traditionally made from tomato, and can be additionally seasoned with wide variety of spices and herbs. There are many kinds of sauces that are used today, and one of their most important characteristics is their fluidity. Sauce that is too watered down can damage the consistency of the crust, and thicker sauces are better suited when you want to make the topping consistent across the entire pizza.

**C**heese is traditionally the most common topping found on modern pizzas. Throughout the history many types of cheeses have been used in this meal, but most popular ones are Mozzarella, Ricotta, Feta, Parmesan, Cheddar and Monterey. Even though cheeses are rich with protein, calcium and sodium, they also can contain high amounts of fat. People who want to maintain their diet can choose to use low-fat cheeses, or to limit their amount and use more other toppings instead.

**T**oppings that are placed over pizza are often arranged in specific order. This order is maintained not just for visual pleasure, but also to maintain the moisture and control the baking process of the crust. The most common bed for the various toppings is cheese, because it provides moisture and firmness to the material above it. For the same purposes, cheese can be applied on the top of the pizza. The most common order of applying toppings on the crust is following:

Dough > Sauce > Cheese > Toppings > Cheese > Garnish

Toppings can be divided into several types, and their use varies from type of pizza and region where is made. Those types are:

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### 3. Страница за видове пици

PIZZA  
more than food

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Varieties

A great number of pizza varieties exist, defined by the choice of toppings and sometimes also crust. There are also several styles of pizza, defined by their preparation method. The following lists feature only the notable ones.



#### Pizza alla diavola

Italy

Diavola is a variety of Italian pizza that is traditionally topped with tomato sauce, mozzarella cheese, spicy salami, and hot chili peppers. Black olives are optional and can be added for extra flavor.


TOMATO SAUCE

SALAMINO PICCANTE

HOT PEPPERS

MOZZARELLA

OLIVES



#### Pizza Margherita


Naples, Italy

In 1889, Queen Margherita of Savoy visited Naples, where she was served a pizza that was made to resemble the colors of the Italian flag: red tomatoes, white mozzarella cheese, and green basil.

TOMATO

MOZZARELLA

BASIL



#### Pizza vegetariana

Italy

Pizza vegetariana consists of a basic pizza dough that is smeared with tomato sauce and topped with mozzarella and a combination of fresh, seasonal vegetables, typically zucchini, eggplants, and peppers, which are almost always pre-cooked.


TOMATO SAUCE

ZUCCINI

EGGPLANT

PEPPERS

MOZZARELLA



#### Stromboli

Philadelphia, USA

Somewhat similar to a calzone, the American stromboli is a savory type of turnover filled with classic pizza ingredients: mozzarella or other types of cheese, Italian meats like salami, pepperoni, bresaola, and capocollo, while the marinara sauce is served on the side, rather than baked inside with the filling.

MOZZARELLA

PPERONI

CAPOCOLLO DI CALABRIA

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RECIPES

**Quick and easy Stromboli**

YDOMENIKOVA

Stromboli Ingredients: Refrigerated Pizza Dough: Pillsbury Thin Crust is what I used  
Pizza Sauce: Choose the best one for your family Italian Salami: Always one of my favorites Pepperoni: Thinly sliced is best  
Mozzarella Cheese: Sliced cheese melts evenly Egg: Whisk together and spread over top the outside of the pizza dough.  
Italian Seasoning: Sprinkled on the outside for best Parsley: Freshly chopped

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RECIPES

**Gluten-free pizza**

YDOMENIKOVA

INGREDIENTS Gluten-Free Pizza Crust: 1¼ cups whole milk ¾ cup + 2 tablespoons vegetable oil (such as sunflower or canola oil) 1 teaspoon kosher salt 300g Bob's Red Mill tapioca flour/starch, plus about 15g more for dusting (see note) 2 large eggs, room temperature 4oz (1 cup packed) shredded low moisture mozzarella 2.7oz (¾ cup

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FACTS

**A Pizza was Delivered in Space**

YDOMENIKOVA

In 2001, the Russian Space Agency was paid more than a million bucks to deliver a six-inch pizza to the International Space Station. Russian cosmonaut, Yuri Usachov had the honor of being the first person to receive a pizza delivery while in orbit.

FACTS

**The most expensive pizza in the world costs \$12,000**

YDOMENIKOVA

Luis XIII in Salerno, Italy has the world's most expensive pizza with a price tag of \$12,000! This is no ordinary pizza, first the dough is aged perfectly before the chief arrives at your home. Yes, they will create this masterpiece in your home kitchen. Some of the ingredients include, three types of caviar, lobster

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FACTS

**The First Pizza**

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When you think pizza you think Italiano, but the origin of pizza goes back to ancient times. Greeks and Egyptians were cooking a pizza like flatbread and topping it with olive oil and spices. The "modern pizza" as we know it evolved in Naples Italy, when tomato was added to in the late 18th century.

FACTS

**The United States eats 350 slices of pizza every second**

YDOMENIKOVA

Americans love pizza in fact so much so that we eat about 100 acres of pizza everyday according to the National Association of Pizza operators. That's a whopping 350 slices every second! 3. 93% of Americans that eat pizza, do once a month. According to a recent survey completed by Mintel, it is estimated that

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**Cheesy BBQ chicken pizza**

YDOMENIKOVA


INGREDIENTS 1 homemade or store-bought pizza dough 2 tablespoons extra virgin olive oil + extra for drizzle 2-3 chicken cutlets\* 1 cup BBQ sauce (I used Sweet Baby Rays), more if desired. ½ red onion, thinly sliced 2 cups mozzarella, grated ½ cup gouda, grated 1-2 tablespoons fresh cilantro leaves, roughly chopped Fresh ground black pepper as desired INSTRUCTIONS Preheat oven to

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**Perfect Neapolitan Pizza**



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Garlic roasted tomato flatbread pizza

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Ingredients

- 1 cup cherry tomatoes
- 1 clove garlic (minced)
- 1 TBSP extra virgin olive oil
- 1-2 tsp fresh chopped parsley
- 1/4 tsp Italian Seasoning Blend (I use salt-free Mrs. Dash)
- 1/8 tsp salt
- 1-2 tsp oil or butter
- 2 cups fresh spinach (chopped if desired)
- 2 garlic naan flatbreads
- 3-4 TBSP pesto
- 1 cup grated mozzarella (extra if desired)
- salt and pepper, to taste

Instructions

- First, let's roast those tomatoes! Pre-heat oven to 450 degrees F.
- Slice cherry tomatoes in half and toss with fresh minced garlic, olive oil, Italian seasoning blend, parsley, and salt.
- Spread onto a sheet pan lined with parchment paper or rubbed with oil (to avoid sticking) in one single layer. Set timer for 15 min and roast for 15-20 minutes total.
- While your tomatoes roast, prep the remaining ingredients.
- Heat a small pan to medium heat and wilt spinach for a minute or so in oil or butter until bright green and soft. Set aside.
- Spread naan flatbread with pesto and top with grated mozzarella.
- Top with wilted spinach and roasted tomatoes and bake for 10-12 minutes or until your naan is crispy and your cheese is oh-so-melty. Dive in while it's hot!

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Amazing recipe!

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