

《意大利厨师烹饪出世界上最长披萨 长达2000米》

导读:意大利的厨师最近烹饪出世界上最长的披萨，长达2000米。用了2000公斤面粉，1600公斤西红柿，2000公斤奶酪，200升油，30公斤新鲜罗勒以及1500升水。



It is known for being the birthplace of pizza - and now chefs in the city of Naples have attempted to break records with their mouth-watering culinary skills.

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A group of chefs joined forces and attempted to make the longest pizza in the world - stretching across more than one mile of the Italian coastline.

??1600???

For the wood-fired pizza, which measured two kilometres, they used 2,000 kg of flour, 1,600 kg of tomatoes, 2,000 kg of mozzarella, 200 litres of oil, 30kg of fresh basil and 1500 litres of water.

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It took 100 chefs 11 hours to make the pizza and they hope to beat the current record of 1,595 metres, held by a

He used tomato, mozzarella and basil to represent the colours of the Italian flag, before naming his culinary creation after the Queen - Pizza Margherita.

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