

MODERNIST PIZZA



Recipes







MODERNIST PIZZA

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Volume 1

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THE STORY OF THIS BOOK

ABOUT THE RECIPES

HISTORY AND FUNDAMENTALS

CHAPTER 1: HISTORY OF PIZZA

What Is Pizza?

Searching for the Origins of Pizza

The City That Created Pizza

Pizza Arrives in America

Pizza in Argentina

Pizza in Brazil

Industrial America and New Haven

Pizza Marches Across the United States

Back in the Old Country: 20th-Century Naples

Pizza in Postwar America

Pizza in Italy Today

CHAPTER 2: WORLD OF PIZZA

Our Pizza Mission

What Constitutes a Style?

Quality Transcends Style

But That's What I Grew Up On!

The Close Associates of Pizza

Pizza Styles

CHAPTER 3: PIZZA TRAVELS

Choosing the Pizzerias

Naples and Campania

Rome

Northern Italy

São Paulo

Buenos Aires

Tokyo

New York

New Haven

Chicago

Quad Cities

Old Forge

Detroit

Portland, Oregon

Rest of the United States

CHAPTER 4: PIZZA DOUGH INGREDIENTS

Flour

Water

Yeast

Preferments

Salt

Sugar

Fats and Oils

Improving Pizza Dough

Inclusions

CHAPTER 5: PIZZA OVENS

The Physics of Baking

The Physics of Dough and Sauce

The Gel Layer Problem

Selecting a Pizza Oven

INDEX

vi

vii

viii

x

xi

xx

3

4

6

12

25

40

43

48

53

67

77

86

91

92

94

113

115

123

125

149

150

154

168

179

190

200

208

214

228

234

248

249

250

254

262

271

273

288

292

298

313

315

316

322

331

345

346

362

370

375

396

Volume 2

TECHNIQUES AND INGREDIENTS

CHAPTER 6: MAKING PIZZA DOUGH

Naming the Parts of a Pizza

The Quality Characteristics of Pizza

Planning to Make Pizza

Mixing

Bulk Fermentation

Dividing and Preshaping

Final Proofing

CHAPTER 7: PIZZA DOUGH RECIPES

Pizza Styles

Our Variations

Thin-Crust Pizza Dough

Brazilian Thin-Crust Pizza Dough

Deep-Dish Pizza Dough

Neapolitan Pizza Dough

New York Pizza Dough

Artisan Pizza Dough

Focaccia Dough

New York Square Pizza Dough

High-Hydration Al Taglio Pizza Dough

Detroit-Style Pizza Dough

Our Variation Recipes

CHAPTER 8: SAUCE

Why We Put Sauce on Pizza

Applying Sauce

Tomato Sauces

Thickening Sauces

Dairy-Based Sauces

Emulsion-Based Sauces

Stocks, Soups, and Pasta Sauces as Pizza Sauce

Vegetable- and Fruit-Based Sauces

CHAPTER 9: CHEESE

Milk

Cheese Making

Preparing Your Cheese

Applying Cheese to Your Pizza

Mozzarella

Ricotta

CHAPTER 10: TOPPINGS

The Science of Pizza Toppings

Topping Payload

Topping Application

Fruits and Vegetables

Precooking Techniques

Meats

Finishing Your Pizza

CHAPTER 11: BAKING PIZZA

Transferring Your Dough

Transforming Dough into Pizza

Pizza Baking Methods

INDEX

3

4

8

15

23

48

52

65

81

82

100

110

114

118

124

132

142

148

152

158

166

172

203

204

205

210

242

250

259

268

278

285

286

290

296

303

315

338

343

344

346

349

356

360

375

382

387

388

392

395

423

Volume 3

RECIPES

CHAPTER 12: ICONIC RECIPES	3
Our Iconic Pizzas	4
Thin-Crust Pizza	10
Neapolitan Pizza	34
Medium-Crust Pizza	60
Deep-Dish Pizza	86
Thick-Crust Pizza	106
Prebaked Pizza	130
Pizza Cousins	156
CHAPTER 13: FLAVOR THEMES	173
Our Favorite Flavor Combinations	174
CHAPTER 14: SERVING AND STORAGE	293
When to Serve Pizza	294
Serving Pizza	298
Holding Pizza Hot	305
Reheating Pizza	312
Storing Leftover Pizza	328
FURTHER READING	335
PHOTOGRAPHY AND ILLUSTRATION CREDITS	338
GLOSSARY	339
GRAIN COOKING HOW-TOS	342
REFERENCE TABLES	350
RESOURCES	377
CONTRIBUTORS AND ACKNOWLEDGMENTS	386
INDEX	389



CHAPTER 12
ICONIC RECIPES





OUR ICONIC PIZZAS	4
THIN-CRUST PIZZA	10
NEAPOLITAN PIZZA	34
MEDIUM-CRUST PIZZA	60
DEEP-DISH PIZZA	86
THICK-CRUST PIZZA	106
PREBAKED PIZZA	130
PIZZA COUSINS	156



ICONIC RECIPES

The recipes in this chapter are the most representative examples of their respective styles—the Neapolitan margherita, the classic cheese or pepperoni slice for New York pizza, and the Detroit-style “red top” pizza with the sauce on top rather than underneath the cheese, to name a few. These iconic pizzas are the continuation of the recipes in the Pizza Dough Recipes chapter on page 2:81 and are the culmination of the methods provided in the Sauces, Cheese, and Toppings chapters in volume two. While we have included other topping suggestions for some of these styles, we’ll provide you with recipes that are the essence of each style of pizza, which often are, not surprisingly, simply tomato sauce and cheese.

We’ve grouped our iconic recipes not by their master doughs, but into seven categories based on shaping, topping, and baking techniques: thin-crust pizzas, Neapolitan pizzas, medium-crust pizzas, deep-dish pizzas, thick-crust pizzas, prebaked pizzas, and pizza cousins. In addition to pizzas made with our core set of master doughs, we also feature significant pizza styles we cover in the World of Pizza chapter on page 1:91. These recipes are the foundation upon which to build other pizzas, and understanding how to execute them is key to producing these pizza styles successfully. There isn’t an exact correlation to our master recipes in the Pizza Dough Recipes chapter because we found that there are multiple crusts used for each category around the world and in the recipes that we provide.

We provide information on dough substitutions in our cross-crusting experiment to give you even more crust options (see pages 2:96–99). Much to our surprise, many of the combinations worked well and some were excellent. This further enforces why we aren’t organizing this chapter by the categories of dough recipes. We’ll also give you some of our favorite flavor combinations in the Flavor Themes chapter on page 173.

This chapter will cover how to get from proofed dough to a pizza that is ready to be eaten, with all of the steps in between. One of these important steps is shaping, which will be a key factor in how your pizza turns out. Shaping the dough, whether you are stretching it from a ball into a disc or pressing a rectangle in a pan, requires a combination of gentle but assertive motions that will extend the dough without tearing it, while trying to keep a reasonably even shape. We offer different shaping techniques for each major group of pizza styles.

Our recipes offer guidance in terms of recommended topping amounts to build each pizza type. That said, we will also show you how to top each pizza style as you would in a pizzeria—that is, by eyeballing the amounts without a scale. The majority of pizzerias (or experienced home pizza makers) don’t have the need or the time to measure out every single topping. We will show you what your pizza should look like fully topped. We will also provide recipes with exact amounts as a guide should you favor precise weights over speed.

Gus Guerra, one of the originators of Detroit-style pizza (see page 1:65), chose to bake his pizzas in pans that were designed for the local car factories to hold auto parts. Now, these specialty blue-steel pans are as much a hallmark of this pizza style as the signature frico rim.

NEW DISCOVERIES AND TECHNIQUES

Making the thinnest possible thin-crust pizza (see page 13)

Using bread finishing techniques on pizza crust (see page 62)



New York pepperoni pizza



Neapolitan margherita pizza



Detroit-style red-top pizza

OUR ICONIC PIZZAS

You will find that most of the iconic pizzas in this chapter are made up simply of dough, tomato sauce, and cheese. That is how most of these styles originated, after all. These three elements of the pizza can be manipulated into a variety of thicknesses and textures (thin, thick, soft, crunchy, crispy).

These iconic recipes are based on everything we gleaned from reading over 300 books, attending 4 different pizza schools, and traveling over 100,000 miles. They are not necessarily “authentic.” As discussed on page 1:107, authenticity can be a can of worms. Multiple different pizzerias claim to be the originator of certain pizza styles and some of them fervently guard their recipes. You can commonly find pizzas made in a very similar style by multiple pizzerias but with totally different recipes. This chapter is our best effort to make the best pizzas that we can within each category.

Our thin-crust category covers the techniques used to make thin-crust pizza, St. Louis-style pizza (see page 1:66), and Brazilian thin-crust pizza. We’ve developed our master thin-crust pizza recipe based on what we learned from the wide variety of thin-crust pizzas in Chicago, but we also found thin-crust pizzas in other parts of the Midwest, New Jersey, and the north Atlantic seaboard. Thin-crust pizzas do not have a single common style of dough, yet you can get a pizza in all these places that, from the eater’s perspective, would be very similar. We think our interpretation highlights the best attributes from each pizza that we ate.

One of many interesting styles of pizza we encountered while researching this book was Brazilian thin-crust pizza, which has some distinct attributes. The Brazilian pizzerias we visited use toppings that are specific to this style and that we haven't really seen anywhere else, at least not as commonly. Another aspect that is particular to this pizza is the culture surrounding it, from when it is eaten (rarely at lunchtime), how it is eaten (almost always with a fork and knife), and the upscale restaurants that feature pizza in Brazil (see page 1:190).

The predecessor of all pizzas originated in Naples in the 18th century. This is likely the pizza that was introduced to the United States and swept the nation before it was adapted for the US market and spread around the globe (see page 1:145). For some, Neapolitan pizza is the gold standard by which all other pizzas are measured.

When we talk about Neapolitan pizza in this chapter, we mean the style of pizza that is currently made there, which differs from what was made in the 1870s (when pizza spread to America, see page 1:25). Additionally, "Neapolitan" pizzas made throughout Italy today, even if they are from pizzerias on the Gambero Rosso, "Top 50," or other pizza lists, have significant differences from each other.

Our section on Neapolitan pizza features recipes for the classic margherita and marinara, but we also offer a host of shaping techniques that can be used to create different pizzas, including off-the-wall creations like our Waffle Pizza (see page 57).

Neapolitan pizza spawned a number of styles (see the Pizza History chapter starting on page 1:3) that can certainly stand on their own, including medium-crust pizzas such as New York and artisan. These pizzas are where you start to see some very dramatic differences in texture and size when compared to Neapolitan pizza. Our medium-crust category includes the much beloved apizza, which is the hallmark of New Haven-style pizza, and Quad Cities pizza, which hails from a Midwest region that encompasses five cities (see page 1:248).

If you want to get literal, deep-dish pizza actually has a thin crust—as thin as a thin-crust pizza, or even thinner than some. But this doesn't stop us from packing the crust to the gills with delicious fillings like the classic sausage and cheese or spinach and cheese combinations. In addition to the deep-dish pizzas inspired by what we ate in Chicago, we also feature inventive ideas of our own, like the Pixelated Pizza (see page 98), which fills vertical tubes of pasta with truffled ricotta, among other ingredients. We also include different styles of deep-dish pizza like the double-crust deep-dish pizza and

our cross between a deep-dish pizza and a quiche called Quizza (see page 102).

The thick-crust pizza category includes the popular Detroit-style pizza, as well as focaccia, which technically isn't pizza (see page 1:4) but is included because we consider it to be the forefather of pizza. We offer a wide variety of topping options for the focaccia and instructions for turning it into an ultra-open-crumb pizza, an entirely different medium-crust pizza. We give you a recipe for a style that we encountered during our travels to Buenos Aires, the Argentinean-style "al molde" pizza.

Our prebaked pizza category covers New York square pizza, al taglio pizza, and pizza gourmet. We also provide a recipe for the pizza we found in Old Forge, Pennsylvania, the self-described "Pizza Capital of the World" (see page 1:121). The New York square pizza offers an improvement on many of the "Sicilian" slices that we had in New York because we fully prebake the dough before applying sauce and cheese. This helps prevent a gum line (see page 1:370). Other pizzas, like Detroit-style, could be pre-baked or not, but the ones included in this category are prebaked because it is essential to the quality of the pizza.

Our al taglio pizza is inspired by what Gabriele Bonci makes at Pizzarium (see page 1:176), in which the dough is baked either on its own or with a thin smear of tomato sauce, then topped after baking. Other styles of al taglio pizza are fully baked with their toppings, as New York pizza is, and we discuss these, too. Pizza gourmet is more involved than these other styles of pizza but only because it features the kind of high-end toppings that would be found in a fine-dining establishment.

Finally, we couldn't have an iconic recipes chapter without featuring some of the iconic pizza-related recipes like pizza frita, montanara, and calzones. We also include sections on shaping gluten-free pizzas in each of the thin-crust, medium-crust, and bread-like sections.

In each section, we provide photos for building each major category of pizza style. Our visual guides provide a basis for learning to eyeball the correct amounts of sauce, cheese, and toppings. If you are concerned with being precise, by all means weigh the ingredients according to the recipes, but if you'd like to learn to make pizzas the way the pros do, these guides will help you develop your eye. The amounts that we provide in each of the recipes (both here and in the Flavor Themes chapter) will make one pizza because that is the most straightforward way to present the recipes and will allow you to scale the recipes to whatever works best for you.



Brazilian thin-crust
margherita pizza



Classic deep-dish pizza

A very hot oven (455°C / 850°F or higher) is required for a Neapolitan pizza. With a lower-temperature oven, such as a home oven, you won't get the same results. Lower-temperature baking can still produce a good pizza, but it won't be strictly Neapolitan in appearance, taste, or texture. It will need to bake longer and will likely be crispier, with a browner crust and less leoparding.

CRUCIAL MOMENTS IN MAKING PIZZA

Many of us buy cookbooks from famous or well-regarded chefs because we want to learn from their insights, methods, and recipes or try to replicate some of the food they make. What you hardly ever see in those books is all the work that came before each fantastic finished dish. The hours of researching and testing, repeating until they got it just right. It's guaranteed that there were a few (if not many) mistakes and failures along the way.

Some of the more challenging aspects of making pizza depend on the style, so we've given you an overview of the most important steps for many pizza styles to help you plan smarter and manage your time. These are moments when you have to practice and pay full attention. You might not succeed in your first few attempts, but if you are aware of these pitfalls before you get started, then you can anticipate them.

Making pizza has some particular hand-eye coordination aspects, like shaping, that are a little

different than other forms of cooking. In general, thin-crust pizzas are the easiest to make for a beginner but other styles have trade-offs. For example, Neapolitan pizza dough is easy to make but tough to bake. Pan-baked pizzas are very easy to bake (you simply put them in the oven), but the doughs are hard to handle. We offer information on page 2:108 for picking pizzas based on your skill level.

This is all to say that you are also allowed to make mistakes as you learn. The only way you'll get good at making pizza (or anything else) is by practicing. You're probably not going to make a very good Neapolitan pizza on the first try, even if you have all the right ingredients and tools (and please don't make your first pizza for a guest or a customer). The good news is that even less-than-perfect pizzas are still tasty! Burning your pizza is just about the only thing that will make it inedible. When you care about the craft, you'll never think that you're done learning. Even seasoned professionals continue to find ways to improve their product.

Difficult Steps for Neapolitan Pizza



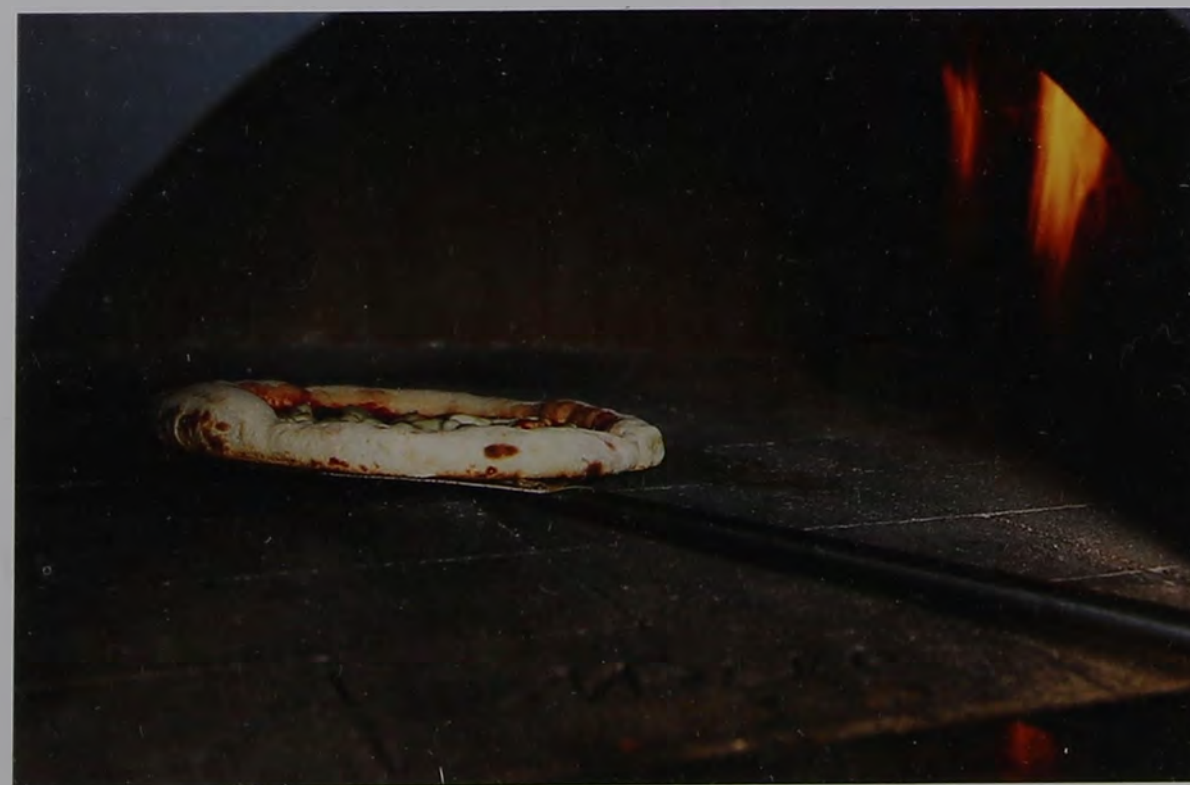
Preshaping the dough into a tight, seamless, and even ball (see page 2:60) to prevent weak spots from forming while shaping



Shaping the dough to the right diameter and thickness (see pages 36–37) to prevent tears and so that the dough will bake evenly



Sliding the dough into the hot oven quickly and keeping its roundish shape (see page 2:390)



Using the peel to efficiently rotate the pizza (see page 2:405) so that it bakes evenly in 60–90 seconds (spinning the pizza is evenly is crucial so it doesn't burn on one side)

Difficult Steps for New York and Artisan Pizza

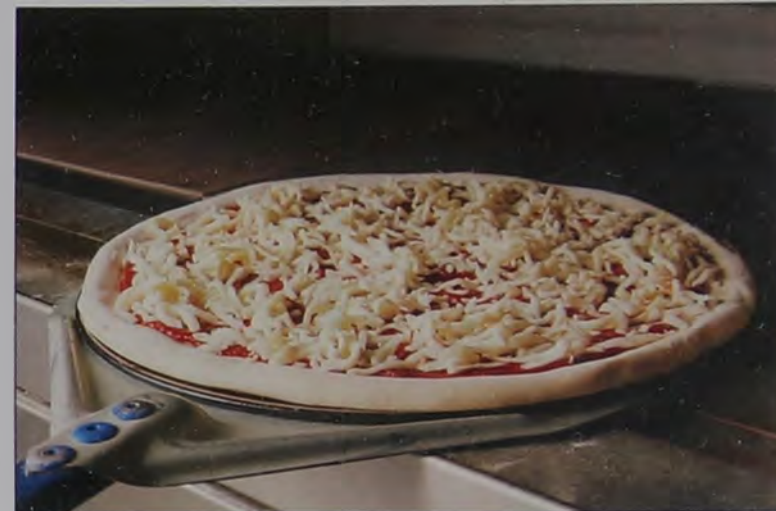


Preshaping the dough into a tight, seamless, and even ball to prevent weak spots (see pages 2:61–62)

Keeping the dough moist so that it doesn't form a skin; spritz it with a water bottle; while this isn't necessarily difficult, it is very important



Shaping the dough to the right diameter and thickness, which is perhaps more challenging than for Neapolitan because these pizzas are bigger (see pages 67–68)



Sliding the dough into the hot oven and keeping its shape (see page 2:390); use a screen or piece of parchment paper under the dough to help it slide into the oven

Assembling thin-crust and medium-crust pizzas takes some practice to get right and this practice usually means that it takes longer. For novice pizza makers, we recommend assembling the pizzas on parchment and then sliding this onto a peel or upside-down sheet pan to load into the oven. If you have some experience, you can dress your pizza on the peel but make sure to work quickly. If you have made a specific style of pizza many times, you can assemble it on the worktable, slide the peel under the pizza, and then load it into the oven.

If you are assembling and baking your pizza on parchment paper (see page 2:391), be mindful that the edges might burn, especially when you are baking pizzas at high temperatures. The parchment paper shouldn't be too much bigger than the pizza you are baking.

Difficult Steps for Pan-Baked Pizza



Stretching the dough evenly in the pan (no thin or thick areas; otherwise, it'll bake unevenly) and getting the dough to cover the base of the pan completely, including forming sharp corners (see page 107)



Achieving a crispy under crust (see page 2:398) by baking the pizzas on an oven floor or baking steel



Shaping the dough without it getting stuck to your hands (see page 2:59) or damaging the dough by overhandling it

Difficult Steps for Deep-Dish Pizza



Pressing the dough evenly into the pan (see page 88) to ensure sharp corners and make for a better eating experience



Achieving a crispy under crust (see page 2:398) by baking the pizzas on an oven floor or baking steel



Fully baking the thick layer of filling (especially if it includes raw sausage, which we don't recommend; see page 2:375)

ASSEMBLY AND BAKING TIMES FOR OUR MAJOR PIZZA STYLES

This table gives a comparison of how long it takes to assemble and bake our master pizza styles as well as select other pizza styles that have their own baking recommendations. We provide baking tables with each of

the major pizza styles, and those contain information on how to bake each pizza in a variety of ovens. Our recommended ovens are listed below in no particular order.

You've probably bought a frozen prebaked pizza crust from the grocery store that you've topped and baked at home. And while it might have been delicious, you can use many other carbohydrate-based foods as the basis for a pizza. You can find pizza made on French bread or bagels in the frozen food aisle and you can also easily re-create these at home. We tried using puff pastry and phyllo dough to make thin, crispy pizzas and enjoyed them thoroughly. You can even make pizza on a tortilla or a piece of naan.

It turns out that, according to the Guinness Book of World Records, there are many ways that you can achieve the title of "world's biggest pizza." The world's largest round pizza was made by a team from Italy in 2012 and measured a little over 40 m / 131 ft across. A diverse group of over 100 food manufacturers, oven companies, and pizza makers (including Tony Gemignani; see page 1:265) came together in 2017 to make the world's longest pizza, which clocked in at just over 1,930 m / 6,333 ft long. If you want to get one of these record breakers in your home (and you live in Burleson, Texas), you can order the largest deliverable pizza from Moon-tower Pizza Bar and chow down on a pizza that measures 2.44 m by 0.84 m / 8 ft by 2 ft 8 in.

Some pizza styles demand specialized equipment. High-temperature pizza ovens are indispensable for Neapolitan pizzas. Deck ovens produce the best New York, artisan, and pan-baked pizzas since they have heat conducting from the floor and radiating from the ceiling. You can hack other ovens to mimic the real deal, but they won't produce an exact replica (see page 2:410).

Pizza style	Assembly time	Baking time	Recommended oven(s)
Thin-Crust Pizza see page 20	2 min	5 min	Bread deck oven
			Pizza deck oven
		3¼–3½ min	Gas-fired pizza oven
Brazilian Thin-Crust Pizza see page 26	2 min	5 min	Impinger oven
			Bread deck oven
			Pizza deck oven
Neapolitan Pizza see page 49	2 min	2–2½ min	Gas-fired pizza oven
		1–1½ min	
Our Pinsa Romana see page 59	2 min	1–1½ min	Gas-fired pizza oven
New York Pizza see page 72	2–3 min	6 min	Bread deck oven
		7 min	Pizza deck oven
		2½ min	Impinger oven
Apizza see page 74	2–3 min	8 min	Bread deck oven
			Pizza deck oven
Artisan Pizza see page 72	2 min	6 min	Bread deck oven
		7 min	Pizza deck oven
		2½ min	Impinger oven
Quad Cities Pizza see page 84	2 min	9 min	Bread deck oven
		7 min	Pizza deck oven
Deep-Dish Pizza see page 94	7 min	27–30 min	Pizza deck oven
		18 min	Impinger oven
Detroit-Style Pizza see page 110	2–3 min	15 min	Bread deck oven
		14–15 min	Pizza deck oven
		5 min	Impinger oven
Focaccia see page 118	1 min	15 min	Bread deck oven
			Pizza deck oven
		4½ min	Impinger oven
Argentinean-Style “al Molde” Pizza see page 127	2–3 min	20 min	Bread deck oven
		30 min	Pizza deck oven
New York Square Pizza see page 135	3 min	10 min	Bread deck oven
			Pizza deck oven
Old Forge Pizza see page 137	2–3 min	7 min	Impinger oven
		20 min	Bread deck oven
Al Taglio Pizza see page 142	2 min		Pizza deck oven
		3½ min	Impinger oven
Our Pizza alla Campofranco see page 163	8–10 min	35–40 min	Bread deck oven
			Pizza deck oven
Our Pizza Rustica see page 165	7 min	1½ h	Bread deck oven
			Pizza deck oven

PI(E) X R²

There are many ways to compare different pizza styles, including crust thickness and diameter, sauce type, and cheese amounts (not to mention the variety of toppings that can be put on each one). All things being equal, however, what are you getting in a square inch of each pizza? We decided to take a stab at figuring that out. We first calculated the surface area of each pizza and then the amounts of dough, sauce,

cheese, and toppings that occupy that area. We offer ranges of topping amounts, for both before and after baking the pizza, on page 2:348, but here we calculated the toppings per square inch based on the average amount of total toppings. Sure, there will be some variation from inch to inch and bite to bite, but now we know how our different pizzas measure up.

Style of pizza	Dough per sq in	Sauce per sq in	Cheese per sq in	Toppings per sq in
Thin-Crust Pizza see page 19	1.17 g	0.54 g	0.85 g	1.7 g
Brazilian Thin-Crust Pizza see page 25	1.25 g	0.8 g	1.7 g	2.75 g
Neapolitan Pizza see page 47	2.21 g	1.06 g	0.88 g	2.92 g
New York Pizza see page 71	3.18 g	1.27 g	1.54 g	3.3 g
Artisan Pizza see page 77	2.33 g	0.94 g	1.16 g	2.92 g
Deep-Dish Pizza see page 93	1.42 g	0.9 g	1.32 g	1.02 g
Detroit-Style Pizza see page 109	3.57 g	1.07 g	2.43 g	5.54 g
New York Square Pizza see page 133	2.13 g	0.96 g	1.82 g	6.83 g
Al Taglio Pizza see page 141	3.65 g	1.04 g	1.56 g	5.4 g



Deep-dish pizza



Detroit-style pizza

THIN-CRUST PIZZA

Some insist that the definitive pizza style in Rome is a thin-crust pizza that is flat and crispy like a cracker. We did find some pizzerias serving pizza in this way, but it is by no means the only style made in Rome. In fact, we were hard-pressed to find a unified definition of Roman pizza anywhere in the world (see page 1:107).

Thin-crust pizzas are made in many parts of the world in different ways, with the common thread being that the thinly stretched dough produces a particular texture that other pizza styles do not have. We have focused on the thin-crust pizzas you find all over the Midwest and north Atlantic seaboard (see page 1:105) and Brazil (more precisely, São Paulo, see page 1:190). While many pizzerias that we visited across the United States claimed they were serving us thin-crust pizza, we found the thicknesses wildly inconsistent (see page 1:126).

São Paulo, on the other hand, does have thin-crust pizza that is clearly a distinct style found

throughout the city. It is prevalent in the majority of pizzerias and one of the most popular styles. While we did encounter thicker crusts, Neapolitan pizzas, and even one place that made Chicago deep-dish pizza, it is the thin-crust pizza that reigns supreme.

Note that not all thin-crust pizzas are crispy or crunchy. You can make them that way, but it is not a general rule that this firmer texture is a given. The keys to this pizza are to roll the dough out very thin, not overload it with toppings, and bake it long enough.

Some thin-crust pizzas found in pizzerias are sauced and topped all the way to the outer rim of the pizza. We prefer to leave a small rim to use as a handle to eat the pizza.

Brazilian thin-crust pizza with thin-crust pizza tomato sauce, pizza cheese, chicken thighs, sweated onions, green olives, and Catupiry

Thin-crust pizza with thin-crust pizza tomato sauce, mozzarella, roasted hen of the woods mushrooms, baby spinach, and Parmigiano-Reggiano



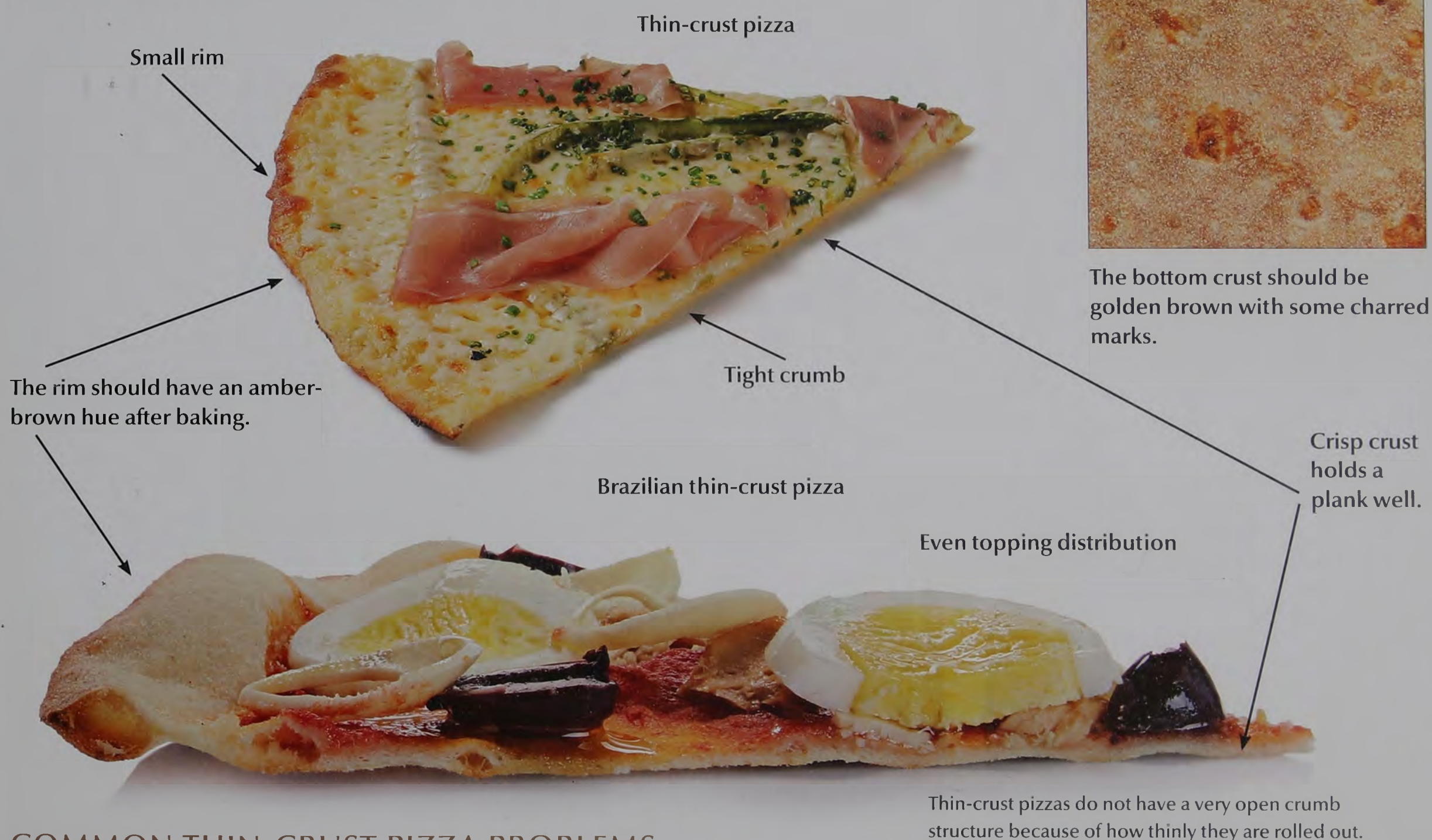
THIN-CRUST PIZZA KEY CHARACTERISTICS

Some thin-crust pizzas have sauce and cheese all the way to the edge, leaving no room for a rim. To some pizza makers, this is a must. You can leave a little room for a rim if you'd like, and we actually recommend it, simply because this makes it easier to pick up and eat a slice. While some thin-crust pizza is traditionally cut into squares, you don't have to do that. This cut makes for some nonsquare slices (around the rim) and for some tiny slices. We suggest you cut it into triangles.

For Brazilian thin-crust pizza, the toppings, while abundant in some cases, should be evenly spaced out to avoid creating too thick of a layer. In this style

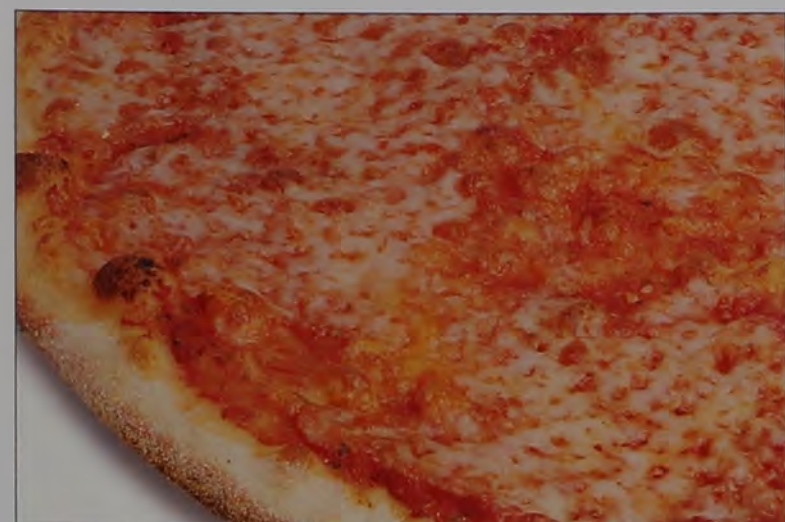
of pizza, there are a number of traditional toppings that should be applied after baking, such as hard-boiled eggs or hearts of palm. These pizzas are cut into triangles.

Both thin-crust and Brazilian thin-crust slices should be able to hold a plank, without folding. The bottom crust will be golden brown with some charred pockmarks. But be careful that there are no burnt semolina flecks, since you will taste them. We recommend using finely ground semolina or a bench flour mix (see page 2:53). The cheese should also be baked to a golden-brown color. The crumb of the Brazilian thin-crust pizza will be tight since this is a low-hydration dough.



COMMON THIN-CRUST PIZZA PROBLEMS

LARGE BUBBLES IN THE DOUGH



BURNT SEMOLINA



SOLUTIONS

- Large bubbles can form in the dough while it bakes if the dough is not docked before dressing the pizza (see page 12).
- Make sure not to use too much semolina when shaping the dough, or brush it off as much as possible before loading it into the oven. If the semolina burns and you don't sweep out the oven, it can bake onto the pizza.

SHAPING THIN-CRUST PIZZAS

One of the challenges with shaping this dough is getting it as thin as possible while maintaining a round shape. The best way to shape thin-crust pizza dough is using a rolling pin, but this method also requires practice. You can also use a sheeter, which will give you consistently uniform thickness every time with very little effort. This piece of equipment is helpful when shaping pizza doughs that are low

in hydration and harder to roll out, like Brazilian thin-crust. Hand-stretching is challenging with thin-crust doughs since they are firmer than other doughs that are typically stretched by hand, like New York, Neapolitan, or artisan. Thin-crust dough also needs to be stretched thinner than those other doughs and using a tool is a big help. For thin-crust and Brazilian thin-crust, docking makes for a crispier pizza throughout—not just on the rim.

HOW TO Shape Thin-Crust Pizza with a Rolling Pin



1 Place the dough ball on a well-floured surface. Dust the top generously with semolina flour.

2 Place the rolling pin on the center of the ball and press down.

The dough doesn't have to be a perfect circle on your first few tries; this will take practice to get right. You can also manually pull and stretch the dough to form an evenly shaped circle once you have reached the desired thickness.



3 Rock it back and forth until it is an oval with an even thickness. Rolling the dough very thin isn't as important as making sure it has a uniform thickness.

4 Rotate the oval 90° and rock the rolling pin back and forth until you have a circle (flour the surface as needed).



5 Rotate the dough 90° again and roll the rolling pin over the dough until it is oval again.

6 Repeat steps 4 and 5 until the dough is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

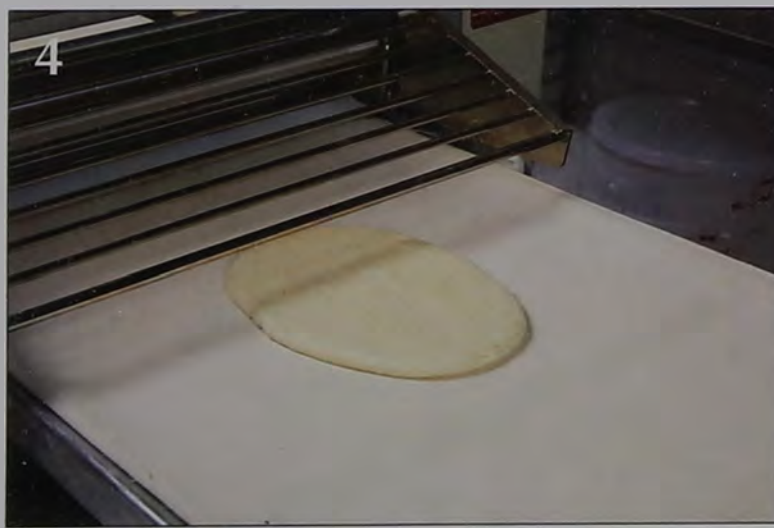
HOW TO Shape Thin-Crust Pizza with a Sheeter



1 Flour the sheeter.

2 Place the dough on the sheeter and flatten the disc. This helps the dough keep a more even shape throughout the rolling process.

3 Make sure the rollers are set wide enough for the initial dough to pass through them without damaging the dough.



4 Roll the dough through the sheeter twice (once in each direction). The dough will have an oval shape.

5 Rotate the dough 90° and pass it through the sheeter twice (once in each direction). It will be round at this point, but don't worry if it is not perfect.



6 Rotate the dough 90° again and turn the steering levers for the sheeter's rollers down a few notches. This will bring the rollers closer to each other; don't bring them too close yet or they will damage the dough.

7 Repeat steps 4–6 until the dough is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

A dough sheeter has a set of adjustable rollers (imagine a set of large pasta rollers) that is set in between two conveyor belts. Shaping dough with a sheeter is an incremental process in which we pass the dough through the rollers while bringing them closer and closer together. The key is to not stress the dough too much and to prevent any tearing or malformation. Reduce the distance between the rollers just a few notches each time the dough has passed through in both directions (left and then right). As you roll the dough out, creating oval shapes, rotate the oval 90°, which will relax the dough but also eventually change its shape into a circle when you pass it through the rollers again without adjusting them.

HOW TO Hand-Stretch Thin-Crust Pizza



1 Flatten the dough on a well-floured surface with the palms of your hands. Try to get the dough as flat as possible.

2 Let it rest for 10–15 min, well covered.

The diameter of the dough disc depends on the weight of the dough ball. What matters most is that it is 2–3 mm / 0.08–0.12 thick throughout.



3 Flatten the dough further and then lift it and stretch it with the backs of your hands. You can let gravity help: lift the dough by the rim with both hands and turn it as shown to create a round disc.



4 Keep stretching the dough until it is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

If you don't have a dough docker, you can use a fork or the tip of a knife to make holes in the dough.

OUR THINNEST THIN-CRUST PIZZA

When we saw that thin-crust pizza had no unifying definition in terms of thinness (see page 1:126), we began to investigate to see how thin we could go. The two major factors we considered were the shaping method and choosing the right dough (the latter led us to include our higher-fat Brazilian thin-crust pizza in the study). What we ended up with was an ultra-crispy pizza that seems impossibly thin.

We obtained the best results with our Brazilian thin-crust pizza dough by using 100% high-gluten flour to make the dough stronger. Otherwise, the dough was too delicate to manage once the toppings were added. Speaking of toppings, place the cheese on the dough first and then spread the sauce on top of it. This produces a crispier result compared to the more traditional sauce-first scenario.

If you prefer our thin-crust pizza dough, replace the cornmeal in our master recipe on page 2:110 with corn flour and press the dough between two lightly oiled pieces of parchment paper in the dough press. Although the resulting pizza will be thicker than most shown in the table below, it will be crunchy and easier to handle with the toppings.

We also tried different shaping methods, from a dough press to a rolling pin to a sheeter. We were even inspired to try a pasta machine;

we applied it to higher-fat Brazilian thin-crust pizza dough and produced a long oval-shaped pizza. You can see the thicknesses we were able to obtain with our different thin-crust recipes in the table below.



Pizza dough	Shaping technique	Raw dough thickness	Baked dough thickness	Bake time in 260° C / 500° F oven
Brazilian thin-crust 100% high-gluten	dough press at thinnest setting, 100° C / 212° F, press twice	1.2 mm / 0.05 in	2.25 mm / 0.09 in	3 min
Brazilian thin-crust 100% high-gluten	rolling pin	0.4 mm / 0.01 in	1–1.5 mm / 0.04–0.06 in	1½ min
Brazilian thin-crust 100% high-gluten	sheeter at #1 setting	1.5 mm / 0.06 in	2.5–3 mm / 0.1–0.12 in	3 min
30% fat Brazilian thin-crust	pasta machine #2 setting	1.25 mm / 0.05 in	2 mm / 0.08 in	3 min
Thin-crust	dough press at thinnest setting, 100° C / 212° F*	2.25 mm / 0.09 in	3.5 mm / 0.14 in	3½ min

*Press the dough between two lightly oiled pieces of parchment paper.



Brazilian thin-crust 100% high-gluten pizza dough shaped with rolling pin

SHAPING PIZZA WITH A DOUGH PRESS

No matter what industry you are in, there is a constant pressure to make the work faster and easier. For certain pizzerias, this can be achieved by simply using a dough press.

A dough press consists of two hot steel metal plates that come together to shape a ball of dough into a near-perfect round disc that you can top and bake. The press is set to a specified temperature, dwell time (how long the dough is pressed), and thickness (how close the plates come together). Each setting will vary depending on the type of dough you want to use.

There is a correlation between the hydration of the dough and the temperature of the dough press: the higher the hydration of the dough,

the higher the temperature of the steel plates needs to be. Also, if you are working with a highly elastic and hard-to-shape dough, such as our Brazilian thin-crust pizza dough, spray each side of the dough with oil and press it twice.

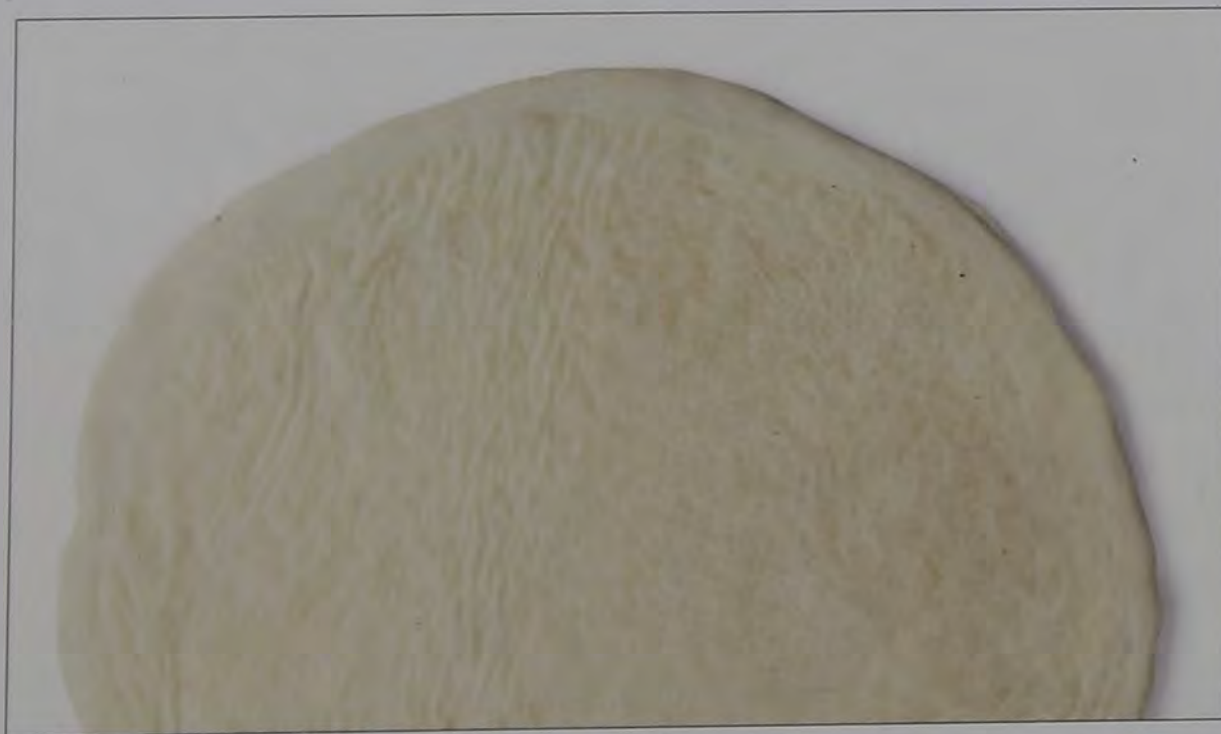
Our recommendations for using a dough press in your pizzeria are below, but keep in mind that the end result for many pizzas won't be the same as if you shaped the dough by hand. We recommend the dough press for thin-crust pizzas. For medium-crust pizzas, however, you need to manage your expectations. The dough press will flatten the dough and partially cook it, which affects the texture of the crust. The dwell time for all of the pizzas listed below was 1 second.

Pizza dough	Pressed dough weight	Dough press temperature	Thickness setting
Brazilian thin-crust pizza dough	150–200 g	100° C / 212° F	1.5 mm / 0.06 in
Thin-crust pizza dough	200 g	200° C / 392° F	3 mm / 0.12 in
Neapolitan pizza dough	225 g	150–200° C / 302–392° F	3 mm / 0.12 in
New York pizza dough	225 g	150–200° C / 302–392° F	2–2.5 mm / 0.08–0.1 in
Artisan pizza dough	225 g	200° C / 392° F	3 mm / 0.12 in



Thin-crust pizza dough

When using a dough press, you will not be able to achieve a puffy rim on the finished pizza because the heated steel plates produce a skin on the dough. One positive aspect of this is that the skin helps mitigate the gel layer in pizzas (see page 1:370).



Neapolitan pizza dough

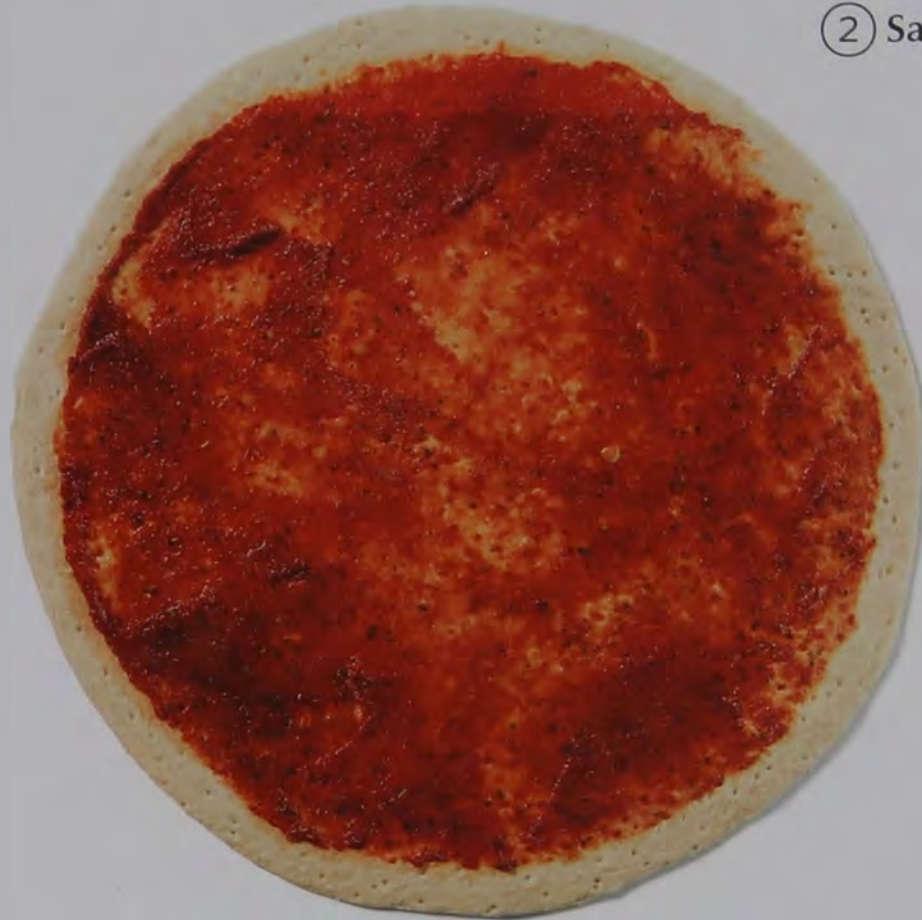
A VISUAL GUIDE TO TOPPING THIN-CRUST PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings (both before and after baking) for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.

① Docked dough



② Sauce



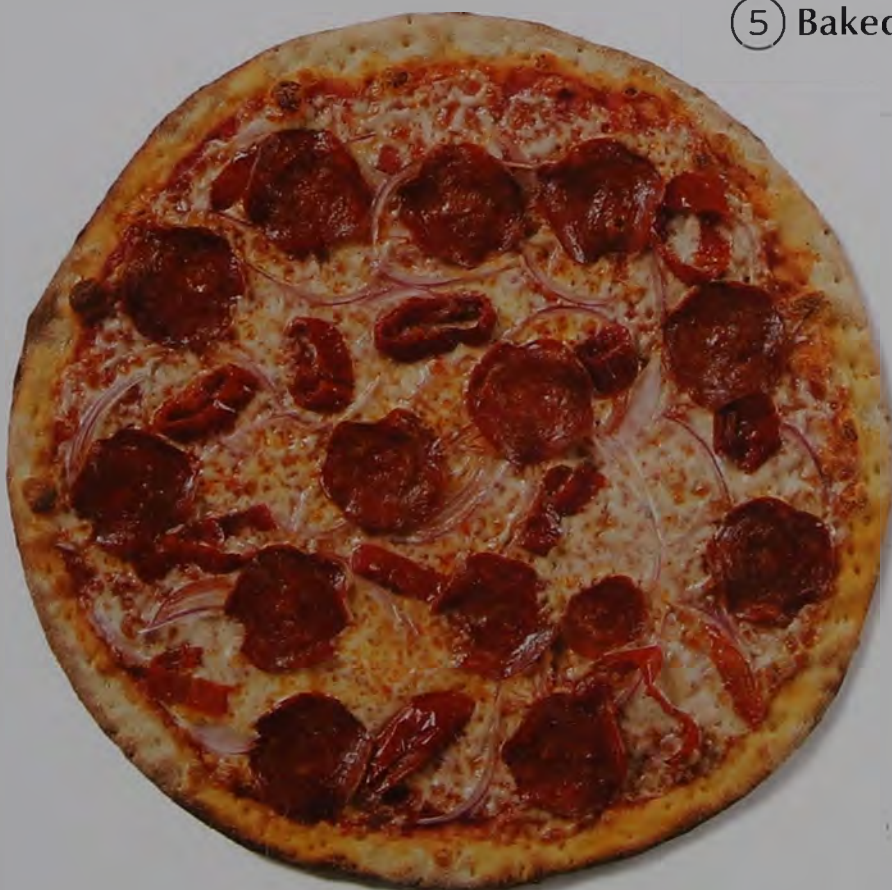
③ Cheese



④ Toppings added before baking



⑤ Baked pizza



⑥ Toppings added after baking



THIN-CRUST PIZZA

Thin-crust pizzas are made in many parts of the world in different ways, with the common thread being that the thinly stretched dough produces a particularly crispy (almost cracker-like) crust that most other pizza styles do not have. Although thin-crust pizzas all typically have this texture, there is no singular unified definition of how thin a thin-crust pizza is (see page 1:126).

An important consideration for the toppings on this pizza is that they should be thin and small because the pizza bakes so quickly. They should be bite-size or smaller.

If you are including many different toppings, make sure that the layer isn't too thick. Otherwise, you won't have a crispy crust.

The sauce for thin-crust pizza should be of medium viscosity. We prefer to not sauce the entire surface of the dough in order to leave some space for a rim to form; this can vary from pizzeria to pizzeria.

If you want an extra-crispy bottom, move the pizza to a hot spot in the oven during the last minute or two of the baking time.

We recommend leaving a rim without sauce or cheese so that it can be used as a handle for eating the pizza. In some pizzerias, they cover the pizza completely with sauce and cheese.

If you are baking this pizza at home, you should only make it as big as you can fit on a baking steel or baking stone.



Crumbled sausage is a common topping, and it's what we use in our assembly recipe on page 19; the pizza shown here features a combination of salami, pepperoni, sausage, and meatball.

Use pizza cheese (low-moisture mozzarella), but don't overcrowd the top of the pizza.

You want to make sure that the cheese melts and browns by the time the pizza dough is fully baked, which can take just a few minutes, depending on the type of oven.

The dough is rolled out thin and bakes evenly in a uniform thickness. There is no thicker, puffy rim on the outer edge, like in some other pizzas.

Even though a thin-crust pizza slice might look flimsy, the crust is firm, crisp, and can hold a surprising amount of toppings.



ASSEMBLY RECIPE

SAUSAGE AND CHEESE THIN-CRUST PIZZA

thin-crust pizza tomato sauce—pizza cheese—Italian sausage

Sausage and pizza cheese are the most common toppings that we found on the thin-crust pizzas we tried in Chicago, but whatever topping combinations you like can be applied here as long you aren't overdoing it. Toppings are typically applied under the cheese on this style of pizza.

It's fine to do it this way, but the downside is that whatever is under the cheese will steam rather than brown. You can also choose to put the cheese down first, as some practitioners of this style prefer to do, then spoon the sauce on top of the cheese.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Pizza cheese, shredded	270 g	3 cups	72.97
Italian Sausage, cooked and crumbled see page 2:381	300 g	n/a	81.08

The home, combi, and convection ovens in the baking table on page 20 are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 33 cm / 13 in tavern/bar-style pizza (see below).

Many pizzerias in Chicago put raw sausage on their thin-crust pizza. We feel that it is very important to cook the sausage ahead of time, especially if you put the sausage under the cheese (see page 2:375). If you do not precook the sausage, you run the risk of serving undercooked sausage, which is a health hazard. Even if it does cook all the way in the oven, it will render fat onto the pizza, and it won't brown. Browned sausage tastes better.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping; if cold-proofing the dough, temper 1½–2 h before shaping
SHAPE	thin-crust pizza (see page 12); use a rolling pin to roll out to a 50 cm / 20 in disc; dock the dough with a dough docker or fork
SAUCE	spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border
CHEESE	distribute the cheese evenly over the sauce

TOPPING	distribute the sausage evenly over the cheese
BAKE	slide the peel under the dough with quick, jerking back-and-forth motions; load into the oven with a quick pull-away motion; see the Thin-Crust Pizza Baking Times and Temperatures table (see page 20); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 6–8 triangles

This recipe is for a 50 cm / 20 in thin-crust pizza. For a 40 cm / 16 in thin-crust pizza, you will use 275 g dough, 95 g (⅓ cup + 1½ Tbsp) sauce, 150 g (1⅔ cups) cheese, and 160 g sausage. For a 33 cm / 13 in thin-crust pizza, you will use 200 g dough, 70 g (¼ cup + 1 Tbsp) sauce, 110 g (1¼ cups) cheese, and 115 g sausage.

Tavern-style pizza isn't that different from basic thin-crust pizza. The truth is that there aren't really any rules written in stone about this style (see page 1:126). If you want to make a tavern-style pizza, make a pizza that is small in size and intended for one person (33 cm / 13 in). It's usually a thin disc of dough and the sauce and cheese cover the entirety of the dough disc (therefore there is no rim).

PEPPERONI THIN-CRUST PIZZA VARIATION

Instead of sausage, distribute 275 g sliced cupping pepperoni evenly over the cheese. Try to top the pizza as symmetrically as possible so that every slice gets roughly the same amount of pepperoni. Be sure to put the pepperoni on top of the cheese so that it will brown and cup.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.



PREP

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

You can use fine semolina for flouring your work-table during shaping, but coarse cornmeal is also commonly used.

SHAPE

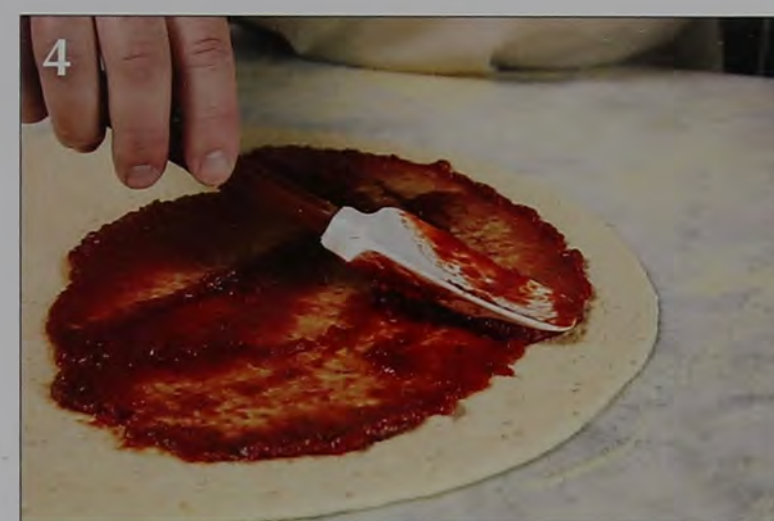


- 3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (see page 12). Dock the dough.

SAUCE

- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

CHEESE



- 5 Distribute the cheese evenly over the sauce.

Alternatively, the sauce and cheese can be spread to cover the entire dough disc without leaving room for any exposed dough crust rim. We like having a handle on this pizza, though, so we prefer to leave a rim.

TOPPING



- 6 Distribute the browned sausage evenly over the cheese.

BAKE



- 7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

- 8 Load into the oven with a quick pull-away motion.

- 9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.

- 10 Remove the pizza and place on a serving tray.

SERVE

- 11 Cut into 6–8 triangles.

If you want slightly crispier pizza, bake it longer at 28° C / 50° F lower to get an extra crispy crust.

THIN-CRUST PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F; vent halfway open	5 min*	180° after 3 min
bread deck oven	preheat oven to 285° C / 550° F	5 min	180° after 3 min
wood-fired or gas-fired pizza oven	preheat oven to 285° C / 550° F	5 min	180° after 3 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	6–7 min	180° after 3 min
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285° C / 550° F for 10–15 min; fan on high speed; switch to high broil 5 min before baking	8–10 min; switch to low broil after 3–4 min	180° after 4 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	4–6 min	180° after 2–3 min
impinger oven	preheat oven to 275° C / 525° F	3¼–3½ min	n/a

*Move the pizza to a hot spot in the oven during the final minute to obtain a crispier bottom.

GLUTEN-FREE THIN-CRUST, GLUTEN-FREE BRAZILIAN THIN-CRUST, AND GLUTEN-FREE DEEP-DISH PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 275° C / 525° F; vent halfway open	4 min	180° halfway through baking
bread deck oven	preheat oven to 275° C / 525° F	5 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F; convection mode	7 min	180° after 2 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F	10 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F; fan on high speed	10 min	180° halfway through baking

If you are shaping gluten-free doughs, it is similar to modeling clay, so you have to be even more careful not to tear it, because it won't reseal well. Dust the dough with our Gluten-Free Flour Blend (see page 2:199) and place in between two pieces of parchment paper before following the shaping steps on page 12. Remove the top piece of parchment paper, dust with gluten-free flour, and flip over onto a wooden peel to assemble and bake the pizza after removing the other piece of parchment paper. You can also bake the pizza on the parchment paper if desired.

THE MACHINE'S ROLE IN MAKING PIZZA

When you think of automation in pizza making, you might picture pizza-making robots and delivery trucks (see page 309). But machines have been aiding pizza makers in various forms for quite some time.

Dependable human labor is expensive by nature because pizza-making skills are built up over time with many hours of practice. With tight profit margins in pizzerias, pizza makers look for ways to get a consistent product at a lower price point. This is where automation comes in.

The first level of priority in automation is the dough. Almost no one mixes their dough by hand (one very notable exception is Franco Pepe; see page 2:47). We found some type of machine mixer in virtually every pizzeria we visited and wholeheartedly recommend them for making pizza rather than mixing by hand. Then you come to shaping the pizzas. For Neapolitan pizza, it's really hard to shape any other way than by hand. For thin-crust pizzas, a dough press does a good job (see page 14).

The next machine that could help you out would be one for saucing. If you've ever marveled at how efficiently a skillful pizzaiolo can apply an even layer of sauce, it's worth watching Costco's robot sauce machine, the Autosaucer, in action. It's reportedly able to sauce up to 350 pizzas an hour (though a human must place the pizzas on the turntable and remove them, which makes a 350-per-hour rate sound rather unlikely). Regardless, the accuracy and efficiency of the Autosaucer is impressive.

Even though adding toppings is easy and fast, with the combinations of toppings that are commonly found today, it's probably more difficult to program a robot to top a pizza consistently (although Seattle-based company Picnic has done just that). As for baking, it's hard to imagine replacing the pizza maker at the oven, especially for styles like Neapolitan pizza, which requires finesse to make a successful pizza. All in all, while we don't see a fully automated pizza process taking over the pizza industry anytime soon, especially since many of the automated machines aren't widely used in pizzerias, we do appreciate the ways that machines can make certain parts of the production process easier and more efficient.



A dough press is a reliable way to shape your pizza dough to the same thickness every time. Heated dough presses have the added benefit of parbaking the outside of the dough, which helps to prevent a gum line (see page 1:370).

ASSEMBLY RECIPE

ST. LOUIS-STYLE PIZZA

INSPIRED BY IMO'S

thin-crust pizza tomato sauce—Provel cheese

One of the most popular St. Louis pizza chains, Imo's, uses Provel cheese, which has become a distinctive characteristic of St. Louis-style pizza. This is in spite of the fact that the original St. Louis-style pizza didn't use this

cheese (see page 1:66). You don't get the stretchy pull with Provel as you do with pizza cheese. If you can't find Provel or if you don't like it (it's not our favorite), replace it with pizza cheese or provolone.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Provel cheese, sliced or shredded	270 g	3⅓ cups	72.97

You can use fine semolina for flouring your worktable during shaping, but coarse cornmeal is also commonly used.

The home, combi, and convection ovens in the baking table on page 20 are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 33 cm / 13 in tavern/bar-style pizza (see page 19).

GENERAL DIRECTIONS

- PREP

preheat the oven; temper the sauce 2 h before top-
ping; if cold-proofing the dough, temper 1½–2 h
before shaping
- SHAPE

thin-crust pizza (see page 12); use a rolling pin to roll
out to a 50 cm / 20 in disc; dock the dough with a
dough docker or a fork
- SAUCE

spread the sauce evenly over the dough, leaving a
1 cm / 0.4 in border
- CHEESE

distribute the cheese evenly over the sauce; if using
slices, shingle them with a very slight overlap; try to
cover the sauce completely

- BAKE

slide the peel under the dough with quick, jerking
back-and-forth motions; load into the oven with a
quick pull-away motion; see the Thin-Crust Pizza
Baking Times and Temperatures table (see page 20);
check the doneness of the bottom of the pizza; remove
the pizza and place on a serving tray
- SERVE

cut into 6–8 triangles



TOPPING VARIATION

TARTE FLAMBÉE

crème fraîche—sweated onion—bacon

Tarte flambée is a delicious pizza-like dish popular in the Alsatian region of France and adjoining areas of Germany (Rheinland-Pfalz and Baden-Württemberg). It's often served in bars as a cheap snack but also in restaurants and bakeries. We use our Brazilian thin-crust pizza dough,

which shares similarities with the dough typically used for tarte flambée, and top the dough with its signature ingredients to create a pizza version of this classic dish.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Brazilian Thin-Crust Pizza Dough see page 2:114	150 g	n/a	100
Crème fraîche	125 g	½ cup + 2 Tbsp	83.33
Fine salt	1 g	⅛ tsp	0.67
Freshly ground black pepper	0.1 g	n/a	0.07
Freshly grated nutmeg	0.01 g	n/a	0.01
Bacon strips, cut into 1 cm / 0.4 in wide strips	45 g	n/a	30
Sweated onions see page 31	35 g	2 Tbsp + 2 tsp	23.33

SUBSTITUTIONS

- Use any type of dough as long as you can roll it out very thinly.
- You can replace the crème fraîche with sour cream, mascarpone, Devon cream, quark, Greek yogurt, or clotted cream.

You can make this dough with butter instead of oil, like the European version of the dough. You can also use our 30% fat Brazilian Thin-Crust Dough to make an even richer pizza (see page 2:117).

We have seen these pizzas shaped round, square, and rectangular as well as oval. Just be sure whatever shape you choose fits in your oven.

ASSEMBLY

- 1 Preheat the oven.
- 2 If cold-proofing the dough, temper 1½–2 h before shaping.
- 3 Combine the crème fraîche, salt, black pepper, and nutmeg in a bowl. Set aside.
- 4 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 12). It should be 2 mm / 0.08 in thick. If the dough keeps pulling back (shrinking), cover it well with a clean towel and let it rest for a couple of minutes before trying to roll it out again.
- 5 Slide the dough over a peel or the peel under the dough.
- 6 Spread the crème fraîche evenly over the dough, leaving a 1.25 cm / ½ in rim.
- 7 Distribute the bacon and sweated onions evenly over the crème fraîche.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 26). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Cut into 6 triangles.

This is dressed on the peel because it is on the thinner end of the thickness range. Make sure to work quickly when dressing the pizza.

If you want crispy bacon on the baked pizza, you can render out some of the fat ahead of time. Stop cooking when the bacon starts to brown around the edges.





ASSEMBLY RECIPE

BRAZILIAN THIN-CRUST CALABRESA PIZZA

thin-crust pizza tomato sauce—pizza cheese—Calabresa sausage

Nearly every pizzeria we went to in São Paulo, Brazil, had a version of a cheese pizza with sliced Calabrese sausage, a popular cured meat. It plays the role in Brazil that pepperoni plays in America. Brazilian Calabrese sausage is different from the Calabrese sausage we have in the

United States and in Italy (in which producers often add chilis to make it spicy). Brazilian Calabrese (or Calabresa, as they call it) does not contain any spice that would produce heat.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 2:114	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Calabrese(a) sausage, sliced 2–3 mm / 0.08–0.12 in thick	100 g	n/a	40

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

This recipe is for a 40 cm / 16 in Brazilian thin-crust pizza. For a 23 cm / 9 in Brazilian thin-crust pizza, you will use 125 g dough, 100 g (½ cup) sauce, 175 g (2 cups) cheese, and 55 g sausage.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping; if cold-proofing the dough, temper 1½–2 h before shaping	TOPPING	distribute the sausage evenly over the cheese
SHAPE	thin-crust pizza (see page 12); use a rolling pin to roll out to a 40 cm / 16 in disc; dock the dough with a dough docker or fork	BAKE	slide the peel under the dough with quick, jerking back-and-forth motions; load into the oven with a quick pull-away motion; see the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 26); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SAUCE	spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border	SERVE	cut into 6–8 triangles
CHEESE	distribute the cheese evenly over the sauce		

PREP

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

SHAPE

- 3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 12). Dock the dough.

SAUCE



- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

CHEESE



- 5 Distribute the cheese evenly over the sauce.

TOPPING



- 6 Distribute the sausage evenly over the cheese, as symmetrically as possible.

BAKE

- 7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.

SERVE



- 11 Cut into 6–8 triangles.

BRAZILIAN THIN-CRUST PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F*; vent halfway open	5 min	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F	5 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285° C / 550° F	5 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	6–8 min	180° halfway through baking
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285° C / 550° F for 10–15 min; fan on high speed; switch to high broil 5 min before baking	8–10 min; switch to low broil after 3–4 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 285° C / 550° F for 15–20 min; fan on high speed	4–6 min	180° halfway through baking
impinger oven	preheat oven to 275° C / 525° F	2–2½ min	n/a

**If you are using a PizzaMaster oven, bake the pizza at 315° C / 600° F for 4 min, rotating 180° halfway through baking.*



TOPPING VARIATION

BRAZILIAN THIN-CRUST MARGHERITA PIZZA

thin-crust pizza tomato sauce—pizza cheese—fresh tomato—basil

The Brazilian take on margherita pizza is different from the classic Neapolitan in almost every way—from the dough, sauce, and cheese to how it is baked. Brazilian margherita pizza is made with the addition of sliced fresh tomatoes, which you would never see on an AVPN pizza. In

Brazil, many pizzaioli will put sliced fresh mozzarella on top of the fresh tomato slices, along with a basil leaf and some olive tapenade to hold it in place.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 2:114	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Fresh Jersey or beefsteak tomatoes	230 g	n/a	92
Fresh basil leaves, large	5 g	6-8 ea	0.4

Slice the tomatoes just before you need them. Otherwise, they will lose their seeds and a lot of water.

The quality of this pizza depends in large part on the ripeness and quality of tomatoes and how thin you slice them.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.
- 3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 12).
- 4 Dock the dough with a dough docker or fork.
- 5 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.
- 6 Distribute the cheese evenly over the sauce.
- 7 Cut 6–8 slices of tomato that are 3–4 mm / 0.12–0.16 in thick. Place them symmetrically around the pizza so that each piece will get a whole slice of tomato. Place a basil leaf on each tomato slice.
- 8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 9 Load into the oven with a quick pull-away motion.
- 10 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see previous page). Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray.
- 12 Cut into 6–8 triangles.



BRAZILIAN THIN-CRUST PIZZA

The Brazilian thin-crust pizza is one of several styles that we encountered during our travels to South America. Another style had a thicker rim that was similar to what we classify as artisan pizza, and there are a group of pizzerias that are making Neapolitan-style pizzas (albeit with electric ovens in some cases; see page 1:193).

Some common toppings that we found on pizzas across São Paulo included hearts of palm, unpitted green olives, shrimp, and hard-boiled eggs. You can try any combination of toppings that you like.

We found many pizzerias that sold a Brazilian take on margherita pizza, in which each piece of pizza featured a slice of fresh mozzarella stacked on a slice of fresh tomato with olives (or tapenade) and basil on top.

We recommend docking the dough to prevent bubbles from forming while it bakes.

If you want an extra-crispy bottom, move the pizza to a hot spot in the oven during the last minute or two of the baking time. Rotate it at least once or twice during baking.

The rim can burn very quickly, so keep an eye on it.

You can parbake the dough before applying sauce, cheese, and toppings.

You can shape this with a dough press (it also parbakes the pizza; see page 14). This is a good option for pizzerias that make a high volume of pizzas.

Pizza cheese and fresh mozzarella or a combination of both are used frequently on Brazilian thin-crust pizza.

Catupiry, a unique pipeable cheese that reminded us of a cross between cream cheese and mayonnaise, is beloved in Brazil and can be added before or after baking.

We use the same sauce for this pizza as for our thin-crust pizza; it is of a medium thickness and made of both crushed tomatoes and tomato sauce.

Although our thin-crust and Brazilian thin-crust pizzas function in many of the same ways, the Brazilian thin-crust pizza dough has significantly lower hydration (50.41% for Brazilian thin-crust compared to 71.43% for the master thin-crust dough). This results in the Brazilian thin-crust pizza being even more cracker-like.





TOPPING VARIATION

SHRIMP AND HEARTS OF PALM BRAZILIAN THIN-CRUST PIZZA

thin-crust pizza tomato sauce—pizza cheese—shrimp—hearts of palm—hard-boiled egg—golf sauce

This pizza has a combination of toppings that we frequently saw in São Paulo. Of course, using hearts of palm makes sense in a land where there is an abundance of palm trees, but we were slightly stumped by the addition of shrimp, hard-boiled egg, and “golf sauce” or salsa golf, a mixture

of mayonnaise and ketchup that is a popular condiment in Brazil. You can put all of the toppings on before baking (except the golf sauce), but we suggest adding the toppings to the pizza at different stages of the baking process to avoid overcooking them.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 2:114	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Cooked large shrimp, 21–30 count see note	110–140 g	16–20 ea	44–56
Hard-boiled eggs, cut into quarters	150 g	3 ea	60
Hearts of palm, cut into 2–3 mm / 0.08–0.12 in thick discs	75 g	⅔ cup	30
Golf sauce see note	50 g	½ cup	20

To prepare the shrimp, first peel and devein them. Steam, sauté, or poach the shrimp until just cooked. If you’d like to add the cooked shrimp to the pizza before baking rather than during baking, we suggest undercooking the shrimp to prevent them from overcooking while the pizza bakes.

If you can’t find golf sauce near you, simply mix equal parts mayonnaise and ketchup.

ASSEMBLY

- Preheat the oven.
- Temper the tomato sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.
- Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 12).
- Dock the dough with a dough docker or a fork.
- Spread the tomato sauce evenly over the dough, leaving a 1 cm / 0.4 in border.
- Distribute the cheese evenly over the sauce.
- Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- Load into the oven with a quick pull-away motion.
- Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 26). After the first 2 min of baking, take the pizza out and distribute the shrimp evenly over the cheese as symmetrically as possible so every slice gets the same amount. Continue baking for the recommended time.
- Check the doneness of the bottom of the pizza.
- Remove the pizza and distribute the egg quarters and hearts of palm evenly over the surface of the pizza.
- Return the pizza to the oven for 30–45 s to warm up the egg and hearts of palm.
- Remove the pizza and place on a serving tray.
- Drizzle the golf sauce over the top.
- Cut into 6–8 triangles.

TOPPING VARIATION

CHICKEN AND CATUPIRY BRAZILIAN THIN-CRUST PIZZA

thin-crust pizza tomato sauce—pizza cheese—chicken—sweated onion—green olive—Catupiry cheese

This pizza features another set of very popular toppings used in Brazil. Chicken, olives (seen on almost on every kind of pizza, often for decorative purposes), and Catupiry, a soft, spreadable cheese that we liken to a

combination of mayonnaise and cream cheese. Brazilians love it, and it's a cheese that is used on many pizzas there, but we're not the biggest fans of it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 2:114	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Cooked chicken thighs, skin and bones removed, meat shredded	280 g	n/a	112
Sweated onions see note	100 g	½ cup	40
Green olives, pitted	50 g	½ cup	20
Catupiry cheese*	75 g	⅓ cup	30

*See Resources on page 377.

You can use chicken breast if you'd prefer. Thigh meat, however, is not only more flavorful but also less likely to overcook during baking.

Many pitted olives can work for this (and really any) pizza. We use green olives here, but if you want to use black olives, we like the smaller black oil-cured olives, which are vastly more flavorful than some of the larger black olives.

Catupiry cheese usually comes in a squeezable bottle, or sometimes in a plastic bag.

To make the 100 g (½ cup) of sweated onions, cut 150 g / 5 oz peeled white onions into 6 mm / ¼ in slices. Cook uncovered in a lightly oiled pan over medium heat until translucent, stirring occasionally, 6–8 min. Cool to room temperature before using. Store for up to 3 d in refrigeration.

ASSEMBLY

- 1 Preheat the oven.

2 Temper the sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 12).

4 Dock the dough with a dough docker or a fork.

5 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.
- 6 Distribute the pizza cheese evenly over the sauce.

7 Distribute the chicken, onions, and olives evenly over the cheese.

8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

9 Load into the oven with a quick pull-away motion.
- 10 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 26). Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Pipe the Catupiry cheese evenly across the baked surface of the hot pizza.

13 Cut into 6–8 triangles.



INNOVATIVE VARIATION

PILLOW PIZZA

New York / artisan pizza tomato sauce—pizza cheese

This technique we developed exploits the technique used to make pita to create a pizza that is crispy on both the top and the bottom, unlike the classic double-crust pizza that tends to have a soft crust all around because it's in contact with so much wet filling. You can use any topping

inside this pizza, but make sure that the dough discs are the same size and they are well sealed after filling. You also have to bake the pizza long enough to fully set the crust. If it's underbaked, it won't balloon and it'll be flabby.

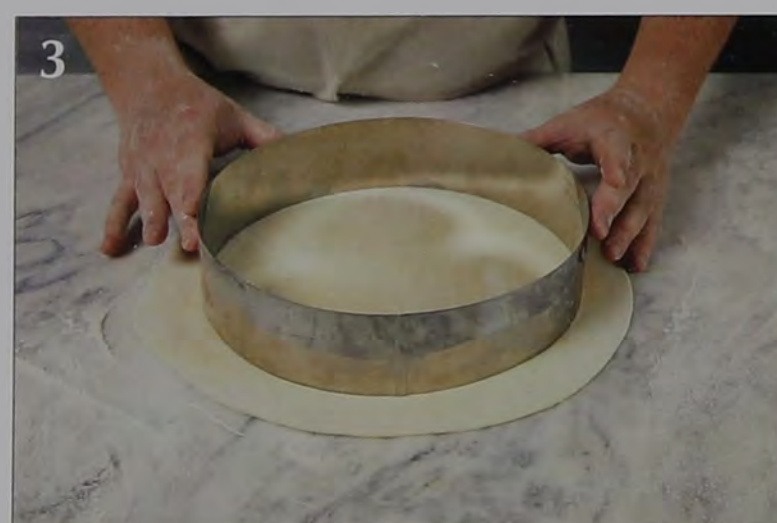
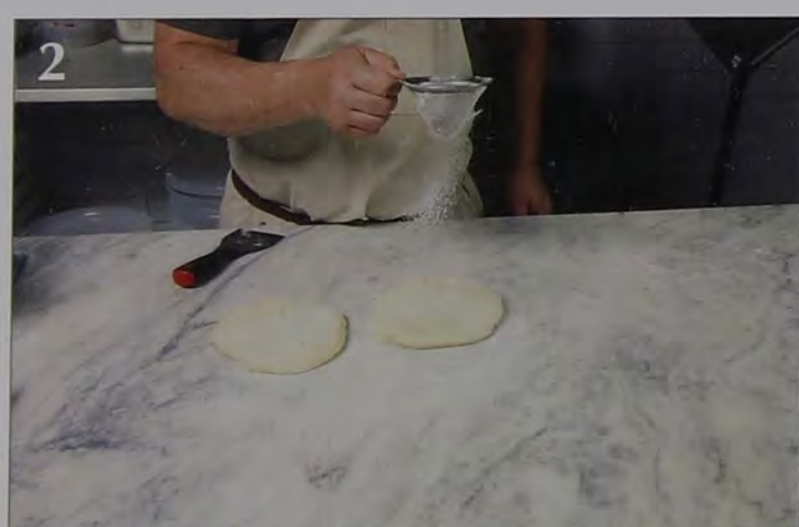
INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pillow Pizza Dough see next page	500 g	n/a	100
New York / Artisan Pizza Tomato Sauce see page 2:227	140 g	½ cup	28
Pizza cheese, shredded	165 g	2 cups	33

We highly recommend using the toppings for the Don't Hold the Mustard Pizza on page 253 with this technique.

We also include a variation of Chicago Double-Crust Pizza on page 105.

ASSEMBLY

- 1 Preheat the oven.
- 2 Roll two pieces of dough out to approximately 35 cm / 14 in diameter circles that are 2 mm / 0.08 in thick using a rolling pin.
- 3 Use a 30 cm / 12 in circular cutter to mark a small indentation in the middle of one circle of dough.
- 4 Spread the sauce out from the middle of the circle, leaving a 1.25 cm / ½ in border on the inside of the indentation. Distribute the cheese evenly over the tomato sauce, taking care to preserve the border.
- 5 Mist the edges of the dough with water, and place the second circle of dough on top with a rolling pin, making sure to align the edges of the two circles of dough. Press all around the rim of the dough to seal the edges.
- 6 Use the ring cutter to cut out a circle, taking care to place it so that the tomato sauce and cheese are in the interior of the circle.
- 7 Using a peel, transfer the pizza to a 245°C / 475°F deck oven, and bake for 5–7 min. The dough should puff and set but remain blond with some golden-brown spots on top. Serve or cool on a wire rack.
- 8 To reheat, place in a deck oven at 315°C / 600°F.



INGREDIENT VARIATION
PILLOW PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	
Water	405 g	1¾ cups	68.64
Instant dry yeast	9 g	1 Tbsp + ¼ tsp	1.53
Durum flour	325 g	2½ cups	55.08
Bread flour, 11.5%–12% protein*	265 g	2 cups	44.92
Fine salt	12 g	2 tsp	2.03
Yield: ~1 kg			

For salt, flours, and other notes, see page 1:xxii. For notes on substitutions, see page 1:xxii.
*We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.

TOTAL TIME

Active 15 min /
Inactive 1 h 10 min

YIELD/SHAPE

two 30 cm / 12 in pizzas

NET CONTENTS		
Ingredients	Weight	
Durum flour	325 g	55.08
Bread flour	265 g	44.92
Water	405 g	68.64
Salt	12 g	2.03
Yeast	9 g	1.53

GENERAL DIRECTIONS

- MIX

combine the water and yeast in the mixer’s bowl, and whisk to dissolve the yeast; add the durum flour, bread flour, and salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly oiled tub
- BULK FERMENT

1 h at 21° C / 70° F; perform a book fold after 30 min; rest the dough, covered, for 30 min after the fold

- DIVIDE

250 g
- PRESHAPE

ball (see page 2:60); place in a tub or on a sheet pan; lightly mist with water; cover well
- REST

10 min; for shaping, assembly, and baking instructions, see previous page

For more on suggested mixing times, see the Machine Mixing Options for Thin-Crust Pizza Dough on page 2:111.

For best results, make the dough a day ahead and cold-proof overnight. Remove from refrigeration 1½–2 h before shaping.



NEAPOLITAN PIZZA

Neapolitan pizza has influenced every other style of pizza in the world, yet it shares very little with those styles in terms of appearance, texture, and flavor. It is likely that the original pizza born in Naples had to be adapted to the local environment when southern Italian emigrants left en masse (see page 1:22). But the characteristic leoparding and unmistakable flavor and texture of the crust are undeniable. Neapolitan pizza has the further distinction of being baked at very high temperatures, necessitating specialized baking techniques (see pages 2:405–406).

Margherita pizza and marinara pizza are the iconic Neapolitan pizzas. Every Neapolitan-style pizzeria offers them, and some offer only these two

kinds (L'Antica Pizzeria da Michele in Naples is a famous example). These two pizzas are the benchmarks by which pizzaioli measure themselves. After we tasted a large number of margheritas and marinaras, it was hard to determine which one we liked better (so why not enjoy both?). While margherita pizza became the face of the wood-fired pizza trend that blazed through the United States (see page 1:33), marinara pizza, without fior di latte mozzarella and basil, shines in its simplicity. In fact, many pizza makers we interviewed during our travels said that they preferred the marinara pizza over the margherita (with the caveat that they often add anchovies on top).

For more on the fuzzy history of margherita pizza, see page 1:23.

Neapolitan marinara pizza



Neapolitan margherita pizza



NEAPOLITAN PIZZA KEY CHARACTERISTICS

While you could just grab a copy of the AVPN rules and handbook to see how Neapolitan pizza is defined (according to them, see page 43), we have distilled the key characteristics and flaws of Neapolitan pizza. There should be leoparding of various sizes on the outer rim (small to medium-sized pockmarks). The crumb of the rim should be open and irregular, and the texture should be soft to mildly crisp. The bottom of the pizza should be fully baked with some char marks throughout. The cheese should be melted but with little to no browning, and

it should not seep moisture (serum) that puddles at the center of the pizza and makes it soupy.

Soupiness is a major flaw, in our opinion (see page 2:8). If the liquid from the sauce and cheese does not evaporate sufficiently during baking, it will produce a puddle of cheese serum and tomato sauce that makes for a very wet and soggy pizza. Some other common flaws include an outer rim that is burnt instead of leoparded or a bottom crust that is too dark. The crumb of the rim should not be dense or low in volume, and the texture of the rim should not be crunchy.



The bottom crust should have some charred spots that are more or less evenly distributed throughout.

COMMON NEAPOLITAN PIZZA PROBLEMS

SOUPY CENTER



SOLUTIONS

- If you don't drain the cheese long enough or bake your pizza properly, you will have a soupy center, which is undesirable.

BURNT CRUST



- It's easy to overlook a very dark or burnt under crust because it's hard to see. Make sure you are lifting the pizza with the peel to peek underneath it before you take it out of the oven.

SHAPING NEAPOLITAN PIZZA

There are two popular ways to shape Neapolitan pizza dough, each with its acolytes and detractors. Both produce the same flat, round dough with a rim, ready for whatever may be put on it, so you can decide which method works best for you. Where you top the disc of dough after it is shaped is also a matter of personal preference. You may opt to place the shaped

dough directly on a peel instead of the worktable. We prefer to apply the sauce, cheese, and toppings to the dough before loading it onto a peel to avoid the risk of the dough sticking to the peel. That risk grows the longer the dough sits on the peel and can make loading the pizza into the oven a challenge. If you can apply your toppings very quickly, dressing your pizza on the peel is a fine method.

HOW TO Hand-Stretch Neapolitan Pizza



- 1 Lightly flour your worktable, if needed.
- 2 Lift the pizza dough from its tub using a narrow, sharp bench knife.
- 3 Place it on the worktable, seam side up.
- 4 Dust the top lightly with more flour.



- 5 Press down on the dough with your fingers, leaving a 1.25–2.5 cm / 0.5–1 in border. You will not need your palms or thumbs yet. Your fingers will arch naturally, so don't make them too stiff.



- 6 Rotate the dough 180° and repeat step 5. The point is to create an even disc that is flat in the center and has an even rim.

- 7 Flip the dough over and flatten the center again, pushing the dough in an outward motion to extend the central part of the dough. It should be 15–20 cm / 6–8 in. in diameter.



- 8 Place the dough disc on the backs of your hands so that the smooth side is in contact with your hands.



- 9 Stretch your hands apart gently, rotating the dough 90° as you stretch farther and farther. Keep stretching the dough until it reaches 30 cm / 12 in. in diameter.



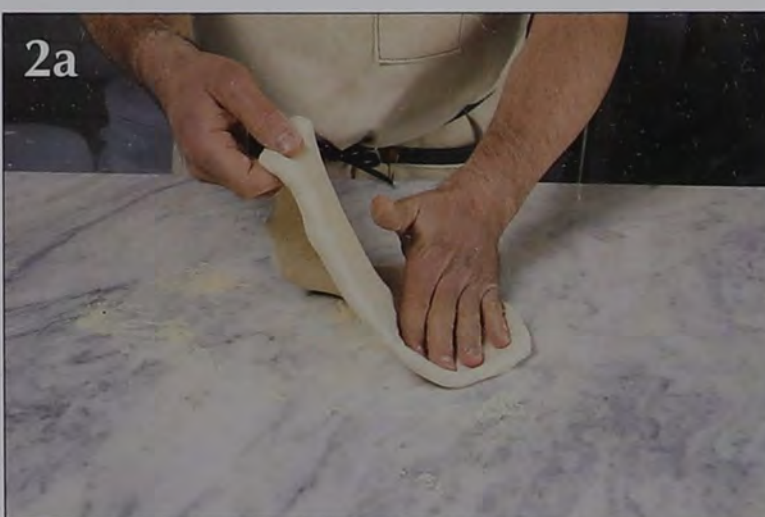


HOW TO Shape Neapolitan Pizza with the Neapolitan Slap

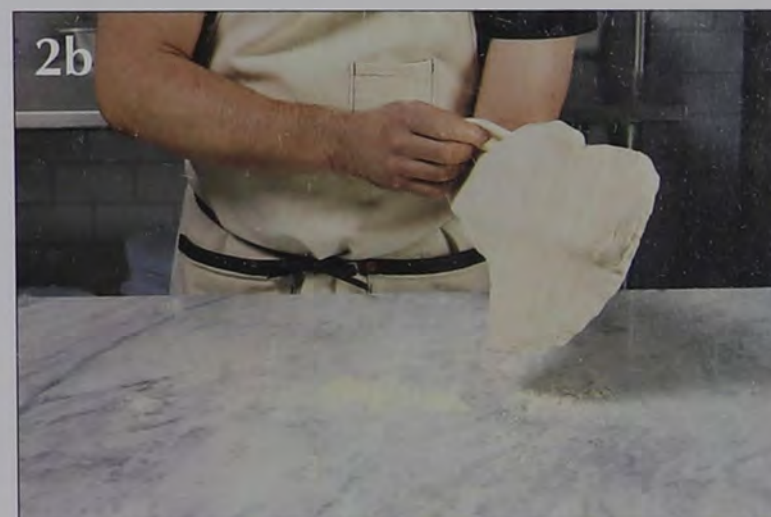
This is *the* method that practically all pizzaioli in Naples and the rest of Italy use to shape their dough. It is also the hardest to master.



1 Follow steps 1 through 7 for the Neapolitan hand-stretch method (see previous page).



2 Lift the dough with one hand and throw it over the palm of the other hand. The receiving hand will rotate the dough 90° as it comes back down onto the table. Repeat this step as many times as needed to make the dough into a 30 cm / 12 in disc.



3 Keep track of where the top and bottom seam of your dough is. Try to keep the smooth side of the dough on top; the base seam might have some unsightly nooks and folds, so it is best to keep it facing down. The top tends to look neater.

As you gain more experience shaping this pizza, you'll need less and less flour to dust the worktable (eventually you won't need any). Some pizzaioli use the same flour that they mix into the dough to lightly flour their work area; others combine this flour with durum flour in equal parts. We like durum flour because it doesn't stick to the dough as much, so the excess comes off with ease, which means that it won't burn in the oven while the pizza is baking.

It is crucial to slap the pizza dough back and forth quickly since the inertia produced by throwing the dough and rotating it 90° each time is what helps the dough disc become larger while keeping its round shape. Undoubtedly this technique requires a lot of practice (in fact, watching an expert use this technique is like watching a hummingbird flap its wings). This method has the added bonus of shaking the excess bench flour off the dough.

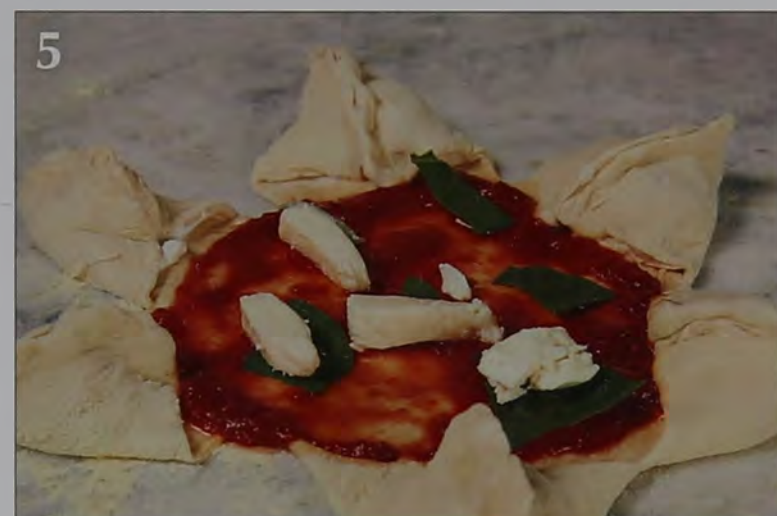


HOW TO Shape Pizza Carnevale

We first saw this star-shaped pizza in Naples at Da Attilio, the pizzeria owned by Attilio Bachetti. It surprised us, not because it was good (which it was), but because it was so unconventional and different from everything that we had seen in Naples up to that point. It really appealed to our appreciation of innovation, especially in a place that is so intertwined with tradition.



- 1 Shape the dough into a 30 cm / 12 in disc (see pages 36–37). Instead of creating a rim that is thicker than the rest of the dough, try to keep the entire disc an even thickness.
- 2 Make six evenly spaced cuts from the rim toward the center of the pizza. They should be 3.75–5 cm / 1.5–2 in long.
- 3 Pipe about 30 g (2 Tbsp) of ricotta in between each cut.



- 4 Fold the cut pieces of dough over the ricotta to wrap it, and pinch both ends shut. These should now look like triangles.
- 5 Apply sauce and other toppings as desired.

The pizza carnevale we had at Da Attilio used ricotta as the filling, but you could substitute other fillings. You can use fresh mozzarella or other cheeses, even ground meats like sausage. Just be sure that the filling isn't too wet because it'll create a gum line and the triangles won't close. For example, we wouldn't fill it with mascarpone cheese.

HOW TO Shape Stuffed-Crust Pizza



- 1 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 2 Pick the spot in the crust area that you want to stuff, then stretch it as shown above. Pull with one hand while holding the disc in place with your other hand.

The traditional Neapolitan name for this technique translates as "prisoner stuffed-crust" pizza. It comes from the alleged practice of friends or relatives of a prisoner hiding in a file in the crust of a pizza so that their loved one can escape. These days it is called simply a stuffed-crust pizza, but in this variation the crust is stuffed in only one area of the pizza.



- 3 Lightly brush the stretched area with water.
- 4 Spoon 100 g / 1/4 cup + 2 Tbsp of ricotta over the stretched area.



- 5 Bring the rim of the crust over the ricotta to enclose it completely. Press down to seal the cheese in place.
- 6 Apply sauce and other toppings as desired.



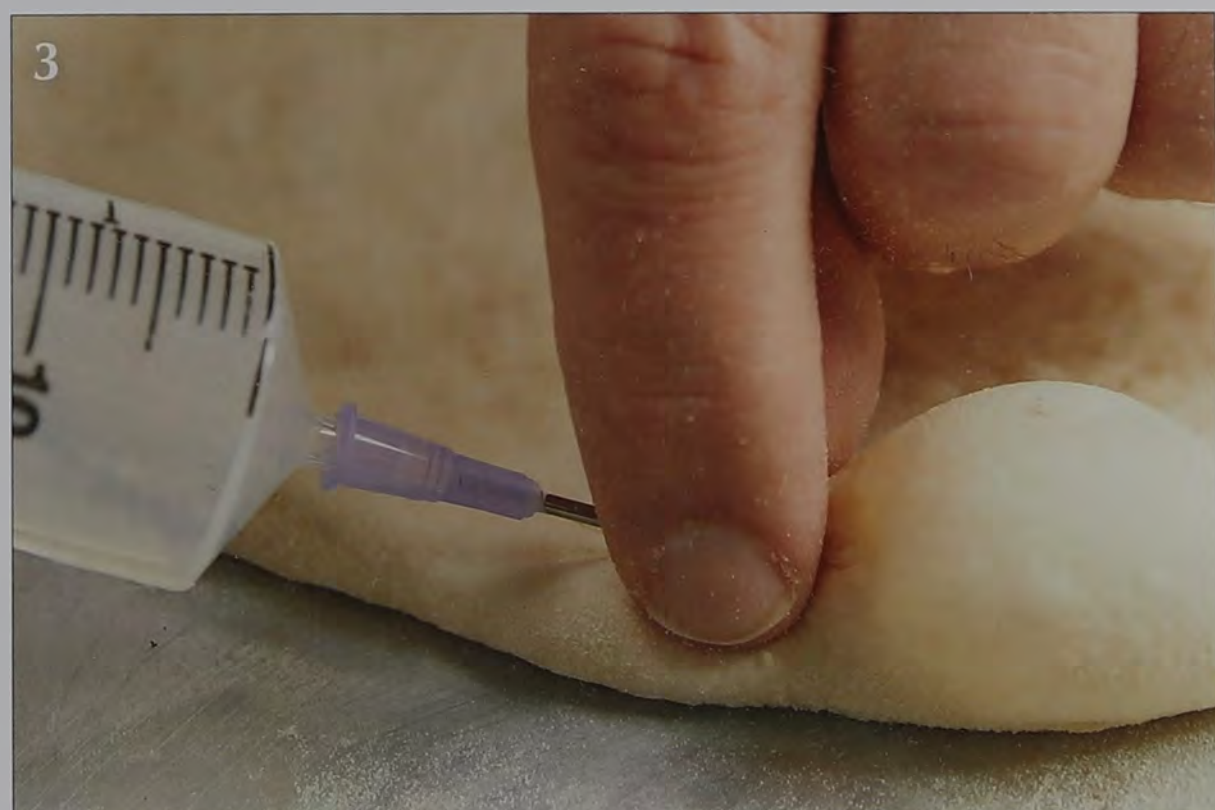
HOW TO Make Air-Injected Pizza Dough

Large bubbles in the crust (called *alveoli*) are widely regarded as a sign of a well-executed Neapolitan pizza. What if you could make the bubbles that already exist in dough even bigger? We developed a method that involves using a syringe (or similar tool) to force air into the dough. When we do this, it's not that we are necessarily creating new bubbles; rather, the injected air allows the bubbles already in the dough to coalesce and expand even farther than they would on their own during baking. Arguably, this makes no practical sense in a pizzeria production environment, but it is a way to make the crumb more open, one bubble at a time, if you are baking at home. This method also allows you to target the rim of the crust, which is where you want those big bubbles to form.

There are a number of tools you can use for this task, such as a syringe (a food-grade one, used for injecting meats), turkey baster, or compressor. We recommend using a syringe because you can better control how much air goes in. Always make sure you use scrupulously clean tools. Insert the tip of the tool into the rim where you want to create a bubble. Pump the air in until you see a bubble start to form. Remove the tip of the tool quickly as you pinch the dough. It is crucial to seal the puncture closed by pinching the dough with your fingertips so that you can trap as much air as possible. (Even if you don't see a large bubble form when you do this, you are helping the bubbles that are already in there to coalesce, which will result in large bubbles during baking.) Repeat around the rim of the pizza, and bake as directed.

- 1 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 2 Slide the dough onto a peel and sauce and top as needed. Work quickly, otherwise the pizza will stick to the peel.
- 3 Insert a syringe sideways into the rim and pinch the dough around the needle. Inject air into the crust. If it doesn't inflate, remove the needle and find another spot that will inflate.
- 4 Repeat in various spots around the rim. Slide the pizza into a hot oven to bake.

We don't imagine anyone will want to make this in a high-volume environment, but it is doable for home cooks who are keen on oversized bubbles in their crust.



HOW TO Bake Crispy Neapolitan Pizza

During our travels, we noticed that some of the margherita pizzas that we were eating outside of Naples were slightly different. While a typical Neapolitan pizza has a soft crust and pronounced tip sag, some pizzerias were serving a version of Neapolitan pizza that appeared to be crispier and to hold a plank somewhat (at least, more than a classic margherita would).

It occurred to us that this would be an ideal trade-off for places where the characteristics of Neapolitan pizza (see page 35) are seen as flaws. An additional benefit is that you don't have to use a Neapolitan dough to make this style of pizza; you can use New York pizza dough or artisan pizza dough with very good results.

The lower the oven temperature, the longer it will take to bake the pizza, the crispier it will be, the more it will lose the charred surface bubbles associated with Neapolitan pizza, and the more the slice will hold a plank.

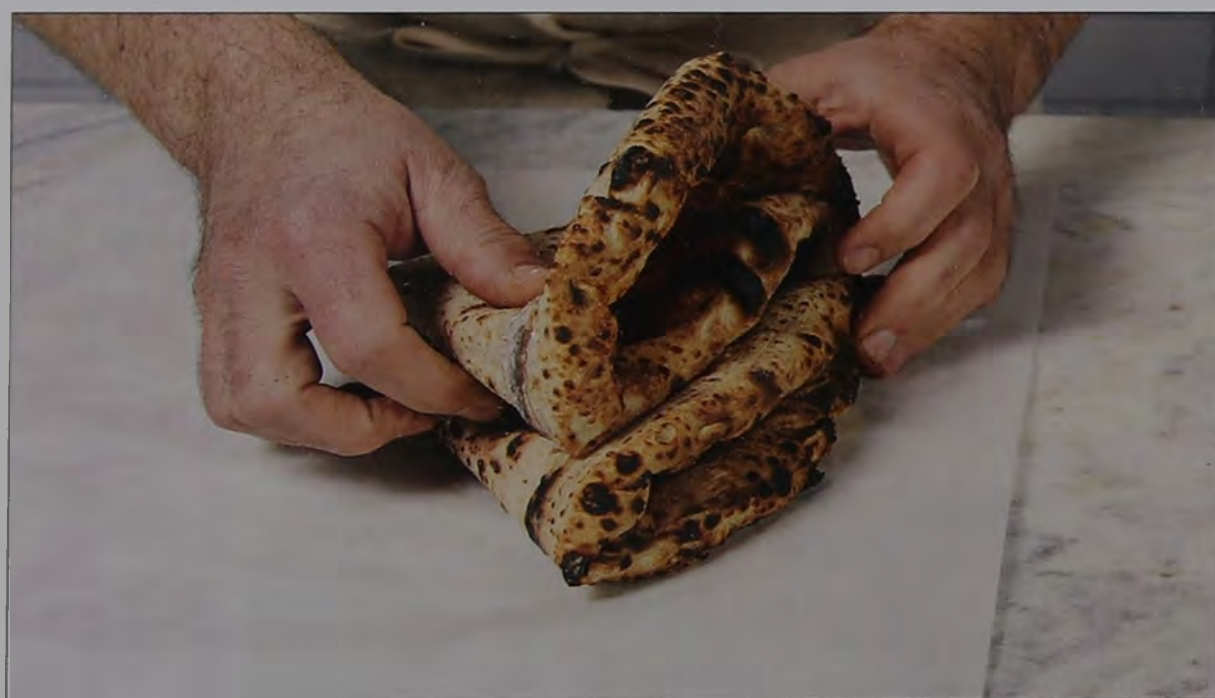
You can make this pizza a little larger than a typical margherita because it will be easier to handle (it can be anywhere from 30–40 cm / 12–16 in). A 30 cm / 12 in pizza would use 250–270 g of dough, a 35 cm / 14 in pizza would be 325–350 g of dough, and a 40 cm / 16 in pizza should be 375–400 g of dough.

- 1 Preheat an oven to 340–400°C / 650–750°F.
- 2 Shape and top the pizza dough.
- 3 Bake for a total of 1½–3 min, rotating it frequently. Once the dough starts to brown, rotate the pizza 90° every 20–30 s to evenly bake. Check the bottom of the pizza for doneness.
- 4 Serve immediately.

SERVING NEAPOLITAN PIZZA IN THE HANDKERCHIEF FOLD (LA PIZZA A PORTAFOGLIO)

In Naples, you'll sometimes see Neapolitan-style pizzas baked ahead of time and stacked in a display case awaiting hungry passersby. At first glance, this goes against everything that's good about Neapolitan pizza, which is to say hot, freshly baked pizza eaten just a few minutes after it comes out of the oven. And yet this is very popular in Naples. The pizza is placed on a square sheet of paper, folded in fourths, and handed to the customer, who continues on his or her merry way. These pizzas are

generally a bit smaller than regular Neapolitan pizzas, and they have little to no cheese. They're also dramatically cheaper. If we were running one of these joints, we'd want to fold the pizza in fourths first and then wrap it in the paper since it would be easier to eat this way. The only problem is that the crust faces out so the most flavorful parts of the pizza aren't close to your tongue when you eat it.



OUR LARGEST NEAPOLITAN PIZZA

The largest Neapolitan pizza or, at least, the largest one we could make, comes in at 46 cm / 18 in. in diameter and is made with a 500 g ball of dough (twice the weight of a regular ball of Neapolitan dough). Why 46 cm / 18 in and not more? Because that is the width of the opening of our pizza oven. If you had a larger oven mouth, you could likely go bigger, but taking on this enterprise is not without its complications. As it stands, making a 46 cm / 18 in Neapolitan pizza was difficult. Unloading it into the oven and spinning it required a lot of special care and attention since it was heavier than the standard-size Neapolitan pizza and also much wider than our spinning peel. For this reason, we had to use a regular, larger peel to spin the pizza, which was less functional and harder to maneuver. We did make a tasty and massive Neapolitan pizza, but the giant slices were also very hard to eat. The form does not follow function in this case. Why did we do this? To find out why most contemporary Neapolitan pizzas were about the same size (30 cm / 12 in); older versions were larger and could feed a family (see page 1:16). Other styles come in a variety of sizes, especially with New York pizzas. It turns out that Neapolitan pizza is perfectly sized for handling and quick maneuvering in a very hot oven.



A VISUAL GUIDE TO TOPPING NEAPOLITAN PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.



① Dough with rim



② Sauce



③ Basil for margherita pizza

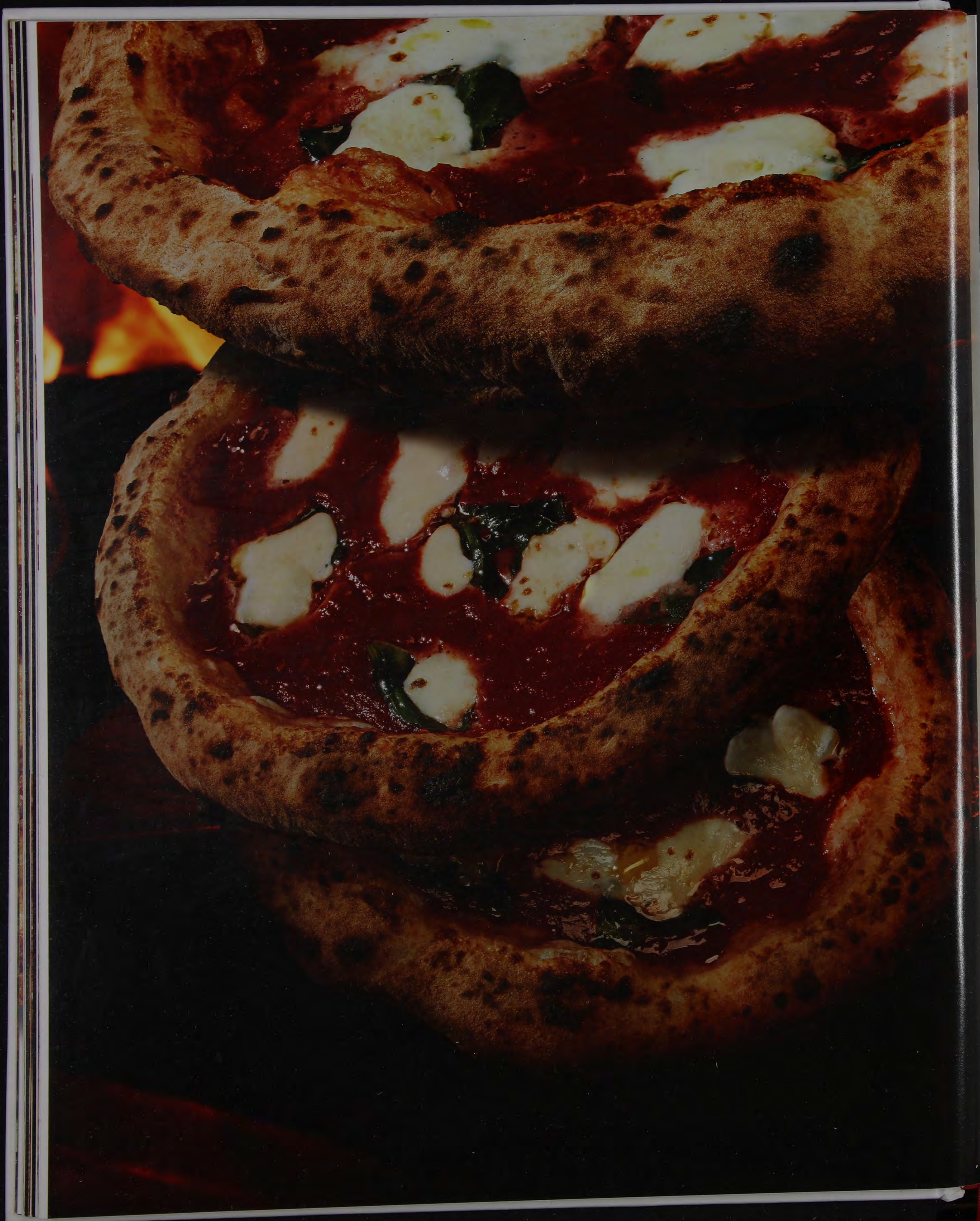


④ Cheese



⑤ Baked pizza

A key difference that we observed in Naples and around the world is the treatment of the basil on margherita pizza. Some pizzaioli put it on before baking, as shown here. Parts of the basil can burn and they're okay with it. Some pizza makers hide the basil under the cheese so that it won't get burned, while others put it on fresh after the pizza comes out of the oven.



THE RULES OF “TRUE NEAPOLITAN PIZZA”

In 1984, some pizzaioli in Naples began looking at the pizza landscape, and they didn't like what they saw. There were fast-food pizzas claiming to be “Neapolitan” and there were frozen “Neapolitan” pizzas. These pizzas were adorned with all sorts of very un-Italian ingredients, such as chicken, pineapple, and even barbecue sauce. Concerned that these pizzas would besmirch the good name of their city's pizza, they founded an organization, the Associazione Verace Pizza Napoletana (AVPN), or the “True Neapolitan Pizza Association,” to protect it (see page 1:74).

Their traditions weren't all that ancient, but they had a point—they wanted to preserve the integrity of the pizza that had originated in their city. Eventually, they drafted a formal set of rules. In order to be called a “true” Neapolitan pizza, they decided, a pizza could only be made with certain ingredients and baked in a certain way. You'll sometimes see pizza parlors displaying the AVPN logo, thus asserting that they serve “true” Neapolitan pizza.

It will take you longer—a lot longer—to read the rules for making a true Neapolitan pizza than it will to bake one. If you have a scalding-hot oven, a Neapolitan pie can be ready in 90 seconds.

During the course of our research, we followed these rules to the letter to make margherita and marinara pizzas, but we found that at times the rules were perplexing or difficult for no reason. We're providing these rules on the following pages, but a number of them don't fit with what we've found to be the best pizza-making practices. In our pizza travels, we found that many famous pizzaioli in Naples, and more generally in Italy, don't follow the rules either. Our version of Neapolitan pizza has a bubbly, leopardated crust that is this pizza's hallmark, but we arrived there by a somewhat different route (see page 2:87).

Many of the major AVPN rules are included below (and on the next few pages) and they are rigorous. These rules have also evolved over time to allow for more variation, which makes us wonder about the veracity of this ideal Neapolitan pizza. Our questions aside, though, Neapolitan-style pizza is certainly beloved by many.

For more on the meaning of DOP, see page 2:213.

Quality Characteristics of Neapolitan Pizza

The crust should be soft and easy to fold. The center of the pizza cannot exceed 2.5 mm / 0.1 in thick and should be softer than the cornicione.

The tomato will have lost all its excess water and should be dense and consistent. The “dense and consistent” part may be a language nuance that's lost in translation, but we understood it to mean that the sauce won't be runny or unevenly distributed. We ate plenty of soupy pizzas in Naples, however.

The other ingredients (garlic, basil, and oregano) should be browned but not burned and will be intensely aromatic.

The cheese should have melted over the sauce but not browned.



Pizza Types

There are only two types of Verace Pizza Napoletana (true Neapolitan pizza). Marinara is made with tomato, oil, oregano, and garlic. Margherita is made with tomato, oil, mozzarella di bufala or fior di latte mozzarella, grated cheese, and basil. Add anything else and it is no longer AVPN-certified pizza.



Flour

The AVPN had previously specified that only Tipo 00 flour could be used (they characterized it as very finely ground with the consistency of talcum powder, but we have found other flours that are finer; see page 1:282). More recently, however, they have allowed the use of Tipo 0 and Tipo 1 (but only 5%-20% of Tipo 1) in true Neapolitan pizza dough.

Water

The water used for the dough must have a pH between 6 and 7 (as neutral as possible) and be free of carbonation. They recommend that it be between 16°C / 61°F and 22°C / 72°F.

Salt

Sea salt is preferred and they recommend using anywhere from 2.22% to 3.75%.



Yeast

It used to be that the only kind of yeast permitted was fresh, but now you can use dry yeast and even levain. No matter which type that you use (see page 1:293), an incredibly wide range is recommended. You can add in .005%-0.19% fresh yeast (you use only one-third of that amount if you are making the dough with dry yeast). The range allowed for levain is 5%-20%. They dictate that the amount of yeast should go down as the amounts of flour and water (the batch size of the dough) increase.

Fat

There can be no fat whatsoever in the dough.



Dough Ball Size

You must divide the dough into 200 g pieces for a 22-24 cm / 8½-9½ in pizza or 280 g pieces for a 28-35 cm / 11-14 in pizza.

Proofing Time and Temperature

No guidance is given for the amount of time the dough should rise before dividing it, but you can only proof the dough for 8-24 hours after you portion the dough and shape it into a ball. The AVPN does recommend to proof your dough in a temperature-controlled environment, although this isn't common practice (see page 2:88). The fermentation should take place at 23°C / 73°F, but the temperature can vary by 10% either way.



Shape

To form the pizza base, the dough must be shaped by hand (rolling pins and dough presses are strictly forbidden). The disc should have a thickness of 2.5 mm / 0.1 in (with a tolerance of 10%), a diameter that doesn't exceed 35 cm / 14 in, and a border of 1 to 2 cm / 0.4 to 0.8 in (both width and height) that will form the crust, known as the cornicione. This crust is the part that expands and bubbles, giving the Neapolitan pizza its characteristic leoparding.



Toppings

Fresh tomatoes must be local and of the following varieties: S.Marzano dell'Agro Sarnese-Nocerino DOP, Pomodorini di Corbara (Corbarino), or Pomodorino del piennolo del Vesuvio DOP.

For canned tomatoes, the AVPN prefers pomodoro pelato S.Marzano dell'Agro Sarnese-Nocerino DOP but other oblong Italian tomatoes are allowed (any GMO tomatoes are prohibited). While one might think that these tomatoes are grown only in Naples, that's not the case—the region is just too small to grow enough to keep up with demand (see page 2:213).

The cheese on the pizza must be certified mozzarella di bufala campana DOP or fior di latte dell'appennino meridionale DOP.

The AVPN recommends extra-virgin olive oil to top the pizza.

The oregano must be specifically *Origanum vulgare* from the Labitae family.

Basil must be fresh and the color should darken slightly during the cooking process.

They specify using grated hard cheese, but the variety isn't specified. We assume it's Parmesan or Grana Padano.



Assembling the Pizza

The pizzas should be assembled on the workbench and then pulled onto a wooden peel before being transferred to the oven.

Baking

These pizzas are always baked in a wood-fired oven that's heated to 485°C / 905°F, although gas-fired ovens are allowed if a wood-fired oven is impossible to install or city regulations prohibit it. The pizza should be constantly monitored to prevent burning and it should bake for only 60–90 seconds. After cooking, the pizza is pulled out of the oven with a peel and served immediately.





Extra-virgin olive oil is typically drizzled on the pizza before baking. Other oils will work as well (see Flavored Oils on page 2:382).



Basil can be applied before or after baking, depending on the result that you are looking for (see page 41). It's a matter of personal preference.

If using fresh mozzarella, we recommend draining it or drying it (see page 2:298), so that it melts but doesn't release a lot of moisture into the pizza, making it soupy.



The sauce for this pizza is wetter than any other sauce in the book; this is intentional because you need to have enough moisture to evaporate off in the high-temperature oven. Drier sauces might burn.

Make sure to shape the dough uniformly (see pages 36–37) and to the right dimensions so that it bakes properly in the short span of time and high heat of the oven.



ASSEMBLY RECIPE

MARGHERITA PIZZA

classic Neapolitan pizza tomato sauce—fior di latte mozzarella cheese—basil—extra-virgin olive oil

We use the assembly method that we observed in Naples with the exception of adding the basil before baking. We like to put the basil under the cheese so that it doesn't burn and so the flavors better meld together. If you place basil on top of the pizza before baking, as many Neapolitan pizzerias do, it can char and is mostly decorative. If you apply

the basil after baking, it doesn't really adhere to the pizza and can fall off when you try to eat it. If the basil leaves are large, tear them into smaller pieces by hand. We apply a spiral of oil, but you can put on more if you want. Some prefer to add oil after baking, but we like how it melds with the other ingredients while it bakes.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 2:324	100 g	⅓ cup + 1 Tbsp	40
Classic Neapolitan Pizza Tomato Sauce see page 2:225	120 g	½ cup	48
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Fresh basil leaves, small	7 g	9 ea	2.8
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4

We found that using a French fry cutter (see page 2:301) works really well and very quickly to produce relatively uniform pieces of cheese. There are also attachments for mixers or food processors that grind cheese. Just make sure that they don't cut the cheese too small; it should not be shredded.

If you are using the cold-proofed Neapolitan Pizza Dough with Poolish on page 2:128, temper it 1½–2 h before shaping.

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

GENERAL DIRECTIONS

PREP	cut the cheese into strips and drain overnight; preheat the oven; temper the sauce and cheese 2 h before topping
SHAPE	Neapolitan pizza (see pages 36–37); 30 cm / 12 in round
SAUCE	spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border; evenly distribute six basil leaves close to the rim where the sauce and dough meet and then three at the center
CHEESE	distribute the cheese evenly over the sauce, making sure to place some pieces directly over the basil
TOPPING	drizzle the olive oil in a spiral over the pizza
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leopardered throughout; see the Neapolitan Pizza Baking Times and Temperatures table (see page 49); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	whole or cut into 6 triangles



We met many pizzaioli who use a copper oil cruet to apply the olive oil; this is fine, but a squeeze bottle gives you much more control over how much you pour onto the pizza.

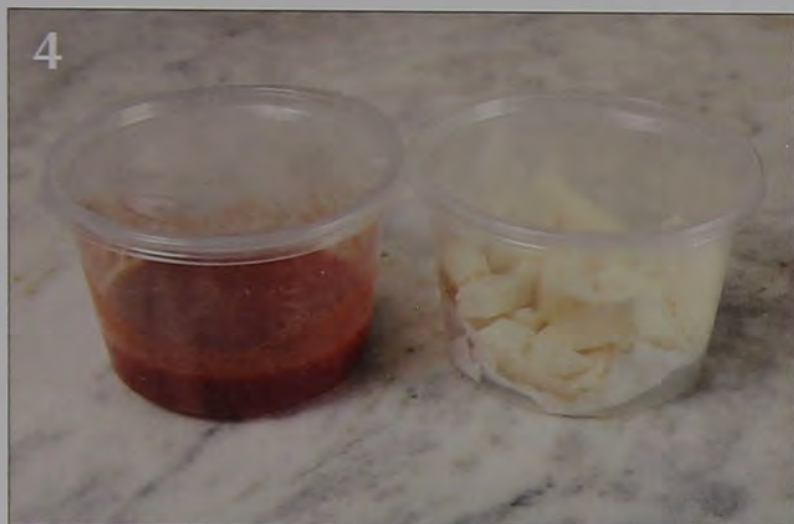
Some pizzaioli prefer to slide the dough onto a peel and then dress it there. If you do this, be sure to work fast: if you take too long, the dough will stick to the peel, making it very hard for the pizza to slide off easily into the oven.

To make an inflated rim-style pizza with a large, puffy rim, use our Modernist High-Hydration Neapolitan Pizza Dough (see page 2:127).

You can increase or decrease the amount of fresh mozzarella as you see fit.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

PREP



- 1 Cut the cheese into strips.
- 2 Drain the cheese overnight by placing it over a sieve or on a sheet pan lined with clean towels to absorb the moisture released from the cheese.
- 3 Preheat the oven.
- 4 Temper the sauce and cheese 2 h before topping the pizza.

The quality of the canned tomatoes is an important factor for this pizza since you do so little to them to make the sauce. The brands that we recommend can be found on page 2:220. Just pass the tomatoes through a mill, season them, and that's all the sauce preparation that you need.

TOPPING



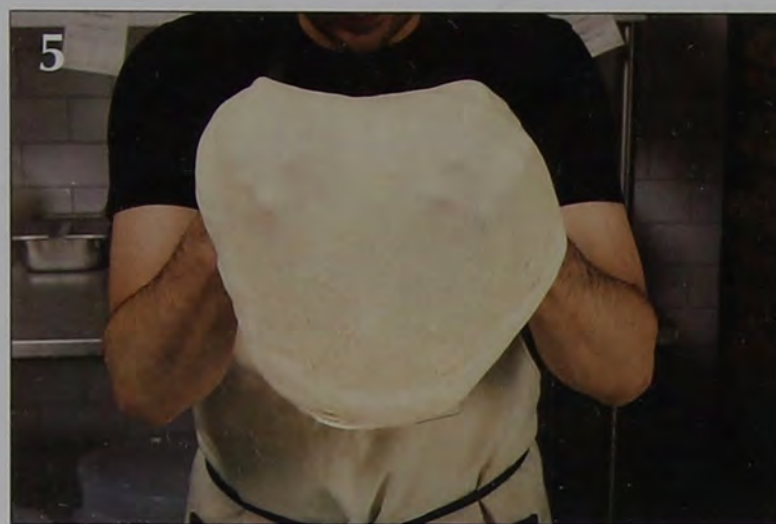
- 9 Drizzle the olive oil in a spiral over the pizza.

BAKE

- 10 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 11 Load into the oven with a quick pull-away motion.

Once the crust starts to show signs of leoparding, be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning may cause the bottom to burn.

SHAPE



- 5 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).

SAUCE

- 6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 7 Evenly distribute six basil leaves close to the rim where the sauce and dough meet and then three at the center.

BAKE



- 12 Once the dough starts to brown, start spinning the pizza.
- 13 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see next page) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 14 Remove the pizza and place on a serving tray.

A bread deck oven, home oven, combi oven, convection oven, or impinger oven cannot get hot enough to produce a traditional Neapolitan pizza. The crust of the finished pizza will be crispier and browner than traditional Neapolitan pizza with minimal to no leoparding. You will need to bake it for longer to account for the lower temperature.

CHEESE



- 8 Distribute the cheese evenly over the sauce, making sure to place some pieces directly over the basil.

The cheese used on margherita pizza is typically fior di latte mozzarella, which we recommend. Mozzarella di bufala is also an option, but we think it's better eaten raw since the flavor nuances get lost when baked. We recommend draining the cheese overnight (see page 2:298). You can also drain it between two clean towels in a pinch (although this might not be feasible in the middle of a busy service).

SERVE



- 15 Serve the pizza whole or cut into 6 triangles.

NEAPOLITAN PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
wood-fired or gas-fired pizza oven	preheat oven to 455° C / 850° F	1-1½ min	As soon as you see signs of leoparding begin to form, start rotating the pizza. We like to start spinning it after this initial pocking begins and then spin it for the duration of the baking time to produce the most even results.
pizza deck oven	preheat oven to 400° C / 750° F*; vent half-way open	2½-3 min	180° 4-6 times during baking
bread deck oven	preheat oven to 260-315° C / 500-600° F	3-4 min	90° every 1 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	7-8 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 285° C / 550° F for 15-20 min; fan on high speed	4-6 min	180° halfway through baking
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285° C / 550° F for 10-15 min; fan on high speed; switch to high broil 5 min before baking	4-4½ min	180° halfway through baking
impinger oven	preheat oven to 315° C / 600° F	2-2½ min	n/a

**Some models, like the PizzaMaster, can go up to 455° C / 850° F. We recommend baking Neapolitan pizza for 3 min in this oven.*

If you’re baking at home, you can approximate a Neapolitan pizza using a completely different oven than your home oven. There are home-sized pizza ovens meant for the outdoors, such as the Ooni Koda or Gozney Rocbox oven, that can get as hot as a professional pizza oven and bake your pizza in the same amount of time (but one at a time). For indoor high-heat baking, we suggest the Breville countertop oven, which gets up to 400° C / 750° F (see page 1:394). The pizza will take 2 to 2½ min to bake (rotate 180° after the first minute) at this temperature. The resulting pizza will have a crispier crust than a typical Neapolitan, but the it gets pretty close to what you will find in Neapolitan pizzerias.

Some home ovens will not reach 285° C / 550° F (in some cases 275° C / 525° F is the highest they will get). If this is the case, increase the baking time in the table by 1-2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn’t burn.

When baking Neapolitan pizza in a wood-fired oven, once signs of leoparding begin, continually spinning the pizza gives you the best result, but this takes experience. If you don’t have that much experience, rotate the pizza 90°, let it bake for 10 s, and then repeat for the duration of baking.

GLUTEN-FREE NEAPOLITAN, GLUTEN-FREE NEW YORK, AND GLUTEN-FREE ARTISAN BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 400° C / 750° F; vent halfway open	4-6 min	180° halfway through baking
bread deck oven	preheat oven to 315° C / 600° F	5-7 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 425-480° C / 800-900° F	2-2½ min	90° every 20 s
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 1 h	10-12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 230° C / 445° F for 30-45 min; fan on high speed	8-10 min	180° halfway through baking

For gluten-free Neapolitan pizza, use 300 g instead of 250 g dough. Flour a worktable generously with our Gluten-Free Flour Blend (see page 2:199). Work the dough from the middle to almost the edge by pressing with your fingers to spread. Leave about a 1.25 cm / ½ in rim to form the crust of the pizza. Do not attempt to stretch the dough because it will tear and be hard to reseal. Before topping the pizza, carefully slide the dough onto a peel. Top with sauce, basil, cheese, and extra-virgin olive oil. For the traditional wood-fired oven, bake according to the table above and try to keep it closer to the oven’s mouth to prevent it from burning before it is fully baked inside the rim.





The iconic soft Neapolitan pizzas that we had during our travels in Italy inspired us to re-create the "soft watches" in Dali's classic painting *The Persistence of Memory*. Dali often featured landscapes from his home in Catalonia, but we incorporated Mount Vesuvius in the background as a nod to the birthplace of pizza in Italy.

ASSEMBLY RECIPE

MARINARA PIZZA

marinara pizza tomato sauce—garlic—oregano—extra-virgin olive oil

On the surface, this pizza seems so simple. But it's a pizza that pizzaioli judge each other by. Because it gets almost twice the amount of sauce as a margherita, it runs the risk of having a sloshy puddle in the center. Many pizzaioli bake the pizza and then bring it to the mouth of the oven and spin it until the excess moisture in the sauce evaporates. Our solution for dealing with the excess moisture is to make a thicker sauce

(see page 2:222). In Naples, they prefer to slice the garlic *à la minute* (and this is the method used in the recipe below). We find that this can waste precious moments, though, depending on your experience. If you haven't had practice assembling this pizza, we recommend slicing the garlic ahead of time and storing it in oil. Be sure to separate the slices when you put them on the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	180 g	¾ cup	72
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Garlic clove, peeled	7 g	1 ea	2.8
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4
Dried oregano	1–2 g	¼ tsp	0.4–0.8

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

Once the crust starts to show signs of leoparding, you need to be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning it may cause the bottom to burn.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping
SHAPE	Neapolitan pizza (see pages 36–37); 30 cm / 12 in round
SAUCE	spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border
TOPPING	slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13); distribute the slices evenly; drizzle the olive oil in a spiral over the pizza; distribute the oregano evenly over the pizza
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leoparded throughout; see the Neapolitan Pizza Baking Times and Temperatures table (see page 49); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	whole or cut into 6 triangles

This pizza uses the amount of sauce that is traditional in Naples but you can use more or less, as desired.

If you are using the cold-proofed Neapolitan Pizza Dough with Poolish on page 2:128, temper it 1½–2 h before shaping.

You can add the olive oil before or after baking.

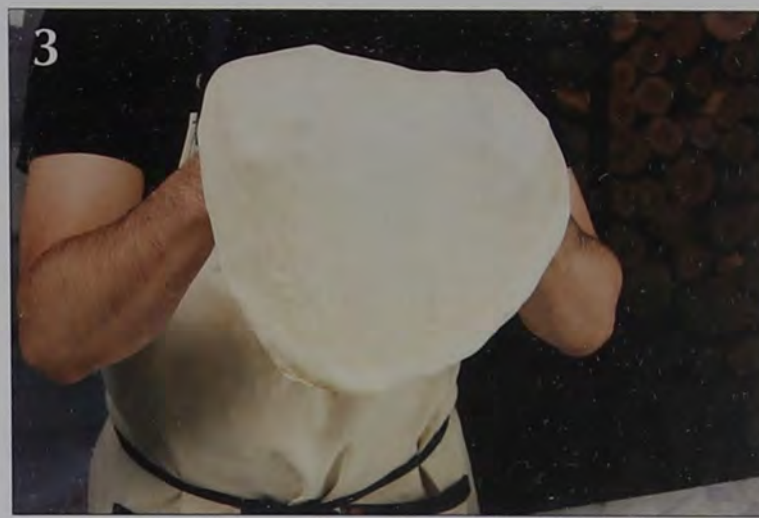


PREP



- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza.

SHAPE



- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).

SAUCE

- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

TOPPING



- 5 Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.
- 6 Drizzle the olive oil in a spiral over the pizza. Distribute the oregano evenly over the pizza.

BAKE

- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Once the dough starts to brown, start spinning the pizza.

- 10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

- 11 Remove the pizza and place on a serving tray.

SERVE



- 12 Serve the pizza whole or cut it into 6 triangles.



For Marinara Romana (shown at left), see page 190.

TOPPING VARIATION

TOKYO MARINARA PIZZA

INSPIRED BY SAVOY

marinara pizza tomato sauce—garlic—basil—oregano—extra-virgin olive oil

One of the highlights of our trip to Japan was a marinara pizza at Savoy (see page 1:211), where they practically bathed the pizza in olive oil. Every time (and we mean every time) they put the pizza in the oven,

there would be a small grease fire from the excess oil hitting the oven floor. The resulting pizza was outstanding and led us to create our own version.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	100 g	1/3 cup + 1 Tbsp	40
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Fine salt*	1 g	1/8 tsp	0.4
Garlic clove, peeled	7 g	1 ea	2.8
Fresh basil leaves	1 g	1–2 ea	0.4
Extra-virgin olive oil	25–50 g	1 Tbsp + 2 tsp– 3 Tbsp + 1 tsp	10–20
Dried oregano	0.2 g	1/4 tsp	0.08

*Add the salt only if you are using unseasoned sauce (see notes below).

We noted that many Tokyo pizzaioli threw a generous handful of salt onto their oven's floor before they loaded the pizza. We aren't sure this is completely necessary to ensure the successful bake of this pizza. We assume this was done as a form of cleansing. Sumo wrestlers throw salt in the ring.

Since the hallmark of this marinara pizza is the amount of fat, we decided to try other fats in place of the olive oil. We suggest the following: rendered bacon fat, duck fat, schmaltz, ghee, or butter. Keep fat melted prior to drizzling.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border. Sprinkle the salt over the sauce.
- 5 Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.

Instead of the straight marinara sauce, you can use 75 g (1/3 cup) Marinara Pizza Tomato Sauce and 55 g (1/3 cup) jarred Piennolo tomatoes or hand-crushed cherry tomatoes.

- 6 Place the basil leaves evenly over the sauce. If the leaves are large, tear them into smaller pieces.
- 7 Drizzle the olive oil in a spiral over the pizza. Distribute the oregano evenly over the pizza.
- 8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 9 Load into the oven with a quick pull-away motion.

Most of the pizzerias we visited did not season their sauce with salt. Instead they seasoned the sauce once it was spread on the pizza, à la minute.

- 10 Once the dough starts to brown, start spinning the pizza.
- 11 Bake until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 12 Remove the pizza and place on a serving tray.
- 13 Serve the pizza whole or cut into 6 triangles.

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

Once the crust starts to show signs of leoparding, you need to be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning it may cause the bottom to burn.





INNOVATIVE VARIATION

THE DARK SIDE NEAPOLITAN PIZZA

charcoal mascarpone cheese—charcoal fior di latte mozzarella cheese—extra-virgin olive oil

Because pizzas that are baked at high temperatures benefit primarily from infrared radiation and dark colors absorb that radiation more effectively (see page 1:351), we decided to dye our cheeses to see how it impacted baking. This led to the development of this charcoal pizza. There's a certain allure to black foods, and activated charcoal is a way to

naturally color the pizza. The charcoal imparts color but doesn't change the flavors; this pizza tastes just as good without the addition of charcoal. Keep in mind that you have to watch the time to judge the doneness; it's virtually impossible to know when it's burnt since the crust and cheese are already so dark.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Charcoal Fior di Latte Mozzarella see page 2:327	100 g	⅓ cup + 1 Tbsp	40
Charcoal Mascarpone see page 2:255	120 g	½ cup	48
Charcoal Neapolitan Pizza Dough see note	250 g	n/a	100
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4

To make the charcoal Neapolitan pizza dough, add 2% activated charcoal to the flour in the Modernist High-Hydration Neapolitan Pizza Dough recipe (see page 2:127).

ASSEMBLY

- 1 Cut the mozzarella into strips.

2 Drain the cheese overnight by placing it over a sieve or on a sheet pan lined with clean towels to absorb the moisture released from the cheese.

3 Preheat the oven.

4 Temper the sauce and cheese 2 h before topping the pizza.

5 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).

6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the mascarpone evenly over the dough, leaving a 2.5 cm / 1 in border.
- 7 Distribute the mozzarella cheese evenly over the sauce.

8 Drizzle the olive oil in a spiral over the pizza.

9 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

10 Load into the oven with a quick pull-away motion.
- 11 Once the dough starts to brown, start spinning the pizza.

12 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout.

13 Remove the pizza and place on a serving tray.

14 Serve the pizza whole or cut into 6 triangles.



INNOVATIVE VARIATION

WAFFLE PIZZA

Detroit-style pizza tomato sauce—pizza cheese—Wisconsin brick cheese

When we made our first attempt at pizza baked in a waffle maker, we realized that the cheese crust was not that different from the crispy cheese edge that forms on a Detroit-style pizza, except here there were a lot of nooks that formed a crispy edge. This inspired us to use Wisconsin

brick cheese in combination with pizza cheese, as we do for our Detroit-style pizza (see page 109). We experimented with a variety of doughs, and the good news is that you can use any dough that you want.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Detroit-Style Pizza Tomato Sauce see page 2:225	40 g	2 Tbsp + 2 tsp	26.66
Neapolitan Pizza Dough see page 2:124	150 g	n/a	100
Wisconsin brick cheese, shredded	25 g	3 Tbsp	16.66
Pizza cheese, shredded	25 g	3 Tbsp	16.66

You can also serve the sauce on the side as a dipping sauce, like a calzone.

SUBSTITUTIONS

- You can use white cheddar if you cannot find Wisconsin brick cheese.
- Use any form of thick tomato sauce, such as Marinara Pizza Tomato Sauce (see page 2:225).

This uses less dough than a regular Neapolitan pizza. Don't make something larger than this unless you have a Belgian waffle iron, which is usually bigger than a standard waffle maker.

ASSEMBLY

- 1 Warm the sauce over medium heat in a saucepot.
- 2 Spray a waffle maker with cooking spray on both sides.
- 3 Preheat the waffle maker on high.
- 4 Flatten the dough with your hands to a uniform thickness. The diameter should not be bigger than the waffle maker.
- 5 Once the waffle maker is hot, place the disc of dough on it, then sprinkle the cheeses evenly over the top.
- 6 Close the waffle maker.
- 7 When it beeps, the pizza is ready. Open the lid. Remove the pizza while hot (be careful).
- 8 Spoon the sauce into each nook. Serve immediately.



TECHNIQUE VARIATION

OUR PINSA ROMANA

fior di latte mozzarella cheese—salami—pickled Peppadew pepper—parsley

Pinsa Romana claims to be a style rooted in Rome, but we were unable to find it consistently when we went to the source (we had trouble finding a unifying Roman pizza style in general; see page 1:107). Pinsa Romana is

generally just a marketing scheme that aims to create an “ancient” flat-bread. There are several companies that will sell you the flour or parbaked crusts but as far as we can tell, this pizza is just an oblong Neapolitan pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 2:324	100 g	½ cup + 1 Tbsp	40
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Salami, thinly sliced	40 g	4-5 ea	16
Pickled Peppadew peppers	10 g	2 Tbsp	4
Fresh flat-leaf parsley, leaves only	1 g	1 tsp	0.4

Some home ovens will not reach 285° C / 550° F (in some cases 275° C / 525° F is the highest they will get). If this is the case, increase the baking time in the table by 1-2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

GENERAL DIRECTIONS

PREP	cut the cheese into strips and drain overnight; preheat the oven; temper the cheese 2 h before shaping
SHAPE	Pinsa Romana (see below)
CHEESE	distribute the cheese evenly over dough
TOPPING	distribute the salami and peppers evenly over the cheese

BAKE slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leoparded throughout; see the Pinsa Romana Baking Times and Temperatures table (see next page); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray

FINISHING sprinkle the parsley leaves over the top of the pizza

SERVE whole or cut into 6 slices





OUR PINSA ROMANA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F; vent halfway open	5 min	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F	7 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 425° C / 800° F	1½ min	180° halfway through baking
home/still electric oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285° C / 550° F for 1 h	7–8 min	180° halfway through baking; switch oven to high broil halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 30–45 min; fan on high speed	10 min	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 30–45 min; fan on high speed	8 min	n/a

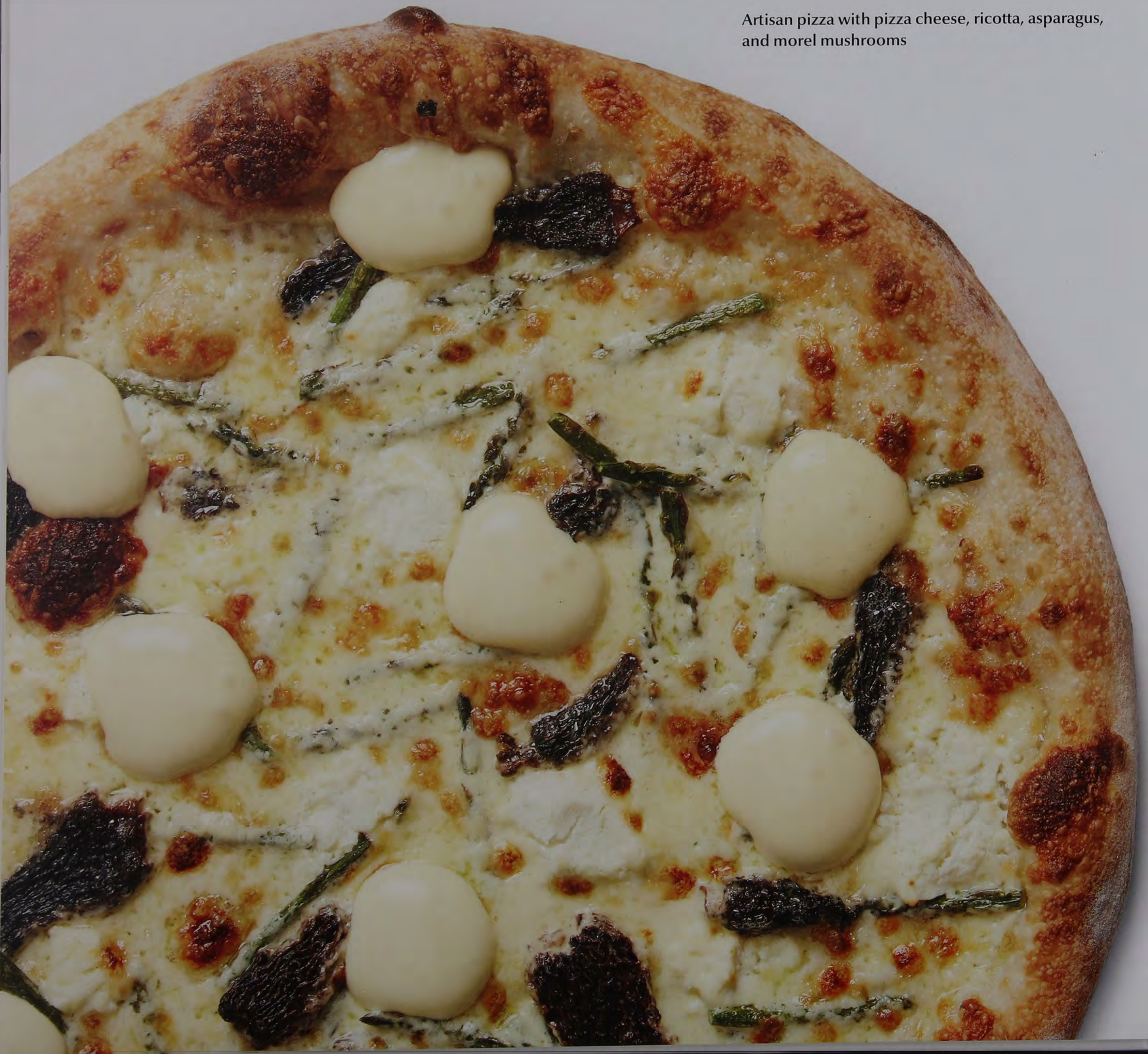
MEDIUM-CRUST PIZZA

If large bubbles appear while the pizza is baking, pop them with a bubble poker (see page 2:13) while the pizza bakes.

Medium-crust pizza encompasses both New York-style pizza and artisan pizza, a newish style of pizza that focuses on the quality of the crust (sometimes informed by a bread-baking perspective) and that features innovative types of toppings that highlight seasonality and local produce. These pizzas typically have a crisp crust because they are baked in a lower-temperature oven and for much longer than Neapolitan pizza. This also allows the doughs to have a higher hydration percentage but also, importantly, a small percentage of fat. This has a direct impact on the texture of the pizza crust and also makes these

pizzas better suited for reheating, something that is frequently done with New York pizza slices and, to a lesser extent, artisan pizzas. New York pizzas are eaten in pizzerias, delivered and sold as takeout, and commonly sold as slices. Artisan pizzas aren't really sold by the slice and tend to be eaten more in a restaurant or sit-down environment than anywhere else. Perhaps this is because the assumption is that New York pizzas are more of an "on-the-go" sort of pizza or maybe it's just precedent: it's how they've been sold for decades (see page 1:136).

Artisan pizza with pizza cheese, ricotta, asparagus, and morel mushrooms



MEDIUM-CRUST PIZZA KEY CHARACTERISTICS

New York pizzas have a rim that is uniform in size with irregularities in the shape of the bubbles. The crust is crispy, and the crumb of the rim is open but not as open as artisan pizza because the hydration is lower. They are commonly sold as small as 35 cm / 14 in and as large as 60 cm / 24 in. A New York slice will hold a plank when lifted. The larger the slice, the more difficult this will be, but when the slice is folded, it should hold a plank no matter how large it is. Every part of the dough inside the rim is covered by a mottled mixture of sauce and cheese, and the latter should be baked to a golden brown.

Sometimes a New York pizza can have a noticeable gum line. This is due to having too much sauce and/or being baked in an oven that was set to too low of a temperature. You shouldn't have floppy slices. There shouldn't be any burnt dough, sauce, or cheese on the pizza; conversely, you should not

see a pale crust or cheese that is not melted evenly or that isn't golden brown.

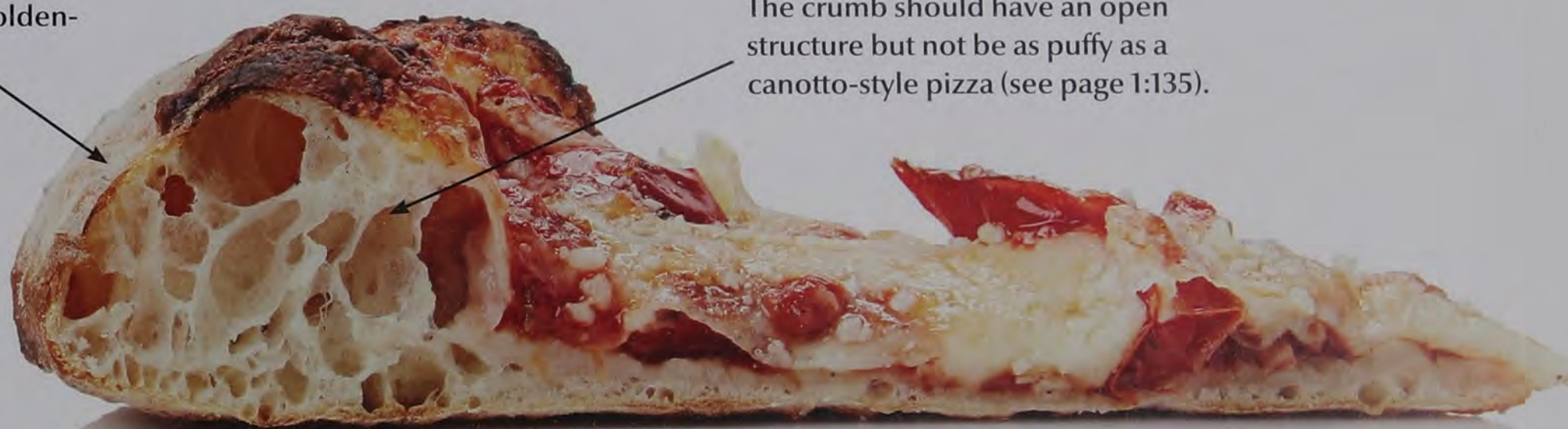
Artisan pizzas have irregular charred spots on the rim and some charred spots on the bottom crust. They tend to have an open, bubbly rim (both in the crust and crumb). The slice should hold a plank when it's lifted up, but it might need some folding to keep it straight. These pizzas usually do not exceed 35–40 cm / 14–16 in. in diameter. It's not necessary to use tomato sauce on these pizzas (or even use sauce at all). Artisan pizza makers relish the ability to showcase seasonal produce and high-quality ingredients on these pizzas.

Many mistakenly think that a burnt crust on artisan pizzas is "supposed to be like that." Some char is good, but there is a difference between charred and burnt. On the opposite end of the spectrum, you also don't want to have a pale crust with a gel layer, floppy slices, or unmelted cheese.

The rigors of mathematics provide the answer to yet another pizza conundrum: which has more pizza, one large or two smalls? Using πr^2 , the formula for the area of a circle, a 45 cm / 18 in large has 254 square inches whereas two 30 cm / 12 in smalls have only 226. That's 28 additional square inches of dining pleasure. However, be aware that the two smalls have 18.85 additional inches of crust, so if you're a crust lover, that might complicate the decision. And then there's the matter of price per square inch, but you'll have to do those calculations on your own. The bottom line is, when in doubt, order the large.

The rim should have a golden-brown color with some bubbling.

The crumb should have an open structure but not be as puffy as a canotto-style pizza (see page 1:135).



The under crust should be relatively even in color, although it can have some pockmarks. It should be crisp in texture and should hold a plank (see page 2:6).



COMMON MEDIUM-CRUST PIZZA PROBLEMS

GUM LINE



CHEESE NOT LINED UP



BURNT



SOLUTIONS

- The pizza needs to be properly topped and baked to avoid a gum line (see page 1:370).
- Make sure to line up the sauce with the cheese to avoid a sauce ring around the cheese.
- While we like well-browned pizzas, make sure not to burn it.

USING BREAD FINISHING TECHNIQUES ON PIZZA

There are myriad ways to apply decorative finishes to loaves of bread. Some techniques, like scoring, are vital to the way that bread expands in the oven during baking. Other methods add flavor and crunch, such as rolling the outside of the loaf in a coating of seeds. We wondered what would happen if we used these techniques on the rim of a Neapolitan or New York pizza. Would scoring the rim create ears that are similar to what you find on a loaf of sourdough? How would you apply an even layer of flavorful toppings to the rim without adversely affecting the rest of the pizza or burning them?

It turns out that you can use these techniques, but with modifications. In order to keep the scored rim from getting damaged and/or to keep the garnishes from falling off when loading the pizza into an oven, we assembled the pizza on a pizza baking screen (see page 2:388). We applied a light mist of spray cooking oil to the screen and gently placed the dough on it before using any of the techniques that follow. Halfway through the baking process, we slid the pizza off the screen and finished baking it on the oven floor in order to obtain a crispy base. For all the steps that follow, the method starts from the point where the dough is shaped and on a baking screen.

Scoring and Epi Cutting

To score the rim, use a sharp lame or razor blade to cut 5 cm / 2 in long scores alongside the rim at a slight angle. Repeat the scores around the entire rim. For the epi cut, use a pair of scissors to cut

notches into the rim at a slight angle. Carefully pull out the cut dough to form a wreath-like shape. (The term “epi” refers to a cut that is sometimes done on baguettes to make them look like a wheat stalk.)

Stenciling

Lightly mist the rim with water. Place a plastic stencil above the rim and dust it with flour or charcoal powder. Repeat until the rim is completely covered with the stencil pattern. Take care not to overdo it with the flour or charcoal, since any excess will be unpleasant to eat.



Crust stenciled with flour



Scored crust



Crust stenciled with charcoal



Epi cut crust

Seeded Rim

Lightly brush water around the rim. Sprinkle on seeds or other flavor garnishes that will easily adhere to the rim; make sure that whatever you choose isn't too big. We recommend sesame seeds, poppy seeds, or flaxseeds for this simple method of attaching seeds to your pizza crust. We tried to use an "everything" bagel topping but found that it burned if applied to the crust before baking. To make it work, you can bake your pizza two-thirds of the way, then

take it out and brush the rim with water or a modified tapioca starch slurry (see recipe below) before applying the topping and finishing baking. This particular pizza rim application is more complicated but it works especially well for a pizza topped with smoked salmon and cream cheese (apply both of these toppings after the pizza bakes). But you can use this method with other toppings, whether they are seeds or not, if you are worried they will burn during the baking process.



Sesame seed rim



Baked sesame seed rim

STARCH SLURRY COATING

Yield: 1.04 kg

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Water	1 kg	1 qt	100
Ultra-Tex 3 (modified tapioca starch)	40 g	¼ cup + 3 Tbsp	4

- 1 Blend the water and Ultra-Tex 3 using an immersion blender until there are no starch clumps.
- 2 Allow the slurry to thicken for 2–3 h at room temperature before you use it. It needs to be thick enough to cling to the crust.
- 3 Reserve in an airtight container at room temperature if not using right away or refrigerate for 4–5 d.

New York pizza with a poppy seed rim



NEW YORK PIZZA

The style of pizza that evolved in New York after Italian immigrants traveled to the United States en masse (see page 1:22) is so iconic that it swept the world and is arguably as well-known and loved as the original style of pizza made in Naples.

Two classic toppings for New York pizza are cheese or pepperoni and cheese, but the pizza is sturdy enough to be a canvas for any number of topping combinations.

The low-moisture mozzarella (pizza cheese) and tomato sauce on a typical New York pizza combine in the oven to create a signature mottled mixture where the sauce and cheese are hard to distinguish from each other.

Tomato sauce for New York pizza is almost always made from canned tomatoes and it has a distinct “cooked” or reduced tomato flavor profile. This is in contrast to Neapolitan pizza tomato sauce, which also uses canned tomatoes but those are just hand-crushed. We tried swapping the sauces on the two iconic pizzas and found that the resulting pizzas had a flavor that didn’t seem quite right.

If you are baking very large pizzas (45–60 cm / 18–24 in), we recommend shaping the dough on a peel and then dressing the pizza on the peel so that it’s easier to unload. At home, you can use parchment to make it easier to transfer the pizza to the oven.





Spread the toppings out evenly so that they don't steam the ingredients below.



If using shredded cheese, make sure to keep it cold all the time so that it doesn't clump.

Don't put so much cheese on so that you don't see the sauce. If you cover the sauce completely with shredded cheese, it's too much.



New York pizza has a pronounced rim, which can act as a handle and help to fold the slice to make it easier to eat without it drooping (see page 68).

If you want an extra-crispy bottom, move the pizza to a hot spot in the oven during the last minute or two of the baking time.

Professional pizza tossers aren't playing around with just any old dough. To perform their nifty tricks, the pros use specially formulated acrobatic doughs. These doughs are built for strength, often with high-gluten flour, ascorbic acid, very low hydration, and as much as 8%–10% salt, which helps make tighter dough that's less likely to rip. One problem with this kind of recipe is that you wouldn't want to actually eat it.

SHAPING MEDIUM-CRUST PIZZAS

Pizza makers use a number of techniques for shaping medium-crust pizzas. Hand-stretching is fairly ubiquitous—you've probably seen someone in a pizzeria window tossing a pizza up in the air to stretch it out. Hand-stretching these doughs is easier than tossing them in the air and doesn't require any additional equipment, like in the gravity pull method. Try shaping these doughs with the hand-stretching method when you are just starting out. The most important thing is that you don't stretch the dough too thin in the middle or it will bake unevenly and possibly burn in spots. Where you place the disc of dough after it is shaped is a matter of personal preference. You may opt to dress

the pizza directly on a peel instead of on the worktable. In our experience, if you take too long applying the sauce, cheese, and toppings to the dough while it is on a peel, the dough disc tends to stick to the peel, making an easy release into the oven a challenge. If you are experienced and can top the dough quickly while it's on a peel, then do so by all means.

Some pizzaioli use the same flour they mix into the dough to flour their work area; others combine this flour in equal amounts with durum or rice flour. We like durum flour because it doesn't stick as much to the dough and it comes off with ease, which minimizes the chance of excess flour burning in the oven during baking.

JUMBO SLICES

As their name indicates, jumbo slices are larger than normal slices of pizza, and they are almost exclusively sold by the slice rather than as a whole pizza (imagine the size of the pizza boxes that you'd have to keep on hand). Jumbo slices are generally three times the size of a regular New York slice. You may wonder, why not just get three slices instead of one giant one? Well, where's the fun in that?

This pizza takes its inspiration from the New York slice in terms of the dough, sauce, and cheese and also the oven that it is baked in, but of course, it's much bigger. You'll need 1.2–1.5 kg / 2.65–3.3 lb of dough to shape a pizza that will make these monster slices; it will need to be

at least 60 cm / 24 in. in diameter. Complications arise with shaping a dough disc this big and also with transferring it in and out of the oven. Fortunately, there are pizza screens that are this size, which makes the assembly and loading a little easier. How many of these jumbo pizzas you bake at a time depends on how many decks your oven has; you'll likely be able to fit only one in each deck.

Further complications await the customer who is going to eat it. Since the slice is 30–35 cm / 12–14 in long from the rim to the tip, do you fold it? Many just opt for a fork and knife, which might be the most sensible way to eat it with minimal mess.



Typical New York slice



Jumbo New York slice



HOW TO Hand-Stretch Medium-Crust Pizza



- 1 Generously flour your worktable.
- 2 Lift the pizza dough from its tub using a narrow, sharp bench knife.
- 3 Place it on the worktable, seam side up.
- 4 Dust the top with more flour.



- 5 Press down on the dough with your fingers, leaving a 1.25–2.5 cm / 0.5–1 in border. You will not need your palms or thumbs yet. Your fingers will arch naturally, so don't make them too stiff.
- 6 Rotate the dough 180° and repeat step 5. The point is to create an even disc that is flat in the center and has an even rim.



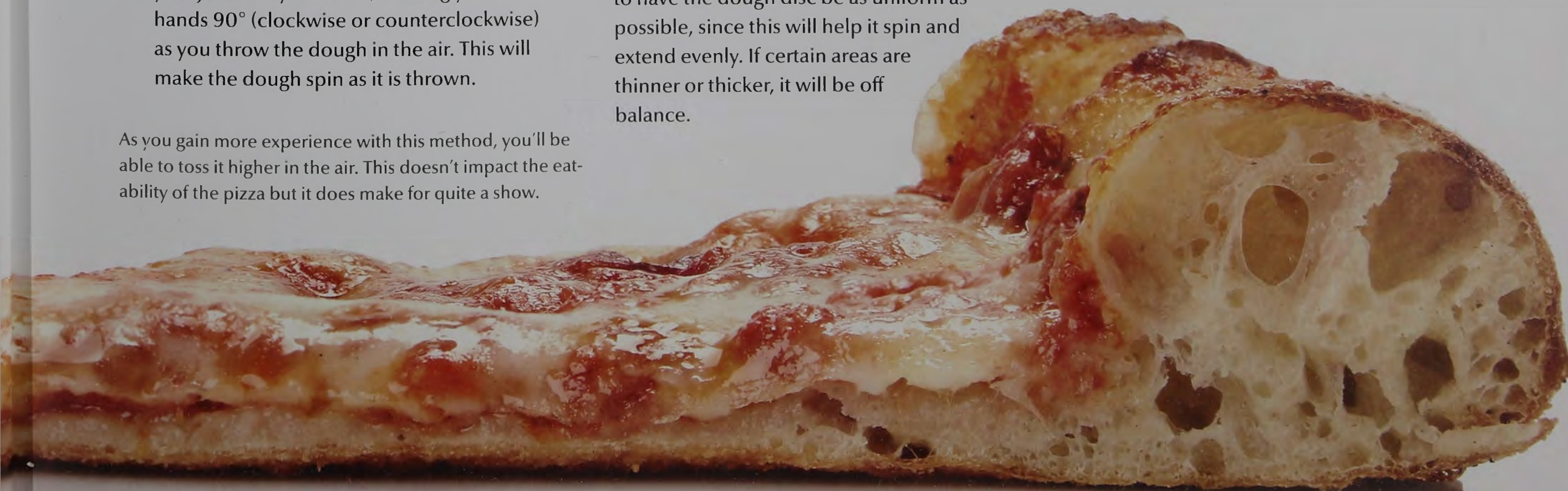
- 7 Flip the dough over and flatten the center again, pushing the dough in an outward motion to extend the central part of the dough. It should be 15–20 cm / 6–8 in. in diameter.
- 8 Place the dough disc on the backs of your hands so that the smooth side is in contact with your hands.
- 9 Stretch your hands apart gently, rotating the dough 90° as you stretch farther and farther. Keep stretching the dough until it reaches the desired diameter.

HOW TO Shape Medium-Crust Pizza by Air-Tossing



- 1 Follow steps 1 through 7 for hand-stretching (see above).
- 2 Place the dough on the backs of your hands. Throw the dough directly above you, just over your head, rotating your hands 90° (clockwise or counterclockwise) as you throw the dough in the air. This will make the dough spin as it is thrown.
- 3 Catch the dough again on the backs of your hands. Each time you throw the dough, extend your hands out farther. This, in combination with the spinning force, will extend the dough disc evenly. It is crucial to have the dough disc be as uniform as possible, since this will help it spin and extend evenly. If certain areas are thinner or thicker, it will be off balance.
- 4 Stop throwing and spinning the dough once it is a slightly larger diameter than you need (the disc will shrink a little when you put it down).

As you gain more experience with this method, you'll be able to toss it higher in the air. This doesn't impact the eat-ability of the pizza but it does make for quite a show.



HOW TO Shape Medium-Crust Pizza by the Gravity Pull



1 Follow steps 1 through 7 for hand-stretching (see page 67).

2 Bring the dough disc to the edge of the worktable and let half of it hang off the edge.

Ideally you have a work surface area that overhangs the table it sits on. We use a marble slab, which is moveable, so that it overhangs the stainless steel worktable.



3 With both hands and using only your fingertips, start to rotate the dough in one direction (it doesn't matter which, but keep it consistent).

4 As you spin the dough, the gravity will pull the dough down. Keep it spinning at a consistent speed in order to obtain an evenly shaped disc.



5 Stop spinning the dough once it is a slightly larger diameter than you need (the disc will shrink a little when you put it down).

If you are making gluten-free doughs, it is similar to modeling clay, so you have to be even more careful not to tear it, because it won't reseal well. We recommend shaping and baking the dough on parchment paper.

THE MATH OF DROOPY PIZZA

If you pick up a hot slice of pizza, it will droop, making it hard to eat. It's just too thin and heavy to fight the pull of gravity. But if you fold the slice along its length, from crust to tip, it will prevent drooping and make it easier to get the slice into your mouth. How can the simple act of folding give the pizza strength to resist the downward pull?

The answer is math. It's explained by what's known as Theorema Egregium, Latin for "remarkable theorem," which was posited by a German mathematician in the 19th century. Carl Friedrich Gauss's idea not only solves the all-important problem of pizza-droop prevention but is also the reason why a seemingly flimsy empty soda can is harder than expected to crush. Strength can be created through curvature.

We'll start with some basics: a flat object, like a piece of paper, has zero curvature; the curvature of a sphere or the outside of a donut is defined as positive; the curvature on the inside ring of the donut is negative. Gauss's theorem says that the curvature of a surface is intrinsic to the surface. If it starts out flat—that is, with zero curvature—its curvature will remain zero.

Now, back to the pizza. When you fold a slice in a U shape to make it easier to eat, you're creating negative curvature in one direction. But along the length of the slice—along that fold line—there isn't any curvature. In fact, Gauss' rule says there *can't* be any curvature; a flat object can bend in only one direction at a time. If you make it bend one way, it can't also bend the other way.

(To put this in mathier terms: curvature at a point is measured by the product of the curvature in one direction and the curvature in the other. On that folded slice of pizza, you'll have a negative number for negative curvature in one direction, and zero for zero curvature in the other. Zero times anything is zero. The slice started out a zero and must stay a zero, even if it's folded.)

Gauss's theorem explains why corrugated metal is stronger than flat sheet metal. If it's bent along its length, it can't also bend widthwise. The theorem also applies to the box in which your pizza was delivered. The box is just made out of paper, which normally would flop like a slice of pizza. But if you look at a cross-section, you'll see there's a layer of curvy paper between two layers of flat paper. That curvy paper makes the whole thing stronger.



A VISUAL GUIDE TO TOPPING MEDIUM-CRUST PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.

① Dough with rim



② Sauce



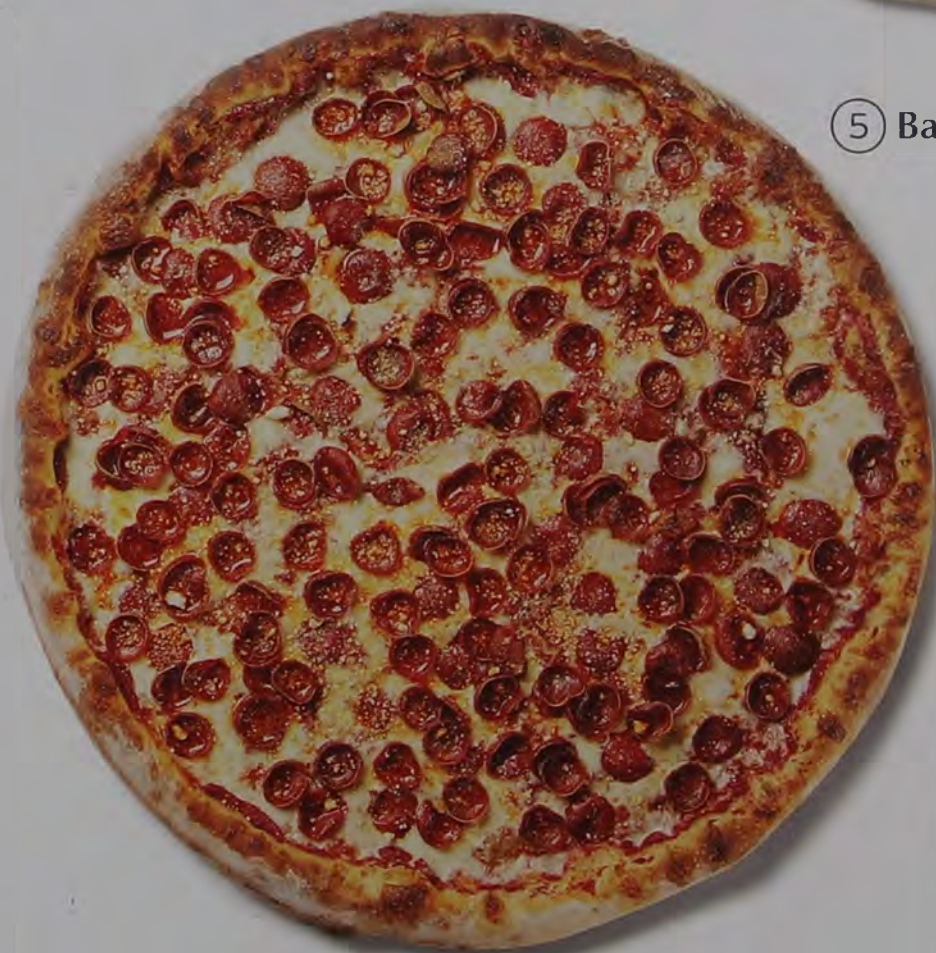
③ Cheese



④ Toppings added before baking



⑤ Baked pizza





ASSEMBLY RECIPE

NEW YORK CHEESE PIZZA

New York / artisan pizza tomato sauce—pizza cheese

This is the classic slice, possibly the most popular for this style of pizza, and also the simplest: just dough, sauce, cheese, and nothing else. The simplicity of this slice allows the ingredients to shine. A characteristic aspect of New York pizza is that the cheese and the sauce bake together

into a mottled mixture that is mostly cheese on top with sauce poking through. It's quite permissible (and delicious, in fact) for some of the cheese to be lightly browned. You can also add pepperoni to create the other quintessential New York pizza slice.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 2:227	400 g	1 ² / ₃ cups	40
New York Pizza Dough see page 2:132	1 kg	n/a	100
Pizza cheese, shredded	485 g	5 ¹ / ₃ cups	48.5

For a pepperoni version of this pizza, distribute 100 g sliced pepperoni evenly over the cheese without overlapping them.

This recipe is for a 50 cm / 20 in New York pizza. For a home oven, we recommend making a 35 cm / 14 in New York pizza. You will use 400 g dough, 160 g (²/₃ cup) sauce, and 195 g (2 cups + 2 Tbsp) cheese.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping; temper the dough 1½–2 h before shaping	BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the New York Pizza Baking Times and Temperatures table (see page 72); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SHAPE	medium-crust pizza (see pages 67–68); 50 cm / 20 in round	SERVE	cut into 8, 10, or 12 triangles
SAUCE	spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border		
CHEESE	distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim		

PREP



- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

SHAPE



- 3 Shape the dough into a 50 cm / 20 in disc (see pages 67–68).

SAUCE

- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

CHEESE



- 5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

To make a Trenton tomato pie, switch the order in which you put on the sauce and cheese (for more on this type of pizza, see page 1:105).

After shaping the dough into a disc, you can place it on a pizza screen and finish assembling it; note that some pizzerias do this because it is easier to bake a pizza this way (mostly for moving it from the assembly area into the oven and then out of the oven). When you rotate the pizza halfway during baking, you can take it off the pizza screen using a peel and place it directly on the oven floor to crisp the bottom. Alternatively, many pizzerias that sell pizza by the slice bake the pizza on the screen and reheat slices directly on the oven floor to crisp them up before serving.

When you apply the cheese, don't leave an exposed ring of sauce next to the rim because the sauce will dry out and the pizza will bake poorly.

For more on converting this pizza into a different size or style, see *The Math for Converting to Different Pizza Styles* on page 355.

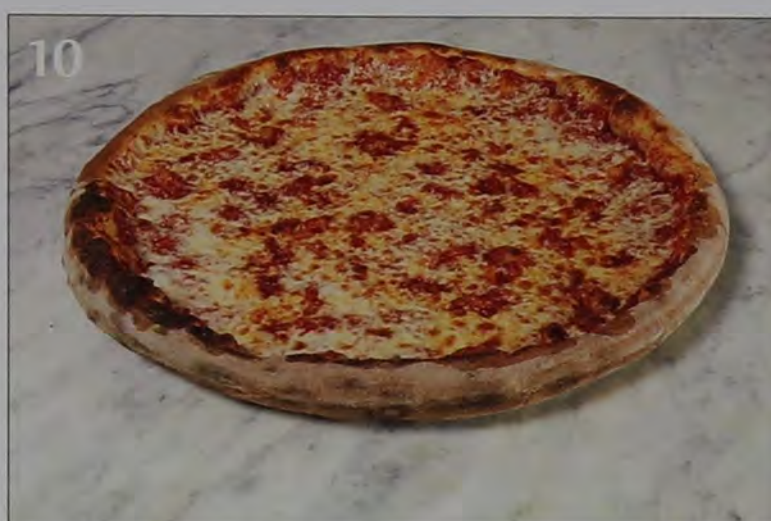
BAKE



6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

Home, combi, and convection ovens in the baking table below are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 35 cm / 14 in crust (see page 363).

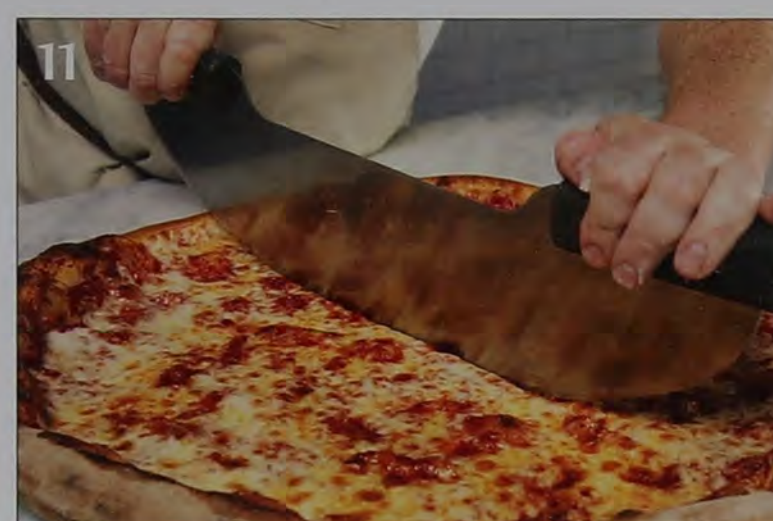


8 Bake according to the New York Pizza Baking Times and Temperatures table (see below). If you are baking it on a pizza screen, you may remove it from the screen halfway through baking, and also rotate it.

9 Check the doneness of the bottom of the pizza

10 Remove the pizza and place on a cutting board.

SERVE



11 Cut into 8, 10, or 12 triangles.

12 Slide onto a serving tray or leave on the cutting board.

Some home ovens will not reach 285° C / 550° F (in some cases 275° C / 525° F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.



LIFE PRESERVER RIM VARIATION

To make a life preserver rim, or puffy version of this pizza, make New York Pizza Dough (see page 2:132) with 0.04% yeast, bulk ferment it at 21° C / 70° F for 24 h, then ball and rest the dough for 3 h. Follow the remaining steps for making New York pizza but leave a 5 cm / 2 in rim when shaping the dough.

NEW YORK PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F*; vent halfway open	6–7 min**	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F	6–7 min**	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285° C / 550° F	6–7 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	8–10 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	5–6 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 10–15 min; fan on high speed	6 min	180° halfway through baking
impinger oven	preheat oven to 275° C / 525° F	2½ min	n/a

*If you are using a PizzaMaster oven, bake the pizza at 315° C / 600° F for 6 min, rotating 180° halfway through baking.

**Move the pizza to a hot spot in the oven during the final minute to obtain a crispier bottom.

ASSEMBLY RECIPE

APIZZA

INSPIRED BY ZUPPARDI'S APIZZA

littleneck clam—pecorino Romano cheese—extra-virgin olive oil—garlic—oregano—heavy cream

Apizza (pronounced ah-beets) is *the* style in New Haven, Connecticut. And perhaps the best-known New Haven-style pizza is the clam pie. After tasting a number of them, we came up with our interpretation of

the classic. We couldn't resist applying a few Modernist twists to come up with our Modernist New Haven Pizza (see page 75). We discuss the particulars of this style of pizza on page 1:228.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Littleneck clams, freshly shucked	135 g	n/a	27
Apizza Dough see page 2:138	500 g	n/a	100
Pecorino Romano cheese, finely grated	60 g	2/3 cup	12
Extra-virgin olive oil	70 g	1/3 cup	14
Garlic cloves, finely minced	15 g	2 ea	3
Dried oregano	1.5 g	1 1/2 tsp	0.3
Heavy cream (optional)	100 g	1/3 cup + 2 Tbsp	20

SUBSTITUTIONS

- You can use New York Pizza Dough (see page 2:132) or Artisan Pizza Dough (see page 2:142).
- Use Manila clams if you cannot find littlenecks.
- If you don't have fresh clams, use drained canned clams, but add them three-quarters of the way through baking so they do not overcook.

GENERAL DIRECTIONS

PREP	preheat the oven; drain the brine from the clams
SHAPE	medium-crust pizza (see pages 67–68); 40 cm / 16 in round
CHEESE	distribute the cheese evenly over the crust, leaving a 2.5 cm / 1 in border
TOPPING	distribute the clams evenly over the cheese; drizzle the olive oil over the pizza; sprinkle the garlic and oregano over the pizza; drizzle the cream over the pizza

BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the Apizza Baking Times and Temperatures table (see page 74); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 8 triangles



Keep the clams on an ice bath and in refrigeration until you need them. Discard the shells after shucking.

Adding heavy cream is not traditional, but it is amazing on this pizza.

The pizza shapes in New Haven are a bit of a mystery to us because they aren't quite round and they aren't quite square. They're just a roundish, squarish shape. We prefer to keep our pizzas round.

APIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 315° C / 600° F; vent halfway open	8 min	180° halfway through baking
bread deck oven	preheat oven to 315° C / 600° F	8 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 315° C / 600° F	3-4 min	90° every 30-40 s
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F for 1 h	7 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 1 h	6 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 240° C / 470° F for 1 h	8 min	180° halfway through baking



TOPPING VARIATION

MODERNIST NEW HAVEN PIZZA

geoduck—razor and Manila clams—garlic—extra-virgin olive oil—sabayon sauce—Parmesan cheese—parsley

The toppings on a classic New Haven clam pizza are delicious, but we wanted to give that traditional pizza a Modernist makeover. Geoduck clams are readily available in the Pacific Northwest where we live, but you can use Manila clams if you can't find geoduck. The sabayon sauce

adds flavor, but more importantly, it acts as a shield to insulate the clams from the high heat of the oven. They'll be fully cooked—but not overcooked—by the end of baking, and the sabayon will be browned. It's a great combo.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Geoduck siphon	30 g	n/a	7.5
Manila clams	50 g	n/a	12.5
Razor clams	60 g	n/a	15
Sabayon Sauce see page 2:261	100 g	2 cups	25
New York Pizza Dough see page 2:132	400 g	n/a	100
Parmesan cheese, finely grated	40 g	1/3 cup	10
Extra-virgin olive oil	30 g	3 Tbsp	7.5
Garlic, minced	10 g	1 Tbsp	2.5
Fresh flat-leaf parsley, minced	0.7 g	1 1/2 tsp	0.18

You can steam the clams in a pot with a steamer basket, in a bamboo steamer, or in a steamer oven. If you use a combi oven, set the temperature of the steam at 100°C / 212°F.

If you cook the clams in a sous vide bath, they will release their juice. You can use this juice to make the sabayon; it won't be enough for the whole recipe, but you can use it in place of some of the canned clam juice.

ASSEMBLY

- 1 Preheat the oven. Temper the dough 1 1/2–2 h before shaping.
- 2 Remove the skin from the geoduck siphon and cut into 3 mm / 0.11 in wide strips.
- 3 Cook the Manila clams and razor clams separately, either by steaming (8–10 min, or until they open) or sous vide (10 min at 56°C / 133°F). Cool them down quickly (if steaming, place them in a well-ventilated refrigerator close to the fan; if cooking sous vide, place in an ice bath).
- 4 Remove the clam shells and discard them.
- 5 Hold the sabayon in a 13°C / 55°F water bath for up to 3 h.
- 6 Shape the dough into a 40 cm / 16 in disc (see pages 67–68). Dock the center of the dough, but leave the rim undocked.
- 7 Sprinkle the cheese over the dough.
- 8 Bake according to the Apizza Baking Times and Temperatures table (see previous page) for 3 min.
- 9 Pull the pizza out of the oven. Distribute the geoduck strips and cooked clams evenly over the docked area of the dough.
- 10 Drizzle the olive oil over the clams, then sprinkle the minced garlic over the pizza.
- 11 Apply the sabayon directly over the clams to coat and protect them from the heat.
- 12 Bake for 2–3 min, or until the crust and sabayon are browned.
- 13 Remove the pizza and place on a serving tray.
- 14 Sprinkle the parsley over the pizza.
- 15 Cut into 8 triangles.





ASSEMBLY RECIPE

ARTISAN PIZZA

Manchego cheese—goat cheese—prosciutto—fig—balsamic vinegar glaze—arugula—Parmigiano-Reggiano cheese

Artisan pizza does not have any single style definition. Rather, it is the efforts of innovative pizzaioli to put their own stamp on a pizza (see pages 1:83–84) that is clearly derived from New York pizza but may include elements of Neapolitan pizza. Some defy categorization, which include both nontraditional ingredients or extensive ingredients that are

added after baking, such as this pizza, which has prosciutto, fig, and arugula salad on top. These now-iconic pizzas were inspired by Californian cuisine, Wolfgang Puck at Spago in 1982, and Ed LaDou and Alice Waters, who created some of the first artisan pizzas at Chez Panisse in 1974 (see page 1:82).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	360 g	n/a	100
Manchego cheese, thinly sliced	180 g	25 ea	50
Prosciutto, thinly sliced, torn into bite-size pieces	35 g	5 ea	9.72
Black Mission figs, ripe, stemmed, cut into eighths	25 g	2 ea	6.94
Arugula	35 g	1¾ cups	9.72
Goat cheese	75 g	⅔ cup	20.83
Balsamic vinegar glaze	10 g	2 tsp	2.78
Parmigiano-Reggiano cheese	20 g	¼ cup	5.56

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 2:164).
- You can use pizza cheese or another semihard cheese instead of Manchego. Young Manchego melts well on the pizza while older Manchego can be too dry to melt (and is more expensive).
- If black figs are not in season, you can put stone fruit on this pizza; apples, pears, persimmons, and poached quince work well, too. You can put the fruit on top of the arugula when you assemble it but there is a chance that it could roll off.
- You can use spinach in place of the arugula.
- Grana Padano works well instead of Parmigiano-Reggiano.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the dough 1½–2 h before shaping	SERVE	cut into 6–8 triangles
SHAPE	medium-crust pizza (see pages 67–68); 35 cm / 14 in round	FINISHING	distribute the prosciutto and figs over the Manchego; cover the pizza with the arugula; spoon the goat cheese over the arugula; drizzle the balsamic glaze over the pizza; shave the Parmigiano-Reggiano over the pizza using a vegetable peeler or truffle slicer
CHEESE	distribute the Manchego evenly inside the rim		
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the Artisan Pizza Baking Times and Temperatures table (see page 78); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray		

PREP



- 1 Preheat the oven. Temper the dough 1½–2 h before shaping.

SHAPE

- 2 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

CHEESE



- 3 Distribute the Manchego evenly inside the rim.

BAKE



- 4 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 5 Load into the oven with a quick pull-away motion.
- 6 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78).

BAKE



7 Check the doneness of the bottom of the pizza.

8 Remove the pizza and place on a serving tray.

SERVE



9 Cut into 6–8 triangles.

FINISHING

10 Distribute the prosciutto and figs over the cheese.

11 Cover the pizza with the arugula.

FINISHING



12 Spoon the goat cheese over the arugula.

13 Drizzle the balsamic glaze over the pizza.

14 Shave the Parmigiano-Reggiano over the pizza using a vegetable peeler or truffle slicer.



We suggest hand-tearing the prosciutto as it is applied to the pizza instead of ahead of time since the small pieces will stick together otherwise. Placing it directly on the hot pizza will help warm it up before serving the pizza.

Cutting the pizza into slices before you put on all the toppings will make it easier to eat. Cutting the pizza after all the toppings are on it, while not impossible, is a challenge and won't look as nice.

Another common combination is goat cheese, ricotta, prosciutto, peas, and mint (see photo on page 80).

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

ARTISAN PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285°C / 550°F*; vent halfway open	7 min	180° halfway through baking
bread deck oven	preheat oven to 315°C / 600°F	6 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285°C / 550°F	6–7 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	8–10 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	5–6 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F for 10–15 min; fan on high speed	6 min	180° halfway through baking
impinger oven	preheat oven to 275°C / 525°F	2½ min	n/a

*If you are using a PizzaMaster oven, bake the pizza at 315°C / 600°F for 6 min, rotating 180° halfway through baking.

TOPPING VARIATION

SMOKED SALMON AND CAVIAR PIZZA

INSPIRED BY WOLFGANG PUCK

smoked salmon—caviar—sour cream spread—red onion

This pizza is inspired by Californian cuisine and is dressed up with smoked salmon and caviar. It wasn't just a trend in the 1980s; this pizza is still popular 30 years after it was developed. This combination of a hot

crust, a creamy, flavorful sauce, and cold high-end toppings creates a delicious contrast.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	250 g	n/a	100
Sour cream	150 g	2/3 cup	60
Shallots, finely minced	10 g	1 Tbsp	4
Lemon juice	5 g	1 tsp	2
Fresh dill, finely minced	2.5 g	2 tsp	1
Fine salt	1.5 g	1/4 tsp	0.6
Freshly ground black pepper	0.5 g	1/4 tsp	0.2
Extra-virgin olive oil	10 g	2 tsp	4
Red onions, thinly sliced	45 g	3/4 cup	18
Smoked salmon, sliced	120 g	12 ea	48
Caviar	15 g	3 Tbsp	6

SUBSTITUTIONS

- You can use crème fraîche, Greek yogurt, Devon cream, clotted cream, or farmer's cheese instead of sour cream.
- You can use any type of roe in place of the caviar. Any cured fish roe would work, but we really like smoked trout roe.

ASSEMBLY

- 1 Preheat the oven. Temper the dough 1½–2 h before shaping.
- 2 Combine the sour cream, shallots, lemon juice, dill, salt, and pepper in a bowl. Mix well and refrigerate.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 67–68), leaving a 1.5 cm / 0.6 in rim.
- 4 Brush the dough with the olive oil.
- 5 Distribute the onions over the center of the dough.
- 6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 7 Load into the oven with a quick pull-away motion.
- 8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see previous page).
- 9 Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 While warm, spread the sour cream mixture across the surface of the pizza, avoiding the rim.
- 12 Place the sliced smoked salmon over the sour cream, covering it completely.
- 13 Place 6 spoonfuls of the caviar symmetrically over the salmon (one spoonful per slice).
- 14 Cut into 6 triangles.



ARTISAN PIZZA

Artisan pizza is similar to New York in terms of the dough and the crust, but the sauce, cheese, and toppings are where this pizza style shines. Because there is no one pizza that defines this style, the pizza maker can experiment with myriad combinations to create something unique to them. In fact, many of our favorite pizzas from pizzerias around the world fall into this category and we like them so much because they aren't beholden to tradition, so the pizza makers can push the boundaries of what pizza is.

While low-moisture mozzarella offers a solid foundation upon which to build your pizza toppings, artisan pizzas usually go beyond pizza cheese and include high-end cheeses, often from small artisanal cheese makers. These specialty cheeses are almost always added after baking and can pack a flavorful punch.

Many pizzaioli don't use sauce on this style of pizza (it's not obligatory like on some other styles).

The crust of our artisan pizza will have a more open crumb structure because it has a slightly higher hydration than our New York pizza dough. It'll have a larger rim.

Our artisan pizza uses a dough that is similar to New York pizza dough, but we have seen pizza makers incorporate a variety of flours or use levain rather than commercial yeast to leaven their dough.

The pizzas are typically smaller than what you see at a New York slice shop and usually feed one to two people.





In general, there is an emphasis on freshness for the toppings on artisan pizzas. You can use a combination of cooked toppings that are added before baking along with raw toppings that are put on partway through baking or after baking. This pizza is topped with prosciutto, peas, and mint, all of which are applied after baking.

The sky's the limit in terms of what you can use as a sauce. In addition to tomato-based sauces, pesto or ricotta (shown here) is often used. You can also get creative and use some of our outside-the-box sauces on page 2:256.

If you want an extra-crispy bottom, move the pizza to a hot spot in the oven during the last minute or two of the baking time.

ASSEMBLY RECIPE

PIZZA A METRO

canned crushed tomato—fior di latte mozzarella cheese—basil—extra virgin olive oil

We experienced this pizza at its place of inception in Vico Equense, a town 45 minutes away from Naples, in a pizzeria called Pizza a Metro da “Gigino” L’Università della Pizza. You order pizza by half-meter increments, and you can pick different toppings for different sections of the same pizza, which they separate using strings of dough. This is a really smart pizza concept. We have to wonder why this style hasn’t caught on

in a more widespread manner. This restaurant is massive by any standard, baking anywhere from 800 to 900 pizzas a day. We couldn’t wrap our head around how they could keep track so efficiently of all the different orders and different sizes they have to put out every day. Additionally, “Gigino” has an amazing pastry department dedicated entirely to its dessert menu and production.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 2:324	500 g	2 cups	66.67
Canned crushed tomatoes	150 g	$\frac{2}{3}$ cup	20
High-Hydration Al Taglio Pizza Dough see page 2:158	750 g	n/a	100
Extra-virgin olive oil	20 g	1 Tbsp + 1 tsp	2.67
Fresh basil leaves	6 g	7-8 ea	0.8

SUBSTITUTIONS

- The recipe is enough for a 50 cm / 20 in pizza. We found that it works just as well with our New York Pizza Dough (see page 2:132) and New York Square Pizza Dough (see page 2:152), as well as the Detroit-Style Pizza Dough (see page 2:166).

This pizza is typically topped with two or three distinct sets of toppings, each covering roughly a foot of the pizza. Although there are plenty of pizzerias that will do different toppings on half your pizza, this distinctive pizza style allows you more variety. You can also use a single set of toppings (as shown below).

GENERAL DIRECTIONS

PREP	cut and drain the cheese overnight; preheat the oven; temper the tomatoes and cheese 2 h before topping
SHAPE	dust a long peel with semolina; shape dough into a 50 cm by 20 cm / 20 in by 8 in oblong oval on the peel, leaving a 1.25 cm / $\frac{1}{2}$ in rim
CHEESE	distribute the cheese evenly over the dough, avoiding the rim
SAUCE	distribute the tomatoes evenly over the cheese
TOPPING	drizzle the olive oil over the top

BAKE	slide the peel into the oven; with quick, jerking back-and-forth motions, unload the pizza carefully onto the oven floor; once the dough starts to brown, carefully rotate it or move it to a different spot in the oven; see the Al Taglio Pizza Baking Times and Temperatures table (see page 142); check the doneness of the bottom of the pizza; remove the pizza and place on a long serving tray
FINISHING	place the basil on top
SERVE	cut into 8-10 rectangles

The longer the pizza, the longer the peel; Pizza a Metro has peels that exceed 2 m / 6½ ft long.



PREP



- 1 Cut and drain the cheese overnight.
- 2 Preheat the oven.
- 3 Temper the tomatoes and cheese 2 h before shaping the pizza.

SHAPE



- 4 Dust a long peel with semolina.
- 5 Shape into a 50 cm by 20 cm / 20 in by 8 in oblong oval on the peel, leaving a 1.25 cm / ½ in rim.

CHEESE



- 6 Distribute the cheese evenly over the dough, avoiding the rim.

SAUCE



- 7 Distribute the tomatoes evenly over the cheese.

TOPPING

- 8 Drizzle the olive oil over the top.

BAKE



- 9 Slide the peel into the oven and, with quick, jerking back-and-forth motions, unload the pizza carefully onto the oven floor.



- 10 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142). Once the dough starts to brown, carefully rotate it or move it to a different spot in the oven. It is not easy to rotate a long piece of dough, so you can try to simply move it to a different spot in the oven to ensure an even bake throughout. Check the doneness of the bottom of the pizza.

FINISHING

- 11 Place the basil leaves on top.

SERVE

- 12 Cut into 8-10 rectangles.



ASSEMBLY RECIPE

QUAD CITIES PIZZA

spicy tomato sauce—pizza cheese—pork sausage

Prior to our trip to the Quad Cities, we had heard some strong and differing views on this style (Peter Rugg featured this pizza in an essay entitled “The Pain and Sorrow of Learning Your Beloved Childhood Pizza Is Trash”; we agree that this isn’t our favorite style of pizza). We were told that the dough included malt syrup for extra browning (see page 1:115).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Spicy Tomato Sauce see page 2:228	160 g	¾ cup	32
Quad Cities Pizza Dough see page 2:140	500 g	n/a	100
Pork sausage, cooked and crumbled	200 g	1 cup	40
Pizza cheese, shredded	195 g	2 cups + 3 Tbsp	39

Some people thought that the sauce should be a little spicier than most (but not over the top). The one thing that people agreed on was that the toppings should go under the cheese. See page 1:248 for more about our travels to the Quad Cities.

SUBSTITUTIONS

- You can use New York Pizza Dough (see page 2:132) or Artisan Pizza Dough (see page 2:142).
- You can use either New York / Artisan Pizza Tomato Sauce (see page 2:227) or Amatriciana Sauce (see page 2:227).
- Beef sausage works in place of pork sausage.

In some instances, we saw this sausage cooked in a loaf, as you would with meatloaf, and then ground up before adding on the pizza. We don’t recommend doing this since it will overcook the meat.

ASSEMBLY

- 1 Preheat the oven.

2 Temper the sauce 2 h before topping. Temper the dough 1½–2 h before shaping.
- 3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see pages 67–68).

4 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.
- 5 Distribute the sausage evenly over the sauce.

6 Distribute the cheese evenly over the sausage.

7 Slide the peel at about a 5° angle under the dough, using quick jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Quad Cities Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 6–8 triangles.



QUAD CITIES PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F; vent halfway open	7 min	180° after 5 min
bread deck oven	preheat the oven to 285° C / 550° F	9 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 275° C / 525° F for 1 h	10 min	180° halfway through baking; switch oven to high broil halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 1 h; fan on high speed	10 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 285° C / 550° F for 1 h; fan on high speed	8 min	180° halfway through baking

TOPPING VARIATION

QUAD CITIES “TACO” PIZZA

spicy tomato sauce—ground beef—pizza cheese—jalapeño—black bean—sweet corn—cotija cheese—radish—red pearl onion—cherry tomato—avocado—cilantro

This is another signature pizza popular in the Quad Cities. Some places put Doritos on top. This is a nod to the fillings used in the American version of Mexican tacos, or a taco salad on a pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Spicy Tomato Sauce see page 2:228	160 g	¾ cup	32
Quad Cities Pizza Dough see page 2:140	500 g	n/a	100
Ground beef, cooked and crumbled	200 g	1 cup	40
Black beans, cooked or canned	90 g	½ cup	18
Sweet corn, sautéed see page 2:362	90 g	½ cup	18
Pizza cheese, shredded	195 g	2 cups + 3 Tbsp	39
Cherry tomatoes, cut in half	140 g	1 cup	28
Jalapeños, thinly sliced	14 g	2 Tbsp	2.8
Cotija cheese, crumbled	90 g	⅓ cup	18
Radishes, thinly sliced	25 g	¼ cup	5
Red pearl onions, cut into rings	10 g	2 Tbsp	2
Avocado, sliced	125 g	⅓ cup	25
Fresh cilantro leaves	6 g	2 Tbsp	1.2

- SUBSTITUTIONS
- You can use New York Pizza Dough (see page 2:132) or Artisan Pizza Dough (see page 2:142).
 - You can use either New York / Artisan Pizza Tomato Sauce (see page 2:227) or Amatriciana Sauce (see page 2:227).

ASSEMBLY

- 1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc (see pages 67–68).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

5 Distribute the ground beef, beans, and corn evenly over the sauce.
- 6 Distribute the pizza cheese evenly over the pizza.

7 Distribute the cherry tomatoes and jalapeños evenly over the pizza.

8 Sprinkle the cotija cheese evenly over the pizza.

9 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

10 Load into the oven with a quick pull-away motion.
- 11 Bake according to the Quad Cities Pizza Baking Times and Temperatures table (see previous page).

12 Check the doneness of the bottom of the pizza.

13 Remove the pizza and place on a serving tray.

14 Cut into 6–8 triangles.

15 Distribute the radish, onions, avocado, and cilantro evenly over the pizza.



DEEP-DISH PIZZA

Deep-dish pizza in Chicago actually features several different styles of crust, including an enriched dough that is analogous to pie dough, which has fat but not yeast. Other pizzerias have developed deep-dish pie crusts that are closer to white sandwich bread. In our cross-crusting experiment, we found that deep-dish was one of the more forgiving doughs for pizzas not baked in a pan (see pages 2:96–99).

Whether deep-dish is really a pizza or not is the subject of many heated debates (based largely on where you call home). Some feel strongly that it is pizza while others feel just as strongly that deep-dish pizza is closer to a casserole. If pizza consists of dough, cheese, and tomato sauce, then yes, this is categorically a pizza (even though by this logic many things could fall under those parameters). In our opinion, deep-dish had to be included in this book because it is so iconic. Wherever it falls in the pizza/casserole classification, the fact that it is delicious remains true.

It is a complicated style to get right, primarily because everything contained within it conspires to make the crust soggy (we recommend prebaking the crust but there is a bizarre bias against this practice in Chicago). And this is just one of the problems we encountered. Every pizzeria we visited in Chicago that offered this style had a 45-minute wait time for the pizza to arrive, which seems like a long time. Sure, you could order appetizers while you wait, but you are there for the main event. Besides, deep-dish pizzas are so hefty that you need to save room for all

that pizza. Beyond this, not too many people have the luxury of having a long leisurely lunch, a definite departure from the convenience of speed and mobility that other styles of pizza offer.

Its many toppings (they are more akin to fillings) can verge on too much but we don't recommend underfilling. Because the pizza is baked in a deep pan, you can put a lot of things in there! We include a classic sausage version, the most common topping we encountered during our research, and a spinach and mushroom version, as well as ideas for other topping combinations (see page 97).

Through trial and error, we learned that the pizza bakes a lot faster without the sauce because sauce is wet and acts as an insulator. Instead, we opt to add the warm sauce after the pizza has baked. You can make the sauce up to 4 days ahead of time and reheat it. We recommend baking deep-dish pizza in a deep-dish pan with a removable base to make the pizza easier to remove. It will bake better on a hot deck oven or a baking stone. You want to try to get the crust as crisp as possible during the relatively long baking time.

Deep-dish pizza with deep-dish pizza tomato sauce, potatoes, salami, garlic, mozzarella, provolone, and pecorino Romano

Sauce is applied to deep-dish pizza after baking along with fresh garlic, dried oregano, and grated pecorino Romano cheese, as needed.



DEEP-DISH PIZZA KEY CHARACTERISTICS

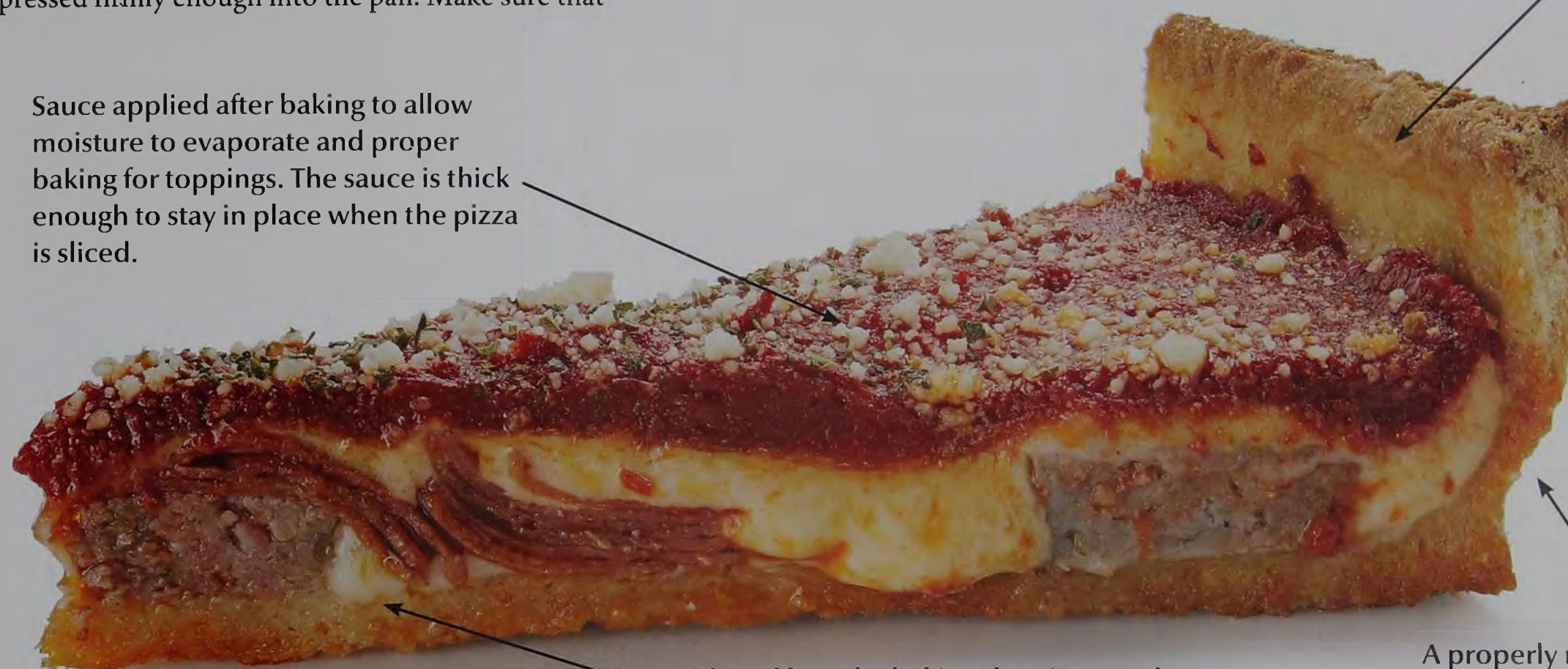
Deep-dish pizzas should have a thin but sturdy crust and minimal gel layer (see page 1:370). The rim of the crust is thin, but it is as deep as the pan that you bake it in. The bottom layer of the filling should be cheese in order to help keep the crust from softening. The sauce is applied after the pizza comes out of the oven, to accelerate baking; it is a thick sauce that should be applied hot. It should hold in place even after slicing the pizza. The pizza should be cut after a few minutes of cooling in the pan so that you can get a clean slice; cutting when it is too hot will make it collapse, and the filling will ooze out.

If the dough is not rolled thin enough, the pizza will have a thick, dense crust. You'll sometimes get a crumbly crust if you use a short dough (similar to a pie dough) rather than a pizza dough and it's not pressed firmly enough into the pan. Make sure that

the rim of the pizza goes all the way up the sides of the pan it is baked in. If the dough doesn't reach the top edge, the filling can overflow into the pan, which is messy and makes it difficult to get the pizza out of the pan. On the other hand, a collapsed rim can occur due to a weak (made with low-protein flour) or underbaked dough. A gummy crust is the most common problem with this style of pizza. It can be mitigated by lining the dough with cheese before adding other toppings. If your sauce is running down the pizza when you slice it, try using a thicker sauce. Speaking of sauce, we found that baking the pizza with the sauce slowed the baking down dramatically because the sauce acted as a literal wet blanket. The pizza didn't begin to cook until enough moisture had evaporated from the sauce. We highly recommend baking deep-dish pizza without the sauce and then spooning it on afterward.

Sauce applied after baking to allow moisture to evaporate and proper baking for toppings. The sauce is thick enough to stay in place when the pizza is sliced.

Thin but sturdy crust with a rim that extends above the toppings.



Avoid a gel layer by baking the pizza on the oven floor or on a baking steel and by lining the dough with cheese and not wet ingredients. Parbaking the crust helps prevent this as well (see page 2:419).

A properly made deep-dish crust doesn't have a super thick heel where the bottom crust meets the vertical side. But you often see pizzas that do. The pizza pictured here has a sharp corner.

COMMON DEEP-DISH PIZZA PROBLEMS

CRUST TOO THICK



CRUST GUMMY



SOLUTIONS

- The bottom and side crust of a deep-dish pizza should be uniformly thin.
- We offer a method for prebaking deep-dish pizza crust on page 88 to help mitigate the gel layer that typically is found in this pizza style.

SHAPING DEEP-DISH PIZZAS

This shaping method is similar to what you would do when making a pie crust. This step is crucial to the success of the pizza. You want to make sure that the dough is rolled thin enough so that it bakes through properly. It is vital to press the dough sharply and cleanly into the edge of the pan where the bottom and sides of the pan meet. You don't

want a wad of gummy, underbaked dough in the corner. Make sure that the top edge of the dough meets up with the top of the pan and doesn't fall below it. We provide shaping instructions for making a double-crust pizza on page 105. We also give you instructions below for prebaking the dough to give you the best chance of preventing a gum line in your finished pizza.

HOW TO Shape a Deep-Dish Pizza



- 1 Grease the interior of the pan with softened butter.
- 2 Dust your work area with semolina flour.
- 3 Roll the dough out to the appropriate size (10–11.25 cm / 4–4½ in larger in diameter than the size of the pan) using a rolling pin. A large deep-dish is 32 cm / 12½ in diameter and a small deep-dish is 21 cm / 8½ in. The dough should be about 3 mm / ⅛ in thick. Try to keep the disc as round as possible.



- 4 Roll the dough up on the rolling pin.
- 5 Place the rolling pin over the pan on the edge of the pan closest to you.
- 6 Gently unroll the dough disc over the top of the pan toward the opposite border. Let gravity help pull the dough down. Don't cut extra dough off yet.
- 7 Push the dough gently into the pan.



- 8 Make sure that the edges are sharp and in contact with the pan (90° angle, sharp edge).
- 9 The dough overhang on top should be pushed down over the side of the pan.
- 10 Once you have filled the pan with the cheese and toppings, roll the rolling pin over the top of the pan as shown on the next page to cut off the excess dough.

HOW TO Prebake a Deep-Dish Pizza Crust



- 1 Follow steps 1–9 for shaping deep-dish pizza (see above).
- 2 Dock the base with a fork or dough docker.
- 3 Freeze the dough for 15–20 min, just enough to make it slightly firm. In the meantime, preheat the oven to 250°C / 480°F. If your oven has top and bottom heat, set both to 250°C / 480°F.



- 4 Line the dough with aluminum foil; the edges should be about 5 cm / 2 in higher than the rim of the pan.
- 5 Fill the foil with baking beans or rice all the way to the top of the pan.
- 6 Bake the dough until the rim is golden brown, 10–12 min.



- 7 Take the pan out of the oven and carefully remove the foil filled with beans or rice. Use a serrated knife to trim the dough overhang from the crust.
- 8 Return the pan to the oven and bake until the crust is completely golden brown, 5–6 min.
- 9 Allow the crust to cool in the pan.
- 10 Once cooled, it is ready to use, or store in the freezer for up to 3 mo.

A VISUAL GUIDE TO TOPPING DEEP-DISH PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings (both before and after baking) for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.



① Dough



② Bottom cheese layer



③ Fillings added before baking



④ Top cheese layer



⑤ Remove excess dough



⑥ Baked pizza



⑦ Sauce

DEEP-DISH PIZZA

This Chicago staple can be polarizing, with some people claiming that it shouldn't be categorized as a pizza but rather as a casserole. We firmly believe that this style belongs in the pizza canon and have provided a parametric recipe on page 97 that will allow you to make numerous different types of deep-dish pizzas.

The cheese for deep-dish pizza is typically sliced with a deli slicer.

Our table for deep-dish fillings on page 97 gives you several ideas for variations on this pizza. Consider the length of baking time when choosing your fillings, however, because ingredients like shellfish will overcook during the long baking time.

Use drier cheeses to try to keep the interior of your pizza from getting too wet and soggy.

A deep-dish pizza crust should be sturdy and golden brown so that it can support the copious fillings.

You can prebake the dough (see page 88) to make it even crispier.

You can also use other pizza doughs to make this style successfully (see page 2:96–99).





We use a combination of canned whole tomatoes, crushed tomatoes, and tomato sauce for our deep-dish pizza tomato sauce.

The sauce should be warmed up and applied after baking to reduce overall baking time.

Some might argue that you are filling rather than topping this pizza, but whichever way that you choose to say it, there are many types of toppings you can use for this style.

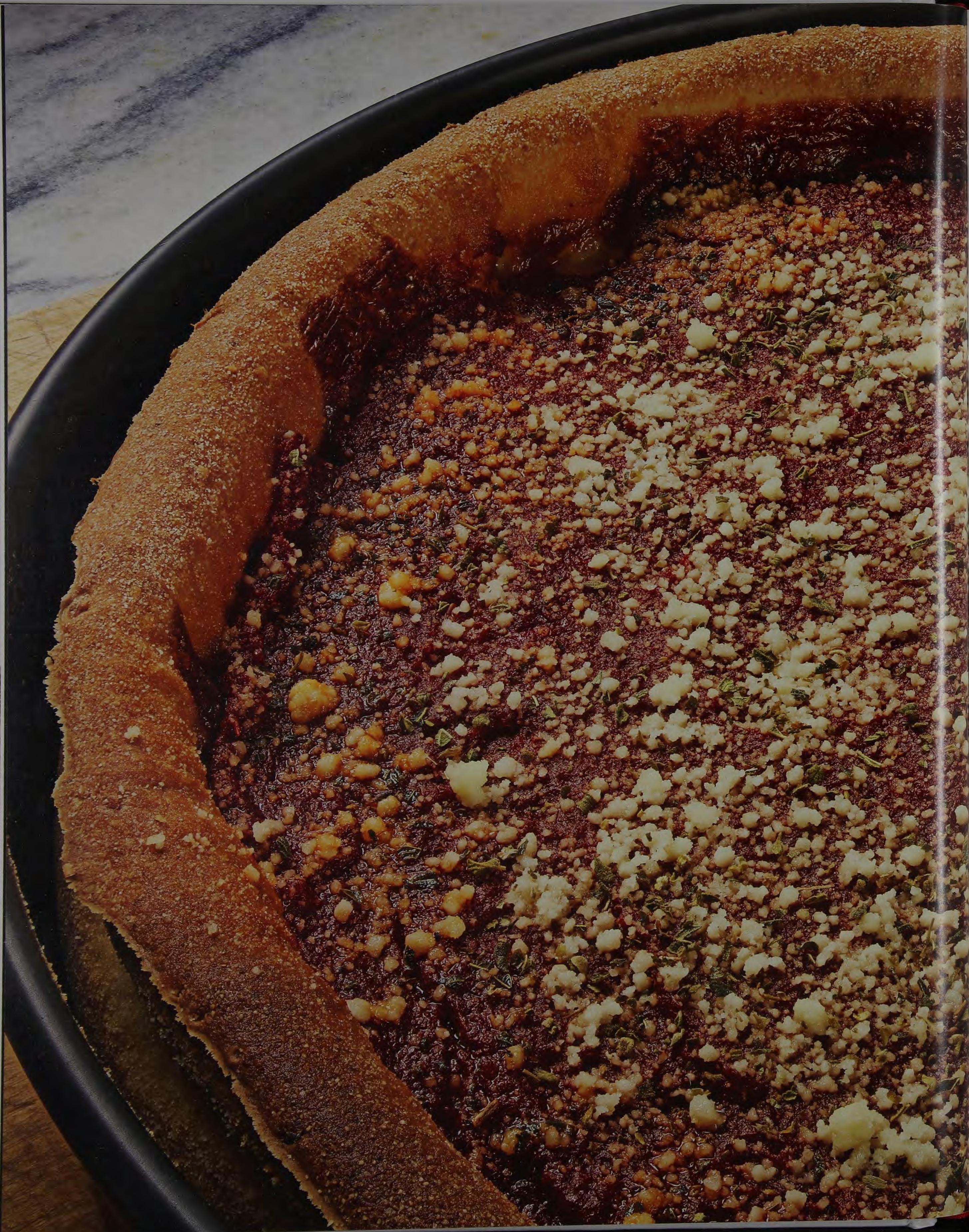
Pepperoni and sausage are classics when it comes to this pizza, but our (slightly) lighter spinach and mushroom deep-dish pizza on page 95 is another pizza that you'll commonly find in Chicago.

Lining the dough with cheese instead of a wet sauce or filling and baking the pizza with the pan directly on the oven floor or on a baking steel will help avoid a softened, soggy crust. We also put a layer of cheese on top of the fillings.

The dough should be rolled out to a uniform thickness that isn't too thick or too thin.

Be sure to press the dough into the corners to get sharp edges.

A deep-dish pizza pan typically is a straight-sided pan. We recommend using a cheesecake pan or springform pan because it is easier to remove the pizza.



ASSEMBLY RECIPE

CLASSIC DEEP-DISH PIZZA

deep-dish pizza tomato sauce—mozzarella cheese—pizza cheese—provolone cheese—pepperoni—Italian sausage—garlic—oregano—pecorino Romano chesse

Deep-dish pizza is pretty different from the rest of the pizzas in this book. Although it has a thin crust, the weight of the toppings far exceeds the amounts used on other pizza styles. And while Chicago is famous for its deep-dish pizza, it's not the only place that has something like it. Both

the Our Pizza Rustica (see page 164) and Our Pizza alla Campofranco (see page 162), which hail from Italy, are very similar to deep-dish pizza, just with a second crust.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 2:118	700 g	n/a	100
Deep-Dish Pizza Tomato Sauce see page 2:225	455 g	2 cups	65
Part-skim mozzarella cheese, sliced	255 g	12–13 ea	36.43
Pepperoni, sliced	175–200 g	n/a	25–28.57
Italian sausage, cooked and sliced	250 g	n/a	35.71
Provolone cheese, sliced	255 g	12–13 ea	36.43
Garlic clove	7 g	1 ea	1
Pizza cheese, shredded	140 g	1½ cups	20
Pecorino Romano cheese, finely grated	as needed		
Dried oregano	as needed		

To make a pizza that is similar to the original deep-dish served at Pizzeria Uno in Chicago, use the Enriched Deep-Dish Pizza Dough Variation recipe on page 2:123 in place of the master deep-dish dough.

Some people compare deep-dish pizza to a casserole, but we think deep-dish pizza has more similarities to a quiche, which is partly why we created the Quizza, a quiche with pizza toppings (see page 102).

A properly baked deep-dish pizza tends to pull away from the pan, which makes it easier to remove from the baking pan.

GENERAL DIRECTIONS

PREP	preheat the oven; if cold-proofing the dough, temper 1½–2 h before shaping
SHAPE	deep-dish (see page 88); use a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan for this size pizza
TOPPING	line the crust with the mozzarella slices; layer the pepperoni and then sausage on top; cover with the provolone slices; grate the garlic on top of the cheese; cover with the pizza cheese; remove the dough overhang from the pan with a rolling pin

BAKE	see the Deep-Dish Pizza Baking Times and Temperatures table (see page 94) warm the sauce to 65–70° C / 150–160° F; once baked, let the pizza cool for 3–5 min; remove the pizza from the pan very carefully
SERVE	cut into 6 wedges
SAUCE	top the slices with warm tomato sauce, pecorino Romano, and oregano



PREP

- 1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.

SHAPE

- 2 Shape the dough into a 42 cm / 16½ in disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 88).

TOPPING

- 3 Line the dough with the mozzarella slices. They should completely cover the bottom and come up the sides to almost the top of the dough.

TOPPING



- 4 Layer the pepperoni and then the sausage on top.
- 5 Cover with the provolone slices.



- 6 Grate the garlic on top of the provolone and cover with the pizza cheese.
- 7 Remove the dough overhang from the pan with a rolling pin.

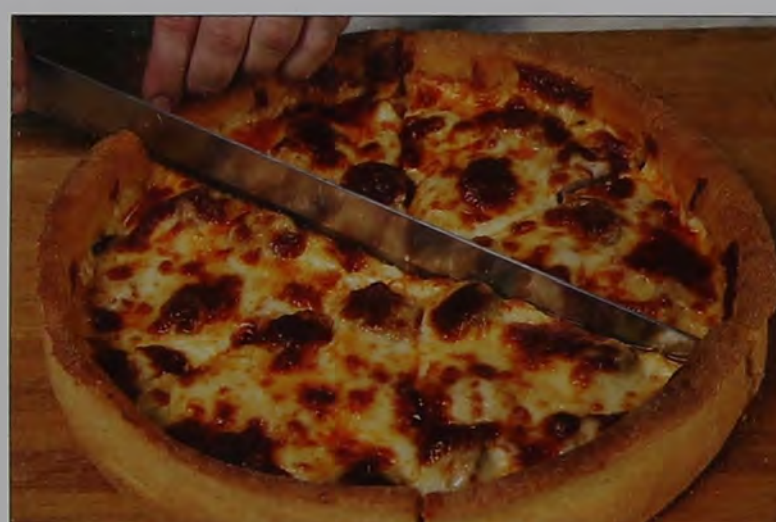
Keep the cheese slices slightly shingled when storing in the refrigerator.

BAKE



- 8 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see below).
- 9 Warm the sauce to 65–70°C / 150–160°F over medium-low heat.
- 10 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.

SERVE



- 11 Cut into 6 wedges.

To drain the juices, you can place the pizza on a 30 cm / 12 in pizza screen after you've taken it out of the pan.

Check the bottom of the pizza and, if it seems blond, put it back in the oven without the pan to ensure that it is crispy.

SAUCE



- 12 Top the slices with warm tomato sauce, pecorino Romano, oregano.

When cutting the deep-dish pizza into wedges, we recommend using a long serrated knife (see page 301) but you can also use a mezzaluna.

DEEP-DISH PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260°C / 500°F for 30 min; cover rim crust with foil	15 min	180° after 7 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 10–15 min; fan on medium speed	20 min	180° after 10 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed; cover rim crust with foil	20 min	180° after 10 min
bread deck oven	preheat oven to 250°C / 480°F	29 min	180° after 15 min
pizza deck oven	preheat oven to 250°C / 480°F (top and bottom temperature); vent halfway open	27–30 min	180° after 15 min
wood-fired or gas-fired pizza oven	preheat oven to 250°C / 480°F	27 min	180° after 15 min
impinger oven	preheat oven to 220°C / 425°F	18 min	n/a

TOPPING VARIATION

SPINACH AND MUSHROOM DEEP-DISH PIZZA

deep-dish pizza tomato sauce—pizza cheese—provolone cheese—cheddar cheese—spinach—mushroom—plum tomato—pecorino Romano cheese

This recipe offers a vegetarian alternative to the meaty classic deep-dish pizza (see page 93), and it's a very popular filling that we found at many pizzerias in Chicago. Feel free to sauté other aromatics, such as onions

and garlic, to add to the spinach, or to add herbs like thyme to the sautéed mushrooms.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 2:118	700 g	n/a	100
Part-skim mozzarella cheese, sliced	325 g	16 ea	46.43
Spinach, sautéed see note	300 g	1⅓ cups	42.86
Cremini mushrooms, sliced and sautéed see page 2:362	320 g	2 cups + 2 Tbsp	45.71
Cheddar cheese, shredded	100 g	¾ cup + 2 Tbsp	14.29
Plum tomatoes, thinly sliced	130 g	1 cup	18.57
Provolone cheese, sliced	260 g	12–13 ea	37.14
Garlic clove	7 g	1 ea	1
Pizza cheese, shredded	100 g	1 cup + 2 Tbsp	14.28
Deep-Dish Pizza Tomato Sauce see page 2:225	455 g	2 cups	65
Pecorino Romano cheese, finely grated	as needed		
Dried oregano	as needed		

We recommend sautéing the spinach with 2 thinly sliced garlic cloves and 30 g small-dice onions (see page 2:362). Once this has cooked down, strain the excess liquid out.



ASSEMBLY

- 1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.
- 2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 88).
- 3 Line the dough with the mozzarella slices. They should completely cover the bottom and come up the sides to almost the top of the dough.
- 4 Layer the spinach and then the mushrooms on top.
- 5 Cover with the cheddar.
- 6 Place the sliced tomatoes on top symmetrically and in an even layer.
- 7 Cover with the provolone slices.
- 8 Grate the garlic on top of the provolone and cover with the pizza cheese.
- 9 Remove the dough overhang from the pan with a rolling pin.
- 10 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see previous page).
- 11 Warm the sauce to 65–70° C / 150–160° F over medium-low heat.
- 12 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.
- 13 Cut into 6 wedges.
- 14 Top the slices with warm tomato sauce, pecorino Romano, and oregano.





Deep-dish pizza with mozzarella, basil, fried eggplant, tomato confit, fior di latte mozzarella, and provolone



Deep-dish pizza with Wisconsin brick cheese, salami, bratwurst, sauerkraut, provolone, and cheddar cheese



Deep-dish pizza with American muenster cheese, capocollo, 'nduja, potato confit, pizza cheese, and cheddar cheese



Deep-dish pizza with provolone, fried eggplant, roasted red peppers, garlic confit, fior di latte mozzarella, and pizza cheese



Deep-dish pizza with scamorza, Spanish chorizo, Mexican chorizo, sautéed kale, goat cheese, and pizza cheese



Deep-dish pizza with Swiss cheese, potato confit, garlic confit, sautéed escarole, cheddar cheese, and Wisconsin brick cheese

DEEP-DISH PIZZA PARAMETRIC RECIPE

Any number of toppings can be included in a deep-dish pizza. What matters most is the cheese and filling proportions (be they meat or vegetables). The table below offers a variety of ingredients and combinations to build your own pizza, layer by layer, but use these as guidance and try any combination you want. These amounts are based on a large pizza, 32 cm / 12½ in. in diameter and 5 cm / 2 in deep. For a smaller pizza, 21 cm /

8½ in. in diameter and 4.5 cm / 1¾ in deep, cut the ingredients in half. Adjust as you see fit as you assemble. It is always better to overdo it with the fillings than to underdo it. You can also add the following ingredients in between the layers or over the sauce: fresh garlic, dried oregano, freshly ground black pepper, extra-virgin olive oil (use sparingly), or freshly grated nutmeg.

Base cheese layer (sliced)		Filling 1 layer		Filling 2 layer		Filling 3 layer		Cheese topping 1 layer (sliced or crumbled)		Cheese topping 2 layer (shredded)		Sauce layer	
min	max	min	max	min	max	min	max	min	max	min	max	min	max
255 g	350 g	200 g	325 g	200 g	325 g	200 g	250 g	255 g	350 g	120 g	160 g	445 g	550 g
Part-skim mozzarella		Salami		Blood sausage		Sautéed escarole (see page 2:362)		Ricotta (see page 2:338)		Pizza cheese		Deep-Dish Pizza Tomato Sauce (see page 2:225)	
Provolone		Dry Spanish chorizo		Fresh Mexican chorizo		Sautéed kale (see page 2:362)		Soft goat cheese		Wisconsin brick cheese			
Scamorza		Soppressata		Meatball(s)		Garlic confit (see page 2:366)		Fior di Latte Mozzarella (see page 2:324) or mozzarella di bufala		Cheddar			
Swiss / Emmental / Gruyère		Capocollo		Any form of fresh sausage		Potato confit (see page 2:366)							
American muenster				Nduja		Artichoke hearts							
Cheddar				Bratwurst		Sauerkraut							
Wisconsin brick cheese				Kielbasa		Roasted (see page 2:361) or fried eggplant							
				Merguez									
Comté						Roasted red peppers (see page 2:361)							
						Squash blossoms							

NOTES:

- Try not to repeat the same cheese from the base.cheese or cheese topping 2 columns in cheese topping 1.
- The base cheese is the bottommost layer that will be the barrier between the dough and the rest of the fillings.
- If you choose to use a fresh sausage product, make sure that you cook or render it first before it goes into the pizza.
- If you are opting for three fillings, use the minimum amounts for all three. You can also use the maximum amounts for two fillings.
- Make sure you apply the sauce on the pizza after it is baked and sliced. Keep the sauce hot while the pizza bakes.
- If you are making a vegetarian pizza, add the weights from filling layer columns 1 and 2 and divide the weight amongst the vegetables that you want to use. The caveat is that if the vegetables have a high moisture content, you'll need to roast them or cook them to evaporate some of the moisture.
- We recommend that cheese topping 2 layer be shredded instead of sliced.

INNOVATIVE VARIATION

PIXELATED PIZZA

white sauce—truffled ricotta—sliced mozzarella cheese—paccheri pasta—pistachio pesto

Although this pizza takes considerably more time to assemble than other types of pizzas, it is well worth it for the fantastic result: a combination pizza, quiche, and pasta dish. We mix creamy ricotta with truffles to make

the pasta filling and then use a layer of cheese on the bottom of the pizza and a custard in between the pasta tubes to bind it all together. To top it off, we add pistachio pesto both for flavor and for stunning visual effect.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 2:118	700 g	n/a	100
Ricotta see page 2:338	1.4 kg	6⅓ cups	200
Fresh black truffles, finely minced	28 g	¼ cup	4
Fine salt	20 g	1½ Tbsp	2.86
Truffle oil	15 g	1 Tbsp	2.14
Nutmeg, freshly grated	0.3 g	⅛ tsp	0.04
Egg yolks	300 g	15 ea	42.85
Heavy cream	475 g	2 cups	67.86
Parmigiano-Reggiano cheese, grated	150 g	1½ cups	21.43
Part-skim mozzarella cheese, sliced	400 g	20 ea	57.14
Paccheri pasta, cooked al dente, drained, and cooled	1.1 kg	8 cups	157.14
Pistachio Pesto see page 100	100 g	½ cup	14.29

SUBSTITUTIONS

- Paccheri is a large tubular pasta that is about 2.5 cm / 1 in. in diameter. You can use smaller pasta tubes, but keep in mind that it will take longer to fill them.
- You can use frozen or canned truffles if you don't have fresh truffles. If you can't find truffles at all, omit them and just add 10 g (2 tsp) truffle oil.
- Try the pizza with other flavors of pesto (see page 2:238).

ASSEMBLY

- 1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.
- 2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 88).
- 3 Combine the ricotta with the truffles, salt, truffle oil, and nutmeg. Adjust the seasoning if necessary.
- 4 Mix in 200 g (10 ea) egg yolks. Transfer the ricotta mixture to a piping bag. Set aside.
- 5 Combine the heavy cream, 100 g (1 cup) Parmigiano-Reggiano, and remaining 100 g (5 ea) egg yolks. Set aside.
- 6 Line the base of the dough with the part-skim mozzarella slices.
- 7 Place the cooked pasta tubes on top of the cheese in a standing position.
- 8 Fill each tube with the ricotta mixture, stopping a little short of the top to allow for expansion during cooking.
- 9 Carefully pour the cream mixture between the standing tubes of pasta, distributing it evenly around the pizza.
- 10 Sprinkle the remaining 50 g (½ cup) Parmigiano-Reggiano evenly over the top.
- 11 Remove the dough overhang from the pan with a rolling pin.
- 12 Carefully cover the pizza with greased aluminum foil, taking care to leave room for the dough and filling to expand while it bakes.
- 13 Bake at 232° C / 450° F for 1 h 15 min, removing the foil halfway through baking.
- 14 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.
- 15 Dot the surface with the pesto, just inside the pasta tubes.
- 16 Cut into 6 wedges.





PISTACHIO PESTO

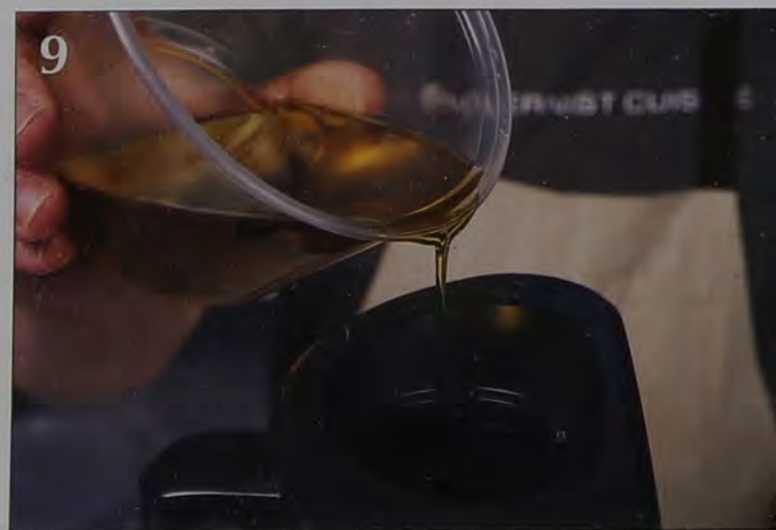
Total Time: Active: 10 min / Inactive: 5–10 min—Yield: ~790 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh basil leaves	50 g	1 cup + 2 Tbsp	41.67
Fresh chives	45 g	1 cup	37.5
Fresh cilantro leaves	45 g	1 cup	37.5
Scallions, green part only	45 g	½ cup	37.5
Baby spinach	20 g	⅓ cup + 2 Tbsp	16.67
Garlic cloves, peeled	10 g	2 ea	8.33
Parmesan cheese, grated	65 g	⅔ cup	54.17
Pistachios, shelled and toasted	65 g	½ cup	54.17
Extra-virgin olive oil	120 g	½ cup	100
Pistachio oil	25 g	1 Tbsp + 2¼ tsp	20.83
Lemon juice	12 g	2¼ tsp	10
Fine salt	5 g	¾ tsp + ⅛ tsp	4.17

This recipe was adapted from *Modernist Cuisine at Home*.

PROCEDURE

- 1 Bring a large pot of water to a boil.
- 2 Blanch the basil, chives, cilantro, scallions, and baby spinach until wilted but still bright green, 10–15 s.
- 3 Transfer to an ice bath for at least 30 s to stop the cooking. Reserve the pot of water.
- 4 Squeeze out the excess water from the greens with your hands or by wrapping the greens in a clean kitchen towel and squeezing it hard.
- 5 Blanch the garlic cloves in the same boiling water until tender, about 2 min.
- 6 Transfer to the ice bath to cool completely.
- 7 Combine the Parmesan and pistachios in a food processor, along with the blanched herbs and garlic.
- 8 Pulse to a rough paste.
- 9 Add the olive oil, pistachio oil, and lemon juice to the food processor in a slow, steady stream.
- 10 Add the salt. Adjust the seasoning if necessary.
- 11 Use right away, or store for up to 5 d in refrigeration. Freeze for up to 2 mo.



TOPPING VARIATION

MAC AND CHEESE DEEP-DISH PIZZA

Modernist cheese sauce—pizza cheese—Parmigiano-Reggiano cheese—macaroni—panko

Macaroni and cheese is a popular topping on pizza, so we decided to include an elevated take on it. We use our Modernist cheese sauce to make an ultra-smooth mac and cheese that is then covered with more

cheese and crispy bread crumbs. With all these carbs, however, you might need a nap after.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 2:118	700 g	n/a	100
Modernist Cheese Sauce, cold* see page 2:255	1.3 kg	8 cups + 2 Tbsp	185.71
Water	820 g	3½ cups	117.14
Fine salt	6.6 g	2 tsp	0.94
Elbow macaroni pasta	270 g	2¼ cups	38.57
Pizza cheese, shredded	140 g	1⅔ cups	20
Parmigiano-Reggiano cheese, grated	75 g	¾ cup	10.71
Panko bread crumbs	30 g	¾ cup	4.29

*For this amount of sauce, use 230 g (3½ cups) grated cheddar cheese rather than the 45 g (⅓ cup) that would be called for in the main recipe if you scaled it up to this amount.

SUBSTITUTIONS

- If you don't want to make the Modernist cheese sauce and macaroni, you can use three boxes of your favorite store-bought macaroni-and-cheese dinner.

You can make the Modernist cheese sauce up to 4 d ahead of time and store it in the refrigerator. It will solidify and you can grate it for this recipe. If you have freshly made the Modernist cheese sauce and it is warm, you can stir it directly into the cooked pasta rather than cooling and grating it.

ASSEMBLY

- 1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping
- 2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 88).
- 3 Grate the chilled cheese sauce coarsely with a cheese grater or food processor.
- 4 Bring the water and salt to a boil in a saucepot over high heat. Add the pasta and boil until it has absorbed most of the water and is al dente, 7–8 min. Do not drain.
- 5 Stir in the grated cheese sauce until it is fully melted.
- 6 Allow to cool slightly.
- 7 Once the mac and cheese mixture is cool (but not so cool that it is stiff), pour it into the prepared pizza pan.
- 8 Smooth the surface with the back of a spoon, bench knife, or offset spatula.
- 9 Remove the dough overhang from the pan with a rolling pin.
- 10 Sprinkle the pizza cheese and Parmigiano-Reggiano on top, and then the bread crumbs.
- 11 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see page 94).
- 12 Once baked, let the pizza cool for 2–5 min so that the mac and cheese does not spill out. Remove the pizza from the pan very carefully.
- 13 Cut into 6 wedges.



INNOVATIVE VARIATION

QUIZZA

deep-dish pizza tomato sauce—provolone cheese—Italian sausage—pepperoni—egg custard—spinach—pizza cheese—Parmigiano-Reggiano cheese

When we look at deep-dish pizza, we see a very close semblance with a traditional French quiche (not the American version, which is baked in a pie tin). Since we like quiche and we like deep-dish pizza, it was only natural

to see how these two foods would work together. We were left wondering why no one had really done this before. We use pâte brisée dough here, but any of our deep-dish pizza doughs would work just as well.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the custard base			
Heavy cream	670 g	3 cups	100
Eggs	340 g	7 ea	50.75
Crème fraîche	170 g	¾ cup	25.37
Fine salt	12 g	2½ tsp	1.79
Freshly cracked black pepper	1 g	½ tsp	0.15
For the pâte brisée dough			
Pastry flour	750 g	6¼ cups	100
Fine salt	18 g	1 Tbsp + ¼ tsp	2.4
Butter, cold, diced to 1.25 cm / ½ in cubes	375 g	1⅔ cups	50
Water, cold	180 g	¾ cup	24
For the filling			
Provolone cheese, sliced	280 g	14 ea	77.78
Spinach, sautéed	240 g	1 cup	66.67
Spicy Italian sausage, cooked	290 g	n/a	80.56
Pizza cheese, sliced or shredded	340 g	3¾ cups	94.44
Parmigiano-Reggiano cheese	40 g	⅓ cup	11.11
Deep-Dish Pizza Tomato Sauce see page 2:225	360 g	1½ cups	100
Garlic, grated	4 g	1¼ tsp	1.11
Pepperoni (preferably cupping), sliced	80 g	n/a	22.22

For two small-size-deep-dish pans, divide the dough into two equal pieces, shape into a disc, and refrigerate for 1 h before rolling out. Use half of the ingredients in each pan.

We recommend slicing the provolone cheese because it will help prevent the custard from leaking out of the crust, which could possibly develop a hole or crack during baking.

If you are rolling the dough on a sheeter, roll it up to number 4.2.

The baked quizza shells can hold, well wrapped, for 2 d at room temperature or 3 mo frozen.

The surface of the quizza will brown rather quickly in the oven before the custard has completely set. If this is the case, tent the top of the pan with aluminum foil, which will slow down the browning. Alternatively, if you are using a convection oven, turn the fan speed down.



GENERAL DIRECTIONS

PREP	preheat the oven; grease a 32 cm by 5 cm / 12½ in by 2 in deep-dish pizza pan; whisk the cream, eggs, crème fraîche, salt, and pepper together in a bowl until evenly combined for the custard base; reserve in refrigeration
MIX	sift together the flour and salt; cut the butter into the flour in a mixer bowl fitted with the paddle attachment on medium-low speed until it resembles coarse cornmeal; slowly add the water with the mixer running; mix until just combined (don't overmix)
SHAPE	shape into a 1.25–2.5 cm / ½–1 in thick disc; wrap well; refrigerate the dough for 30 min; roll the dough out on a floured worktable to a 40 cm by 5 mm / 16 in by 0.2 in disc using a rolling pin or a sheeter; keep the dough as cold as possible; line the prepared pan with the dough; make sure that the edges are sharp and in contact with the pan (90° angle, sharp edge); leave about 2.5–3.75 cm / 1–1½ in of overhang; lightly coat the dough with spray oil; line the dough with aluminum foil and fill it with rice or baking beans to weigh it down

PREBAKE	see the crust baking times and temperatures in the Quizza Baking Times and Temperatures table (see next page) to bake the shell; allow the shell to cool completely
TOPPING	line the shell with the provolone cheese; pour in half of the custard base; layer the spinach, sausage, and pizza cheese; pour in the remaining custard and top with the Parmigiano-Reggiano cheese
BAKE	see the quizza baking times and temperatures in the Quizza Baking Times and Temperatures table (see next page); the baked quizza should have a core temperature of 80° C / 180° F; warm the sauce to 21° C / 70° F; trim the dough overhang with a sharp serrated knife
FINISHING	apply the sauce over the baked quizza; place the garlic and pepperoni slices on top; return the quizza to the oven it was baked in until the pepperoni has curled (if using cupping pepperoni), 3–4 more min; cool for 20 min
SERVE	cut into 6–8 wedges using a sharp serrated knife



QUIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Crust baking temperature	Crust baking time	Quizza baking temperature	Quizza baking time	Rotation notes
pizza deck oven	preheat oven to 190° C / 375° F	30 min	205° C / 400° F, then 190° C / 375° F	35 min at initial baking temperature, then 40 min at reduced temperature	180° after 35 min, cover with foil
bread deck oven	preheat oven to 190° C / 375° F	30 min	205° C / 400° F, then 190° C / 375° F	35 min at initial baking temperature, then 40 min at reduced temperature	180° after 35 min, cover with foil
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 190° C / 375° F	45 min–1 h	190° C / 375° F	1 h 5 min	180° after 30 min, cover with foil
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F; fan on high speed	35–45 min	175° C / 350° F; fan on high speed	1 h 20 min	180° after 1 h, cover with foil
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F; fan on high speed	45 min	175° C / 350° F; fan on high speed	45 min–1 h	180° after 30 min, cover with foil and reduce fan to medium speed





INNOVATIVE VARIATION

OUR DOUBLE-CRUST PIZZA

New York / artisan pizza tomato sauce—pizza cheese—Italian sausage—spinach—Parmigiano-Reggiano cheese

We encountered double-crust pizza when we visited Chicago, and it wasn't great. The version we had during our travels was baked with tomato sauce above the top layer of dough, which prevents the crust from baking properly, resulting in a gummy dough layer. It was so gummy

that you might mistake it for melted cheese. Here, we've fixed that problem by adding the sauce before the top crust and then scoring the dough like a pie.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Detroit-Style Pizza Dough see page 2:166	800 g	n/a	100
Pizza cheese, shredded	195 g	2 cups	24.37
Spinach, blanched or steamed	150 g	½ cup	18.75
Italian Sausage, cooked and crumbled see page 2:381	115 g	n/a	14.37
New York / Artisan Pizza Tomato Sauce see page 2:227	200 g	¾ cup + 1 Tbsp	25
Extra-virgin olive oil	as needed		
Parmigiano-Reggiano cheese, finely grated	as needed		

If you want a crispier version, use doughs such as Thin-Crust Pizza Dough (see page 2:110) or Brazilian Thin-Crust Pizza Dough (see page 2:114). If you want a breadier version, we highly suggest using the Argentinean Style "Al Molde" Pizza Dough (see page 2:170). You will need 800 g dough total, divided into a 500 g ball and a 300 g ball.

When you follow the steps on page 2:166 for proofing the dough, use the round pan recommended here instead of a square Detroit pan.

ASSEMBLY

- 1 Preheat the oven.
- 2 Lightly oil a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with extra-virgin olive oil or vegetable oil.
- 3 Divide the dough into one 500 g piece and one 300 g piece.
- 4 Place the 500 g piece of dough in the prepared pan, smooth side up. Coat the surface of the dough lightly with more olive oil and stretch the dough gently to fill the pan from the center of the dough toward the edge of the pan, leaving a rim of about 1.25 cm / ½ in.
- 5 Brush the rim with water.
- 6 Distribute the pizza cheese in an even layer within 1.25 cm / ½ in of the edge of the pan in order to form the rim.
- 7 Top with the spinach and sausage.
- 8 Spread the sauce on top of the fillings.
- 9 Roll the smaller dough ball (300 g) out to the diameter of the pan. Roll the dough up on the rolling pin and then gently unroll it directly over pan.
- 10 Pinch or crimp the rim shut to seal it. Score the surface of the dough. The scores should go through the dough and we recommend that you make four 7.5–8.75 cm / 3–3½ in long scores. More than that will weaken the dough.
- 11 Brush the surface with oil.
- 12 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 110).
- 13 Sprinkle freshly grated Parmigiano-Reggiano on top of the pizza.
- 14 Cut into 6 wedges.

You can put the sauce on top of the dough just before baking, if desired.



THICK-CRUST PIZZA

As pizza became popular around the world, chefs put their own twist on it. A very natural thing to do is to change the crust to make it super thin or more bread-like. Detroit-style pizza and focaccia straddle the line between bread and pizza. They are a lot thicker than the other styles of pizza in this chapter but not necessarily denser. In fact, although these pizzas have a thick crust, they are very light. Many have an open crumb, depending on their hydration and how they are fermented. While these pizzas are bread-like, they aren't treated in the same way as bread dough. Bread dough is gently coddled throughout the entire bread-making process, from mixing all the way to baking. By contrast, thick-crust pizza doughs can be mixed at high speeds and then are stretched gently but aggressively when shaped in a pan.

While most of these doughs are higher in hydration and therefore harder to handle, they are baked in a pan, which makes the whole process easier. Beyond the practical function of transporting and holding the dough in place, the pan serves another purpose, which is to conduct constant heat quickly

into the dough in order to create a crispy crust, a highly sought-after characteristic in these pizzas. Part of what contributes to this crispy crust (and why you need to bake these pizzas in a pan rather than on the oven floor) is a little bit (or sometimes a lot) of oil in the bottom of the pan. We used our master recipe for focaccia from *Modernist Bread* as a starting point, further improving and developing it, including substantially increasing its hydration. A basic focaccia is simply garnished with salt (some like coarse salt crystals), abundant extra-virgin olive oil, thyme, and rosemary. While focaccia isn't traditionally made with sauce, adding sauce will steer this flatbread squarely into the realm of pizza.

These doughs are also handled gently but aggressively—they must be pulled, tugged, stretched, and stippled to flatten them and make them evenly fill out the pan. Creating a flat, even dough with sharp corners requires practice because these doughs are strong, and the gluten wants to snap back every time you try to stretch it. Patience and practice are key.

Often you will not be able to fill the pan with the dough completely on the first stretching.

Detroit-style red-top pizza



Stretch the dough as far as it will go without tearing. Cover it with a clean plastic bag or tarp, let it sit for 10–15 minutes, and then try again. Repeat this until the dough has filled the pan completely. You want to achieve an even thickness so that the pizza does not dome at its center, which not only makes the slices uneven, but displaces the toppings as the pizza bakes. A flat surface will ensure even baking, and sharp corners will result in neat square slices.

THICK-CRUST KEY CHARACTERISTICS

One of the most important attributes of these pizzas is that they need to be uniform in thickness and in shape. They should be rectangular (or square) with sharp corners, not rounded corners or corners that recede from the pan. These pizzas are light for their size in terms of both weight and texture. They

should have a crispy base crust with an open crumb structure. Detroit-style pizza is lower in hydration and therefore has a tighter crumb structure, but this is not a flaw for this pizza. The Detroit-style pizza also features a crispy cheese crust around the rim (and partially down the side of the crust).

While we value a crispy crust, you don't want to overbake it and make it overly crispy or crunchy. On the flip side, a soft base or a pale color would indicate that the crust is underbaked. The crumb shouldn't be dense or heavy, and the bottom of the crust shouldn't be greasy. Argentinean-style "al molde" pizza usually doesn't have a rim crust; the sauce and cheese cover it completely. It's pan baked and when it does use cheese, it's copious. It has a crispy bottom and the cheese on top bakes to a delicious golden brown.



A signature characteristic of thick-crust pizza is a crispy base. This is typically achieved by baking the pizza in a pan with some oil and placing the pan directly on the hot oven floor or baking steel.

Most thick-crust pizzas are baked in square or rectangular pans. Make sure the corners are sharp.



Open crumb structure

Crispy base

Thick-crust pizzas tend to develop a gum line if they are baked with the sauce directly on the dough, so we recommend prebaking the dough first or applying a very thin layer of sauce, as in the al taglio pizza style (see page 141).

COMMON THICK-CRUST PIZZA PROBLEMS

OVER- OR UNDERBAKED CRUST



SOLUTIONS

- Proper baking or prebaking without sauce will limit the chances of a gum line (see page 1:370).

UNEVEN CHEESE



- Distribute the cheese evenly across the surface of the dough, making sure it comes in contact with the pan around the edges.

ROUNDED CORNERS



- Take care to stretch your dough to fill the pan completely, making sharp corners. From a professional standpoint, rounded corners are a flaw, but the pizza will still taste good.

A VISUAL GUIDE TO TOPPING THICK-CRUST PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.



① Proofed dough



② Cheese



③ Baked pizza



④ Sauce

ASSEMBLY RECIPE

DETROIT-STYLE RED-TOP PIZZA

Detroit-style pizza tomato sauce—Wisconsin brick cheese—pizza cheese

This is the most popular and basic Detroit-style pizza and can be the foundation for myriad toppings. “Red-top” refers to the heated sauce that is added to the pizza after it comes out of the oven. It’s a brilliant move, since adding the sauce after baking prevents the formation of a gel layer (gum line). The pan you use is critical; it is the key factor in

developing the signature crispy cheese rim, also known as a frico (see page 1:142). It needs to be made of sturdy steel so that it doesn’t warp during baking, and it should be cured. The tomato sauce is commonly spooned or piped on in a pattern affectionately known as “racing stripes.”

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Wisconsin brick cheese, shredded	225 g	1¾ cups + 2 Tbsp	45
Pizza cheese, shredded	110 g	1¼ cups	22
Detroit-Style Pizza Dough see page 2:166	500 g	n/a	100
Detroit-Style Pizza Tomato Sauce see page 2:225	150 g	⅔ cup	30

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

One of our favorite parts of this pizza is the crispy, caramelized brick cheese corners. We decided to try putting the cheese underneath the crust as well. The extra cheese on the bottom made for a version that had good crumb and a delicious cheese flavor; its texture was crispier, and its bottom slightly darker than the regular Detroit-style pizza. If you want to add the bottom cheese crust, combine 100 g (⅓ cup + 1 Tbsp) shredded Wisconsin brick cheese and 75 g (⅔ cup + 1 Tbsp) shredded pizza cheese. Distribute the cheese mixture on the bottom of the oiled pan in an even layer before putting the dough in the pan.

This recipe is for a 35 cm by 25 cm / 14 in by 10 in pizza. For a 25 cm by 20 cm / 10 in by 8 in pizza, you will use 330 g dough, 75 g (⅓ cup) sauce, 115 g (¾ cup + 3 Tbsp) Wisconsin brick cheese, and 55 g (½ cup + 2 Tbsp) pizza cheese.

GENERAL DIRECTIONS

PREP	preheat the oven; combine the cheeses	SAUCE	pipe or spoon dollops of sauce on the pizza
CHEESE	distribute the cheese evenly over the preshaped dough, making sure that the cheese covers the dough all the way to the border and comes in contact with the pan	SERVE	cut into 6 squares (2-by-3 grid) using a serrated knife
BAKE	see the Detroit-Style Pizza Baking Times and Temperatures table (see page 110); warm the sauce to 70° C / 160° F; once baked, remove the pizza from the pan and place on a serving tray		Some prefer to apply the sauce after cutting the pizza to prevent any sauce drag. We recommend this if you are piping the sauce on the slice rather than spooning it on. For a pepperoni version of this pizza, apply 140 g cupping pepperoni in an even layer over the cheese before baking.

PREP



- 1 Preheat the oven.
- 2 Combine the cheeses.

CHEESE



- 3 Distribute the cheese evenly over the preshaped dough. It should cover the dough all the way to the border and come in contact with the pan.
- 4 Place the pan in the oven. Bake according to the Detroit-Style Baking Times and Temperatures table (see page 110).

BAKE



- 5 Warm the sauce to 70° C / 160° F over medium-low heat.
- 6 Remove the pizza from the pan and place on a serving tray.

SAUCE



- 7 Pipe the sauce on with a piping bag or use a spoon to place dollops of the sauce on the pizza.

SERVE



- 8 Cut into 6 squares (2-by-3 grid) using a serrated knife.

You might prefer to cut the pizza on a wooden cutting board and then slide it onto the serving tray so that you aren't using a metal knife on a metal surface.

If you are baking this in an oven other than an impinger oven, start checking the doneness of the pizza after 11–12 min.

DETROIT-STYLE PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
impinger oven	preheat oven to 275° C / 525° F	5 min	n/a
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F for 30 min	14–15 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 275° C / 525° F for 10–15 min; fan on medium speed	15 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	20 min	180° halfway through baking
bread deck oven	preheat oven to 275° C / 525° F	15 min	180° halfway through baking
pizza deck oven	preheat oven to 275° C / 525° F; vent half-way open	14–15 min	180° halfway through baking

GLUTEN-FREE DETROIT-STYLE PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 275° C / 525° F; vent halfway open	18 min	180° after 10 min
bread deck oven	preheat oven to 275° C / 525° F	15 min	180° after 10 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F; convection mode	21 min	180° after 15 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F	16 min	180° after 10 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F; fan on high speed	10 min	n/a

HOW TO Prebake Detroit-Style Pizza

- 1 Once the dough is proofed, bake it according to the Detroit-Style Baking Times and Temperatures table (see above). Bake the dough without the cheese.
- 2 Keep the baked crust in the pan until needed. Alternatively, wrap the pizza crust well and freeze for up to 3 mo.

With this method, you can apply the sauce directly on the prebaked crust as opposed to after baking. This allows for the application of numerous toppings, if desired.

- 3 Cover the crust with the mixture of Wisconsin brick cheese and pizza cheese (and other toppings, if using).
- 4 Bake as per the instructions above until the cheese is melted and golden brown, 5–7 min.

There is no need to reduce the baking time if you are using an impinger oven; the pizza will not overbake or get too dark or crispy.

- 5 Pipe or spoon dollops of sauce over the pizza.

HOW TO Shape Detroit-Style Pizza with Additional Frico Edges

Some people prefer the brownie corners over the center pieces that have no crispy edges, which is why there are several styles of pans that are made to produce a “just the corner” effect on the baked brownies. The corners are also the coveted pieces for Detroit-style pizzas due to the crispy, browned cheese edges, so we decided to try making our Detroit-style pizza in these special brownie pans. The pizza baked well

but because these pans are much thicker than regular Detroit pans, the bottom did not get crispy at all; in fact, it was almost too soft. The solution was to remove the pizza from the pan as soon as it was baked and then return it to the oven floor or baking steel directly to ensure it would have a crispy base. This took only a few more minutes and produced a pizza with many more frico edges.



- 1 Oil the bottom and the sides of the pan well with cooking spray.
- 2 Divide the Detroit-style pizza dough into two 500 g pieces.
- 3 Preshape each piece into a bâtard (see page 2:62).



- 4 Rest for 20 min, well covered.
- 5 Flatten the oval with the heel of your hand.
- 6 Fold the bottom one-third of the dough up.
- 7 Fold the top one-third of the dough down.
- 8 Close up the seam with the heel of your hand.



- 9 Roll the dough out evenly with both hands to 92 cm / 36 in.
- 10 Carefully place the shaped dough inside the pan.
- 11 Drizzle oil on top of the dough.



- 12 Press the dough down with your fingers, stippling it so that it fills the pan completely; do not force the dough to do this if you cannot accomplish it right away. You may have to return to doing this one or two more times during proofing, which will allow the dough to relax and cooperate without tearing.



- 13 Follow the proofing instructions for the Detroit-Style Pizza Dough on page 2:166.
- 14 Follow the prep through bake instructions for the Detroit-Style Red-Top Pizza on page 109.



- 15 Once baked, carefully remove the pizza from the pan.
- 16 Return it to the oven and bake directly on the oven floor for 3 min to crisp the base of the pizza. If baked in a home oven, bake on the baking steel or stone the pizza was baked on.



DETROIT-STYLE PIZZA

This style of pizza became very popular across the US during the mid-2010s and it's easy to see why. Detroit-style pizza features a crunchy ring of browned cheese (frico) all around the edge of the pizza. We were inspired by this key characteristic to create a version of Detroit-style pizza with additional frico edges (see page 111) and a version with a frico bottom crust (see page 109).

We recommend shaping the dough so that it completely fills the pan and has sharp corners in order to obtain even pizza slices. If the corners are rounded, the pizza will still taste fine but it won't look as nice (this is mainly a concern for commercial pizzerias).

Although Detroit-style pizza dough is low in hydration, when it bakes it is light as air. This crust was consistently one of the favorites among our taste testers.

Shape the dough with a uniform thickness so that it bakes evenly.

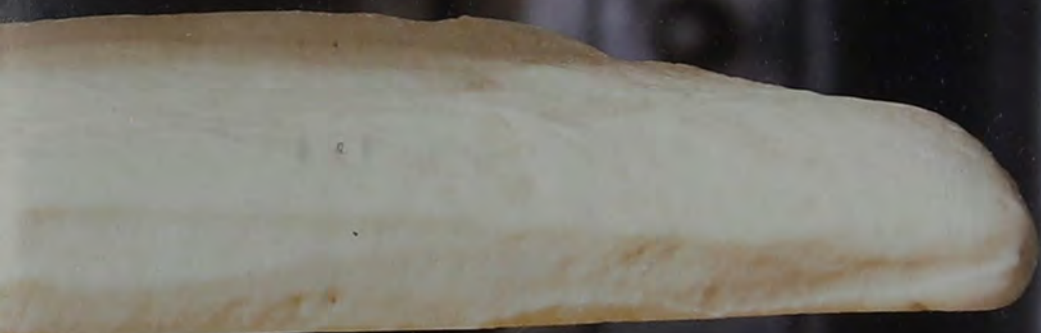
If you reheat this pizza, use the same pan that you baked it in.

You can prebake Detroit-style pizza if desired (see page 2:419) to get ahead; once it is prebaked, you can add the cheese and return it to the oven for a short time to finish the pizza.





We use the traditional combination of Wisconsin brick cheese and pizza cheese for a buttery crispy cheese crust that extends all the way across the dough and up to the edge of the pan. If you can't find Wisconsin brick cheese, you can use cheddar cheese.



There are any number of toppings that you can bake on top of a Detroit-style pizza. If they are moist or will release moisture during baking, mix them with the cheese rather than put them on top or the cheese might get soggy and not brown.



Detroit-style pizza pans are made of sturdy black steel, which are great heat conductors that do not warp during baking. It helps tremendously if the pan is seasoned because this keeps the cheese from sticking to the pan while the pizza bakes.



The sauce is heated separately from the pizza so that when it comes out of the oven the sauce can be spooned or piped on top.

TECHNIQUE VARIATION

OUR BURT'S PLACE-STYLE PIZZA

INSPIRED BY BURT KATZ

deep-dish pizza tomato sauce—pizza cheese—Wisconsin brick cheese—pepperoni—pickled Peppadew pepper

Burt's Place, made famous by Anthony Bourdain, was one of the most interesting pizzerias that we saw during our pizza travels (see page 1:240). Our variation of Burt Katz's pizza has a thick crust and features the

signature crispy cheese rim of Detroit-style pizza. It also has the sauce on top of the cheese, but unlike our other Detroit-style pizzas, here the sauce is put on before baking.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pizza cheese, shredded	110 g	1¼ cups	22
Wisconsin brick cheese, shredded	225 g	1¾ cups + 2 Tbsp	45
Detroit-Style Pizza Dough see page 2:166	500 g	n/a	100
Deep-Dish Pizza Tomato Sauce see page 2:225	230 g	1 cup	46
Pepperoni (preferably cupping), sliced	60 g	n/a	1.2
Pickled Peppadew peppers	70 g	10 ea	1.4

SUBSTITUTIONS

- You can use Argentinean-Style "al Molde" Pizza Dough (see page 2:170).
- You can substitute New York / Artisan Pizza Tomato Sauce (see page 2:227).
- If you can't find Wisconsin brick cheese, use cheddar cheese.

When you follow the steps on page 2:166 for proofing the dough, use the round pan recommended here instead of a square Detroit pan.

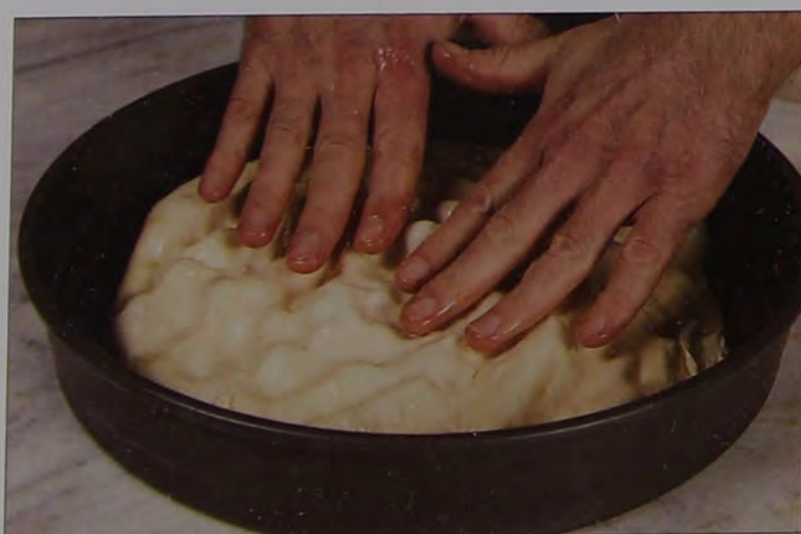
ASSEMBLY

- 1 Preheat the oven.
- 2 Combine the pizza cheese and brick cheese.
- 3 Lightly oil a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with extra-virgin olive oil or vegetable oil.
- 4 Place the proofed dough in the prepared pan, smooth side up. Coat the surface of the dough lightly with more olive oil and stretch the dough gently from the center of the dough toward the edge of the pan to fill the pan. Do not form a rim. You may have to let the dough relax for 15–20 min to stretch it all the way to fill the pan; don't force the dough since it might tear.
- 5 Distribute the cheese mixture evenly over the dough. It should cover the dough all the way to the border and come in contact with the pan.
- 6 Spoon dollops of sauce evenly over the cheese.
- 7 Distribute the peppers and pepperoni evenly over the cheese and sauce.
- 8 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 110).
- 9 Cut into 6 triangles.

HOW TO Add a Frico Edge to Any Pan-Baked Pizza

This technique can be used if you want to add a crispy cheese crust, like what is typically in Detroit-style pizza, to a pan-baked pizza. Use a drier cheese, like pizza cheese, Wisconsin brick cheese, or cheddar cheese,

and bake it until it is golden and crispy. A good ratio of cheese to dough is one part dough to two-thirds part cheese (by weight). We leave space in between the dough and the pan to make an extra crispy cheese crust.



- 1 Once the dough is proofed, press the dough ball down to fill the pan almost all the way to the sides, leaving about 1.25 cm / ½ in space between the pan and the dough.



- 2 Cover the dough completely with sliced cheese. It should come up the sides of the pan.
- 3 Add your sauce or toppings.
- 4 Bake until golden brown.



- 5 Remove the pizza from the pan as soon as it is baked to keep it from sticking to the pan. Slide it onto a sheet pan lined with a wire rack before serving.

Our Burt's Place-style pizza





ASSEMBLY RECIPE

FOCACCIA

salt—extra-virgin olive oil—rosemary—thyme

Focaccia is often viewed as the precursor of pizza (see page 1:17), but it probably has more recognition as a type of bread. (In Italian culinary history, focaccia refers to a pan-baked bread, but in a very general way.) Some pizzerias that we visited serve a pizza bianca or pizza rossa that is essentially a focaccia, even though it's called pizza. You can use focaccia

as the base of a thick-crust or prebaked pizza (see our experiment on cross-crusting doughs on page 2:96–99). This recipe has the simplest of garnishes, but we have included an extensive table of numerous other garnishes you can use (see page 119).

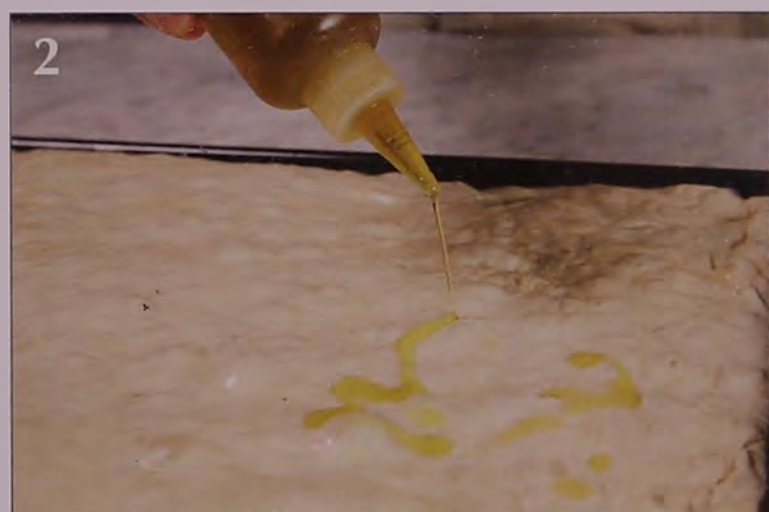
INGREDIENTS	WEIGHT	VOLUME	SCALING %
Focaccia Dough see page 2:148	1 kg	n/a	100
Extra-virgin olive oil	as needed		
Fine salt	2 g	¼ tsp + ⅛ tsp	0.2
Rosemary leaves	1 g	1½ tsp	0.1
Thyme leaves	1 g	1¼ tsp	0.1

When you are preshaping the dough, you should use enough olive oil to almost cover the base of the pan entirely. For shaping, you should drizzle it with enough oil for it to puddle over the stipple/dimple marks on the surface. Don't be shy.

GENERAL DIRECTIONS

PREP	preheat the oven	BAKE	see the Focaccia Baking Times and Temperatures table (see page 118); remove the focaccia carefully from the pan and place it onto a cooling rack to keep the bottom crisp
SHAPE	drizzle the dough generously with oil; stipple the dough as evenly as possible		
TOPPING	sprinkle the salt, rosemary, and thyme evenly over the top of the dough	SERVE	cut into the desired portions; serve warm or at room temperature

PREP



1 Preheat the oven.

SHAPE

2 Drizzle the surface of the dough generously with oil.

SHAPE



3 Stipple the dough as evenly as possible.

TOPPING



4 Sprinkle the salt, rosemary, and thyme evenly over the dough.

ULTRA-OPEN CRUMB VARIATION

To make an extra-open crumb version of this dough, mix 1.2 kg Focaccia Dough (see page 2:148), bulk ferment it at 21°C / 70°F for 2½ h, divide into three pieces, then ball and proof the dough, covered, at 21°C / 70°F for 3 h. Follow the steps for shaping medium-crust pizzas (see pages 67–68) but leave a 5 cm / 2 in rim when shaping the dough. Follow the remaining steps for topping and baking New York pizza (see page 71). You can also follow the shaping, topping, and baking steps on page 47 to make Neapolitan pizza (use 250 g balls of dough).



BAKE



- 5 Place the pan in the oven. Bake according to the Focaccia Baking Times and Temperatures table (see below).
- 6 Carefully remove the focaccia from the pan using a bench knife or spatula.
- 7 Place on a cooling rack to keep the bottom crisp.

SERVE

- 8 The focaccia can be served warm or at room temperature, but it is easier to get a clean cut when it has cooled down. Cut into the desired number of portions.



FOCACCIA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 245° C / 475° F; vent halfway open	15 min	180° halfway through baking
bread deck oven	preheat oven to 245° C / 475° F	15 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 205° C / 400° F	15 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F for 30 min	10–12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	20 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245° C / 475° F for 10–15 min; fan on medium speed	15 min	n/a
impinger oven	preheat oven to 245° C / 475° F	4½ min	n/a

GLUTEN-FREE FOCACCIA BAKING TIMES AND TEMPERATURES

Type of oven	Loading temperature	Initial baking time	Baking temperature	Baking time	Total baking time
pizza deck oven	preheat oven to 230° C / 445° F; vent halfway open	10 min	reduce temperature to 175° C / 350° F	30 min	40 min
bread deck oven	preheat oven to 230° C / 445° F	10 min	reduce temperature to 175° C / 350° F	30 min	40 min
wood-fired or gas-fired pizza oven	preheat oven to 230° C / 445° F	10 min	reduce temperature to 175° C / 350° F	30 min	40 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F	10 min	reduce temperature to 205° C / 400° F	30 min	40 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 230° C / 445° F	10 min	reduce temperature to 175° C / 350° F	30 min	40 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 230° C / 445° F	10 min	reduce temperature to 175° C / 350° F	30 min	40 min

PARAMETRIC RECIPE

BEST BETS FOR FOCACCIA TOPPINGS

Focaccia toppings are essentially the same toppings that you would use on bread, such as seeds or herbs. They are a very small percentage of the weight of the dough when compared to pizza, where the toppings are substantial. One of the issues with focaccia toppings is to strike the right balance between them being too heavy or so sparse they burn. Olive oil is traditionally used generously in focaccia, both under and on top of the dough before baking. (While we use primarily extra-virgin olive oil on focaccia, you can certainly use other oils; see page 2:382.) Beyond that, focaccia can be viewed as a blank slate, open to a wide array of possible toppings. This table is simply meant to serve as a guide. If you don't see an ingredient on this list, there's likely a similar option. For example, if you want to use smoked provolone, which is not on this list, follow the instructions for using gouda.

Be sure to press the toppings into the dough rather than just sprinkling them on top; otherwise, they'll fall off once the focaccia is baked. Also, note that different toppings should go on the dough at different times: some at the beginning of baking, some halfway through, and some at the end of baking. For example, creamy cheeses like Gorgonzola and soft goat cheese are best added towards the end of baking (they melt and virtually disappear if added earlier). The same goes for thinly sliced onions tossed with olive oil, which can burn if added at the beginning. The amounts detailed below are what we recommend for a 1 kg loaf; you can of course use more or less to taste. If you are using more than one topping, you'll need to adjust the amounts so that you don't overload the focaccia.

Ingredient	Preparation	When to add	Weight	Volume
Sea salt		just before baking	5 g	$\frac{3}{4}$ tsp + $\frac{1}{8}$ tsp
Freshly ground black pepper		as soon as focaccia comes out of oven	use pepper mill to coat the surface to taste	n/a
Crushed red pepper flakes		just before baking	2 g	$1\frac{1}{8}$ tsp
Garlic cloves	thinly sliced or minced and tossed in olive oil	halfway through baking	10 g sliced; 3 g minced	1 Tbsp + $\frac{1}{2}$ tsp sliced; 1 tsp minced
Garlic confit (see page 2:366)		just before baking	70 g	$\frac{1}{4}$ cup + 1 Tbsp
Fresh woody herbs (examples: thyme, rosemary, sage)	whole or coarsely chopped leaves	just before baking	1 g	$1\frac{1}{4}$ tsp
Fresh leafy herbs (examples: curly or flat-leaf parsley, basil)	whole or finely chopped leaves	as soon as focaccia comes out of oven	3 g parsley; 5 g basil	$2\frac{1}{2}$ tsp parsley; 2 Tbsp basil
Onions	thinly sliced and tossed in olive oil	halfway through baking	115 g	1 cup
Onions	sliced into 1.25 cm / $\frac{1}{2}$ in thick strips	just before baking	110 g	1 cup
Pearl onions	cut in half, surface charred (see page 2:363), and tossed in olive oil	just before baking	95 g	$\frac{1}{2}$ cup
Browned Onions (see page 243)		just before baking	50 g	$\frac{1}{4}$ cup
Tomatoes	thinly sliced and tossed in olive oil	just before baking	235 g	$1\frac{1}{4}$ cups
Cherry tomatoes	halved	just before baking	90 g	$\frac{1}{2}$ cup + 2 Tbsp
Whole oven-dried tomatoes	tossed in olive oil	just before baking	100 g	$1\frac{3}{4}$ cups + 2 Tbsp
Whole grapes		just before baking	90 g	$\frac{1}{2}$ cup + 2 Tbsp
Black or green olives	pitted and sliced or minced	just before baking	70 g sliced; 75 g minced	$\frac{1}{3}$ cup sliced; $\frac{1}{2}$ cup minced
Mushrooms (examples: cremini, porcini, button, wood ear, shiitake, black trumpet)	stemmed, if necessary, and sliced or coarsely chopped; sliced or coarsely chopped and sautéed (see page 2:362)	just before baking	80 g raw; 90 g sautéed	1 cup + 2 Tbsp raw; $\frac{2}{3}$ cup sautéed





Focaccia with sliced zucchini



Focaccia with sautéed spinach



Focaccia with roasted bell peppers



Focaccia with toasted hazelnuts



Focaccia with marinated artichokes



Focaccia with anchovies

Ingredient	Preparation	When to add	Weight	Volume
Hard cheeses (examples: parmesan, grana padano, gouda [fresh or aged], gruyère, ricotta salata)	sliced, shaved, shredded, grated, or crumbled	1 to 2 min before end of baking	25 g sliced or shaved Parmesan; 15 g grated Parmesan; 90 g sliced or grated gouda or Gruyère; 135 g shredded pizza cheese; 195 g shredded Pepper Jack; 80 g crumbled ricotta salata	3 Tbsp sliced or shaved Parmesan; 2 Tbsp + 1¼ tsp grated Parmesan; ¾ cup sliced gouda or Gruyère; ¾ cup + 2 Tbsp grated gouda or Gruyère; 1 cup + 3 Tbsp shredded pizza cheese; 1¾ cups shredded Pepper Jack; ½ cup + 2 Tbsp crumbled ricotta salata
Soft cheeses (examples: gorgonzola, fresh goat cheese, fresh ricotta)	crumbled	1 to 2 min before end of baking	100 g	¾ cup
Bloomy cheeses (brie, camembert, époisses)	sliced	1 to 2 min before end of baking	200 g	1⅓ cups
Fennel	thinly sliced and tossed in olive oil	just before baking	35 g	⅓ cup
Artichoke hearts	quartered	just before baking	105 g	⅓ cup + 1 Tbsp
Anchovy fillets		just before baking	100 g	½ cup
Potatoes (examples: fingerlings, yukon gold, baby potatoes)	thinly sliced and tossed in olive oil and fine salt before roasting (see page 2:361)	if very thinly sliced, halfway through baking (sprinkle about 100 g [1 cup + 2 Tbsp] pizza cheese or similar melting cheese on focaccia just before you add the potatoes)	80 g fingerling potatoes; 70 g Yukon gold potatoes; 115 g baby potatoes	½ cup fingerling potatoes; ½ cup Yukon gold potatoes; ¾ cup baby potatoes
Potato confit (see page 2:366)	thinly sliced		115 g	¾ cup
Piquillo peppers	thinly sliced	just before baking	80 g	¾ cup + 2 Tbsp
Roasted bell peppers (see page 2:361)	thinly sliced and tossed in olive oil and fine salt	just before baking	115 g	1¼ cups
Zucchini	thinly sliced or quartered (if small) and tossed in olive oil and fine salt	halfway through baking	80 g	¾ cup
Cured meats (examples: prosciutto, ham, salami, chorizo, coppa, bacon)	shredded by hand; thinly sliced; thinly sliced and coarsely chopped; partially rendered if fatty and added halfway through baking	just before baking (place cheese or vegetables on top to prevent meats from rendering too far); or halfway through baking (sprinkle about 100 g [1 cup + 2 Tbsp] pizza cheese or similar melting cheese on focaccia just before you add the meat)	50 g prosciutto; 80 g sliced ham; 60 g salami; 95 g chorizo; 70 g coppa; 45 g crispy bacon	1 cup prosciutto; ⅔ cup sliced ham; ½ cup salami; ½ cup chorizo; ½ cup coppa; ⅓ cup + 1 Tbsp crispy bacon
Broccoli rabe leaves	blanched, coarsely chopped, and tossed in olive oil and fine salt	just before baking	95 g	½ cup + 1 Tbsp
Kale	blanched, coarsely chopped, and tossed in olive oil and fine salt	just before baking	50 g	¼ cup + 3 Tbsp
Spinach	sautéed in olive oil (see page 2:362) and excess moisture squeezed out	just before baking	55 g	⅓ cup
Nuts (examples: hazelnuts, walnuts, pine nuts)	coarsely chopped	just before baking	15 g hazelnuts; 45 g walnuts; 25 g pine nuts	2 Tbsp hazelnuts; ¼ cup + 2 Tbsp walnuts; 3 Tbsp pine nuts
Figs	quartered	just before baking	190 g	¾ cup

FOCACCIA

We don't categorize focaccia as a pizza per se since it uses very few toppings and doesn't have a sauce, but we do recognize that it is an ancestor of pizza. To make things more confusing, some pizzerias in Italy have given their focaccia the name "pizza," as in the case of pizza bianca or pizza rossa (see page 1:108).

Focaccia usually only has minimal toppings like olive oil, herbs, salt, and perhaps some grated or shaved hard cheese. We offer myriad options to boost your focaccia's flavor profile in the parametric recipe on page 119.

Our focaccia dough has the highest hydration in this book. This, along with its bulk fermentation and proofing process, will make the dough bubbly and produce a very open crumb structure when it is baked. Other doughs that are lower in hydration won't be as bubbly.

Focaccia is baked in heavy-gauge black steel pans with reinforced borders to keep the pans from warping in the oven.





The oil should be applied in a generous layer.

Extra-virgin olive oil is typically drizzled on the focaccia before baking. Other oils will work as well (see Flavored Oils on page 2:382).



Focaccia isn't usually served hot. It's like bread in that it is served at room temperature.

You can't really make a meal out of focaccia like you can with other pizzas. It's usually served as an accompaniment to a meal.

If you want an extra-crispy bottom, move the focaccia to a hot spot in the oven during the last minute or two of the baking time.



TOPPING VARIATION

SFINCIONE

New York / artisan pizza tomato sauce—aged caciocavallo cheese—bread crumbs

This pizza from Sicily is sometimes mistakenly called Sicilian pizza but in Sicily it's almost exclusively a bakery item that is sold and eaten cold as a snack. It's not meant to be a full meal, like pizza. It has specific toppings that rarely vary: the thick dough is topped with tomato sauce, aged

caciocavallo, and bread crumbs. The cheese, made in southern Italy, can be hard to find; pecorino Romano is a good substitute that echoes caciocavallo's sharp flavor.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sfincione Dough (aka Sfinciuni Dough) see page 2:157	1 kg	n/a	100
Extra-virgin olive oil	as needed		
New York / Artisan Pizza Tomato Sauce see page 2:227	190 g	¾ cup	19
Aged caciocavallo cheese, grated	45 g	⅓ cup	4.5
Bread crumbs, toasted	20 g	2 Tbsp + 2 tsp	2

SUBSTITUTIONS

- You can use any bread-like pizza dough for a pizza baked in a pan.
- Use any other very hard cheese instead of aged caciocavallo.
- Try panko instead of regular bread crumbs to make it crispier.

ASSEMBLY

- 1 Preheat the oven.
- 2 Stipple the dough and stretch it as evenly as possible.
- 3 Drizzle the surface of the dough with olive oil.
- 4 Spread the tomato sauce evenly over the surface of the dough, leaving a 1.25 cm / ½ in rim.
- 5 Distribute the grated cheese and then the bread crumbs evenly over the sauce.
- 6 Place the pan in the oven. Bake according to the Focaccia Baking Times and Temperatures table (see page 118).
- 7 Carefully remove the sfincione from the pan using a bench knife or spatula.
- 8 Place on a cooling rack to keep the bottom crisp.
- 9 The sfincione can be served warm or at room temperature, but it is easier to get a clean cut when it has cooled down. Cut into the desired number of squares or rectangles.



ASSEMBLY RECIPE

ARGENTINEAN-STYLE “AL MOLDE” PIZZA (PIZZA AL MOLDE)

New York / artisan pizza tomato sauce—pizza cheese

“Al molde” is a style of pizza that we found when we visited Argentina; its name literally means that it’s baked in a pan (the pan is typically 35–38 cm / 14–15 in. in diameter). It’s a thick-crust pizza that was developed by Italian immigrants when they migrated to Buenos Aires en masse (see page 1:40). One of the distinctive characteristics of this pizza is how

much cheese is used. If you cut a slice of pizza while it is hot and put it on a plate, the cheese will envelop the slice. The toppings that you select are up to you; we list some of the ones commonly found in Buenos Aires on page 2:355.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 2:227	150 g	½ cup + 2 Tbsp	30
Argentinean-Style “al Molde” Pizza Dough see page 2:170	500 g	n/a	100
Pizza cheese, shredded	550 g	6 cups + 2 Tbsp	110

To make an “a la piedra”-style pizza (another popular pizza style in Argentina), don’t spread the cheese to the edge and bake the pizza on the oven floor. This makes for a crispier bottom crust.

This amount of cheese will seem like too much . . . because it is. But this is roughly how much cheese the Argentinesans put on pizza. When you cut into the whole pizza and remove a slice, the melted cheese will drape over the cut part of the pizza.

GENERAL DIRECTIONS

PREP	preheat the oven
SAUCE	spread the sauce on the preshaped dough in an even layer, leaving a 1.25 cm / ½ in rim
CHEESE	distribute the cheese evenly over the sauce, making sure that the cheese covers the dough all the way to the border and comes in contact with the pan

BAKE	see the Argentinean-Style “al Molde” Pizza Baking Times and Temperatures table (see next page); remove the pizza from the pan and place on a serving tray
SERVE	cut into 6–8 triangles



PREP

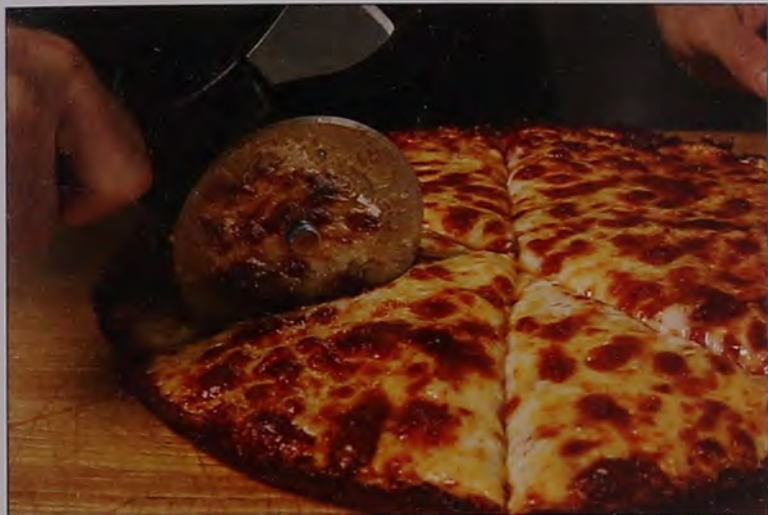


1 Preheat the oven.

SAUCE

2 Spread the sauce on the preshaped dough in an even layer, leaving a 1.25 cm / 1/2 in rim.

SERVE



6 Cut into 6–8 triangles.

CHEESE



3 Distribute the cheese evenly over the sauce. It should cover the dough all the way to the border and come in contact with the pan.

BAKE

- 4 Place the pan in the oven. Bake according to the Argentinean-Style “al Molde” Pizza Baking Times and Temperatures table (see below).
- 5 Remove the pizza and place on a serving tray.



ARGENTINEAN-STYLE “AL MOLDE” PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F	30 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on medium speed	25 min	180° after 15 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on high speed	20 min	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F (top and bottom temperature)	20 min	180° halfway through baking
pizza deck oven	preheat oven to 250° C / 480° F (top and bottom temperature); vent half-way open	30 min	180° halfway through baking

HOW TO Make Prebaked Argentinean-Style “al Molde” Pizza

- 1 Once the dough is proofed, bake it according to the Argentinean-Style “al Molde” Pizza Baking Times and Temperatures table (see page 127). Bake the dough without the sauce or cheese.
- 2 Keep the baked crust in the pan until needed. Alternatively, wrap the crust well and freeze for up to 3 mo.
- 3 Apply the sauce over the crust.
- 4 Cover the sauce with the cheese (and other toppings, if using).
- 5 Bake as per the instructions on page 127 until the cheese is melted and golden brown, 5–7 min.

“A CABALLO” ARGENTINEAN-STYLE “AL MOLDE” PIZZA

Practically every pizzeria in Buenos Aires offers a chickpea pancake called *fainá* (see page 1:40) along with their pizza (although this might not be to everyone’s liking). People usually eat it on its own, but it is also commonly served on top of a baked pizza, or “a caballo” (as if horseback riding).



CANCHERA PIZZA

For canchera (stadium-style) pizza, omit the cheese. Spread 320 g (1⅓ cups) New York / artisan pizza tomato sauce over the dough once it is proofed. Slice 14 g (2 ea) garlic cloves directly over the sauce with a garlic slicer. Place the pan in the oven. Bake according to the Argentinean-Style “al Molde” Pizza Baking Times and Temperatures table (see page 127). Place 8 anchovy fillets in a symmetrical pattern on the pizza once it is baked (if you do this beforehand, they will overcook).



FAINÁ

INGREDIENT	WEIGHT	VOLUME	%
Chickpea flour	500 g	4 cups + 2 Tbsp	100
Parmigiano-Reggiano cheese, finely grated	100 g	1 cup	20
Water	1.2 kg	5¼ cups	240
Extra-virgin olive oil	15 g	1 Tbsp	3
Fine salt	10 g	1¾ tsp	2
Freshly ground black pepper	0.2 g	⅓ tsp	0.04

TOTAL TIME	YIELD
 Active: 10 min / Inactive: 5-10 min	 two 35 cm / 14 in rounds

PROCEDURE

- 1 Preheat the oven.
- 2 Lightly oil two 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pans with extra-virgin olive oil or vegetable oil.
- 3 Combine the chickpea flour and 80 g (¾ cup) of the cheese in a bowl.
- 4 Whisk in the water little by little to avoid lumps from forming.
- 5 Add the oil, salt, and pepper and whisk to incorporate.
- 6 Divide the batter equally between the pans.
- 7 Sprinkle the remaining 20 g (¼ cup) cheese evenly over the batter.
- 8 Place the pans in the oven. Bake according to the Fainá Baking Times and Temperatures table (see below).
- 9 Remove the fainá from the oven and place on a serving tray.
- 10 Cut into 6-8 triangles.

We bake the fainá in 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep pans, but you can bake it in smaller pans if you'd like. At this size, it bakes up to about 1.25 cm / ½ in thick, so the triangle slices will be about the same size as a slice of Argentinean-style "al molde" pizza.

Other very hard, hard, and semihard cheeses would work well in place of the Parmigiano-Reggiano.

FAINÁ BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F	16-18 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 275° C / 525° F; fan on medium speed	11-12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on high speed	12-13 min	180° halfway through baking
bread deck oven	preheat oven to 275° C / 525° F	13-15 min	180° halfway through baking
pizza deck oven	preheat oven to 275° C / 525° F; vent halfway open	12-14 min	180° halfway through baking



PREBAKED PIZZA

We tried baking al taglio pizza and New York square pizza on the oven floor rather than in a pan. Not only did both doughs require a significant amount of flour for us to be able to handle them, but their shapes became slightly amorphous when baked free-form. The biggest flaw that we noticed, however, was that the crusts were much less crispy because you can't put olive oil on the oven floor. The extra-virgin olive oil in the pan almost fries the bottom of the dough in the pan as it bakes. Notwithstanding our experiments, we did see al taglio bases baked on the oven floor at Panificio Menchetti, a spectacular bakery in Tuscany.

This category is devoted to pizzas that are either fully prebaked on their own with simple toppings, or fully prebaked with a thin layer of sauce, like our al taglio and New York square pizzas.

Al taglio pizza is mostly known for its creative toppings but also because it can be cut to any size. In many pizzerias, you simply point at the pizza and tell them how much you want, either by weight or by length. In some pizzerias, the pizza slices are all cut to the same size (a half tray would be cut into 8 even rectangles; a large tray would yield 16 pieces). You may have noticed that some pizzerias use scissors to cut the pizza—hence the term “al taglio,” which means “by the cut.”

Al taglio pizzas are finished completely ahead of time (not baked to order as with most other pizza styles). They are displayed and then reheated; you will rarely come across a just-baked al taglio pizza that is sliced and served immediately. This becomes an issue if pizzas sit out for extended periods of time, running the risks that toppings might wilt, melt, or discolor and lose their positive taste and texture attributes.

Depending on your situation, whether you are making al taglio pizzas for the case in your pizzeria or at home for a dinner party, you will want to carefully consider your toppings and how they will stand up to sitting at room temperature or being reheated in the oven. Cured meats not intended to be hot, like mortadella, should not be reheated. Soft cheeses or bloomy rind cheeses, such as Brie, fresh goat cheese, and blue cheeses, tend to turn to liquid when they melt. Cured or smoked fish and even anchovies benefit from not being reheated because they can overcook. Whatever you decide to top al taglio pizzas with, make sure that the ingredients do not sit at room temperature for too long. A seafood al taglio pizza that is over 2 hours old is not safe to eat, according to the USDA (see page 329). When these pizzas are reheated, any temperature-sensitive toppings, such as arugula or fresh tomatoes, should be removed first. Reheat the pizza, and then put the toppings back on. You generally wouldn't want to serve warm, wilted salad greens (although slightly wilted spinach is delicious).

Al taglio pizza



New York square pizza



The New York square pizza is our improved version of the popular Sicilian, Grandma-style pizza, or square found in many NYC pizzerias (see page 1:101). We set about developing our own interpretation. The big difference between our recipe and a lot of the other Sicilian pizzas is that we fully prebake our crust before we put the sauce and cheese on top. This helps prevent a gum line and allows for an airy, open crumb. We also include a recipe for New York square pizza's famous cousin, the Grandma-style pizza (which should be dubbed the King Umberto-style pizza since that pizzeria set the standard for the pizza, and it didn't have anything to do with grandmothers; see page 1:101). Several other thicker-crusted pizzas—pizza gourmet and Old Forge pizza—can also be found in this section.

PREBAKED PIZZA KEY CHARACTERISTICS

Like the thick-crust pizzas, these pizzas should be an even thickness throughout. They should be rectangular, with sharp corners, and fill out the pan completely. They should have a crispy base with an open crumb structure. They are light for their size in terms of weight and texture. There should be no gel layer or gum line between the sauce and dough; preventing this is the point of prebaking the pizzas. None of these pizzas should have a soft bottom crust (or one that is too crunchy). The crust shouldn't be pale, and its crumb shouldn't be dense or heavy. While we encourage you to be generous when oiling the pans for these pizzas, be careful not to make the base of the pizza too greasy.

Prebaked pizzas aren't hindered by sauce, cheese, or toppings when they bake and the resulting crust often has large bubbles (or alveoli).



A major advantage to prebaked pizzas is that they have very little to no gum line (see page 1:370) because the starch has gelatinized in the presence of heat and formed a barrier to help prevent the pizza from getting soggy.



The bottom of a prebaked pizza should be crispy and golden brown.

COMMON PREBAKED PIZZA PROBLEMS

ROUNDED CORNERS



SOLUTIONS

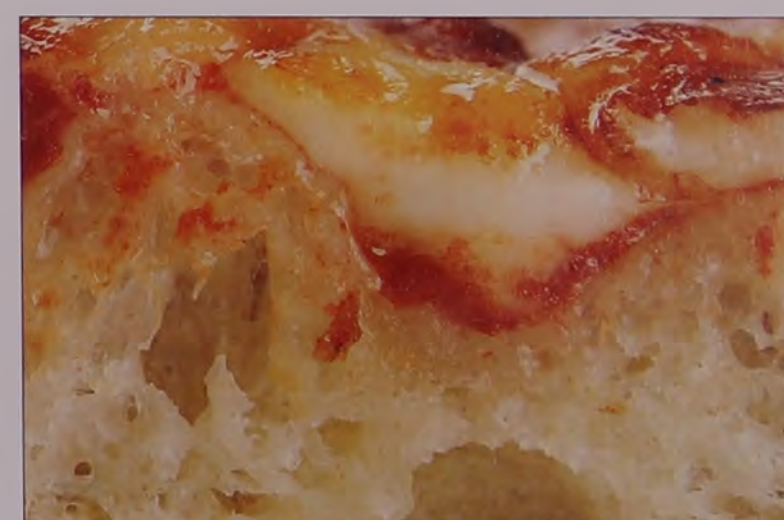
- Take care to stretch your dough to fill the pan completely, making sharp corners. From a professional standpoint, rounded corners are a flaw, but the pizza will still taste good.

TOO THICK



- Use an appropriately sized pan and stretch your dough to fill it completely. Otherwise, if the dough is too thick, it can burn on the outside before it is baked through internally and the ratio of cheese and toppings will be off.

GEL LAYER



- Avoid a gel layer by prebaking the dough without the sauce.

A VISUAL GUIDE FOR TOPPING PREBAKED PIZZAS

The photos below illustrate the proper amount and placement of sauce, cheese, and toppings for this style of pizza. Use these photos as a guide if you aren't weighing each component that goes on the pizza.



① Proofed dough



② Stippled dough



③ Prebaked crust



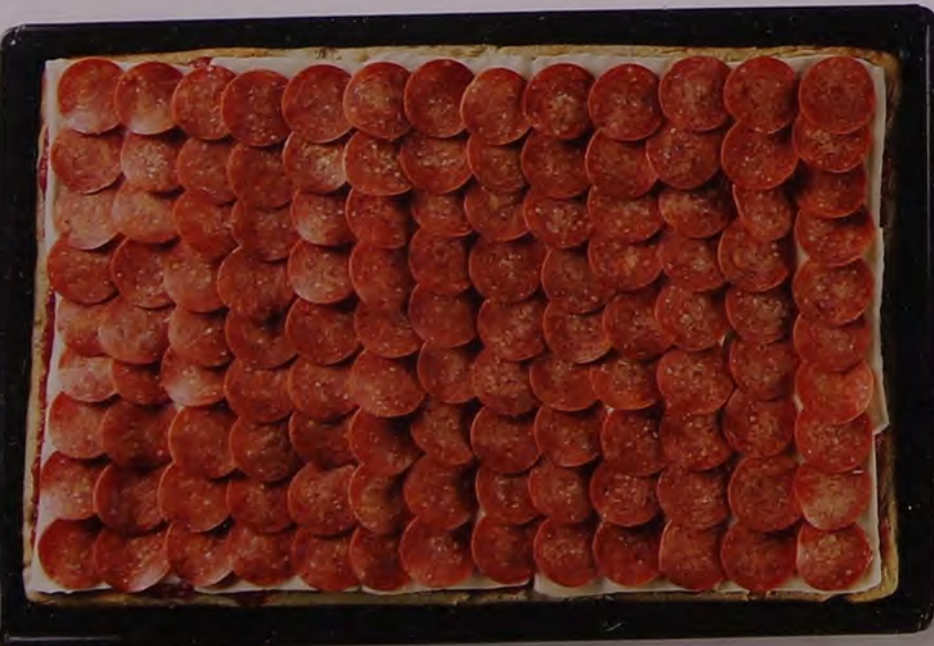
④ Flipped prebaked crust



⑤ Sauce



⑥ Cheese



⑦ Toppings added before baking



⑧ Baked pizza

ASSEMBLY RECIPE

NEW YORK SQUARE PIZZA

New York square pizza tomato sauce—pizza cheese

Many New York pizzerias call this square or Grandma-style pizza, which denotes a pan-baked pizza with a thicker crust than the typical New York slice. Unfortunately, they usually bake the thicker pizza in the same oven at the same settings as the thinner pizza (and often use the same dough for both styles), which means that they pull it out when it is grossly

underdone to keep it from burning and this results in a gel layer. Here, we have re-engineered the New York square pizza, using prebaking to eliminate the gummy uncooked crumb and improve the volume. It also gives the bottom a nice crispiness and boosts the overall flavor. We won't make this pizza any other way.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 2:152	700 g	n/a	100
New York Square Pizza Tomato Sauce see page 2:225	225 g	¾ cup + 3 Tbsp	32.14
Pizza cheese, sliced	325 g	15–17 ea	46.49

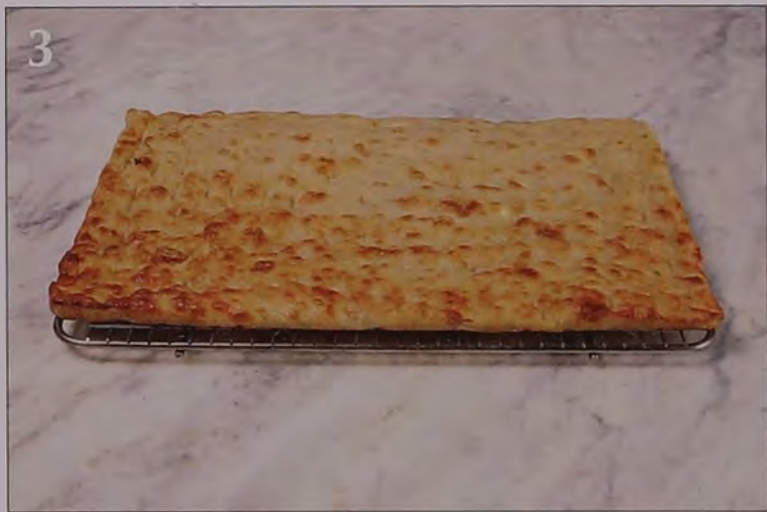
Fully prebaking the crust allows you to get a step ahead, whether you are in a pizzeria setting or making pizza for a crowd at home (see page 2:421). You can also freeze the crusts for up to 3 mo after prebaking.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

GENERAL DIRECTIONS

PREP	preheat the oven	CHEESE	distribute the cheese slices evenly over the sauce
PREBAKE	prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135); allow it to cool on a cooling rack; the pre-baked crust can be wrapped and frozen for up to 3 mo	BAKE	see the New York Square Pizza Baking Times and Temperatures table (see page 135); slide the pizza out of the pan so the bottom stays crisp
SAUCE	place the baked crust in the pan it was baked in, flat side up; spread the sauce evenly over the prebaked crust, covering it completely	SERVE	cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid)

PREP



1 Preheat the oven.

PREBAKE

- 2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

SAUCE



- 4 Flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in.
- 5 Spread the sauce evenly over the surface, covering it completely.

CHEESE

- 6 Distribute the cheese slices evenly over the sauce.

BAKE



- 7 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 8 Remove the pizza and place on a serving tray.
- 9 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

Using sliced pizza cheese instead of shredded pizza cheese allows us to get a single perfect layer of cheese on the pizza. Go ahead and place the cheese all the way up to the edge; this pizza doesn't need a rim because the crust is thick enough to pick up from the sides.

We highly recommend using reinforced black steel pans that won't warp in the oven.



NEW YORK SQUARE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Place the baked crust in the pan it was baked in, flipped so that the flat side is up. Apply sauce and then cheese and any other toppings on top of the baked crust.

Type of oven	Baking temperature	Prebaking time	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F for 30 min	10–12 min	10–15 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245° C / 475° F for 10–15 min; fan on medium speed	5 min	5 min	n/a
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	10 min	10 min	180° halfway through baking
bread deck oven	preheat oven to 260° C / 500° F	10 min, with steam	10 min	180° halfway through prebaking
pizza deck oven	preheat oven to 260° C / 500° F; vent halfway open	10 min	10 min	180° halfway through prebaking
wood-fired or gas-fired pizza oven	preheat oven to 260° C / 500° F	5 min	5 min	180° halfway through prebaking
impinger oven	preheat oven to 245° C / 475° F	3 min	7 min	n/a

GLUTEN-FREE NEW YORK SQUARE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Place the baked crust in the pan it was baked in, flipped so the flat side is up. Apply sauce and then cheese and any other toppings on top of the baked dough.

Type of oven	Loading temperature	Initial baking time	Baking temperature	Prebaking time	Baking time	Total baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat the oven to 260° C / 500° F	10 min	reduce oven to 205° C / 400° F	30 min	15 min	55 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat the oven to 230° C / 445° F	10 min	reduce oven to 175° C / 350° F	30 min	10 min	50 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat the oven to 230° C / 445° F	10 min	reduce oven to 175° C / 350° F	30 min	10 min	50 min	180° halfway through baking
bread deck oven	preheat the oven to 230° C / 445° F	10 min	reduce oven to 175° C / 350° F	30 min	10 min	50 min	180° halfway through baking
pizza deck oven	preheat the oven to 230° C / 445° F; vent halfway open	10 min	reduce oven to 175° C / 350° F	30 min	10 min	50 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat the oven to 205° C / 400° F	n/a	reduce oven to 205° C / 400° F	40 min	15 min	55 min	180° halfway through baking

GRANDMA-STYLE PIZZA VARIATION

Like the New York square pizza, this pizza has a bit of an identity crisis. At nearly every place that we tried Grandma-style pizza, we were eating a different pizza. It led us to wonder whether it was even an actual style of pizza (see page 1:94). We were tempted to call it the King Umberto-style pizza (see page 1:101) but ended up going with the term that was more familiar. To make this popular pizza, follow the Prebake through Serve instructions for the New York Square Pizza on page 133. Use 1 kg dough, 250 g (1 cup) sauce, and 350 g (3¾ cups + 2 Tbsp) shredded pizza cheese. Bake in a 260° C / 500° F oven for 10 min, rotating it halfway through baking.

Grandma-style pizza



TOPPING VARIATION

SARDENARA

New York square pizza tomato sauce—caper—olive—anchovy—garlic—oregano

The sardenara comes from Liguria and uses much less tomato sauce than a marinara pizza (see page 52)—just a thin layer to anchor the toppings to the dough. These toppings are very flavorful and salty, so we use them sparingly.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 2:152	750 g	n/a	100
New York Square Pizza Tomato Sauce see page 2:225	225 g	¾ cup + 3 Tbsp	30
Oil-cured black olives, pitted	80 g	½ cup	10.66
Anchovy fillets	60 g	10 ea	8
Garlic cloves	60 g	8 ea	8
Capers	20 g	2 Tbsp + 1 tsp	2.66
Extra-virgin olive oil	10 g	2 tsp	1.33
Dried oregano	1 g	½ tsp	0.13

SUBSTITUTIONS

- You can use any kind of olive, but make sure they are pitted.
- Try boquerones instead of anchovies.

ASSEMBLY

- 1 Preheat the oven.

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.
- 4 Flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in.

5 Spread the sauce evenly over the surface, covering it completely.

6 Distribute the olives, anchovies, garlic, and capers evenly over the sauce.

7 Drizzle the olive oil over the toppings, and sprinkle on the oregano.
- 8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 135).

9 Remove the pizza and place on a serving tray.

10 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).



ASSEMBLY RECIPE

OLD FORGE PIZZA

New York / artisan pizza tomato sauce—pizza cheese—onion

The tiny Pennsylvania town of Old Forge has boldly proclaimed itself the Pizza Capital of the World. A town of almost 8,000 residents has nearly a dozen pizzerias, all of which serve a virtually identical pizza. Frankly, we were not fans. The version of pizza enjoyed in Old Forge seems almost

exactly like the bland pizza you would find in a middle school cafeteria. To its credit, it is prebaked to avoid the gum line. Here is our reimagining of Old Forge pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Old Forge Pizza Dough see page 2:171	1 kg	n/a	100
New York / Artisan Pizza Tomato Sauce see page 2:227	225 g	¾ cup + 3 Tbsp	22.5
Onions, diced (optional)	50 g	⅓ cup	5
Pizza cheese, shredded	325 g	3⅔ cups	32.5

SUBSTITUTIONS

- You can use any bread-like pizza dough for pizza baked in a pan.

GENERAL DIRECTIONS

PREP	preheat the oven	TOPPING	distribute the onions evenly over the sauce
PREBAKE	prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135); allow it to cool on a cooling rack; the pre-baked crust can be wrapped and frozen for up to 3 mo	CHEESE	distribute the cheese evenly over the sauce
SAUCE	flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in; spread the sauce evenly over the surface, leaving a 1.25 cm / ½ in rim	BAKE	see the Old Forge Pizza Baking Times and Temperatures table (see below); remove the pizza and place on a serving tray
		SERVE	cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid)

OLD FORGE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Flip the pre-baked crust over so that the flat side is facing up. Apply sauce and then cheese and any other toppings on top of the baked crust.

Type of oven	Baking temperature	Prebaking time	Baking time	Rotation notes
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 245° C / 475° F; fan on high speed	10 min, with steam	10 min	n/a
bread deck oven	preheat oven to 260° C / 500° F	10 min, with steam	10 min	180° halfway through prebaking
pizza deck oven	preheat oven to 260° C / 500° F; vent halfway open	10 min	10 min	180° halfway through prebaking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245° C / 475° F; fan on medium speed	5 min	5 min	n/a
wood-fired or gas-fired pizza oven	preheat oven to 260° C / 500° F	5 min	5 min	180° halfway through both baking stages
home/still electric oven : place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F	20 min	15 min	n/a



NEW YORK SQUARE PIZZA

We call this pizza New York square but across the United States it is commonly known as Sicilian pizza (even though there is no historical information tying this pizza to Sicily and no single definition of it; see page 1:101). We found that thick gel layers were a common attribute in Sicilian pizza across the country, so we decided to prebake the crust in order to prevent that in our version.

We recommend that you use low-moisture cheeses or use low-moisture cheeses in combination with high-moisture cheeses. Don't use exclusively high-moisture cheeses or you'll have a soggy pizza.

Our sauce was inspired by the seasoned tomato sauces that we found when we ate this style of pizza across the United States. It includes garlic, basil, and oregano as well as a healthy dose of tomato paste to give it some body.

The dough is fully baked, then flipped over so that the flat side is facing up in the pan. We then sauce and top it with cheese before baking it again to melt the cheese.

You can find Sicilian pizza pans at various retailers (see Resources, page 377) but they are essentially the same reinforced pans that we use for focaccia. They are sturdy and ensure a crispy base and evenly baked pizza.



Classic New York pizzas (see page 1:136) almost invariably use shredded or grated low-moisture cheese (pizza cheese). We like to use sliced pizza cheese instead of shredded on New York square pizza so that we can get an even layer that will completely cover the top of the pizza.

If you are using sliced cheese, put parchment paper between the slices and make sure that it's a single layer when you store it.

Pepperoni or other toppings can easily be added to this pizza style.

We recommend shaping the dough so that it completely fills the pan and has sharp corners in order to obtain even pizza slices. If the corners are rounded, the pizza will still taste fine but it won't look as nice (this is mainly a concern for commercial pizzerias).

Shape the dough with a uniform thickness so that it bakes evenly.

Whether the pan is greased or oiled ahead of time varies depending on the pizza maker. We prefer to oil the pan prior to making the pizza.

Flipping the dough after prebaking eliminates the gum line.

You can bake the dough ahead of time and wrap it and freeze it. This allows you to get ahead because you can then just defrost, top, and bake the pizzas.



ASSEMBLY RECIPE

AL TAGLIO PIZZA MARGHERITA

al taglio pizza tomato sauce—fior di latte mozzarella cheese—basil—extra-virgin olive oil

While the Neapolitan version of margherita pizza is probably the most famous, there is no reason that you can't put those same toppings on other pizza styles, too. During our travels, we found many pizzerias serving this simple combination of ingredients on their al taglio pizzas. This type of al taglio pizza has the sauce baked on during the prebaking

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 2:324	180 g	$\frac{2}{3}$ cup	25.71
Al Taglio Pizza Tomato Sauce see page 2:225	200 g	$\frac{3}{4}$ cup	28.57
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Extra-virgin olive oil	10 g	2 tsp	1.43
Fresh basil leaves	8 g	10–12 ea	1.14

step (this is not always the case). The assembly of this pizza has a nod to Gabriele Bonci because the basil is put on after baking (every square you cut gets basil on it). If you are reheating the slice, take the basil off, reheat it, and then put the basil back on.

Since flipping over the prebaked New York square crust before topping and baking is a must, we wanted to see if it would make a difference in al taglio pizza. We have explored this avenue only to discover that the answer is no: flipping an al taglio pizza resulted in a firmer crumb structure and reduced crispiness.

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

GENERAL DIRECTIONS

PREP	cut and drain the cheese overnight; preheat the oven; temper the cheese and sauce 2 h before topping	CHEESE	distribute the cheese evenly over the sauce
SHAPE	stipple the dough as evenly as possible	TOPPING	drizzle the olive oil over the cheese
SAUCE	spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border	REHEAT	return the pizza to the oven to melt the cheese
BAKE	see the Al Taglio Pizza Baking Times and Temperatures table (see page 142); slide the pizza off the pan and onto a cooling rack to cool completely	FINISHING	cut into 8 rectangles (4-by-2 grid); place basil leaves on top of the melted cheese
		SERVE	serve immediately; otherwise, reheat each slice in the same oven for 1 min (take the basil leaves off first, or put fresh basil on once the slice is reheated)

This recipe is for a 60 cm by 20 cm / 24 in by 8 in pizza. For a 60 cm by 40 cm / 24 in by 16 in pizza, you will use 1.4 kg dough, 400 g (1½ cups) sauce, 360 g (1⅓ cups) mozzarella, 20 g (1 Tbsp+ 1 tsp) olive oil, and 16 g (20–24) basil leaves.

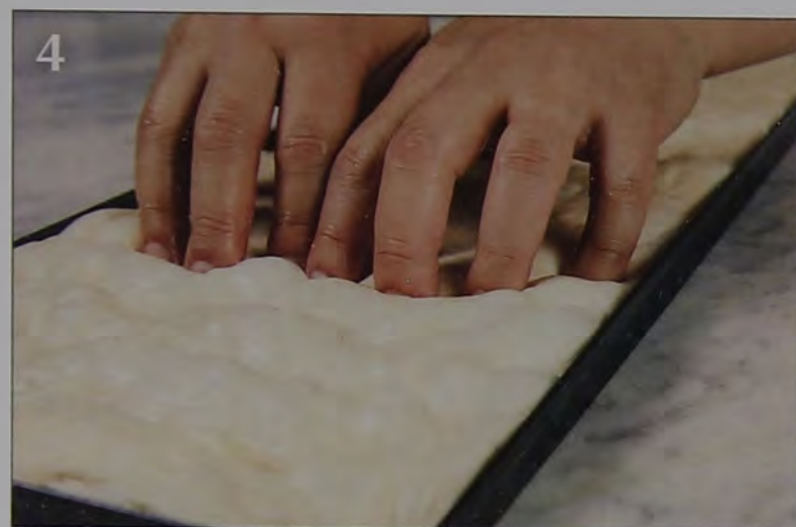
Al taglio is the thinnest of the bread-like pizzas. Considering this, we tried an inventive alternative to make it closer in thickness to its relatives in this category of pizza. We baked two slices of al taglio pizza on top of each other with just a layer of extra-virgin olive oil in between. The resulting pizza was pale in spots and not as crisp as the original. We really liked the crumb structure and overall flavor, however. This could be an interesting sandwich-like thick pizza variation where you could put cheese or meats in between the two crusts.

PREBAKING THE CRUST

To prebake an al taglio crust, simply bake the dough without any sauce. See the Al Taglio Pizza Baking Times and Temperatures table (see page 142) for baking times, using the column for baking without sauce. Once the crust comes out of the oven, slide it off the pan and onto a cooling rack immediately. Allow it to cool completely, then put the baked crust back in its pan.



PREP



- 1 Cut and drain the cheese overnight.
- 2 Preheat the oven.
- 3 Temper the cheese and sauce 2 h before topping the pizza.

SHAPE

- 4 Stipple the proofed dough as evenly as possible.

SAUCE

- 5 Spread the sauce evenly over the dough with a silicone spatula, leaving a 1 cm / 0.4 in border.

BAKE

- 6 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see below).

BAKE



- 7 Slide the pizza off the pan and onto a cooling rack.
- 8 Allow it to cool completely. Put the pre-baked crust back in the same pan.

CHEESE

- 9 Distribute the cheese evenly over the sauce.

TOPPING

- 10 Drizzle the olive oil over the cheese.

REHEAT

- 11 Return the pizza to the oven to melt the cheese.

FINISHING



- 12 Cut into 8 rectangles (4-by-2 grid).
- 13 Place the basil leaves on the melted cheese.

SERVE

- 14 Serve immediately; otherwise, take the basil leaves off the slice.
- 15 Reheat each slice in the same oven for 1 min.
- 16 Put the basil leaves back on the slice (or add fresh ones).

AL TAGLIO PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time without sauce	Baking time with sauce	Rotation notes	Additional baking time if adding toppings after baking	Reheating time
pizza deck oven	preheat oven to 300–315°C / 575–600°F*; vent halfway open	8 min	11 min	180° halfway through baking	3 min	1–2 min
bread deck oven	preheat oven to 300–315°C / 575–600°F	8 min	11 min	180° halfway through baking	3 min	1–2 min
wood-fired or gas-fired pizza oven	preheat oven to 260°C / 500°F	8 min	12 min	180° halfway through baking	5 min	1–2 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	25 min	15 min	n/a	5–10 min	1–2 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	8 min	20 min	180° halfway through baking	3 min	1–2 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 300°C / 575°F for 10–15 min; fan on medium speed	5 min	8–10 min	n/a	2 min	1–2 min
impinger oven	preheat oven to 285°C / 550°F	3 min	3½ min	n/a	3 min	1–2 min

*If using a PizzaMaster oven, reduce the baking temperature to 285°C / 550°F.

GLUTEN-FREE AL TAGLIO PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Loading temperature	Initial baking time	Baking temperature	Baking time	Total baking time	Reheating time
pizza deck oven	preheat oven to 230°C / 445°F, vent halfway open	10 min	reduce oven to 175°C / 350°F	30 min	40 min	1–2 min
bread deck oven	preheat the oven to 230°C / 445°F	10 min	reduce oven to 175°C / 350°F	30 min	40 min	1–2 min

TECHNIQUE VARIATION

AL TAGLIO PIZZA WITH SAUSAGE, ESCAROLE, AND FIOR DI LATTE MOZZARELLA

INSPIRED BY ANGELO IEZZI

pizza cheese—fior di latte mozzarella cheese—Italian sausage—escarole—extra-virgin olive oil

Some of the champions of al taglio pizza, including Angelo Iezzi, feel that it is essential that you top and then bake the pizzas before serving (see page 1:109). For this type of al taglio pizza, you prebake the dough

without sauce, then top it and finish baking it. No toppings are added after baking. It is thrice baked (once for the dough and again for the toppings, then you reheat it before consuming it).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 2:324	180 g	1¼ cups	25.71
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Pizza cheese, shredded	150 g	½ cup	21.42
Italian Sausage, cooked and crumbled see page 2:381	120 g	n/a	17.14
Escarole, sautéed see page 2:362	90 g	½ cup	21.42
Extra-virgin olive oil	10 g	2 tsp	1.43

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 2:164).
- Other greens can be used in place of the escarole, such as spinach, kale, Swiss chard, or chicory. Radicchio works very well for this pizza, too.

ASSEMBLY

- 1 Cut and drain the fior di latte mozzarella overnight.
- 2 Preheat the oven.
- 3 Prebake the dough according to the Al Taglio Baking Times and Temperatures table (see page 142).
- 4 Slide the pizza off the pan and onto a cooling rack.
- 5 Allow it to cool completely. Put the pre-baked crust back in the same pan.
- 6 Temper the cheese 2 h before topping the pizza.
- 7 Distribute the pizza cheese evenly over the surface of the crust.
- 8 Distribute the sausage evenly over the pizza cheese.
- 9 Distribute the escarole evenly over the sausage.
- 10 Distribute the fior di latte mozzarella evenly over the escarole.
- 11 Drizzle the olive oil over the cheese.
- 12 Return the pizza to the oven to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 13 Cut into 8 rectangles (4-by-2 grid), and serve immediately.
- 14 Otherwise, reheat each slice in the same oven for 1 min.



AL TAGLIO PIZZA

Gabriele Bonci and Angelo Lezzi are widely credited for popularizing this style of pizza that is linked to Rome (see page 1:109). As this style's popularity spread, different pizzerias created their take on this pizza; some chose to do a thinner crust, some served the pizza whole and gave the customers scissors to cut the pizza themselves, while others stuck to Bonci's tradition of displaying the pizza in the case before cutting the pizza and reheating it to order for a customer.

This is one of the al taglio styles (see page 324) that lends itself to temperature-sensitive toppings that are applied after baking because it is prebaked and doesn't have to be reheated before it is served. Here we applied mortadella, artichokes, and parsley.

The sauce can be applied very thinly on the dough before baking or added later. Depending on the type of sauce, it may or may not be reheated.

There are two main ways to bake al taglio pizza dough. You can prebake the dough with nothing on top (or just a very thin layer of sauce) and then top and reheat it later. You can also bake it with the toppings before displaying it and then reheating it to order. The latter style doesn't usually have temperature-sensitive toppings that are added after baking.





There are numerous toppings that can be put on this style of pizza, both before and after baking.

A sauce or dressing, like mayonnaise or vinaigrette, could be put on the pizza before eating.

The role of the cheese on this style of pizza is usually to act as the glue for the toppings, so it is used in small quantities, but you can certainly add more.

The sauce is applied in a very thin layer, which reduces the possibility of a gum line, even though the sauce is in contact with the dough. The gum line will not be eliminated but it'll be reduced.

We recommend shaping the dough so that it completely fills the pan and has sharp corners in order to obtain even pizza slices. If the corners are rounded, the pizza will still taste fine but it won't look as nice (this is mainly a concern for commercial pizzerias).

Shape the dough with a uniform thickness so that it bakes evenly.

Al taglio pizzas need to be baked in sturdy black steel pans so that they achieve a crispy bottom and are evenly baked. The rectangular dimensions of the pans (especially the full-size pans) don't fit in every kind of oven.

TOPPING VARIATION

AL TAGLIO PIZZA WITH RICOTTA, PISTACHIOS, AND MORTADELLA

INSPIRED BY GABRIELE BONCI

al taglio pizza tomato sauce—pizza cheese—ricotta—mortadella—pistachio

This pizza is inspired by the way Gabriele Bonci, who popularized this style, assembles his pizza. If you are making the pizza ahead of time, it has some temperature-sensitive items on it that you'll need to remove before reheating and then put back on before serving. When you put this

pizza together, you need something to attach these pizza toppings. Here, it's ricotta, but you can use a low-moisture mozzarella or goat cheese. Just make sure that it fits in the flavor profile of the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Al Taglio Pizza Tomato Sauce see page 2:225	200 g	¾ cup	28.57
Pizza cheese, shredded	150 g	1⅔ cups	21.43
Ricotta see page 2:338	200 g	¾ cup + 2½ Tbsp	28.57
Mortadella, thinly sliced	180 g	8 ea	25.71
Pistachios, chopped and toasted	20 g	2 Tbsp	2.86

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 2:164).
- You can use shredded and drained fior di latte mozzarella instead of pizza cheese.
- Replace the mortadella with prosciutto or Serrano ham.
- Try hazelnuts instead of pistachios.

For more on our recommendations for reheating pizza, see page 312.

ASSEMBLY

- 1 Preheat the oven.
- 2 Stipple the dough as evenly as possible.
- 3 Spread the sauce evenly over the dough with a silicone spatula, leaving a 1 cm / 0.4 in border.
- 4 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 5 Slide the pizza off the pan and onto a cooling rack.
- 6 Allow it to cool completely. Put the pre-baked crust back in the same pan.
- 7 Distribute the pizza cheese evenly over the surface.
- 8 Return the pizza to the oven to melt the cheese, about 5 min.
- 9 Slide the pizza off the pan and onto a cooling rack.
- 10 Cut into 8 rectangles (4-by-2 grid).
- 11 Spoon about 25 g (1 Tbsp+ 2½ tsp) ricotta onto the center of each rectangle.
- 12 Fold a mortadella slice into quarters and place it directly on the ricotta.
- 13 Sprinkle the toasted pistachios all over the pizza slices.
- 14 To reheat a slice, remove the mortadella. Return the slice to the oven for 1½ min, then replace the mortadella.



TOPPING VARIATION

OUR PIZZA SANDWICH

INSPIRED BY RENATO BOSCO

artichoke cream—fennel—Calabrian salami—lemon zest

Irrepressible pizzaiolo Renato Bosco has trademarked the double-crunch pizza (Pizza Doppio-Crunch™), and its name made us very intrigued. The name implies that the pizza would be crunchy on top and bottom, and that the fillings would be inside. The more we thought about it, however, the more this sounded like a sandwich. We put a good

amount of oil between the two layers of dough so they don't stick to each other while they bake. Why not just split the baked dough in half instead of doing this extra work? Because when you bake the dough this way, it creates a soft crust barrier that doesn't get soggy once you place any moist ingredients on it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fennel, sliced very thinly	250 g	4 cups	17.85
Lemon juice	40 g	2 Tbsp + 2½ tsp	2.86
High-Hydration Al Taglio Pizza Dough* see page 2:158	1.4 kg	n/a	100
Extra-virgin olive oil	as needed		
Artichoke hearts in extra-virgin olive oil, drained	440 g	3 cups	31.42
Mascarpone cheese	220 g	1 cup	15.71
Fine salt	6 g	1 tsp	0.42
Freshly ground black pepper	1 g	½ tsp	0.07
Lemon zest, grated	0.5 g	⅛ tsp	0.003
Calabrian salami, thinly sliced	130 g	n/a	9.28

*Divide the dough into two 700 g pieces.

ASSEMBLY

- 1 Preheat the oven.

2 Combine the fennel with the lemon juice; allow the lemon to wilt the fennel. Drain the excess juice off after 45 min.

3 Stipple both pieces of dough as evenly as possible.

4 Brush one of the doughs generously with olive oil.

5 Transfer the other proofed dough very carefully from the pan and place it directly on top of the oiled dough. Adjust it as necessary so that they line up evenly.

6 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).

7 Slide the pizza off the pan and onto a cooling rack.
- 8 In the meantime, combine the artichoke hearts, mascarpone, salt, pepper, and lemon zest in a blender and puree until smooth. Adjust seasoning as necessary.

9 Separate the two baked crusts.

10 Spread the artichoke cream evenly over the bottom crust.
- 11 Shingle the fennel slices over the cream.

12 Shingle the salami slices over the fennel.

13 Put the second crust back on top of the salami.

14 Cut into 8 rectangles (4-by-2 grid).



PIZZA GOURMET

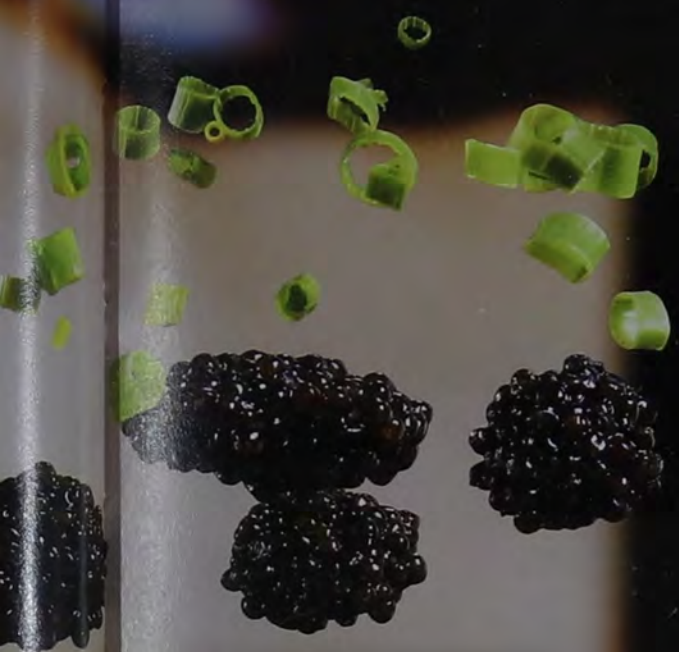
Pizza gourmet is just about as fancy as it gets (hence the name). It consists of a baked foundation of dough upon which different toppings are added after baking. This style is very reminiscent of the Bonci-style al taglio pizza.

You can use traditional and nontraditional sauces alike on pizza gourmet. Since the sauce is part of a varied combination of flavors (and potentially expensive ingredients), think of its function in terms of how it will add flavor and texture to the pizza. It acts similarly to a sauce on a plated entrée at a fine-dining restaurant.

The dough is usually first steamed and then baked to a golden brown to give you a toasty base for whatever chef-inspired toppings that you want.

Think of the dough as an edible plate. You are putting different sauces, toppings, and condiments on it, like an open-faced sandwich.





The toppings are limitless, but because we wanted to stay within the gourmet spirit, we used ingredients along those lines, such as Jabugo ham and caviar. We generally applied these toppings after baking.



Pizza gourmet isn't generally topped with pizza cheese because the dough base isn't usually reheated after toasting. Soft cheeses, like ricotta or mascarpone, work well as a sauce on pizza gourmet and can be flavored in any number of ways. Burrata and fior di latte mozzarella work well too (although we prefer to lightly steam the latter to melt it slightly).



The dough base can be baked ahead of time or a la minute. It doesn't necessarily have to be served warm. We recommend throwing away any leftover dough bases at the end of the day.



The original dough from Simone Padoan (see page 1:141) involves one of the most complicated processes we've ever seen for any bread or baked good, using multiple sourdough starters, bigas, and preferments.



ASSEMBLY RECIPE

PIZZA GOURMET WITH OYSTER CREAM, HAM, AND CAVIAR

smoked oyster cream—Jabugo ham—caviar—black truffle

The toppings for pizza gourmet typically have a gastronomic bent (and usually have more prep involved). The result can look like something you would find in a fine-dining restaurant. Because the crust is fully steamed, you can top this pizza with ingredients that you wouldn't put in a 315–480°C / 600–900°F oven. This recipe was inspired by the pizzas we

had in northern Italy. Be sure to cut the pizza into slices before putting the toppings on. If the crust is still slightly warm, it will soften the fat and also help bring out the flavor of the caviar. If you want to use any other prebaked dough, like focaccia, you can.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pizza Gourmet Dough see page 2:165	250 g	n/a	100
Mascarpone cheese	50 g	¼ cup	20
Ricotta see page 2:338	50 g	¼ cup	20
Smoked oysters, drained	30 g	4 ea	12
Fine salt	1 g	⅛ tsp	0.4
Jabugo ham, sliced 2 mm / 0.08 in thick	40 g	n/a	16
Caviar, preferably sturgeon	15 g	1 Tbsp	6
Black truffles	8 g	n/a	3.2

SUBSTITUTIONS

- Other smoked seafood, such as smoked salmon or trout, would work in place of the smoked oysters.
- Try using prosciutto or Serrano ham instead of the Jabugo ham.
- Replace the caviar with any cured fish roe.
- If you have white truffles, you can use those instead of the black truffles.

GENERAL DIRECTIONS

STEAM	place the proofed dough on a perforated nonstick sheet pan or a lightly oiled parchment paper disc; steam for 20 min; cool completely
SAUCE	blend the mascarpone, ricotta, oysters, and salt until smooth
BAKE	toast the crust in a 205°C / 400°F oven until golden brown, about 6–8 min; rotate halfway through baking; pipe the oyster cream over the pizza crust
SERVE	cut into 6 triangles
TOPPING	top each slice with equal amounts of Jabugo ham slices and caviar; shave 6 truffle slices and top each slice of the pizza



STEAM



- 1 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).
- 2 Steam for 20 min.
- 3 Remove from the steamer and cool completely. Place in an airtight container and set aside.

SAUCE



- 4 In the meantime, combine the mascarpone, ricotta, oysters, and salt using an immersion blender and puree until smooth. Adjust seasoning as necessary, transfer to a piping bag, and reserve in refrigeration.

The crusts can be steamed 12–18 h ahead of service, but don't hold them for longer than a day.

BAKE



- 5 Spray the surface of the steamed pizza crust with a light coat of oil.
- 6 Toast the crust in a 205°C / 400°F convection oven until golden brown, about 6–8 min, rotating halfway through baking. Allow the crust to cool completely.
- 7 Pipe the oyster cream over the surface of the toasted pizza crust.

SERVE



- 8 Cut into 6 triangles using a serrated knife. (We recommend an electric serrated knife for the cleanest cut.)

TOPPING



- 9 Top each slice with equal amounts of Jabugo ham slices and caviar.
- 10 Shave 6 slices of truffle using a truffle slicer or mandoline. Place one slice of truffle on top of each slice of pizza. Serve shortly after placing the truffles on the pizza.

TOPPING VARIATION

MARGHERITA PIZZA GOURMET

INSPIRED BY MASSIMILIANO ALAJMO

New York / artisan pizza tomato sauce—fior di latte mozzarella cheese—basil—extra-virgin olive oil

We sampled this version of pizza gourmet at Le Calandre, Massimiliano Alajmo's restaurant. It was eye-opening because the crust is just barely steamed and so very soft; it was lighter than many other types of pizza gourmet that we tried. It is extremely important to use a thicker sauce

so that it will hold its shape during the steaming process. Sauces with a higher moisture content can separate. This pizza base can be steamed or reheated multiple times because you are reheating it with steam rather than in a dry oven, which is gentler on the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella, thickly sliced see page 2:324	30 g	1 ea	12
Pizza Gourmet Dough see page 2:165	250 g	n/a	100
New York / Artisan Pizza Tomato Sauce see page 2:227	110 g	½ cup	44
Extra-virgin olive oil	5 g	1 tsp	2
Fresh basil leaves, small	0.5 g	6 ea	0.2

SUBSTITUTIONS

- Mozzarella di bufala can be used instead of fior di latte mozzarella.

In step 6 of the tomato sauce recipe, it says to cook it for about 30 min to thicken it. For this pizza, turn the heat down as low as possible and continue to cook for an additional 30 min, stirring frequently. When you drag a spoon through it, the sauce should hold and not puddle back into place. Once it has cooled down, puree it in a blender to make it as smooth as possible. Reserve in a piping bag in refrigeration until ready to use.

ASSEMBLY

- 1 Drain the cheese overnight.
- 2 Temper the cheese 2 h before topping the pizza.
- 3 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).
- 4 Steam for 20 min.
- 5 Remove from the steamer and cool completely. Place in an airtight container and set aside.
- 6 Pipe the tomato sauce in a spiral over the top of the crust.
- 7 Place the mozzarella slice in the center of the sauce. Drizzle extra-virgin olive oil over the surface of the pizza.
- 8 Steam for 2 min to warm the dough and sauce and partially melt the cheese.
- 9 Top with the basil.
- 10 Cut into 6 triangles using an electric serrated knife.



TOPPING VARIATION

PIZZA GOURMET WITH SQUAB AND FOIE GRAS

INSPIRED BY SIMONE PADOAN

roast squab—foie gras—red onion marmalade—sage

Simone Padoan uses one of the more complex doughs we’ve ever seen for his pizza gourmet and then tops it extravagantly. Although our dough isn’t quite the same as his, we took our cue for the toppings from him. The timing for preparing the toppings is really important

here. Toast the pizza while the squab is roasting and sauté the foie gras so that it is done when the squab has just finished resting. This is not a cheap pizza, but it’s delicious.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Foie gras	80 g	n/a	32
Whole milk	as needed	n/a	
Pizza Gourmet Dough see page 2:165	250 g	n/a	100
Whole squab	60 g	n/a	24
Fine salt	as needed		
Freshly ground black pepper	as needed		
Extra-virgin olive oil	as needed		
Red Onion Marmalade see next page	130 g	½ cup	52
Flaky salt	0.5 g	¼ tsp	0.2
Fried sage leaves	0.5 g	6 ea	0.2

SUBSTITUTIONS

- You can use slices of roast duck in place of the squab.
- If you can’t find foie gras, use chicken livers or slices of pâté instead. Just make sure not to cook the pâté.

The squab on this pizza is served rare to medium-rare, as is the custom in Michelin-starred restaurants.



ASSEMBLY

- 1 Soak the foie gras, covered, in milk overnight.
- 2 Carefully devein it as much as possible.
- 3 Cut into six 1.25 cm / ½ inch thick slices and set aside.
- 4 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).
- 5 Steam for 20 min.
- 6 Remove from the steamer and cool completely. Place in an airtight container and set aside.
- 7 Preheat an oven to 205° C / 400° F.
- 8 Separate the squab legs and thighs from the breasts.
- 9 Place the breast on one quarter sheet pan and the legs and thighs on another.
- 10 Season with salt and pepper. Drizzle olive oil over the squab to coat.
- 11 Roast for 10 min in a convection oven or 15 min in a still oven. The core temperature of the breasts should read 54° C / 129° F. If the squab is not up to temperature, continue roasting, checking every 3 min. The legs should be golden brown (but these are for you to snack on; they won't be going on the pizza).
- 12 Remove from the oven and allow to rest. Leave the oven on.
- 13 Meanwhile, spray the surface of the steamed pizza dough with a light coat of oil.
- 14 Toast the crust in the oven until golden brown, about 6–8 min, rotating halfway through baking.
- 15 Place a large sauté pan over high heat.
- 16 Sauté the foie gras for 15 s on each side, or until browned.
- 17 Take the pan off the heat immediately and drain the foie gras on clean paper towels.
- 18 Spread the red onion marmalade over the surface of the toasted pizza crust.
- 19 Cut into 6 triangles using a serrated knife.
- 20 Top each slice with a piece of foie gras.
- 21 Cut the squab breasts into 6 slices and place one slice on each piece of foie gras.
- 22 Sprinkle the squab breast with flaky salt and top with sage leaves.
- 23 Serve immediately.

RED ONION MARMALADE

Total Time: 15 min—Yield: 800 g

INGREDIENT	WEIGHT	VOLUME	SCALING %
Red onions, thinly sliced	270 g	2¼ cups	100
Dried cranberries, finely chopped	55 g	½ cup	20.37
Brown sugar	25 g	2 Tbsp	9.26
Balsamic vinegar	25 g	1 Tbsp + 2 tsp	9.26
High-methoxyl (HM) pectin	15 g	1 Tbsp	5.55
Granulated sugar	360 g	1¾ cups + 1 Tbsp	133.33
Apple juice, unsweetened	340 g	1½ cups	125.93

PROCEDURE

- 1 In a large saucepot, combine the onions, cranberries, brown sugar, and vinegar, and cook over medium heat until the onions are translucent.
- 2 In a bowl, whisk together the pectin and 200 g (1 cup) of the granulated sugar.
- 3 Add the apple juice to the onion mixture.
- 4 Slowly pour in the pectin mixture, whisking constantly.
- 5 Bring to a boil while whisking constantly.
- 6 Add the remaining 160 g (¾ cup + 1 Tbsp) granulated sugar and bring the mixture back to a boil, stirring constantly to dissolve the sugar, for about 1 min.
- 7 Test the gel (see note below). If it's ready, remove the pot from the heat, and skim the surface. If not, continue to cook and test again.
- 8 Cool to room temperature.
- 9 Store in refrigeration for up to 1 mo. Do not freeze.

To test if the gel will set, take the temperature after boiling the marmalade in step 6. It should read 104° C / 220° F. If you don't have a thermometer, perform the refrigerator test. Put a small amount of the marmalade on a plate, and place it in the refrigerator for a few minutes. Pass your finger through it. If it has set properly, it will not spread after you run your finger through it and the surface will wrinkle at the edge of the jam.

PIZZA COUSINS

In this section we include close and somewhat-close relatives to pizza. We could have called it “other things you can do with pizza dough” because, in reality, this is mostly what these items are: different shapes and ways of cooking pizza dough to produce very different outcomes. We include these pizza relatives because they are quite popular and deserve space in this book. These items are also things that you can sell in addition to traditional pizza. If you

fold a raw Neapolitan pizza in half and bake it, you’ll get a calzone (some restaurants top the calzone with tomato sauce and perhaps even more cheese and basil). Fry that calzone and it is called a pizza frita (but not a fried calzone; don’t ask us to explain that one). Fry the dough disc alone, then sauce it and apply cheese and bake it in the oven, and you’ll have a pizza montanara. All of these relatives are exceptionally tasty and not all that difficult to make.

Our pizza alla campofranco



TECHNIQUE VARIATION

PIZZA MONTANARA

marinara pizza tomato sauce—smoked provolone cheese—basil—extra-virgin olive oil

This delicious style is a hallmark of Antonio Starita from Naples's Pizzeria Starita a Materdei. It consists of a fried Neapolitan crust that is then topped with cheese and sauce and finished in a pizza oven. The

challenge is in warming the sauce and melting the cheese without burning the crust. The key to its success is to bake it in a thick pan and rotate it quickly, baking it just long enough to melt the cheese.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	140 g	½ cup + 1 Tbsp	93.33
Smoked provolone or mozzarella	40 g	¼ cup	26.66
Neapolitan Pizza Dough see page 2:124	150 g	n/a	100
Extra-virgin olive oil	5 g	2 tsp	3.33
Fresh basil leaves	0.5–2 g	2–5 ea	0.33–1.33

SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan. We don't recommend exceeding 200 g of any type of dough since it might be too big for the fryer.
- The New York / Artisan pizza tomato sauce (see page 2:227) works well instead of the marinara pizza tomato sauce.

ASSEMBLY

- 1 Temper the sauce and cheese 2 h before topping the pizza.
- 2 Preheat the oven to 450°C / 840°F.
- 3 Heat a deep fryer to 190–200°C / 375–390°F. Make sure it is large enough to hold a 25 cm / 10 in dough disc.
- 4 Shape the dough into a 25 cm / 10 in diameter disc (see pages 36–37).
- 5 Lift the dough up and shake off the excess flour. This is very important because any excess flour in the fryer will burn.
- 6 Put the dough back down and dock the center of the dough with a docker, fork, or the tip of a knife.
- 7 Follow steps 2–4 in the How to Fry Pizza instructions on page 2:417.
- 8 Place the fried dough in a steel or solid aluminum pie tin.
- 9 Spread the sauce over the pizza, leaving a 2.5 cm / 1 in border.
- 10 Top with the cheese.
- 11 Drizzle the olive oil over the pizza.
- 12 Place the tin in the oven, close to the oven's mouth, and keep an eye on it while it bakes, spinning it frequently. It is ready to serve once the cheese is melted. You can take it in and out of the oven for a few seconds, if necessary, to keep the dough from burning.
- 13 Top with basil and serve immediately.

If you don't have a stand-alone fryer, follow the steps for cutting and draining the cheese, tempering the cheese and sauce, and shaping the dough above. When you are ready to make the pizza, follow the steps for an improvised shallow fryer on page 2:418.

Keep the sauce and cheese as well as any other toppings at room temperature so they get hot and melt faster.

Use limited toppings and don't crowd them on the pizza. The more toppings, the less chance they have of getting hot, and the less chance the cheese has to melt properly.



PIZZA

Make sure not to form a rim when you are shaping the dough. It should be completely flat. Make sure that there are no weak spots or they can rip open during frying.

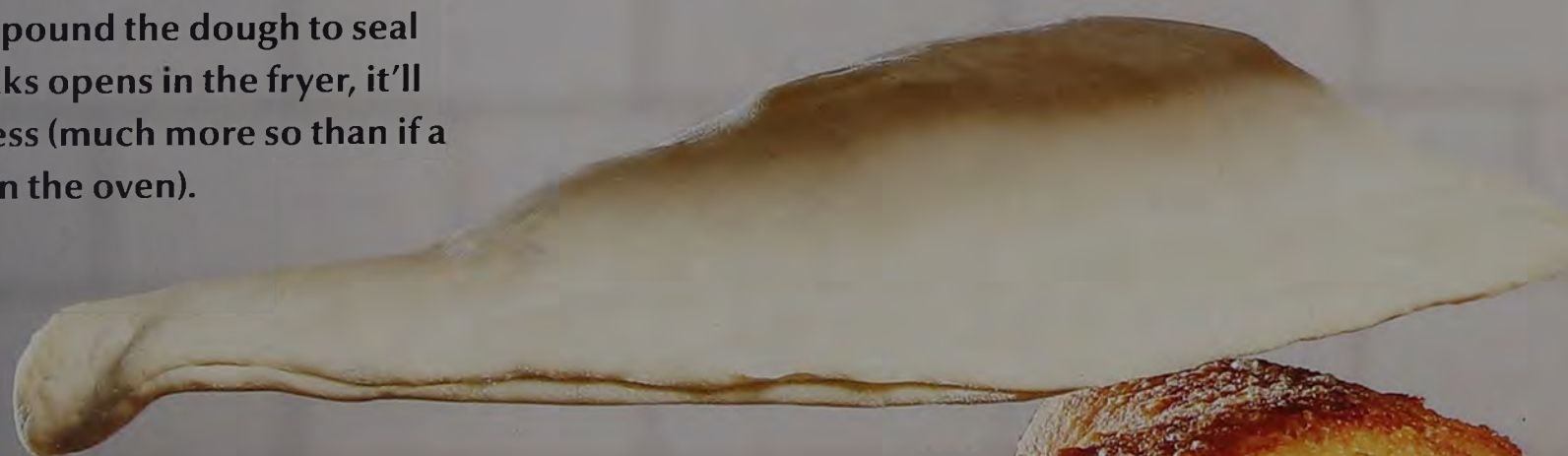
Remove any excess flour after shaping the dough so that it doesn't burn in the fryer.



You can use high-moisture fillings, but you have to eat the pizza frita quickly because it'll get soggy very fast.

When you close the pizza frita, you need to make sure to pound the dough to seal it tight. If it breaks opens in the fryer, it'll make a huge mess (much more so than if a calzone opens in the oven).

In this case, we are using Neapolitan dough but you can use virtually any dough (except deep-dish) for this recipe.



Choose an oil with a high smoke point since the pizza frita is fried at somewhat high temperatures.

Spin the pizza in the fryer or use a spoon to spoon the oil over the top so that it fries evenly.



TECHNIQUE VARIATION

PIZZA FRITTA

ricotta—provolone cheese—ciccioli—basil

We had two memorable versions of this fried calzone-like pizza in Naples, one at La Masardona, which opens at 8 in the morning because pizza frita is traditionally an Italian workmen's breakfast, and the other by Enzo Coccia. The key ingredient is a pork product called ciccioli,

which is hard to find outside of Italy (though you can buy it online). Ciccioli is made by cooking and then pressing fatty, aged cuts of pork into discs. These can be used as is, or they are often sliced and fried to make ciccioli frolli, which is akin to chicharróns.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neapolitan Pizza Dough see page 2:124	150 g	n/a	100
Ricotta see page 2:338	50 g	¼ cup	33.33
Provolone cheese, shredded	40 g	½ cup	26.66
Ciccioli, cut into 6 mm / ¼ in cubes	40 g	⅓ cup	26.66
Fresh basil leaves, hand-torn (optional)	0.5 g	1–2 ea	0.33
Freshly ground black pepper	0.1 g	n/a	0.06

SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan.
- Instead of ciccioli, use salami cut into small cubes.
- Try using pizza cheese or smoked provolone instead of provolone.

ASSEMBLY

- 1 Heat a deep fryer to 190–200° C / 375–390° F.
- 2 Shape the dough into a 25 cm / 10 in disc (see pages 36–37). You don't need to worry about forming a rim; it should be flat but make sure that it is evenly stretched and not too thin. This could create a weak spot that might tear during frying. Do not use too much flour when shaping because the excess flour will burn in the fryer.
- 3 Place the ricotta, provolone, and ciccioli, basil, and pepper in a mound on one half of the dough, leaving at least a 2.5 cm / 1 in border.
- 4 Brush some water around the rim. This will ensure that the dough does not pop open when it is frying.
- 5 Fold the other half of the dough over the filling to cover it completely and join the edges of the dough.
- 6 Use the side of your fist to pound down firmly all along the edge to seal completely.
- 7 Carefully lift the pizza by the ends and submerge it in the hot oil. As it fries, use a metal spoon to spoon hot oil over the top of the frying pizza. The goal is to achieve an even golden-brown color on both sides.
- 8 After 1 min, use a spider to turn the pizza over.
- 9 Once both sides have achieved deep golden brown, about 1 min, remove it from the fryer with the spider. Place it on a sheet pan lined with paper towels or colafritto to drain any excess oil.
- 10 Serve immediately.





You can use high-moisture fillings, but you have to eat the calzone quickly because it'll get soggy very fast.



You can serve sauce on the side but some places bake the calzone with the sauce on top.



In this case, we are using Neapolitan dough but you can use virtually any dough (except deep-dish) for this recipe.



Make sure not to form a rim when you are shaping the dough. It should be completely flat. Make sure that there are no weak spots or they can rip open during baking.



When you close the calzone, you need to make sure to pound the dough to seal it tight so that it doesn't burst open in the oven.



Calzone is a little harder to handle than a pizza during baking because it's heavier and round, so it's harder to spin.

The lower the baking temperature, the crispier the calzone will be.

TECHNIQUE VARIATION

CALZONE

classic Neapolitan pizza tomato sauce—ricotta—pizza cheese—scamorza cheese—salami

A calzone is an easy item to make in a pizzeria because you already have all the ingredients. You use the same oven, dough, sauce, and cheese to create it, but you might need to reduce the amount of dough to make it

smaller. Essentially, the calzone will replicate the style of the pizzas that you already make (though it'll be softer for Neapolitan).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Ricotta see page 2:338	55 g	¼ cup	22
Pizza cheese, shredded	35 g	⅓ cup	14
Scamorza cheese, shredded	20 g	¼ cup	8
Salami, cut into 6 mm / ¼ in cubes	20 g	¼ cup	8
Classic Neapolitan Pizza Tomato Sauce, warm see page 2:225	35 g	2 Tbsp	14

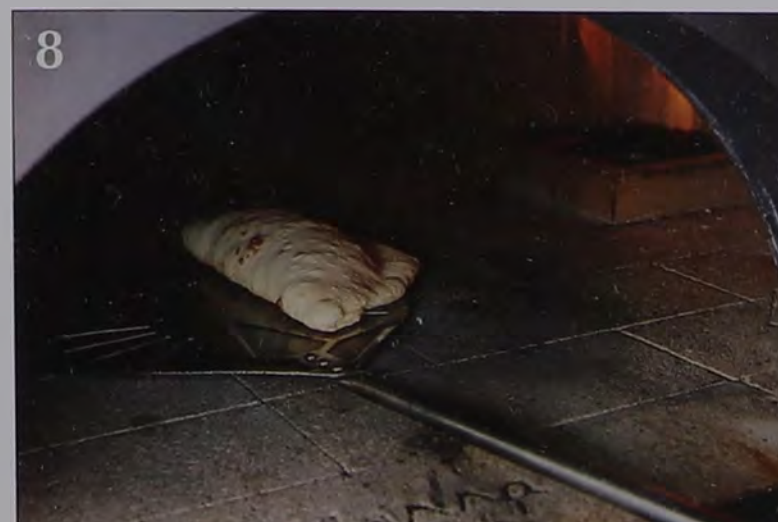
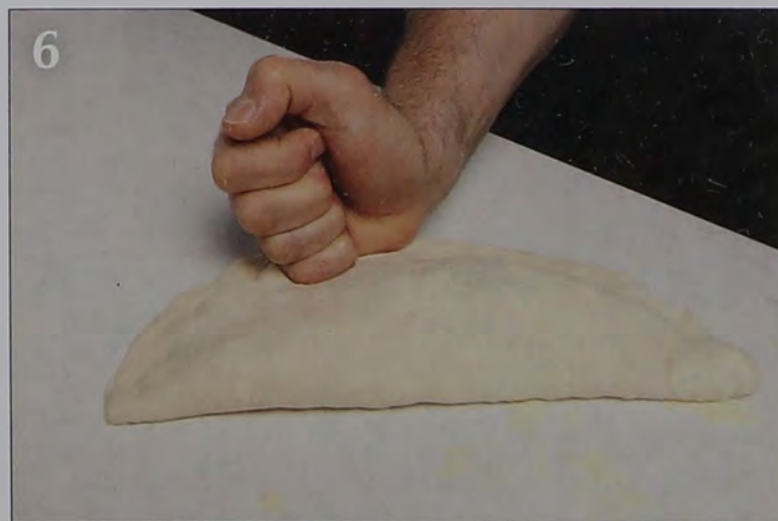
SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan.
- Try provolone instead of scamorza.

American pizzerias usually serve calzones cut in half with a side of warm tomato sauce in a ramekin. We use Neapolitan pizza tomato sauce here, but you can serve it with any type of tomato sauce that you like. Alternatively, you can spoon the sauce over the top just before loading it into the oven as we watched Franco Pepe do at Pepe in Grani (see page 1:161). Keep in mind that the calzone will take longer to bake if you bake it with the sauce.

ASSEMBLY

- 1 Preheat the oven to 450°C / 840°F.
- 2 Shape the dough into a 30 cm / 12 in diameter disc (see pages 36–37). You don't need to worry about forming a rim; it should be flat but make sure that it is evenly stretched and not too thin. This could create a weak spot that might tear during baking. Do not use too much flour when shaping because the excess flour will burn in the oven.
- 3 Place the ricotta, pizza cheese, scamorza, and salami in a mound on one half of the dough, leaving at least a 2.5 cm / 1 in border.
- 4 Brush some water around the rim. This will ensure that the dough does not pop open when it is baking.
- 5 Fold the other half of the dough over the filling to cover it completely and join the edges of the dough.
- 6 Use the side of your fist to pound the dough all along the edge to seal completely. Optionally, you can use a pizza wheel cutter to trim the rim and make it an evenly shaped half-moon calzone.
- 7 Slide a peel under the calzone and load it in the oven.
- 8 As soon as it starts to brown, start spinning it with the turning peel.
- 9 Bake until the crust is set and the leoparding is irregularly even throughout the crust, 1½–2 min (if the filling isn't cooked through, bake the calzone at the mouth of the oven or lower the baking temperature to 380°C / 715°F).
- 10 Serve immediately with the tomato sauce on the side or on top.



You can use a bread deck oven instead for a more New York-style calzone. Bake it at 285°C / 550°F. Add 4 min to the baking time (6 min total), rotating 180° after the first 3 min. For a home oven, follow the instructions in the New York Pizza Baking Times and Temperatures table (see page 72).

Note that a calzone baked in a super-hot pizza oven will come out with very Neapolitan characteristics, meaning it will have leoparding on the surface in addition to a soft crust texture. If baked in a deck or home oven, it will be crispy in texture and browned.

Traditionalists may take issue with the use of pizza cheese instead of fior di latte mozzarella. The ricotta, however, is already a very wet filling, and adding fior di latte mozzarella does not help matters. The crust will get soggy faster if you use these cheeses in combination. Pizza cheese is drier and will help extend the crispy texture of the crust longer.

ASSEMBLY RECIPE

OUR PIZZA ALLA CAMPOFRANCO

deep-dish pizza tomato sauce—smoked provolone cheese—ham—Parmigiano-Reggiano cheese

Many cultures around the world make a double-crusted savory pie, including the British kidney pie, Cornish pasties, and empanadas. While a Neapolitan pizzaiolo will tell you pizza alla campofranco is

not true pizza (it's served cold and not found in Italian pizzerias), we were struck by its similarity to the deep-dish pizzas of Chicago. It takes some practice to get right, so don't make this as your first attempt at pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the Dough			
Whole milk, cold	155 g	2/3 cup	36.47
Instant dry osmotolerant yeast	7.5 g	2 3/4 tsp	1.76
Bread flour, 11.5%–12% protein*	425 g	3 cups	100
Eggs, cold	170 g	4 ea	40
Sugar	65 g	1/4 cup + 2 Tbsp	15.29
Fine salt	10 g	1 3/4 tsp	2.35
Butter, softened	225 g	1 cup	52.94
For the Filling			
1st layer			
Smoked provolone cheese, thinly sliced	350 g	18 ea	100
Fresh ham, sliced 2 mm / 0.08 in thick	150 g	7 ea	42.86
Deep-Dish Pizza Tomato Sauce see page 2:225	100 g	1/2 cup	28.57
Parmigiano-Reggiano cheese, finely grated	25 g	1/4 cup	7.14
2nd layer			
Smoked provolone cheese, thinly sliced	350 g	18 ea	100
Fresh ham, sliced 2 mm / 0.08 in thick	150 g	7 ea	42.86
Parmigiano-Reggiano cheese, finely grated	25 g	1/4 cup	7.14
Egg wash see note	as needed		

You'll have some dough left over. You can save it, roll it out again, and freeze it. But you need the extra dough so that you can line the pan easily.

To make egg wash, whisk one yolk and one egg together.

For salt, flours, and other notes, see page 1:xxii. For notes on substitutions, see page 1:xxii.
*We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.



GENERAL DIRECTIONS

MIX	combine the milk and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and eggs, and mix on low speed to a shaggy mass; mix on medium speed until the dough reaches medium gluten development; meanwhile, combine the sugar and salt in a bowl and set aside; with the mixer running, add one-third of the butter, and mix on medium speed until fully incorporated; mix in half of the sugar mixture until fully incorporated; mix in another third of the butter until fully incorporated; mix in the remaining sugar mixture until fully incorporated; mix in the remaining butter until fully incorporated; mix on medium-high speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer the dough to a sheet pan lined with a lightly oiled silicone mat	BENCH REST 20 min
BULK FERMENT	3 h at 21° C / 70° F; cover well; perform 1 book fold (see page 2:50) after 1 h; after the fold, flatten dough to about 2.5 cm / 1 in thick and shape as rectangular as possible; rest the dough, covered, in the refrigerator for at least 2 h or until firm	SHAPE lightly oil a nonstick 20 cm diameter by 5 cm deep / 8 in diameter by 2 in deep cake pan with olive oil and dust with flour; roll the larger piece of dough to a 33 cm / 13 in disc and line the cake pan with it (see page 88); for the first layer, cover the base of the dough with the provolone; place the ham on top of the cheese; spread the sauce over the ham; sprinkle the grated Parmigiano-Reggiano on top; repeat for the second layer of filling (minus the sauce); roll the smaller piece of dough to the diameter of the cake pan; using a rolling pin, roll the dough up and then gently unroll it over the pan; crimp the dough overhang onto the dough lid to seal the filling in; brush the crimped edge with egg wash; preheat the oven
DIVIDE	one 700 g piece and one 300 g piece	PROOF 2–3 h at 21° C / 70° F, covered, or 1½–2 h at 27° C / 80° F, at 65% RH
PRESHAPE	ball	BAKE see the Pizza alla Campofranco Baking Times and Temperatures table (see below)
		SERVE cool for 5 min in the pan and then remove from the pan; cut into 6–8 wedges

PIZZA ALLA CAMPOFRANCO BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 190° C / 375° F; vent halfway open	35–40 min	n/a
bread deck oven	preheat oven to 190° C / 375° F	35–40 min	n/a
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 205° C / 400° F	40–45 min	180° after 10 min; reduce to 175° C / 350° F after rotating
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 345° F	35–40 min	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 345° F	35–40 min	n/a



ASSEMBLY RECIPE

OUR PIZZA RUSTICA

ricotta—fior di latte mozzarella cheese—egg—ham—smoked provolone cheese

Pizza rustica is similar to pizza alla campofranco in that the filling is encased in a dough that is similar to pie dough and it bakes in a ring (both are essentially examples of savory tarts with a long history and neither are typically served hot). This is a type of pizza that dates back in time. We

encountered a painting of it in the Museo di Capodimonte in Naples, and it's called pizza, but it has virtually nothing to do with the pizza that Naples is famous for. It is baked in a ring and has more in common with a meat pie than with other styles of pizza. It's traditionally served during Easter.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the dough			
Pastry flour	750 g	6¼ cups	100
Fine salt	18 g	3¼ tsp	2.4
Butter, cold, cut into 1.25 cm / ½ in cubes	375 g	1⅔ cups	50
Water, cold	180 g	¾ cup	24
For the filling			
Ricotta see page 2:338	500 g	2¼ cups	100
Fior di Latte Mozzarella, shredded see page 2:324	250 g	2 cups	50
Ham, cut into 6 mm / ¼ in cubes	200 g	1½ cups	40
Smoked provolone cheese, cut into 6 mm / ¼ in cubes or shredded	150 g	1 cup + 2 Tbsp	30
Eggs	100 g	2 ea	20
Egg wash see note	as needed		

For salt, flours, and other notes, see page 1:xxii. For notes on substitutions, see page 1:xxii.



Pizza rustica in the painting *Interno di Cucina* by Francesco Fracanzano, dated 1645

To make egg wash, whisk one yolk and one egg together.

If you'd like, you can garnish the center of the pizza rustica with 6 g (2 Tbsp) minced chives.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the ricotta and mozzarella cheese 2 h before making the filling
MIX	sift the flour and salt; transfer to the mixer's bowl along with the butter; using the paddle attachment, cut the butter into the flour on low speed until it resembles coarse meal; with the mixer running, slowly add the water; mix on low speed until just combined (don't overmix); shape into a flat disc; wrap well with plastic wrap; refrigerate for 1 h or until firm
DIVIDE	one 1 kg piece and one 300 g piece

SHAPE	lightly oil a 23 cm diameter by 7 cm deep / 9 in diameter by 2¾ in deep cake pan with olive oil and dust with flour; roll the larger piece of dough to a 40 cm / 16 in disc; roll the smaller piece of dough to a 23 cm / 9 in disc; both pieces of dough should be about 4 mm / 0.16 in thick; rest the dough, covered, in refrigeration for at least 45 min or until firm; line the cake pan with the larger piece of dough (see page 88); place the pan in the refrigerator until the dough is firm; combine the ricotta, mozzarella, ham, and provolone in a bowl; lightly beat the eggs in a separate bowl just to combine the yolks with the whites; add the beaten eggs to the cheese and ham mixture, and stir to combine; pour the filling into the dough-lined cake ring; place the smaller dough disc on top of the filling and brush it with egg wash; crimp the dough overhang onto the dough lid to seal the filling in; brush the crimped edge with egg wash; score the surface of the dough with a decorative pattern, if desired
BAKE	see the Pizza Rustica Baking Times and Temperatures table (see next page)
SERVE	cool completely before removing from the pan; cut into 6–8 wedges



PIZZA RUSTICA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 190° C / 375° F; vent halfway open	1½ h	n/a
bread deck oven	preheat oven to 190° C / 375° F	1½ h	n/a
home/still electric oven: place baking steel/stone in the top third of the oven	preheat oven to 205° C / 400° F	2 h	180° after 10 min; reduce to 175° C / 350° F after rotating
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F	1½ h	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F	1½ h	n/a





ASSEMBLY RECIPE

FOCACCIA DI RECCO

crescenza cheese—extra-virgin olive oil

Many villages of Italy have a unique food that was traditionally made only in that one place. One such place is the village of Recco near Genoa in Liguria, which makes “focaccia di recco.” This recipe shows how flexible Italian cuisine names are. It’s called focaccia but there’s nothing focaccia-like about it; this is super thin and doesn’t have an open, airy

crumb, and is stuffed with cheese, which focaccia typically isn’t. Since it is Ligurian rather than from Campania, it has never been part of the worldwide pizza phenomenon. Recently, at some places in Milan and elsewhere, this has been made in pizzerias and served as an appetizer.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the Dough			
High-protein bread flour, 14% protein	200 g	1⅓ cups	100
Water	100 g	¼ cup + 3 Tbsp	50
Extra-virgin olive oil	50 g	¼ cup	25
Fine salt	5 g	¾ tsp + ⅛ tsp	2.5
For the Filling			
Crescenza cheese	250 g	1 cup	125
Extra-virgin olive oil	as needed		
Flaky salt	as needed		

For salt, flours, and other notes, see page 1:xxii. For notes on substitutions, see page 1:xxii.

GENERAL DIRECTIONS

- PREP

grease a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with a thin coat of olive oil
- MIX

combine the flour, water, oil, and salt in the mixer’s bowl; mix on low speed to a shaggy mass; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30)
- BENCH REST

20 min; cover well
- DIVIDE

175 g
- PRESHAPE

ball (see page 2:60); place in a lightly oiled tub or on a sheet pan; lightly mist with water; cover well
- REST

3 h at 21° C / 70° F
- SHAPE

flour a work surface well; dust both sides of one dough ball generously with flour; pound it with a wooden dowel to soften and relax it; stretch the dough out by hand as thinly as possible to an at least 40 cm / 16 in disc; line the prepared pan with the dough, leaving a 1.25 cm / ½ in overhang; distribute the cheese evenly over the dough; dust both sides of the other dough ball generously with flour; pound it with a wooden dowel to soften and relax it; stretch the dough out by hand to a 40 cm / 16 in disc; carefully place the second dough disc over the dough in the pan; pass a rolling pin over the rim of the pan to cut off the excess dough; seal the dough rim by pressing down on it with your fingers; roll the dough rim overlap inward to form a crust border (it should be about 1.25 cm / ½ in wide); brush the top of the dough generously with olive oil and sprinkle evenly with salt; make six evenly spaced holes around the top piece of dough

- BAKE

see Focaccia di Recco Baking Times and Temperatures table (see page 169)
- SERVE

cut into 6 triangles and serve immediately

Crescenza cheese also goes by the name Wisconsin spread cheese.

For a drier cheese that will keep the crispiness of the dough for longer, use sliced smoked provolone or pizza cheese instead. Place the slices in an even layer, overlapping them as needed.



PREP



- 1 Grease a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pizza pan with a thin coat of olive oil.

MIX



- 2 Combine the flour, water, oil, and salt in the mixer's bowl.
- 3 Mix on low speed to a shaggy mass.
- 4 Mix on medium speed to full gluten development. Perform the windowpane test to assess gluten development (see page 2:30).

BENCH REST

- 5 Bench rest 20 min, well covered.

DIVIDE

- 6 Divide into two 175 g pieces (see page 2:55).

PRESHAPE



- 7 Preshape each piece into a ball (see page 2:60).
- 8 Place in a lightly oiled tub or on a sheet pan. Spray a very light mist of water over each ball of dough.
- 9 Cover the tub well or wrap the sheet pan with plastic wrap.

REST

- 10 Rest the dough, covered, for 3 h at 21°C / 70°F.

SHAPE



- 11 Flour a work surface well. Dust both sides of one dough ball generously with flour.
- 12 Pound the ball with a wooden dowel to soften and relax it.
- 13 Stretch the dough out by hand as thinly as possible to an at least 40 cm / 16 inch disc.
- 14 Line the prepared pan with the dough, leaving a 1.25 cm / 1/2 in overhang.



- 15 Distribute the cheese evenly over the dough.
- 16 Dust both sides of the other dough ball generously with flour.
- 17 Pound it with a wooden dowel to soften and relax it.
- 18 Stretch the dough out by hand to a 40 cm / 16 in disc.



- 19 Carefully place the second dough disc over the dough in the pan.

SHAPE



20 Pass a rolling pin over the rim of the pan to cut off the excess dough.

21 Seal the dough rim by pressing down on it with your fingers.

22 Roll the dough rim overlap inward to form a crust border (it should be about 1.25 cm / ½ in wide).



23 Brush the top of the dough generously with olive oil and sprinkle evenly with salt.

24 Make six evenly spaced holes around the top piece of dough.

BAKE

25 Bake according to the Focaccia di Recco Pizza Baking Times and Temperatures table (see below).

SERVE

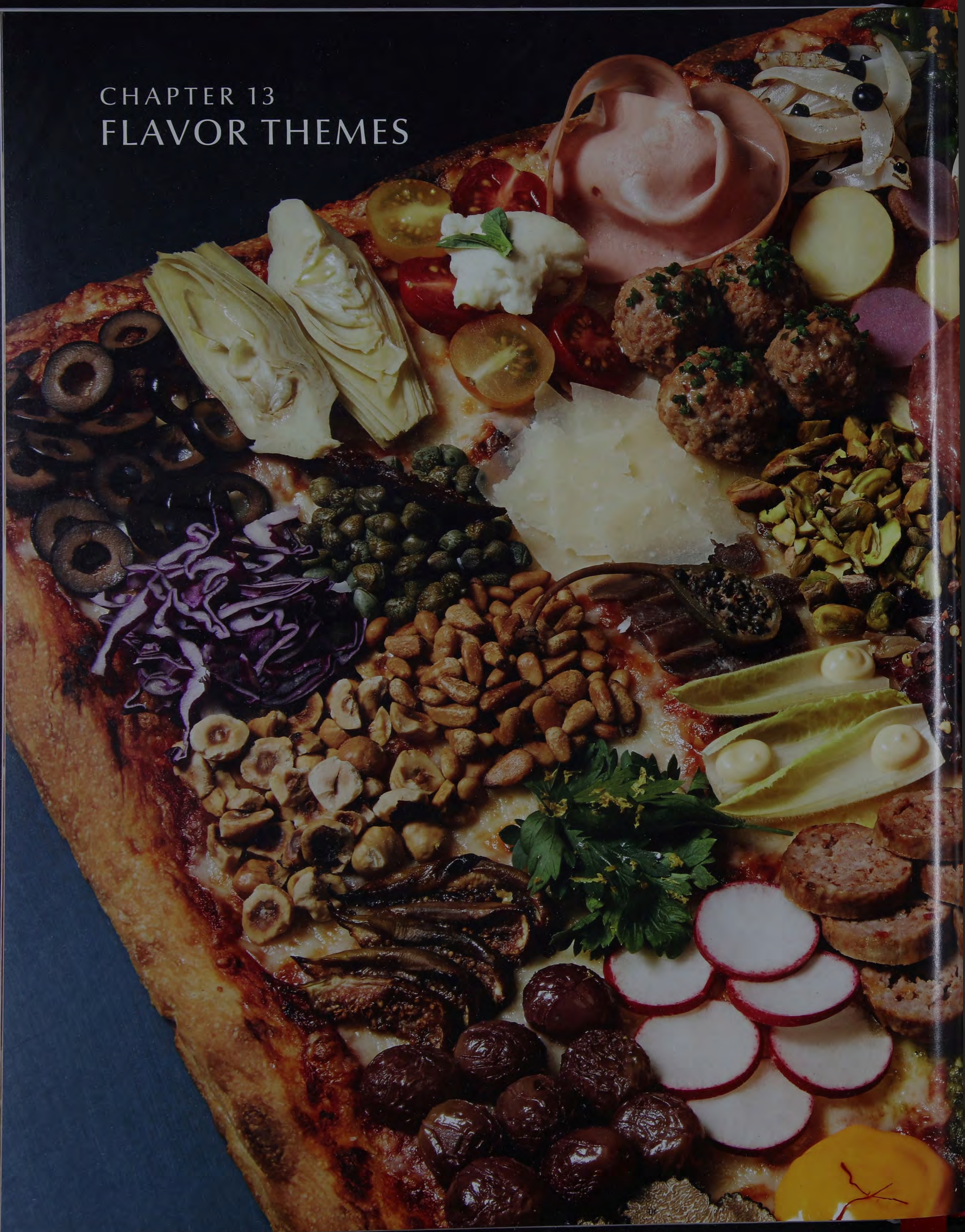
26 Cut into 6 triangles and serve immediately.



FOCACCIA DI RECCO BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 230°C / 445°F; vent halfway open	7 min	180° halfway through baking
bread deck oven	preheat oven to 230°C / 445°F	7 min	180° halfway through baking
wood-fired or gas-fired pizza oven		6 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven		8 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven		6 min	n/a
combi oven: place baking steel or baking stone in the center of the oven		6 min	n/a

CHAPTER 13
FLAVOR THEMES









FLAVOR THEMES

In the Iconic Recipes chapter, starting on page 3, we focused on recipes from each main pizza style and kept the toppings relatively simple. This chapter goes a step farther and explores the idea of different flavor themes, including a number of classic as well as some less common topping combinations. But what do we mean by a flavor theme? It's a combination of sauce, cheese, and toppings that would work on virtually any style of pizza. The most basic flavor theme is tomato sauce and cheese and it's certainly one of the most popular pizzas around the globe (every pizza style can be made with just tomato and cheese). But there are other combinations that are commonly found on pizzeria menus, like 4-cheese, veggie, or pizzas with a variety of meats on top. These flavor themes are defined by their toppings and can vary by region or country. Some classic combinations verge on being styles of pizza, like New England-style Greek pizza or kebab pizza. We don't think that these as individual styles (see page 1:94), but they are flavor themes.

Then there are other flavor themes that are more complex and incorporate ideas from the restaurant world onto the pizza. One aspect of this is putting pasta sauces on pizza. You can find pizzas with bolognese, vodka sauce, pesto, or cacio e pepe on a pizza (and we're sure that there are plenty of other examples). What you find on the pizza isn't always the exact same ingredients as the original pasta sauce, but the flavor theme is there. We offer several pizzas in this chapter that fit into this category, including our Pizza Puttanesca (see page 189) and Carbonara Pizza (see page 189).

Another flavor theme is classic combinations that you find in a plated dish. Smoked salmon, caviar, and crème fraîche is highly innovative when it's applied to a pizza, but the combination on its own is not as innovative because it's an established, traditional flavor theme. There are lots of pizzas around the world that are inspired by an entrée that you might find on a menu (pizza gourmet is a style of pizza whose toppings focus specifically on ingredients that you might find at a high-end restaurant; see page 1:141). The Don't Hold the Mustard Pizza (see page 253) is a direct translation of a pastrami course that we serve at our dinners in our Lab.

No matter what category of flavor theme that you are making, as you change styles and sizes

of pizza, the details will change in terms of the amounts of toppings and how you apply them. But the flavor theme is still present no matter the style of pizza that you choose. The flavor themes that we developed for this chapter are our own or are inspired by chefs and our travels, but we encourage you to experiment.

We have organized the chapter into two sections. In the first, we feature our simple recipes, in which we've put some of our favorite sauce, cheese, and topping combinations. These pizzas don't really require a full recipe; instead what you will need is a good sense of balance, proportion, and distribution. They are presented as a table with guidelines on how much of each ingredient to put on top of your pizza. If not having exact measurements makes you nervous, don't fret—we have put together some visual guides on pages 15, 41, 69, 89, 108, and 132 that will help you determine whether you are on the right track.

Think of it this way: Most pizzaioli don't really measure out what they put on a pizza. Sure, some use a spoon as a gauge to make sure they have the right amount of sauce or cheese, but almost every other topping is eyeballed. When considering how much of a topping to add, think about what each topping is contributing to the overall flavor of the pizza. For example, it may not be wise to completely cover the surface of the pizza with hot peppers. Instead, you should place those sparingly across the surface, as evenly as possible so every slice will get more or less the same amount. As you make more pizzas, you will get better at guesstimating how much sauce, cheese, and toppings are optimal.

The second section of this chapter presents full pizza recipes with measurements; these are pizzas where more detailed amounts will improve the final pizza. We think of these recipes more as flavor themes, hence the title of this chapter. You will not find recipes for deep-dish pizza and focaccia here, but you will find all you need to know about them in our Iconic Recipes chapter on page 3. Deep-dish pizza is a unique style of pizza, and most of the recipes in this chapter don't translate well to that format. And focaccia is not a style that typically has many toppings, though you can use our focaccia dough on page 2:148 for any pizza that uses New York square, al taglio, and Detroit-style pizza dough.

There are pizzaioli all over the world who are putting brand new, original combinations on pizza. Franco Pepe (see page 1:161) took the simple combination of canned tuna (keep in mind that it was the highest quality canned tuna), mascarpone, and celery and transformed it into a pizza that was outstanding. Sarah Minnick from Lovely's Fifty Fifty (see page 1:259) topped a pizza with nectarines, sweet corn, melted leeks, pancetta, and il nocciolo cheese to create a pizza with just the right balance of salty, sweet, acidic, and unctuous flavors and textures. The sky's the limit in terms of what you can put on pizza, so we encourage you to get creative.

Some pizzas that we created are examples of pizzas that you will commonly find at pizzerias, like a Meat Lover's Pizza (see page 205) or a Hawaiian Pizza (see page 185). Others take an existing flavor theme and present it in a new way, like our New England-style Greek pizza that we baking in a shallow "al molde" pizza pan, yielding the hybrid that you'll find on page 186. In these cases, we're applying a flavor theme to a different pizza style, which is something that you likely won't find at your neighborhood pizza joint.

Al taglio pizza is typically separated into two categories: pizzas that are baked with the toppings on (before reheating and serving) and those that are baked without toppings, adding them before or after reheating (see page 324). This pizza falls into the former category. It features a meat lover's extravaganza, including pepperoni, Italian sausage, chorizo, lardons, and salami.

NEW DISCOVERIES AND TECHNIQUES

The best combinations to make a Modernist tomato and cheese pizza (see page 178)

OUR FAVORITE FLAVOR COMBINATIONS

Professional pizzaioli can eyeball the amount of sauce, cheese, and toppings that they need because they have the experience of making many pizzas. In many instances during our travels, we saw pizzaioli using a volume measuring cup or a specific scoop with the size they liked for sauce and cheese; it was not used for any sort of precise measuring purpose, just an old scoop that they used year in and year out.

When we approached our Iconic Recipes chapter on page 3, we were challenged with developing recipes that defined a certain style. But with this chapter, the sky was the limit. How could we ever select our favorite pizza flavor themes? Our original drafts were overflowing with ideas, and we had to cut many of them so that this volume wouldn't literally burst at the seams.

The mix of recipes in this chapter includes some that are popular on menus but aren't foundational recipes, and some that are inspired by the pizzaioli we met during our travels. Italy is the birthplace of pizza, so we have a selection of recipes that highlight what we saw there. And then we have our signature modernist pizzas.

Detroit-style pizza with frico cheese crust on the bottom



SIMPLE FLAVOR THEMES

The first section in this chapter features some of our favorite and easy-to-assemble pizzas. They are so easy that you don't really need a recipe, which might sound like an odd statement since our business is writing cookbooks. But "non-recipe recipes" certainly have their place in the world, and we saw this as a way to provide recipe ideas in an efficient way. We offer parameters for sauce, cheese, and topping weights but encourage you to use your best judgment when you are assembling your pizzas. If you are covering a pizza with a layer of sliced cheese, it is more important to have an even, single layer than to have the precise weight listed in the table. Similarly, if a recipe calls for 12 grams of anchovies, it could mean that you'd have to cut to cut a whole fillet to get to that precise weight, which seems a little silly to do. Just put an anchovy fillet on each slice. Top the pizza as symmetrically as possible so that when it is sliced, every slice has more or less the same variety and amount of toppings.

Sausage and cream artisan pizza



Spicy crab artisan pizza



COMPLEX RECIPES

This section includes perennial favorites like Meat Lover's Pizza (see page 205) and Veggie Pizza (see page 203), which you can find on pizzeria menus across the United States, but we were also inspired by menus from around the world beyond the pizzeria. We are certainly not claiming that we are the first to do so, but our modernist approach to cooking opened a world of ideas that could be implemented onto pizzas. We used some of our classic recipes from *Modernist Cuisine*, such as the pressure-caramelized vegetable sauces adapted to be used as a sauce on pizzas (see pages 2:278–279) and our Strawberry Marinara Sauce (see page 2:228).

We also adapted sauces typically used in cooking, like sabayon and hollandaise, and even classic Italian pasta sauces such as amatriciana, which naturally works well with pizza. We hope these recipes inspire the creative freedom to develop your own ideas. Think of these combinations as a springboard and remember that, with some practice, virtually any plate of food can be translated into a pizza, and in different ways. Think of what adjustments need to be made given the parameters of a thin-crust, medium-crust, or bread-like pizza in terms of sauce viscosity, topping types and amounts, and how long the pizza will be in the oven.

When adapting a recipe for New York square or al taglio, it is assumed that you are starting with dough that is pre-baked (see page 2:419).

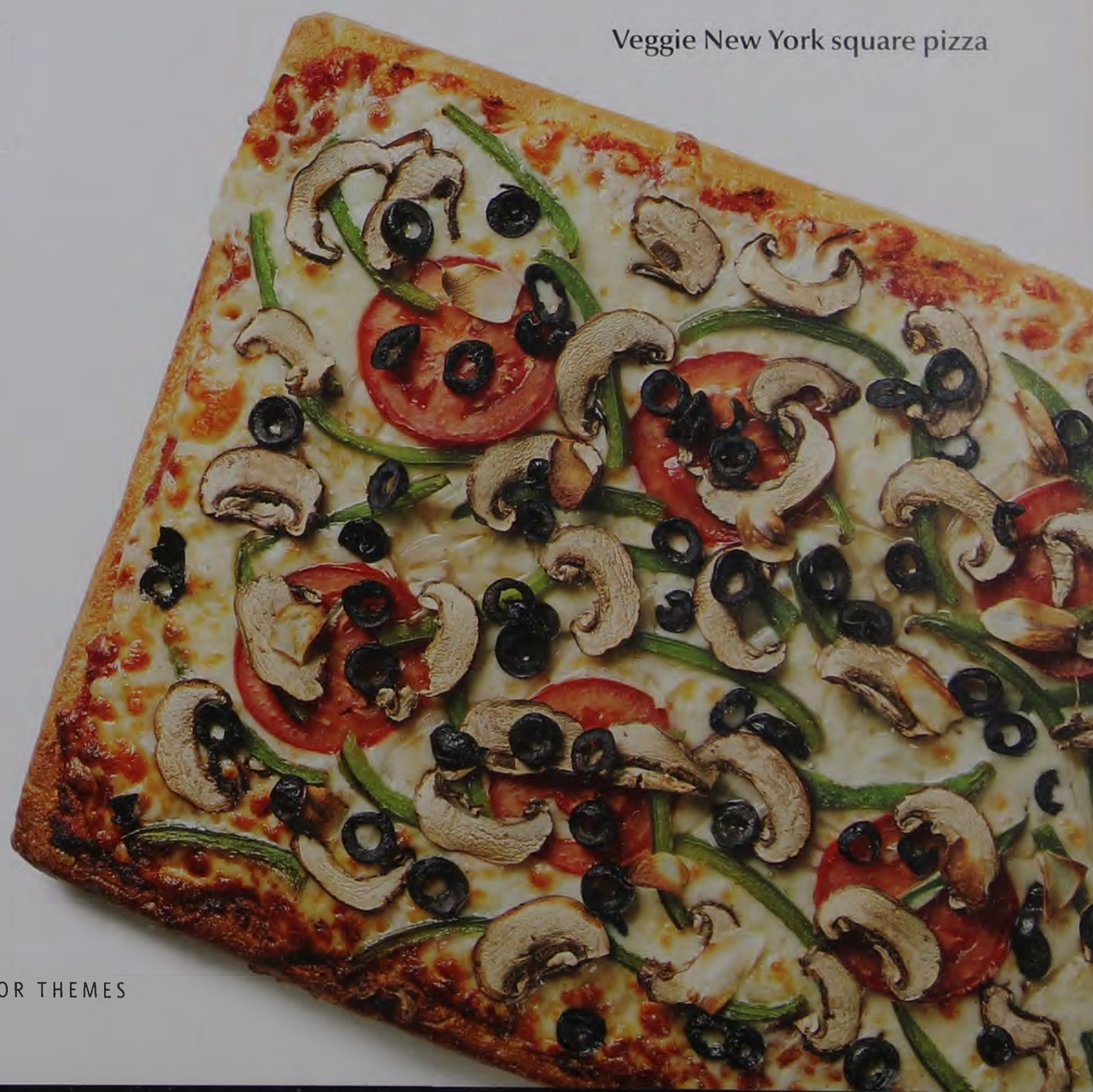
Ortolana al taglio pizza



Strawberry marinara Neapolitan pizza



Veggie New York square pizza



PIZZAIOLI AROUND THE WORLD

While we were working on this book and researching how different pizzerias approached and made their pizzas, we identified three main distinct categories of pizzaioli. There are the pizzaioli by trade, like Enzo Coccia or Laura Meyer, who have learned everything they know about pizza from another pizzaiolo in a pizzeria environment. Most of what they do is informed by what has been passed down to them in the form of know-how and the experience that comes with working day to day on perfecting their craft.

We also met many pizzaioli who come from bread-making backgrounds. It is not a far stretch for a bread baker to make a move into pizza making; we found that these pizzaioli paid extra attention to what went into their dough and how it was fermented. In many cases, they made a mind-bogglingly good crust. In this category, we place Franco Pepe (of Pepe in Grani in Caserta), who got his dough-making skills from his father, who was a bread baker; Gabriele Bonci (of Pizzarium in Rome), who has a fantastic artisan bread bakery in Rome; and Nancy Silverton (of Pizzeria Mozza in Los Angeles), who founded and was the head baker

at the iconic La Brea Bakery. This is not to say that other pizzaioli don't know dough well enough, but a bread baker has a different approach that often results in very good crusts.

Finally, there are myriad pizzaioli with a cooking background. This type of pizza maker has cooked (or continues to cook) in a fine-dining restaurant environment, which is noticeable mostly in their approach to the toppings that go on the pizza. These are what we would call cheffy toppings, ones that require longer preparations, perhaps, or costlier ingredients. The toppings are also seen as a composition not too far removed from what a plated entrée or appetizer would look like, except it is on a baked dough. A notable chef who exemplifies this is Massimiliano Alajmo, chef and co-owner of 3-Michelin-starred Le Calandre in Padua (we have a recipe inspired by his pizza vision on page 153).

To be clear, no one type of pizzaioli is better than the others, and each has different strengths and successes. It is simply an interesting observation from within the world of pizza making.



Franco Pepe

Gabriele Bonci

Laura Meyer

Massimiliano Alajmo

DRESSING UP A PIZZA

It's not strictly necessary, but you can spruce up your pizza in a number of ways. These fanciful embellishments might be considered gilding the lily, but we say why not. Some items contribute to the flavor, while others just make the pizza prettier; be sure to consider the flavor when deciding

- Chopped fresh herbs, such as rosemary, oregano, parsley, chives, or basil (alone or in combination)
- Fried whole herb leaves, such as parsley, sage, or basil
- Shaved black or white truffles (these can also be minced or julienned)
- Crushed amaretti cookies
- Gold leaf
- Bonito flakes
- Shaved bottarga
- Sauces, such as chili oil, balsamic vinegar glaze, or honey
- Freeze-dried vegetable powders, such as carrot, tomato, or herb
- Edible flowers, such as pansies, violets, squash blossoms, chive blossoms, or cilantro blossoms

what to use. How you apply the garnishes can make a difference as well. For example, if you drizzle a sauce or condiments over a pizza, you will have more of an impact on the flavor than if you just flick a few drops over the top to add a little color or shine. Here are a few ideas:

When added to a hot dish, like pizza, bonito flakes give the impression of moving on their own. Because they are so light and thin, the steam escaping from the pizza below pushes between the flakes, creating a waving effect.



New York pizza garnished with shaved black truffles



Thin-crust pizza with figs, prosciutto, and balsamic vinegar glaze



Neapolitan pizza topped with edible flowers



Al taglio pizza finished with a layer of chopped herbs

DID ANYONE ORDER A PLAIN CHEESE PIZZA?

There is absolutely nothing wrong with a pizza made from simple canned tomato sauce and pizza cheese. But in the world of tomatoes (both fresh and canned) and cheese, the list of delicious combinations you can put together is practically endless. Below is a table with our suggested pairings, but you should mix and match as you see fit. The preparations

below are variations on the tomato and cheese theme but with a Modernist Cuisine twist. And although we have included a recommendation for the pizza style, you can easily substitute other doughs for the base crust (see Cross-Crusting Our Master Doughs on pages 2:96–99).

Recommended pizza dough	Tomato product or sauce	Cheese
Thin-Crust Pizza Dough (see page 2:110)	Strawberry Marinara Sauce (see page 2:228)	Cream cheese
Thin-Crust Pizza Dough (see page 2:110)	Raw Cherry Tomato Sauce (see page 2:237)	Crescenza
Thin-Crust Pizza Dough (see page 2:110)	Salsa Verde (see page 2:281)	Oaxacan string cheese
Neapolitan Pizza Dough (see page 2:124)	Canned Piennolo tomatoes	Stracciatella
Neapolitan Pizza Dough (see page 2:124)	Puttanesca Sauce (see page 2:271)	Higher-Fat Fior di Latte Mozzarella (see page 3:334)
Modernist High-Hydration Neapolitan Pizza Dough (see page 2:127)	Rotavap Tomato Sauce (see page 2:236)	Modernist Goat’s Milk Mozzarella (see page 2:329)
New York Pizza Dough (see page 2:132)	Raw Tomato Sauce (see page 2:237)	Paprika-Infused Fior di Latte Mozzarella (see page 2:336)
New York Pizza Dough (see page 2:132)	Spicy Vodka Sauce (see page 2:229)	Burrata
Artisan Pizza Dough (see page 2:142)	White Tomato Sauce (see page 2:229)	Smoked provolone
Artisan Pizza Dough (see page 2:142)	Fermented Tomato Sauce (see page 2:230)	Fior di Latte Mozzarella (see page 2:324)
New York Square Pizza Dough (see page 2:152)	Bolognese Sauce (see page 2:270)	Pizza cheese
High-Hydration al Taglio Pizza Dough (see page 2:158)	Ripe beefsteak tomatoes, sliced (or ripe cherry tomatoes, crushed)	Ricotta (see page 2:338)
High-Hydration al Taglio Pizza Dough (see page 2:158)	Slow-Roasted Tomato Sauce (see page 2:231)	Mascarpone
Detroit-Style Pizza Dough (see page 2:166)	Amatriciana Sauce* (see page 2:227)	Shredded Parmesan and gouda (equal parts)

*Apply hot after the pizza is baked.

Al taglio pizza with slow-roasted tomato sauce and mascarpone cheese

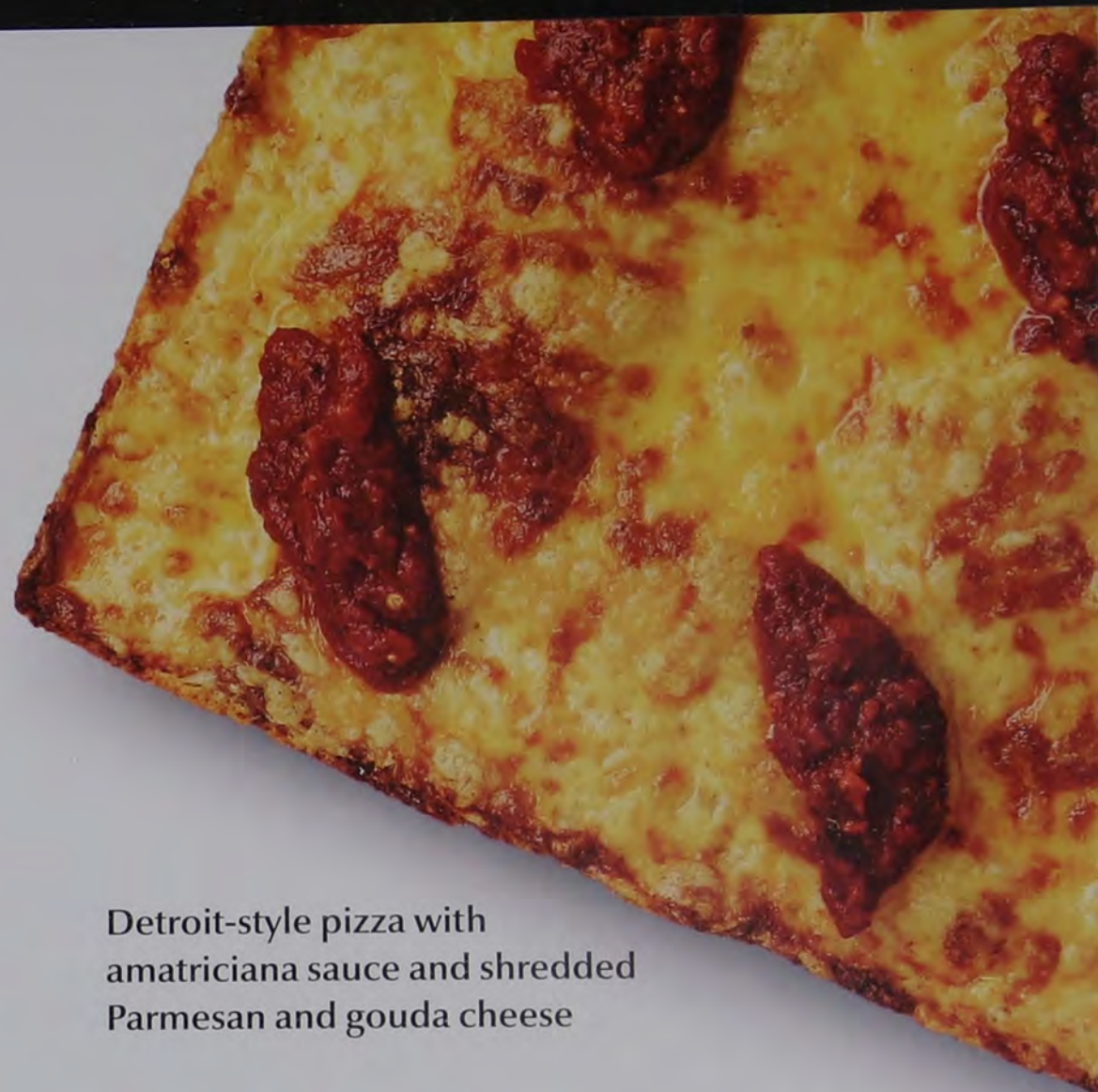


New York pizza with spicy vodka sauce and burrata





Thin-crust pizza
with salsa verde and
Oaxacan string cheese



Detroit-style pizza with
amatriciana sauce and shredded
Parmesan and gouda cheese



New York square pizza with
bolognese sauce and pizza cheese



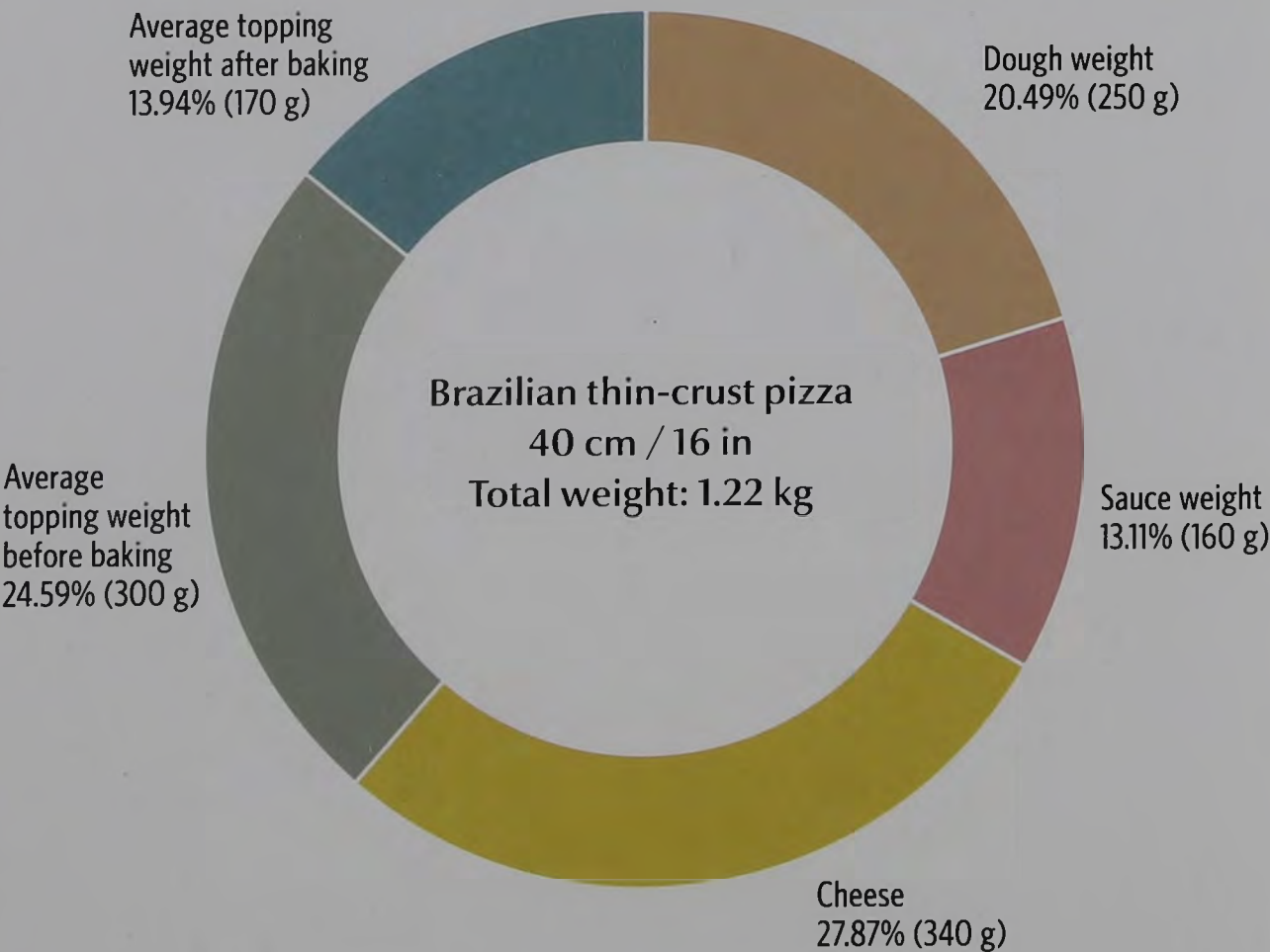
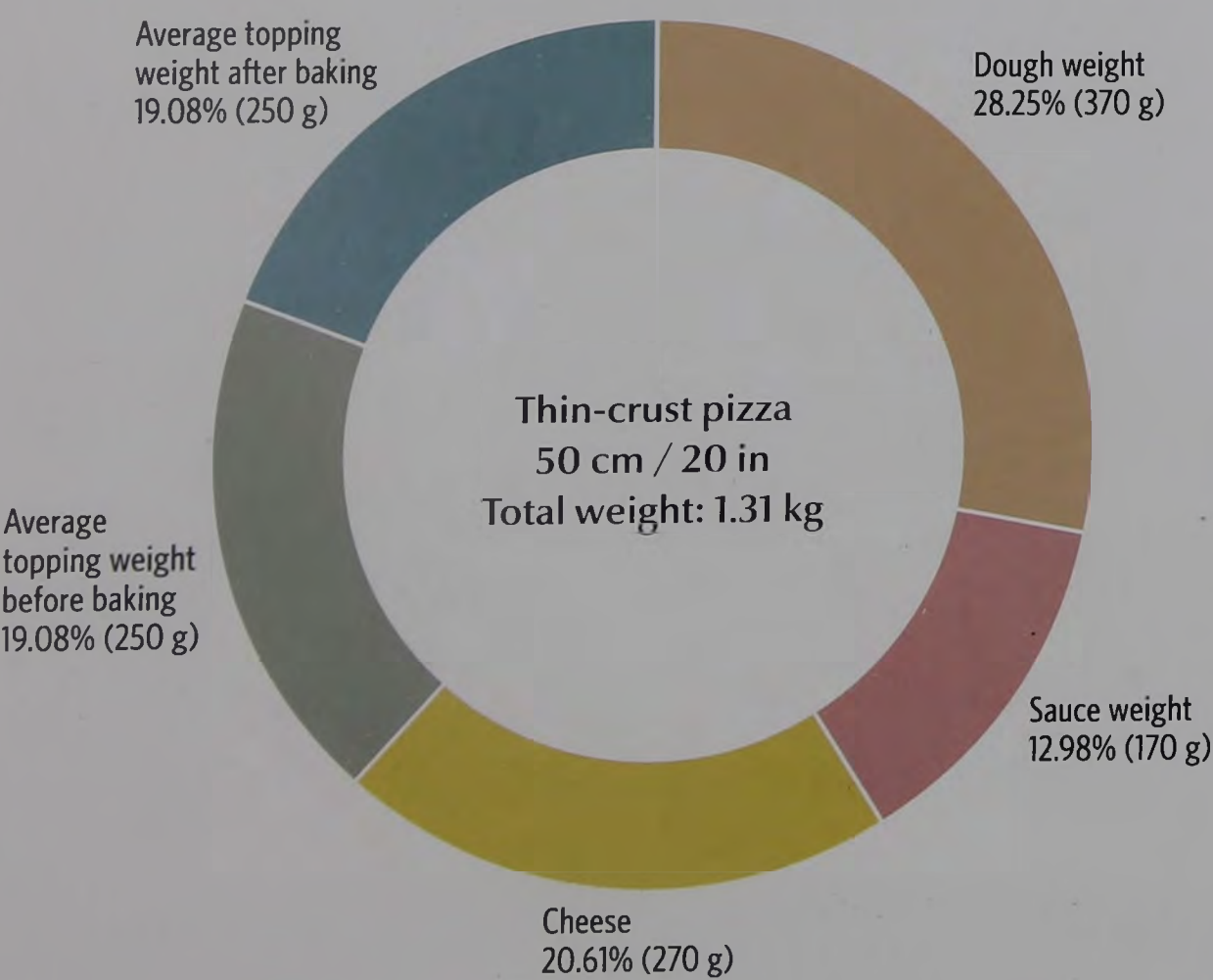
Artisan pizza with
fermented tomato sauce
and fior di latte mozzarella

DOUGH, SAUCE, CHEESE, AND TOPPING RECOMMENDATIONS FOR SIMPLE PIZZAS

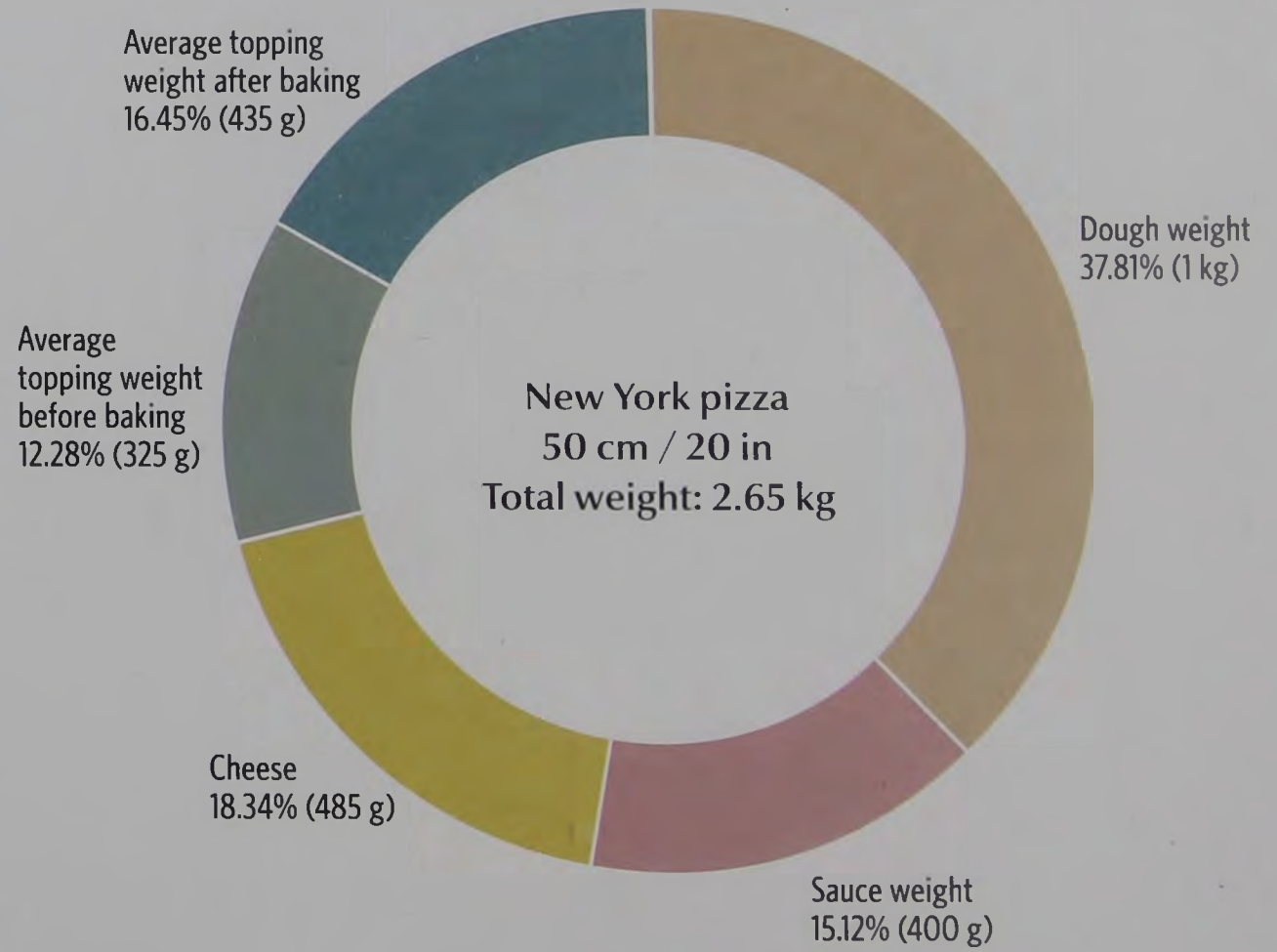
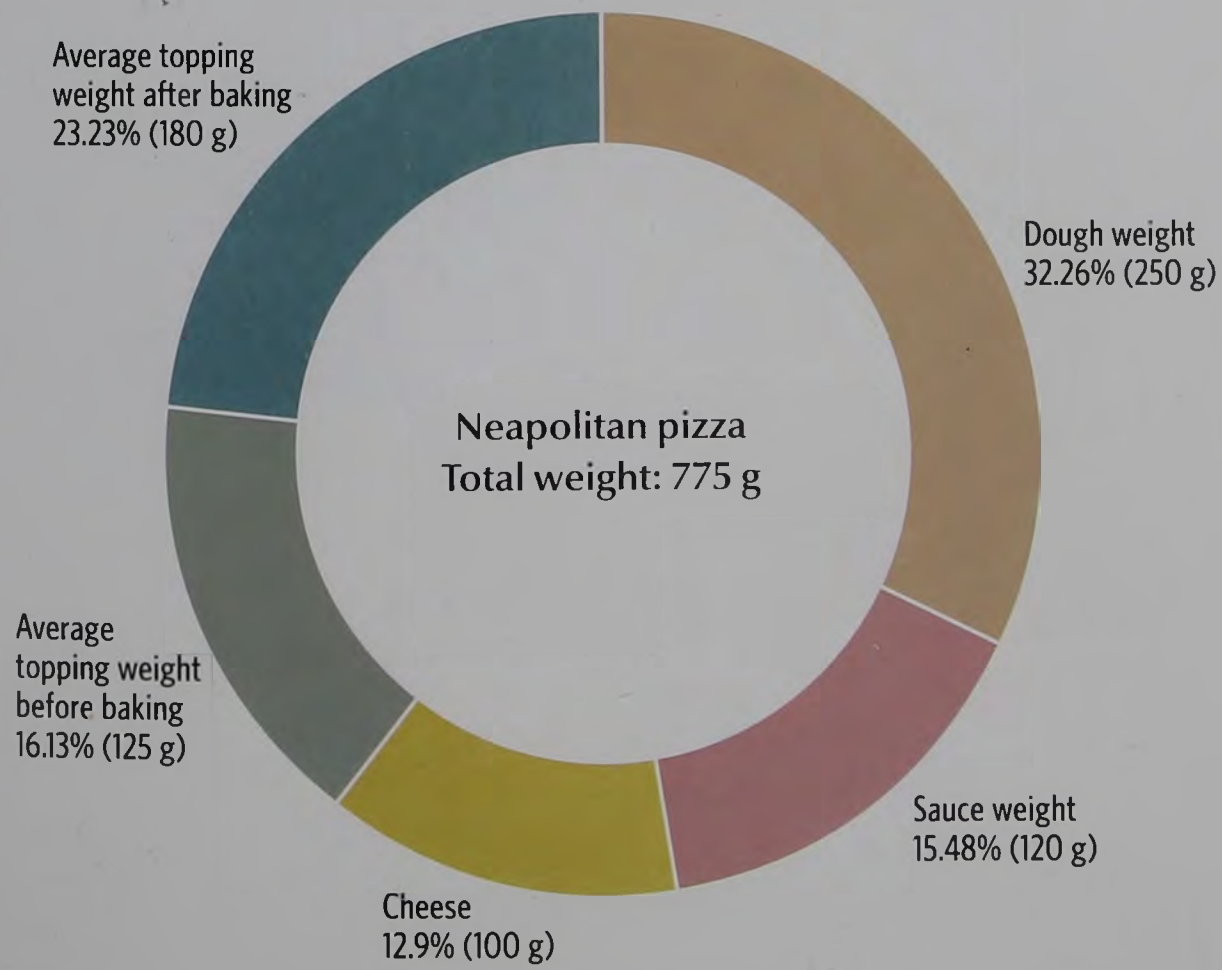
The weights below are meant to guide you in assembling the pizzas in the tables on pages 184–201. These are our personal preferences and can obviously be tailored to suit your needs and tastes. The volumes will vary depending on the toppings and your choices, so we strongly

encourage weight amounts. This table is broken into categories that mirror the way we divide the complex pizza recipes in this chapter. We also offer multiplier tables on pages 355–376 if you want to make a particular style in a specific size.

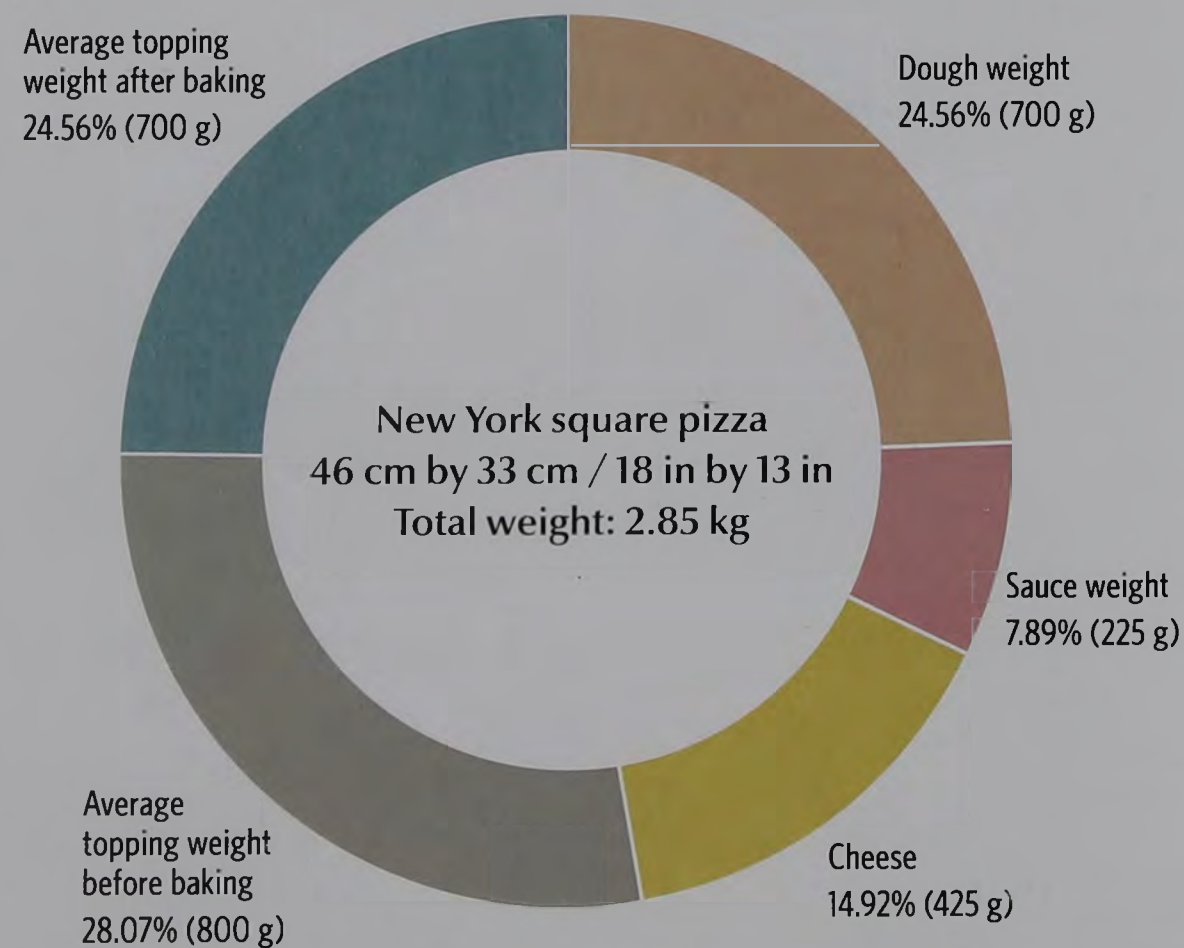
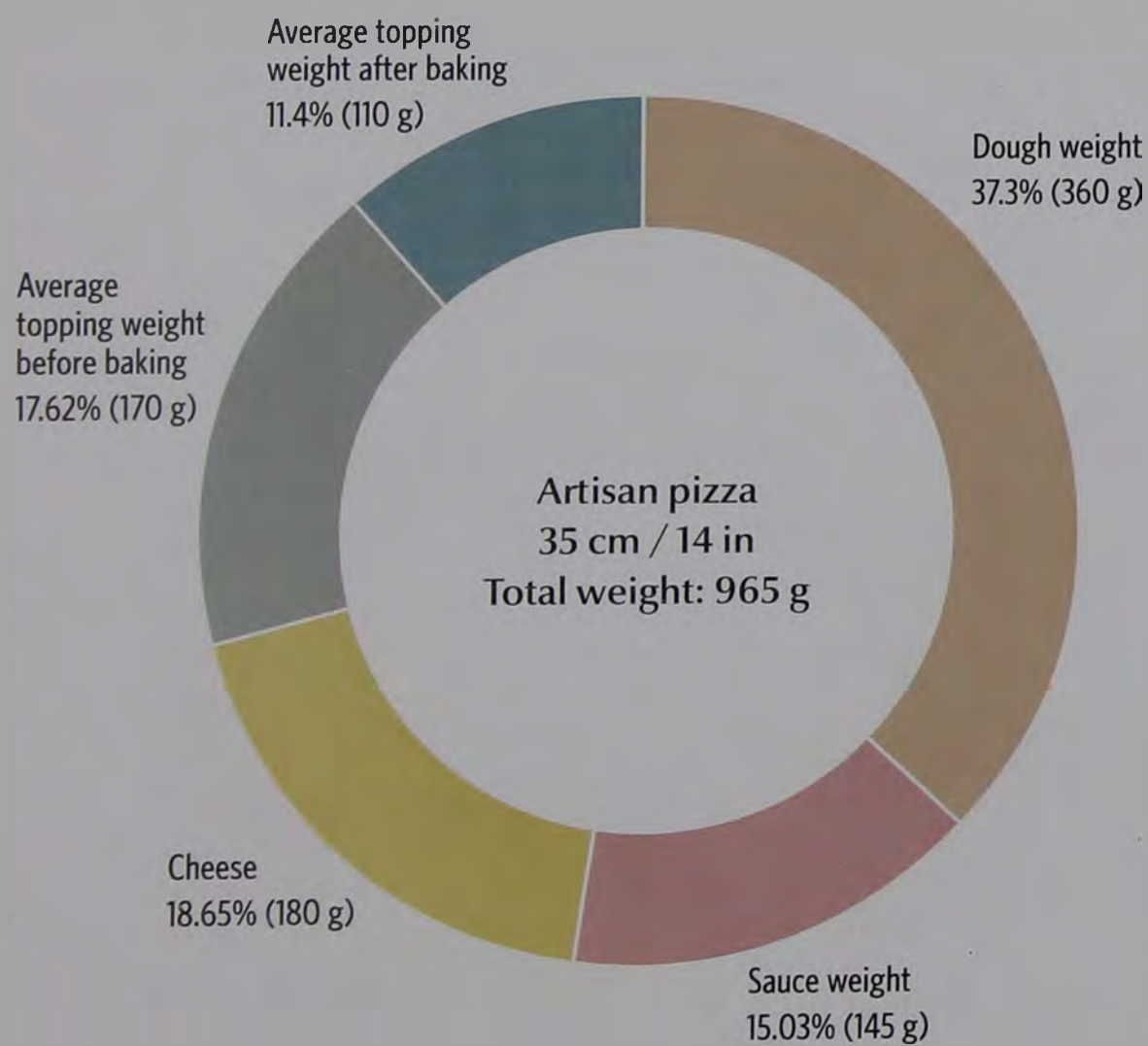
Style of pizza	1 Dough weight	2 Sauce weight	3 Cheese weight	4 Average topping weight before baking	5 Maximum topping weight before baking	6 Average topping weight after baking
Thin-crust pizza, 40 cm / 16 in	275 g	95 g	150 g	135 g	165 g	135 g
Thin-crust pizza, 50 cm / 20 in	370 g	170 g	270 g	250 g	300 g	250 g
Brazilian thin-crust pizza, 23 cm / 9 in	125 g	100 g	175 g	165 g	210 g	95 g
Brazilian thin-crust pizza, 40 cm / 16 in	250 g	160 g	340 g	300 g	380 g	170 g
Neapolitan pizza	250 g	120 g	100 g	125 g	150 g	180 g
New York pizza, 35 cm / 14 in	400 g	160 g	195 g	130 g	300 g	175 g
New York pizza, 40 cm / 16 in	600 g	240 g	290 g	195 g	450 g	260 g
New York pizza, 45 cm / 18 in	800 g	320 g	390 g	260 g	600 g	350 g
New York pizza, 50 cm / 20 in	1 kg	400 g	485 g	325 g	750 g	435 g
New York pizza, 55 cm / 22 in	1.1 kg	440 g	535 g	355 g	825 g	480 g
New York pizza, 60 cm / 24 in	1.2 kg	480 g	585 g	390 g	900 g	525 g



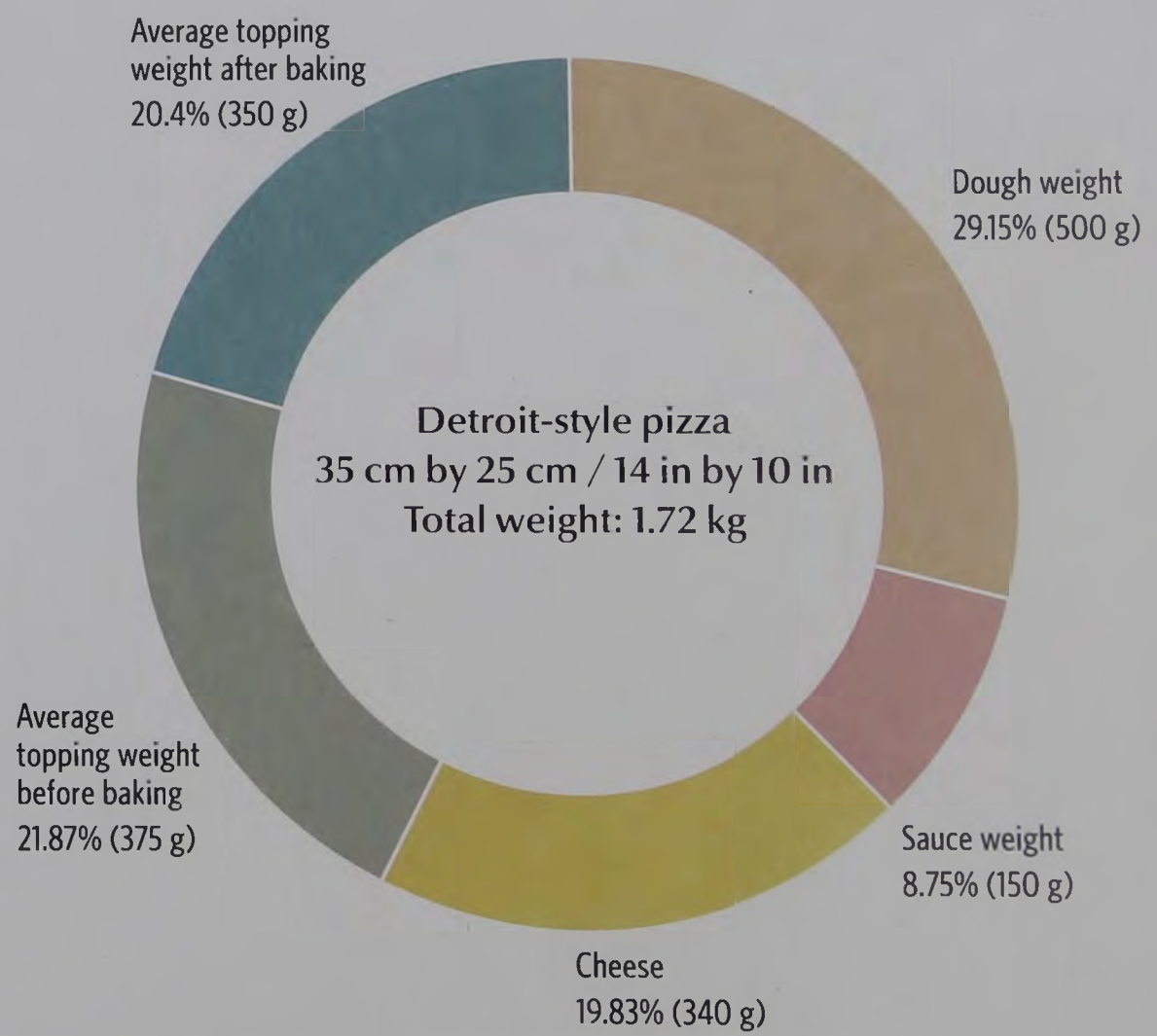
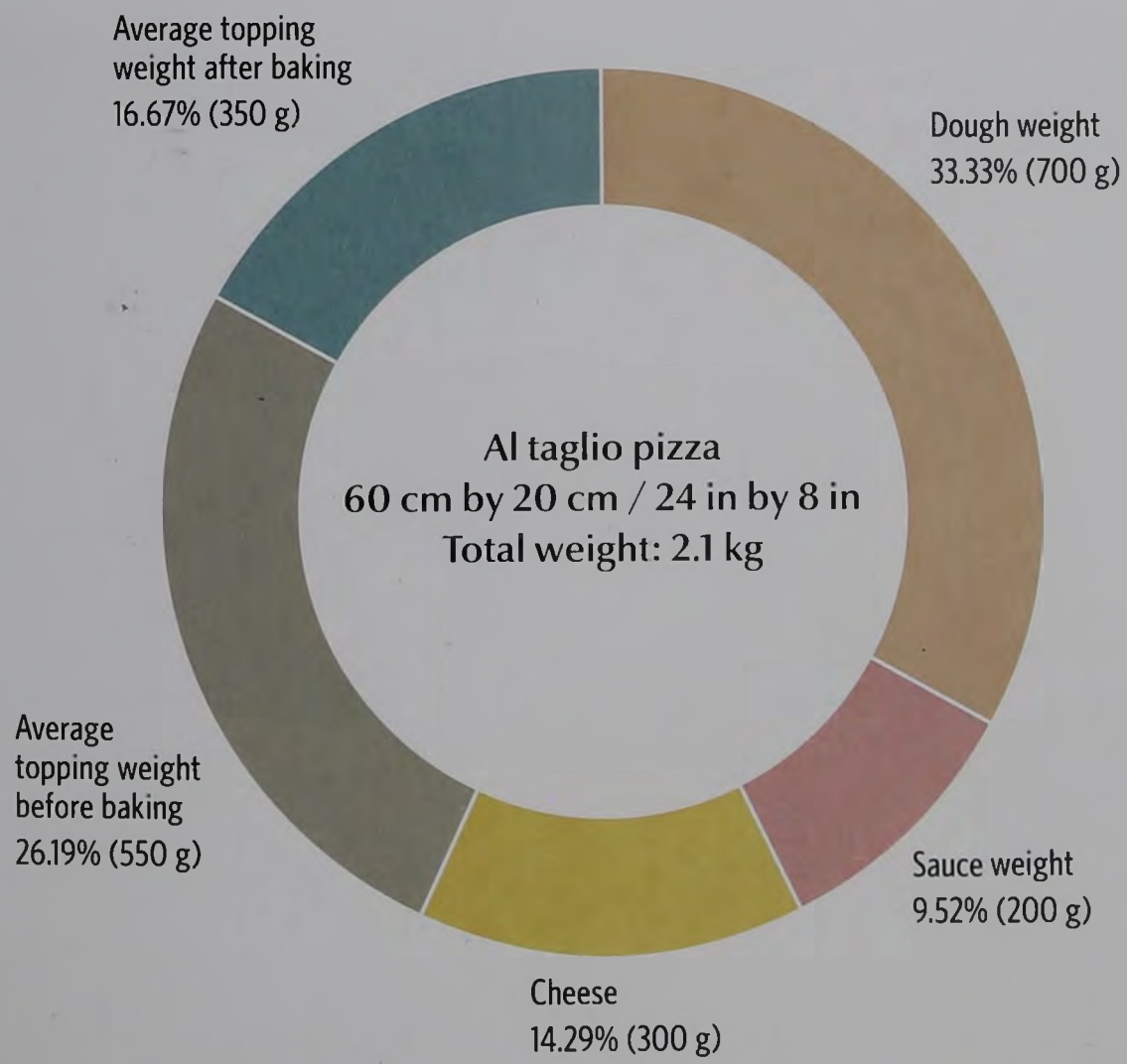
7	8	9	10	11
Maximum topping weight after baking	Average payload (sauce + cheese + toppings added before baking) (2 + 3 + 4)	Maximum payload (sauce + cheese + toppings added before baking) (2 + 3 + 5)	Average payload (sauce + cheese + toppings added before and after baking) (6 + 8)	Maximum payload (sauce + cheese + toppings added before and after baking) (7 + 9)
150 g	380 g	410 g	515 g	560 g
275 g	690 g	740 g	940 g	1.015 kg
135 g	440 g	485 g	535 g	620 g
250 g	800 g	880 g	970 g	1.13 kg
210 g	345 g	370 g	525 g	580 g
225 g	485 g	655 g	660 g	880 g
335 g	725 g	980 g	985 g	1.315 kg
450 g	970 g	1.31 kg	1.32 kg	1.76 kg
560 g	1.21 kg	1.635 kg	1.645 kg	2.195 kg
615 g	1.33 kg	1.8 kg	1.81 kg	2.415 kg
675 g	1.455 kg	1.965 kg	1.98 kg	2.64 kg



	1	2	3	4	5	6
Style of pizza	Dough weight	Sauce weight	Cheese weight	Average topping weight before baking	Maximum topping weight before baking	Average topping weight after baking
Artisan pizza, 35 cm / 14 in	360 g	145 g	180 g	170 g	300 g	110 g
Artisan pizza, 40 cm / 16 in	400 g	215 g	270 g	255 g	450 g	165 g
Artisan pizza, 45 cm / 18 in	470 g	290 g	360 g	340 g	600 g	220 g
Artisan pizza, 50 cm / 20 in	500 g	360 g	450 g	425 g	750 g	275 g
Artisan pizza, 55 cm / 22 in	580 g	400 g	495 g	465 g	825 g	300 g
Artisan pizza, 60 cm / 24 in	620 g	435 g	540 g	510 g	900 g	330 g
New York square pizza, 46 cm by 33 cm / 18 in by 13 in	700 g	225 g	425 g	800 g	900 g	700 g
Al taglio pizza, 60 cm by 20 cm / 24 in by 8 in	700 g	200 g	300 g	550 g	600 g	350 g
Al taglio pizza, 60 cm by 40 cm / 24 in by 16 in	1.4 kg	400 g	600 g	1.1 kg	1.2 kg	700 g
Detroit-style pizza, 25 cm by 20 cm / 10 in by 8 in	330 g	75 g	170 g	185 g	210 g	175 g
Detroit-style pizza, 35 cm by 25 cm / 14 in by 10 in	500 g	150 g	340 g	375 g	425 g	350 g



7	8	9	10	11
Maximum topping weight after baking	Average payload (sauce + cheese + toppings added before baking) (2 + 3 + 4)	Maximum payload (sauce + cheese + toppings added before baking) (2 + 3 + 5)	Average payload (sauce + cheese + toppings added before and after baking) (6 + 8)	Maximum payload (sauce + cheese + toppings added before and after baking) (7 + 9)
320 g	495 g	625 g	605 g	945 g
480 g	740 g	935 g	905 g	1.415 kg
640 g	990 g	1.25 kg	1.21 kg	1.89 kg
800 g	1.235 kg	1.56 kg	1.51 kg	2.36 kg
880 g	1.36 kg	1.72 kg	1.66 kg	2.6 kg
960 g	1.485 kg	1.875 kg	1.815 kg	2.835 kg
800 g	1.45 kg	1.55 kg	2.15 kg	2.35 kg
575 g	1.05 kg	1.1 kg	1.4 kg	1.675 kg
1.15 kg	2.1 kg	2.2 kg	2.8 g	3.35 kg
200 g	430 g	455 g	605 g	655 g
400 g	865 g	915 g	1.215 kg	1.315 kg



SIMPLE PIZZA RECIPES

While these simple recipes include ideas that are classic and modern, these are just a springboard for your imagination and are almost endlessly customizable. You can vary the sauce, cheese, and toppings; just keep in mind the total amounts that you are putting on each pizza. You should also consider how the toppings will behave when you are choosing the style of pizza you are making. Certain toppings won't

work well in the high heat of the ovens used to bake Neapolitan pizzas, so you might need to cover them with the cheese so that they don't burn. You should also stay true to the style of the pizza. For example, the hallmark of a Detroit-style pizza is the frico crust (see page 1:65), so you should try to maintain that when you are adapting these flavor themes for that pizza style.

CLASSIC

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Four-Cheese Pizza	Any master dough**	Heavy cream Béchamel see page 2:252 Modernist Béchamel see page 2:253 Mascarpone	Grated Parmesan cheese Shredded pizza cheese Ricotta see page 2:338		Dried oregano Crumbled Gorgonzola cheese	If you apply Gorgonzola cheese before baking, it can melt out and you won't see it on the baked pizza. While the four cheese suggestions are common to this pizza, you can use any cheese combination you want.
Sausage and Swiss Chard Pizza	Any master dough**	Tomato sauce	Smoked mozzarella cheese	Cooked, crumbled spicy Italian sausage Sautéed chopped Swiss chard see page 2:362 Ricotta see page 2:338		For al taglio pizza, apply the toppings after baking; reheat the pizza with the toppings on.

*Select one
**Except deep-dish

Sausage and swiss chard artisan pizza



Four-cheese thin-crust pizza





Chicken, kale, and peppers al taglio pizza

CLASSIC

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Chicken, Kale, and Peppers Pizza	Any master dough**	Tomato sauce	Fresh mozzarella cheese	Sliced grilled chicken Pickled Peppadew peppers	Baby kale leaves	You can use other kinds of pickled peppers, such as pepperoncini or pickled jalapeños.
Hawaiian Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Thinly sliced Canadian bacon Diced pineapple		While canned pineapple is widely used for this, we recommend (actually, implore) that you use our preparations for it on page 257. For al taglio pizza, apply the toppings after baking; reheat the pizza with the toppings on.

*Select one

**Except deep-dish

Hawaiian New York pizza





Bacon and onion
Neapolitan pizza

CLASSIC

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Bacon and Onion Pizza	Any master dough**	Béchamel see page 2:252 Modernist Béchamel see page 2:253 Mascarpone Heavy cream	Swiss cheese	Bacon lardons, partially rendered Browned Onions see page 243	Crumbled Gorgonzola cheese	
New England-Style Greek Pizza	Argentinean-style “al molde” pizza dough New York square pizza dough High-hydration al taglio pizza dough	Tomato sauce	A combination of 4 parts shredded pizza cheese, 4 parts shredded cheddar cheese, and 1 part grated Parmigiano-Reggiano cheese			Bake in a shallow pan (like Argentinean-style “al molde” pizza); grease it generously with equal parts shortening and olive oil before placing the dough in it.
White Pizza	Any master dough**	Béchamel see page 2:252 Mascarpone Heavy cream	Shredded pizza cheese Ricotta see page 2:338	Dried oregano		

*Select one

**Except deep-dish

New England-style Greek
“al molde” pizza





White New York pizza

INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
'Nduja Love Me? Pizza	Any master dough**	Tomato sauce	Caciocavallo cheese	Slow-Roasted Plum Tomatoes see page 2:231 'Nduja		For the slow-roasted tomatoes, don't pass them through the food mill once they are done roasting.
Chef's Surprise Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough		Line the dough with smoked provolone cheese slices; spread Ricotta (see page 2:338) on top of the provolone in a thin and even layer, then top with more sliced smoked provolone	Grated garlic Oregano Extra-virgin olive oil		The surprise is the ricotta in between the cheese. The "surprise" element doesn't translate well to pan-baked pizzas, which is why they aren't included as options here.
Williamsburg Pizza Slice	Any master dough**	Tomato sauce	Grated pecorino Romano cheese Fresh mozzarella cheese		Fresh basil leaves	

*Select one

**Except deep-dish

Williamsburg New York pizza



'Nduja Love Me? Detroit-style pizza

Chef's surprise Neapolitan pizza



INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Pizza Puttanesca	Any master dough**	Puttanesca Sauce see page 2:271	Grated Parmigiano-Reggiano cheese	Pitted oil-cured black olives	Fried capers Anchovies or boquerones	The Parmigiano-Reggiano cheese can go on after baking as well.
Alfredo Pizza with Shrimp	Any master dough**	Alfredo Sauce see page 2:272	Shredded pizza cheese	Raw shrimp, peeled and deveined	Fried fresh flat-leaf parsley leaves Grated Parmigiano-Reggiano cheese	For pan pizzas, you may need to add the shrimp halfway through the bake to keep them from over-cooking.
Carbonara Pizza	Any master dough**	Carbonara Sauce see page 2:272		Bacon lardons, partially rendered	Soft egg Minced fresh chives	To make soft eggs, cook eggs sous vide at 62–68° C / 144–154° F for 35 min

*Select one
**Except deep-dish

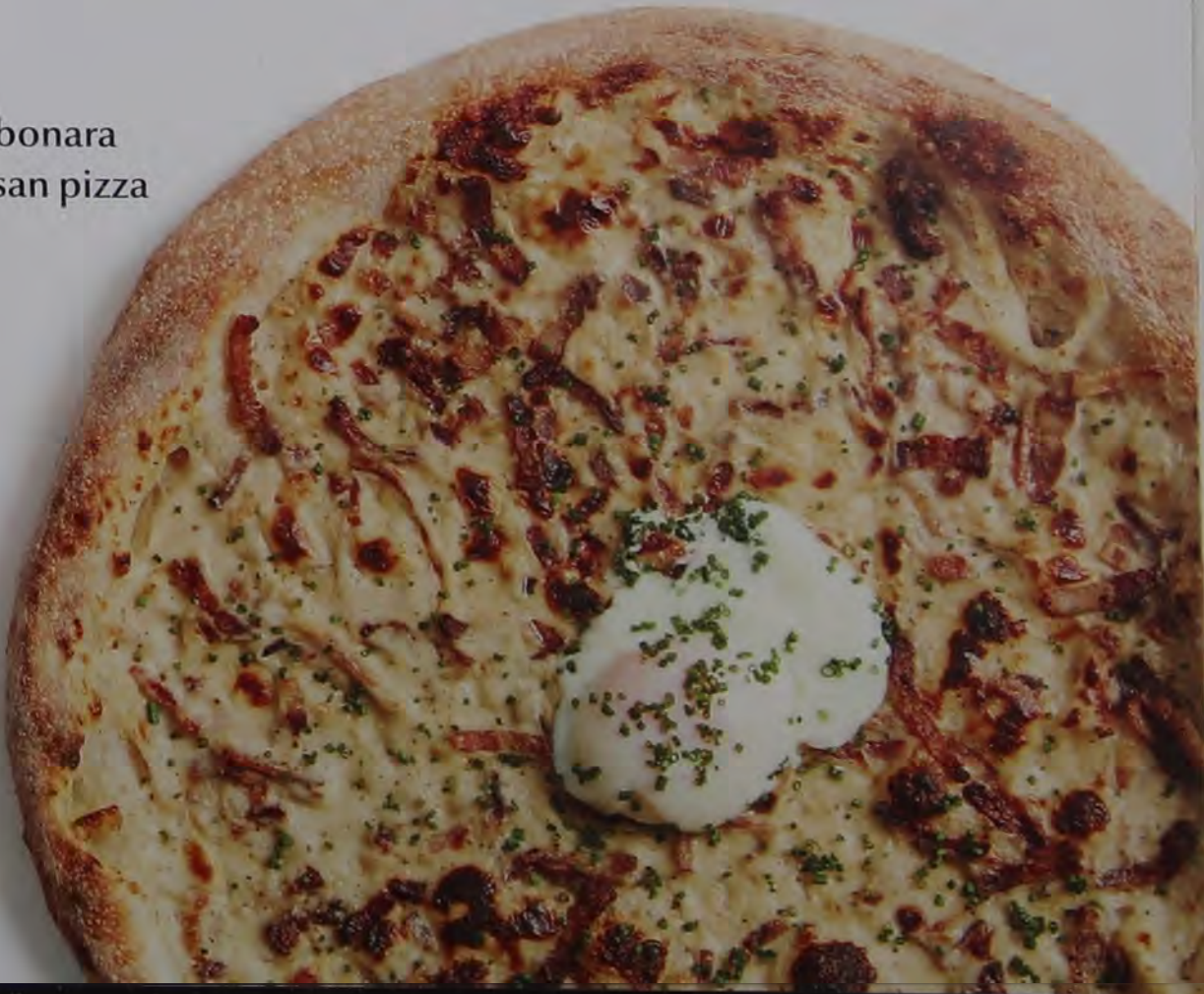


New York square puttanesca pizza

Alfredo with shrimp thin-crust pizza



Carbonara artisan pizza



INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Pesto and Roasted Cherry Tomato Pizza	Any master dough**	Basil Pesto see page 2:238	Fresh mozzarella cheese Shredded pizza cheese	Slow-Roasted Cherry Tomatoes see page 2:231 Canned Piennolo tomatoes	Shaved Parmigiano-Reggiano cheese	For the slow-roasted tomatoes, use cherry tomatoes instead of the plum tomatoes. Don't pass them through the food mill once they are done roasting.
Bolognese Pizza	Any master dough**	Bolognese Sauce see page 2:270	Shredded pizza cheese	Meatballs		
Marinara Romana Pizza	Any master dough***	Tomato sauce		Crushed canned Piennolo tomatoes	Dried oregano Boquerones or anchovies	For the pan-baked pizzas, the amount of sauce can make the crust soggy, which is why we only recommend our prebaked pan pizzas here.

*Select one
**Except deep-dish
***Except deep-dish and Detroit-style

Bolognese New York square pizza



Pesto and roasted cherry tomato al taglio pizza



Marinara Romana Neapolitan pizza

INSPIRED BY ITALIAN INGREDIENTS OR DISHES BY ITALY

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Mastunicola Pizza	Thin-crust pizza dough				Thinly sliced lardo	Bake the dough completely with nothing on top (you may drizzle on some extra-virgin olive oil before baking if you like).
	Freshly cracked black pepper					
	Conciato Romano cheese					
	Fresh basil leaves					
						Conciato Romano cheese is a semihard cheese that is extremely difficult to obtain; it is also extremely fragrant, which is why it is kept in a clay pot with a lid. There isn't a very close substitute, but ricotta salata would work well with this flavor combination.
Anchovy Pizza	Thin-crust pizza dough	Tomato sauce	Fresh mozzarella cheese (optional)	Pitted oil-cured black olives	Anchovies Capers (optional)	Always add the anchovy fillets after baking to keep them from overcooking.
	Brazilian thin-crust pizza dough		Shredded pizza cheese (optional)			
	Neapolitan pizza dough					
	New York pizza dough					
	Artisan pizza dough					
	High-hydration al taglio pizza dough					
Salumi / Charcuterie Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Any type(s) of salumi (charcuterie)		Some cured meats are better to apply before baking, like salami, while others are better to apply after baking, like prosciutto (see page 2:377).

*Select one
**Except deep-dish



Mastunicola Neapolitan pizza



Salumi / charcuterie Detroit-style pizza

INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Ham, Pea, and Ricotta Pizza	Any master dough**	Tomato sauce	Ricotta see page 2:338 Grated pecorino Romano cheese Shredded pizza cheese	Diced fresh ham Peas	Fresh arugula	
Escarole, Sausage, and Olive pizza	Any master dough***	Mascarpone Heavy cream	Burrata, torn see page 2:331 Fresh mozzarella cheese	Cooked, crumbled pork sausage Escarole Pitted black olives		

*Select one
**Except deep-dish
***Except deep-dish and Detroit-style



Escarole, sausage, and olive
Neapolitan pizza

INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Ortolana Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Sliced red bell pepper Sliced zucchini Sliced grilled eggplant Drizzle of extra-virgin olive oil		For al taglio pizza, you can apply the toppings before or after baking.
Diavola Pizza	Any master dough**	Spicy Tomato Sauce see page 3:228	Shredded pizza cheese	Thinly sliced spicy salami or pepperoni	Drizzle of spicy honey	

*Select one
**Except deep-dish



Ortolana al taglio pizza



Diavola Neapolitan pizza

INSPIRED BY PIZZERIAS/PIZZAIOLI

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Spicy Crab Pizza (Inspired by Nobu Matsuhisa)	Thin-crust pizza dough	Spicy Vodka Sauce see page 2:229	Shredded pizza cheese	King crab chunks	Finely grated Parmigiano-Reggiano cheese	Coat the entire surface of the pizza with the Parmigiano-Reggiano. We don't recommend pan-baked pizzas because the crab might overcook during the longer baking times.
	Brazilian thin-crust pizza dough					
	Neapolitan pizza dough					
	New York pizza dough					
	Artisan pizza dough					
Reinaldo Pizza (Inspired by Pizzeria Bruno)	Thin-crust pizza dough	Brazilian Thin-Crust Pizza Tomato Sauce see page 2:225	Shredded pizza cheese	Sliced mushrooms	Sliced hard-boiled eggs Canned tuna Sliced hearts of palm Golf sauce see page 30	
	Brazilian thin-crust pizza dough					
	Neapolitan pizza dough					
	New York pizza dough					
	Artisan pizza dough					
	High-hydration al taglio pizza dough					

*Select one



Spicy crab artisan pizza



Reinaldo Brazilian thin-crust pizza

INSPIRED BY PIZZERIAS/PIZZAIOLI

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Barbecue Chicken Pizza (Inspired by Ed LaDou)	Any master dough**	Barbecue Sauce see page 2:267	Smoked gouda cheese	Cooked chicken	Sliced red onion Fresh cilantro	Chicken can be grilled, rotisserie, or roasted. Slice, cut, or pull the cooked meat apart into bite-size pieces. For al taglio pizza, you can apply the toppings before or after baking.
Sausage and Cream Pizza (Inspired by Nancy Silverton)	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	Heavy cream	Fresh mozzarella cheese	Cooked, crumbled fennel Italian sausage Sliced red onion Scallions		For al taglio pizza, you can apply the toppings before or after baking.
Soppressata Pizza (Inspired by Ken Forkish)	Any master dough**	Tomato sauce	Calabro cheese	Soppressata	Fresh basil leaves	

*Select one

**Except deep-dish

Sausage and cream
artisan pizza



Barbecue chicken
artisan pizza



MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Burrata and Prosciutto Pizza	Thin-crust pizza dough		Burrata, torn see page 2:331		Pata negra ham, sliced and torn into bite-size pieces	There is no separate sauce on this pizza because the cream from the burrata functions as the sauce.
	Brazilian thin-crust pizza dough				Sherry vinegar	
	Neapolitan pizza dough				Crushed and toasted hazelnuts	The unbaked toppings that are added after baking are not typically used on New York square or Detroit-style pizzas, but the pizza won't jump out of the pan if you add them.
	New York pizza dough				Maple syrup	
	Artisan pizza dough					
	High-hydration al taglio pizza dough					

*Select one

**Except deep-dish

Burrata and prosciutto
Neapolitan pizza



MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Chicken Curry Pizza	Thin-crust pizza dough	Store-bought curry sauce or Curried Onion Sauce see page 2:280		Shredded cooked chicken Diced palak paneer	Fresh cilantro leaves	
	Brazilian thin-crust pizza dough					
	Neapolitan pizza dough					
	New York pizza dough					
	Artisan pizza dough					
	High-hydration al taglio pizza dough					
Ramp It Up Pizza	Thin-crust pizza dough	White Tomato Sauce see page 2:229	Shredded pizza cheese	Charred ramps see page 2:363		For the slow-roasted tomatoes, use cherry tomatoes instead of the plum tomatoes. Don't pass them through the food mill once they are done roasting.
	Brazilian thin-crust pizza dough			Crushed canned Corbarino tomatoes or Slow-Roasted Cherry Tomatoes see page 2:231		
	Neapolitan pizza dough					
	New York pizza dough					
	Artisan pizza dough					
	High-hydration al taglio pizza dough					

*Select one



Chicken curry thin-crust pizza



Ramp It Up Neapolitan pizza

MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Buenos Aires Pizza	Any master dough**	Amatriciana Sauce see page 2:227	Grilled halloumi cheese		Thinly sliced hanger or flank steak, cooked medium-rare Drizzle of chimichurri on top	This is inspired by provolone, a dish that features grilled provolone cheese. We use halloumi instead.
Strawberry Fields Forever Pizza	Any master dough**	Strawberry Marinara Sauce see page 2:228	Small mozzarella balls (bocconcini)	Charred corn see page 2:363	Fresh basil leaves Drizzle of extra-virgin olive oil Basil Pesto see page 2:238	Leave the bocconcini whole.

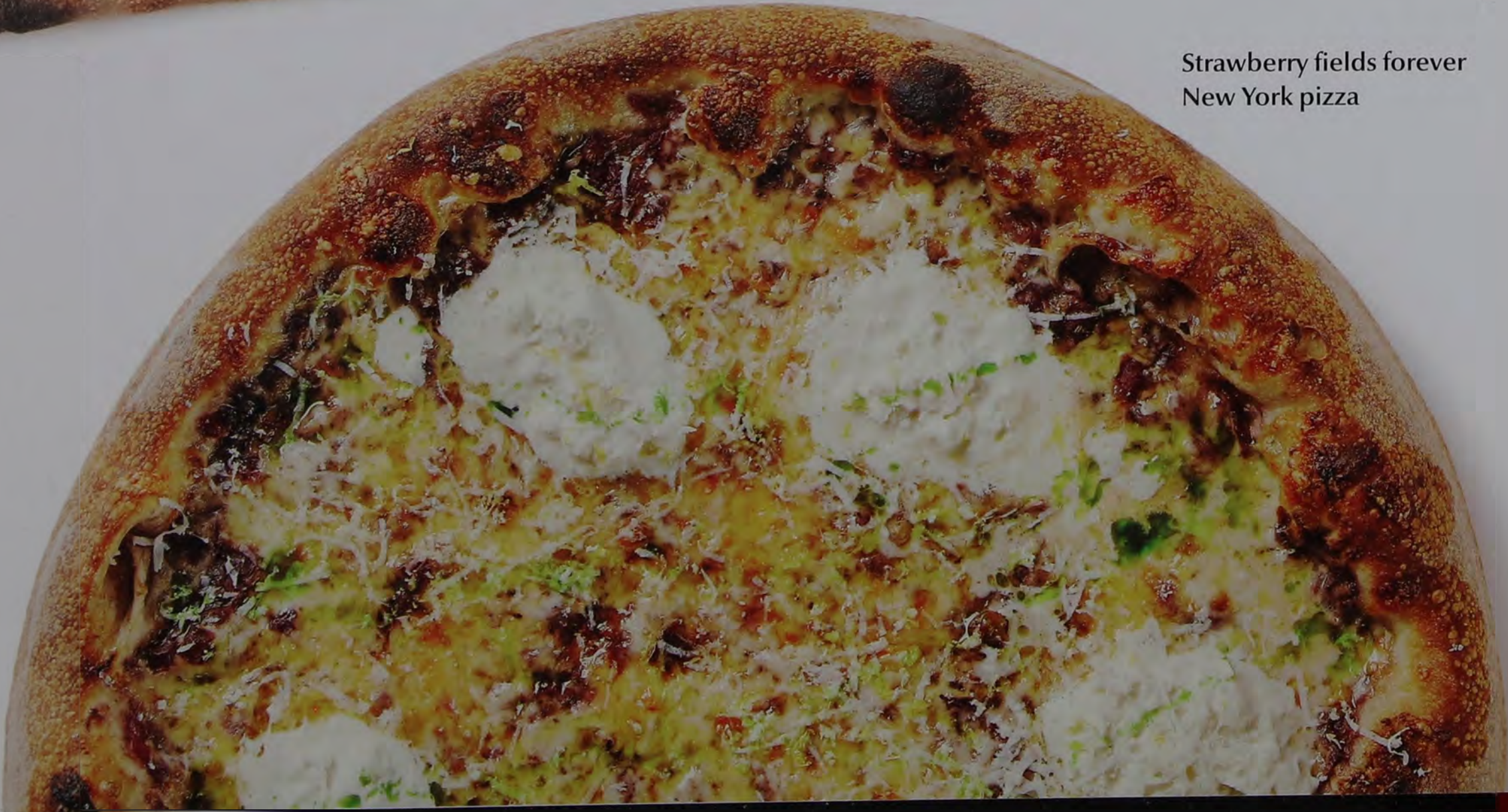
*Select one

**Except deep-dish

Buenoes Aires al taglio pizza



Strawberry fields forever New York pizza



MODERNIST

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Niçoise Pizza	Any master dough**	Raw Tomato Sauce see page 2:237 Raw Cherry Tomato Sauce see page 2:237	Shredded pizza cheese	Charred green beans see page 2:363 Thinly sliced steamed fingerling potatoes	Thinly sliced olive oil-poached yellowfin tuna Finely grated hard-cooked egg yolk and egg white Sturgeon caviar	Use very little cheese on this pizza, just enough to anchor the toppings. Add the green beans half-way through baking.
Mornay, Ham, and Egg Pizza	Any master dough**	Mornay sauce see page 2:253	Shredded Gruyère cheese	Fresh ham, torn Sautéed or grilled spinach, partially cooked	Fried sunny-side-up egg with crisp edges	You should put additional eggs on pan-baked pizzas.

*Select one
**Except deep-dish



Niçoise Brazilian thin-crust pizza

Mornay, ham, and egg artisan pizza



MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Hollandaise Holidays Pizza	Any master dough**		Equal parts shredded Wisconsin brick cheese (or cheddar cheese) and shredded pizza cheese	Baby artichoke hearts, cooked and quartered	Sous Vide Hollandaise see page 2:260	Mix the cheeses well before using. You can also apply cooked vegetables like mushrooms, asparagus, or sautéed spinach or cooked and warmed seafood onto the cooked pizza before you apply the hollandaise sauce. Once you apply the hollandaise with the siphon, you can leave the pizza as is or return it to the oven to lightly brown the sauce.
Asparagus and Morels Pizza	Any master dough**	White Tomato Sauce see page 2:229	Shredded cheddar cheese Soft goat cheese	Parcooked asparagus Sautéed morels see page 2:362	Sous Vide Hollandaise see page 2:260 Shaved black truffles (optional)	Once you apply the hollandaise with the siphon, you can leave the pizza as is or return it to the oven to lightly brown the sauce.

*Select one

**Except deep-dish



Hollandaise holidays
New York square pizza



Asparagus and morels artisan pizza



Blueberry and ricotta
Neapolitan pizza

MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Blueberry and Ricotta Pizza	Any master dough**		Ricotta see page 2:338	Blueberries	Balsamic vinegar glaze	Spread the ricotta on the pizza as if it were a sauce. These flavors are inspired by pizzas found in Korean cookbooks, not by traditional Korean cuisine.

*Select one

**Except deep-dish

For Neapolitan pizzas, if the recipe calls for shredded pizza cheese, you can replace it with fresh mozzarella if you'd like. Temper the fresh mozzarella for 2 h, if using.

For Detroit-style pizzas, use the standard Detroit shredded cheese mixture (see page 109). You can always add another cheese or a mix of cheeses, but if you take away the standard combination of Wisconsin brick (or cheddar) cheese and shredded pizza cheese, it won't be quite the same.

For al taglio pizzas, you can add other toppings besides just sauce before you bake the pizza (toppings aren't *always* added after baking). Where indicated, the toppings will go on when the slice is reheated. Some toppings for al taglio pizza may not hold up well sitting in a display case, like cooked shrimp. If you are displaying them, make sure they are not sitting at room temperature for more than 2 h. Alternatively, you can have a display-only slice with all the toppings, keep the perishable toppings under refrigeration, and add them once the pizza has been reheated. If the pizzas you sell are displayed with all the toppings, take off the heat-sensitive toppings (like salad greens, fresh tomatoes) before reheating the slice, then put them on after reheating and just before serving.



VEGGIE PIZZA

quick New York pizza tomato sauce—pizza cheese—green bell pepper—sweet onion—tomato—mushroom—black olive—garlic

This iconic pizza uses a mysteriously agreed-upon variety of vegetables that, when combined, produces its characteristic flavor. You can use any mix of vegetables you want, but make sure that you don't lay them on

too thick or they tend to steam, resulting in a very wet, soggy pizza. We recommend a single layer with minimal overlap so that all the vegetables have time to cook and evaporate moisture and the cheese can brown.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 2:225	400 g	1 ² / ₃ cups	40
New York Pizza Dough see page 2:132	1 kg	n/a	100
Pizza cheese, shredded	485 g	5 ¹ / ₃ cups	48.5
Green bell pepper, thinly sliced	75 g	² / ₃ cup	7.5
Sweet onion, thinly sliced	75 g	² / ₃ cup	7.5
Plum tomatoes, thinly sliced	75 g	¹ / ₂ cup	7.5
Cremini mushrooms, thinly sliced	75 g	³ / ₄ cup	7.5
Black olives, pitted and sliced	20 g	2 Tbsp	2
Garlic clove, thinly sliced	5 g	1 ea	0.5

SUBSTITUTIONS

- Some people like green bell pepper, but others overwhelmingly don't. We think that green bell peppers are a part of the flavor reference point for veggie pizza. In reality, however, you can use any type of pepper you want if you don't like them.
- Try to get good-quality oil-cured black olives if possible (the smaller, the better).
- Cremini or white button mushrooms are usually found on this pizza, but you can use any mushrooms you like. Just clean them and cut them down to similarly-sized slices. We don't recommend using canned mushrooms because they don't have much flavor.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza. Temper the dough 1¹/₂–2 h before shaping the pizza.
- 3 Shape the dough into a 50 cm / 20 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.
- 6 Distribute the vegetables evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 72). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Cut into 8, 10, or 12 triangles.

If you make a veggie Neapolitan pizza, it is important to precook the pepper, onion, and mushrooms since the pizza cooks so quickly. You don't need to fully cook the vegetables, just halfway. If you don't, they can burn on the outside and remain raw and crunchy in the middle. Since it is hard to precook tomatoes, slice them very thinly instead. The olives and garlic don't need to be precooked.

For a Detroit-style pizza, intermingle the cheese with the vegetables on top of the pizza. Don't put the vegetables over the cheese or vice versa because the pizza won't bake well (the cheese will get soggy and won't brown).

To make New York square pizza, follow the multiplier table instructions on page 363, but leave the sweet onion, tomato, mushroom, and garlic amounts as is.



Veggie New York square pizza



MEAT LOVER'S PIZZA

quick New York pizza tomato sauce—pizza cheese—meatball—Italian sausage—pepperoni—salami

This pizza is on the opposite end of the spectrum from the Veggie Pizza (see page 203). Its open-ended name invites you to add any number of varieties of meat, but from the traditionalist New York pizza slice perspective, there must be pepperoni, Italian sausage, and “meatball” in the mix. “Meatball” is in quotation marks because what you typically find on meat lover’s pizza isn’t actual meatballs; it is a commercially made

cooked meat loaf that is sold sliced thin and frozen, ready to be put on top of the pizza. Actual meatballs can also be used, but we understand that making them from scratch can be an extra layer of labor that pizzarias may want to avoid. We highly recommend making them yourself; shape them small so they don’t roll off your pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 2:225	400 g	1⅔ cups	40
New York Pizza Dough see page 2:132	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Meatball, thinly sliced	80 g	n/a	8
Italian Sausage, cooked and crumbled see page 2:381	80 g	n/a	8
Pepperoni, thinly sliced	80 g	n/a	8
Salami, thinly sliced	80 g	n/a	8

SUBSTITUTIONS

- Almost any type of sausage and/or cured meat will work well. Make sure that they won’t dry out in the oven (like prosciutto or mortadella would). Otherwise, apply the cured meat after baking.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 50 cm / 20 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.
- 6 Distribute the meat evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 72). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Cut into 8, 10, or 12 triangles.

For Detroit-style pizza, you can place the meat on top of the cheese or slightly mix them together, but don’t cover the meat with the cheese.

For al taglio pizza, follow the Angelo Iezzi-inspired al taglio instructions on page 143. Top the pre-baked pizza with the sauce and cheese before adding the meat and then finishing in a hot oven.



Meat lover’s al taglio pizza



BUFFALO CHICKEN PIZZA

Frank's RedHot New York square pizza sauce—pizza cheese—buffalo chicken—blue cheese dressing—shaved celery

Based on the classic sports bar or brewery appetizer that is originally made with chicken wings, this pizza is made with boneless chicken thighs instead to make it easier to eat. It is difficult to overcook chicken thighs, allowing you to fry them very crispy without worrying about the

meat drying out, which happens with leaner parts of the bird, such as the breast. You want them extra crispy so that they stay that way even after they have been tossed in sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 2:152	700 g	n/a	100
Frank's RedHot New York Square Pizza Sauce see page 209	225 g	2/3 cup + 1 1/2 Tbsp	32.14
Pizza cheese, shredded	325 g	3 2/3 cups	46.43
Buffalo Chicken see next page	500 g	n/a	71.43
Blue cheese dressing	50 g	1/4 cup	7.14
Celery, shaved	30 g	1/3 cup	4.23

SUBSTITUTIONS

- You can make the buffalo chicken with breast meat instead of thighs or purchase chicken nuggets ready to fry from the grocery store.

Be sure to peel the rough fibers of the celery rib first before shaving the ribbons since they aren't easy to eat.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- Preheat the oven.
- Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.
- Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.
- Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the surface, covering it completely.
- Distribute the cheese evenly over the sauce.
- Distribute the chicken evenly over the cheese. Try to put it in areas of the pizza where you know you won't be slicing the pizza once it is baked.
- Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- Remove the pizza and place on a serving tray.
- Drizzle the blue cheese dressing evenly over the entire pizza.
- Scatter the shaved celery ribbons over the pizza.
- Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

If you want to try this flavor theme on a Neapolitan pizza, we recommend cutting the chicken into much smaller pieces before frying (about 1.25 cm / 1/2 in). Because Neapolitan pizza has a softer crust than New York square pizza, it can't support a piece of fried chicken this size.

For al taglio pizza, it is a good idea to apply the chicken after the pizza has been baked. Drizzle the blue cheese dressing over the pizza and then top with the chicken and celery.



BUFFALO CHICKEN

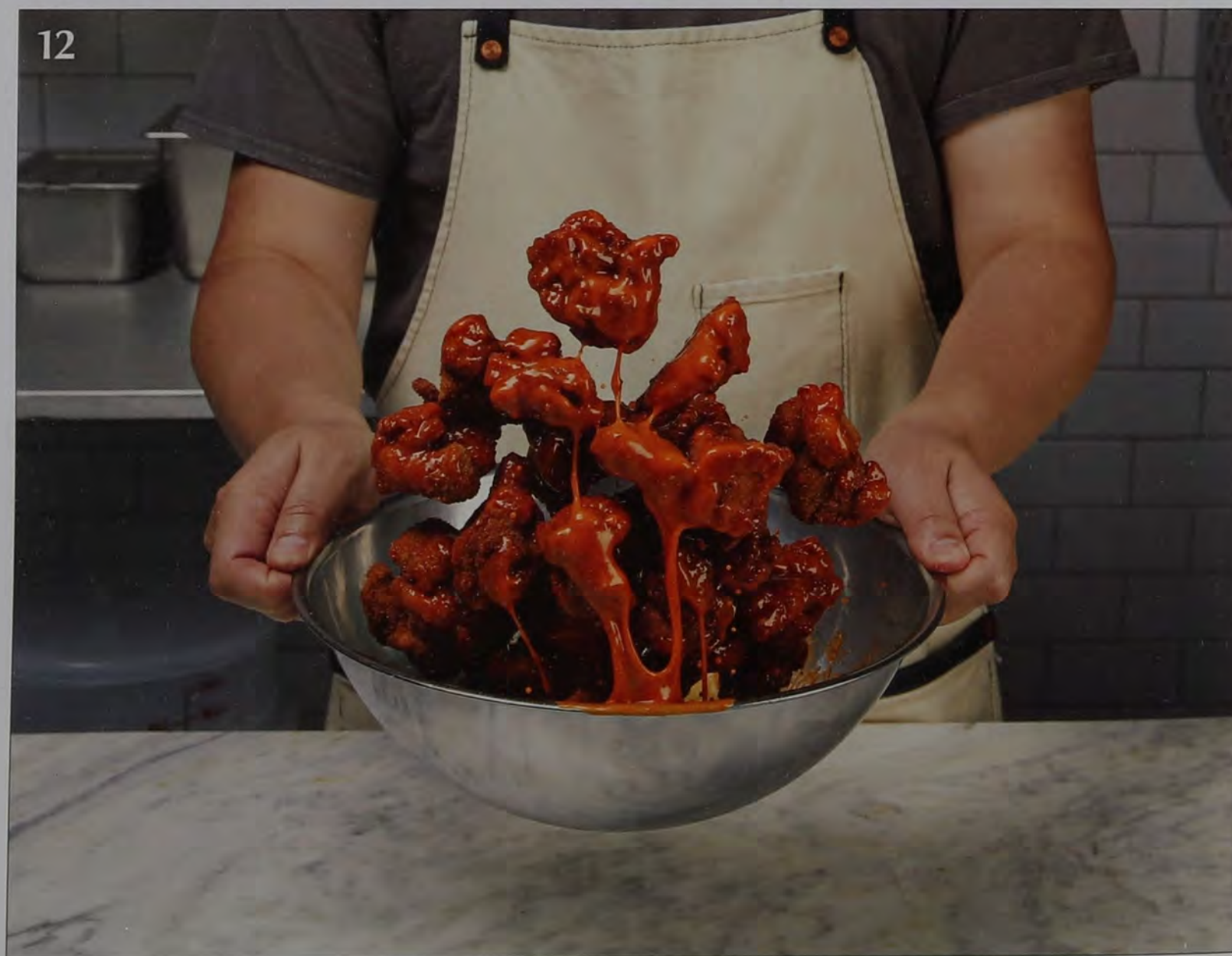
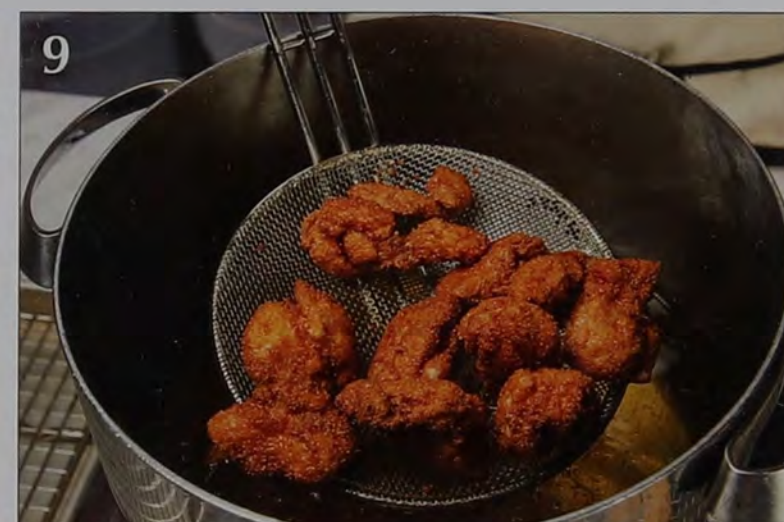
Total Time: Active: 15–20 min—Yield: ~790 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
All-purpose flour, 10%–11.5% protein	75 g	2/3 cup	12.5
Cayenne pepper	0.1 g	1/16 tsp*	0.01
Bread crumbs	215 g	1 3/4 cups	35.83
Eggs, beaten	150 g	3 ea	25
Chicken thighs, boneless and skinless, cut into 2.5 cm / 1 in pieces	600 g	n/a	100
Fine salt	as needed		
Neutral oil	as needed		
Frank's RedHot sauce	100 g	1/3 cup	16.67
Butter, melted	100 g	1/2 cup	16.67

*You can approximate this small amount of cayenne by measuring 1/8 tsp and dividing it into two equal parts. Use one part to make the flour mixture.

PROCEDURE

- 1 Combine the flour and cayenne pepper and mix thoroughly.
- 2 Put the flour mixture, bread crumbs, and eggs in three separate containers. Place the containers next to each other.
- 3 Season the chicken with salt. Evenly coat the chicken pieces with the flour.
- 4 Shake the excess flour off several pieces of chicken at a time, then dredge them in the beaten egg until thoroughly coated.
- 5 Drain off any excess egg, and place the chicken in the bread crumbs.
- 6 Evenly coat the chicken in the bread crumbs, pressing them into the flesh until fully adhered.
- 7 Place the breaded chicken on a wire rack, and repeat the breading procedure with the remaining chicken pieces.
- 8 Fill a pot no more than halfway with oil, and heat the oil to 190°C / 375°F.
- 9 In small batches, fry the breaded chicken until golden brown, 4 to 5 min.
- 10 Drain the fried chicken on a wire rack.
- 11 Whisk together the hot sauce and melted butter.
- 12 Gently toss the fried chicken pieces in the sauce mixture until evenly coated.
- 13 Rest the buffalo chicken pieces on a wire rack until ready to use, up to 2 h.



FRANK’S REDHOT NEW YORK SQUARE PIZZA SAUCE

Total Time: Active: 1 min—Yield: ~225 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Frank’s RedHot sauce	200 g	2⁄3 cup	100
New York Square Pizza Tomato Sauce see page 2:225	25 g	1½ Tbsp	12.5

PROCEDURE

- 1 Combine the hot sauce and tomato sauce,
and mix thoroughly.
- 2 Store for up to 4 d in refrigeration. Freeze
for up to 3 mo.

Buffalo chicken New York pizza





TEX-MEX PIZZA

thin-crust pizza tomato sauce—pizza cheese—chorizo—black bean—corn—olive—sour cream—pickled jalapeño—cilantro

A combination of flavors that are popular in Mexico and flavors that are favored in Texas and other southwestern states of the United States yields a cuisine known as Tex-Mex, which is probably more popular in Texas

than it will ever be in Mexico. It has also found its way onto this pizza, which you could arguably call Ital-Tex-Mex.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 2:225	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Pizza cheese, shredded	270 g	3 cups	72.97
Mexican chorizo, crumbled and rendered	120 g	n/a	32.43
Black beans (canned), drained	40 g	¼ cup	10.81
Corn kernels, fresh or frozen	40 g	¼ cup	10.81
Black olives, pitted and thinly sliced (optional)	40 g	¼ cup + 1 Tbsp	10.81
Sour cream	50 g	2 Tbsp + 2 tsp	13.51
Pickled jalapeño slices	40 g	¼ cup	10.81
Fresh cilantro leaves	2.5 g	2 Tbsp	0.68

SUBSTITUTIONS

- Pinto beans can be used in place of black beans.
- You can use fresh jalapeños instead of pickled jalapeños.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.
- 3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (see page 12). Dock the dough.
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.
- 5 Distribute the cheese evenly over the sauce.
- 6 Distribute the chorizo, beans, corn, and olives evenly over the cheese.
- 7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 20). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Apply the sour cream in dollops over the top of the pizza. Arrange the pickled jalapeños and cilantro leaves on top.
- 12 Cut into 6–8 triangles.

Tex-Mex artisan pizza



KEBAB PIZZA

quick New York pizza tomato sauce—pizza cheese—gyro meat—gyro sauce—tomato—red onion

We were astounded at how popular kebab pizza is in Western Europe (see page 1:144). But we totally get why putting these ingredients on top of dough and serving it with a creamy sauce works. We made a more Modernist version of the pizza by cooking the gyro meat sous vide. We

saw some interesting presentations during our travels, including ones where the pointy ends of the pizza slices were folded up toward the rims and the center was filled with salad and dressing (and sometimes even French fries).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 2:225	400 g	1⅔ cups	40
New York Pizza Dough see page 2:132	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Gyro Meat, thinly sliced see next page	325 g	n/a	32.5
Tomato, diced small	75 g	½ cup	7.5
Red onion, diced small	30 g	¼ cup	3
Gyro Sauce see next page	100 g	⅓ cup + 2 Tbsp	10

SUBSTITUTIONS

- Use al pastor and its classic taco garnishes in lieu of gyro meat for a Mexican version of this pizza.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the tomato sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 50 cm / 20 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the tomato sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.
- 6 Distribute the meat evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 72). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Distribute the tomato and onion over the pizza.
- 12 Drizzle the gyro sauce over the pizza using a squeeze bottle or piping bag.
- 13 Cut into 8, 10, or 12 triangles.



GYRO MEAT

Total Time: Active: 10–15 min / Inactive: 1 h—Yield: ~900 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Yellow onion, sliced 6 mm / ¼ in thick	120 g	¾ cup	26.67
Canola oil	as needed		
Ground lamb or beef	450 g	n/a	100
Ground pork	225 g	n/a	50
Eggs	100 g	2 ea	22.22
Fine salt	12 g	2⅛ tsp	2.67
Fresh flat-leaf parsley, minced	8 g	2 Tbsp	1.78
Scallion, thinly sliced	8 g	1 ea	1.78
Freshly ground black pepper	7.5 g	1 Tbsp	1.67
Garlic clove, minced	7 g	1 ea	1.56
Dijon mustard	5 g	1 tsp	1.11
Paprika	2.5 g	1 tsp	0.56
Coriander, ground	1.5 g	½ tsp	0.33

PROCEDURE

- 1 Preheat a water bath with an immersion circulator to 65° C / 149° F.
- 2 Preheat a cast-iron skillet until smoking. While the pan is preheating, lightly brush the onion slices with oil.
- 3 Cook the onions until tender and caramelized, about 8–10 min per side. Set aside to cool to room temperature.
- 4 Combine the onion, lamb, pork, eggs, salt, parsley, scallion, pepper, garlic, mustard, paprika, and coriander in a food processor. Process until the meat is a homogeneous paste and the seasonings are evenly mixed through, about 1 min.
- 5 Place a large piece of plastic wrap on a worktable. Shape the forcemeat into a tube approximately 23 cm long by 5 cm in diameter / 9 in long by 2 in. in diameter.
- 6 Wrap the forcemeat in 2–3 layers of plastic wrap. Tie the ends of the tube to seal.
- 7 Cook sous vide for 1 h, then transfer to an ice bath to cool completely. Chill in the refrigerator overnight.
- 8 Using an electric slicer, cut the meat lengthwise into 3 mm / ⅛ in slices.
- 9 Store for up to 3 d in refrigeration.

GYRO SAUCE

Total Time: Active: 1–2 min—Yield: ~220 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Greek yogurt, full-fat	185 g	¾ cup	100
Extra-virgin olive oil	15 g	1 Tbsp	8.11
Lemon juice	10 g	2 tsp	5.41
Fresh flat-leaf parsley, minced	8 g	2 Tbsp	4.32
Fresh dill, minced	4 g	1 Tbsp	2.16

PROCEDURE

- 1 Combine the yogurt, olive oil, lemon juice, parsley, and dill. Mix thoroughly.
- 2 Transfer to a squeeze bottle or piping bag.
- 3 Store for up to 3 d in refrigeration.





MARINARA SBAGLIATA PIZZA

INSPIRED BY DIEGO VITAGLIANO

marinara pizza tomato sauce—basil pesto—oregano

This recipe is inspired by Diego Vitagliano, the owner and pizzaiolo at 10 Diego Vitagliano Pizzeria in Naples. His pizza is on the canotto-style range of the Neapolitan spectrum, with a very large and open rim crust

(see page 1:135). This version of marinara pizza is called sbagliata, meaning “mistaken” because it keeps the traditional flavors and ingredients of a marinara, but assembles and presents them in a very different way.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	140 g	½ cup	56
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Basil Pesto see page 2:238	45 g	3 Tbsp	18
Dried oregano	0.5 g	½ tsp	0.2
Extra-virgin olive oil (optional)	15 g	1 Tbsp	6

SUBSTITUTIONS

- The basil is important to the flavor profile of this pizza, but any other pesto can be used if preferred.

This pizza requires a thicker sauce than our standard marinara so that it doesn't get soupy.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Spoon or pipe the pesto in a spiral over the tomato sauce.
- 6 Distribute the oregano evenly over the pizza.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Once the dough starts to brown, start spinning the pizza.
- 10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray.
- 12 Drizzle the olive oil (if using) in a spiral over the pizza.
- 13 Serve the pizza whole or cut into 6 triangles.

For al taglio pizza, prebake the pizza dough with tomato sauce or without (see page 141). Once cool, apply the toppings as instructed in steps 4–6 and 12.

For a New York square pizza, prebake the dough, then apply the toppings as instructed in steps 4–6 and 12.

For Detroit-style pizza, bake the pizza dough with the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 109) and then apply the toppings as instructed in steps 4–6 and 12.





MARGHERITA SBAGLIATA PIZZA

INSPIRED BY FRANCO PEPE

marinara pizza tomato sauce—fior di latte mozzarella cheese—extra-virgin olive oil—basil oil

Just as there is a Marinara Sbagliata (see page 215), there is a Margherita Sbagliata, or “mistaken” margherita. This is the creation of Franco Pepe, chef and owner of Pepe in Grani in Caiazzo, in the province of Caserta,

Italy, who is one of the most talented pizzaioli in the world. This pizza hardly constitutes a mistake to us—we tasted it in its place of origin on two occasions, and both were extremely memorable.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	40 g	2½ Tbsp	16
Fior di Latte Mozzarella, cut and drained see page 2:324	140 g	½ cup	56
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Extra-virgin olive oil (optional)	5 g	1 tsp	2
Basil Oil see next page	6 g	1 tsp	2.4

SUBSTITUTIONS

- Any type of fresh mozzarella cheese can be used instead of fior di latte mozzarella.

If you are making a non-Neapolitan pizza, use a combination of pizza cheese and fresh mozzarella instead of all one or the other.

This pizza requires a thicker sauce than our standard marinara so that it doesn’t get soupy.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce and cheese 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Distribute the cheese evenly over the dough.
- 5 Drizzle the olive oil in a spiral over the pizza, if using.
- 6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 7 Load into the oven with a quick pull-away motion.
- 8 Once the dough starts to brown, start spinning the pizza.
- 9 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Pipe the tomato sauce onto the melted cheese.
- 12 Drizzle the basil oil over the pizza.
- 13 Serve the pizza whole or cut into 6 triangles.

Margherita sbagliata New York square pizza



BASIL OIL

Total Time: Active: 1–2 min / Inactive: 7–10 min—Yield: ~200 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Extra-virgin olive oil	205 g	1 cup	100
Fresh basil leaves, torn	100 g	2 cups	48.8
Fresh flat-leaf parsley leaves	50 g	1 cup	24.39

PROCEDURE

- 1 Blend the oil and herbs to a smooth puree in a blender or food processor.
- 2 Strain through a fine-mesh sieve lined with cheesecloth, and chill over an ice bath.
- 3 Store for up to 1 mo in refrigeration.



MARINARA PIZZA WITH FRESH MOZZARELLA

INSPIRED BY ENZO COCCIA

marinara pizza tomato sauce—fior di latte mozzarella cheese—garlic—oregano—extra-virgin olive oil

According to pizzaiolo Enzo Coccia, this is one of the hardest pizzas to make well. The extra amount of sauce and cheese that go on this pizza need to be weighed against the time it takes to bake it, which isn't very long to fully melt the cheese and to evaporate enough moisture off the sauce so it is not soupy. If you use our marinara sauce, however, which is

already lower in moisture, and you drain the cheese really well, then the work is a little easier. Additionally, we recommend finishing baking the pizza at the mouth of the oven, where it is cooler, so that the moisture in the sauce and cheese can evaporate a little while longer without the crust getting too dark and burnt.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 2:225	210 g	¾ cup	84
Fior di Latte Mozzarella, cut and drained see page 2:324	130 g	½ cup	52
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Garlic clove	5 g	1 ea	2
Dried oregano	0.2 g	¼ tsp	0.08
Extra-virgin olive oil	12 g	2½ tsp	4.8

SUBSTITUTIONS

- Any type of fresh mozzarella can be used instead of fior di latte mozzarella cheese.

This pizza requires a thicker sauce than our standard marinara so that it doesn't get soupy.

Increasing the amount of sauce will not work well with a Detroit-style pizza; you can double the cheese but place half of it under the sauce and half of it on top.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- Preheat the oven.
- Temper the sauce and cheese 2 h before topping the pizza.
- Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- Distribute half of the cheese over the dough, leaving a 2.5 cm / 1 in border.
- Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the cheese, leaving a 2.5 cm / 1 in border.
- Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.
- Distribute the remaining cheese evenly over the pizza.
- Distribute the oregano evenly over the cheese.
- Drizzle the olive oil in a spiral over the pizza.
- Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- Load into the oven with a quick pull-away motion.
- Once the dough starts to brown, start spinning the pizza.
- Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49). When the dough looks two-thirds baked, bring the pizza close to the mouth of the oven, and finish baking it there, spinning it frequently. It is done when the sauce and cheese don't slosh around the pizza.
- Check the doneness of the bottom of the pizza.
- Remove the pizza and place on a serving tray.
- Serve the pizza whole or cut into 6 triangles.

Marinara thin-crust pizza
with fresh mozzarella



GENOVESE PIZZA

INSPIRED BY PIETRO PARISI

French onion sauce—braised beef short rib

This recipe was inspired by an amazing pizza we had in Italy made by Pietro Parisi, aka il Cuoco Contadino, or the Farmer Chef. His restaurant,

Era Ora, is located in Palma Campania, about 25 kilometers east of Naples. We liked this one so much we wanted to take a shot at replicating it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
French Onion Sauce see page 2:280	300 g	1½ cups	81.08
Braised Short Ribs, shredded see next page	170 g	n/a	45.95
Reserved short rib braising liquid, warm see next page	30 g	2 Tbsp	8.11

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

You can add Swiss cheese, Emmental, or Gruyère if you wish; use the amount in the iconic recipe of your pizza of choice.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the meat evenly over the sauce.
- 6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 7 Load into the oven with a quick pull-away motion.
- 8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- 9 Remove the pizza and place on a serving tray.
- 10 Drizzle the braising liquid over the pizza.
- 11 Cut into 6–8 triangles.

For Detroit-style pizza, you can intermingle the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 109) with the caramelized onion and short ribs; you can optionally apply hot tomato sauce over the pizza once it is baked.



BRAISED SHORT RIBS

Total Time: Active: 5–10 min / Inactive: 10½–12½ h—Yield: ~500 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Canola oil	as needed		
Bone-in beef short ribs, cut into approximately 10 cm by 5 cm / 4 in by 2 in pieces	1.1 kg	n/a	100
Fine salt	as needed		
Beef Stock see page 2:268	700 g	3 cups	63.64

PROCEDURE

- 1 Preheat the oven to 120° C / 250° F.
- 2 Heat a thin layer of oil in a nonstick pan over medium-high heat until smoking. While the oil is heating, season the short ribs with salt.
- 3 Working in batches if necessary to avoid crowding, pan-sear the short ribs until golden brown on all sides.
- 4 Transfer the short ribs to an oven-safe dish, bone side up, and add the beef stock. Cover the dish tightly with aluminum foil, and transfer to the oven. Cook until the meat is tender, 10–12 h.
- 5 Remove the short ribs from the liquid. Discard the bones and any connective tissue, and finely shred the meat.
- 6 Pass the braising liquid through a fine-mesh sieve into a pot.
- 7 Reduce over high heat, skimming occasionally, until the liquid has reduced to about 500 g (1½ cups).
- 8 Pour half of the liquid over the reserved meat and the other half into a small container.
- 9 If not using immediately, chill both over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.



IL PORCO PIZZA

INSPIRED BY DAN RICHER

ricotta—Swiss cheese—cheddar cheese—braised pork trotter—sweated onion—garlic confit—potato confit

Pig trotters are a very underused (and maybe unpopular) part of the pig, but they are very meaty, flavorful, and full of collagen. We take advantage of the collagen that is released while the trotters are cooking. Once that collagen-rich liquid cools down, it gels (this is a source of gelatin) and it

can be cubed or cut into small pieces, which we spread over the pizza just after we bake it. This yields a very flavorful gel that slowly melts and melds into the hot pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Ricotta see page 2:338	110 g	½ cup	29.73
Heavy cream	30 g	2 Tbsp	8.11
Cheddar cheese, shredded	90 g	¾ cup	24.32
Swiss cheese, shredded	90 g	¾ cup	24.32
Braised Pork Trotters see next page	100 g	n/a	27.03
Potato confit see page 2:366	50 g	⅓ cup	13.51
Sweated onions see page 31	20 g	2 Tbsp	5.41
Pork trotter braising liquid cubes see next page	15 g	2 Tbsp	4.05
Garlic confit see page 2:366	10 g	2 ea	2.7

SUBSTITUTIONS

- You can use pulled pork instead of the pork trotters.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough 1½–2 h before shaping the pizza.
- 3 Combine the ricotta and heavy cream. Mix well until lump free, and set aside at room temperature for up to 2 h.
- 4 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the ricotta sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 6 Distribute the cheddar and Swiss cheeses evenly over the sauce.
- 7 Distribute the pork, potato, and onions evenly over the cheese.
- 8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 9 Load into the oven with a quick pull-away motion.
- 10 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray.
- 12 Top with the braising liquid cubes and garlic. Allow the gel to melt for a few seconds.
- 13 Cut into 6–8 triangles.



BRAISED PORK TROTTERS

Total Time: Active: 15–20 min / Inactive: 5–6 h—Yield: ~300 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Honey	30 g	2 Tbsp	3.33
Sugar	30 g	2 Tbsp + 1 tsp	3.33
Pork trotters, split	900 g	n/a	100
White onion, thinly sliced	100 g	¾ cup	11.11
Carrot, thinly sliced	100 g	1 cup	11.11
Leek, thinly sliced	100 g	1½ cups	11.11
Garlic cloves, peeled	14 g	2 ea	1.55
Peppercorns	2.5 g	1 tsp	0.28
Coriander seeds	3 g	2 tsp	0.33
Water	as needed		
Fine salt	as needed		

PROCEDURE

- 1 Preheat the oven to 220°C / 425°F.
- 2 Heat the honey and sugar in a large, oven-safe pot until bubbling. Add the trotters to the pot, and place in the oven.
- 3 Roast, turning occasionally, until the trotters are golden brown, about 20 min.
- 4 Remove the pot from the oven, and turn the temperature down to 150°C / 300°F.
- 5 Add the vegetables and aromatics to the pot, and cover with water.
- 6 Cover the pot tightly, and return to the oven to roast until the pig trotters are fork tender, 4–5 h.
- 7 Remove the trotters from the pot. Remove the meat from inside the trotters, cut into bite-size pieces, if necessary, and set aside.
- 8 Pass the braising liquid through a fine-mesh sieve into a pot.
- 9 Reduce over high heat, skimming occasionally, until the liquid has reduced to about 500 g (1½ cups).
- 10 Pour half of the liquid over the reserved meat and the other half into a small container, ideally with straight sides. Cool both over an ice bath.
- 11 Dice the gelled liquid into 1 cm / 0.4 in cubes and reserve under refrigeration.
- 12 Prior to assembling a pizza, remove 100 g of the meat from the liquid and season with salt to taste.





PIZZA ROSSA

INSPIRED BY CHRIS BIANCO

Parmigiano-Reggiano cheese—rosemary—red onion—pistachios—extra-virgin olive oil

This unassuming pizza is possibly one of the best we have tasted from Chris Bianco, of Pizzeria Bianco in Phoenix, Arizona. It looks deceptively simple, but all of the ingredients together create a very special pizza that

we can't get enough of. When we asked Chris to show us how to make this pizza, he demonstrated his well-honed skills at eyeballing just the right amount of each ingredient.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Parmigiano-Reggiano cheese, finely grated	85 g	¾ cup + 1½ Tbsp	22.97
Fresh rosemary, minced	2 g	1½ tsp	0.54
Red onion, thinly sliced	25 g	¼ cup	6.76
Pistachios, coarsely chopped	30 g	¼ cup	8.11
Extra-virgin olive oil	15 g	1 Tbsp	4.05

SUBSTITUTIONS

- The ingredients are pretty simple to acquire, but white onion is fine to use instead of red, as well as other grating hard cheeses such as Grana Padano instead of Parmigiano-Reggiano.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 4 Distribute the cheese evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the rosemary and then the onions evenly over the cheese.
- 6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 7 Load into the oven with a quick pull-away motion.
- 8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Poke any bubbles to deflate them. Distribute the pistachios evenly over the pizza just before finishing baking.
- 9 Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Drizzle the olive oil over the pizza.
- 12 Cut into 6–8 triangles.

For Detroit-style pizza, add the Parmigiano-Reggiano cheese to the standard cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 109) that goes on this pizza.

For al taglio pizza, use a prebaked crust (see page 141) as the base to assemble this pizza.

For pizza rossa focaccia, use 1 kg dough and follow the general directions on page 117. Replace the toppings with 70 g (¾ cup) Parmigiano-Reggiano and 1 g (¾ tsp) minced fresh rosemary. Keep the rest of the toppings the same.

Pizza rossa focaccia





CAL-ITALIA PIZZA

INSPIRED BY TONY GEMIGNANI

Asiago cheese—pizza cheese—Gorgonzola cheese—fig jam—prosciutto—balsamic vinegar glaze

When we asked Tony Gemignani which one of his pizzas he identifies his style most with, he didn't hesitate with his answer: the Cal-Italia. It is a

fantastic combination of sweet, salty, and funky, with a lot of the toppings we associate with California, where most of his pizzerias are located.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Asiago cheese, finely grated	55 g	½ cup + 2 Tbsp	14.86
Pizza cheese, shredded	170 g	2 cups	45.95
Gorgonzola cheese, crumbled	45 g	¼ cup + 1 Tbsp	12.16
Fig jam	50 g	2 Tbsp + 1 tsp	13.51
Prosciutto, thinly sliced and torn into bite-size pieces	85 g	n/a	22.97
Balsamic vinegar glaze	5 g	¾ tsp	1.35

SUBSTITUTIONS

- You can use any other blue cheese instead of the Gorgonzola.
- Instead of prosciutto, try Serrano ham or go all out with Jabugo ham.
- Parmigiano-Reggiano cheese works well instead of Asiago.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 4 Distribute the Asiago cheese evenly over the dough, leaving a 2.5 cm / 1 in border. Distribute the pizza cheese evenly over the Asiago.
- 5 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 6 Load into the oven with a quick pull-away motion.
- 7 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Poke any bubbles to deflate them. Distribute the Gorgonzola cheese evenly over the pizza just before finishing baking.
- 8 Check the doneness of the bottom of the pizza.
- 9 Remove the pizza and place on a serving tray.
- 10 Place small dollops of the fig jam around the pizza. Place the prosciutto on the pizza. Drizzle the balsamic vinegar glaze on top.
- 11 Cut into 6–8 triangles.

For al taglio pizza, use a prebaked crust (see page 141) as the base to assemble this pizza. Add Asiago cheese before reheating, then add the rest of the toppings after the pizza comes out of the oven. Keep the topping amounts the same with the exception of the fig jam (use 160 g / ½ cup) and the balsamic vinegar glaze (use 16 g / 2½ tsp).

Cal-Italia Brazilian
thin-crust pizza



TRIPLE ZUCCHINI PIZZA

INSPIRED BY SIMONE LOMBARDI

pressure-caramelized zucchini sauce—roasted zucchini and yellow squash—pizza cheese—brown butter—Parmigiano-Reggiano cheese—sage—baby squash blossom

If you have ever grown zucchini (or any kind of squash), you know that you might end up with far more than you know what to do with. In this pizza, inspired by the pizzaiolo at a pizzeria in Milan called Dry, you

can use them a few ways, from a delicious pressure-caramelized squash sauce to roasted squash as a topping and the blossoms as a garnish.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 2:152	700 g	n/a	100
Pressure-Caramelized Zucchini Sauce see page 2:279	225 g	¾ cup + 3 Tbsp	32.14
Pizza cheese, shredded	325 g	3⅔ cups	46.43
Roasted Zucchini and Yellow Squash see next page	210 g	2 cups	30
Parmigiano-Reggiano cheese	30 g	⅓ cup	4.29
Brown Butter, melted see next page	10 g	2 tsp	1.43
Dried sage	0.2 g	¼ tsp	0.02
Baby squash blossoms, steamed	50 g	8 ea	7.14
Extra-virgin olive oil	5 g	1 tsp	0.72
Fine salt	0.2 g	¼ tsp	0.02
Freshly ground black pepper	0.2 g	⅛ tsp	0.02

For Detroit-style pizza, you can apply the pressure-caramelized zucchini sauce after baking. You can also apply it on the dough first and then top with the cheese; we found that this sauce doesn't cause a noticeable gum line.

For al taglio pizza, prebake the dough with the zucchini sauce.

For Neapolitan pizza, place the roasted squash on the sauce and then top with the cheese. Place the squash blossoms on the pizza before baking and drizzle with olive oil.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.
- 4 Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.
- 5 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the sauce evenly over the surface, covering it completely.
- 6 Distribute the pizza cheese evenly over the sauce.
- 7 Distribute the roasted squash evenly over the pizza cheese. Try to put it on in areas of the pizza where you know you won't be slicing the pizza once it is baked.
- 8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 9 Remove the pizza and place on a serving tray.
- 10 Shave the Parmigiano-Reggiano cheese over the pizza, making sure to evenly space the garnish.
- 11 Drizzle the brown butter evenly over the pizza.
- 12 Crush and sprinkle the dried sage evenly over the pizza.
- 13 Place the squash blossoms on the pizza, evenly spacing them in a 4 by 2 grid so each slice gets a blossom.
- 14 Drizzle the olive oil over the squash blossoms.
- 15 Season the squash blossoms with salt and pepper.
- 16 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).



ROASTED ZUCCHINI AND YELLOW SQUASH

Total Time: Active: 5–7 min / Inactive: 30 min—Yield: ~210 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Zucchini, sliced 6 mm / ¼ in thick	400 g	1 qt	100
Yellow squash, sliced 6 mm / ¼ in thick	400 g	1 qt	100
Extra-virgin olive oil	20 g	1 Tbsp + 1 tsp	5
Fine salt	8 g	1½ tsp	2

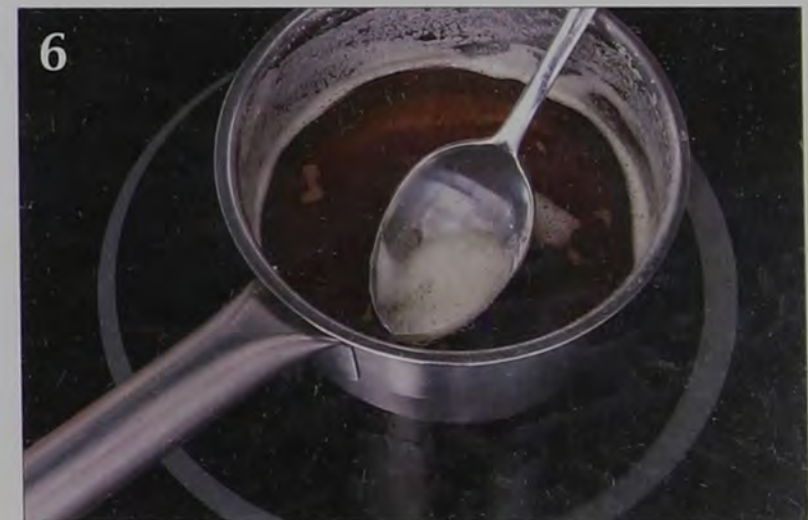
PROCEDURE

- 1 Preheat the oven to 230°C / 450°F.
- 2 Toss the zucchini and yellow squash with the oil and salt.
- 3 Spread in a single layer on a sheet tray.
- 4 Roast until tender, about 30 min.
- 5 Cool to room temperature before using.
- 6 Store for up to 3 d in refrigeration.

HOW TO Make Clarified Butter and Brown Butter

High-powered blenders, and emulsifiers like egg and soy lecithin, allow you to make a fine emulsion and stabilize it. Clarified butter (called ghee in Indian cuisine) is one of those rare cases in which chefs intentionally break an emulsion—in this case, the emulsion of water, fat, and milk solids that we know and love as butter. When fully heated, these components separate, and you can isolate the pure, clarified butterfat.

Once clarified, butter tolerates higher temperatures without burning. It also keeps longer. If you cook butter thoroughly enough during the clarification process, the milk solids can caramelize and lend their flavors and colors to the clarified butter, yielding the dark, nutty brown or black of *beurre noisette* and *beurre noir*, respectively.



- 1 Melt unsalted butter slowly in a saucepan over gentle heat.
- 2 Wait for the butter to start to bubble—a sign that the emulsion has broken. Set the pan aside to let the layers settle.
- 3 To make ghee, skip to step 5. For brown butter, skip to step 6. For black butter, skip to step 7. For clarified butter, spoon off the froth from the top.
- 4 Clarify the butter by filtering it through a very fine sieve or through cheesecloth.
- 5 To make ghee, continue to warm the melted butter from step 2 over low heat for 45 min. As the milk proteins oxidize and solidify, the flavor will deepen, but the butter will not brown. Sieve the ghee as in step 4 immediately, or let it rest overnight to develop even more flavor.
- 6 To make brown butter, seal 100 g of melted butter from step 2 with 30 g of nonfat milk powder in a canning jar, place the jar in a pressure cooker filled with 1 cm / ⅜ in water, and then pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min. Sieve the butter as in step 4.
- 7 To make black butter, stir 30 g of nonfat milk powder into 100 g of melted butter from step 2, and heat the mixture until the solids brown and darken but do not scorch. Sieve the butter as in step 4.

Adding nonfat milk powder while you cook brown or black butter effectively increases the amount of milk solids, which in turn creates more flavor and deeper color.





FLAVOR THEMES

SPICY CALABRESE PIZZA

New York / artisan pizza tomato sauce—fior di latte mozzarella cheese—spicy Calabrese sausage—basil

Spicy Calabrese sausage is the key topping on this pizza. It is spicy charcuterie that fits with the artisan crust very well. You can opt to use in the way that pepperoni can be spicy, but it is a higher-end type of pepperoni if you prefer.

INGREDIENTS	WEIGHT	VOLUME	SCALING %	SUBSTITUTIONS
New York / Artisan Pizza	145 g	2/3 cup	39.19	• You can use any form of fresh mozzarella cheese instead of fior di latte mozzarella.
Tomato Sauce				
see page 2:227				
Fior di Latte Mozzarella, cut and drained	180 g	1¼ cups	48.65	For New York square pizza, use the recommended amount of dough and cheese on page 133. Keep the sauce amount at 145 g and use 140 g spicy Calabrese sausage along with 1 g (1–2 ea) fresh basil leaves.
Artisan Pizza Dough	370 g	n/a	100	
see page 2:142				
Spicy Calabrese sausage, thinly sliced	110 g	n/a	29.73	For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.
Fresh basil leaves, cut into a chiffonade	5 g	6–8 ea	1.35	

ASSEMBLY

- 1 Preheat the oven.

2 Temper the sauce and cheese 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce.

6 Distribute the sausage evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Top with the basil.

12 Cut into 6–8 triangles.



SUNDAY IN NAPLES PIZZA

white tomato sauce—ricotta—smoked mozzarella cheese—basil—garlic—Corbarino and Piennolo tomatoes—oregano—extra-virgin olive oil

For this pizza, we wanted to use ingredients that are closely identified with Naples but that are a little different from those used on the standard marinara or margherita. This white(ish) tomato sauce (see page 2:229) is

an infusion of garlic, basil, and yellow tomatoes into heavy cream. We use these same ingredients to top the pizza, along with smoked mozzarella, ricotta, and oregano.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Ricotta see page 2:338	55 g	¼ cup	22
White Tomato Sauce see page 2:229	25 g	2 Tbsp	10
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Garlic cloves	5 g	1 ea	2
Smoked mozzarella cheese, thinly sliced	85 g	4 ea	34
Corbarino tomatoes, jarred	25 g	2–3 ea	10
Piennolo tomatoes, jarred	25 g	2–3 ea	10
Fresh basil leaves, small (optional)	2 g	4 ea	0.8
Dried oregano	0.2 g	¼ tsp	0.08
Extra-virgin olive oil	5 g	1 tsp	2

SUBSTITUTIONS

- Instead of the Corbarino and Piennolo tomatoes, you can use fresh cherry tomatoes; use varying colors.
- You can replace the smoked mozzarella cheese with smoked provolone cheese.

This combination of toppings can be applied to all other styles of pizza. Keep in mind, however, that the white tomato sauce is very thin, which won't work well for pizzas that are baked for longer. For those pizzas, you'll want to use mascarpone, crème fraîche, or Greek yogurt instead of heavy cream for the white tomato sauce.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the ricotta and sauce 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Spread the ricotta evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Drizzle the sauce over the ricotta.
- 6 Slice the garlic directly over the ricotta and sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.
- 7 Distribute the mozzarella cheese evenly across the surface.
- 8 Place the tomatoes alongside the cheese, not on top of the cheese. Place the basil leaves near the mozzarella cheese.
- 9 Sprinkle the oregano all over the pizza.
- 10 Drizzle the olive oil in a spiral all over the pizza.
- 11 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 12 Load into the oven with a quick pull-away motion.
- 13 Once the dough starts to brown, start spinning the pizza.
- 14 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 15 Remove the pizza and place on a serving tray.
- 16 Serve the pizza whole or cut into 6 triangles.

Sunday in Naples
artisan pizza



ROAST BEEF PIZZA

shaved ribeye roast—roasted king trumpet mushroom—pizza cheese—Stilton cheese—crushed hazelnuts—balsamic vinegar glaze

This pizza features a wonderful combination of toppings that have contrasting temperatures and could just as easily find themselves inside a sandwich. We include a great recipe for cooking your own roast beef

sous vide to keep it from overcooking, but you can use store-bought roast beef.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Pizza cheese, shredded	80 g	¾ cup + 2 Tbsp	11.43
Roasted King Trumpet Mushrooms see next page	165 g	1½ cups	23.57
Ribeye Roast, sliced see next page	190 g	n/a	27.14
Stilton cheese, crumbled	95 g	⅔ cup	13.57
Hazelnuts, toasted and roughly crushed	30 g	¼ cup	4.29
Balsamic vinegar glaze	15 g	2¼ tsp	2.14

SUBSTITUTIONS

- Most mushrooms will work in place of the king trumpet mushrooms.
- Any blue cheese can be used in place of the Stilton.
- Try saba (reduced grape must) instead of the balsamic vinegar glaze.

For all pizzas (except New York square pizza, which is prebaked), apply the cheese and mushrooms before baking and the remaining toppings after the pizza comes out of the oven.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 4 Distribute the mushrooms evenly over the pizza cheese.
- 5 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 6 Slide the pizza off the pan and onto a cooling rack.
- 7 Place the slices of roast beef in two evenly-spaced rows down the length of the pizza.
- 8 Distribute the Stilton and then the hazelnuts evenly over the pizza.
- 9 Drizzle the balsamic vinegar glaze evenly over the entire pizza in thin diagonal lines.
- 10 Cut into 8 rectangles (4-by-2 grid), and serve immediately.



ROASTED KING TRUMPET MUSHROOMS

Total time: Active: 1–2 min / Inactive: 1 h—Yield: ~215 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
King trumpet mushrooms, trimmed and halved	420 g	10 ea	100
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	3.57
Fine salt	2 g	½ tsp	0.47
Freshly ground black pepper	0.5 g	¼ tsp	0.12

PROCEDURE

- 1 Preheat the oven to 190°C / 375°F.
- 2 Toss the mushrooms, olive oil, salt, and pepper to thoroughly coat.
- 3 Spread the mushrooms on a sheet pan in a single layer.
- 4 Roast until tender, about 1 h, stirring intermittently.
- 5 Cool to room temperature before using.

RIBEYE ROAST

Total time: Active: 5–10 min / Inactive: 2–3 h—Yield: ~400 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic cloves, peeled	12 g	2 ea	2.64
Extra-virgin olive oil	10 g	2 tsp	2.2
Fine salt	10 g	1¾ tsp	2.2
Black peppercorns	6 g	1 Tbsp	1.32
Fresh rosemary leaves	2 g	1½ tsp	0.44
Fresh thyme leaves	2 g	1½ tsp	0.44
Boneless ribeye roast, trimmed of excess fat	455 g	n/a	100

This will make much more than you need, but it will be hard to find a smaller cut of meat; use the rest for another pizza or for sandwiches.

PROCEDURE

- 1 Grind the garlic cloves, olive oil, salt, peppercorns, rosemary, and thyme in a coffee grinder or mortar and pestle until the mixture has a consistency similar to moist sand.
- 2 Preheat a water bath with an immersion circulator to 60°C / 140°F.
- 3 Smear the herb paste on every surface of the ribeye roast.
- 4 Vacuum seal the ribeye roast, then insert a temperature probe into the deepest part of the roast, making a watertight seal with insulating tape or duct tape.
- 5 Cook the ribeye roast sous vide to an internal temperature of 56°C / 133°F, 1½–2 h.
- 6 Cool completely inside the vacuum bag.
- 7 Preheat a combi oven to 260°C / 500°F.
- 8 Remove the ribeye roast from the vacuum bag and place on a wire rack inside a sheet pan.
- 9 Cook for 5 min with full fan.
- 10 Cool to room temperature.
- 11 Slice the roast beef 2 mm / 0.08 in thick with an electric slicer, and reserve.





RADICCHIO PIZZA

garlic confit aioli—pizza cheese—sautéed radicchio—endive—walnuts—lemon zest

The bitterness of radicchio and endive is the key flavor profile of this pizza. This is tempered by the rich walnuts and creamy aioli, with just a hint of lemon zest. The aroma of this pizza during and after baking is

one of the most enticing scents that we experienced while developing recipes for this book.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Garlic confit aioli see page 2:264	145 g	2/3 cup	39.19
Pizza cheese, shredded	180 g	2 cups	48.65
Radicchio wedges, sautéed see page 2:362	100 g	1 cup	27.03
Endive, thinly sliced	40 g	2/3 cup	10.81
Walnuts, toasted and coarsely chopped	15 g	2 Tbsp	4.05
Lemon zest, grated	1 g	1 tsp	0.27

SUBSTITUTIONS

- Adding a little bit of heavy cream, mascarpone, or ricotta on top of the radicchio before baking adds a delicious level of richness to this pizza.
- You can use another bitter vegetable, such as escarole or frisée, instead of the radicchio.

For al taglio pizza, follow the multiplier table on page 366, but keep the cheese amount at 180 g (2 cups) and increase the endive amount to 55 g (1 cup).

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the aioli evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the aioli.
- 6 Distribute the radicchio evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Top with the endive and walnuts. Zest the lemon directly over the pizza.
- 12 Cut into 6–8 triangles.



Radicchio al taglio pizza

MUSHROOM PIZZA

roasted mushroom mix—mascarpone cheese—ricotta—pizza cheese—shaved black truffle

A cousin to the Mushroom and Comté Pizza (see page 261) is this al taglio counterpart; it's no less delicious. We wouldn't judge you if you decided

to shave even more truffles than the recipe calls for all over this pizza just before serving it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Mascarpone cheese	200 g	$\frac{3}{4}$ cup + 2 Tbsp	28.57
Pizza cheese, shredded	200 g	2 $\frac{1}{4}$ cups	28.57
Roasted Mushroom Mix see next page	200 g	3 cups	28.57
Ricotta see page 2:338	200 g	$\frac{3}{4}$ cup + 2 Tbsp	28.57
Black truffle, shaved	8 g	1 Tbsp	0.14

SUBSTITUTIONS

- Instead of the mascarpone cheese, you could use the pressure-caramelized mushroom sauce from the Mushroom and Comté Pizza on page 261.
- The recipe calls for the mushrooms we like on this pizza, but practically any kind of mushroom would work, like button mushrooms, shiitake mushrooms, black trumpet mushrooms, and oyster mushrooms; just use the total amount we suggest.
- Instead of shaving truffles on top, you can drizzle truffle oil over the pizza just before you put it back in the oven.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Temper the mascarpone cheese for up to 2 h before baking. Spread the cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 4 Distribute the pizza cheese evenly over the mascarpone.
- 5 Distribute the mushrooms evenly over the pizza cheese.
- 6 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 8 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 7 Slide the pizza off the pan and onto a cooling rack.
- 8 Place dollops of ricotta evenly over the mushroom mix.
- 9 Distribute the truffles evenly over the pizza.
- 10 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the mascarpone, pizza cheese, and mushrooms before baking and the ricotta and truffles after the pizza comes out of the oven.



For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ROASTED MUSHROOM MIX

Total time: Active: 1–2 min / Inactive: 1 h—Yield: ~330 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cremini mushrooms, cut into quarters	265 g	3½ cups	100
Hen of the woods mushrooms, torn into 2.5 cm / 1 in pieces	260 g	1 qt	98.11
Chanterelle mushrooms, torn into 2.5 cm / 1 in pieces	240 g	1 qt	90.57
Wood ear mushrooms, rehydrated and torn into 2.5 cm / 1 in pieces	100 g	1¾ cups	37.73
Extra-virgin olive oil	25 g	3 Tbsp	9.43
Garlic cloves, crushed	15 g	2 ea	5.66
Fine salt	2.5 g	½ tsp	0.94
Fresh thyme sprig	1.5 g	4 ea	0.57

PROCEDURE

- 1 Preheat the oven to 190°C / 375°F.
- 2 Toss the mushrooms, olive oil, garlic, salt, and thyme to thoroughly coat.
- 3 Spread the mushrooms on a sheet pan in a single, even layer.
- 4 Roast until tender, about 1 h, stirring intermittently.
- 5 Cool to room temperature before using.





CACIO E PEPE PIZZA

cacio e pepe sauce—cooked spaghetti—fresh mozzarella cheese—heavy cream—basil

We first saw and tasted this pizza at one of Stefano Callegari's pizzerias in Rome (see page 1:177). He uses an unusual technique that we had to see to believe. He bakes his pizza dough with nothing but ice cubes on it. The intention is that they melt, leaving a depression at the center of the pizza, as if it had toppings, except they vanished; and in a sense, they did.

Most of the water from the ice evaporates, and whatever puddle is left he tips out of the baked pizza crust. Then he tops it with a ton of pecorino Romano cheese, black pepper, and extra-virgin olive oil. We created a very different version that uses cooked spaghetti as a topping, and we enjoy it tremendously.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh mozzarella cheese, sliced from a loaf, 6 mm / ¼ in thick	85 g	½ cup	34
Fresh mozzarella pearls	50 g	¼ cup	20
Cacio e Pepe Sauce see page 2:274	65 g	¼ cup + 1 Tbsp	26
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Cooked spaghetti	105 g	1 cup + 2 Tbsp	42
Heavy cream	50 g	3 Tbsp + 1 tsp	20
Fresh basil leaves, medium	2 g	3–4 ea	0.8
Extra-virgin olive oil	5 g	1 tsp	2

SUBSTITUTIONS

- You can use other forms of fresh mozzarella cheese on this pizza.
- Almost any other type of pasta would work in place of the spaghetti. Wide noodles, like lasagna, aren't ideal; smaller pasta shapes would work but may fall off the pizza as you eat it.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the cheese and sauce 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Line the dough with the slices of fresh mozzarella, leaving a 2.5 cm / 1 in border.
- 5 Combine the spaghetti with the cacio e pepe sauce and heavy cream in a bowl using a pair of tongs. If the mixture is too stiff, add more heavy cream until it reaches a sauce-like consistency.
- 6 Spread out the pasta over cheese. Press it as flat as possible; make sure the spaghetti strands aren't poking up too much because they might burn while they bake.
- 7 Stud the pasta with the mozzarella pearls.
- 8 Tuck the basil leaves into the pasta. Don't leave them on top or they will burn.
- 9 Drizzle the olive oil in a spiral all over the pizza.
- 10 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 11 Load into the oven with a quick pull-away motion.
- 12 Once the dough starts to brown, start spinning the pizza.
- 13 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leopardered throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 14 Remove the pizza and place on a serving tray.
- 15 Serve the pizza whole or cut into 6 triangles.

This can be a difficult topping combination to apply to other pizza styles since they take much longer to bake, which could cause the pasta to dry out and become crunchy. We suggest lining the pizza dough with the same sliced fresh mozzarella, top it with the cacio e pepe spaghetti, and then cover that with shredded pizza cheese to create a heat barrier for the spaghetti. Apply just enough pizza cheese to cover the spaghetti in a single layer of cheese.

You may need to reduce the amount of spaghetti for thin-crust and Brazilian thin-crust pizzas. Make a spaghetti layer that is as thin as possible, since a thick layer will make these crispy-crust pizzas soggy and heavy.

For New York square pizza, you can prebake the pizza dough as normal, then apply the spaghetti with cacio e pepe sauce and top with pizza cheese slices.

For Detroit-style pizza, we suggest prebaking the dough, topping it with the spaghetti and cacio e pepe sauce, and then covering it with the shredded Wisconsin brick and pizza cheese mix in the same amount as the master Detroit-style recipe calls for (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 109).

For al taglio pizza, prebake the dough completely and then follow the same steps described above for Detroit-style, but cover it with a combination of sliced fresh mozzarella and shredded pizza cheese before returning it to the oven to melt the cheese.



RACLETTE PIZZA

crème fraîche—roasted fingerling potato—raclette cheese—browned onion—parsley

Raclette is the name of a type of cheese as well as a preparation in which the exposed surface of the raclette cheese is heated with an infrared broiler. This melts and somewhat browns the surface of the cheese, and

then it is typically scraped onto boiled potatoes or bread. It makes complete sense to us to translate this into pizza form.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Crème fraîche	170 g	¾ cup	45.95
Raclette cheese, coarsely grated	270 g	3¾ cups	72.97
Fingerling potatoes, halved, thinly sliced, and roasted see page 2:361	150 g	1½ cups	40.54
Browned Onions see below	100 g	⅓ cup + 2 Tbsp	27.03
Fresh flat-leaf parsley, finely chopped	2.5 g	1 Tbsp	0.68

SUBSTITUTIONS

- Instead of crème fraîche, you can use sour cream, mascarpone, or Greek yogurt.
- Try caramelized shallots instead of caramelized onions.
- Any variety of Swiss-style cheese, such as Emmental or Gruyère, will work in place of the raclette.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 If the dough is cold-proofed, temper it 1½–2 h before shaping.
- 3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 12). Dock the dough.
- 4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the crème fraîche evenly over the dough, leaving a 1.25 cm / ½ in border.
- 5 Distribute the cheese evenly over the sauce.
- 6 Distribute the potatoes and onions evenly over the cheese.
- 7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 20). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Sprinkle the parsley over the pizza.
- 12 Cut into 6–8 triangles.

For Detroit-style pizza, use half raclette cheese and half Detroit-style pizza cheese mix (see page 109), or use half raclette and half pizza cheese.

BROWNE ONIONS

Yield: 200 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Butter	144–160 g	¾ cup–⅞ cup	18–20
Yellow or white onions, thinly sliced	800 g	8¾ cups	100

The caramelizing process can take a long time, depending on the size of the batch. A small batch can take 30 min while a large batch can take over an hour or more. If you notice the onions are starting to char, add some water to the pot and continue to cook.

If you refrigerate the onions, warm them up slightly before using.

PROCEDURE

- 1 Melt the butter over medium-high heat in a sauté pan that can easily accommodate all the onions.
- 2 When the butter begins to bubble, add the onions and stir well to coat completely.
- 3 Turn down the heat.
- 4 Stir the onions so they cook evenly, about every 10 min.
- 5 Once the onions have turned a deep brown and are soft, remove them from the heat. Cool to room temperature.
- 6 Store for 5 d in refrigeration.

DELICATA SQUASH PIZZA

pressure-caramelized delicata squash sauce—crispy bacon—fresh mozzarella cheese—pistachio pesto—mortadella—toasted pistachios

This pizza combines the sweet and salty flavors of delicata squash, bacon, and mortadella with the textural crunch of pistachios. It's important to add the mortadella after baking because it can be adversely

affected by time in a hot oven. We love delicata squash because you don't have to peel it before eating, but if you can't find it, try peeled butternut squash, acorn squash, or sugar pumpkin instead.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Pressure-Caramelized Vegetable Sauce* see page 2:278	200 g	¾ cup + 1 Tbsp	28.57
Fresh mozzarella cheese, cut into 6 mm / ¼ in thick slices	250 g	1¼ cups	35.71
Pistachio Pesto see page 100	130 g	⅔ cup	18.57
Bacon, cut into 2.5 cm / 1 in pieces and rendered until crispy	25 g	n/a	3.57
Mortadella, sliced 6 mm / ¼ in thick	95 g	8 ea	13.57
Pistachios, toasted and roughly chopped	25 g	3 Tbsp + 1 tsp	3.57

For all pizzas (except New York square pizza, which is prebaked), apply the squash sauce, mozzarella, pesto, and bacon before baking and the mortadella and pistachios after the pizza comes out of the oven.

Typically we call for meats by weight only, but it's important to have 8 slices of mortadella so that each piece of pizza gets a slice.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

*Use delicata squash as the main ingredient in the recipe on page 2:278.



ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Temper the vegetable sauce and cheese 2 h before topping the pizza.
- 4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the vegetable sauce evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 5 Distribute the cheese evenly over the sauce.
- 6 Spoon dollops of the pesto evenly around the cheese.
- 7 Distribute the pieces of bacon evenly over the pizza.
- 8 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 8 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 9 Slide the pizza off the pan and onto a cooling rack.
- 10 Fold each slice of mortadella into quarters and place 8 slices, evenly spaced in two rows, onto the pizza.
- 11 Sprinkle the pistachios evenly over the pizza.
- 12 Cut into 8 rectangles (4-by-2 grid), and serve immediately.





MUSHROOM SHINGLE PIZZA

pressure-caramelized butternut squash sauce—truffle cheese—button mushroom—pumpkin seed oil

While we carefully shingled the raw mushrooms over our pizza to create a pattern, it doesn't mean you have to. You can just place them on the pizza in a single layer without too much overlap. We use our method

for pressure caramelizing, in this case butternut squash, to create an intensely flavored sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pressure-Caramelized Vegetable Sauce* see page 2:278	170 g	$\frac{2}{3}$ cup + 1 Tbsp	45.95
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Button mushrooms, stems removed and caps peeled	185 g	10 ea	50
Truffle cheese, shredded or thinly sliced	270 g	3 cups	72.97
Pumpkin seed oil	15 g	1 Tbsp + $\frac{1}{4}$ tsp	4.05

*Use butternut squash as the main ingredient in the recipe on page 2:278.

SUBSTITUTIONS

- Other large-cap mushrooms, such as portobello, porcini, king trumpet, and cèpes, not only would work just as well, but they would be delicious.
- If you can't find pumpkin seed oil, use extra-virgin olive oil or pistachio oil.

For rectangular or square pizzas, shingle the mushroom slices in rows instead of concentric circles.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.
- 3 Shave the mushrooms 0.5–1 mm / 0.02–0.04 in thick on a mandoline and reserve.
- 4 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 12). Dock the dough.
- 5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / $\frac{1}{2}$ in border.
- 6 Distribute the cheese evenly over the sauce.
- 7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 20). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Arrange the mushrooms in a slightly overlapping circular pattern covering all of the cheese. Drizzle the pumpkin seed oil over the sliced mushrooms.
- 12 Cut into 6–8 triangles.

Mushroom shingle New York pizza





SPRING HAS SPRUNG PIZZA

roasted asparagus—morel—shaved asparagus—ricotta—pizza cheese—soft egg—pecorino Romano cheese

There is a good chance you may have seen this combination of ingredients as an appetizer on a restaurant menu somewhere. The reasons are many, not only because the asparagus and morels are in season in the

spring, but more importantly, because all of these flavors go together so well. It is a true and tested format that also works well on pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Ricotta see page 2:338	145 g	$\frac{2}{3}$ cup	39.19
Egg	50 g	1 ea	13.51
Pizza cheese, shredded	180 g	2 cups	48.65
Morel mushrooms, sautéed see page 2:362	90 g	1 cup	24.32
Asparagus, roasted see page 2:361	90 g	1 cup	24.32
Asparagus, thinly shaved	25 g	$\frac{1}{2}$ cup	6.76
Pecorino Romano cheese	15 g	2 Tbsp	4.05

SUBSTITUTIONS

- If you substitute anything on this pizza, use something that is also in season in spring, such as cooked fava beans or peas.
- You can use more than one egg for larger pizzas or smaller quail eggs over the entirety of the pizza.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough and ricotta $1\frac{1}{2}$ –2 h before shaping the pizza.
- 3 Crack the egg into a small bowl and set aside at room temperature.
- 4 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 5 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the ricotta evenly over the dough, leaving a 2.5 cm / 1 in border.
- 6 Distribute the pizza cheese evenly over the ricotta.
- 7 Distribute the morels and roasted asparagus evenly over the cheese, leaving a small space in the middle with no toppings.
- 8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 9 Load into the oven with a quick pull-away motion.
- 10 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Remove the pizza halfway through baking, and rotate it. Place the egg in the center of the pizza and continue baking.
- 11 Check the doneness of the bottom of the pizza.
- 12 Remove the pizza and place on a serving tray.
- 13 Distribute the shaved asparagus and pecorino Romano evenly over the pizza.
- 14 Cut into 6–8 triangles.

For New York square pizza, follow the multiplier table on page 366 for the egg and pizza cheese. Increase the ricotta to 225 g (1 cup) and use the amounts above for the morels, asparagus, and pecorino Romano.





ALLIUM PIZZA

garlic chive béchamel—cheddar cheese—sweet onion—leek—pickled red onion—charred onion petals—balsamic vinegar glaze

Come early spring, there are so many varieties of alliums that it can be overwhelming, except if you put them all together on a pizza. Some of these can go straight on the pizza raw; you can also sweat them lightly or

even caramelize them ahead of time. This way you can get a wide range of flavors and textures from the alliums.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cheddar cheese, shredded	340 g	2¾ cups	68
Detroit-Style Pizza Dough see page 2:166	500 g	n/a	100
Charred pearl onions, cut in half lengthwise see page 2:363	35 g	7 ea	7
Garlic Chive Béchamel, warm see page 2:254	150 g	⅔ cup	30
Sweet onion, sweated see page 31	85 g	¼ cup + 2 Tbsp	17
Leek, thinly sliced and sweated see page 31	70 g	⅔ cup	14
Pickled red onion	30 g	¼ cup	6
Balsamic vinegar glaze	10 g	1½ tsp	2

SUBSTITUTIONS

- You can use the standard cheeses that go on Detroit-style pizza (a mix of shredded pizza cheese and Wisconsin brick cheese) instead of the cheddar cheese.
- There are many varieties of alliums available in season that you can add or use in place of those in this pizza, such as garlic scapes, ramps, and spring onions.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

To make the pickled red onions, bring 100 g (⅓ cup + 1½ Tbsp) water, 200 g (¾ cup + 2 Tbsp) white wine vinegar, 10 g (1¾ tsp) fine salt, 10 g (2½ tsp) sugar, 2 black peppercorns (optional), and 1 thyme sprig (optional) to a boil over high heat. Add 200 g (1¾ cups) thinly sliced red onions and cook until wilted, about 5 min. Cool over an ice bath. Store for up to 2 wk in refrigeration.

ASSEMBLY

- 1 Preheat the oven.
- 2 Distribute the cheese evenly over the pre-shaped dough. It should cover the dough all the way to the border and come in contact with the pan.
- 3 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 110).
- 4 Meanwhile, to make the pearl onion petals, remove the inner two or three layers of each charred onion half. The outside part is what you'll use.
- 5 Remove the pizza from the pan and place on a serving tray.
- 6 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the béchamel on the pizza.
- 7 Distribute the sweet onion, leek, and red onion evenly over the pizza.
- 8 Place the charred pearl onion petals on the pizza, evenly spaced out in an upright position. Fill each petal with the balsamic glaze.
- 9 Cut into 6 rectangles (2-by-3 grid).



Allium artisan pizza



DON'T HOLD THE MUSTARD PIZZA

short rib pastrami—pickled mustard seed—sour cream—Gruyère cheese—wasabi—rye crisp

Our recipe for pastrami is one of the signature dishes we serve when we host chefs and other professionals for dinner at our Lab. If we were a restaurant, it might be the one dish that we could never take off the menu because it's so popular. We make the pastrami out of short ribs, which have more fat and therefore produce juicier pastrami than the leaner cuts

that are typically used. If you are vegan or vegetarian, you can use the spice mix from the pastrami recipe to make tofu pastrami. This pizza is inspired by the classic New York pastrami sandwich: sauerkraut, mustard, Swiss cheese, and rye bread. It made the most sense to put this on a New York square or a New York pizza, but it will work on any other style.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 2:152	700 g	n/a	100
Sour cream	200 g	¾ cup + 2 Tbsp	28.57
Gruyère cheese, shredded	300 g	2¾ cups	42.86
Sauerkraut see next page	150 g	1 cup	21.43
Short Rib Pastrami, sliced 1.25 cm / ½ in thick and cut into 2.5 cm / 1 in squares see page 255	220 g	n/a	31.43
Pressure-Cooked Pickled Mustard Seeds see next page	40 g	2½ Tbsp	5.71
Parmesan cheese, grated	10 g	1½ Tbsp	1.43
Fresh wasabi root, grated	5 g	2¼ tsp	0.71
Rye bread crisps	10 g	10 ea	1.42
Petite red ribbon sorrel	0.5 g	24 leaves	0.07

SUBSTITUTIONS

- You can use store-bought pastrami. Roll up whole slices into fleurettes.
- You can use store-bought sauerkraut rather than make your own.
- Try using whole-grain mustard instead of the pressure-cooked pickled mustard seeds.
- Instead of fresh wasabi root, you can use grated fresh horseradish or prepared horseradish sauce.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.
- 4 Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.
- 5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sour cream evenly over the surface, covering it completely.
- 6 Distribute the cheese evenly over the sauce.
- 7 Distribute the sauerkraut evenly over the cheese.
- 8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 135).
- 9 Remove the pizza and place on a serving tray.
- 10 Distribute the pastrami evenly over the sauerkraut. Try to put it on in areas of the pizza where you know you won't be slicing the pizza.
- 11 Spoon dollops of mustard seeds between the squares of pastrami.
- 12 Sprinkle grated Parmesan cheese evenly over everything.
- 13 Grate fresh wasabi evenly over everything.
- 14 Place rye bread crisps, evenly spaced, around the squares of pastrami.
- 15 Place leaves of petite red ribbon sorrel, evenly spaced, around the rye bread crisps.
- 16 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

If you aren't purchasing rye crisps, use any dense rye bread to make the rye crisps (actual rye bread, not rye-flavored sandwich bread). We like to freeze it so we can slice it very thinly (2 mm / 0.08 in) on a meat slicer. We then dry the slices in a dehydrator set on the lowest temperature; alternatively, you can dry the slices in an oven set to the lowest possible temperature. Place the slices on a wire rack set in a sheet pan, load them into the oven, then turn off the oven. Leave them to dry out for at least an hour, or until the oven cools down completely.

SAUERKRAUT

Total time: Active: 1–2 min / Inactive: 2–4 wk—Yield: ~600 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Savoy cabbage, ribs discarded and leaves cut into fine ribbons	2 kg	7 qt	100
Fine salt	30 g	2½ tsp	1.5

SUBSTITUTIONS

- Green cabbage, red cabbage, rutabaga, or turnips may be substituted for the Savoy cabbage.

PROCEDURE

- 1 Toss the cut leaves with the salt.
- 2 Pack the salted leaves into a crock or other deep, opaque container.
- 3 Cover the mouth of the container with cheesecloth, and top with a clean rock or other heavy, sanitized object.
- 4 Store at 18–24°C / 64–75°F for 2–4 wk, or until the pH is below 4.0. The cabbage must become fully submerged in its own juices. This should occur by the third day; if not, add 1% salt brine to cover.
- 5 Vacuum seal, and refrigerate the sauerkraut with the brine until needed.
- 6 Store for up to 3 mo in refrigeration.

PRESSURE-COOKED PICKLED MUSTARD SEEDS

Total time: Active: 5–10 min / Inactive: 13 h—Yield: ~475 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Yellow mustard seeds	100 g	⅔ cup	100
Apple cider vinegar	200 g	¾ cup + 2 Tbsp	200
Water	140 g	⅔ cup	140
Sugar	80 g	¼ cup + 3½ Tbsp	80
Fine salt	10 g	1¾ tsp	10

If using an instapot, follow steps 1–4. Set the instapot to Sauté. Follow steps 5 and 6. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 25 min. Lock the lid onto the pot and pressure-cook the mustard seeds. When the instapot has depressurized, proceed with the remaining steps.

PROCEDURE

- 1 Cover the mustard seeds with cold water, and refrigerate for 12 h.
- 2 Strain.
- 3 Cover the mustard seeds with fresh cold water in a small pot, bring to a boil, and then strain.
- 4 Repeat step 3 four more times in order to make them softer.
- 5 Combine the vinegar, water, sugar, and salt in the base of a pressure cooker, and stir until dissolved.
- 6 Bring to a simmer over medium-high heat, then add the strained seeds.
- 7 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 25 min. Start timing as soon as full pressure has been reached.
- 8 Let the cooker cool, or run tepid water over the rim, to depressurize it.
- 9 Strain the seeds, reserving the brine for storing the seeds, and serve warm or cold.
- 10 Store for up to 6 mo in refrigeration.



SHORT RIB PASTRAMI

Total time: Active: 5–10 min / Inactive: 9 d 4¼ h—Yield: ~475 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Short ribs, bone-in	1 kg	n/a	100
Water	2.25 kg	2 qt + 1¾ cups	225
Brown sugar	145 g	¾ cup + 1 Tbsp	14.5
Fine salt	150 g	½ cup + 2¾ tsp	15
Insta-Cure No. 1	15 g	2½ Tbsp	1.5
Black peppercorns	74.5 g	¾ cup + 3 Tbsp	7.45
Coriander seeds, toasted	45.5 g	⅓ cup + 1½ tsp	45.5
Crushed red pepper flakes	6.75 g	1 Tbsp	0.68
Mustard powder	2.5 g	1¼ tsp	0.25
Pink peppercorns	2 g	1¼ tsp	0.2
Cinnamon stick, toasted and crushed	1 g	½ ea	0.1
Fennel seeds	1 g	½ tsp	0.1
Whole cloves	0.5 g	¼ tsp	0.05
Bay leaf	0.2 g	1 ea	0.02
Sugar	75 g	⅓ cup + 1½ Tbsp	7.5
Garlic powder	10 g	3¼ tsp	1
Juniper berries	10 g	1 Tbsp + 2 tsp	1

PROCEDURE

- Trim off any silverskin and excess fat from the short ribs.
- Boil 500 g (2 cups + 2 Tbsp) water with the brown sugar, 75 g (¼ cup + 1½ tsp) salt, and Insta-Cure until dissolved.
- Remove the brine from the heat, add the remaining 1.75 kg (7½ cups + 2 Tbsp) water, and let cool.
- Add 2.5 g (1¼ tsp) black peppercorns, 3.5 g (1¾ tsp) coriander seeds, 0.25 g (⅛ tsp) red pepper flakes, mustard powder, pink peppercorns, cinnamon stick, fennel seeds, cloves, and bay leaf to the cooled brine.
- Vacuum seal the short ribs with the cooled brine.
- Refrigerate for 6 d.
- Remove the short ribs from the brine, and reserve the brine.
- Pat dry the short ribs.
- In a spice grinder, coarsely grind together the sugar, garlic powder, juniper berries, and remaining salt, black peppercorns, coriander seeds, and red pepper flakes to make the spice rub.
- Rub the ribs with 50 g (about 3 Tbsp or 5% of their weight) of the spice rub.
- Smoke the ribs for 4 h at 77° C / 171° F.
- Boil the reserved brine, and skim off the surface foam.
- Strain and cool the brine.
- Preheat a water bath with an immersion circulator to 62° C / 143.6° F.
- Vacuum seal the smoked ribs with 1 kg (4⅓ cups) of the cooled brine, and cook sous vide for 3 d.
- If using immediately, rest for 15 min at room temperature, and slice. If not using immediately, chill over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.



MODERNIST HAWAIIAN PIZZA

quick New York pizza tomato sauce—Kalua pork—grilled pineapple wedges—pizza cheese

We were asked multiple times whether we were going to include Hawaiian pizza since putting pineapple on pizza is such a divisive subject. While we include a traditional recipe on page 185, here we wanted

to do it our way. Most pizzerias use canned pineapples, which we didn't want to do (although feel free to if that's your preference). We also swapped out the Canadian bacon for Hawaiian-style Kalua pork.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 2:225	400 g	1 $\frac{2}{3}$ cups	40
New York Pizza Dough with Pineapple Puree see page 2:188	1 kg	n/a	100
Pizza cheese, shredded	485 g	5 $\frac{1}{3}$ cups	48.5
Kalua Pork, shredded see next page	245 g	n/a	24.5
Grilled Pineapple Wedges see next page	80 g	$\frac{1}{2}$ cup	8



ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce 2 h before topping the pizza. Temper the dough 1 $\frac{1}{2}$ –2 h before shaping the pizza.
- 3 Shape the dough into a 50 cm / 20 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.
- 6 Distribute the pork and pineapple evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 72). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Cut into 8, 10, or 12 triangles.

For more on converting this pizza into a different size or style, see *The Math for Converting to Different Pizza Styles* on page 355.



GRILLED PINEAPPLE WEDGES

Total time: Active: 10–15 min / Inactive: 10–15 min—Yield: ~300 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh pineapple	1.5 kg	1 ea	100
Neutral oil	as needed		

PROCEDURE

- 1 Build a fire in a charcoal grill or preheat a gas grill to 260°C / 500°F.
- 2 Remove the top and skin from the pineapple. Slice into 6 mm / ¼ in rounds.
- 3 Brush the slices on both sides with oil and place on the hot grill.
- 4 Cook until charred, 5–7 min per side. Rotate the slices 90° halfway through cooking each side to create even grill marks.
- 5 Allow to cool to room temperature.
- 6 Use a ring cutter to remove the core from each slice, then cut each ring into eight wedges.
- 7 Store for 3 d in refrigeration. Allow to come to room temperature before using to garnish a pizza.

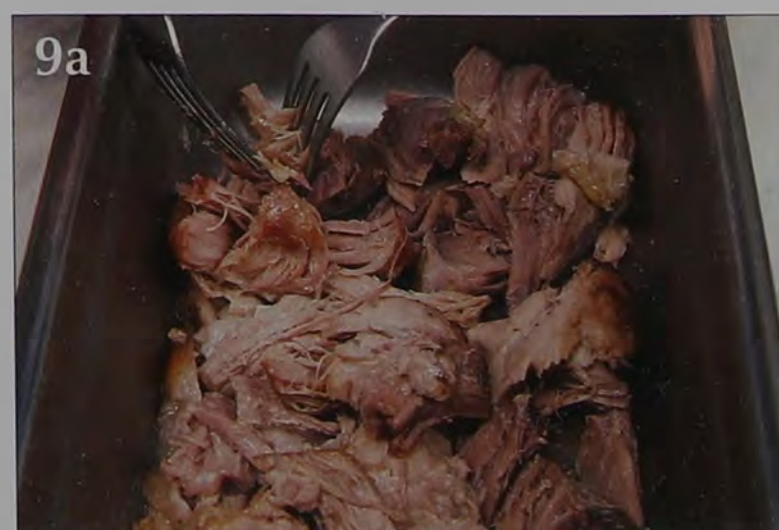
KALUA PORK

Total time: Active: 10–15 min / Inactive: 5 h—Yield: ~600 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pork shoulder, boneless	700 g	n/a	100
Fine salt	17 g	1 Tbsp	2.43
Banana leaves	300 g	2 ea	42.86
Water	675 g	3 cups	96.43
Liquid smoke	2.5 g	1 tsp	0.36

PROCEDURE

- 1 Preheat the oven to 175°C / 350°F.
- 2 Cut 6 mm / ¼ in deep slits 2.5 cm / 1 in apart all over the pork shoulder. Rub with 12 g (2½ tsp) salt.
- 3 Wrap the pork shoulder in the banana leaves, tying it tightly with kitchen twine to secure it and maintain an even shape.
- 4 Place the wrapped pork in an oven-safe dish.
- 5 Add 450 g (2 cups) of the water. The water should come about halfway up the sides of the wrapped pork. Cover tightly with aluminum foil.
- 6 Cook until tender, about 5 h.
- 7 Remove the pan from the oven and remove the pork from the banana leaves. Place the pork in a clean container and discard the cooking liquid.
- 8 Combine the remaining water with the liquid smoke and remaining salt in a small pot and bring to a simmer.
- 9 Finely shred the meat and pour the liquid smoke mixture over it, mixing thoroughly. If not using immediately, chill over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.
- 10 Store for 3 d in refrigeration.





OCTOPUS, TOFU, AND LOTUS ROOT PIZZA

octopus—ponzu—soft tofu—shichimi togarashi—bonito flakes—lotus root chips

We developed this pizza when experimenting with how to thicken thin liquids like soy sauce, Worcestershire sauce, and ponzu to make them function as pizza sauces (see page 2:249). The resulting sauces work well not only on pizza but also as dips for vegetables. Keep in mind that

ponzu is so flavorful and salty that it cannot be applied in the same quantities as tomato sauce. We pair the more neutral-flavored soft tofu spread on as a sauce with the strongly flavored ponzu drizzled on as a finishing sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Soft tofu, pureed until smooth	130 g	½ cup	35.14
Sashimi-grade cooked octopus, thinly sliced	130 g	n/a	35.14
Ponzu sauce, thickened see page 2:243	35 g	3 Tbsp	9.46
Shichimi togarashi	1 g	½ tsp	0.27
Bonito flakes	1 g	⅓ cup	0.27
Lotus root chips see note	45 g	15–20 ea	12.16

SUBSTITUTIONS

- You can use thickened soy sauce instead of thickened ponzu sauce.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

Octopus can overcook very easily, especially when it is thinly sliced. For pizzas that are baked for longer or at higher temperature, you can coat the octopus in oil and partially cover it with the tofu sauce to try to prevent it from overcooking.

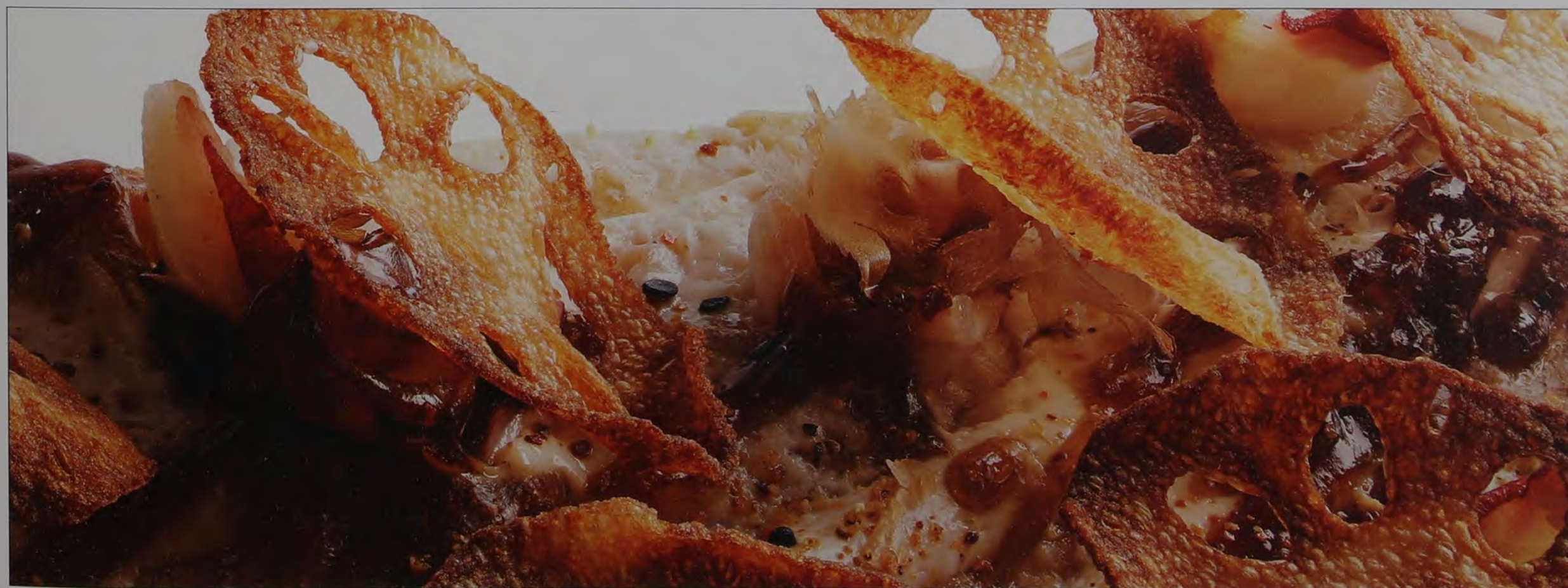
ASSEMBLY

- Preheat the oven.
- Temper the dough and the tofu puree 1½–2 h before shaping the pizza.
- Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- Use an offset spatula, sauce spoon, or concave silicone spatula to spread the tofu evenly over the dough, leaving a 2.5 cm / 1 in border.
- Distribute the octopus evenly over the tofu.
- Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- Load into the oven with a quick pull-away motion.
- Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- Remove the pizza and place on a serving tray. Drizzle the ponzu sauce over the pizza.
- Dust the shichimi togarashi over the pizza.
- Distribute the bonito flakes and lotus root chips evenly over the pizza.
- Cut into 6–8 triangles.

To make lotus root chips, cut lotus root on a mandoline into 2 mm / 0.08 in thick slices. Deep-fry in 175°C / 350°F oil until light brown and crispy. Drain the chips on paper towels and season with salt.

For al taglio pizza, prebake the dough completely. Apply the tofu sauce, 140 g octopus, and 27 g (9–12 ea) lotus root chips after baking.

For Detroit-style pizza, you can alternate the soft tofu sauce with the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 109) before topping with the octopus and baking. We don't recommend topping this pizza with the hot Detroit-style pizza tomato sauce.





MUSHROOM AND COMTÉ PIZZA

pressure-caramelized shiitake mushroom sauce—mascarpone—Comté cheese—roasted mushroom—Parmigiano-Reggiano cheese—black truffle

This is hands down one of our absolute favorite recipes in this book. The flavors and textures of the finished pizza are simply the best expression of mushrooms that we could produce. One of the most important components is the pressure-caramelized shiitake puree that we use as a

sauce. Not only does it concentrate the flavor of the mushroom, its caramelization is deeply enhanced by the method we use to make it (see page 2:278). Oh yes, and then there are the truffles.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pressure-Caramelized Vegetable Sauce* see page 2:278	150 g	2/3 cup	40.54
Mascarpone cheese	20 g	1 1/2 Tbsp	5.41
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Comté cheese, grated	270 g	3 cups	73
Chanterelle mushrooms, roasted see page 2:361	125 g	1 cup	33.78
Black trumpet mushrooms, roasted see page 2:361	125 g	1 1/2 cups	33.78
Parmigiano-Reggiano cheese, shaved	30 g	1/3 cup	8.11
Black truffle, thinly sliced	7 g	2 Tbsp	1.89

*Use shiitake mushrooms as the main ingredient in the recipe on page 2:278.

SUBSTITUTIONS

- You can use a white sauce or thick dairy, such as Greek yogurt or ricotta, instead of the mushroom sauce.
- Instead of sliced black truffles, you could drizzle the pizza with truffle oil after baking.
- Any type of mushrooms or mix of mushrooms will work on this pizza.

For al taglio pizza, use 170 g (1/2 cup) pressure-caramelized mushroom sauce, 30 g (2 1/4 Tbsp) mascarpone cheese, 270 g (3 cups) Comté cheese, 500 g (4 cups) roasted chanterelle mushrooms, 50 g (2/3 cup) roasted black trumpet mushrooms, 25 g (1/4 cup) grated Parmigiano-Reggiano cheese, and 10 g (2 3/4 Tbsp) sliced black truffles.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Stir together the mushroom sauce and the mascarpone cheese.
- 3 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1 1/2–2 h before shaping.
- 4 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 12). Dock the dough.
- 5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / 1/2 in border.
- 6 Distribute the Comté cheese evenly over the sauce.
- 7 Distribute the roasted mushrooms evenly over the cheese.
- 8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 9 Load into the oven with a quick pull-away motion.
- 10 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 20). Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray.
- 12 Distribute the Parmigiano-Reggiano cheese and black truffles evenly over the pizza.
- 13 Cut into 6–8 triangles.

Mushroom and comté al taglio pizza



ROTISSERIE CHICKEN PIZZA

roisserie chicken—chicken jus—pizza cheese—frisée—green goddess dressing—crispy chicken skin

For this pizza, we made a very flavorful chicken jus the center of attention. Jus is not something you usually associate with pizza because often it is very liquid and doesn't have the "cling" you need for it to stay put on a pizza. We developed a recipe for thickened chicken jus on page 2:269.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Rotisserie chicken, store-bought	450 g	n/a	64.29
Pizza cheese, shredded	80 g	$\frac{3}{4}$ cup + 2 Tbsp	11.43
Chicken Jus Sauce, thickened see page 2:269	100 g	$\frac{1}{2}$ cup	14.29
Frisée	40 g	$2\frac{1}{4}$ cups	5.71
Green Goddess Dressing see next page	60 g	$\frac{1}{4}$ cup	2.14
Crispy Chicken Skin see next page	40 g	8 ea	5.71

Substitute the rotisserie chicken for a homemade roasted chicken, or use fried chicken for a different experience. If using fried chicken you can leave out the crispy skin called for below.

SUBSTITUTIONS

- If you don't want to make green goddess dressing, you can buy it at the store or even use ranch dressing.
- You can use store-bought or homemade gravy instead of the chicken jus.
- Pork rinds would make a great replacement for the chicken skin.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Remove the skin and bones from the rotisserie chicken and shred the meat; reserve the skin to make the Crispy Chicken Skin (see next page).
- 4 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 5 Warm the chicken jus just enough to be fluid, and transfer to a mixing bowl.
- 6 Toss the shredded chicken in the jus until evenly coated.
- 7 Distribute the chicken evenly over the cheese.
- 8 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 9 Meanwhile, dress the frisée with the green goddess dressing.
- 10 Slide the pizza off the pan and onto a cooling rack.
- 11 Distribute the frisée evenly over the pizza.
- 12 Break the chicken skin into roughly even pieces and place over the frisée, evenly spaced.
- 13 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the pizza cheese and shredded chicken before baking and the frisée and chicken skin after the pizza comes out of the oven.

For thin-crust, Brazilian thin-crust, Neapolitan, New York, and artisan pizzas, make sure the chicken is well coated in jus and surrounded by cheese to keep it from drying out and overcooking in the oven.



CRISPY CHICKEN SKIN

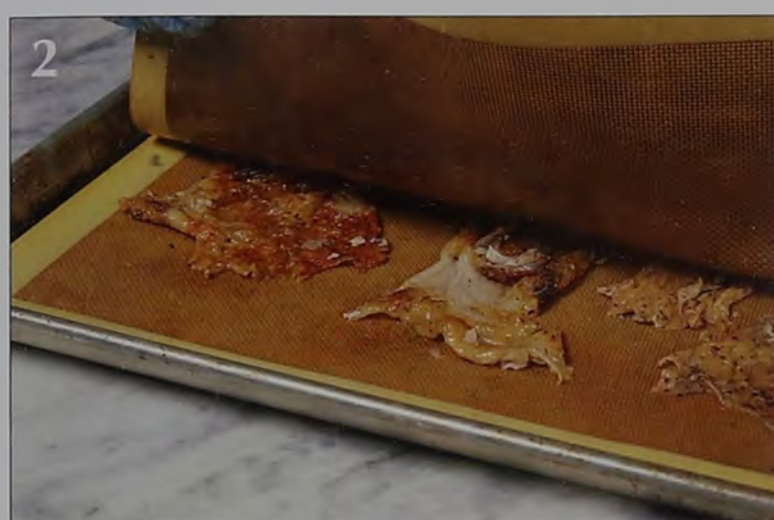
Total time: Active: 5–7 min / Inactive: 30 min—Yield: ~30 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Rotisserie chicken skin*	65 g	6 ea	100

*Carefully remove the skin from the rotisserie chicken in as large of pieces as possible.

PROCEDURE

- 1 Lay the skin down flat on a sheet pan lined with a silicone mat.
- 2 Place another silicone mat over the chicken skin, and place two more sheet pans on top of the second silicone mat.
- 3 Place a heavy ovenproof weight or cast-iron pan on top of the sheet pans to weigh them down.
- 4 Bake the chicken skin in a 175°C / 350°F oven for 30 min.
- 5 Carefully peel away the silicone mat, and blot the excess fat from the chicken skins with paper towels.
- 6 Break the larger chicken skin pieces into even shards when topping the pizza.



GREEN GODDESS DRESSING

Total time: Active: 1–2 min—Yield: ~330 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Mayonnaise see page 2:262	115 g	½ cup	100
Canola oil	100 g	½ cup	86.96
Spinach leaves	40 g	1 cup	34.78
Lemon juice	30 g	2 Tbsp	26.08
Fresh flat-leaf parsley leaves	30 g	1 cup	26.08
Champagne vinegar	15 g	1 Tbsp	13.04
Fresh tarragon leaves	8 g	2 Tbsp	6.96
Fresh chives, minced	8 g	3 Tbsp	6.96
Anchovy fillets	5 g	2 ea	4.35
Garlic, chopped	3 g	1½ tsp	2.61
Fine salt	3 g	½ tsp	2.61

You can use store-bought mayonnaise for this instead of homemade mayonnaise and the result will still be delicious.

PROCEDURE

- 1 Combine the mayonnaise, oil, spinach, lemon juice, parsley, vinegar, tarragon, chives, anchovies, garlic, and salt in a blender and blend until smooth.
- 2 Store for up to 1 wk in refrigeration. Do not freeze.

ONION TATIN PIZZA

onion cream—Comté cheese—braised cipollini onion

A tarte Tatin is a dessert made by cooking apples for a long time over low heat, which results in a deeply browned apple that is completely cooked and soft but still holds its shape. That dish was the inspiration for this pizza, but we replaced the apples with onions to make it savory

(and, of course, assembled the pizza with the dough on the bottom). The onions we used (cipollini) are very sweet and also very flat, which makes them ideal for this. We used Comté cheese because it is sharp, rich, and deeply flavorful, contrasting beautifully with the sweetness of the onions.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Onion Cream see next page	145 g	2/3 cup	39.19
Comté cheese, shredded	180 g	2 cups	48.65
Braised Cipollini Onions see next page	700 g	20 ea	189.19

SUBSTITUTIONS

- You can use Swiss cheese, raclette cheese, or cheddar cheese instead of the Comté cheese.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough and onion cream 1½–2 h before shaping the pizza.
- 3 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce.
- 6 Arrange the braised onions on top, tightly, to form a single layer.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray.
- 11 Cut into 6–8 triangles.



BRAISED CIPOLLINI ONIONS

Total time: Active: 5–10 min / Inactive: 12 h—Yield: ~700 g

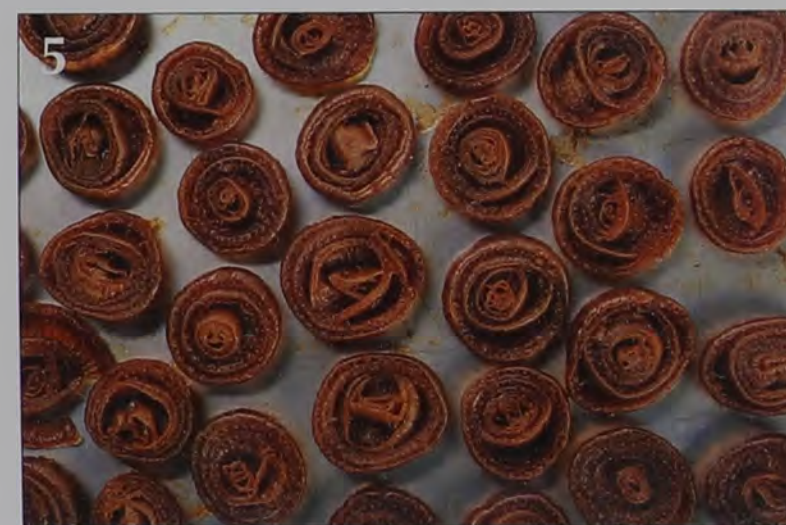
INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cipollini onions	800 g	20 ea	100
Water	150 g	$\frac{2}{3}$ cup	18.75
Fine salt	7 g	1¼ tsp	0.88

PROCEDURE

- 1 Preheat the oven to 120°C / 250°F.
- 2 Trim the tops and bottoms off the onions and then peel them. Cut them in half crosswise.
- 3 Place the onion halves in a single layer in an oven-safe pan and pour in the water; if needed add more to come roughly two-thirds up the sides of the onions. Sprinkle the salt over the onions. Cover tightly with aluminum foil.
- 4 Bake until tender and browned, about 12 h.
- 5 Remove the pan from the oven and uncover. Chill the onions over an ice bath, then transfer to a tray lined with paper towels to drain.
- 6 Store for up to 3 d in refrigeration. Do not freeze. Allow to come to room temperature before using as a garnish.

If you cannot find cipollini onions, use white onions or yellow onions and cut them into 1.25 cm / $\frac{1}{2}$ in discs. Keep the concentric rings together.

A still oven is best to braise the cipollini onions. If you only have a convection oven, reduce the cooking time by half.



ONION CREAM

Total time: Active: 1–2 min / Inactive: 12½ h—Yield: ~145 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sweet onion, thinly sliced	100 g	$\frac{3}{4}$ cup + 2 Tbsp	33.33
Heavy cream	300 g	1⅓ cups	100
Fine salt	as needed		

PROCEDURE

- 1 Combine the onions and cream in a non-reactive container and refrigerate overnight.
- 2 Strain the liquid through a fine-mesh sieve and reduce over medium heat, whisking occasionally, until the liquid has reduced to 145 g ($\frac{2}{3}$ cup). Season with salt and chill over an ice bath.
- 3 Store for up to 3 d in refrigeration. Do not freeze. Allow to come to room temperature before using.

GAZPACHO PIZZA

gazpacho sauce—cucumber—croutons—tomato water gel—pearl onion petals—chive batons

Cold soup on pizza? Why not, especially if it is al taglio, which can be served cold or slightly warmed. If you can imagine eating soup on a pizza without making a mess, this is the best way to do it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Gazpacho Sauce see page 268	200 g	$\frac{3}{4}$ cup + 2 Tbsp	28.57
Cucumber, seeded and cut into 3 mm / $\frac{1}{8}$ in dice	40 g	$\frac{3}{4}$ cup	5.71
Tomato Water Gel see page 269	60 g	$\frac{1}{2}$ cup	8.57
Croutons see page 269	20 g	$\frac{1}{2}$ cup	2.88
White pearl onion petals	20 g	$\frac{1}{3}$ cup	2.88
Fresh chives, cut into 2.5 cm / 1 in pieces	1 g	1 Tbsp	0.14

These sorts of raw toppings can work only on a prebaked dough, which is why we recommend it for the al taglio pizza. You can use a New York square pizza or focaccia as well. For other pizzas, you will have to prebake the crust first. We suggest that you use a very small amount of tomato sauce to keep the center from ballooning when the pizza bakes (see page 1:369), or dock it inside the rim crust really well.

To make the white pearl onion petals, peel the onions and cut them in half lengthwise. Remove the inner two or three layers of the onion. The outside part is what you'll use. You'll need to start with about twice the amount of onions as you'll need for the finished pizza.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Spread the sauce evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 4 Distribute the cucumbers evenly over the sauce.
- 5 Distribute the tomato water gel evenly over the cucumbers.
- 6 Distribute the croutons evenly over the tomato water gel.
- 7 Distribute the pearl onion petals evenly over the croutons.
- 8 Distribute the chives evenly over the pearl onion petals.
- 9 Cut into 8 rectangles (4-by-2 grid), and serve immediately.





GAZPACHO SAUCE

Total time: Active: 3–5 min / Inactive: 12 h—Yield: ~660 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Plum tomato concasse see page 2:226	905 g	10 ea	100
Cucumber, peeled, seeded, and chopped	225 g	1½ cups	24.86
Red bell pepper, cored, seeded, and chopped	85 g	¾ cup	9.39
Sherry vinegar	15 g	1 Tbsp	1.66
Garlic clove	7 g	1 ea	0.77
Extra-virgin olive oil	165 g	¾ cup	18.23
Fine salt	8 g	1½ tsp	0.88

PROCEDURE

- 1 Puree the tomatoes in a blender until smooth.
- 2 Strain the tomatoes overnight in a cheesecloth-lined sieve.
- 3 Reserve the tomato water drained from the tomatoes for the tomato water gel.
- 4 Blend the tomato pulp, cucumber, red bell pepper, sherry vinegar, and garlic until smooth.
- 5 Stir in the olive oil and salt.
- 6 Store for up to 3 d in refrigeration. Do not freeze.



CROUTONS

Total time: Active: 1–2 min / Inactive: 30 min—Yield: ~60 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
White bread, crust removed and cut into 1.25 cm / ½ in cubes	90 g	2⅔ cups	100
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2
Fine salt	1 g	1/8 tsp	1
Freshly ground black pepper	0.5 g	¼ tsp	0.5

PROCEDURE

- 1 Preheat the oven to 175° C / 350° F.
- 2 In a mixing bowl, toss the bread cubes, olive oil, salt, and pepper until the bread is thoroughly coated.
- 3 Spread out into a single layer on a sheet pan.
- 4 Bake until crispy and golden brown, about 30 min, stirring once or twice.
- 5 Cool to room temperature before using.

TOMATO WATER GEL

Total time: Active: 2–3 min / Inactive: 3 h—Yield: ~410 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Tomato water, reserved from Gazpacho Sauce see previous page	415 g	2 cups	100
Fine salt	4 g	1 tsp	0.96
Agar	4 g	½ tsp	0.96

PROCEDURE

- 1 Whisk the tomato water and salt in a pot until dissolved.
- 2 Sprinkle the agar over the tomato water, and whisk until fully dissolved.
- 3 Bring to a boil, and simmer for 1 min.
- 4 Pour into a separate container and cool in the refrigerator until fully set, about 3 h.
- 5 Using a fork, drag the tines over the surface of the gel to break it up into tiny pieces.
- 6 Store for up to 3 d in refrigeration. Do not freeze.







STRAWBERRY MARINARA PIZZA

strawberry marinara sauce—Wisconsin brick cheese—pizza cheese—burrata cheese—ricotta salata cheese—lemon zest—basil oil

The botanical similarities between strawberries and tomatoes originally gave us the idea to make a marinara sauce with strawberries. We developed this sauce to be thick enough to be spooned onto a Detroit-style

pizza. Should you want a thinner sauce to apply to other styles of pizza, simply stir in tomato juice, strawberry juice, or water to adjust its consistency.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Wisconsin brick cheese, shredded	225 g	3 cups	45
Pizza cheese, shredded	115 g	1¼ cups	23
Detroit-Style Pizza Dough see page 2:166	500 g	n/a	100
Strawberry Marinara Sauce see page 2:228	120 g	½ cup	24
Burrata, torn into 6 pieces and liquid filling reserved	100 g	n/a	20
Ricotta salata cheese, finely grated	8 g	2 Tbsp	1.6
Lemon zest, finely grated	1 g	1 tsp	0.2
Basil Oil • see page 2:17	2.5 g	½ tsp	0.5

SUBSTITUTIONS

- You can use fresh mozzarella cheese instead of burrata cheese.
- Any other very hard cheese, such as Grana Padano cheese, will work in place of the ricotta salata cheese.

For Neapolitan pizza, omit the Wisconsin brick cheese and pizza cheese. Spread the sauce evenly over the shaped dough, leaving a 2.5 cm / 1 in rim. Tear and evenly place the burrata on top of the sauce. Bake according to the Neapolitan Pizza Baking Times and Temperatures table on page 49. Finish the pizza by distributing the ricotta salata, lemon zest, and basil oil over the pizza.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Combine the brick and pizza cheese and toss to mix evenly.
- 3 Distribute the cheese evenly over the pre-shaped dough. It should cover the dough all the way to the border and come in contact with the pan.
- 4 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 110).
- 5 Meanwhile, heat the sauce in a saucepot to at least 74°C / 165°F, stirring frequently to keep it from scorching at the bottom of the pot. Cover the pot and keep the sauce hot over low heat.
- 6 Remove the pizza from the pan and place on a serving tray.
- 7 Use a spoon to place 6 dollops of sauce on the pizza.
- 8 Place the solid pieces of burrata on top of each spoonful of sauce, then spoon the liquid filling from the burrata on top of the pizza.
- 9 Distribute the ricotta salata, lemon zest, and basil oil evenly over the pizza.
- 10 Cut into 6 rectangles (2-by-3 grid).





CAPRESE PIZZA

heirloom tomato—fresh mozzarella pearls—basil—flaky salt—black pepper

Caprese is a very traditional (and delicious) Italian salad that combines fresh tomatoes, basil, extra-virgin olive oil, and fresh mozzarella. It has made its way onto pizza in various forms, so we decided to showcase it

on our al taglio pizza. To punch it up, we use a variety of heirloom tomatoes. It is crucial that they be as ripe as you can get them. Since they are raw, there is nothing to hide their flaws in texture or flavor.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Multicolor heirloom tomato, sliced 6 mm/ ¼ in thick	560 g	16 ea	80
Flaky sea salt	2 g	¾ tsp	0.28
Freshly ground black pepper	0.5 g	¼ tsp	0.07
Extra-virgin olive oil	5 g	1½ tsp	0.71
Fresh mozzarella pearls	85 g	½ cup	12.14
Fresh basil leaves, small	2–3 g	16 ea	0.28–0.43

SUBSTITUTIONS

- You can use any ripe tomatoes instead of heirloom tomatoes.
- Tiny mozzarella pearls look beautiful on this pizza. If you can't find them, use other small fresh mozzarella balls, such as ciliegine or bocconcini. Tear them into small pieces or cut them into small slices.

These sorts of raw toppings can work only on a prebaked dough, which is why we recommend it for the al taglio pizza. You can also use a New York square pizza or focaccia.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Place the tomato slices in two rows down the length of the baked crust, alternating the colors.
- 4 Season the tomatoes with the salt, black pepper, and olive oil.
- 5 Place the fresh mozzarella pearls over the tomatoes, spacing them evenly.
- 6 Place the tiny green basil leaves around the fresh mozzarella pearls, evenly spaced.
- 7 Cut into 8 rectangles (4-by-2 grid), and serve immediately.





BAGNA CAUDA PIZZA

bagna cauda sauce—sous vide clam

Bagna cauda, meaning “hot bath” or “hot dip” in Piedmontese dialect, is a sauce is made with garlic and anchovies as the base flavor profile and is

often served warm as a dip for vegetables. We’ve thickened this flavorful sauce to work on pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Bagna Cauda Sauce see page 2:271	140 g	½ cup + 1 Tbsp	37.84
Manila or littleneck clams, shucked	110 g	n/a	29.73
Butter	15 g	1 Tbsp	4.05

SUBSTITUTIONS

- You can use canned clams instead of cooking the clams sous vide.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the dough and sauce 1½–2 h before shaping the pizza.
- 3 Preheat a water bath with an immersion circulator to 45° C / 113° F.
- 4 Vacuum seal the clams and butter, and cook sous vide for 10 min.
- 5 Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- 6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- 10 Remove the pizza and place on a serving tray. Drain the cooked clams on paper towels and place on the pizza.
- 11 Cut into 6–8 triangles.

This combination of toppings is not recommended for pizzas that will sit on display at room temperature. It should be used only for pizzas that are served soon after baking because clams don’t reheat well (they’ll overcook).

For al taglio pizza, use 150 g shucked clams, 20 g (1 Tbsp + 1 tsp) butter, 190 g (1⅓ cups) bagna cauda sauce, and 3 g (2¾ tsp) minced chives. You can add chives or parsley to any of the pizza styles.

Bagna cauda al taglio pizza





CARAMELIZED CARROT PIZZA

pressure-caramelized carrot sauce—roasted carrot—pizza cheese—coconut chutney foam

A form of pressure-caramelized carrot puree has made an appearance in nearly all of our books because it is simply so good (it's one of our signature dishes that we serve visiting guests at our Lab dinners). The pressure-caramelizing method on page 2:278 works well on many foods

but especially on carrots because it amplifies their sweetness and gives it depth. The combination of carrots and coconut foam is quite possibly one of our favorites.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 2:142	370 g	n/a	100
Pressure-Caramelized Vegetable Sauce* see page 2:278	145 g	2/3 cup	39.19
Pizza cheese, shredded	180 g	2 cups	48.65
Carrots, roasted see page 2:361	140 g	1 cup	37.84
Coconut Chutney Foam see below	85 g	1/3 cup	22.97

*Use carrots as the main ingredient in the recipe on page 2:278.

SUBSTITUTIONS

- You can pressure-caramelize turnip, parsnip, salsify, sunchoke, or butternut squash instead of carrots.

For New York square pizza, follow the multiplier table on page 366 for the carrot puree and pizza cheese. Use the amount of coconut chutney foam at left and 325 g (2 1/3 cups) roasted carrots.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- Preheat the oven.
- Temper the dough and sauce 1 1/2–2 h before shaping the pizza.
- Shape the dough into a 35 cm / 14 in disc (see pages 67–68).
- Use an offset spatula, sauce spoon, or concave silicone spatula to spread the carrot sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- Distribute the cheese evenly over the sauce.
- Distribute the roasted carrots evenly over the cheese.
- Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- Load into the oven with a quick pull-away motion.
- Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 78). Check the doneness of the bottom of the pizza.
- Remove the pizza and place on a serving tray. Dispense the coconut chutney foam from the siphon onto the pizza.
- Cut into 6–8 triangles.

COCONUT CHUTNEY FOAM

Total time: Active 10–15 min / Inactive: 15–20 min—Yield: 400 g

INGREDIENT	QUANTITY	VOLUME	SCALING %
Fresh cilantro leaves	8 g	3 Tbsp	4
Fresh mint leaves	4 g	1 1/2 Tbsp	2
Fresh green chili pepper, thinly sliced	2 g	3/4 tsp	1
Coconut cream	200 g	3/4 cup + 2 Tbsp	100
Coconut milk (stabilizer free)	200 g	3/4 cup + 2 Tbsp	100
Fine salt	as needed		
Low-acyl gellan gum (Kelcogel F, CP Kelco brand)	3.4 g	2 tsp	1.7 *
Sodium citrate	0.6 g	1/10 tsp	0.3
Water, cold	20 g	1 Tbsp + 1 tsp	10

*(0.8% of total weight of coconut cream, herb puree, and water)

PROCEDURE

- Puree the cilantro, mint, and chili in a food processor to a fine paste.
- Pass through a fine sieve.
- Mix with the coconut cream and coconut milk.
- Season with salt.
- Combine the gellan with the sodium citrate.
- Disperse the gellan mixture in the water.
- Whisk the gellan water into the coconut herb cream.
- Bring to a simmer while blending with an immersion blender to fully hydrate.
- Remove from the heat, and pour the foam base into a bowl.
- Refrigerate until fully set, about 10 min.
- Blend set gel to a fine puree.
- Place in a 1 L whipping siphon, and charge with one cartridge of N₂O.
- Warm and hold the siphon in a 60°C / 140°F water bath.



ONE IN TEN IS SPICY PIZZA

padrón pepper—pizza cheese—garlic confit aioli—almonds—Manchego cheese

If you were eating a large batch of padrón peppers, you'd find that about one in ten is spicy, which turns it into a game of spicy pepper roulette. There is no way of knowing which one is spicy by looking at it, so you

just have to take your chances. Keep in mind, however, that they aren't extremely spicy, like a habanero pepper or a ghost pepper. They just have a little kick to them.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Dough see page 2:110	370 g	n/a	100
Garlic confit aioli see page 2:264	150 g	$\frac{2}{3}$ cup	40.54
Pizza cheese, shredded	270 g	3 cups	72.97
Padrón pepper, charred see page 2:363	45 g	11 ea	12.16
Blanched almonds, toasted and halved	50 g	$\frac{1}{3}$ cup + 1 Tbsp	13.51
Manchego cheese, shaved	30 g	$\frac{2}{3}$ cup	8.11

SUBSTITUTIONS

- You can use shishito peppers instead of padrón peppers.
- If you don't want to use the garlic confit aioli, you can make any of our aioli recipes (see page 2:264) or use store-bought aioli.
- Parmigiano-Reggiano cheese works well in place of the Manchego.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven. If cold-proofing the dough, temper $1\frac{1}{2}$ –2 h before shaping.
- 2 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 12). Dock the dough.
- 3 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the aioli evenly over the dough, leaving a 1.25 cm / $\frac{1}{2}$ in border.
- 4 Distribute the pizza cheese evenly over the sauce.
- 5 Distribute the peppers evenly over the cheese.
- 6 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.
- 7 Load into the oven with a quick pull-away motion.
- 8 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 20). Check the doneness of the bottom of the pizza.
- 9 Remove the pizza from the pan and place on a serving tray.
- 10 Scatter the almonds over the surface of the pizza and top with the shaved Manchego.
- 11 Cut into 6–8 triangles.

One in Ten Is Spicy artisan pizza



GET YOUR GOAT PIZZA

arugula mayonnaise—pizza cheese—goat cheese—fava bean—lemon zest—fried squash blossom—olive oil

These toppings would work very well on any style of pizza, but we chose al taglio because all but the pizza cheese and fava beans are added after baking. The key is to fry the squash blossoms just before you need them;

frying them too far ahead will inevitably make them soggy. Fry them to order while you are reheating the slice. The spirit of this flavor profile of ingredients is based on the produce available at the start of spring.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 2:158	700 g	n/a	100
Pizza cheese, shredded	80 g	¾ cup + 2 Tbsp	11.43
Fava beans, blanched, shocked, and peeled	100 g	½ cup	14.29
Arugula Mayonnaise see page 2:263	20 g	1½ Tbsp	2.86
Goat cheese, crumbled	85 g	¾ cup	12.14
Fried Squash Blossoms see next page	195 g	8 ea	27.85
Lemon zest, grated	0.1 g	⅛ tsp	0.01
Extra-virgin olive oil	2 g	½ tsp	0.29

SUBSTITUTIONS

- Other seasonal ingredients that you can add or substitute are peas and asparagus.
- Try fried artichoke hearts if you can't find squash blossoms.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 142).
- 3 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.
- 4 Distribute the fava beans evenly over the pizza cheese.
- 5 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.
- 6 Slide the pizza off the pan and onto a cooling rack.
- 7 Drizzle the arugula mayonnaise in a diagonal pattern over the length of the pizza.
- 8 Distribute the goat cheese evenly over the pizza.
- 9 Place the fried squash blossoms in two rows down the length of the pizza, evenly spaced, with four on each side.
- 10 Zest the lemon directly over the pizza.
- 11 Drizzle the olive oil over the entire pizza.
- 12 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the pizza cheese and fava beans before baking and the remaining ingredients after the pizza comes out of the oven.



FRIED SQUASH BLOSSOMS

Total time: Active: 1-2 min / Inactive: 3-5 min—Yield: ~195 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neutral oil	as needed		
Squash blossom, stems trimmed	50 g	8 ea	100
Tempura Batter see below	205 g	1 cup	410
Fine salt	as needed		

PROCEDURE

- 1

Fill a pot no more than halfway with oil, and heat to 190°C / 375°F.
- 2

Put the squash blossoms in a mixing bowl.
- 3

Dispense the tempura batter from the siphon over the squash blossoms.
- 4

Using tongs, gently but thoroughly coat the squash blossoms with tempura batter on all sides.
- 5

Fry the squash blossoms until golden brown, about 1 min, while you are reheating the pizza.
- 6

Drain on a wire rack, season with salt, then serve immediately.

TEMPURA BATTER

Total time: Active: 1-2 min / Inactive: 7-10 min—Yield: ~205 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
All-purpose flour, 10% -11.5% protein	45 g	⅓ cup	69.23
Rice flour	45 g	⅓ cup	69.23
Sake	65 g	¼ cup	100
Vodka	50 g	3½ Tbsp	76.92
Malt syrup	5.2 g	¾ tsp	8
Baking powder	1.3 g	¼ tsp	2

PROCEDURE

- 1

Whisk together the flours.
- 2

Blend the sake, vodka, malt syrup, and baking powder together.
- 3

Whisk the liquid into the dry mixture.
- 4

Pour the batter into a 1 L whipping siphon. Charge the siphon with two CO₂ cartridges.
- 5

Reserve until needed.





FRICO PIZZA SLICES

When we were testing the many different ways of refreshing pizza (see page 312), we came up with the idea of taking an already baked slice of pizza and wrapping it in crispy cheese as it is reheated in the oven or a pan (see page 318). This could be likened to a Detroit-style slice, except that the crispy cheese that you find on the rim of the pizza actually surrounds the entire slice.

The table below is a choose-your-own-adventure table in which you can pick your pan-baked pizza and match it with any cheese, then optionally add a topping after the frico. Choose one, none, or as many as you'd like. We suggest always having a sauce "glue" to attach other toppings to the slice, such as ricotta or a thick tomato sauce.

Pizza style slice	Type of frico cheese (70 to 80 g; shredded)	Sauce ("glue") applied after baking	Cheese applied after baking	Toppings applied after baking
New York Square Pizza (see page 133)	Manchego cheese*	Thick tomato sauce, such as Detroit-Style Pizza Tomato Sauce (see page 2:225)	Crumbled cheese (blue cheeses of any type, goat cheese)	Balsamic vinegar glaze
	Gouda cheese*			Honey (regular or spicy)
Al Taglio Pizza (see page 141)	Parmigiano-Reggiano cheese	Ricotta (see page 2:338)		Arugula, baby kale, frisée, escarole
Focaccia (see page 117)	Gruyère cheese	Burrata (see page 2:331)		Fresh tomatoes (sliced large ripe tomatoes, or halved or quartered cherry tomatoes)
Detroit-Style Pizza (see page 109)	Wisconsin brick cheese	Mascarpone cheese		Cured meats (mortadella, Serrano ham, prosciutto, salami, lardo)
		Crème fraîche		Crispy bacon (crumbled slices or lardons)
		Pesto (see page 2:238)		Smoked/cured fish or other seafood (salmon, sturgeon, trout, oysters, mussels)
		Caponata		Roasted vegetables: eggplant, root vegetables, broccolini, alliums, peppers (see page 2:361)
		Chopped olive salad		Garlic confit (see page 2:366)
		Sous Vide Hollandaise (see page 2:260)		Crispy skins: pork, duck, chicken (see page 263)
		Sabayon Sauce (see page 2:261)		Fried zucchini blossoms, spelt, potatoes (chips, fries, tater tots), onions, bread crumbs

*These are our favorite cheeses for making a frico slice.

This method works with most pizzas. Our absolute favorite is with any pizza baked in a pan—al taglio or New York square—and with focaccia as well. Detroit-style also works, but the slice does not need to be wrapped in the cheese as it already has cheese on top and on the sides. Triangular slices from oven floor-baked pizzas (thin-crust, Brazilian thin-crust, Neapolitan, New York, artisan) also work, but in general, the pan-baked pizzas work much better for reheating; this is mostly thanks to the fact that they are thicker than oven floor-baked pizzas.

For the hollandaise and sabayon, you can serve the slice as is or broil or brown it after applying.

Dress any lettuces or salad greens with a vinaigrette just before serving.

HOW TO Make a Frico Slice Using an Oven



- 1 Shred the cheese using the smallest holes of a box grater.
- 2 Spread out in a thin, even layer on the surface of a 30 cm / 12 in nonstick sauté pan.
- 3 Place the pan in a 175°C / 350°F convection oven (lowest fan speed). Bake until the cheese melts, about 8 min.



- 4 Place the pizza slice on the cheese. Bake until the cheese browns, about 8 min.
- 5 Wrap the slice in the cheese frico using a spatula and flip over. Allow the slice to brown on the other side, 2–3 min.
- 6 Serve immediately.

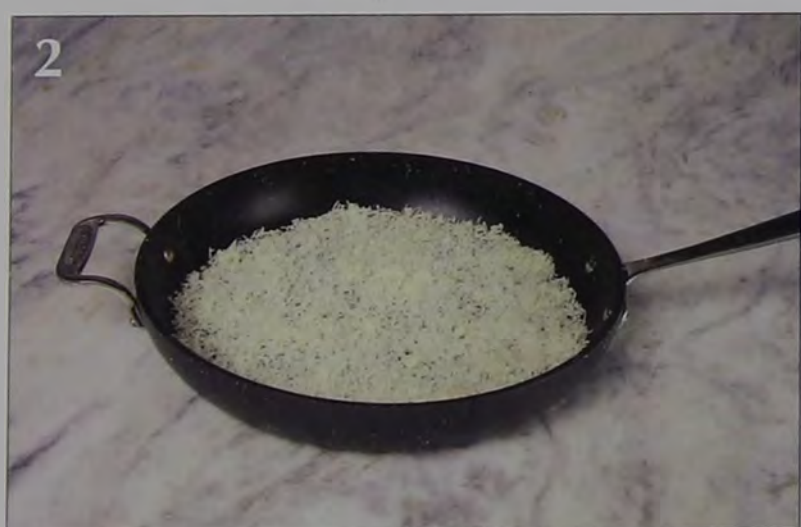


If you have a professional plancha or a cast-iron griddle, you can spread the cheese over the plancha in a thin, even layer. When the cheese begins to crisp around the edges, place the slice of pizza over it, wrap it in the cheese, and then flip it over. Turn it over as needed to get an even golden brown color.

HOW TO Make a Frico Slice on the Stove Top

While this method is preferred for oven floor-baked pizzas (thin-crust, Brazilian thin-crust, Neapolitan, New York, and artisan), it works just as well for pan-baked pizzas, though it might take them a little longer to

get completely warmed to the core. Simply turn the heat down to low toward the end of the process to ensure the pizza gets hot throughout and the cheese doesn't burn.



- 1 Shred the cheese using the smallest holes of a box grater.
- 2 Spread out in a thin, even layer on the surface of a 30 cm / 12 in nonstick sauté pan.



- 3 Place the pan on an induction burner on medium heat. When the cheese begins to caramelize, 2–3 min, place the pizza slice on the cheese and cover the pan with a lid.
- 4 Allow to heat through, about 3 min.



- 5 Remove the lid and take the pan off the heat. Allow to cool for 30–45 s, until the cheese is no longer fluid but still pliable. Wrap around the slice.
- 6 Flip the slice over and turn the heat down to low. Continue to heat for an additional minute or two.

INFUSED MOZZARELLA NEAPOLITAN PIZZAS

We developed a handful of flavored mozzarellas that are not only beautiful but also delicious. We created these cheeses during a series of mozzarella experiments and used them as a jumping-off point for these

flavor profiles. We like them best on Neapolitan pizzas because the style showcases fresh mozzarella so well.

PAPRIKA-INFUSED MOZZARELLA PIZZA

mascarpone cheese—paprika-infused fior di latte mozzarella cheese—fingerling potato—Spanish chorizo—parsley

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Mascarpone cheese	100 g	½ cup	40
Paprika-Infused Fior di Latte Mozzarella, cut and drained see page 2:336	80 g	¾ cup	32
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Fingerling potato, sliced 2–3 mm / 0.08–0.12 in thick, roasted see page 2:361	30 g	10–12 ea	12
Spanish chorizo, sliced 0.5–1 mm / 0.02–0.04 in thick	25 g	7 ea	10
Fresh flat-leaf parsley leaves	1 g	6–7 ea	0.4

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the cheeses 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the mascarpone evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the mozzarella evenly over the mascarpone.
- 6 Distribute the potatoes and chorizo evenly over the mozzarella.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Once the dough starts to brown, start spinning the pizza.
- 10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout. Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray. Garnish with the parsley leaves.
- 12 Serve the pizza whole or cut into 6 triangles.



SAFFRON-INFUSED MOZZARELLA PIZZA

heavy cream—saffron-infused fior di latte mozzarella cheese—shishito pepper—milk aioli—fried smelt

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Saffron-Infused Fior di Latte Mozzarella, cut and drained see page 2:336	80 g	$\frac{3}{4}$ cup	32
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Heavy cream	30 g	2 Tbsp	12
Shishito peppers, charred see page 2:363	30 g	4–5 ea	12
Milk Aioli see page 2:264	30 g	2 Tbsp	12
Smelt, fried see note	10 g	6–8 ea	4

To fry the smelt, season it with salt and coat it in Wondra flour. Deep-fry in 175° C / 350° F oil until it is golden brown, 1–2 min.

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the cheese 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Drizzle the heavy cream evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the dough.
- 6 Distribute the peppers evenly over the cheese.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Once the dough starts to brown, start spinning the pizza.
- 10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray. Pipe or spoon the aioli evenly over the pizza, and garnish with the smelt.
- 12 Serve the pizza whole or cut into 6 triangles.



BASIL-INFUSED MOZZARELLA PIZZA

classic Neapolitan pizza tomato sauce—basil-infused fior di latte mozzarella cheese—ricotta—heirloom tomato—basil—olive oil

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Classic Neapolitan Pizza Tomato Sauce see page 2:225	80 g	⅓ cup	32
Basil-Infused Fior di Latte Mozzarella, cut and drained see page 2:335	80 g	¾ cup	32
Ricotta see page 2:338	60 g	¼ cup	24
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Heirloom tomato, sliced 2–3 mm / 0.08–0.12 in thick	80 g	5–6 ea	32
Fresh basil leaves	5 g	6–7 ea	1.2
Extra-virgin olive oil	5 g	1 tsp	2

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce and cheeses 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the tomatoes evenly over the sauce. Place the basil leaves near the tomatoes so they don't burn.
- 6 Distribute the mozzarella and ricotta evenly over the tomatoes.
- 7 Drizzle the olive oil in a spiral over the pizza.
- 8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 9 Load into the oven with a quick pull-away motion.
- 10 Once the dough starts to brown, start spinning the pizza.
- 11 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 12 Remove the pizza and place on a serving tray.
- 13 Serve the pizza whole or cut into 6 triangles.





OLIVE OIL-INFUSED MOZZARELLA PIZZA

classic Neapolitan Pizza tomato sauce—olive oil—infused fior di latte mozzarella cheese—basil—olive oil—oregano

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Classic Neapolitan Pizza Tomato Sauce see page 2:225	80 g	⅓ cup	32
Olive Oil-Infused Fior di Latte Mozzarella, cut and drained see page 2:337	100 g	1 cup + 2 Tbsp	40
Neapolitan Pizza Dough see page 2:124	250 g	n/a	100
Fresh basil leaves	3 g	6–7 ea	1.2
Extra-virgin olive oil	25 g	1 Tbsp + 2½ tsp	10
Dried oregano	1 g	½ tsp	0.4

For more on converting this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 355.

ASSEMBLY

- 1 Preheat the oven.
- 2 Temper the sauce and cheese 2 h before topping the pizza.
- 3 Shape the dough into a 30 cm / 12 in disc (see pages 36–37).
- 4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
- 5 Distribute the cheese evenly over the sauce. Place the basil leaves near the pieces of cheese so they don't burn.
- 6 Drizzle the olive oil in a spiral over the pizza.
- 7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
- 8 Load into the oven with a quick pull-away motion.
- 9 Once the dough starts to brown, start spinning the pizza.
- 10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 49) until the rim has evenly leopardered throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.
- 11 Remove the pizza and place on a serving tray. Sprinkle the oregano over the pizza.
- 12 Serve the pizza whole or cut into 6 triangles.

CHAPTER 14
SERVING AND STORAGE





WHEN TO SERVE PIZZA	294
SERVING PIZZA	298
HOLDING PIZZA HOT	305
REHEATING PIZZA	312
STORING LEFTOVER PIZZA	328



SERVING AND STORAGE

You've mixed and proofed, stretched and sauced, cheesed and baked. It's the moment you've been waiting for, the moment when you've just pulled the pizza from the oven. What more can we tell you at this point? Just dig in, right?

Wait, there's more. While we understand the impulse to eat your pizza straight off the peel, thinking about how you're going to serve it will make the experience even better. Obviously, the pizza's temperature is going to drop when it's removed from the oven, so we ran some tests to see how resting time impacts each of our different pizza styles (see page 295). You don't want to scald the inside of your mouth, nor do you want to wait so long that quality starts to deteriorate. You want to eat it at that sweet spot and the timing can vary quite a bit depending on the style.

The texture of the pizza will change as the minutes tick by. While Neapolitan pizzas are meant to be soft and eaten within a couple of minutes after coming out of the oven, most other pizzas have a crispier texture, and you want to preserve that from oven to plate. Most of the time, a baked pizza is sliced and served on a flat plate or platter or tray. Some crispiness can be lost because the steam escaping from the bottom crust has nowhere to go and can make things

soggy. Some pizzerias have come up with creative ways to address this problem, such as serving the pizza on gridded boards or vented porcelain plates. We'll show you a few tricks to avoid the steam trap on page 298.

In addition, how you cut the pizza matters. It affects not only what the pizza looks like but also the eating experience. There are many cutting tools, and all of them serve the same purpose of portioning the pizza (more or less) evenly. But some tools are better than others (see page 302).

At some point, the pizza will cool enough that a decline in quality can be detected. The good news is you can pause it and, in some cases, even reverse it. It's easier with some pizzas than with others. A very general rule of thumb is that the thicker the pizza, the longer it can hold at peak temperature and texture and the easier it is to revive once it has cooled down or even been refrigerated or frozen. We offer extensive recommendations for holding, storing, and reheating your leftover pizza throughout this chapter. These recommendations cover what to do with slices of leftover pizza (assuming that you ate most of it when it was fresh) but we also have suggestions for whole pizzas.

NEW DISCOVERIES AND TECHNIQUES

The best way to serve sliced pizza (see page 298)

Reheating pizza versus holding it hot (see page 305)

Choosing equipment for reheating pizza (see page 313)

The ultimate leftover pizza slice (see page 318)

The best thing to do with leftover pizza: Pizzadilla (see page 320)

Neapolitan pizza should be served and eaten shortly after it comes out of the oven or it will suffer in quality (see page 295). This Neapolitan pizza food truck, complete with a wood-fired pizza oven, allows you to eat your pizza almost straight from the oven.

WHEN TO SERVE PIZZA

Ideally, you want to serve your pizza close to when it was pulled from the oven, although you'll obviously need a few minutes between baking and eating to avoid burning your mouth. But be mindful that pizza will cool down on the way to the table, and it's better to serve something too hot than too cold. Thin-crust and medium-crust pizzas cool off faster than bread-like pizzas. The thicker the crust, the slower that it will cool because the crust is a set foam, which acts as a terrific insulator. Once the pizza reaches the ideal temperature, however, it drops off quickly and the pizza's quality starts to decline.

Neapolitan pizza is the one that you need to eat the soonest after it comes out of the oven because it cools the quickest. Many pizzaioli in Italy say Neapolitan pizza should be eaten within 4 minutes. We can understand the importance of timing, but some may say even that's too long. Neapolitan pizza is typically smaller than other styles of pizza, however, so you have less pizza to eat in such a short window (although the size isn't that critical when it comes to the cooling rate of the pizza).

In the medium-crust pizzas, such as New York or artisan, and even thin-crust and Brazilian thin-crust pizzas, there's a moment at which the dough, sauce, cheese, and toppings merge, which is when the pizza

isn't piping hot, but is hot enough to eat comfortably (from 4 to 8 minutes). The slice cuts cleanly. You lift it up and there's some cheese pull, but it doesn't all slide off of the slice. It becomes a cohesive slice and, in our opinion, provides the ideal pizza eating experience. You have reached peak pizza.

We wanted to determine the ideal temperature for eating a pizza by tasting pizzas at different temperatures to determine a comfortable range. We came up with a range between 65.5° C / 150° F and 60° C / 140° F. At the ideal temperature at the high end, the pizza was hot but not hot enough to burn your mouth, and at the low end it was still hot but beginning to decline (for more on this, see next page).

But what if you need more time? How do you slow the cooling process without damaging the pizza's quality attributes? There are many different ways to keep food warm, and some of them can be used for pizza, although there might be trade-offs. For example, if you put a hot pizza on a hot surface, it'll keep it warm for longer but the bottom of the crust might get soggy (and if you put the pizza on a cool surface, like marble or stainless steel, the surface will pull the heat out much faster). We carried out an extensive experiment to figure out the best options for holding pizza hot (see page 305) as well as reheating it (see page 312).

Many accomplished pizzaioli will let their pizzas sit for 20-30 seconds on a cooling rack before serving in order for the pizza toppings to meld together. Some styles, such as the New York pizza shown here, will hold for a few minutes before there is a drop in quality.



HOW LATE IS TOO LATE?

When we started our experiments for this chapter, the first thing we had to determine was the ideal temperature for eating pizza, which we found to be 65.5°C / 150°F. We measured the temperature of the crust and the center of each pizza style right out of the oven (not when you would serve it to the customer at a table) and then timed how long it took each pizza style to drop to the desired temperature. The center of Neapolitan dropped to 65.5°C / 150°F in just 2 minutes. New York square and Detroit-style pizzas held for about 14 minutes, while deep-dish took a heroic 26 minutes to reach the ideal eating temperature (this is for the whole pizza, though; if you cut slices, you are introducing a couple new fronts for the pizza to cool much faster).

The crust and the middle will reach the ideal eating temperature at different times. We argue that they will average out when you are eating the pizza. Although thin-crust pizza and Brazilian thin-crust pizza have similar thicknesses, the Brazilian thin-crust pizza has about twice as much cheese on it, which insulates the pizza and causes a slower drop in temperature. Likewise, New York and artisan pizzas are very close in nature but the artisan pizza has less sauce and cheese, which causes a faster drop in temperature. For any style pizza, if you cut it into slices, it will cool much faster. Keep these recommendations in mind when serving, holding, or reheating your pizza.

Neapolitan Pizza (see page 47)
Time it took to drop to 65.5°C / 150°F

2 min

Thin-Crust Pizza (see page 19)
Time it took to drop to 65.5°C / 150°F

4 min

Artisan Pizza (see page 77)
Time it took to drop to 65.5°C / 150°F

4 min



Al Taglio Pizza (see page 141)
Time it took to drop to 65.5°C / 150°F

4 min

New York Pizza (see page 71)
Time it took to drop to 65.5°C / 150°F

7½ min

Brazilian Thin-Crust Pizza (see page 25)
Time it took to drop to 65.5°C / 150°F

8 min



New York Square Pizza (see page 133)
Time it took to drop to 65.5°C / 150°F

14 min

Detroit-Style Pizza (see page 109)
Time it took to drop to 65.5°C / 150°F

14½ min

Deep-Dish Pizza (see page 93)
Time it took to drop to 65.5°C / 150°F: 26 min

26 min



WHEN PIZZA COOLS

We have determined that the decline of a pizza begins when it drops under 60°C / 140°F. As it cools below this temperature, a few things happen, depending on the type of pizza.

Neapolitan pizza becomes a flabby wet mess. This is not a pizza that's meant to be eaten slowly. By our measure, it drops to 65.5°C / 150°F just 2 minutes after it comes out of the oven, and to us this is the perfect temperature to eat it. After that you

have about 2 more minutes before it starts to get too cold to eat. The crust is soft to begin with, and the sauce and cheese will absorb rather quickly into the crust to make it wet. It may have a little crunch for a minute or so after it comes out of the oven, but once it's in eating temperature range, it will be soft throughout. Neapolitan pizzas don't hold very well in warmers and are not recommend for to-go orders or delivery. If you are picking up a Neapolitan pizza to be eaten at home, it'll last less than 10 minutes,



after which we recommend reheating it (see page 312); it'll reheat better if it isn't cut.

With thin-crust and medium-crust pizzas (artisan, New York, thin-crust, and Brazilian thin-crust pizzas), the main problem as the temperature drops is the sauce. Because it's wet and creates steam, it turns the crust gummy as the pizza cools. That's unappetizing. The fat from the cheese will also begin to congeal and the cheese will lose its stretch. Some may not mind this—after all, it's still pizza—but we were looking for the ideal in our tests.

Bread-like pizzas (Detroit-style, New York square, and al taglio pizzas) suffer the least as they cool. Not coincidentally, they're some of the ones that reheat

the best. (Just remember, for New York square, if you don't prebake the dough as our recipe instructs [see page 133], you'll get a gum line between sauce and dough, and it won't magically disappear upon reheating.) Detroit-style pizza has a crispy cheese surface that can cause a little gumminess upon cooling and reheating, but it's barely noticeable.

As deep-dish pizza starts to cool, it initially gets better. It's easier to cut into and get a good, clean slice. But as the temperature continues to drop, deep-dish pizza will turn into a congealed mass of fat, cheese, and meat, with a flabby crust. Even cold pizza lovers might balk. The good news is, it reheats like a charm (see page 312).



There are inserts that you can put in the bottom of a pizza box that can help to absorb moisture to prevent sogginess but also to maintain the structural integrity of the pizza box.

Pan pizzas should be removed from their pans soon after they come out of the oven. Otherwise, steam from the dough will get trapped inside the pan and turn the pizza soggy. Thicker pizzas produce more steam than thinner ones.

PIZZA IN SPACE

Space travel doesn't exactly offer the comforts of home (yet), and among the hardships astronauts must endure is an intense longing for pizza. Astronaut Peggy Whitson said it occupied her mind for months while she commanded the International Space Station.

NASA personnel on the ground have been able to satisfy their space-bound colleagues' cravings a few times. Or at least they did the best they could. In 2017 and 2019, they sent pizza fixings, including small premade crusts, up to the Space Station aboard a commercial supply ship. The crew had a pizza-making party. No need for plates; the pizzas just floated in the cabin under zero gravity. The 2017 crew hammed it up, playing pizza frisbee and twirling their pizzas on fingertips. While they may have been good enough for outer space, the pizzas didn't look entirely appetizing to anyone on the ground. Part of the problem is crumbs; in a space capsule, they could wreak havoc. Also, forget about a crispy crust. The space oven warms food but doesn't get hot enough to cook it. From the photos, it's not even clear if the astronauts were offered any cheese. If they had, we can imagine that mess.

In 2001 Pizza Hut pulled off a marketing coup by becoming the first company to deliver pizza to space. They sent a small pizza up to one of the Russian cosmonauts on the International Space Station. Salami was used in place of pepperoni because it withstood the long journey better.

The company reportedly paid \$1 million to the Russian space agency to be able to pull off the stunt. As the company pointed out, it was a good investment: a Super Bowl ad would have cost \$2.3 million.



NASA astronauts Anne McClain and David Saint-Jacques of the Canadian Space Agency prepare to enjoy pizzas in 2019.

SERVING PIZZA

There are as many ways of serving pizzas as there are actual pizzas. Historically, pizza was a street food that was eaten out of hand (and it still is in many parts of the world). As a generality, however, pan-baked pizzas are served in the pan they were baked in or a different pan in order to cool the pizza down slightly and keep the crust from getting soggy.

Pizzas meant for sharing are brought to the table cut but personal pizzas run the gamut and can be sliced or not. In Naples, the tradition is to not cut the pizza (probably because the pizza is not crispy), but most people order it cut because the kitchen is going to do a better job of it. Detroit-style pizza is similar in that the kitchen will do a better job of cutting it due to the crispy cheese rim.

In some places, such as São Paulo and Buenos Aires, the tradition is for the pizza to be served sliced (and sometimes by a waiter at a white-tablecloth restaurant; see page 190) and the customers eat it with a fork and a knife. At Bráz Elettrica in São Paulo, they are trying to encourage people to take a more relaxed view toward eating pizza. There are signs painted on the wall telling people to eat with their hands, which is commonplace in other parts of the world, such as New York, where pizza is a street food.

Classic aluminum trays that are used to serve some round pizzas can be improved with venting grooves or perforations to keep the bottom of the pizza from getting soft and wet from trapped steam. Some trays come with handles, but you really don't need them. In your own home it's fine to just use your wooden cutting boards, but in large-volume

service it can become problematic. Wooden surfaces are often not allowed by health departments since they're hard to clean completely (and, more importantly, fully air-dry so they don't get smelly).

Wire racks are a brilliant idea for most pan-baked pizzas because they help keep the bottom crispy. Because they vent so well, however, it also means that the pizza cools down faster. Perforated pans function similarly to wire racks, but if the pan is sitting on a flat surface, the perforations will be blocked and the steam still won't be able to escape. Placing it on a pizza stand will help. Pans with little nubs all over the surface keep the pizza elevated so the crust stays crispy. You'll need to cut the pizza first, either on a cutting board or on the peel, then slide it onto the pan.

There are specialized serving trays that are designed to hold a baking stone. The baking stone is kept hot in the oven and then transferred to the serving platter, where you will place the pizza. Better yet, you can bake the pizza on the stone, take it out of the oven (stone and all), cut it, then carefully slide it into the serving tray. This works for some pizzas, like deep-dish or Detroit-style (see page 106). You also need to be very careful when handling the hot stone since it can be heavy and will be very hot.

There are also grooved metal or plastic trays designed to allow bottom-crust steam to escape. Metal is usually better than plastic simply because it's better at heat retention. It's important that the tray be raised slightly above a flat surface so the steam can escape. A pizza stand or even a coaster to prop it up will do.



Serving trays and pans with perforations, ridges, or a surface with raised nubs will help to vent steam from the bottom of the pizza so that the crust doesn't get soggy.



SLICE OR TRIANGLE CUT

The triangle slice is the most iconic cut for round pizzas, and there's a simple beauty in it. For most round pizzas, a triangle is both the most effective way to get even, symmetrical slices and the best shape in terms of ease of eating. The triangle can easily be lifted by its base, which is often a raised rim that's intentionally been left untopped and behaves like a handle. (Some thin-crust pizzas are sauced and cheesed all the way to the rim, so a triangle slice may not have this handy-dandy handle.) Some thin-crust pizzas, such as Brazilian, are stiff enough to hold a plank. But most often, you'll fold (or at least slightly bend) your triangle lengthwise and eat it tip-side first. A full fold or a half fold will do to keep the toppings from sliding off (see why on page 68).

Always make your first cut down the center of the pizza, then try to keep things symmetrical after that. If you want to cut a straight line, choose your starting point and then look across the pizza at where it

should go. Cut the pizza while maintaining your gaze at the end point and it will help you to cut a straight line. Four, eight, and even 12 slices are easier to cut than 10. Why? For four slices, all you need to do is cut the pizza down the center on both axes. For eight, just divide those quarters in half (divide each quarter in thirds again and you've got 12). With 10, you have to visualize what one-fifth is for the overall pizza and then divide it in half.

It's usually easier to divide a pizza in half rather than thirds. If you want to divide a pizza into thirds (or sixths), make a tiny mark where you think that the one-third cut will go and then divide the other section of the pizza in half. If it's wrong, you can slide the mark over. Or, if you are dividing the pizza into six pieces, cut the pizza in half and then cut the half into thirds. Try to visualize an equilateral triangle with a 60° angle at both angles at the edge of the pizza. Six is about right for most pizza styles, and eight is usually used for larger pizzas, but you can do whatever you want.

In many Neapolitan pizzerias, this specialized knife is given to customers along with a fork so that they can cut their own pizza.



It's common to cut pizza into quarters and then cut each quarter in half or thirds to make 8 or 12 slices (we show 8 slices above).

For more on pizza sizes for all styles, see page 2:94.

SQUARE CUT

Triangles work for round pizza, but they don't make sense for rectangular or square pizzas. (Yes, some pizzerias do this anyway, though we can't understand why.) You'll need to slice rectangular or square pizzas into smaller rectangles or squares to get even, symmetrical slices.

For our Detroit-style pizza, we cut six squares for the full-size and four for the half-size. The thing about Detroit-style pizza is that everyone wants the corners because they have two crispy borders. In the large pan, the two center squares will have only one crispy crust. The smaller pan, cut into only four squares, is perfect because everyone gets a corner slice with two crispy edges. The New York square pizza, which we bake in Sicilian pizza pans, will produce six generous squares or eight smaller ones. An al taglio pizza baked in a half-size Roman al

taglio pizza pan will yield eight slices; a full pan gives you 16 slices, but you'll get a lot of rimless slices. Focaccia can be cut in as many square or rectangle sizes as you'd like.

THE STRIP CUT

Even more absurd than cutting a round pizza into squares is the practice of cutting a round pizza into rectangular strips. Quad Cities-style pizza is often served this way, and we were confounded by it. You wind up with a bunch of different-sized slices (who gets that small corner edge?) that are unwieldy to eat. Cutting strips makes sense only for rectangular or square pizzas. You see this a lot with al taglio pizzas, which are typically sliced by weight or to customer specifications. That's how Gabriele Bonci (see page 1:110) does it. It's quick and easy and it makes perfect sense.



New York square pizza



Quad Cities pizza

USING MATH TO PORTION THE PERFECT SLICE

Obviously math and pizza go hand in hand, right? Okay, maybe not for everyone. But University of Liverpool mathematicians Stephen Worsley and Joel Haddley put their skills to use and devised a new way to cut pizza into identical, many-sided shapes. The math even has a name: monohedral disc tiling. (That alone should give you an idea how complex this is.)

Searching further, we learned that weird pizza-cutting is a popular topic. We found a number of articles explaining various math-based pizza-slicing protocols. Even more amusing were the titles, including the rather definitive sounding "The Best Way to Cut Pizza."

Worsley and Haddley admit that their purpose was more about interesting pictures and conversation than actual pizza. And truthfully, it got us wondering whether all of these mathematical cuts have more to do with circular geometry, where pizza is the one possible practical application (or excuse) for showing how the math would work in real life. It's safe to say these are lab-based models only; the patterns will be much harder to decipher when cutting through melted cheese and pepperoni.



WHAT DOESN'T WORK

A regular chef's knife, even though it may be sharp, isn't the best tool for cutting a pizza. It's going to be shorter than the diameter of most pizzas, and it will squash everything on its way down. You might get lucky if you have a very sharp, very long knife, but we found we got poor results more often than not.

Serrated knives can work with thicker pizzas, but the problem is that they need to cut in a

back-and-forth motion. That's bad news for the toppings, since they'll also drag back and forth as you try to make your way through it all. We like to use a serrated knife for untopped focaccia, deep-dish pizza, or al taglio pizza, but for anything that has cheese and/or toppings, you're going to have some degree of smooshing or dragging.

When we ate at De Lorenzo's Pizza in New Jersey, we noticed that they cut their pizzas with a rather unusual and hard-to-use tool: an oyster knife. When we asked them about it, they said that they had always done it that way (and will continue to do so).



THE PROBLEM WITH CUTTING DEEP-DISH PIZZA

One of the challenges of deep-dish pizza is getting a clean-looking slice. (Admittedly, this might not be a concern for most diners, who only want to eat their pizza.) First, you have to get the pizza out of the deep-dish pizza pan without damage (using the pan we recommend on page 2:69 helps with this problem), then you're faced with the challenge of cutting it. If you cut it right after taking it out of the oven, there's a good chance it will collapse, because hot, melted cheese has a hard time staying put. It's also too hot to eat at this point anyway (see our temperature recommendations on page 295).

Our advice is to let the pizza sit in the pan for a few minutes after it comes out of the oven. Don't apply the sauce yet. After 3–5 minutes, remove the pizza from the pan and place it on a cutting board. Then use a long serrated knife or electric serrated knife to cut it—it should be long so it can cut across the entire pizza, and with a pronounced serration for the cleanest cut. Use a gentle sawing motion on the rim first to avoid crushing it, and be sure to cut all the way through to the cutting board. Depending on the size of the pizza, you can cut it into four, six, or more slices.

Once you have cut all of the slices but before you separate them, apply the hot tomato sauce (see page 93), covering the entire surface within the rim. Cutting the pizza before applying the sauce lets you get

a clean cut without the mess of dragging the sauce down into the slice. Use a spatula to lift each slice and plate it. Although this is not the typical way to cut deep-dish pizza, it's our favorite way. Some pizzerias cut the sauced pizza at the table or have their customers cut it themselves, but the latter might pose a challenge for your customer. The same logic applies to cutting through the cheesy frico crust of Detroit-style pizza in the kitchen.



PIZZA CUTTING TOOLS

When cutting pizza, the main goals are to not crush the crust and to minimize topping drag. A sharp, thin knife that might be good for cutting meat or vegetables doesn't work here. Even the sharpest of knives will crush the crust rather than cut it. Sharp serrated knives work for cutting deep-dish pizza and focaccia but are awful for thin-crust or medium-crust pizza since they'll drag the cheese and toppings with each serrating motion.

- ① **The Wheel Cutter:** The wheel cutter is possibly the most iconic pizza cutter; it's made up of a handle with a semisharp circular blade attached to it. It will cut as straight as you can guide it. We suggest getting a cutter with a wheel part that is much larger than the pizza is deep, because you'll have a heftier tool that won't struggle as much to get through everything. The smaller wheel cutters can easily get bogged down.

Because of their round shape, they're difficult to sharpen, and it's practically impossible to make them as sharp as a knife. So, from the get-go you're usually cutting with a practically dull implement, which means you're squashing your way through the pizza rather than cleanly cutting through.

- ② **The Mezzaluna:** Also called a rock-and-roll cutter, the mezzaluna is a long, curved blade with two handles, one at each end. The shape allows you to cut through the pizza by rocking the blade back and forth in the same spot. Try to slice the pizza in one motion, if possible. It's hard to slice the pizza in the same place, so you risk cutting slivers of pizza if you rock it back and forth too much. It works for round, square, or rectangular pizzas. It takes some practice to get good at evenly spacing the cuts, but it's really fast once you get the hang of it. Ideally, you want a blade that is longer than the diameter of your pizza. Otherwise, you'll have to move the knife across the pizza, taking care as you rock the knife down that you don't accidentally smash the pizza. Even though a mezzaluna can be sharpened, rarely do pizzerias go through the trouble of sharpening it because it's so big and awkwardly shaped. And even at its sharpest, it tends to squish everything on top of the dough a little bit.



1



This is why wheel cutters and mezzaluna knives have become commonplace in pizzerias. They cut quickly and mostly cleanly. We say "mostly" because some crushing is inevitable, especially on pizzas with a rim. If you want to inflict minimal damage, scissors are the best way to go for thin-crust and medium-crust pizzas. They're not the fastest, but they make the cleanest cut.

- ③ **Scissors:** For most pizzas, scissors are the most effective cutting tool, as long as they're sharp. All of those crumb shots that we photographed during our travels? The cuts were made with scissors. They may not be the most practical with regard to speed, but they're precise and produce the cleanest cut for all pizza styles.

There's actually a tradition of cutting pizzas with scissors, specifically with al taglio pizza. Not all al taglio pizzerias use scissors, but many do. Cutting al taglio pizzas ahead of time into even sizes or shapes doesn't always make sense because each customer specifies the size desired and it's then cut to order with scissors.

You can buy scissors specially made for this cutting style (see below), but any pair of heavy-duty, long, sharp scissors will do. Make sure they're the kind that can be sharpened. Don't use the hefty kitchen shears that are meant for cutting through chicken joints. For al taglio pizza, there are special scissors in which the bottom blade rests on a plastic base that keeps the scissors flat on the counter while cutting. We think you can make do with regular scissors, but if you want that special tool, then go for it (see Resources, page 377).



2



3

THE ORIGIN OF THE PIZZA CUTTER

With little more than a handle and a circular, spinning blade, a pizza cutter gets the job done quickly, albeit imperfectly. But the history of this simple device traces an indirect path through other uses that are decidedly not pizza-related.

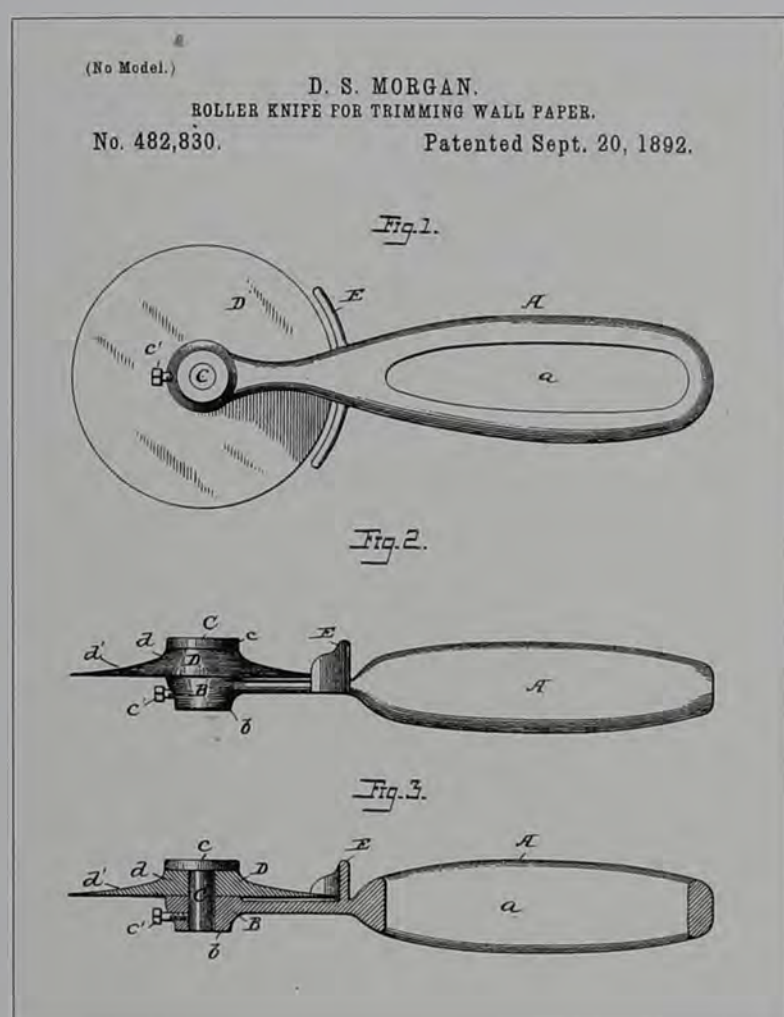
In 1878, for example, William Millspaugh patented a vegetable "chopping knife" that was designed so that food wouldn't get caught in the blade. The handle is horizontal, rather than the vertical handle you see on most pizza cutters today, but the concept is similar. He positioned it as an "improvement" in the design, so we know that circular blades with handles were in use before that.

In 1892, David S. Morgan patented a knife featuring a circular blade with a vertical handle that looks remarkably like a modern pizza cutter, but it was used for cutting wallpaper. In 1899, William L. Noble patented a similar device, but this one was designed to cut cigar wrappers. We see a similar concept again in 1922, when Carl A. Frahm patented a

circular blade device, although this one was fluted and used for cutting dough. Professional pizza cutters today have larger blades than a lot of these early devices so the center of the blade stays well above the gooey cheese.

In later years, dozens of inventors sought patents for improvements on the design, whether functional or decorative. In 1964, for example, George G. Larson designed a cutter that was said to require less manual pressure than previous models and could be easily disassembled for cleaning.

More recently, we've seen *Starship Enterprise*-shaped pizza cutters, roadrunner-shaped cutters, cutter-server combination tools, and, in another dual-use coup, a pizza slicer that's also a bottle opener. And now, finally, in the 21st century, we can buy the device we've all been waiting for: a tactical laser-guided pizza cutter.



United States Patent [19]

Chmela et al.

[11] 4,423,551
[45] Jan. 3, 1984

[54] PIZZA CUTTING AND SERVING UTENSIL

[75] Inventors: John F. Chmela, Mt. Prospect; Carl R. Fletcher, Arlington Heights; Norton Sarnoff, Northbrook, all of Ill.

[73] Assignee: Ensar Corporation, Wheeling, Ill.

[21] Appl. No.: 375,809

[22] Filed: May 7, 1982

[51] Int. Cl.: A47J 43/28

[52] U.S. Cl.: 30/124; 294/7; 30/124; 30/307

[58] Field of Search: 30/124, 142, 299, 307; 294/7

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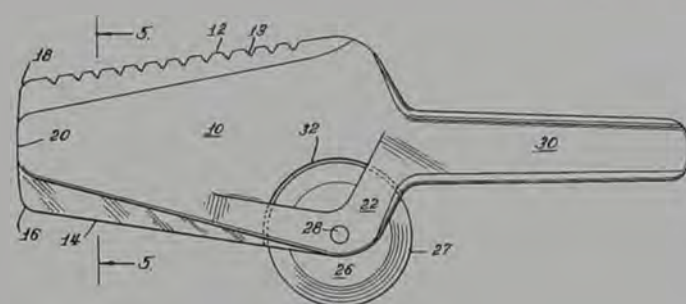
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Primary Examiner—Jimmy C. Peters
Attorney, Agent, or Firm—Lee, Smith & Jager

[57] ABSTRACT

An improved utensil for cutting pizza or the like is disclosed having a sharpened cutting wheel and a planar blade with a sharpened edge, the edges of both the wheel and blade are aligned so that the cutting paths traversed by each coincide. The pizza crust edges and the pizza body can then be cut respectively by the blade and cutter wheel in one cutting stroke across the pizza. The blade end further includes angled corners for completely separating the pizza at the pan corners. The planar blade is of sufficient width to hold a piece of pizza thereon for serving, and includes a serrated cutting edge to aid in inserting the blade between the pizza and the pan.

12 Claims, 6 Drawing Figures





HOLDING PIZZA HOT

Hot-holding pizza and reheating pizza both achieve the goal of making sure that your pizza is hot when you eat it. Hot-holding is holding pizza for a certain amount of time at a certain temperature before you eat it. Reheating is when you let pizza cool and then reheat it.

Pizza is best when fresh, but some styles, like New York pizza and New York square pizza, stand up to holding and reheating better than others. These pizzas are also the ones typically found in slice shops. The majority of slice shops across the United States opt to sell New York-style pizza (of both kinds) because it reheats so well, so they can bake a pizza and reheat slices (or a whole pizza) after a few hours if they don't sell it right away. Al taglio pizza is baked with the intention of reheating it before the customers eat it, but it is typically held at room temperature until it is reheated (and it is not held for very long after it is reheated).

Fine-tuning hot-holding and reheating conditions for different pizza styles is worth the effort (the exception is Neapolitan, which doesn't hold well).

Using some common tools and equipment, we set out to assess the best way to keep pizzas warm for as long as possible while still tasting good and looking appealing. We tried different methods that would commonly be used in a home environment and in a pizzeria.

We found that certain styles performed better than others but that, as a general rule, it's better to cool the pizza to room temperature and then reheat it (see page 312). You can hold pizza hot for some period of time (see page 308), but regardless of how you do it there will be a diminishment of quality. If you know that won't be eaten within an hour, just cool it and then reheat it. Don't try to hold it hot.

That said, depending on the situation, hot-holding pizza might be the best scenario for you. Takeout pizzas work well for hot-holding but there will likely be compromises in the quality of the pizza, especially for certain styles like Neapolitan (but these compromises are ones that pizza lovers are typically happy to make). If you have an al taglio pizza with toppings that aren't heat-sensitive, you could hot-hold it.

New York square pizza (shown below) is typically held in a case at room temperature and then reheated once the customer orders a slice. You could hot-hold this pizza, however, as long as the toppings won't diminish in quality under the heat source.



HOLDING PIZZAS IN A PIZZERIA

In most New York slice pizzerias, the pizzas are baked ahead of time and then placed on large trays behind some form of glass-protected display case, where they eventually cool down completely to room temperature; this is also a common practice in al taglio-style pizzerias. A customer will point at what they want and the pizzaiolo will promptly reheat the desired slice. In other commercial pizzerias, however, you might see the pizzas baked ahead of time and then held inside or under some form of heat source.

This makes sense for some business models in which many pizzas are baked ahead of time to handle several customers at once. The challenge with holding pizza, however, is that once it is baked, the pizza does not stop changing. The sauce will seep into the crust more and more, the steam within the crust will continue to escape from its surface, and the fat from the cheese will continue to separate out. The point

of holding the pizza in a warm environment is to keep it hot for as long as possible while minimizing the effects of the passage of time and still keeping it food-safe (see page 329). We always suggest holding pizza hotter than our preferred eating temperature (65.5°C / 150°F) because once you get the pizza to the table, it might be too cool to be enjoyable. And, at some point, the pizza will deteriorate enough that it will no longer be palatable to eat.

Holding pizza hot in a pizzeria or other commercial environment is very different than in a home. In a commercial situation, the method needs to be a lot more practical and quick to serve, which means we won't be tenting foil around these pizzas. Instead we will be using appropriate commercial hot-holding equipment.

Our preferred method was hands down the heat lamp. Of course, the number one reason is because it holds the pizza hot, but it is also the most economical option. Additionally, you can plug them

Warming room-temperature pizza slices is the best way to reheat them. Just make sure that the pizza doesn't sit at room temperature for more than 2 hours.



in anywhere, so they are highly adaptable to different commercial environments. There are many options to choose from and heat lamps can vary in quality and heat output. Even the very high-end heat lamps are in the low- to mid-hundreds of dollars, which will allow you to get as many as you need to get the job done. We tested three different styles of heat lamps and we preferred the heat lamps that have a heated perforated pan to keep the bottom of the pizza warm and simultaneously prevent the escaping steam from making the crust soggy (see Resources, page 377).

Our second favorite method was a combi oven. While it does have a hot-hold setting that combines dry heat with some steam to keep the pizza from drying out, the oven might be too big for some

pizzerias. We outline this method for holding different styles of pizzas along with our recommendations for an ideal heat source on page 308. In general, holding pizza whole is similar to holding it sliced.

Warming cabinets are typically used for keeping banquet food hot, but that food is typically covered with a cloche (a metal lid that fits on a plate), which prevents the food from drying out. Because you wouldn't typically cover pizza in warming cabinets, this keeps them from being a good option for hot-holding pizza since they would dry the pizza out. Warming trays didn't do a very good job either because they only heat from below, so they kept the bottom of pizza warm while the top quickly got cold.

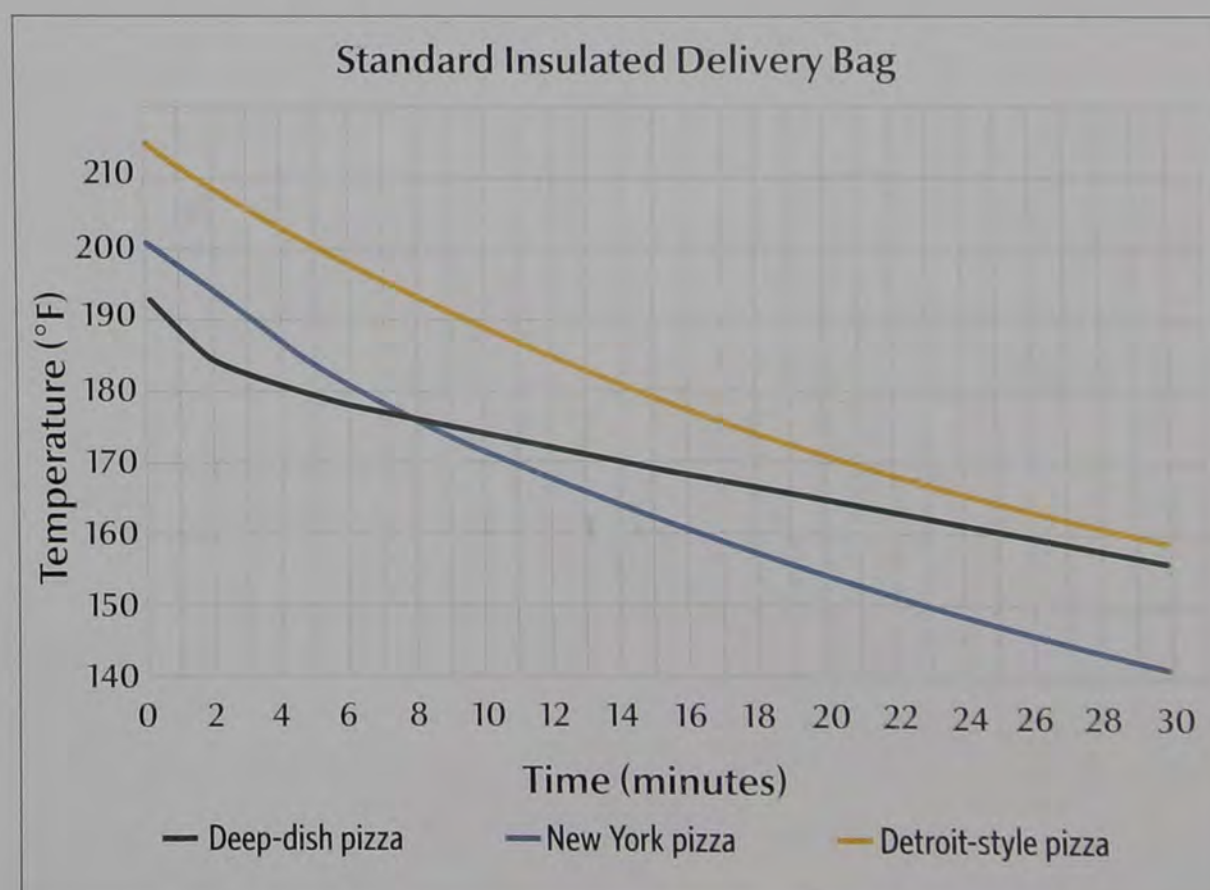
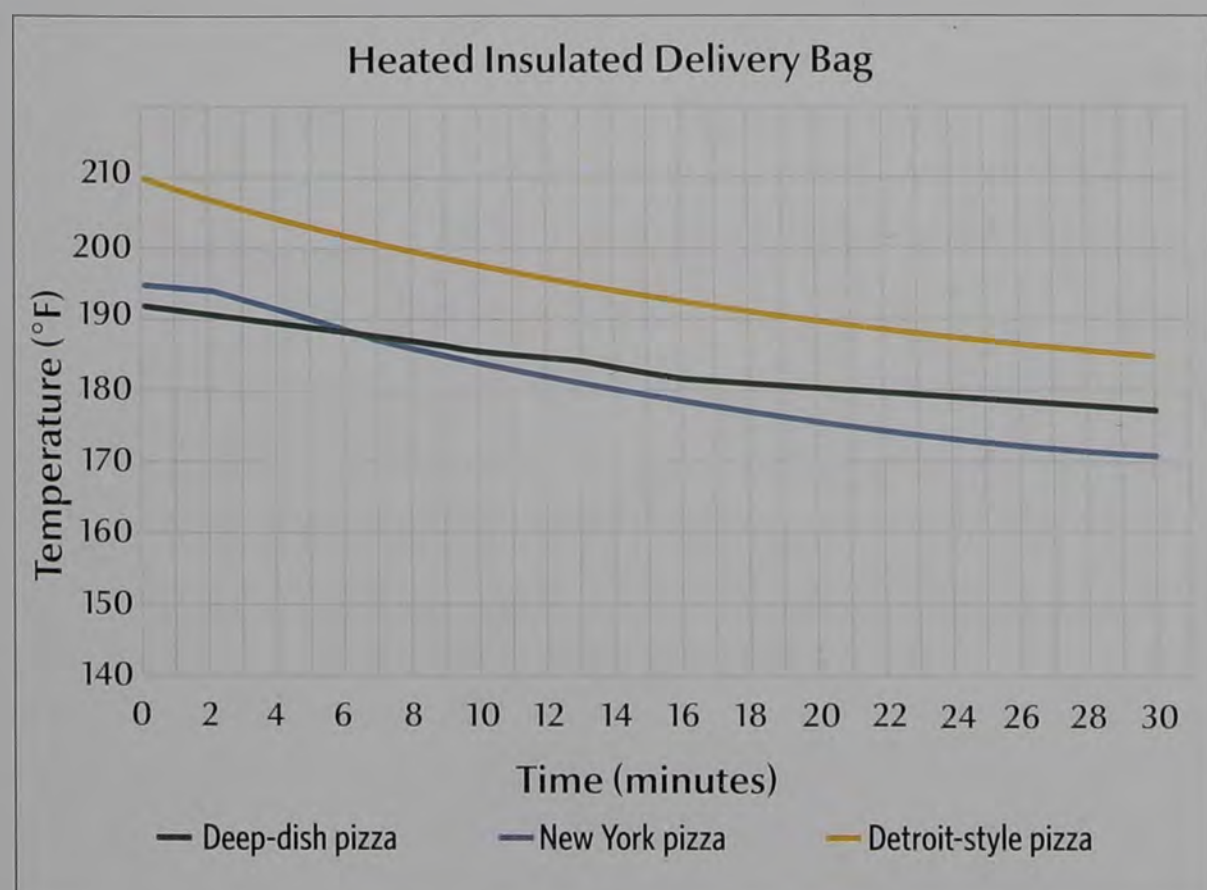


HEATED INSULATED DELIVERY BAGS

Do insulated bags used for pizza delivery maintain products at optimal freshness? One potential problem is that the bag creates a "hotbox" environment that generally steams the pizza. In addition, the bags don't necessarily hold the temperature as long as we like. This is yet another case in which timing is critical. For example, artisan, thin-crust, and Brazilian thin-crust pizzas don't stay above 65.5°C / 150°F for longer than 20 minutes in an insulated bag before losing their crispiness. New York pizza will cool more slowly but will end up having a softer crust. For thicker pizzas, like Detroit-style, the insulated bag works much better. Deep-dish is a perfect candidate for pizza delivery in insulated bags with minimal quality compromise.

Fortunately, a solution exists for medium- and thin-crust pizzas: insulated bags that are also heated. The initial temperature inside the bag is about 99°C / 210°F. Since the temperature difference between pizza and bag is smaller, steam isn't pouring off the pizza as quickly and making things soggy. All types of pizzas retained >65.5°C / 150°F temperatures for 30 minutes, with only some quality decline for thicker pizzas. Note that thinner pizzas will become chewier over time, with the exception of Brazilian thin-crust, which maintained its crispy crust for the whole 30

minutes. We feel that the heated bag is definitely worth the investment but keep in mind that storage space and recharging are needed for the heating elements.



Differences in temperature holding between standard and heated insulated bags

HOT-HOLDING WHOLE PIZZAS IN A PIZZERIA

Pizza style	Holding device	Temperature after 1 h holding (unless otherwise noted)	Recommended holding time	Rating
Thin-crust pizza or Brazilian thin-crust pizza	4-bulb heat lamp	70° C / 160° F after 40 min	40 min	★
	Heat lamp with heated perforated pan	70° C / 160° F after 40 min	1 h 1 h 20 min	★★ ★
	Combi at 80° C / 175° F with 10% steam	57° C / 134° F after 40 min	n/a	0
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	4-bulb heat lamp	67° C / 153° F	1 h	★
	Heat lamp with heated perforated pan	98° C / 208° F	1 h 20 min	★
	Combi at 80° C / 175° F with 10% steam	70° C / 160° F	1 h	★
Deep-dish pizza (21 cm by 5 cm deep / 8½ in by 2 in deep)	4-bulb heat lamp	62° C / 144° F	1 h	★
	Heat lamp with heated perforated pan	93° C / 199° F	1 h 20 min	★
	Combi at 80° C / 175° F with 10% steam	69° C / 156° F	1 h	★
Deep-dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	4-bulb heat lamp	59° C / 139° F	n/a	0
	Heat lamp with heated perforated pan	94° C / 202° F	1 h	★★
	Combi at 80° C / 175° F with 10% steam	67° C / 153° F	n/a	0
New York pizza or artisan pizza	4-bulb heat lamp	68° C / 154° F after 40 min	n/a	0
	Heat lamp with heated perforated pan	67° C / 152° F after 40 min	40 min	★
	Combi at 80° C / 175° F with 10% steam	62° C / 144° F after 40 min	n/a	0
New York square pizza	4-bulb heat lamp	72° C / 162° F	n/a	0
	Heat lamp with heated perforated pan	87° C / 189° F after 40 min	40 min	★★
	Combi at 80° C / 175° F with 10% steam	59° C / 139° F	n/a	0
Al taglio pizza (with toppings)	4-bulb heat lamp	67° C / 152° F after 40 min	40 min	★
	Heat lamp with heated perforated pan	73° C / 164° F after 40 min	40 min	★★
	Combi at 80° C / 175° F with 10% steam	70° C / 160° F	1 h	★★
Detroit-style pizza	4-bulb heat lamp	67° C / 153° F after 40 min	40 min	★★
	Heat lamp with heated perforated pan	71° C / 159° F	1 h	★★
	Combi at 80° C / 175° F with 10% steam	67° C / 152° F	1 h	★

No stars = Unsatisfactory (better to eat the pizza cold)

★ = Good results (minimal effort and applications)

★★ = Very good results (worth the extra effort and applications)

★★★ = Exceptional results (worth the extra effort and applications)



THE 30-MINUTE PIZZA DELIVERY FIASCO

It was a great idea: promise customers they'd get their pizza delivered within 30 minutes of placing their order. Late deliveries got \$3 knocked off the bill. Large pizza chains, including Pizza Hut, adopted the policy. When Domino's instituted this policy in the 1980s, it helped catapult them to the pinnacle of pizza delivery. But the policy had some serious consequences that wound up costing Domino's millions. It should come as little surprise that telling delivery drivers they need to get pizza to the door this fast can lead them to speed or drive dangerously.

By the early 1990s, Domino's drivers, as well as delivery drivers for other pizzerias, had been involved in numerous accidents, some of them fatal. It got to the point where a bunch of lawyers banded together to form the Delivery Service Negligence Group to handle these sorts of cases. Domino's wasn't the only company with a record of traffic accidents—trick-or-treating nine-year-olds were killed in 1992 when they

were hit by a driver for an independent pizzeria, for example—but it was certainly the most high-profile.

In 1992, Domino's agreed to pay \$2.8 million after an Indiana woman was killed by a speeding delivery driver. Domino's blamed the accident on road conditions, not its speedy delivery policy. In 1993, a jury awarded a St. Louis woman \$750,000 in actual damages after she suffered head and spinal injuries when a Domino's driver ran a red light and broadsided her car with enough force to send her flying from the vehicle. The jury tacked on an additional \$78 million in punitive damages after hearing evidence that the company knew the policy led to accidents but continued it anyway.

Domino's called the verdict shocking. The company nonetheless did away with the 30-minute delivery policy in the United States, though it's still used elsewhere, including in India.

THE FUTURE OF PIZZA DELIVERY

Is our future filled with robots? Driverless cars? Some other whiz-bang technology? People have been promising this sort of disruption for years, but so far, the technology hasn't really taken off.

In 2016 or so, a California startup seemed poised to crack the pizza robot frontier. Zume not only wowed investors with the promise of pizza-making robots (and was rumored to be valued at just under \$4 billion), it also built delivery vans equipped to make and bake as many as 56 pizzas on the go, ensuring a fresh, hot pizza every time. The robots would save on labor costs because they could make pizza faster than humans. Zume even promised, rather inexplicably, that robots would help create more and better jobs for low-wage workers. The idea was that having a robot do the repetitive tasks would free the humans up to do something more creative.

Zume raised substantial sums from funders. The startup should "terrify Domino's and Pizza Hut," a 2018 headline read. But if there was a scare in the upper stratosphere of fast pizza, it was short-lived. In January 2020, Zume announced 360 layoffs, its entire pizza-making operation. There are inherent hurdles that make profitable robot pizza a challenge. Metal shavings from the machinery were reportedly turning up in pizzas. Fast AI pizza isn't necessarily *good* pizza. That 56-oven pizza truck reportedly cost \$1 million and still couldn't properly bake the pizzas. And so on.

Meanwhile, Domino's had started testing a pizza delivery robot a few years earlier, but it never became part of their normal operations. Pizza Hut has patents for oven-equipped delivery vehicles, but we haven't seen too many of those, either. Looking at the history, we saw the announcement of a different pizza-making robot all the way back in 1990, intended as a tool to help people with disabilities work in restaurants. That one didn't seem to pan out.

In addition to the idea of robot pizzaioli, there has been buzz in recent years about driverless pizza delivery vehicles, delivery drones, and pizza vending machines (which have been talked about since at least the 1950s). To date, none of these have become widespread, in part because, well, humans do possess certain skills that robots do not. Sure, a driverless delivery vehicle can make it to someone's curb—but how do they get to, say, a third-floor walk-up apartment?

Robots, drones, and other technology may very well become the norm in the future, but for now, it feels like we're still a ways off from taking humans out of the equation.



The future of pizza delivery could include any number of machines, including a vending machine, robot delivery trucks, or robots assembling pizzas.

THE GENIUS OF PIZZA BOXES

They're lightweight but not flimsy; they keep heat in but also let steam escape through the vents in the lid; they're cheap and food-safe, stackable and compostable. And hey, can we also get some space for advertising on the lid? Considering they're a humble paper product, we ask a lot of our pizza boxes.

A company in New Haven, Connecticut, began making simple pizza boxes in the 1930s, to mixed reviews (see page 1:48). Before that, pizza was often wrapped in brown paper and tied with twine. You can imagine what happened to the cheese.

By the 1960s, when Domino's started to make delivery a requirement in the pizzeria business, box design became crucial. Domino's put considerable effort into making a better pizza box, one that wouldn't make the pizza soggy. Today, the standard box used around the world has vents to let steam escape and is made of corrugated cardboard (for more on the genius of those corrugation folds, see page 68).

The standard box is also square, a fact that drives some people nuts, considering that most pizzas are round. In 2019, Pizza Hut began testing a circular container with grooves on the bottom to help protect against a soggy crust. Domino's, too, has gotten away from the perfect square in recent years by cutting off two of the corners. The move was designed to save on cardboard.

A major exception to the tyranny of the square box is in Brazil (see page 1:190), where we were tickled to see many round pizza boxes on our travels. Pizza tour operator and pizza box collector Scott Wiener was, too. "Mind = blown," he wrote on his blog after a visit. Some of the Brazilian boxes feature cut-out shapes that can be assembled into other objects, such as dinosaurs and airplanes.

Wiener knows his boxes. He holds a Guinness World Record for the world's largest pizza box collection, now surpassing 750 boxes, all stored in his Brooklyn apartment. He's got boxes from at least 50 countries around the world—some from his own travels, some given to him by fans. Some are humble white boxes with standard green and red printing. Others have elaborate designs that look like paintings. Wiener considers the best of these boxes to be works of art. He's even written a book on the subject: *Viva la Pizza! The Art of the Pizza Box*. The *Independent* called it "one of the most effusive displays of love for corrugated cardboard the world will ever know."

Pizza boxes in São Paulo, Brazil, have a unique feature. Tabs on the lid are designed to be tamper-proof. If the box is opened—say, by a hungry delivery person en route—there are potential fines involved.



THE UBIQUITY OF THE PIZZA SAVER

In the olden days of pizza delivery, it was common to eagerly open the box only to find gobs of cheese stuck to the lid. Gross. In 1985, Carmela Vitale put an end to this woe with the invention of what she called the "package saver," aka the "pizza saver," aka "that little plastic thingy in the middle of the pizza."

It looks like a tiny three-legged stool, and it's just the right height to keep the box lid from smooshing down onto the hot pizza. Made of plastic, it is heat resistant, lightweight, and, best of all, cheap to manufacture. Others have riffed on Vitale's concept, including a design that's a combined box lid support and pizza cutter, and another that combines the lid support with a triangular pizza server. But in our view, the little plastic thingy is good on its own. Engineers consider it an "elegant solution."

It has also come in handy in some other applications. Crafty folks have used it as an easel to hold painted eggs. Dollhouse aficionados say it's perfect as a kitchen table.





REHEATING PIZZA

Heat can bring pizza back to life, but not all heat sources do as good a job, nor do they all work for every type of pizza. In this section we will show you how to reheat pizza depending on the type of pizza and the equipment you are using (see the tables on pages 315, 316, 324, and 326). Many pizzaioli focus on reheating pizza slices since that is the most likely scenario for how they'll be reheating pizza (either because they run a slice shop or because they have leftovers). But we also offer specific recommendations for reheating whole pizzas, both in a home environment and in a pizzeria. The main objective is to reheat the base, sauce, cheese, and toppings without letting anything burn or dry out like a crouton. Some staling may have occurred, as often happens when baked dough is refrigerated, but fortunately, reheating the pizza to the correct temperature (between 79.5°C and 85°C / 175°F and 185°F) will make the staling less noticeable.

One of the most common ways to reheat pizza is in the microwave, but we don't recommend it because your pizza will reheat unevenly and become gummy and unpalatable. For thin- to medium-crust slices or pizzas such as thin-crust, Brazilian thin-crust, New York, and artisan, reheat

them directly in an oven. For thicker-crust pizzas such as al taglio, New York square, and Detroit-style, reheat them in an oven but be careful because the exposed crust may dry out and become too crunchy. To avoid this, don't reheat the slices longer than recommended, reheat slices side by side so the exposed crust is protected, and cradle the slices in aluminum foil to protect the exposed crust while keeping the surface exposed to the hot air. Deep-dish pizza requires a slightly different approach. You can reheat the pizza whole, in its baking pan (in which case we suggest tenting the pan with foil to keep the sauce from drying out too much). For smaller portions, we recommend making a 18 cm / 7 in personal pizza and reheating it. For smaller portions, we recommend making a 18 cm / 7 in personal pizza and reheating it.

All styles of pizza go through a short, intense, high-temperature bake (some higher than others). As such, the pizza changes dramatically both during and after baking. No hot-held or reheated pizza will be the same as the original. It might still be worth eating but it won't be the same. With that in mind, we explored all the optimal ways to do it.

A good idea for reheating pizza on the stove top is to reheat two slices face to face—that is, with the cheese surfaces of both slices touching. With a little oil in a pan over medium heat, you can reheat and recrisp both bottom crusts while the heat slowly remelts the cheese between them. Think of it as a pizza-slice grilled cheese sandwich.



EQUIPMENT FOR REHEATING PIZZA

When it comes to reheating pizza, not all heat is created equal. Different kinds of equipment produce different kinds of heat, in different time frames, with different capacities, and so on, each with its own pros and cons. (Well, for some methods, we saw only cons.) Some equipment, such as a deck oven, is specialized and used only in pizzerias, but most other options are readily available to the home baker, including that old toaster oven that's taking up space on your counter. Some methods work best for thin-crust pizzas and others for deep-dish pizzas or thick-crust pizzas. When reheating a slice in any type of oven, the rim should face the door. This will allow you to place the spatula

under the rim first when removing the slice from the oven so the pizza slice is less likely to rip. Do not slide the spatula under the tip of the pizza first because this is the weakest point.

No matter what reheating method you choose, the goal is to reheat and recrisp the pizza without drying the whole thing out. You also have to watch out for things that will make your pizza soggy. For several of these methods, you'll get the best results if you use a baking stone or baking steel, or a similar stand-in. Even a cast-iron skillet can act something like a baking stone in the oven (provided it's big enough to hold your slice or pizza).

Home Equipment for Reheating

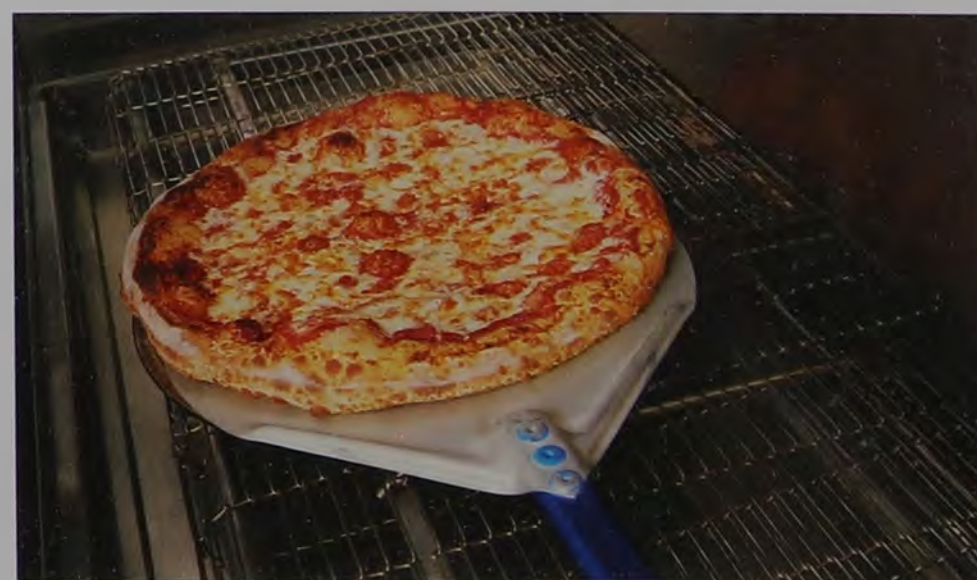
- **Home oven with a baking steel:** This is possibly the best way to reheat pizzas at home, but it can take a little time for the oven (and, hence, the baking steel) to heat up. It produces the crispest crust, remelts the cheese well, and warms the toppings quickly once the oven has reached temperature. Because the steel can stay hot for a long time, you can reheat many slices back-to-back without any problem. All pizzas reheat well using this method.
- **Home oven with a broiler:** A broiler radiates some pretty intense heat. Whether you're using a home broiler or a commercial broiler, try to keep the pizza at a safe distance to avoid burning its surface. At home, you can place a baking steel or stone 15–20 cm / 6–8 in away from the broiler. It will get the stone or steel hot faster than using the regular oven heat settings, so there's a speed advantage. This method works better for thinner pizzas, such as thin-crust, Brazilian thin-crust, Neapolitan, New York, and artisan. For thicker crusts, you should keep the stone or steel a little farther from the broiler, 20–25 cm / 8–10 in. Because thicker pizzas take longer to heat through, keeping them any closer to the broiler might cause the top to burn before the core gets hot. This method does not work well for deep-dish pizza.
- **Toaster oven:** This is a very practical and effective way of reheating a few slices at a time at home. Because they're small, these ovens can get hot much faster than a regular oven. If you can't fit a baking steel or baking stone inside, terracotta tiles make a good stand-in. Otherwise reheat the pizza directly on the tray that came with the oven.



Professional Equipment for Reheating

- **Deck Oven:** Pizzerias often have a deck oven dedicated to reheating pizza that's set at a lower temperature than the pizza is originally baked at. This oven benefits from a composite-stone-material floor that quickly crisps up the crust and heats through the pizza.
- **Countertop Oven:** This is quite possibly the best oven for reheating pizza. It's basically a small deck oven, and many slice pizzerias use it for reheating. It could very well be used for baking pizzas, but its countertop size is limiting in that regard. It's a preferred oven because the floor stone stays hot and recovers quickly between reheating slices. This oven works for all types of pizza. You can reheat slices on a piece of foil to keep the cheese from melting onto the oven floor. You can also use a pizza screen, but you will have to experiment with the reheating times.
- **Impinger Oven:** We're big fans of the impinger oven in general because you can bake pizza in a fraction of the time and you don't need a ton of skill to operate the oven. It works well for reheating pizza because you can set the oven to a lower temperature and conveyor belt speed and customize your reheating time based on the style of pizza that you make.

The very best pizzerias that serve slices or al taglio pizza have dedicated ovens for reheating that are different than those used for baking.



A cast iron pan can be used to reheat pizza in a number of ways. First, it can substitute for a baking stone or steel (see page 1:391) in any of the reheating applications, such as inside a home oven (preheat in the oven for 30 minutes or use the broiler). It can also be used on the stove top, but go low and slow so the heat from the bottom of the pizza can make its way all the way to the top. The downside is that most cast-iron pans are barely large enough for the length of a regular triangular slice, though they're fine for most square slices. Large plate-like cast-iron pans work best for larger slices.

REHEATING PIZZA AT HOME

You may very well enjoy eating cold pizza (we ourselves are no strangers to this practice). In fact, some people say they prefer cold pizza over fresh baked pizza. The majority of people, however, tend to reheat cold pizza. Some common reheating methods, like microwaving, can cause a deterioration in the quality of your reheated pizza. Here we will show you the best ways to bring the pizza back up to what we consider to be an ideal eating temperature and texture, which is hot (but not so hot that you'll burn your tongue) and crispy.

There are typically two separate cases where you'd need to reheat pizza and they require slightly different approaches. The first scenario is when you order a whole pizza for takeout or delivery and maybe it took longer to get your house than you expected, so the pizza has cooled down too much. This moment when the pizza simply needs a little reheating is truly a great opportunity to improve on the pizza because when most pizzas are delivered or purchased for takeout, the quality diminishes a little bit in the box they are transported in. The steam that is trapped within the box (from the crust itself as well as the sauce, cheese, and other toppings) has a softening effect on the crust, and reheating it will get it pretty close to being "oven fresh" in terms

of texture and temperature. Some of us reheat (or refresh) delivery or takeout pizza when we get it home regardless of the temperature in order to try and bring it as close to its original just-baked form as possible (although this can take great discipline when you are hungry). This method works well for almost every style of pizza (the exception is Neapolitan).

The second common case for reheating is when you have leftover pizza. It is likely that it will be refrigerated and eaten within a few days. If you are reheating slices of pizza the same day it was delivered, just make sure that the pizza doesn't sit out at room temperature for more than two hours for food safety reasons (see page 329). If it is still within that window, go ahead and reheat that pizza from room temperature; otherwise, wrap it well and refrigerate it. If you must freeze the pizza because you just didn't eat it within three or four days, then wrap it well with plastic wrap or put it in an airtight bag or container and freeze it. It is perfectly fine to reheat pizza from frozen (see page 324). In fact, freezing it will help preserve it better than refrigerating it, and it only takes a little bit longer to refresh from the freezer than it does from the refrigerator.

The most difficult pizza to hot-hold or reheat is Neapolitan pizza since its quality diminishes quickly.



Any period of time longer than 5 minutes after the pizza is baked will cause it to decline; many pizzaioli know this and will only begrudgingly sell this style of pizza to-go. Reheating Neapolitan pizza will almost always make the crust crisp and the slice will hold a plank (if the crust is soft to begin with, which is the case with AVPN pizza; see page 43). This is not a problem as long as you manage your expectations. We provide guidance for reheating Neapolitan pizza on pages 315–316.

We noticed that thicker pizzas such as Detroit-style pizza, New York square pizza, and al taglio pizza reheated very well but sometimes the exposed crust from a slice would dry out too much and become almost like a crouton in texture. While this is not necessarily unpleasant, it is not ideal either. If your reheating method causes this to happen, the solution is to cradle the pizza slice in foil. The cradle should cover up only the exposed crust areas and not the surface or the rim crust that is not exposed. Doing so prevents the crust from drying out; the only caveat is

that reheating will take a few minutes longer (about 1–3 minutes).

Ultimately the goal of reheating is to re-melt the cheese and refresh the crust to get it hot enough to try and relive the experience of a just-baked pizza. It won't be perfect, but you can get pretty close. Make sure to preheat your oven fully; if you can't wait long enough for that, we'll give you guidance on using a toaster oven, if you have one (see page 316).

A baking steel and stone can be used interchangeably for reheating. A baking steel will take slightly longer to preheat, which gives the stone a small advantage for reheating. In order to heat a baking steel or stone in a home oven, it is best to use the broiler to heat it up fast. Once the broiler has heated the baking steel or stone, switch the oven to regular heat (205–260°C / 400–500°F) to reheat the pizza. While a baking steel is better for baking pizzas than a baking stone, for reheating purposes they work very much the same.

There's another use for your home griddle besides the occasional pancake. It works marginally well for reheating pizza since its only heat source is from the base of the griddle; you need to turn the griddle to its highest setting, place the pizza in it, and use the lid in order to create heat on the surface of the pizza as well. Unfortunately, lidding also creates steam, which can make the crust soggy. We recommend taking the lid off for a minute or more to ensure the pizza crust can evaporate any excess moisture and get crispy. This method does not work well for deep-dish pizza.



REHEATING WHOLE PIZZAS AT HOME

Pizza style	Heating device	Heating protocol	Baking stone/steel/tray	Reheating time from room temperature	Rating
Thin-crust pizza or Brazilian thin-crust pizza	home/still oven with a broiler	preheat broiler on high, then switch to 260°C / 500°F	baking steel or stone	2 min	★★★
	home/still oven	260°C / 500°F	baking steel or stone	2½ min	★★★
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	22 min*	★
	home/still oven	205°C / 400°F	baking steel or stone	20 min	★★
Deep-dish pizza (21 cm by 5 cm deep / 8½ in by 2 in deep)	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	15 min	★
	home/still oven	205°C / 400°F	baking steel or stone	18 min	★★
Neapolitan pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	3 min	★★
	home/still oven	205°C / 400°F	baking steel or stone	4 min	★★
New York pizza or artisan pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	2 min 45 s	★★
	home/still oven	205°C / 400°F	baking steel or stone	4 min	★★
New York square pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	3 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	3 min	★★
Al taglio pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	2 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	3 min	★★★
Detroit-style pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	5 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	5 min	★★★

*This could take less time to reheat if it is slightly warmer than room temperature.

No stars = Unsatisfactory (better to eat the pizza cold)

★ = Good results (minimal effort and applications)

★★ = Very good results (worth the extra effort and applications)

★★★ = Exceptional results (worth the extra effort and applications)

REHEATING PIZZA SLICES OR PARTIAL PIZZAS AT HOME

Pizza style	Heating device	Heating protocol	Baking stone/steel/tray	Reheating time from room temperature	Rating
Thin-crust pizza or Brazilian thin-crust pizza	toaster oven	220° C / 425° F	tray insert	4-5 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	2 min	★★★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★★
Deep-dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	toaster oven	220° C / 425° F	tray insert	16 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	12 min	★
	home/still oven	205° C / 400° F	baking steel/stone	15 min	★
Neapolitan pizza	toaster oven	220° C / 425° F	tray insert (spray with oil)	2 min	★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	2 min	★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★
New York pizza or artisan pizza	toaster oven	220° C / 425° F	tray insert	3 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	1½ min	★★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★
New York square pizza	toaster oven	220° C / 425° F	tray insert	3½ min	★★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	3 min 45 s	★★★
	home/still oven	205° C / 400° F	baking steel/stone	4 min 15 s	★★★
Al taglio pizza	toaster oven	220° C / 425° F	tray insert	1 min 45 s	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	3 min	★★
	home/still oven	205° C / 400° F	baking steel/stone	3½ min	★★★
Detroit-style pizza	toaster oven	220° C / 425° F	tray insert	3½ min	★★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	4 min	★★
	home/still oven	205° C / 400° F	baking steel/stone	5 min	★★★

**Reheating in a cold oven means that you put the pizza in the oven as it preheats as opposed to a hot oven, which is fully preheated.*

Reheating time from refrigeration	Rating	Reheating time from frozen*	Rating
5-6 min	★★	6-7 min (preheated oven) 6-7 min (cold oven)	★★ (preheated or cold)
2½ min	★★	3 min	★★★
5 min	★★★	6 min (preheated oven) 15 min (cold oven)	★★ 0
20 min	★	35 min (cold oven) 35 min (preheated oven)	0 0
20 min	★	27 min	★
20 min	0	30 min (preheated oven) 1 hour (cold oven)	0 (preheated oven) 0 (cold oven)
3½ min	0	6 min (cold oven) 5½ min (preheated oven)	0 ★
3 min	★	5 min	★
4 min	★	20 min (cold oven) 9 min (preheated oven)	0 ★
4 min	0	5 min (preheated oven) 6 min (cold oven)	★★ ★
3 min	★★★	4½ min	★★
3½ min	★★★	6 min (preheated oven) 16 min (cold oven)	★★ 0
5 min	★	8½ min (cold oven) 8½ min (preheated oven)	★ ★★
4 min	★★	8 min	★★
5 min	★★	20 min (cold oven) 10 min (preheated oven)	0 ★★★
4 min	★★	5 min (cold oven) 5 min (preheated oven)	★★ ★★
3½ min	★★	4½ min	★★
4 min	★	20 min (cold oven) 6½ min (preheated oven)	0 ★★★
5 min	★	9½ min (cold oven) 9½ min (preheated oven)	★★★ ★★★
4 min	★★★	10 min	★
7 min	★★	20 min (cold oven) 10½ min (preheated oven)	★ ★



For bread-like pizzas (below), cradle the exposed sides of the slices in foil to keep them from drying out, which can make them unpleasant to eat.



No stars = Unsatisfactory (better to eat the pizza cold)
 ★ = Good results (minimal effort and applications)
 ★★ = Very good results (worth the extra effort and applications)
 ★★★ = Exceptional results (worth the extra effort and applications)

(C)OLD PIZZA HELPER

When you reheat pizza, you have a couple of options. You can aim for a result that is as close to the original as possible (although you should manage your expectations since it'll never be quite as good as when it was straight out of the oven). Alternatively, you can elevate your pizza by giving it a second life in an enhanced form. What could you use to make your reheated pizza even better?

We tried out the following enhancers: fats, bread crumbs, a combination of bread crumbs and Parmesan, and additional grated pizza cheese or Parmigiano-Reggiano. We experimented with our trio of slices that are commonly reheated (New York, al taglio, and New York square). New York pizza was reheated in both a covered pan on the stove at 160°C / 320°F and a toaster oven at 175°F / 350°F using a tray. New York square and al taglio pizza slices were reheated with a covered pan on the stove or under a home oven broiler

cradled with foil. We also tried the Rational oven with steam and a pan insert. The table at right gives a summary of our preferred methods.

Olive oil is a great enhancer if you are reheating your pizza in a pan. It also speeds up the reheating time by a factor of three and improves the homogeneity of heating due to the high heat conductivity of the oil—so we got something better faster. We recommend olive oil but you can choose to use a different fat, such as butter, ghee, a different oil, or even duck fat depending on your taste preference. The options to improve your pizza are, to some degree, a personal preference. Not surprisingly, al taglio pizza, which is commonly reheated when it is served, gave us the best results. For all three pizzas, a great strategy turned out to be reheating with extra cheese on top. A variation of this strategy would be using the frico method for melting cheese and wrapping the whole slice of pizza in a crispy, lacy cheese wafer (see below).

EXPERIMENT

THE ULTIMATE LEFTOVER PIZZA SLICE

You can find our love of crispy baked cheese throughout *Modernist Pizza*. Not only does it feature in the rim of Detroit-style pizza but we also include a variation for that style where you can put cheese underneath the dough and make the entire bottom of the pizza into a sheet of browned, crunchy cheese. We have instructions on page 2:372 for making a flat, square frico to put on top of the pizza as a garnish. We had already looked at methods for giving a slice of pizza a second life beyond just putting it in the oven to reheat (see above). We decided to keep pushing this idea and used our frico topping to wrap leftover pizza.

To see which ones would work best, we tried seven different cheeses: Parmigiano-Reggiano, Manchego, Gruyère, gouda, Wisconsin brick cheese, pizza cheese, and Chihuahua cheese. We used two methods to make the frico—a traditional pan method for New York pizza and a convection oven method for al taglio and New York square pizza styles. Both methods allowed the cheeses to frico, and wrapping a pizza slice in it delivered a delicious result with a pleasant crunchy texture. In general, harder cheeses were more successful than the soft cheeses.

The oven method is better for pan-baked pizzas because the cheese melts more evenly and it is easier to handle. The stove-top method is better for round pizzas because they are thinner and reheat faster in the pan. We recommend Parmigiano-Reggiano and Gruyère for the stove-top method; keep in mind that the Parmigiano-Reggiano frico is more delicate than the Gruyère. The Manchego and gouda worked best for the oven frico method. This experiment inspired us to take this technique one step further and use the frico'd pizza slice as the foundation for even more pizza toppings. You can find the methods for making the frico wrappers and the flavor combinations for our exceptionally meta pizza on page 283.



Parmigiano-Reggiano frico

ENHANCING LEFTOVER PIZZA AT HOME

Pizza style	Ingredient	Amount	Reheating method	Reheating time	Notes
New York pizza	Olive oil	10 g (2 tsp)	Heat pan on stove to 160°C / 320°F over medium heat. Place the oil in pan, then the pizza slice, and cover.	3½ min	This method gave us the best result for this style with a crispy bottom and a tender crust.
	Olive oil Bread crumbs Parmigiano-Reggiano, grated	1.5 g (¼ tsp) 2.5 g (1 tsp) 2.5 g (1¼ tsp)	Preheat the toaster oven to 175°C / 350°F. Place the pizza slice on a tray and drizzle olive oil over the top. Sprinkle the bread crumbs and cheese on top.	7 min	This produced a nice golden-brown slice with a slight toasty Parmesan taste.
	Pizza cheese, shredded	10 g (1¾ Tbsp)	Preheat the toaster oven to 175°C / 350°F. Place the pizza slice on a tray and add the cheese.	7 min	We achieved the best cheese pull with this method. The cheese was still emulsified but not browned.
New York square pizza	Olive oil	10 g (2 tsp)	Preheat pan on stove to 175°C / 350°F over medium heat. Place the oil in pan, then the pizza slice, and cover.	8 min	The fat helps crisp the slice and heat it evenly.
	Bread crumbs Parmigiano-Reggiano	3 g (1¼ tsp) 2 g (1 tsp)	Preheat oven to high broil (260°C / 500°F). Place the pizza slice on a piece of foil and sprinkle the bread crumbs and cheese on top.	3 min	The taste and texture is better with the Parmesan.
	Pizza cheese	20 g (¼ cup)	Preheat a combi oven to 120°C / 250°F with steam. Place pizza slice on a pan and add the cheese.	12 min	This method refreshes the slice well and produces the best result for this style.
Al taglio pizza	Olive oil	10 g (2 tsp)	Preheat pan on stove to 175°C / 350°F over medium heat. Place the oil in pan, then the pizza slice, and cover.	5 min	The fat helps to heat the slice well.
	Olive oil Bread crumbs Parmigiano-Reggiano	10 g (2 tsp) 3 g (1¼ tsp) 2 g (1 tsp)	Preheat oven to high broil (260°C / 500°F). Place the pizza slice on a piece of foil and drizzle olive oil over the top. Sprinkle the bread crumbs and cheese on top.	4 min	This method produced the best result for this style that was tasty and crispier on top.
	Pizza cheese	20 g (¼ cup)	Preheat oven to high broil (260°C / 500°F). Place the pizza slice on a piece of foil and add the cheese.	4 min	Both these methods produce a great result for this style that refresh the slice quite well.
	Pizza cheese	20 g (¼ cup)	Preheat a combi oven to 120°C / 250°F with steam. Place the pizza slice on a pan and add the cheese.	6 min	



New York pizza reheated with olive oil; olive oil, breadcrumbs, Parmigiano Reggiano; and pizza cheese, which may or may not brown

PIZZADILLA

Neapolitan pizza is best eaten within a few minutes after coming out of the oven. But we have found that folding a Neapolitan pizza into a sort of quesadilla or baked calzone and warming it not only breathed some life into it but is also a great way to eat this pizza. Depending on the size of the panini press, the 30 cm / 12 in Neapolitan pizza may not fit. In that case, use a large 35 cm / 14 in sauté pan and cook it on the stove top.

Since you spray the outside of the folded pizza with oil, it will become crispy, which is not how a Neapolitan pizza is intended to be experienced. We think that this method provides a delicious improvement on leftover Neapolitan pizza, however, and it affords you the opportunity to add more cheese or fillings to this Neapolitan calzone.

HOW TO Make a Pizzadilla in a Pan on the Stove Top



- 1 Preheat a 35 cm / 14 in pan to 190°C / 375°F over medium to medium-high heat.
- 2 Fold a room-temperature (about 21°C / 70°F) whole Neapolitan pizza in half so the crust edges are lined up and the toppings are in the interior.



- 3 Flatten the crust well with your hands or a spatula.
- 4 Spray both sides of the folded pizza with a light coat of oil. Place it in the pan.
- 5 Press down firmly on the crust using a wide, flat spatula as the pizza reheats.



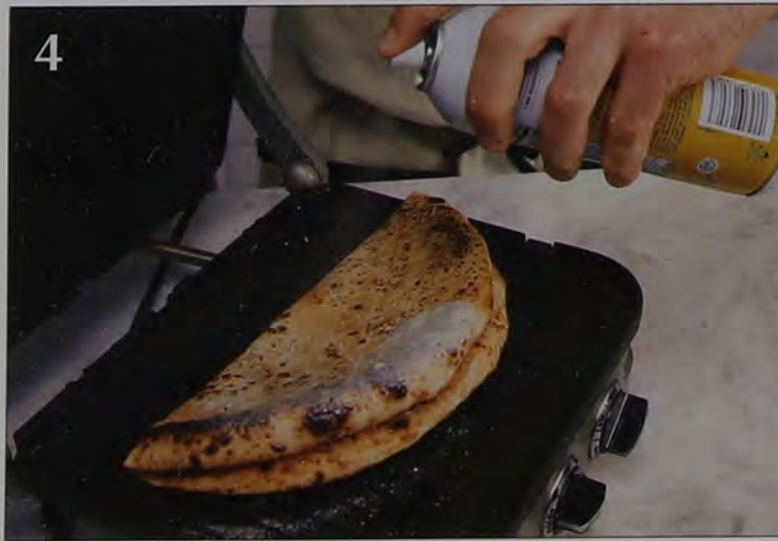
- 6 Flip the pizza every minute for a total of 4–5 min, until the pizza is golden brown and crispy on the outside.
- 7 Gently remove from the pan, cut (if desired), and serve.

If you want to use a griddle, preheat it to 205°C / 400°F. We did not observe char marks when we used this equipment.

HOW TO Make a Pizzadilla with a Panini Press



- 1 Preheat the panini press to high.
- 2 Fold a room-temperature (about 21°C / 70°F) whole Neapolitan pizza in half so the crust edges are lined up and the toppings are in the interior.



- 3 Flatten the crust well with your hands or a spatula.
- 4 Spray both sides of the folded pizza with a light coat of oil. Place it in the hot panini press and close it.



- 5 Press the panini lid down to compress the pizza as much as possible and let toast for 6–8 min.
- 6 Gently remove from the press, cut (if desired), and serve.



BATCH REHEATING PIZZAS IN A HOME ENVIRONMENT

If you'd like to reheat multiple pizzas you have baked in advance (see page 2:421), preheat your oven to 230°C / 450°F (or 205°C / 400°F for a convection oven) for 20 minutes with a baking steel or stone on the top rack. For pan pizzas (except deep-dish pizza), thin-crust pizzas, and medium-crust pizzas, cover them loosely with foil and slide the pizza you plan to eat or serve first onto the baking steel or stone. Place the other pizzas on sheet pans and put them on the other racks in the oven. For deep-dish pizzas, use the same procedure as for pan pizzas but cut six even slits in the foil with scissors to allow steam to escape.

Reheat the pizzas until their core or center reaches 70°C / 160°F (deep-dish pizza will take longer than other styles). Turn the oven off, leaving the pizza inside. After 10 minutes, turn the oven on again and set it to 80°C / 175°F. Thin-crust and medium-crust pizzas, as well as deep-dish and

Detroit-style can be held under these conditions for up to an hour. We suggest holding al taglio and New York square for about 40 minutes. Once you remove the pizza from the baking steel or stone to serve it, move the pizza from the rack below up a level and on to the baking steel or stone. Continue with any additional pizzas once the pizza on the steel has been removed from the oven.

REHEATING PIZZAS IN A PIZZERIA

You can picture the iconic New York slice house where all of the pizzas are baked ahead of time and you pick out your slice from the display case. The pizza slice is reheated in a deck oven (most often a Blodgett oven) and then a few minutes later it comes out piping hot and is served to you on a paper plate (sometimes two if it is a large slice). But this is not limited to New York pizza. It is also common for New York square pizza, Grandma-style pizza, and most recently al taglio pizza. You also sometimes see this in places that serve Detroit-style pizza, but it is

Our batch reheating method pictured below allows you to reheat as many pizzas as you have room for in your oven and hold them at a specific temperature. This method is helpful if you aren't serving the reheated pizzas immediately.



not as common as ordering a whole pizza. Deep-dish pizza isn't usually served by the slice; instead it is sold whole in a smaller personal size.

If you're lucky, the pizza you want is coming out of the oven as you get ready to order a slice, in which case reheating is not necessary. This is not often the case, however; the slice is typically reheated from room temperature. Reheating affects thicker pizza styles less than thinner pizzas because of the water content. A pizza with a thicker crust has less of a chance of drying out than a thin-crust pizza, which can get crunchy and even burn a lot faster. We provide recommendations for reheating whole pizzas as well as slices in a professional setting on pages 324 and 326. We don't include Neapolitan pizza in the pizzeria reheating tables because it would take longer to reheat it than to bake one, and reheating it changes its nature dramatically, making the crust crispy (we do provide reheating instructions for takeout Neapolitan pizza; see pages 315–316).

The main goal of reheating a slice or whole pizza is to make it hot again, but the trick is to make it hot without changing it drastically from its just-out-of-the-oven form. This means re-crisping the crust, especially the crust below the sauce and cheese (and, when applicable, the rim), as well as re-melting the cheese. The thicker the pizza, the longer it will take to reheat. With pizzas such as deep-dish, you have to be careful to reheat

the entire pizza completely to the core without burning the crust. Thin-crust pizzas do well with a high-temperature reheat because of how flat they are; the high heat can accomplish crust re-crisping and cheese re-melting in a short period of time without burning any parts of the pizza.

Reheating Specific Styles of Frozen Pizza

We provide guidance for reheating pizzas from room temperature, refrigeration, and frozen in the tables on pages 324 and 326. There's a convenience to being able to bake frozen pizzas, both for those who want to ship pizzas and those who run a one-person shop (you can stockpile frozen pizzas and bake when you need them). We recommend blast freezing your pizzas and then storing them well wrapped in your standard freezer, if possible.

When reheating whole or sliced frozen pan pizzas (New York square, Detroit-style, al taglio, and deep-dish), it is best to thaw the pizzas and then reheat them using the refrigerated temperature instructions in the tables on pages 324 and 326. All of these pizzas, except for deep-dish, should be reheated in the pan they were baked in. For frozen thin-crust and medium-crust pizzas, reheating them without thawing works well, but we also recommend thawing the pizza as a great alternative. If you thaw your pizza before reheating it, subtract 1–2 minutes from the "from frozen" reheating times in the tables on pages 324 and 326.

All ovens are different, unfortunately, and will vary slightly in reheating pizza. Use the times that we provide as an initial suggestion. Ultimately it won't take significantly more or less time than we recommend. The best way to gauge it is by using a thermometer on the first few slices you reheat; once they are hot enough at their core (70°C / 160°F), then you'll know how long it takes to reheat them. Make sure your oven is calibrated and running at the actual temperature you have set it to (see page 1:392).

In catering operations, both slices and whole pizzas are baked ahead of time and the quality will be minimally impacted, if at all, depending on the style.

The display case shown below is a ubiquitous sight at slice shops across the United States. A variety of pizzas are baked and put in the case so that the customer can order a slice (or two) to be reheated and enjoyed piping hot.



THE QUESTION OF REHEATING VERSUS BAKING AL TAGLIO PIZZA

On some level, al taglio pizza begs the question of whether reheating it is actually reheating or if it's the final baking stage. The crust is prebaked (with or without sauce), topped, and then held before heating it again



and serving it to the customer. There are two schools of thought on this, however. One, which is preferred by Angelo lezzi (see page 1:109), is to bake all the toppings on the prebaked crust, hold it, and then heat it to order. The other philosophy, which was popularized by Gabriele Bonci (see page 1:110), is to prebake the crust and top it with everything that will go on the pizza. When the customer orders the pizza, they remove the heat-sensitive toppings, bake the pizza, and then reapply the toppings that were taken off.

Our definition of reheating is that you bake a pizza that is ready to eat, it cools down for whatever reason, and you heat it another time. The lezzi-style al taglio pizza would fit this definition because it's baked completely and you could eat it once it comes out of the oven (but it's typically held at room temperature and then reheated before serving). This is different than Bonci-style al taglio pizza, which is effectively baked to order (but it's a brief bake because you've already baked the crust).

REHEATING WHOLE PIZZAS IN A PIZZERIA

Pizza style	Heating device	Heating protocol	Reheating time from room temperature	Rating	Reheating time from refrigeration
Thin-crust pizza or Brazilian thin-crust pizza	deck oven	205° C / 400° F	4 min	0	6 min
	deck oven	285° C / 550° F	1 min 45 s	★★	2 min
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	deck oven	175° C / 350° F	30 min	0	45 min
	deck oven	250° C / 485° F	17 min	★	27 min
Deep-dish pizza (21 cm by 5 cm deep / 8½ in by 2 in deep)	deck oven	175° C / 350° F	25 min	0	40 min
	deck oven	250° C / 485° F	15 min	★	23 min
Neapolitan pizza	deck oven	205° C / 400° F	n/a (it is faster to bake a fresh pizza than to reheat a pre-baked one properly)	n/a	6 min
	deck oven	260° C / 500° F			3½ min
New York pizza or artisan pizza	deck oven	205° C / 400° F	5 min	★	8½ min
	deck oven	315° C / 600° F	2 min	★★★	2½ min
New York square pizza	deck oven	205° C / 400° F	7 min	★★	8 min (bake directly on the oven floor)
	deck oven	260° C / 500° F	4 min	★★★	5 min (bake directly on the oven floor)
Al taglio pizza	deck oven	205° C / 400° F	7 min	★	8 min
	deck oven	315° C / 600° F	4 min	★★★	5 min
Detroit-style pizza	deck oven	205° C / 400° F	8 min	★★	9 min
	deck oven	275° C / 525° F	5 min	★★★	7 min

No stars = Unsatisfactory (better to eat the pizza cold)
★ = Good results (minimal effort and applications)
★★ = Very good results (worth the extra effort and applications)
★★★ = Exceptional results (worth the extra effort and applications)

For freezing whole New York square and Detroit-style pizza, bake the pizza crusts without sauce and/or cheese and then blast freeze the pizzas or freeze them as quickly as possible. Thaw the crusts before reheating and add room temperature sauce and/or cheese before finishing them in the oven. Bake whole deep-dish pizza without adding the shredded mozzarella before the final 2 minutes of baking and blast freeze the pizza. When reheating, shield the rim of the crust with foil and add room temperature shredded mozzarella. Apply warm sauce and parmesan after reheating. For whole al taglio pizza, bake it as usual with or without sauce, depending on the type that you are making, and blast freeze it. Finish it by baking with room temperature toppings.

All frozen whole thin-crust and medium-crust pizzas, except for Neapolitan, should be parbaked pizza with the sauce only until they are two-thirds

of the way done (these are the only styles of pizza that we recommend parbaking; see page 2:419). Blast freeze and then finish baking them with room temperature cheese and or other toppings. For frozen whole Neapolitan pizzas, bake them as normal but without the cheese. Blast freeze the pizza and then add frozen cheese to the pizza (see page 332). Reheat in a deck oven (do not use woodfire/gas fire oven); keep in mind that this will dramatically change the nature of this style of pizza since the crust will become crispy.

When you are freezing slices that will later be reheated, bake pizzas as normal and cut them into portions. Blast freeze the slices or freeze them as quickly as possible, and store them well wrapped in at normal freezer temperatures. The exception to this is deep-dish pizzas, which you should make into 18 cm / 7 in personal pizzas before freezing.

Reheating whole al taglio pizzas isn't a common practice (the pizzas are typically cut into slices and sold by weight). We provided the instructions below, however, in case you needed to reheat a whole pizza.

The room temperature reheating times are for reheating al taglio pizza (either whole or sliced) where the base of the pizza was prebaked, topped, and then baked with whichever toppings are not heat-sensitive. Toppings that are heat-sensitive, like arugula or mortadella, should be applied after reheating. (You can also reheat the al taglio bases slices without toppings and then add the heat-sensitive toppings.) If you have leftovers after this point, you can reheat the pizza again but remove the temperature-sensitive toppings before doing so.

Rating	Reheating time from frozen	Rating
0	10 min	★ (from frozen)
★★★★	5 min	★★★★ (from frozen)
0	1 h 15 min	0 (from frozen)
★	40 min (frozen)	★ (from frozen)
	27 min (thawed)	★★ (thawed first)
0	1 h	0 (from frozen)
★	35 min (frozen)	★ (from frozen)
	23 min (thawed)	★★ (thawed first)
0	13 min (frozen)	0 (from frozen)
	6 min (thawed)	★ (thawed first)
★	11 min (frozen)	0 (from frozen)
	3½ min (thawed)	★ (thawed first)
0	16–18 min	0 (from frozen)
★★★★	5 min	★ (from frozen)
★★	8 min	★ (thawed first)
★★	5 min	★★★★ (thawed first)
★	8 min	0 (thawed first)
★★★★	5 min	★★★★ (thawed first)
★	9 min	★★ (thawed first)
★★	7 min	★★ (thawed first)

The frozen pizzas that were given 0 stars were generally good when reheated but the reheating took a long time, which resulted in their rating.



REHEATING PIZZA SLICES OR PARTIAL PIZZAS IN A PIZZERIA

Pizza style	Heating device	Heating protocol	Reheating time from room temperature	Rating	Reheating time from refrigeration
Thin-crust pizza or Brazilian thin-crust pizza	deck oven	205° C / 400° F	5 min	0	6 min
	deck oven	285° C / 550° F	1½ min	★★★	2 min
	impinger oven	355-370° C / 670-700° F	2 min	★★★	2 min 15 s
Deep-dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	deck oven	175° C / 350° F	20 min	0	30 min
	deck oven	250° C / 485° F	12 min	★★	17 min
New York pizza and artisan pizza	deck oven	205° C / 400° F	3 min	★	4 min
	deck oven	315° C / 600° F	45 s	★★★	1 min 15 s
	impinger oven	290-315° C / 550-600° F	1½ min	★	2 min
New York square pizza	deck oven	205° C / 400° F	4 min	★★	6-8 min
	deck oven	260° C / 500° F	3 min	★★★	4 min
	impinger oven	290-315° C / 550-600° F	2 min 15 s	★★★	3 min
Al taglio pizza (no toppings)	deck oven	205° C / 400° F	3 min	★★	5 min
	deck oven	315° C / 600° F	1½ min	★★★	2 min
	impinger oven	290-315° C / 550-600° F	2 min 15 s	★★★	3 min
Al taglio pizza (with toppings)	deck oven	205° C / 400° F	5 min	★★	6 min
	deck oven	315° C / 600° F	2 min	★★★	2 min 15 s
	impinger oven	290-315° C / 550-600° F	2 min 15 s	★★★	2½ min
Detroit-style pizza	deck oven	205° C / 400° F	5 min	★★	6 min
	deck oven	275° C / 525° F	3 min	★★★	4 min
	impinger oven	230-260° C / 450-500° F	2 min 15 s	★★★	3 min 15 s

No stars = Unsatisfactory (better to eat the pizza cold)
★ = Good results (minimal effort and applications)
★★ = Very good results (worth the extra effort and applications)
★★★ = Exceptional results (worth the extra effort and applications)



New York square pizza reheated in a deck oven



New York pizza reheated in a deck oven

Rating	Reheating time from frozen	Rating
0	6 min	★★
★★	2½ min (frozen)	★★★★ (frozen)
	2 min (thawed)	★★★★ (thawed)
★★★	2 min 45 s	★★★★
0	35 min	0 (frozen)
★	25 min (frozen)	★ (frozen)
	17 min (thawed)	★★ (thawed)
★	5 min	★★
★★★	4 min	★★★★
★★	3 min	★★
★★	6–8 min	★ (thawed)
★★	4 min	★★★★ (thawed)
★★	3 min	★★★★ (thawed)
★★	5 min	★ (thawed)
★★	2 min	★★★★ (thawed)
★★	3 min	★★★★ (thawed)
★★	6 min	★★★★ (thawed)
★★	2–3 min	★★★★ (thawed)
★★	2–3 min	★★★★ (thawed)
★★	6 min	★ (thawed)
★★★	4 min	★★★★ (thawed)
★★★	3 min 15 s	★★ (thawed)



The closer that you get to a whole pizza when you are reheating partial pizzas, the closer the reheating times might get to the reheating times for whole pizzas, especially for thicker pizzas that have an exposed crust when sliced. For many cases, however, a slice and a partial pizza will reheat in the same way.



New York square pizza reheated in an impinger oven



New York pizza reheated in an impinger oven

STORING LEFTOVER PIZZA

Sometimes miracles do happen and there's leftover pizza. Naturally, you want to find a way to enjoy the rest of that pizza later. To be sure, it won't be exactly the same as when it came out of the oven because certain irreversible forces have already been set in motion. The sauce starts to get absorbed into the crust, softening it; the dough begins drying out due to water evaporation; the fat separates out of the cheese and soaks into the sauce and crust; and the texture of all three changes. That said, leftover pizza can still be delicious. And there are some who don't even bother trying to warm it

up. Depending on whether you want your leftovers a few hours later or a few weeks later, there are different ways to prolong your pizza's shelf life, detailed in the table below.

These storage methods aren't just for leftover pizza. You can also use them for whole, freshly baked pizzas. Note that freezing will always preserve the pizza best. If you're making pizza with the specific intent of freezing it, we recommend baking it with just the sauce (no cheese). Applying the cheese when you reheat it will produce the best results (see page 332).

It's common to store pizza in the refrigerator in the pizza box that it came in, but we recommend wrapping it in plastic wrap instead.



STRATEGIES FOR STORING PIZZA

Use the table below as a guide for pizza storage. We have more detailed information in the pages that follow.

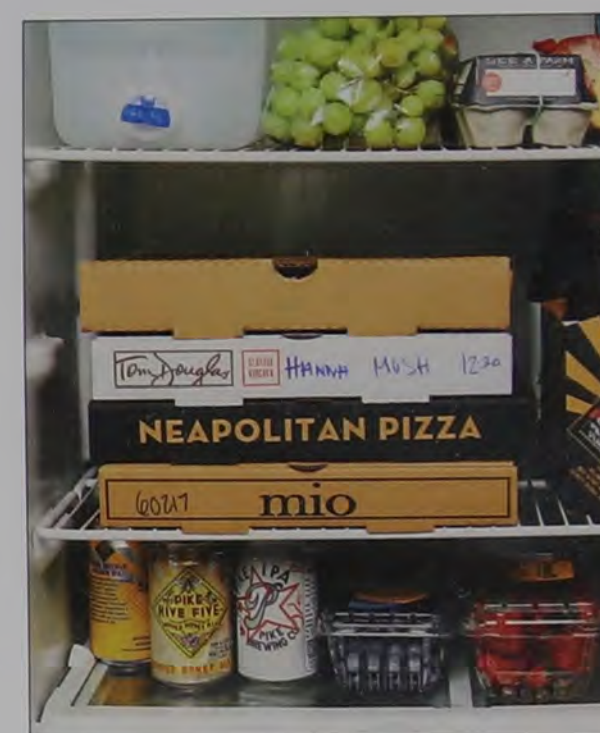
Storage duration	Storage conditions	Storage notes
Short-term storage	room temperature	Keep at room temperature for up to 2 h. The pizza can be kept in its box or in a similar enclosed environment. After 2 h, it must be refrigerated or frozen in an airtight container.
	refrigeration	Store in an airtight container if possible. A pizza box is okay for 1–2 d, but the pizza can dry out. Ideally consume the pizza within 3 d or freeze it.
Long-term storage	freezer	Tightly wrap the pizza with plastic wrap or place in an airtight container. A frozen pizza can last up to 3 mo in the freezer as long as it's in an airtight container.

SHORT-TERM STORAGE

According to most health departments, the maximum amount of time you can let most prepared foods sit without heat or refrigeration is 2 hours (some allow up to 4 hours), and pizza is no different. It cools quickly, which means that soon after it comes out of the oven it is in what is known as the “danger zone” (between 4.4°C and 60°C / 40°F and 140°F). The longer food sits in that zone, the more time bacteria has to grow. Bacteria such as *Staphylococcus aureus*, *Salmonella enteritidis*, *Escherichia coli* O157:H7, and *Campylobacter* can double in number every 20 minutes according to the USDA. To avoid this, you can keep food hot (above 60°C / 140°F) or cold (below 4.4°C / 40°F). The problem is, most foods will deteriorate if kept hot for long periods of time. This varies from food to food, of course. For example, keeping shrimp hot for 2 hours isn’t the same as keeping onion soup hot for 2 hours; the shrimp will likely become hard and rubbery, while the soup won’t be noticeably affected if it’s kept covered.

The USDA also recommends reheating foods to an internal or core temperature of 74°C / 165°F in order to kill off any undesirable microorganisms that may be in the food. Some foods, such as pork loin, will overcook at that temperature; chicken breasts will completely dry out, and so will most fish and seafood. Fortunately for pizza, this temperature isn’t too high. In fact, in order to reverse staling in the dough, the pizza should be brought a little higher, to a core temperature of between 79.4°C and 85°C / 175°F and 185°F. Obviously this will be easier and faster with thinner pizzas than thicker ones.

It’s fine to keep your pizza at room temperature for up to 2 hours in a pizza box or well covered (in an airtight container or covered with foil, for example), but beyond that, you’ll need to wrap it well or place it in an airtight container and then refrigerate or freeze it. Alternatively, reheat it again to a core temperature of between 79.4°C and 85°C / 175°F and 185°F and finish it. According to the USDA, it’s not recommended to save food that has been reheated twice.



Although it’s common to simply place your box of leftover pizza in the refrigerator, we don’t recommend it. Instead, wrap your pizza slices in foil or place them in an airtight container to help prevent them from drying out.

FOOD SAFETY RULES AND REGULATIONS

To be able to provide your customers with food that is safe to eat, you must know what rules to follow. Laws and regulations govern a variety of kitchen practices because food safety is a matter of public health. It’s not just a good idea for cooks in restaurants or other commercial settings to follow these rules; it’s the law! Your kitchen will be shut down or you will face other punitive measures if you do not comply.

There’s also a substantial set of informal food safety recommendations that carry less regulatory weight than laws but boast a far wider sphere of influence. You can’t read a cookbook or food-related website without encountering this well-meaning counsel: “You must cook chicken to 74°C / 165°F.” In many cases, the advice has been passed down for generations, and these word-of-mouth directives have become as influential as the official rules.

In a perfect world, the practical steps that make food safe would match those specified in the rules, regulations, and informal recommendations, and everybody would be able to learn and follow one clear set of guidelines. In reality, food safety regulations are often complicated, contradictory, and unsupported by scientific evidence. Rules in one part of the world can differ markedly from those in another, for example, yet it seems unlikely that pathogenic bacteria are really all that different in New York City, London, and Paris. We go into much more detail in *Modernist Cuisine*, but consult your local regulations for guidance.

When it comes to pizza, if you are not serving it right away, you’ll need to hold it in a covered case to protect it from dust or a customer’s sneeze. Two of the most common pizzas that are held in a case are New York pizza, especially in slice shops, and al taglio pizzas, where they are displayed in a case before being reheated and served. The latter style of pizza also tends to use many different types of toppings, particularly those that are not shelf-stable and that may be sensitive to heat. These pizzas can sit in a display case with toppings such as fresh tomatoes, basil, arugula, blue

cheese, or mortadella. If you are not cooking these foods to a bacterial kill point, they need to be thrown out if the pizza is held at room temperature for longer than your food safety regulations allow.



Local health codes will dictate how long you can hold pizza, like the al taglio pizza shown here, at room temperature. In the United States, the FDA recommends that you hold food for no longer than 2 hours.



Store pizza in an airtight container for up to 3 days in order to keep it from drying out and so that it stays as fresh as possible.

Storing Pizza in the Refrigerator

While we don't recommend holding bread in refrigeration because it accelerates staling, the sauce, cheese, and topping make it necessary for pizza. Pizza crust does begin to stale in refrigeration, but the staling is less noticeable, even in a cold pizza slice, because the sauce and cheese are intermingled with the dough. Even in the crust, it's hard to detect, mostly because the majority of our pizza doughs contain some fat that masks the perception of staleness a bit.

Most people reheat their pizza after refrigeration, which also helps reverse retrogradation and remelts the cheese. When it was first baked, the cheese changed shape as it melted and lost some moisture to evaporation. There also was likely some separation of the fat. Even when reheated, that fat will never get back into the cheese, so your cheese won't re-melt the same way it did the first time around. It will be slightly drier and less stretchy. This isn't necessarily a bad thing, but it helps to manage your expectations.

The longer pizza sits in refrigeration, the more it tends to shrivel up, even in an airtight container. You may not notice this shrinkage much if you finish your leftover refrigerated pizza within 3 days. In our experiments, we were able to keep a pizza in refrigeration without molding for 2 weeks. (The thinner pizzas would dry out so much they would curve by that time.) In most cases, though, it may not be the mold you need to worry about but rather whether any toppings have spoiled, especially proteins like seafood or ground meats. Cured meats and vegetables can make it 6 or 7 days maximum. Needless to say, we do not recommend holding pizza for a week in refrigeration, let alone eating it.

After the pizza cools down, place it in an airtight container or wrap it well. If it's takeout pizza, you may be tempted to just keep it in the pizza box and toss it in the refrigerator, but this won't work as well. Because the box isn't airtight, the pizza will dry out more. Ideally eat it within 3 days. If day 3 comes around and you still haven't eaten it, freeze it.

THE QUEST FOR SHELF-STABLE PIZZA

For decades, it was seen as a "holy grail" for military researchers. No, it wasn't faster fighter jets; it wasn't better body armor. It was pizza—pizza that can survive three years without going moldy. The pizza MRE (meal, ready-to-eat) has been the most requested field ration for years. Finally, in 2013, food scientists at the US Army Natick Soldier Research, Development and Engineering Center began working on it. They saw it not only as a source of calories in the field, but a morale booster for troops missing food from home.

It proved a formidable challenge. Bread can go moldy. Sauce makes it soggy. Cheese can turn rancid. And pepperoni? Well, that had its own challenges.

In 2017, they thought they finally had it—a pizza that didn't mold! Alas, the pizzas would turn brown in the field. They were still edible, but not exactly the hoped-for morale booster. Over time, researchers incorporated what's known as hurdle technology—that is, creating a series of barriers to stop bacteria from forming—including increasing sauce acidity and using humectants to bind the water. Finally, in mid-2018, word came down that MRE pizza would be available—soon.

Civilians can already get them from survivalist companies. "We've waited for years, and now our MRE Pizza dreams have come true!" one company exclaimed. The pizzas can be served straight from the pouch or warmed with an enclosed mini heater.



LONG-TERM STORAGE

Initially, we performed a large number of experiments to figure out the best way to freeze pizza dough that would eventually be thawed, stretched, and baked. The short answer is that none of these methods for freezing dough work better than baking the pizza first and then freezing it.

The main problem is that yeast is greatly affected by freezing temperatures. The solution is not to simply add more yeast. Dead yeast is a known dough relaxer, and excess yeast can make doughs taste like stale beer or alcohol. We tried addressing the yeast problem by adding glycerin, which protects the yeast cell to an extent. This method works well in preferments but didn't translate into an actual dough. The reason? A preferment is added into a new amount of flour and water, which will reinvigorate the yeast. In a dough system, the yeast has only the food it has, and it's often not enough to keep it going after the dough has thawed.

If for some reason you have excess dough, refrigerating it is better than freezing it. As a matter of fact, we like cold-proofing a lot of doughs, and in some cases we even went beyond our maximum recommended

48 hours of cold-proofing (see page 1:70). If the dough began to feel gassy, we would simply degas it and reshape it (see Dough CPR on page 1:77), and then were able to get 72 more hours out of it for a total of 120 hours of proofed dough. The long and short of it is, if you need to freeze pizza, bake it first.

Freezing Pizza

Freezing baked pizza produces better results than freezing raw pizza dough because raw pizza dough suffers a lot of decay in a freezer environment. We tried freezing dough (both in balled form and shaped) before thawing, proofing, and baking the pizza. Most of the yeast cells died off and were not able to ferment the dough properly. While this isn't as much of an issue for thin-crust pizzas where a crust with an open crumb is not necessary, it does matter for bread-like pizzas such as al taglio or New York square. There are a couple of approaches to freezing depending on at what stage you freeze the pizza and how you intend to use it: Is this leftover pizza, or will you be storing it for retail purposes? One is much simpler than the other. We give you specific guidance for freezing and reheating certain pizza styles on page 323.



You can find pizza in any frozen food aisle. Some brands are better than others, depending on what you like and how the style of pizza reheats. All we ask is that they don't commit any of the fundamental sins of pizza (see page 1:114).

CRYOGENIC PIZZA IN CAMPANIA

One of the truisms about Neapolitan pizza is that you have to eat it immediately after pulling it from the oven. Otherwise, the wet center and soft crust will turn soggy. Don't even think about leftover cold pizza in the morning.

A pair of Italians have come up with a way to preserve Neapolitan-style pizza's hot-from-the-wood-fired-oven traits using cryogenic freezing. The idea combines an old-school pizza style with modern technology.

The company is called 'A Pizza, with a small production facility in Pozzuoli, about 30 minutes from Naples. It was founded by two Neapolitan entrepreneurs, Maurizio Ramirez and Guido Freda, who saw quick-freezing as a way to preserve flavor. The pizzas are made with typical Neapolitan ingredients (00 flour, fior di latte mozzarella, but not

instant dry yeast—they use levain instead) and baked. They're immediately run through a liquid nitrogen refrigeration tunnel that quickly takes the hot pizza down to -20°C / -4°F .

'A Pizza is selling their pizzas in a few Italian grocery stores and direct to consumers online. The company is also marketing the frozen pizzas to small cafés, snack shacks, and bars. They offer a Napoli bianco or rosso; baked using a Rational combi oven the pizzas take only 5 minutes to bake from frozen. The idea is Neapolitan pizza can be served without a trained pizzaiolo and a wood-fired oven. (In another retro twist, frozen pizza is also one of the ways pizza spread across the United States in the 1940s and 1950s; see page 1:58.)



A fine mist of liquid nitrogen gently freezes pizzas as they traverse down a conveyor belt over the course of 10 minutes.



The freezing process preserves the parbaked pizza in such a way that you can enjoy it at home whenever you'd like.

HOW TO Freeze Pizza in a Home Freezer

This method is for leftover pizza you may have made at home or ordered for takeout or delivery. It's not going to be the same as it was when freshly baked, but it's perfectly fine to eat. Pre-freezing individual slices before wrapping helps keep the shape of each slice. Just don't forget about them in the freezer or you'll wind up with frost-covered, freezer-burned pizza. Set a timer for 30 minutes or so and then wrap the slices or place them in an airtight container. Label it and write the date. If you're short

on freezer space, though, it's fine to skip pre-freezing the slices.

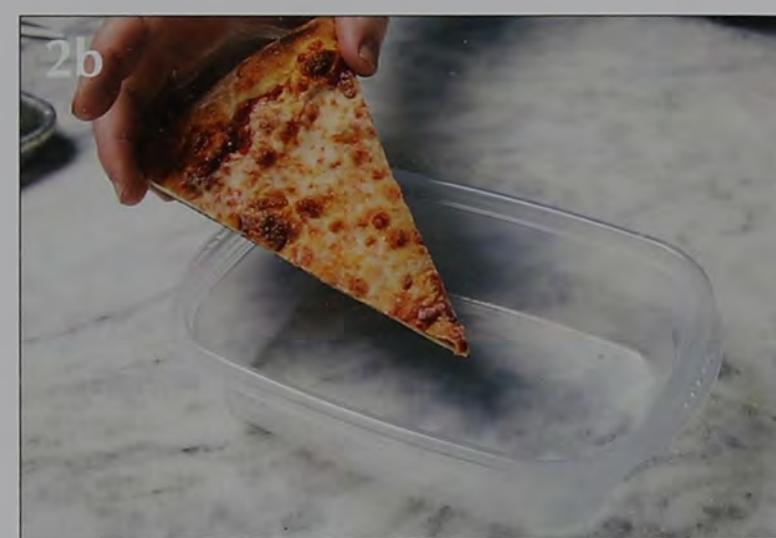
If you're stacking the slices, place two pieces of parchment paper between them (the slices tend to stick together if you use just a single sheet). Stacking works best for thinner slices like New York, artisan, or thin-crust. For the thicker bread-like pizzas, it's best to keep them side by side or, if need be, stacked only two high.



- 1 Place the leftover pizza slices on a sheet pan lined with a wire rack and freeze for about 30 min, until they're frozen hard.



- 2a Wrap the frozen pizza slices in plastic wrap or place them in an airtight container.



- 3 Reserve frozen for up to 3 mo.

HOW TO Freeze Neapolitan Pizza for Retail Purposes

If you're freezing Neapolitan pizza with plans to sell it rather than just eat it later, you'll need to freeze it soon after baking. The idea is to preserve it as closely as possible to a freshly baked pizza. Here we'll lay out the basics, but be aware that if you're freezing pizza for retail purposes, many

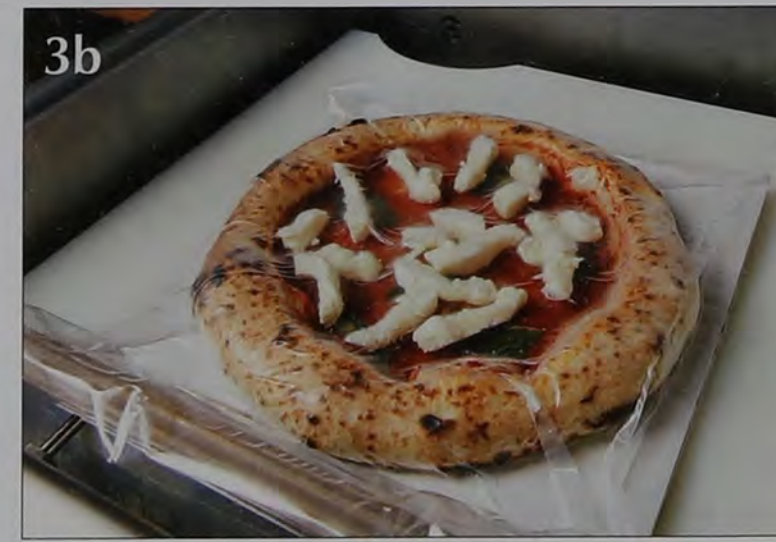
other steps are required to ensure that your product is HACCP compliant and that a proper cold-chain storage is maintained from production facility to retail shelf.



- 1 As soon as the pizza comes out of the oven, place it (ideally) in a blast freezer. Another option is a liquid nitrogen cooling tunnel. If possible, bake the pizza without the cheese. Freeze the cheese separately.



- 2 Once the pizza is frozen, apply the frozen cheese on top.
- 3 Place the pizza on a cake board the same size as the pizza or slightly larger. Place this setup in a vacuum seal bag and pull an 80%–85% vacuum. If you apply a full vacuum, it may crush the pizza. It's important to freeze the pizza as hard as possible to prevent this.



- 4 Reserve the pizza in a freezer or ideally a deep freezer (-40°C / -40°F and lower). Use within 2 yr.

Cheese is great on freshly baked pizza, but you can run into problems once it's reheated because the fat tends to separate, and the cheese loses moisture during baking. In our tests with Neapolitan pizza we got the best results when leaving the cheese off the pizza during the initial bake, applying it frozen once the baked pizza had been frozen, and then vacuum sealing. For other pizzas, the best freezing protocols are provided on pages 323–325.

THE CASE FOR (AND AGAINST) FROZEN PIZZA

Most pizzas that you find in the frozen food aisle at the grocery store are best suited for the trash can (or preferably the compost bin). We'd much rather order delivery pizza any day. There is a frozen alternative that is much better, however, that we could get behind: frozen pizzas from actual pizzerias.

These are pizzas that are made at well-known pizzerias, frozen, and shipped right to your door. There are many styles that you can choose, from Neapolitan to al taglio and even Old Forge and St. Louis. They won't be exactly the same as fresh pizzas that are just minutes out of the oven, but they are still pretty good and infinitely better than the frozen grocery store variety.

All of these pizzas come with their own reheating instructions for home ovens. It is an interesting window into different styles and iconic pizzerias and, if you can't get one particular style in your area (like New Haven), you can always have a close approximation delivered to your door.

The cost of shipping is something to consider. Shipping anything next day is expensive, no matter how small the package is, and most pizzas with boxes, insulated containers, and ice packs are neither small nor lightweight. Additionally, many pizzerias will ship to you only if you order more than one pizza to justify the cost of it all, so hopefully you have room or can make room in your freezer for whatever you don't eat. Pizza styles that are not mentioned in the table below were ones that we couldn't find for purchase frozen or online.

You don't have to be a large conglomerate to sell frozen pizza. Nicole Russell, owner and operator of Last Dragon Pizza, ships her signature frozen pizzas out of her home. The pizzas pay homage to her favorite martial arts film, including a pizza called the "Sho'Nuff," which is named after the villain in the movie and features steak, peppers, and onions with a combination of mozzarella and provolone.

Pizza styles	Refresh from frozen or thawed	Reheating directions
Deep-dish pizza	frozen	Lift the pizza out of pan and wipe away condensation before baking. Return to the pan and bake on the center rack of a 220°C / 425°F oven for 40–45 min.
Neapolitan pizza	frozen	Bake on the middle rack of a 220°C / 425°F convection oven for 3½ min.
Neapolitan/New York hybrid pizza	frozen	Bake pizza on a baking stone or steel of a 260°C / 500°F oven for 12–15 min.
Artisan pizza	frozen or thawed	Place baking stone or steel or sheet pan on the middle rack of your oven. Preheat your oven to the highest setting (260°C / 500°F or higher). Place pizza on stone or sheet pan and bake for 3–7 min.
Old Forge pizza	thawed	Bake on the top rack of a 175°C / 350°F oven for 10–15 min.
New Haven pizza	frozen	Bake on the center rack of a 220°C / 425°F oven for 10–12 min.
St. Louis-style pizza	frozen	Bake on the center rack of a 230°C / 450°F oven for 12–15 min.
Al taglio pizza	thawed	Bake on a baking stone or cast-iron surface in a 190°C / 375°F oven for 10 min.
Detroit-style pizza	thawed	Place pizza on a sheet pan and spoon the sauce on top. Bake on the middle rack of a 190°C / 375°F oven for 15 min.



Deep-dish pizza



Neapolitan pizza



Detroit-style pizza



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VOLUME 3

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GLOSSARY

00 flour—flour commonly used in Neapolitan pizza; many feel that the small particle size is the key to its success, but we found other pizza flours that are finer.

active dry yeast—form of commercial yeast consisting of dried dormant yeast; must be rehydrated before use.

al taglio pizza—pizza style associated with Rome that has a thick base crust and is prebaked with either toppings or just sauce; the latter is topped after baking and sometimes reheated.

alveoli—small holes, or air pockets, in a pizza's crumb that are first formed during mixing and expand during fermentation and baking.

amylase—enzyme that breaks down starch into smaller sugar molecules.

amylopectin—large, branched polysaccharide that is the predominant component of starch in most cereal grains.

amylose—linear polysaccharide that, along with amylopectin, forms the key components of starch.

ancient grains—loosely defined term associated with crops considered to have undergone little change over millennia, such as spelt, einkorn, emmer, quinoa, and buckwheat.

Associazione Verace Pizza Napoletana (AVPN)—organization that codified Neapolitan pizza in order to preserve its identity.

autolyse—method for developing gluten by allowing the just-mixed flour and water to hydrate before the salt and yeast are added.

backslopped levain—sourdough starter that is maintained by using a portion of the previous batch as an inoculant for the next batch.

baker's percentage—measurement system listing the weight of an ingredient as a proportion of the weight of total flour. Also known as baker's math.

baking—process of using dry heat, typically in an oven, to cook dough or batter to produce foodstuffs such as pizza and bread.

basic ingredients—fundamental ingredients needed to make pizza: flour, water, salt, and yeast (and sometimes fat).

bench flour—flour scattered onto a work surface like dust to assist with shaping dough.

bench rest—period of time set aside to allow a dough's gluten network to relax before the dough is shaped.

blooming—process of hydrating and reactivating dormant yeast cells using water or another liquid.

boule—French term for a round loaf shaped like an upside-down bowl; pizza makers often use the term "ball" instead.

Brazilian thin-crust pizza—one of a handful of pizza styles found in Brazil; other pizza styles are thicker and similar to New York pizza, and some pizzerias make Neapolitan-style pizzas.

bulk fermentation—fermentation step that often immediately follows mixing. Also known as first proof or first fermentation.

cake yeast—small compressed block of fresh yeast that resembles crumbly, cream-colored modeling clay. Also see *fresh yeast*.

calling proof—technique whereby a pizza maker "catches" the dough (just as it reaches peak potential fermentation) and immediately bakes it. The process prevents overproofing, the instance of CO₂ exerting too much pressure on the bubble walls, which results in a collapsed dough.

canned whole tomatoes—tomato product commonly used to make tomato sauce for pizza.

caramelization—complex set of reactions that occurs when sugars are heated; creates a rich brown color and a wide range of aromatic compounds.

compressed yeast—form of fresh yeast first introduced by Fleischmann's in 1868 and commonly sold today in blocks that resemble crumbly, cream-colored modeling clay.

condensation—process whereby vapor condenses into a liquid.

cornicione—puffy rim crust found on Neapolitan pizza; it is typically leoparded.

crumb—soft interior of pizza contained by the crust and created by the coagulation of proteins and the gelatinization of starches during baking.

crushed or ground tomatoes—product made when a Rietz Disintegrator turns whole tomatoes into a coarse puree.

cryogenic freezing—preservation process that uses liquid nitrogen or dry ice to quickly freeze foods.

culture—group of bacteria manufactured to produce a certain kind of cheese; different cultures function best at specific temperatures.

curd—mass formed when a coagulant (often rennet) is added to milk to make the casein proteins form a solid gel; the pieces of curds can then be transformed into cheese.

danger zone—identified by the US FDA as a temperature range between 4° C and 60° C / 39° F and 140° F in which bacteria can grow rapidly to dangerous levels.

deep-dish pizza—pan pizza featuring a thin crust, which often includes fat, and copious toppings; the sauce can be applied before or after baking.

desired dough temperature (DDT)—target temperature for the dough when mixing is complete.

desired dough weight—target weight for the dough when mixing or dividing is complete.

Detroit-style pizza—bread-like pizza that has a signature ring of frico (browned cheese) around the edge. It originated in Detroit.

diastatic malt powder (DMP)—sprouted, heat-treated, and ground wheat or barley flour that is added to dough to break down starches into sugars for yeasts.

direct method—process of leavening pizza dough using solely commercial yeast and without using preferments.

disaccharide—sugars made up of two monosaccharides; examples include sucrose, lactose, and maltose.

dispersion—process of evenly distributing ingredients.

docking—process of using a small tool, such as a dough docker or a fork, to create a pattern of small holes across a dough's surface, thus flattening it in the process.

dough conditioners—ingredients added to dough to improve processing and final quality.

einkorn—variety of wheat believed to have been domesticated around 8500 BCE in what is now southeastern Turkey; sometimes labeled “farro piccolo.”

elasticity—dough’s ability to snap back to its original shape after stretching.

emulsifiers—group of molecules that stabilize an emulsion.

extensibility—property of dough related to its ability to stretch without breaking.

final proof—final dough fermentation.

fior di latte—fresh mozzarella made from cow’s milk; commonly used on Neapolitan margherita pizzas.

focaccia—ancestor to pizza that we categorize as closer to bread than pizza because of the lack of sauce.

fresh yeast—form of partially hydrated yeast that comes in block form (known as cake yeast), has considerable leavening power, lasts only 2–3 weeks after opening, and must be kept refrigerated.

fructose—type of simple sugar that is one of the building blocks of sucrose.

functional ingredients—ingredients that serve a particular function in the pizza-making process and are not used primarily for flavor.

gelatinization—irreversible process of heating starch granules until they swell and lose their crystalline structure.

gel layer—thick, translucent gel found where the sauce meets the dough that is typically more noticeable with thicker pizzas. Also known as the gum line.

gliadin—type of protein found in wheat, rye, and barley that forms gluten when hydrated.

glucose—type of simple sugar stored in flour and consumed by yeast during fermentation.

glutelin—family of proteins that includes glutenin; found in cereal crops, including wheat, rye, and barley.

gluten development—process of hydrating glutenin and gliadin in flour to create a visco-elastic network that traps air bubbles in pizza dough.

gluten-free—label reserved for food products that do not contain gluten.

glutenin—type of protein found in wheat, rye, and barley flours that forms gluten when hydrated and is generally responsible for the elasticity of dough.

gluten matrix—weblike network made of gluten that develops as a result of mixing.

Grandma-style pizza—pizza that is often thinner than Sicilian (or New York square) pizza; there is no unified definition for this pizza style.

heat pipe effect—phenomenon in which heat moves through the dough via convection and inflates it.

heterofermentative lactobacilli—type of *Lactobacillus* bacteria that digests sugars to produce alcohol, carbon dioxide, or lactic acid.

high-hydration dough—family of doughs with a high water-to-flour ratio.

hydrated—made to fully absorb water, an important step when using ingredients such as flours and hydrocolloids.

hydrocolloid—substance, usually a starch or plant gum, that forms a colloidal suspension when dispersed and hydrated in water; used to thicken or gel liquid foods.

hydrophilic—having an affinity for water.

hygroscopic—able to readily absorb moisture.

instant yeast—version of commercial yeast that contains more living yeast cells by weight than active dry yeast does; ready to use instantly and does not require blooming in a warm liquid.

lactobacilli—type of rod-shaped bacteria that converts sugar to lactic acid and plays a key role in the production of many fermented foodstuffs, including pizza, bread, yogurt, and kimchi.

latent heat—heat that is released or absorbed during a phase change.

latent heat of vaporization—energy absorbed during the phase change from liquid to gas.

leavener—ingredient that makes dough rise.

leoparding—signature charred blisters that are found on the rim (cornicione) of Neapolitan pizza.

Maillard reactions—complex set of reactions between amino acids and sugars that creates the deep-brown color and many of the essential aromas and flavors of baked, roasted, and fried foods; usually occurs well above the boiling point of water and is therefore associated with cooking methods that use high heat.

maltase—enzyme produced by yeast that breaks down maltose into glucose.

maltose—type of disaccharide made of two glucose units that yeast consumes during fermentation.

mesophilic culture—cheese culture that functions best at 39° C / 102° F or lower.

mixer friction—resistance created during machine mixing between the mixing bowl, dough hook, and dough; significant friction can increase the temperature of the dough.

mixing—process that evenly disperses and hydrates ingredients to make dough.

monosaccharides—simple sugars that cannot be broken down into smaller sugar molecules; examples include glucose and fructose.

mozzarella di bufala—fresh mozzarella made from buffalo’s milk; commonly used on margherita pizzas.

Neapolitan pizza—widely accepted to be the original pizza; classic examples include margherita and marinara. Also pizza from Naples.

New York pizza—staple style that is common throughout the United States and in pizzerias around the globe; medium crust that’s slightly crispy; typical toppings include cheese, pepperoni and cheese, and supreme.

New York square pizza—commonly called Sicilian pizza in the US even though it doesn’t have historical ties to Sicily; it is served in rectangular slices, although the thickness can vary.

nucleation sites—small air pockets introduced during mixing that serve as sites of gas expansion during fermentation.

oven spring—increase in volume that occurs in the initial stages of baking.

oxidizers/oxidizing agent—class of additives that cause other substances to lose electrons, strengthening dough by increasing the number of chemical bonds in the gluten network.

parbaking—process of baking a pizza until the crumb is fully set but the crust is light in color; the pizza can be stored and fully baked at another time.

payload—recommended amount of toppings to put on a pizza.

peel—metal or wooden tool used to take pizzas in and out of the oven and spin them as they bake.

pH—logarithmic scale that expresses the acidity or alkalinity of a liquid; determining the proper pH can have an impact in cheese making.

pizzaiolo/pizzaiola (plural: pizzaioli)—person who makes pizza.

plank—common to thin-crust pizzas, describes a pizza that will not bend after you pick it up.

polysaccharides—carbohydrates made of two or more monosaccharides.

poolish—commercially yeasted preferment, usually with 100% hydration.

prebaking—process of fully baking a pizza and then reheating it just before serving.

preferment—portion of fermented dough prepared hours or days in advance of the final dough mix.

proofing—act of fermenting dough from the time it is mixed to when it is baked.

proteases—protein-digesting enzymes that increase dough extensibility.

purified ingredients—ingredients such as enzymes, acids, and emulsifiers that are added to dough to achieve specific functional objectives; usually used in small quantities because of their potency.

refractory cement—composite material used to line ovens and furnaces.

rennet—coagulant that can be made from animal intestines, vegetables, or microbes.

resistance—amount of force required to change a dough's shape.

respiration—process wherein yeasts use oxygen and sugars to produce CO₂, water, and energy.

retrogradation—process of starch recrystallization that contributes to staling.

rheology—characteristics of dough related to how it flows and deforms.

rim—outer crust of the pizza that is not covered with sauce, cheese, or toppings.

Saccharomyces cerevisiae—most common strain of yeast used for making bread and pizza.

scale—balance or other device for weighing ingredients. Also used as a verb, as in “scale up,” to refer to increasing the total yield of a recipe while maintaining the relative proportions of all ingredients.

shaggy mass—shape and texture of dough after the ingredients are just mixed together to a homogeneous consistency.

shortening effect—phenomenon in which adding a small amount of solid fat to a dough increases the final loaf volume due to the emulsifying effect of saturated fatty acids.

soluble—capable of being dissolved in another substance.

starch granule—semicrystalline structure containing amylose and amylopectin; predominant component of flour.

stretchiness—see *extensibility*.

sucrose—common table sugar; a disaccharide of glucose and fructose that is often extracted from beets and sugarcane.

thermal diffusivity—rate at which heat is transferred from one object to another.

thermal equilibrium—point at which two substances reach the same temperature.

thermal insulator—material with low thermal conductivity, resulting in the slow movement of heat within it.

thermophilic culture—cheese culture that functions best at temperatures up to 55°C / 131°F.

tip sag—amount that the tip of a pizza droops when you pick it up; certain pizza styles, like Neapolitan, have pronounced tip sag.

tomato sauce—sauce that can be used on pizza; it can be prepared or customized to the pizza maker's liking.

triangle test—process in which you blindly taste three samples (two are the same and one is different); if you can't tell the difference, then the factor that you're testing doesn't matter.

under crust—bottom part of the pizza that supports the sauce, cheese, and toppings on a pizza.

vital wheat gluten—purified gluten available commercially as a powder; it is added to dough to increase strength and to other foods to improve flavor and mouthfeel.

windowpane test—method used to check gluten development that involves taking a portion of dough in your hands and stretching it thinly until light can pass through it; the thinner the dough can stretch without tearing, the more the gluten has developed.

GRAIN COOKING HOW-TOS

HOW TO Soak Grains and Seeds

- 1 Place the grains or seeds and salt in a heat-proof container, preferably a clean plastic tub or glass jar with a lid.
- 2 Bring the water to a boil, and pour it over the grains. Stir to make sure that no grains or seeds are floating on the surface of the water and that the salt has dissolved. After 30 minutes, stir again. Put the lid on the container.
- 3 Soak the grains for 12–24 hours in the refrigerator, until all or most of the water has been absorbed and the grain is soft enough to bite into.

HOW TO Sprout a Grain or Seed

A grain can remain dormant for as long as it stays dry. It follows logically, then, that water is the most important trigger for sprouting, followed by temperature, which typically must be above 16°C / 61°F. When sprouting grains and seeds, we rinse them regularly to prevent mold growth and

aerate them to provide needed oxygen. After 1–3 days, you should notice what's called the sprout growth or, more commonly, the tail. You can let the sprouting continue for up to 5 days after the sprout emerges.

- 1 Place the grains or seeds in a clean plastic or glass container, and fill it with enough filtered water to cover the grains or seeds by at least 2.5 cm / 1 in.
- 2 Soak the grains for the time specified in the table below.
- 3 Use a strainer to drain the water, then return the grains to the container. Cover the grains with a moist cloth or paper towel, and put a lid on the container.
- 4 After 12 hours, rinse the grains using a strainer and cool water, then stir with your fingers to aerate them.
- 5 Rinse the container, then return the grains to it. Place the moist cloth or paper towel on top of the grains, and refresh with more water if they feel dry.
- 6 Repeat steps 4 and 5 twice a day until the grains begin to sprout.

Type of grain	Soaking time (h)	Sprouting time (d)
Amaranth	6	1
Barley	10–12	2
Buckwheat	8	1
Einkorn	12	2
Emmer	12	2
Fonio	10–12	2
Job's tears	12	2
Millet	6	1
Quinoa	6	1
Rye berries	12	1–2
Wheat berries	12	1–2
Whole oats/groats	10–12	2

Having trouble getting your grain to sprout? It could be because the grain was heat-treated. Heat can reduce pathogens and extend shelf life, but it also will prevent germination.

When the tail gets too long (length will vary from grain to grain), the seed is going through a stage known as late stage establishment (it occurs approximately between days 8 and 12 of sprouting); at this point, the seed has no more food reserves to nourish the plant that's germinating, and it sends a tendril out in search of food and nutrients. There's no harm in eating oversprouted seeds, but elongated sprouts aren't visually appealing in the crumb—they're nicknamed "spider shoots."

HOW TO Cook Grains to al Dente in a Pot on the Stove Top

- 1 Rinse the grains (with the exception of steel-cut oats) in cold water until the water runs clear.
- 2 Depending on the grain, you will either add it and the salt to the specified amount of water when it is at a boil, or you will add it to cold water. (All grains that should be started in cold water are marked with an asterisk in the table on pages 344–345.)
- 3 If the grain is added to boiling water, bring it back to a simmer. If the grain is added to cold water, bring it to a boil, then adjust the heat to a simmer. Cover the pot with the lid. This is when the cooking time starts.
- 4 Cook the grains for the time indicated in the table. Don't lift the lid or stir the mixture unless otherwise indicated; if you do, steam will escape from the surface, which will cool down the pot's contents and increase the time it takes the grains to cook.
- 5 Taste for doneness. If the grains are not done, add just enough water to cover the bottom of the pot if needed. Quickly put the lid back on, and place the pot over low heat. Check every 3–5 min for doneness. When the grains are fully cooked, fluff them with a fork, and gently stir.
- 6 Spread out the hot cooked grains as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so they cool down quickly. If you're using the grains within a few hours of cooking, cover with plastic wrap, and let them sit at room temperature; otherwise spoon them into an airtight container, and refrigerate for up to 3 d or freeze for up to 2 mo.

HOW TO Cook Grains to al Dente in a Pressure Cooker

Today's pressure cookers, both stove-top and electric models, are safe to operate (they are engineered with multiple fail-safe features) and produce extraordinary results in a fraction of the time, and that includes grains.

A pressure cooker is a pot with a lockable lid and a valve that controls the internal pressure. Water boiling inside the sealed pot turns into steam that cannot escape, thus increasing the internal pressure within the pot, usually to 1 bar / 15 pounds per square inch (psi) above atmospheric pressure. The higher pressure makes it possible for water to reach an effective cooking temperature as high as 120 °C / 248 °F, which reduces cooking time by half or more for most foods. This fantastic

speed, however, comes at a cost: since you can't open the lid until the pressure is released, you can't stir the contents or see how the food is progressing until the end.

There are various types of pressure cookers, but all operate by the same principle. Our listed temperatures and times in the table on pages 344–345 are for a stove-top pressure cooker with a spring valve (not a jiggle top) and an instapot electric pressure cooker. After cooking, the grains will clearly retrograde, transforming from soft to brittle and crumbly as the starches recrystallize, but when they bake inside the pizza crust, the process will be reversed.

- 1 Rinse the grains (with the exception of steel-cut oats) in cold water until the water runs clear.
- 2 Make sure the rubber gasket is correctly positioned inside the lid of the pressure cooker.
- 3 Depending on the grain, you will either add it and the salt to the specified amount of water brought to a boil in the pressure cooker, or you will add it to cold water. (All grains that should be started in cold water are marked with an asterisk in the table on pages 344–345.)
- 4 If the grain is added to boiling water, bring it back to a simmer. If the grain is added to cold water, bring it to a boil. Lock the pressure cooker lid onto the pot, and adjust the heat to maintain maximum pressure. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.
- 5 Cook the grains for the time indicated in the table.
- 6 Remove the pot from the heat. Don't open the lid.
- 7 Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. The lid will not open until the pin drops.
- 8 Unlock and remove the lid, being careful of the steam. Test the grains to determine doneness; if they are fully cooked, fluff with a fork, and gently stir so that the grains separate. If they're not fully cooked, repeat the cooking process; cook only a few minutes longer, however, or the grains may overcook.
- 9 Spread out the hot cooked grains as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so they cool down quickly. If you're using the grains within a few hours of cooking, cover with plastic wrap, and let them sit at room temperature; otherwise spoon them into an airtight container, and refrigerate for up to 3 days, or freeze for up to 2 months.

VARIATION: COOKING GRAINS TO AL DENTE IN AN INSTAPOT

Combine the water, grains, and salt in the base of an instapot and lock the lid, making sure the steam valve is in the closed position. Set to Custom mode. Select 12 bars of pressure and set it to the time indicated in the table on pages 344–345. Lock the lid onto the pot and cook the grains. When the instapot has depressurized, follow the cooling and storing instructions in step 9 above.

COOKING GRAINS TO AL DENTE IN A POT ON THE STOVE TOP AND IN A PRESSURE COOKER

The cooking times that follow are the result of many hours of testing a wide variety of grains. If the grain you want to cook isn't in this table, use the timing for a similarly sized grain as a guide, but you still may need to experiment a bit to get it exactly right. If your grains aren't fully cooked after the specified cook time, put the pot back on the heat for a few minutes longer, until they're fully cooked (you can do this with either type

of pressure cooker as well; in both cases, cover the pot but don't lock the lid. For the instapot, you can select Sauté or Keep Warm, depending on how much heat you want to apply to the grains. Adding salt (as a percentage, by weight, of the total amount of grain) boosts the flavor of the grain. All percentages in the table below are based on weight, not volume.

Grain (100 )	Stove top		Time covered (min)	Time uncovered (min)
	Water 	Salt 		
Amaranth	200	2.4	30-40	n/a
Barley	120	1.6	10	n/a
Black rice	140	2.4	60	n/a
Brown rice*	160	2.4	20 soak, then 40 cook	n/a
Buckwheat*	110	2.8	13	n/a
Bulgur	124	2	20	n/a
Einkorn	136	1.6	25	35
Emmer	136	1.6	30	30
Fonio	300	2	20	n/a
Freekeh	140	2	30, then let water boil away	30-35
Job's tears	120	2	50	n/a
Khorasan (Kamut)	136	1.6	20	40
Millet	200	2.4	30	n/a
Quinoa	200	2.4	10	20
Rye berries	124	1.6	30	30
Sorghum	260	3	4 h	n/a
Steel-cut oats	200	2.4	29	n/a
Teff	150	1.6	20	n/a
Wheat berries	110	2	60	n/a
White long-grain rice (basmati)*	175	2	18	n/a
White medium-grain rice (Arborio)*	116	2.4	20 soak, then 20 cook	n/a
White short-grain rice (sushi)*	112	2.4	20 soak, then 20 cook	n/a
Wild rice	200	2.8	50	n/a

*Start this grain in cold water.



Pressure cooker

Instapot

Water 	Salt 	Time at high pressure (min)	Water 	Salt 	Time at high pressure (min)
170	2.4	12	170	1.2	12
100	1.6	8	100	1.6	8
120	2.4	40	120	2.4	40
140	2.4	20 soak, then 25 cook	140	2.4	20 soak, then 25 cook
130	2.8	16	130	2.8	16
115	2	10	115	2	10
108	1.6	30	108	1.6	30
110	1.6	30	110	1.6	30
400	1.5	15	400	2	15
104	2	45	104	2	45
120	2	20	120	2	20
100	1.6	40	100	1.6	40
170	2.4	12	170	2.4	12
180	2.4	8	180	2.4	5
104	1.6	40	104	1.6	40
130	2	20	130	2	20
170	2.4	20	170	2.4	20
140	1.6	20	140	1.6	20
100	2	25	100	2	30
n/a	n/a	n/a	150	2	7
n/a	n/a	n/a	100	2.4	20 soak, then 10 cook
n/a	n/a	n/a	100	2.4	20 soak, then 8 cook
n/a	n/a	n/a	200	2.8	35



HOW TO Pressure-Caramelize Inclusions

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Inclusion(s)	200 g	varies	100
Unsalted butter, melted	60 g	1 cup	30
Sugar	40 g	3½ Tbsp	20
Baking soda	1 g	⅛ tsp	0.5
Water (add this only when caramelizing cooked grains)	100 g	½ cup	50

- 1 Combine all the ingredients in a bowl and mix well.
- 2 Divide the mixture evenly between canning jars; close the lids but not too tightly (but not too loosely, either).
- 3 Place a trivet in a pressure cooker, and put the jars on it.
- 4 Fill the pressure cooker with enough water to reach halfway up the jars.
- 5 Bring the water to a simmer over high heat without the lid on the pot.
- 6 Once the water reaches a simmer, lock the pressure cooker lid onto the pot.
- 7 Allow the pressure to build up, but don't let the water boil. Once the cooker comes to full pressure, turn the heat down to maintain the pressure at 1 bar / 15 psi. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.
- 8 Set your timer for 90 min.
- 9 Remove the pot from the stove. Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. Do not open the lid until it depressurizes.
- 10 Unlock and remove the lid, being careful of the steam. Carefully take the canning jars out of the pot using a pair of tongs, a jar lifter, or a clean, dry kitchen towel.
- 11 Open the lids of the jars, and remove the contents (drain if necessary). Once cool, the caramelized ingredient is ready to add to a dough.

VARIATION: PRESSURE-CARAMELIZING INCLUSIONS IN AN INSTAPOT

Set the instapot to Sauté. Melt the butter in the cooker. Add the main ingredient(s), sugar, baking soda, and water (if using). Stir thoroughly to combine. Switch the instapot to Pressure Cook mode. Select 12 bars of pressure and set the time for 1 h. Lock the lid onto the pot and pressure-caramelize the ingredients. When the instapot has depressurized, cool the contents before adding to the dough.

ADDING PRESSURE-CARAMELIZED INGREDIENTS TO A DOUGH

If you're mixing by hand, spread the caramelized morsels in a single layer over the top of the dough after the first or second fold during bulk fermentation; they'll be mixed into the dough as your folding progresses. If you're mixing by machine, add them to the dough when it has reached medium gluten development: turn the mixer down to low speed, add the pressure-caramelized ingredients, and mix until they're just combined with the dough. Finish developing the dough through folds during bulk fermentation.

HOW TO Cook Porridge in a Pot on the Stove Top

- 1 Combine the water, grains, and salt in a pot, and stir well to break up any clumps.
- 2 Cook over medium heat, stirring frequently with a wooden spoon or silicone spatula to prevent scorching.
- 3 As the liquid begins to thicken and the grains swell, turn down the heat, and continue to stir; scorching on the bottom becomes more likely as the porridge thickens and the water evaporates.
- 4 Taste to determine doneness. The grains should be soft, with only tender (not crunchy) textures throughout.
- 5 Spread out the hot porridge as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so it cools down quickly. If you're using the porridge within a few hours of cooking, cover with plastic wrap, and let it sit at room temperature; otherwise spoon it into an airtight container and refrigerate for up to 3 days, or freeze for up to 2 months.

HOW TO Cook Porridge in a Stove-Top Pressure Cooker

- 1 Combine the water, grains, and salt in a mixing bowl, stir well to break up any clumps, and then pour into canning jars; fill the jars no more than two-thirds full. There is no need to place lids on the jars.
- 2 Place a trivet in a pressure cooker, and put the jars on top of it.
- 3 Fill the pressure cooker with enough hot water to cover the top of the trivet and just reach the base of the jars.
- 4 Lock the pressure cooker lid onto the pot and bring the cooker to full pressure over high heat, then turn the heat down to low, maintaining 1 bar / 15 psi. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.
- 5 Start your timer for the time indicated in the table on page 348.
- 6 Remove the pot from the stove. Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. Do not open the lid until it depressurizes.
- 7 Unlock and remove the lid, being careful of the steam. Carefully take the canning jars out of the pot using a pair of tongs, a jar lifter, or a clean, dry kitchen towel.
- 8 Stir the contents of the jars with a fork to break up any clumps that may have formed (hold each jar with a clean kitchen towel so that you do not burn yourself).

- 9 Allow the porridge to cool completely before mixing it into your dough. Depending on the grain used, you can refrigerate the porridge in an airtight container for up to 3 days, or freeze it for up to 2 months.

We recommend cooking porridge in canning jars set on a trivet or rack when using a stove-top pressure cooker; otherwise, you might wind up with a scorched mess. Because electric pressure cookers regulate temperature better, there is no need for the jars; you can cook your porridge right in the cooker with no worries of scorching.

VARIATION: COOKING PORRIDGE IN AN INSTAPOT

If the grain is whole, pulse the grain in a coffee grinder or food processor until coarsely ground. Combine the water, grain, and salt in an instapot. Set to Custom mode. Select 12 bars of pressure and set it to the time indicated in the table on page 348. When the timer sounds, turn off the cooker and let the pressure release naturally. Stir, cool, and store the porridge as directed in steps 8 and 9 above.

HOW TO Cook Porridge Overnight

If you have enough time, there's a simpler way to cook porridge, over very low heat for a period of hours. We use a slow cooker for this purpose. It's not a precision instrument, but pinpoint accuracy isn't required for this task. For porridge, we suggest putting grains in a slow cooker just before you go to bed; they'll be fully cooked and ready to use when you wake up the next day. We recommend cooking them covered at 93°C / 200°F or on low, depending on your model's controls. Adjust the time

and temperature to achieve your desired consistency. The only grains that don't work well in slow cookers are hominy and sorghum. Although we think using a slow cooker is safer and more reliable, another method for slow-cooking porridge is to combine the grains, water, and salt (in the proportions listed in the table on page 348) in a covered oven-safe pot and bake at 93°C / 200°F for 8–9 hours.

- 1 Preheat your oven to 93°C / 200°F.
- 2 Combine the water, grains, and salt in an oven-safe pot, and cover it with a lid.
- 3 Place the covered pot in the oven.
- 4 Bake for 8–9 hours.
- 5 Remove the pot from the oven, and let the porridge cool before adding it to the dough.

COOKING PORRIDGE ON THE STOVE TOP OR IN A PRESSURE COOKER

Grains that aren’t already cracked must be coarsely ground before using them in porridge. To do so, put the raw grains in a food processor, and pulse for a few seconds. Keep in mind that you’re not milling them into flour; you’re simply breaking up the grains to expose the endosperm so

that the starch will thicken the cooking liquid. Grains such as cornmeal, rolled and steel-cut oats, and cracked wheat (bulgur) are already partially ground and ready to be cooked into a porridge. All percentages in the table below are based on weight, not volume.

Grain (100 %)	Stove top			Pressure cooker			Instapot		
	Water %	Salt %	Time (min)	Water %	Salt %	Time (min)	Water %	Salt %	Time (min)
Amaranth	300	2.4	15–20	400	2.4	35	400	2.8	35
Barley	400	1.6	35	400	1.6	20	400	1.6	20
Black rice	400	2.4	40	400	2.4	45	400	2.4	45
Blue cornmeal	600	2.4	40	600	2.4	40	600	2.4	40
Brown rice	300*	2.4	35	400	2.4	45	400	2.4	45
Buckwheat	400*	2.8	25	400*	2.8	35	400*	2.8	35
Bulgur	550	2	45	600	2	50	600	2	50
Einkorn	500	1.6	25	500	1.6	30	500	2	30
Emmer	500	1.6	30	550	1.6	45	550	1.6	40
Fonio	600	2	10	400	2	10	400	2	10
Freekeh	400	2	25	200	2	20	300	2	20
Job’s tears	700	2	40	200	2	25	300	1.6	25
Khorasan (kamut)	700	1.6	45	300	1.6	25	300	1.6	25
Millet	450	2.4	25–30	300	2.4	20	300	2.4	20
Quinoa	n/a	n/a	n/a	n/a	n/a	n/a	300	2	25
Rolled oats	300	2	7½, covered	300	2	3	300	2	20
Rye berries	400	1.6	40–45	400	1.6	45	400	1.6	45
Sorghum	400	3	90	400	3	1	400	3	60
Steel-cut oats	350	2.4	25–30	350	2.4	30	350	2.4	30
Teff	300	1.6	20–25	300	1.6	25	300	1.6	25
Wheat berries	450	2	20	450	2	20	450	2	20
White cornmeal (grits)	700	2.4	40	700	2.4	40	n/a	n/a	n/a
White long-grain rice (basmati)	550	2	15	300*	2	25	400	2	25
White medium-grain rice (Arborio)	500	2.4	20–25	300*	2.4	25	300	2.4	25
White short-grain rice (sushi)	500	2.4	20–25	300*	2.4	25	400	2.4	25
Wild rice	550	2.8	20	n/a	n/a	n/a	n/a	n/a	n/a
Yellow cornmeal (polenta)	700	2	40	700	2	40	700	2	40

*Soak overnight, drain, and cook with fresh water.

For more on how to cook porridge on the stove top, see page 346; for how to cook it in a pressure cooker, see page 347.

COOKING GRAINS FOR PUREE

The goal of cooking grains for puree is to overcook them. We recommend taking them just beyond the point of fully cooked so that they are slightly mushy and yield easily to pressure when squeezed. To achieve this state, you'll need a generous amount of water. Follow the directions for cooking grains al dente (see page 343) using the measurements and timing in this table. Once the grains burst and lose their shape, they will typically be overcooked. If there is excess water in the pot, drain the

grains, reserving the water, and place them in a food processor. Allow the grains to cool for a few minutes, then pulse them. If the blade doesn't catch, add some of the reserved cooking water so that the blade can take hold, and puree the grains to a smooth paste. All percentages in the table below are based on weight, not volume. We don't recommend cooking fonio, freekeh, Khorasan (Kamut), millet, or teff with this method because they can get gummy.

Grain (100 %)	Stove top				Pressure cooker or instapot		
	Water %	Salt %	Time covered	Time uncovered	Water %	Salt %	Time
Amaranth	300	2.4	35 min	n/a	300	2.4	35 min
Barley	530	1.6	20 min	40 min	530	1.6	20 min
Black rice	400	2.4	1½ h	n/a	400	2.4	1½ h
Blue cornmeal	n/a	n/a	n/a	n/a	700	2.4	45 min
Brown rice	300*	2.4	20 min soak, then 70 min cook	n/a	300	2.4	1½ h
Buckwheat	180	2.8	35 min	n/a	180	2.8	35 min
Bulgur wheat	550	2	20 min	25 min	550	2	35 min
Einkorn	400	1.6	1 h	n/a	400	1.6	1 h
Emmer	400	1.6	1 h	n/a	400	1.6	1 h
Job's tears	300	2	1 h	n/a	300	2	1 h
Quinoa	200	2.4	10 min	25-30 min	300	2.4	25 min
Rolled oats	n/a	n/a	n/a	n/a	350	2.4	25 min
Rye berries	500	1.6	1 h	n/a	500	3	1½ h
Sorghum	400	3	2 h	n/a	400	3	1½ h
Steel-cut oats	350	2.4	25-30 min	n/a	350	2.4	35 min
Wheat berries	450	2	35 min	n/a	450	2	35 min
White or yellow cornmeal	700	2	10 min	10 min, stirring constantly	n/a	n/a	n/a
White long-grain rice (basmati)	550*	2	20-25 min	n/a	550	2	25 min
White medium-grain rice (Arborio)	500*	2.4	20-25 min	n/a	500	2.4	25 min
White short-grain rice (sushi)	500*	2.4	20-25 min	n/a	500	2.4	25 min
Wild rice (cracked)	600	2.8	25-30 min	n/a	600	2.8	30 min

*Start with cold water.



REFERENCE TABLES

CONVERTING TEMPERATURE

To convert temperatures from Celsius to Fahrenheit, multiply by 1.8, then add 32 to the product. To convert from Fahrenheit to Celsius, subtract 32, then multiply the result by 5/9.

Celsius to Fahrenheit		Fahrenheit to Celsius	
(°C)	(°F)	(°F)	(°C)
-196	-320.8	-200	-128.9
-78.5	-109.3	-80	-62.2
-60	-76	-60	-51.1
-40	-40	-40	-40
-20	-4	-20	-28.9
0	32	0	-17.8
1	33.8	1	-17.2
2	35.6	2	-16.7
3	37.4	3	-16.1
4	39.2	4	-15.6
5	41	5	-15
6	42.8	6	-14.4
7	44.6	7	-13.9
8	46.4	8	-13.3
9	48.2	9	-12.8
10	50	10	-12.2
11	51.8	11	-11.7
12	53.6	12	-11.1
13	55.4	13	-10.6
14	57.2	14	-10
15	59	15	-9.4
16	60.8	16	-8.9
17	62.6	17	-8.3
18	64.4	18	-7.8
19	66.2	19	-7.2
20	68	20	-6.7
21	69.8	21	-6.1
22	71.6	22	-5.6
23	73.4	23	-5
24	75.2	24	-4.4
25	77	25	-3.9
26	78.8	26	-3.3
27	80.6	27	-2.8
28	82.4	28	-2.2
29	84.2	29	-1.7
30	86	30	-1.1
31	87.8	31	-0.6
32	89.6	32	0

Celsius to Fahrenheit		Fahrenheit to Celsius	
(°C)	(°F)	(°F)	(°C)
33	91.4	33	0.6
34	93.2	34	1.1
35	95	35	1.7
36	96.8	36	2.2
37	98.6	37	2.8
38	100.4	38	3.3
39	102.2	39	3.9
40	104	40	4.4
41	105.8	41	5
42	107.6	42	5.6
43	109.4	43	6.1
44	111.2	44	6.7
45	113	45	7.2
46	114.8	46	7.8
47	116.6	47	8.3
48	118.4	48	8.9
49	120.2	49	9.4
50	122	50	10
51	123.8	51	10.6
52	125.6	52	11.1
53	127.4	53	11.7
54	129.2	54	12.2
55	131	55	12.8
56	132.8	56	13.3
57	134.6	57	13.9
58	136.4	58	14.4
59	138.2	59	15
60	140	60	15.6
61	141.8	61	16.1
62	143.6	62	16.7
63	145.4	63	17.2
64	147.2	64	17.8
65	149	65	18.3
66	150.8	66	18.9
67	152.6	67	19.4
68	154.4	68	20
69	156.2	69	20.6
70	158	70	21.1

Celsius to Fahrenheit		Fahrenheit to Celsius	
(°C)	(°F)	(°F)	(°C)
71	159.8	71	21.7
72	161.6	72	22.2
73	163.4	73	22.8
74	165.2	74	23.3
75	167	75	23.9
76	168.8	76	24.4
77	170.6	77	25
78	172.4	78	25.6
79	174.2	79	26.1
80	176	80	26.7
81	177.8	81	27.2
82	179.6	82	27.8
83	181.4	83	28.3
84	183.2	84	28.9
85	185	85	29.4
86	186.8	86	30
87	188.6	87	30.6
88	190.4	88	31.1
89	192.2	89	31.7
90	194	90	32.2
91	195.8	91	32.8
92	197.6	92	33.3
93	199.4	93	33.9
94	201.2	94	34.4
95	203	95	35.0
96	204.8	96	35.6
97	206.6	97	36.1
98	208.4	98	36.7
99	210.2	99	37.2
100	212	100	37.8
105	221	105	40.6
110	230	110	43.3
115	239	115	46.1
120	248	120	48.9
125	257	125	51.7
130	266	130	54.4
135	275	135	57.2
140	284	140	60
145	293	145	62.8

Celsius to Fahrenheit		Fahrenheit to Celsius	
(°C)	(°F)	(°F)	(°C)
150	302	150	65.6
155	311	155	68.3
160	320	160	71.1
165	329	165	73.9
170	338	170	76.7
175	347	175	79.4
180	356	180	82.2
185	365	185	85
190	374	190	87.8
195	383	195	90.6
200	392	200	93.3
205	401	205	96.1
210	410	210	98.9
215	419	215	101.7
220	428	220	104.4
225	437	225	107.2
230	446	230	110
235	455	235	112.8
240	464	240	115.6
245	473	245	118.3
250	482	250	121.1
255	491	255	123.9
260	500	260	126.7
265	509	265	129.4
270	518	270	132.2
275	527	275	135
280	536	280	137.8
285	545	285	140.6
290	554	290	143.3
295	563	295	146.1
300	572	300	148.9
400	752	400	204.4
500	932	500	260
600	1112	600	315.6
700	1292	700	371.1
800	1472	800	426.7
900	1652	900	482.2

CONVERTING WEIGHTS

To convert weights from grams to ounces, divide by 28.35. To convert from ounces to grams, multiply by 28.35.

Grams to ounces		Ounces to grams	
(g)	(oz)	(oz)	(g)
0.1	0.004	0.1	2.8
0.2	0.007	0.2	5.7
0.3	0.011	0.3	8.5
0.4	0.014	0.4	11.3
0.5	0.018	0.5	14.2
0.6	0.021	0.6	17
0.7	0.025	0.7	19.8
0.8	0.028	0.8	22.7
0.9	0.032	0.9	25.5
1	0.035	1	28.4
2	0.071	2	56.7
3	0.106	3	85.1
4	0.141	4	113.4
5	0.176	5	141.8
6	0.212	6	170.1
7	0.247	7	198.5
8	0.282	8	226.8
9	0.317	9	255.2
10	0.353	10	283.5
11	0.388	11	311.9
12	0.423	12	340.2
13	0.459	13	368.6
14	0.494	14	396.9
15	0.529	15	425.3
16	0.564	16	453.6
17	0.6	17	482
18	0.635	18	510.3
19	0.67	19	538.7
20	0.705	20	567
21	0.741	21	595.4
22	0.776	22	623.7
23	0.811	23	652.1
24	0.847	24	680.4
25	0.882	25	708.8
30	1.058	30	850.5
35	1.235	35	992.3
40	1.411	40	1,134
45	1.587	45	1,275.8

Grams to ounces		Ounces to grams	
(g)	(oz)	(oz)	(g)
50	1.764	50	1,417.5
55	1.94	55	1,559.3
60	2.116	60	1,701
65	2.293	65	1,842.8
70	2.469	70	1,984.5
75	2.646	75	2,126.3
80	2.822	80	2,268
85	2.998	85	2,409.8
90	3.175	90	2,551.5
95	3.351	95	2,693.3
100	3.527	100	2,835
110	3.88	110	3,118.5
120	4.233	120	3,402
130	4.586	130	3,685.5
140	4.938	140	3,969
150	5.291	150	4,252.5
160	5.644	160	4,536
170	5.996	170	4,819.5
180	6.349	180	5,103
190	6.702	190	5,386.5
200	7.055	200	5,670
250	8.818	250	7,087.5
300	10.582	300	8,505
350	12.346	350	9,922.5
400	14.109	400	11,340
450	15.873	450	12,757.5
500	17.637	500	14,175
550	19.4	550	15,592.5
600	21.164	600	17,010
650	22.928	650	18,427.5
700	24.691	700	19,845
750	26.455	750	21,262.5
800	28.219	800	22,680
850	29.982	850	24,097.5
900	31.746	900	25,515
950	33.51	950	26,932.5
1,000	35.273	1,000	28,350

COMMON CONVERSION FACTORS

To convert from:	To:	Multiply by:
ml	tsp	0.203
tsp	ml	4.93
ml	Tbsp	0.068
Tbsp	ml	14.787
ml	cup	0.004
cup	ml	236.59
tsp	cup	0.021
cup	tsp	48
Tbsp	cup	0.063
cup	Tbsp	16
ml	oz	0.034
oz	ml	29.574
pint	qt	0.5
qt	pint	2
qt	gal	0.25
gal	qt	4
qt	l	0.946
l	qt	1.057
l	gal	0.264
gal	l	3.785
oz	lb	0.063

To convert from:	To:	Multiply by:
lb	oz	16
g	oz	0.035
oz	g	28.35
g	lb	0.002
lb	g	453.592
oz	kg	0.028
kg	oz	35.274
lb	kg	0.454
kg	lb	2.2
mm	in	0.394
in	mm	25.4
cm	in	0.394
in	cm	2.54
m	ft	3.3
ft	m	0.305
s	min	0.017
J	BTU	0.001
BTU	J	1,055.10
kcal	BTU	3.966
BTU	kcal	0.252

CONVERTING VOLUME MEASURES

Metric	US	Imperial	
(ml)		(pint)	(fl oz)
5	1 tsp		1/8
15	1 Tbsp		1/2
30	2 Tbsp		1
60	1/4 cup	1/8	2
90	1/3 cup	1/3	3
120	1/2 cup	1/5	4
150	2/3 cup	1/4	5
180	3/4 cup	1/3	6
240	1 cup	2/5	8
300	1 1/4 cups	1/2	10
480	2 cups	2/3	16
600	2 1/2 cups	1	20
1,000	1 qt	2	32



CONVERTING GRAMS TO VOLUME FOR PREFERMENTS AND LEAVENERS

	1 cup	3/4 cup	1/2 cup	1/3 cup	1/4 cup	1 Tbsp	1 tsp	1/2 tsp	1/4 tsp	1/8 tsp
liquid levain	220	180	122	83	66	15	5	2	1	n/a
liquid rye levain	229	187	130	84	66	16	5	3	2	1
stiff levain	235	196	130	92	74	17	6	3	1	n/a





THE MATH FOR CONVERTING TO DIFFERENT PIZZA STYLES

This table allows you to convert the flavor themes in chapter 13 to multiple styles of pizza. There are of course some caveats—for example, a tomato sauce designed for a Neapolitan pizza won't work well on a New York pizza (a very wet sauce could make your pizza have a notable gum line/gel layer). For this reason we have noted instructions on what

pizza-by-pizza adjustments you will have to make not just for the sauce, but also for the cheese and other toppings. How they are applied, when they are applied, and how long they are baked will vary from pizza to pizza, and some tweaking will be necessary in order for the flavor themes to work well on each of them.

Conversion Tables Between the Different Styles

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Thin-crust pizza 40 cm / 16 in	275 g	Thin-crust pizza 50 cm / 20 in	370 g	1.79	1.8	1.85	1.85
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	1.05	1.17	1.22	0.7
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.68	2.27	2.22	1.26
		Neapolitan pizza	250 g	1.26	0.67	0.93	1.33
		New York pizza 35 cm / 14 in	400 g	1.68	1.3	0.96	1
		New York pizza 40 cm / 16 in	600 g	2.53	1.93	1.44	1.93
		New York pizza 45 cm / 18 in	800 g	3.37	2.6	1.93	2.59
		New York pizza 50 cm / 20 in	1 kg	4.21	3.23	2.41	3.22
		New York pizza 55 cm / 22 in	1.1 kg	4.63	3.57	2.63	3.56
		New York pizza 60 cm / 24 in	1.2 kg	5.05	3.9	2.89	3.89
		Artisan pizza 35 cm / 14 in	360 g	1.53	1.2	1.26	0.81
		Artisan pizza 40 cm / 16 in	400 g	2.26	1.8	1.89	1.22
		Artisan pizza 45 cm / 18 in	470 g	3.05	2.4	2.52	1.63
		Artisan pizza 50 cm / 20 in	500 g	3.79	3	3.15	2.04
		Artisan pizza 55 cm / 22 in	580 g	4.21	3.3	3.44	2.22
		Artisan pizza 60 cm / 24 in	620 g	4.58	3.6	3.78	2.44
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	2.37	2.83	5.93	5.19
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2.11	2	4.07	2.59
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	4.21	4	8.15	5.19
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.79	1.13	1.37	1.3
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.58	2.27	2.78	2.59

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Thin-crust pizza 50 cm / 20 in	370 g	Thin-crust pizza 40 cm / 16 in	275 g	0.56	0.56	0.54	0.54
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.59	0.65	0.66	0.38
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.94	1.26	1.2	0.68
		Neapolitan pizza	250 g	0.71	0.37	0.5	0.72
		New York pizza 35 cm / 14 in	400 g	0.94	0.72	0.52	0.7
		New York pizza 40 cm / 16 in	600 g	1.41	1.07	0.78	1.04
		New York pizza 45 cm / 18 in	800 g	1.88	1.44	1.04	1.4
		New York pizza 50 cm / 20 in	1 kg	2.35	1.8	1.3	1.74
		New York pizza 55 cm / 22 in	1.1 kg	2.59	1.98	1.42	1.92
		New York pizza 60 cm / 24 in	1.2 kg	2.82	2.17	1.56	2.1
		Artisan pizza 35 cm / 14 in	360 g	0.85	0.67	0.68	0.44
		Artisan pizza 40 cm / 16 in	400 g	1.26	1	1.02	0.66
		Artisan pizza 45 cm / 18 in	470 g	1.71	1.33	1.36	0.88
		Artisan pizza 50 cm / 20 in	500 g	2.12	1.67	1.7	1.1
		Artisan pizza 55 cm / 22 in	580 g	2.35	1.83	1.86	1.2
		Artisan pizza 60 cm / 24 in	620 g	2.56	2	2.04	1.32
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.32	1.57	3.2	2.8
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.18	1.11	2.2	1.4
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.35	2.22	4.4	2.8
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.44	0.63	0.74	0.7
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.88	1.26	1.5	1.4



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Brazilian thin-crust pizza 23 cm / 9 in	125 g	Thin-crust pizza 40 cm / 16 in	275 g	0.95	0.86	0.82	1.42
		Thin-crust pizza 50 cm / 20 in	370 g	1.7	1.54	1.52	2.63
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.6	1.94	1.82	1.79
		Neapolitan pizza	250 g	1.2	0.57	0.76	1.89
		New York pizza 35 cm / 14 in	400 g	1.6	1.11	0.79	1.84
		New York pizza 40 cm / 16 in	600 g	2.4	1.66	1.18	2.74
		New York pizza 45 cm / 18 in	800 g	3.2	2.23	1.58	3.68
		New York pizza 50 cm / 20 in	1 kg	4	2.77	1.97	4.58
		New York pizza 55 cm / 22 in	1.1 kg	4.4	3.06	2.15	5.05
		New York pizza 60 cm / 24 in	1.2 kg	4.8	3.34	2.36	5.53
		Artisan pizza 35 cm / 14 in	360 g	1.45	1.03	1.03	1.16
		Artisan pizza 40 cm / 16 in	400 g	2.15	1.54	1.55	1.74
		Artisan pizza 45 cm / 18 in	470 g	2.9	2.06	2.06	2.32
		Artisan pizza 50 cm / 20 in	500 g	3.6	2.57	2.58	2.89
		Artisan pizza 55 cm / 22 in	580 g	4	2.83	2.82	3.16
		Artisan pizza 60 cm / 24 in	620 g	4.35	3.09	3.09	3.47
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	2.25	2.43	4.85	7.37
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2	1.71	3.33	3.68
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	4	3.43	6.67	7.37
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.75	0.97	1.12	1.84
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.5	1.94	2.27	3.68



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Brazilian thin-crust pizza 40 cm / 16 in	250 g	Thin-crust pizza 40 cm / 16 in	275 g	0.59	0.44	0.45	0.79
		Thin-crust pizza 50 cm / 20 in	370 g	1.06	0.79	0.83	1.47
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.63	0.51	0.55	0.56
		Neapolitan pizza	250 g	0.75	0.29	0.42	1.06
		New York pizza 35 cm / 14 in	400 g	1	0.57	0.43	1.03
		New York pizza 40 cm / 16 in	600 g	1.5	0.85	0.65	1.53
		New York pizza 45 cm / 18 in	800 g	2	1.15	0.87	2.06
		New York pizza 50 cm / 20 in	1 kg	2.5	1.43	1.08	2.56
		New York pizza 55 cm / 22 in	1.1 kg	2.75	1.57	1.18	2.82
		New York pizza 60 cm / 24 in	1.2 kg	3	1.72	1.3	3.09
		Artisan pizza 35 cm / 14 in	360 g	0.91	0.53	0.57	0.65
		Artisan pizza 40 cm / 16 in	400 g	1.34	0.79	0.85	0.97
		Artisan pizza 45 cm / 18 in	470 g	1.81	1.06	1.13	1.29
		Artisan pizza 50 cm / 20 in	500 g	2.25	1.32	1.42	1.62
		Artisan pizza 55 cm / 22 in	580 g	2.5	1.46	1.55	1.76
		Artisan pizza 60 cm / 24 in	620 g	2.72	1.59	1.7	1.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.41	1.25	2.67	4.12
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.25	0.88	1.83	2.06
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.5	1.76	3.67	4.12
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.5	0.62	1.03
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1	1.25	2.06



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Neapolitan pizza	250 g	Thin-crust pizza 40 cm / 16 in	275 g	0.79	1.5	1.08	0.75
		Thin-crust pizza 50 cm / 20 in	370 g	1.42	2.7	2	1.39
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.83	1.75	1.32	0.53
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.33	3.4	2.4	0.94
		New York pizza 35 cm / 14 in	400 g	1.33	1.95	1.04	0.97
		New York pizza 40 cm / 16 in	600 g	2	2.9	1.56	1.44
		New York pizza 45 cm / 18 in	800 g	2.67	3.9	2.08	1.94
		New York pizza 50 cm / 20 in	1 kg	3.33	4.85	2.6	2.42
		New York pizza 55 cm / 22 in	1.1 kg	3.67	5.35	2.84	2.67
		New York pizza 60 cm / 24 in	1.2 kg	4	5.85	3.12	2.92
		Artisan pizza 35 cm / 14 in	360 g	1.21	1.8	1.36	0.61
		Artisan pizza 40 cm / 16 in	400 g	1.79	2.7	2.04	0.92
		Artisan pizza 45 cm / 18 in	470 g	2.42	3.6	2.72	1.22
		Artisan pizza 50 cm / 20 in	500 g	3	4.5	3.4	1.53
		Artisan pizza 55 cm / 22 in	580 g	3.33	4.95	3.72	1.67
		Artisan pizza 60 cm / 24 in	620 g	3.63	5.4	4.08	1.83
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.88	4.25	6.4	3.89
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.67	3	4.4	1.94
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	3.33	6	8.8	3.89
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.63	1.7	1.48	0.97
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.25	3.4	3	1.94



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 35 cm / 14 in	400 g	Thin-crust pizza 40 cm / 16 in	275 g	0.59	0.77	1.04	0.77
		Thin-crust pizza 50 cm / 20 in	370 g	1.06	1.38	1.92	1.43
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.63	0.9	1.27	0.54
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1	1.74	2.31	0.97
		Neapolitan pizza	250 g	0.75	0.51	0.96	1.03
		New York pizza 40 cm / 16 in	600 g	1.5	1.49	1.5	1.49
		New York pizza 45 cm / 18 in	800g	2	2	2	2
		New York pizza 50 cm / 20 in	1 kg	2.5	2.49	2.5	2.49
		New York pizza 55 cm / 22 in	1.1 kg	2.75	2.74	2.73	2.74
		New York pizza 60 cm / 24 in	1.2 kg	3	3	3	3
		Artisan pizza 35 cm / 14 in	360 g	0.91	0.92	1.31	0.63
		Artisan pizza 40 cm / 16 in	400 g	1.34	1.38	1.96	0.94
		Artisan pizza 45 cm / 18 in	470 g	1.81	1.85	2.62	1.26
		Artisan pizza 50 cm / 20 in	500 g	2.25	2.31	3.27	1.57
		Artisan pizza 55 cm / 22 in	580 g	2.5	2.54	3.58	1.71
		Artisan pizza 60 cm / 24 in	620 g	2.72	2.77	3.92	1.89
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.41	2.18	6.15	4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.25	1.54	4.23	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.5	3.08	8.46	4
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.87	1.42	1
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1.74	2.88	2



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 40 cm / 16 in	600 g	Thin-crust pizza 40 cm / 16 in	275 g	0.4	0.52	0.69	0.52
		Thin-crust pizza 50 cm / 20 in	370 g	0.71	0.93	1.28	0.96
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.42	0.6	0.85	0.37
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.67	1.17	1.54	0.65
		Neapolitan pizza	250 g	0.5	0.34	0.64	0.69
		New York pizza 35 cm / 14 in	400 g	0.67	0.67	0.67	0.67
		New York pizza 45 cm / 18 in	800g	1.33	1.34	1.33	1.35
		New York pizza 50 cm / 20 in	1 kg	1.67	1.67	1.67	1.67
		New York pizza 55 cm / 22 in	1.1 kg	1.83	1.84	1.82	1.85
		New York pizza 60 cm / 24 in	1.2 kg	2	2.02	2	2.02
		Artisan pizza 35 cm / 14 in	360 g	0.6	0.62	0.87	0.42
		Artisan pizza 40 cm / 16 in	400 g	0.9	0.93	1.31	0.63
		Artisan pizza 45 cm / 18 in	470 g	1.21	1.24	1.74	0.85
		Artisan pizza 50 cm / 20 in	500 g	1.5	1.55	2.18	1.06
		Artisan pizza 55 cm / 22 in	580 g	1.67	1.71	2.38	1.15
		Artisan pizza 60 cm / 24 in	620 g	1.81	1.86	2.62	1.27
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.94	1.47	4.1	2.69
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.83	1.03	2.82	1.35
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.67	2.07	5.64	2.69
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.31	0.59	0.95	0.67
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.63	1.17	1.92	1.35



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 45 cm / 18 in	800 g	Thin-crust pizza 40 cm / 16 in	275 g	0.3	0.38	0.52	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	0.53	0.69	0.96	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.31	0.45	0.63	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.5	0.87	1.15	0.49
		Neapolitan pizza	250 g	0.38	0.26	0.48	0.51
		New York pizza 35 cm / 14 in	400 g	0.5	0.5	0.5	0.5
		New York pizza 40 cm / 16 in	600 g	0.75	0.74	0.75	0.74
		New York pizza 50 cm / 20 in	1 kg	1.25	1.24	1.25	1.24
		New York pizza 55 cm / 22 in	1.1 kg	1.38	1.37	1.37	1.37
		New York pizza 60 cm / 24 in	1.2 kg	1.5	1.5	1.5	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.45	0.46	0.65	0.31
		Artisan pizza 40 cm / 16 in	400 g	0.67	0.69	0.98	0.47
		Artisan pizza 45 cm / 18 in	470 g	0.91	0.92	1.31	0.63
		Artisan pizza 50 cm / 20 in	500 g	1.13	1.15	1.63	0.79
		Artisan pizza 55 cm / 22 in	580 g	1.25	1.27	1.79	0.86
		Artisan pizza 60 cm / 24 in	620 g	1.36	1.38	1.96	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.7	1.09	3.08	2
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.63	0.77	2.12	1
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.25	1.54	4.23	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.23	0.44	0.71	0.5
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.47	0.87	1.44	1



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 50 cm / 20 in	1 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.31	0.42	0.31
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.56	0.77	0.57
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.36	0.51	0.22
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.7	0.92	0.39
		Neapolitan pizza	250 g	0.3	0.21	0.38	0.41
		New York pizza 35 cm / 14 in	400 g	0.4	0.4	0.4	0.4
		New York pizza 40 cm / 16 in	600 g	0.6	0.6	0.6	0.6
		New York pizza 45 cm / 18 in	800 g	0.8	0.8	0.8	0.8
		New York pizza 55 cm / 22 in	1.1 kg	1.1	1.1	1.09	1.1
		New York pizza 60 cm / 24 in	1.2 kg	1.2	1.21	1.2	1.21
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.37	0.52	0.25
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.56	0.78	0.38
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.74	1.05	0.51
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.93	1.31	0.63
		Artisan pizza 55 cm / 22 in	580 g	1	1.02	1.43	0.69
		Artisan pizza 60 cm / 24 in	620 g	1.09	1.11	1.57	0.76
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.19	0.35	0.57	0.4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.38	0.7	1.15	0.8
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.56	0.88	2.46	1.61
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.5	0.62	1.69	0.8
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1	1.24	3.38	1.61



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 55 cm / 22 in	1.1 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.22	0.28	0.38	0.28
		Thin-crust pizza 50 cm / 20 in	370 g	0.39	0.5	0.7	0.52
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.23	0.33	0.46	0.2
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.36	0.64	0.85	0.35
		Neapolitan pizza	250 g	0.27	0.19	0.35	0.38
		New York pizza 35 cm / 14 in	400 g	0.36	0.36	0.37	0.36
		New York pizza 40 cm / 16 in	600 g	0.55	0.54	0.55	0.54
		New York pizza 45 cm / 18 in	800 g	0.73	0.73	0.73	0.73
		New York pizza 50 cm / 20 in	1 kg	0.91	0.91	0.92	0.91
		New York pizza 60 cm / 24 in	1.2 kg	1.09	1.09	1.1	1.09
		Artisan pizza 35 cm / 14 in	360 g	0.33	0.34	0.48	0.23
		Artisan pizza 40 cm / 16 in	400 g	0.49	0.5	0.72	0.34
		Artisan pizza 45 cm / 18 in	470 g	0.66	0.67	0.96	0.46
		Artisan pizza 50 cm / 20 in	500 g	0.82	0.84	1.2	0.57
		Artisan pizza 55 cm / 22 in	580 g	0.91	0.93	1.31	0.63
		Artisan pizza 60 cm / 24 in	620 g	0.99	1.01	1.44	0.69
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.51	0.79	2.25	1.46
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.45	0.56	1.55	0.73
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.91	1.12	3.1	1.46
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.17	0.32	0.52	0.36
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.34	0.64	1.06	0.73



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 60 cm / 24 in	1.2 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.2	0.26	0.35	0.26
		Thin-crust pizza 50 cm / 20 in	370 g	0.35	0.46	0.64	0.48
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.21	0.3	0.42	0.18
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.33	0.58	0.77	0.32
		Neapolitan pizza	250 g	0.25	0.17	0.32	0.34
		New York pizza 35 cm / 14 in	400 g	0.33	0.33	0.33	0.33
		New York pizza 40 cm / 16 in	600 g	0.5	0.5	0.5	0.5
		New York pizza 45 cm / 18 in	800 g	0.67	0.67	0.67	0.67
		New York pizza 50 cm / 20 in	1 kg	0.83	0.83	0.83	0.83
		New York pizza 55 cm / 22 in	1.1 kg	0.92	0.91	0.91	0.91
		Artisan pizza 35 cm / 14 in	360 g	0.3	0.31	0.44	0.21
		Artisan pizza 40 cm / 16 in	400 g	0.45	0.46	0.65	0.31
		Artisan pizza 45 cm / 18 in	470 g	0.6	0.62	0.87	0.42
		Artisan pizza 50 cm / 20 in	500 g	0.75	0.77	1.09	0.52
		Artisan pizza 55 cm / 22 in	580 g	0.83	0.85	1.19	0.57
		Artisan pizza 60 cm / 24 in	620 g	0.91	0.92	1.31	0.63
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.47	0.73	2.05	1.33
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.42	0.51	1.41	0.67
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.83	1.03	2.82	1.33
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.16	0.29	0.47	0.33
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.31	0.58	0.96	0.67



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 35 cm / 14 in	360 g	Thin-crust pizza 40 cm / 16 in	275 g	0.66	0.83	0.79	1.23
		Thin-crust pizza 50 cm / 20 in	370 g	1.17	1.5	1.47	2.27
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.69	0.97	0.97	0.86
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.1	1.89	1.76	1.55
		Neapolitan pizza	250 g	0.83	0.56	0.74	1.64
		New York pizza 35 cm / 14 in	400 g	1.1	1.08	0.76	1.59
		New York pizza 40 cm / 16 in	600 g	1.66	1.61	1.15	2.36
		New York pizza 45 cm / 18 in	800 g	2.21	2.17	1.53	3.18
		New York pizza 50 cm / 20 in	1 kg	2.76	2.69	1.91	3.95
		New York pizza 55 cm / 22 in	1.1 kg	3.03	2.97	2.09	4.36
		New York pizza 60 cm / 24 in	1.2 kg	3.31	3.25	2.29	4.77
		Artisan pizza 40 cm / 16 in	400 g	1.48	1.5	1.5	1.5
		Artisan pizza 45 cm / 18 in	470 g	2	2	2	2
		Artisan pizza 50 cm / 20 in	500 g	2.48	2.5	2.5	2.5
		Artisan pizza 55 cm / 22 in	580 g	2.76	2.75	2.74	2.73
		Artisan pizza 60 cm / 24 in	620 g	3	3	3	3
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.55	2.36	4.71	6.36
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.38	1.67	3.24	3.18
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.76	3.33	6.47	6.36
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.52	0.94	1.09	1.59
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.03	1.89	2.21	3.18



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 40 cm / 16 in	400 g	Thin-crust pizza 40 cm / 16 in	275 g	0.44	0.56	0.53	0.82
		Thin-crust pizza 50 cm / 20 in	370 g	0.79	1	0.98	1.52
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.47	0.65	0.65	0.58
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.74	1.26	1.18	1.03
		Neapolitan pizza	250 g	0.56	0.37	0.49	1.09
		New York pizza 35 cm / 14 in	400 g	0.74	0.72	0.51	1.06
		New York pizza 40 cm / 16 in	600 g	1.12	1.07	0.76	1.58
		New York pizza 45 cm / 18 in	800 g	1.49	1.44	1.02	2.12
		New York pizza 50 cm / 20 in	1 kg	1.86	1.8	1.27	2.64
		New York pizza 55 cm / 22 in	1.1 kg	2.05	1.98	1.39	2.91
		New York pizza 60 cm / 24 in	1.2 kg	2.23	2.17	1.53	3.18
		Artisan pizza 35 cm / 14 in	360 g	0.67	0.67	0.67	0.67
		Artisan pizza 45 cm / 18 in	470 g	1.35	1.33	1.33	1.33
		Artisan pizza 50 cm / 20 in	500 g	1.67	1.67	1.67	1.67
		Artisan pizza 55 cm / 22 in	580 g	1.86	1.83	1.82	1.82
		Artisan pizza 60 cm / 24 in	620 g	2.02	2	2	2
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.05	1.57	3.14	4.24
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.93	1.11	2.16	2.12
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.86	2.22	4.31	4.24
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.35	0.63	0.73	1.06
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.7	1.26	1.47	2.12



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 45 cm / 18 in	470 g	Thin-crust pizza 40 cm / 16 in	275 g	0.42	0.4	0.61	0.42
		Thin-crust pizza 50 cm / 20 in	370 g	0.75	0.74	1.14	0.75
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.49	0.49	0.43	0.49
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.94	0.88	0.77	0.94
		Neapolitan pizza	250 g	0.41	0.28	0.37	0.82
		New York pizza 35 cm / 14 in	400 g	0.54	0.38	0.8	0.54
		New York pizza 40 cm / 16 in	600 g	0.81	0.57	1.18	0.81
		New York pizza 45 cm / 18 in	800 g	1.08	0.76	1.59	1.08
		New York pizza 50 cm / 20 in	1 kg	1.35	0.96	1.98	1.35
		New York pizza 55 cm / 22 in	1.1 kg	1.49	1.04	2.18	1.49
		New York pizza 60 cm / 24 in	1.2 kg	1.63	1.15	2.39	1.63
		Artisan pizza 35 cm / 14 in	360 g	0.5	0.5	0.5	0.5
		Artisan pizza 40 cm / 16 in	400 g	0.75	0.75	0.75	0.75
		Artisan pizza 50 cm / 20 in	500 g	1.25	1.25	1.25	1.25
		Artisan pizza 55 cm / 22 in	580 g	1.38	1.37	1.36	1.38
		Artisan pizza 60 cm / 24 in	620 g	1.5	1.5	1.5	1.5
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.18	2.35	3.18	1.18
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.83	1.62	1.59	0.83
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.67	3.24	3.18	1.67
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.54	0.8	0.47
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1.1	1.59	0.94



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 50 cm / 20 in	500 g	Thin-crust pizza 40 cm / 16 in	275 g	0.26	0.33	0.32	0.49
		Thin-crust pizza 50 cm / 20 in	370 g	0.47	0.6	0.59	0.91
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.28	0.39	0.39	0.35
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.44	0.76	0.71	0.62
		Neapolitan pizza	250 g	0.33	0.22	0.29	0.65
		New York pizza 35 cm / 14 in	400 g	0.44	0.43	0.31	0.64
		New York pizza 40 cm / 16 in	600 g	0.67	0.64	0.46	0.95
		New York pizza 45 cm / 18 in	800 g	0.89	0.87	0.61	1.27
		New York pizza 50 cm / 20 in	1 kg	1.11	1.08	0.76	1.58
		New York pizza 55 cm / 22 in	1.1 kg	1.22	1.19	0.84	1.75
		New York pizza 60 cm / 24 in	1.2 kg	1.33	1.3	0.92	1.91
		Artisan pizza 35 cm / 14 in	360 g	0.4	0.4	0.4	0.4
		Artisan pizza 40 cm / 16 in	400 g	0.6	0.6	0.6	0.6
		Artisan pizza 45 cm / 18 in	470 g	0.8	0.8	0.8	0.8
		Artisan pizza 55 cm / 22 in	580 g	1.11	1.1	1.09	1.09
		Artisan pizza 60 cm / 24 in	620 g	1.21	1.2	1.2	1.2
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.63	0.94	1.88	2.55
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.56	0.67	1.29	1.27
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.11	1.33	2.59	2.55
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.21	0.38	0.44	0.64
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.42	0.76	0.88	1.27



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 55 cm / 22 in	580 g	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.3	0.29	0.45
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.55	0.54	0.83
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.35	0.35	0.32
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.69	0.65	0.57
		Neapolitan pizza	250 g	0.3	0.2	0.27	0.6
		New York pizza 35 cm / 14 in	400 g	0.4	0.39	0.28	0.58
		New York pizza 40 cm / 16 in	600 g	0.6	0.59	0.42	0.87
		New York pizza 45 cm / 18 in	800 g	0.8	0.79	0.56	1.17
		New York pizza 50 cm / 20 in	1 kg	1	0.98	0.7	1.45
		New York pizza 55 cm / 22 in	1.1 kg	1.1	1.08	0.76	1.6
		New York pizza 60 cm / 24 in	1.2 kg	1.2	1.18	0.84	1.75
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.36	0.37	0.37
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.55	0.55	0.55
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.73	0.73	0.73
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.91	0.91	0.92
		Artisan pizza 60 cm / 24 in	620 g	1.09	1.09	1.1	1.1
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.56	0.86	1.72	2.33
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.5	0.61	1.18	1.17
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1	1.21	2.37	2.33
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.19	0.34	0.4	0.58
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.38	0.69	0.81	1.17



Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 60 cm / 24 in	620 g	Thin-crust pizza 40 cm / 16 in	275 g	0.22	0.28	0.26	0.41
		Thin-crust pizza 50 cm / 20 in	370 g	0.39	0.5	0.49	0.76
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.23	0.32	0.32	0.29
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.37	0.63	0.59	0.52
		Neapolitan pizza	250 g	0.28	0.19	0.25	0.55
		New York pizza 35 cm / 14 in	400 g	0.37	0.36	0.25	0.53
		New York pizza 40 cm / 16 in	600 g	0.55	0.54	0.38	0.79
		New York pizza 45 cm / 18 in	800 g	0.74	0.72	0.51	1.06
		New York pizza 50 cm / 20 in	1 kg	0.92	0.9	0.64	1.32
		New York pizza 55 cm / 22 in	1.1 kg	1.01	0.99	0.7	1.45
		New York pizza 60 cm / 24 in	1.2 kg	1.1	1.08	0.76	1.59
		Artisan pizza 35 cm / 14 in	360 g	0.33	0.33	0.33	0.33
		Artisan pizza 40 cm / 16 in	400 g	0.49	0.5	0.5	0.5
		Artisan pizza 45 cm / 18 in	470 g	0.67	0.67	0.67	0.67
		Artisan pizza 50 cm / 20 in	500 g	0.83	0.83	0.83	0.83
		Artisan pizza 55 cm / 22 in	580 g	0.92	0.92	0.91	0.91
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.52	0.79	1.57	2.12
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.46	0.56	1.08	1.06
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.92	1.11	2.16	2.12
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.17	0.31	0.36	0.53
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.34	0.63	0.74	1.06



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	Thin-crust pizza 40 cm / 16 in	275 g	0.42	0.35	0.17	0.19
		Thin-crust pizza 50 cm / 20 in	370 g	0.76	0.64	0.31	0.36
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.44	0.41	0.21	0.14
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.71	0.8	0.38	0.24
		Neapolitan pizza	250 g	0.53	0.24	0.16	0.26
		New York pizza 35 cm / 14 in	400 g	0.71	0.46	0.16	0.25
		New York pizza 40 cm / 16 in	600 g	1.07	0.68	0.24	0.37
		New York pizza 45 cm / 18 in	800 g	1.42	0.92	0.33	0.5
		New York pizza 50 cm / 20 in	1 kg	1.78	1.14	0.41	0.62
		New York pizza 55 cm / 22 in	1.1 kg	1.96	1.26	0.44	0.69
		New York pizza 60 cm / 24 in	1.2 kg	2.13	1.38	0.49	0.75
		Artisan pizza 35 cm / 14 in	360 g	0.64	0.42	0.21	0.16
		Artisan pizza 40 cm / 16 in	400 g	0.96	0.64	0.32	0.24
		Artisan pizza 45 cm / 18 in	470 g	1.29	0.85	0.43	0.31
		Artisan pizza 50 cm / 20 in	500 g	1.6	1.06	0.53	0.39
		Artisan pizza 55 cm / 22 in	580 g	1.78	1.16	0.58	0.43
		Artisan pizza 60 cm / 24 in	620 g	1.93	1.27	0.64	0.47
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.89	0.71	0.69	0.5
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.78	1.41	1.38	1
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.33	0.4	0.23	0.25
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.67	0.8	0.47	0.5



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	Thin-crust pizza 40 cm / 16 in	275 g	0.48	0.5	0.25	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	0.85	0.9	0.45	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.5	0.58	0.3	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.8	1.13	0.55	0.49
		Neapolitan pizza	250 g	0.6	0.33	0.23	0.51
		New York pizza 35 cm / 14 in	400 g	0.8	0.65	0.24	0.5
		New York pizza 40 cm / 16 in	600 g	1.2	0.97	0.35	0.74
		New York pizza 45 cm / 18 in	800 g	1.6	1.3	0.47	1
		New York pizza 50 cm / 20 in	1 kg	2	1.62	0.59	1.24
		New York pizza 55 cm / 22 in	1.1 kg	2.2	1.78	0.65	1.37
		New York pizza 60 cm / 24 in	1.2 kg	2.4	1.95	0.71	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.73	0.6	0.31	0.31
		Artisan pizza 40 cm / 16 in	400 g	1.08	0.9	0.46	0.47
		Artisan pizza 45 cm / 18 in	470 g	1.45	1.2	0.62	0.63
		Artisan pizza 50 cm / 20 in	500 g	1.8	1.5	0.77	0.79
		Artisan pizza 55 cm / 22 in	580 g	2	1.65	0.85	0.86
		Artisan pizza 60 cm / 24 in	620 g	2.18	1.8	0.93	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.13	1.42	1.45	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2	2	2	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.38	0.57	0.34	0.5
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.75	1.13	0.68	1



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.25	0.12	0.19
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.45	0.23	0.36
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.29	0.15	0.14
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.57	0.27	0.24
		Neapolitan pizza	250 g	0.3	0.17	0.11	0.26
		New York pizza 35 cm / 14 in	400 g	0.4	0.33	0.12	0.25
		New York pizza 40 cm / 16 in	600 g	0.6	0.48	0.18	0.37
		New York pizza 45 cm / 18 in	800 g	0.8	0.65	0.24	0.5
		New York pizza 50 cm / 20 in	1 kg	1	0.81	0.3	0.62
		New York pizza 55 cm / 22 in	1.1 kg	1.1	0.89	0.32	0.69
		New York pizza 60 cm / 24 in	1.2 kg	1.2	0.98	0.35	0.75
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.3	0.15	0.16
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.45	0.23	0.24
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.6	0.31	0.31
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.75	0.39	0.39
		Artisan pizza 55 cm / 22 in	580 g	1	0.83	0.42	0.43
		Artisan pizza 60 cm / 24 in	620 g	1.09	0.9	0.46	0.47
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.56	0.71	0.73	1
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.5	0.5	0.5	0.5
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.19	0.28	0.17	0.25
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.38	0.57	0.34	0.5



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	Thin-crust pizza 40 cm / 16 in	275 g	1.27	0.88	0.73	0.77
		Thin-crust pizza 50 cm / 20 in	370 g	2.27	1.59	1.35	1.43
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	1.33	1.03	0.89	0.54
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	2.13	2	1.62	0.97
		Neapolitan pizza	250 g	1.6	0.59	0.68	1.03
		New York pizza 35 cm / 14 in	400 g	2.13	1.15	0.7	1
		New York pizza 40 cm / 16 in	600 g	3.2	1.71	1.05	1.49
		New York pizza 45 cm / 18 in	800 g	4.27	2.29	1.41	2
		New York pizza 50 cm / 20 in	1 kg	5.33	2.85	1.76	2.49
		New York pizza 55 cm / 22 in	1.1 kg	5.87	3.15	1.92	2.74
		New York pizza 60 cm / 24 in	1.2 kg	6.4	3.44	2.11	3
		Artisan pizza 35 cm / 14 in	360 g	1.93	1.06	0.92	0.63
		Artisan pizza 40 cm / 16 in	400 g	2.87	1.59	1.38	0.94
		Artisan pizza 45 cm / 18 in	470 g	3.87	2.12	1.84	1.26
		Artisan pizza 50 cm / 20 in	500 g	4.8	2.65	2.3	1.57
		Artisan pizza 55 cm / 22 in	580 g	5.33	2.91	2.51	1.71
		Artisan pizza 60 cm / 24 in	620 g	5.8	3.18	2.76	1.89
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	3	2.5	4.32	4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2.67	1.76	2.97	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	5.33	3.53	5.95	4
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	2	2	2.03	2



Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	Thin-crust pizza 40 cm / 16 in	275 g	0.63	0.44	0.36	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	1.13	0.79	0.67	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.67	0.51	0.44	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.07	1	0.8	0.49
		Neapolitan pizza	250 g	0.8	0.29	0.33	0.51
		New York pizza 35 cm / 14 in	400 g	1.07	0.57	0.35	0.5
		New York pizza 40 cm / 16 in	600 g	1.6	0.85	0.52	0.74
		New York pizza 45 cm / 18 in	800 g	2.13	1.15	0.69	1
		New York pizza 50 cm / 20 in	1 kg	2.67	1.43	0.87	1.24
		New York pizza 55 cm / 22 in	1.1 kg	2.93	1.57	0.95	1.37
		New York pizza 60 cm / 24 in	1.2 kg	3.2	1.72	1.04	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.97	0.53	0.45	0.31
		Artisan pizza 40 cm / 16 in	400 g	1.43	0.79	0.68	0.47
		Artisan pizza 45 cm / 18 in	470 g	1.93	1.06	0.91	0.63
		Artisan pizza 50 cm / 20 in	500 g	2.4	1.32	1.13	0.79
		Artisan pizza 55 cm / 22 in	580 g	2.67	1.46	1.24	0.86
		Artisan pizza 60 cm / 24 in	620 g	2.9	1.59	1.36	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.5	1.25	2.13	2
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.33	0.88	1.47	1
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.67	1.76	2.93	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.5	0.5	0.49	0.5



RESOURCES

Ingredients

Product	Purveyor	Website	Notes
0 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Biologica 0 Flour
00 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Americana 00 Flour/Manitoba 0 Flour
00 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Pizza a Metro 00 Flour
00 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Nuvola 00 Flour
00 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Pizzeria 00 Flour
00 flour	Central Milling	centralmilling.com/	Central Milling Organic Type 00 Normal Flour
00 flour	Le 5 Stagioni	www.italiangourmetonline.com/	Le 5 Stagioni Pizza & Tradizione Flour
00 flour	Polselli	www.wholesaleitalianfood.com/	Polselli Classica 00 Flour
00 flour	Polselli	www.wholesaleitalianfood.com/	Polselli Super 00 Flour
00 flour	Central Milling	centralmilling.com/	Tony Gemignani California Artisan Type 00 Flour Blend
agar	Modernist Pantry	modernistpantry.com	called Super Agar at Modernist Pantry; also available at Chef Rubber (shop. chefrubber.com)
all-purpose flour	Ceresota/Heckers	www.heckersceresota.com/	Ceresota/Heckers Unbleached All-Purpose Flour
all-purpose flour	King Arthur Baking Company	www.kingarthurbaking.com/	King Arthur Sir Galahad Artisan Flour/Unbleached All-Purpose Flour
anchovies	IASA	www.manicaretta.com/	
ascorbic acid	Modernist Pantry	www.modernistpantry.com/	
black garlic	Le Sanctuaire	le-sanctuaire.mybigcommerce.com/	Aomori Black Garlic Bulb
black truffles	Truffle Queen	trufflequeen.com/	
bread flour	Central Milling	centralmilling.com/	Central Milling Organic Artisan Bakers Craft Bread Flour
bread flour	Central Milling	centralmilling.com/	Central Milling Organic High Mountain Flour
bread flour	General Mills	www.generalmillscf.com/	General Mills Gold Medal Harvest King/Better for Bread Flour
bread flour	King Arthur Baking Company	www.kingarthurbaking.com/	King Arthur Special Patent Flour/Unbleached Bread Flour
brick cheese	Widmer's Cheese Cellars	www.widmerscheese.com/	
buffalo's milk	Riverine Ranch	riverineranch.com	
cake flour	Swans Down	swansdown.com/	
canned crushed tomatoes	Stanislaus	stanislaus.com/	Saporito Filetto di Pomodoro
canned tomato puree	Muir Glen	www.muirglen.com/	
canned tomato puree	Stanislaus	stanislaus.com/	Full Red Tomato Puree
canned tomato sauce	Pomi	www.pomi.us.com/en-us/	
canned whole tomatoes	Bianco DiNapoli	biancodinapoli.com/	
canned whole tomatoes	Carmelina Brands	www.carmelinabrands.com/	San Marzano tomatoes
canned whole tomatoes	Donna Lucia	onlyitalianproducts.us/	San Marzano tomatoes
canned whole tomatoes	Gustarosso	www.gustiamo.com/	San Marzano tomatoes
canned whole tomatoes	Maida	www.gustiamo.com/	Corbarino tomatoes
canned whole tomatoes	Maida	www.gustiamo.com/	Giallo tomatoes
canned whole tomatoes	Muir Glen	www.muirglen.com/	
canned whole tomatoes	Orlando Foods	orlandofoods.com	Ciao Tomatoes
canned whole tomatoes	San Nicola Dei Miri	www.violaimports.com/	Gialli al Naturale tomatoes
canned whole tomatoes	San Nicola Dei Miri	www.violaimports.com/	Pomodorini tomatoes
canned whole tomatoes	Stanislaus	stanislaus.com/	Alta Cucina Natural Style Plum Tomatoes

Product	Purveyor	Website	Notes
canned whole tomatoes	Stanislaus	stanislaus.com/	Valoroso Robusto Style Pear Tomatoes
cheese curds	Grande	www.grandecheese.com/	
cheese-making supplies	New England Cheese Making Supply Co.	cheesemaking.com/	
cheese-making supplies	The Cheese Connection	cheeseconnection.net/	
canned diced tomatoes	Muir Glen	www.muirglen.com/	
canned diced tomatoes	Pomi	www.pomi.us.com/en-us/	
diastatic malt powder	Hoosier Hill Farm	hoosierhillfarm.com/	
extra-virgin olive oil	Corto	corto-olive.com	
farinha de trigo, tipo 1	Anaconda		Anaconda flour
fior di latte mozzarella cheese	Grande	www.grandecheese.com/	
freeze-dried butter powder	Hoosier Hill Farm	hoosierhillfarm.com/	
freeze-dried cheese powder	Hoosier Hill Farm	hoosierhillfarm.com/	
fresh mozzarella cheese	BelGioioso	www.belgioioso.com/	
gellan gum	Modernist Pantry	modernistpantry.com/	low-acyl gellan gum; also available at Chef Rubber (shop.chefrubber.com)
GENU-Big pectin	CP Kelco	www.cpkelco.com/	GENU pectin type BIG is sold by the pallet only. High-methoxyl (HM) pectin is an alternative for home bakers.
gluten-free flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Fiore Glut
gluten-free flours and products	Bob's Red Mill	www.bobsredmill.com/	
Gruyère cheese	Emmi	www.emmiusa.com/	
high-gluten bread flour	General Mills	www.generalmillsco.com/	General Mills All Trumps Bakers High Gluten Enriched Flour
high-gluten bread flour	Giusto's Vita-Grain	giustos.com/	Giusto's High Performer High Protein Unbleached Flour
high-gluten bread flour	King Arthur Baking Company	www.kingarthurbaking.com/	King Arthur Sir Lancelot Flour/ High Gluten Flour
honey	Mike's Hot Honey	mikeshothoney.com/	
Hong Kong flour	Prima Taste	www.primataste.com/	also available at Asian grocery stores
huitlacoche	Oregon Mushrooms	www.oregonmushrooms.com/	frozen
huitlacoche	La Costeña	grocery.com	canned
instant dry yeast	LeSaffre	lesaffreyeast.com/	Saf-Instant Red
masa harina	Maseca	www.mexgrocer.com/	
mascarpone	Galbani	galbanicheese.com/	
mascarpone	Vermont Creamery	www.vermontcreamery.com/	
mole sauce	various	www.mexgrocer.com/	
papain	Starwest Botanicals	www.starwest-botanicals.com/	
Parmesan cheese	Grande	www.grandecheese.com/	
Parmigiano-Reggiano cheese	Parmigiano-Reggiano	www.parmigianoreggiano.com/	
pepperoni	Ezzo Sausage Company	www.ezzo.com/	
pepperoni	Swiss American Sausage Co.	www.burkecorp.com/fully-cooked-meats/swiss-american-sausage-co/	
pizza cheese	Grande	www.grandecheese.com/	low-moisture whole-milk mozzarella
pizza sauce	Stanislaus	stanislaus.com/	Full Red Pizza Sauce; Super Dolce Pizza Sauce
polydextrose	Modernist Pantry	www.modernistpantry.com/	dextrose powder
propylene glycol alginate (PGA)	Modernist Pantry	www.modernistpantry.com/	called Propylene Glycol Alginate LV (PGA) at Modernist Pantry
provolone cheese	BelGioioso	www.belgioioso.com/	
ricotta cheese	Polly-O	www.kraftbrands.com/pollyo/	
rye flour	Bay State Milling	www.baystatemilling.com/	pure white rye
rye flour	Bob's Red Mill	www.bobsredmill.com/	light rye
semolina flour	Caputo	www.mulinocaputo.it/en/flour	
sodium citrate	Modernist Pantry	www.modernistpantry.com/	

Product	Purveyor	Website	Notes
sodium hexametaphosphate (SHMP)	Modernist Pantry	www.modernistpantry.com/	
soy lecithin	Modernist Pantry	modernistpantry.com/	liquid soy lecithin; also available at Chef Rubber (shop.chefrubber.com)
squid ink	Nortindal	www.tienda.com/	also listed as cuttlefish ink
tipo 1 flour	Caputo	www.mulinocaputo.it/en/flour	Caputo Tipo 1 Flour
vital wheat gluten	Bob's Red Mill	www.bobsredmill.com/	
wheat bran	Bob's Red Mill	www.bobsredmill.com/	
wheat germ	Bob's Red Mill	www.bobsredmill.com/	
xanthan gum	Modernist Pantry	www.modernistpantry.com/	
Ultra-Tex 3	Modernist Pantry	www.modernistpantry.com/	also available at Chef Rubber (shop.chefrubber.com)

Tools

Product	Purveyor	Website	Notes
al taglio pizza pans	Artisan Pizza Solutions	www.artisanpizzasolutions.com/	half-sized and full-sized pans
Argentinean pizza pans	American Metalcraft	www.webstaurantstore.com/	pizza pans can be used if you can't find ones from Argentina
baking steels	Baking Steel	www.bakingsteel.com/	
cast-iron combination cookers, black cast-iron pans	Lodge	www.lodgecastiron.com/	
colafritto	Essence from Naples	www.efnaples.biz/	
Detroit-style pizza pans	Detroit Style Pizza Company	detroitstylepizza.com/shop/	seasoned Detroit-style pizza pans
digital scales	American Weigh Scales	www.awscales.com/	Digital Gram Pocket Scale
digital scales	Brecknell	www.brecknellscales.com/	Salter 405 General Purpose Scale
digital scales	My Weigh	myweigh.com/	Baker's Kitchen Scale
digital scales	OHAUS	us.ohaus.com/	Scout Pro Portable Electronic Balance Scale
dough dividers	TMB Baking Equipment	www.tmbbaking.com/	
dough press	Pizza Equipment Professionals	www.pizzaequipmentpros.com	
dough roller dockers	Gi. Metal	gimetalusa.com/	
dough rounders	TMB Baking Equipment	www.tmbbaking.com/	
dough trays and lids	Gi. Metal	gimetalusa.com/	
flat-bottomed pizza sauce ladles (spoodle)	Gi. Metal	gimetalusa.com/	
fork mixers	Marra Forni	marraforni.com/mixers	
Grandma-style pizza pans	Lloyd Pans	lloydpans.com/	
heat lamps	Bon Chef	www.lionsdeal.com/	
madia	Essence from Naples	www.efnaples.biz/	
meat slicers	Artisan Pizza Solutions	www.artisanpizzasolutions.com/	prosciutto slicers
metal pizza peels	Gi. Metal	gimetalusa.com/	spinning peels and placing peels
narrow dough scrapers/cutters	Gi. Metal	gimetalusa.com/	
Neapolitan oil cans/cruets	Gi. Metal	gimetalusa.com/	
Neapolitan pizza knives	FG Pizza & Italian	www.fgpizza.com/	
oven brushes	Gi. Metal	gimetalusa.com/	
peel racks	Gi. Metal	gimetalusa.com/	
pH meters	ThermoWorks	www.thermoworks.com/	
pizza alla pala peels	Artisan Pizza Solutions	www.artisanpizzasolutions.com/	
pizza pans	Chicago Metallic	www.webstaurantstore.com/	
pizza scissors	Artisan Pizza Solutions	www.artisanpizzasolutions.com/	
pizza screens	Gi. Metal	gimetalusa.com/	
pizza serving trays	FG Pizza & Italian	www.fgpizza.com/	indented pizza serving trays
pizza serving trays	Gi. Metal	gimetalusa.com/	metal pizza serving trays

Product	Purveyor	Website	Notes
planetary mixers	Hobart	www.hobartcorp.com/	
planetary mixers	TMB Baking Equipment	www.tmbbaking.com/	
plastic tubs	Cambro	www.webstaurantstore.com/	
proofer-retarders	TMB Baking Equipment	www.tmbbaking.com/	
sheet pan clamps (pan grabbers)	Artisan Pizza Solutions	www.artisanpizzasolutions.com/	
sheet pans and custom baking pans	Lloyd Pans	lloydpan.com/	
Sicilian pizza pans	Lloyd Pans	lloydpan.com/	also used for focaccia
spiral mixers	TMB Baking Equipment	www.tmbbaking.com/	
stand mixers	KitchenAid	www.kitchenaid.com/	
thermometers	Rubbermaid	www.rubbermaid.com/	Commercial FGTH0550 Stainless Steel Oven Monitor
thermometers	ThermoWorks	www.thermoworks.com/	Thermapen Mk4
timers	ThermoWorks	www.thermoworks.com/	Extra Big and Loud Timer
trash bags	Stout (by Envision)	stoutus.com/	heavy duty, compostable trash bags (assorted sizes)
water spritzers	Soft 'N Style	www.amazon.com/	clear plastic spray bottle
wheel cutters	Gi. Metal	gimetalusa.com/	

Pizzerias We Visited

Pizzeria	Website or phone number
Argentina	
1893	www.facebook.com/1893Pizzeria/
Banchero Pizzería	54 11 4382-3353
El Cuartito	www.lamejorpizzeria.com/pizzerias/el-cuartito/
El Imperio de la Pizza	www.facebook.com/elimperiodelapizza/
El Mazacote	www.facebook.com/emazacote/
La Guitarrita	www.laguitarrita.com.ar/
Los Inmortales	www.losinmortales.com/
Pizzería Angelín	www.facebook.com/PizzeriaAngelin/
Pizzería Güerrín	pizzeriaguerrin.com/
Pizzería La Mezzetta	www.facebook.com/pizzeria.lamezzetta
Pizzería Las Cuartetas	www.lascuartetas.com/
Siamo nel Forno	facebook.com/Siamo-Nel-Forno-108065175897230/
Brazil	
A Casa da Pizza Estufada	www.acasadapizzaestufada.com.br/
A Tal da Pizza	www.ataldapizza.com.br
Bráz Elettrica	www.brazelettrica.com.br/
Bráz Quintal	www.brazpizzaria.com.br
Cantina Castelões	www.facebook.com/Castelões-112907578787240/
Carlos Pizza	www.carlospizza.com.br/
Forneria Urbana	www.facebook.com/forneriaurbana/
Pizzaria Bruno	www.facebook.com/PizzariaBruno/
Pizzaria Camelo	www.pizzariacamelo.com.br
Pizzaria Speranza	www.pizzaria.com.br
Primo Basílico	www.primobasilico.com.br
Sala VIP	www.salavippizzaria.com.br/
Scalinata Pizzeria e Ristorante	www.scalinata.com.br
Vica Pota Pizzaria e Forneria	vicapota.com.br/
Vituccio	www.vituccio.com
England	
50 Kalò di Ciro Salvo Pizzeria	www.50kalo.it/ciro_salvo.php
Franco Manca	www.francomanca.co.uk/

Pizzeria	Website or phone number
France	
Ave Pizza Romana	www.avepizzaromana.com/
Bijou	bijou.gennaronasti-lesas.com/
Dalmata	www.dalmata.co/dalmata/home
Guillaume Grasso La Vera Pizza Napoletana	www.guillaume-grasso.com/
Hong Kong	
Kytaly	www.facebook.com/kytalyhk/
Italy	
10 Diego Vitagliano Pizzeria	www.10pizzeria.it
3 Voglie	www.3voglie.com/
450 Gradi Pizza e Fritti	www.facebook.com/450gradipomigliano/
50 Kalò di Ciro Salvo Pizzeria	www.50kalo.it
Al Solito Posto	www.alsolitopostopizzeriagourmet.it/
Amo	www.alajmo.it/en/sezione/amo/amo
Amor	www.alajmo.it/en/sezione/amor/amor
Antica Pizza Fritta da Zia Esterina Sorbillo	www.sorbillo.it/antica-pizza-fritta-zia-esterina-sorbillo#
Antica Pizzeria Port'Alba Vomero	www.facebook.com/pages/category/Pizza-Place/Antica-pizzeria-PortAlba-Vomero-115649741878946/
Antico Forno Roscioli	www.anticofornoroscioli.it
Berberè	www.berberezpizza.it/en/
Carlo Sammarco Pizzeria 2.0	www.facebook.com/carlosammarcopizzeria2.0
Cracco	www.ristorantecracco.it/
Dry Milano	drymilano.it/
Emma	www.emmapizzeria.com
Era Ora	www.pietroparisi.it/
Francesco e Salvatore Salvo	www.salvopizzaioli.it
Giotto Pizzeria-Bistrot	www.pizzeriagiotto.it/
Giuletta	CLOSED
Gusto Madre	www.gustomadre.it/
Il Vecchio e il Mare	facebook.com/Il-Vecchio-e-il-Mare-45674374901/
I Masanielli	www.pizzeriaimasanielli.it/
I Tigli	www.pizzeriaitigli.it/
La Divina Pizza	ladivinapizza.it/en/
La Gatta Mangiona	www.lagattamangiona.com/
La Masardona	www.facebook.com/lamasardona/
L'Antica Pizzeria da Michele	www.damichele.net/
Le Colonne Marziale	www.lecolonnemarziale.it/
Le Folie di Romualdo	www.lefoliedioromualdo.it/
Lipen	www.lipen.it/
L'Osteria di Birra del Borgo	osteria.birradelborgo.it/
Manuelina	www.manuelinafocacceria.it/
Marghe	www.marghepizza.com/it/
Nonna Nannina	www.nonnanannina.it/
O' Scugnizzo	www.lo-scugnizzo.it/
Panificio Davide Longoni	www.facebook.com/davidelongonipanificio/
Panificio Menchetti	www.menchetti.it/
Pepe in Grani	www.pepeingrani.it/
Piccola Piedigrotta	www.piccolapiedigrotta.com/
Pizza a Metro da "Gigino" L'Università della Pizza	www.pizzametro.it/
Pizza a Portafoglio	39 081 2665 1218

Pizzeria	Website or phone number
Italy	
PizzaArt	www.pizzaart.eu/
Pizzeria La Notizia, 53	www.pizzarialanotizia.com/en/
Pizzeria La Notizia, 94	www.pizzarialanotizia.com/
Pizzarium	bonci.it/
Pizzeria a Taglio Angelo e Simonetta	facebook.com/Pizzeria-a-taglio-Angelo-Simonetta-631218693632660/
Pizzeria Brandi	www.facebook.com/PizzeriaBrandi/
Pizzeria Concettina ai Tre Santi	www.pizzeriaoliva.it/lapizzeria.php
Pizzeria da Attilio	www.pizzeriadaattilio.com/
Pizzeria Gino Sorbillo	www.sorbillo.it/
Pizzeria Montegrigna Tric Trac	montegrignalegnano.com/
Pizzeria Ostiense	www.pizzeriaostiense.it/
Pizzeria Starita	www.pizzeriestarita.it/
Pizzeria Tonda	facebook.com/pizzeriatonda/
Pizzeria Villa Giovanna	villa-giovanna-ottaviano-pizzeria-e.business.site/
Ristorante Quadri	www.alajmo.it/en/sezione/ristorante-quadri/ristorante-quadri
Santarpia	www.santarpia.biz/
Saporè Renato Bosco Pizzeria	www.boscorenato.it/
Sbanco	sbanco.eatbu.com/
Sforno	www.sforno.it/
Sirani	sirani.com/
Trapizzino	www.trapizzino.it/
Japan	
Café Benisica	hitosara.com/0010000857/?cid=gm_hp
DevilCraft Hamamatsucho	www.devilcraft.jp/
Napoli Sta Ca	peppenapolistaca.com/
Pizza Strada	www.pizzastrada.jp/
Pizza Studio Tamaki	pst-tk2-ad.com/
Pizzeria e Trattoria da ISA	www.da-isa.jp/
Savoy Azabujuban	savoy.vc/4_azabu/azabu1_top.html
Seirinkan	theseirinkan.com/menu.html
The Kitchen Salvatore Cuomo Ginza	www.kitchensalvatore.jp/ginza/
Scandinavia	
Baest	www.baest.dk/
Gorm's	www.gormspizza.dk/
Hedvigsdal Vedugn & Vin	www.instagram.com/hedvigsdalpizza/
Lofthus Samvirkelag	www.lofthussamvirkelag.no/
Rent Mel Bakeri & Pizzeria	www.rentmelbakeri.no/
South Korea	
Buzza Pizza	www.buzzapizza.com/
Fabbro	www.facebook.com/fabbrokorea/
Pizzeria Darobe	www.instagram.com/pizzeria_darobe/
United States	
Apizza Scholls	apizzascholls.com/
Apollonia's Pizzeria	www.apolloniaspizzeria.com/
Aurelio's Pizza	www.aureliospizza.com/
Baby Blue Pizza	www.babybluepizza.com
Baby Doll Pizza	babydollpizza.com/
Bacino's	www.bacinosoflincolnpark.com/
Bar	www.barnightclub.com/

Pizzeria	Website or phone number
United States	
Best Pizza	www.bestpizzawilliamsburg.com/
Bonci Pizzeria	bonciusa.com/
Breezy Town	www.breezytownpizza.com/
Brooklyn Pizza Crew	brooklynpizzacrewcrownheights.com/
Buddy's	www.buddyspizza.com/
Burt's Place	burts-place.com/
Checkerboard Pizza	www.checkerboardpdx.com/
Chicago Pizza and Oven Grinder Co.	chicagopizzaandovengrinder.com/
Chicago Pizza Tours	chicagopizzatours.com
Cloverleaf	www.cloverleafrestaurant.com/
Corner Slice	cornerslicenyc.com/
Delancey	www.delanceyseattle.com/
De Lorenzo's Tomato Pies	www.delorenzotomatopies.com/
Detroit Style Pizza Company	www.detroitstylepizza.co/
Di Fara	difarapizzany.com/
Dino's Tomato Pie	dinostomatopie.com/
Dough Bros.	www.doughbrospizza.com/
Emmy Squared	www.emmysquared.com/
Ernie's Pizzeria	www.facebook.com/ErniesPizza/
F&F Pizzeria	www.franks.pizza/
Famous Ben's Pizza	www.famousbenspizzanyc.com/
Farotto's	farottos.com/
Flo & Santos	www.floandsantos.com
Frank Pepe Pizzeria Napoletana	www.pepespizzeria.com/
Gino's East	www.ginoseast.com/
Giordano's	giordanos.com/
Handsome Pizza	handsomepizza.com/
Harris Pizza	www.harrispizza.com/
Imo's Pizza	www.imospizza.com/
Joe's Pizza	www.joespizzanyc.com/
Katie Parla Rome Walking Tours	katieparla.com/walking-tours/
Ken's Artisan Pizza	kensartisan.com/pizza
Kesté Pizza & Vino	kestepizzeria.com/
King Umberto	www.kingumberto.com/
Last Dragon Pizza	www.lastdragonpizza.com/
L&B Spumoni Gardens	www.spumonigardens.com/
Labriola	www.labriolacafe.com/
Leo's Grandevous	www.leosgrandevous.com/
L'Industrie Pizzeria	www.lindustriebk.com/
Lombardi's	www.firstpizza.com/
Lou Malnati's Pizzeria	www.loumalnatis.com/
Louie & Ernie's Pizza	www.louieanderniespizza.com/
Louisa's Pizza and Pasta	www.facebook.com/Louisas-Pizza-and-Pasta-in-Crestwood-IL-336578334403/
Loui's Pizza	www.facebook.com/louispizza/
Lovely's Fifty Fifty	lovelysfiftyfifty.wordpress.com/
Lucali	www.lucalibrooklyn.com/
Mama's TOO!	mamastoo.com/
Marta	www.martamanhattan.com/
Modern Apizza	modernapizza.com/

Pizzeria	Website or phone number
United States	
Naples 45 Ristorante e Pizzeria	www.patinagroup.com/naples-45
Nomad Pizza Company	www.nomadpizzaco.com/
Nostrana	nostrana.com/
NY Pizza Suprema	nypizzasuprema.com/
Ops	www.opsbk.com/
Papa's Tomato Pies	www.papastomatopies.com/
Paulie Gee's	pauliegee.com/
Paulie Gee's Logan Square	pauliegee.com/logan-square/
Paulie Gee's Slice Shop	pauliegee.com/slice-shop/
Pequod's Pizza	pequodspizza.com/
Pizano's Pizza & Pasta	pizanoschicago.com/
Pizzeria Beddia	www.pizzeriabeddia.com/
Pizzeria Bianco	www.pizzeriabianco.com/
Pizzeria Mozza	pizzeriamozza.com/
Pizzeria Otto	www.pizzeriaotto.com/
Pizzeria Uno	www.unos.com/
Prime Pizza	primepizza.la/
Prince Street Pizza	www.princestreetpizzamenu.com/
Ranch	www.ranchpdx.com/
Razza	www.razzanj.com/
Red Sauce Pizza	www.redsaucepizza.com/
Reservoir Tavern	therestavern.com/
Rione	www.rionepizza.com/
Roots Handmade Pizza	www.rootspizza.com/
Sally's Apizza	www.sallysapizzatogo.com/
Scott's Pizza Tours	www.scottspizzatours.com
Serious Pie	www.seriouspieseattle.com/
Shield's	shieldspizza.com/
Sizzle Pie	www.sizzlepie.com/
Spacca Napoli Pizzeria	www.spaccanapolipizzeria.com/
Spago	wolfgangpuck.com/dining/spago/
Stella 34 Trattoria & Bar	www.patinagroup.com/stella-34/
Supreme	www.supreme.bar/
Tacconelli's Pizzeria	www.tacconellispizzeria.com/
Tate of New Haven	tasteofnewhaven.com
The Crown	www.thecrownpdx.com/
The Star	www.thestarportland.com/
Tony's Pizza Napoletana	tonyspizzanapoletana.com/
Totonno's Pizzeria Napolitano	www.totonnosconeyisland.com/
Triple Beam Pizza	www.triplebeampizza.com/
Tutta Bella	tuttabella.com/
Una Pizza Napoletana	www.unapizza.com/
Upside Pizza	www.upsidepizza.com/
Vinnie's Pizzeria	vinniesbrooklyn.com/
Vito & Nick's Pizzeria	vitoandnicks.com/
Wheated	wheatedbrooklyn.com/
Williamsburg Pizza	www.williamsburgpizza.com/
Willmott's Ghost	www.willmottsghost.com/
Windy City Pie	www.windycitypie.com/
Zuppardi's Apizza	zuppardisapizza.com/

STEP-BY-STEP PROCEDURES

HOW TO

Make a Poolish	page 1:300
Start a Liquid Levain	page 1:304
Dehydrate a Levain	page 1:309
Use Second-Chance Levain	page 1:310
Preheat Your Home Oven	page 1:392
Set Up a Triangle Test	page 2:9
Calculate Baker's Percentage with a Preferment	page 2:19
Calculate Ingredient Weight Using Baker's Percentage	page 2:21
Scale Recipes without Using Baker's Percentage	page 2:21
Mix with the van Over Method	page 2:40
Mix Using the Double Hydration Method	page 2:41
Incorporate Inclusions by Machine	page 2:41
Make Compleat Wheat Dough	page 2:42
Make Your Daily Pizza	page 2:43
Mix in a Bowl	page 2:46
Mix with the No-Knead Method	page 2:47
Perform a Four-Edge Fold	page 2:51
Divide and Weigh Your Dough	page 2:55
Divide the Dough Without a Scale	page 2:56
Use the First In, First Out (FIFO) Method	page 2:58
Preshape a Small Dough Ball	page 2:60
Preshape a Medium or Large Dough Ball	page 2:61
Preshape a Bâtard	page 2:62
Divide and Preshape Using a Plaster Knife	page 2:63
Prepare Your Dough for Cold-Proofing or Room-Temperature Proofing	page 2:73
Proof with a Proofer (aka Proofer Cabinet or Proofing Box)	page 2:74
Proof with a Rolling Rack Cover	page 2:74
Perform Dough CPR	page 2:76
Make Tomato Sauce from Whole Canned Tomatoes	page 2:224
Concasse Tomatoes	page 2:226
Make Pesto	page 2:240
Stabilize a Pesto	page 2:240
Thicken a Thin Sauce	page 2:243
Test Sauce Consistency	page 2:243

Use a Bostwick Consistometer	page 2:244
Disperse a Thickener	page 2:246
Make Basic Stock	page 2:268
Use a pH Meter	page 2:292
Make Fior di Latte Mozzarella	page 2:324
Roast Fruits	page 2:360
Roast Vegetables	page 2:361
Steam Fruits and Vegetables	page 2:361
Sauté Fruits and Vegetables	page 2:362
Steam Fruits and Vegetables	page 2:363
Sous Vide Fruits and Vegetables	page 2:364
Confit in a Pressure Cooker	page 2:366
Confit in a Low-Temperature Oven	page 2:367
Confit on a Stove	page 2:367
Deep-Fry Directly	page 2:368
Transfer Pizza Dough Using a Peel	page 2:390
Bake Pizza in a Pizza Deck Oven	page 2:402
Bake Pizza in a Bread Deck Oven	page 2:402
Bake Pizza in a Combi Oven	page 2:403
Bake Pizza in a Convection Oven	page 2:403
Prepare a Wood-Fired Oven	page 2:404
Bake Pizza in a Wood-Fired Pizza Oven	page 2:405
Bake Pizza in a Gas-Fired Pizza Oven	page 2:405
Bake Pizza in an Impinger Oven	page 2:408
Bake Pizza in a Home Oven	page 2:409
Cook Pizza on a Stove	page 2:412
Bake in a Breville Oven	page 2:413
Grill Pizza	page 2:414
Bake Pizza in a Portable Oven	page 2:416
Fry Pizza	page 2:417
Make Pizza for a Crowd	page 2:421
Shape Thin-Crust Pizza with a Rolling Pin	page 12
Shape Thin-Crust Pizza with a Sheeter	page 12
Hand-Stretch Thin-Crust Pizza	page 13
Hand-Stretch Neapolitan Pizza	page 36
Shape Neapolitan Pizza with the Neapolitan Slap	page 37
Shape Pizza Carnevale	page 38
Shape Stuffed-Crust Pizza	page 38

Make Air-Injected Pizza Dough	page 39
Bake Crispy Neapolitan Pizza	page 39
Hand-Stretch Medium-Crust Pizza	page 67
Shape Medium-Crust Pizza by Air-Tossing	page 67
Shape Medium-Crust Pizza by the Gravity Pull	page 68
Shape a Deep-Dish Pizza	page 88
Prebake a Deep-Dish Pizza	page 88
Make Prebaked Detroit-Style Pizza	page 110
Shape Detroit-Style Pizza with Additional Frico Edges	page 111
Add a Frico Edge to Any Pan-Baked Pizza	page 114
Make Prebaked Argentinean-Style "al Molde" Pizza	page 128
Make Clarified Butter and Brown Butter	page 229
Make a Frico Slice Using an Oven	page 284
Make a Frico Slice on the Stove Top	page 284
Make a Pizzadilla in a Pan on the Stove Top	page 320
Make a Pizzadilla with a Panini Press	page 320
Freeze Pizza in a Home Freezer	page 332
Freeze Pizza for Retail Purposes	page 332

PARAMETRIC RECIPE TABLES

Tomato Sauce from Canned Tomatoes	page 2:224
Higher-Fat Fior di Latte Mozzarella	page 2:334
Deep-Dish Pizza	page 97

BEST BETS FOR

Levains	page 1:305
Preparing Grain or Seed Inclusions	page 1:335
Pizza Sizes	page 2:94
Pesto	page 2:238
Stock	page 2:268
Stock Aromatics	page 2:270
Focaccia Toppings	page 119

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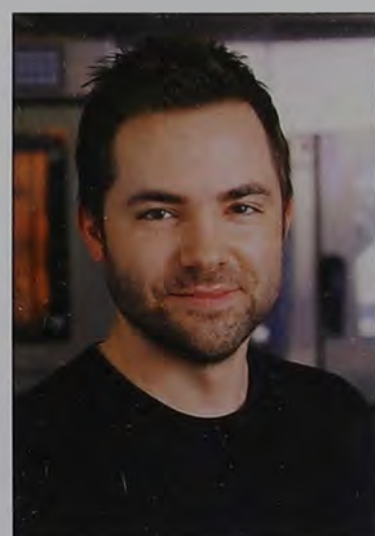
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INDEX

A

“A Caballo” Argentinean-Style “al Molde” Pizza, 128, 129

“A La Piedra”-Style Pizza (see note), 126

’A Pizza, 331

aioli

- One in Ten is Spicy Pizza, 279
- Radicchio Pizza, 237
- Saffron-Infused Mozzarella Pizza, 286

air-injecting pizza dough, method for, 39

air-tossing medium-crust pizza dough, method for, 67

al taglio pizza

- See also* High-Hydration Al Taglio Pizza Dough; prebaked pizza
- attributes of style, 144–145
- comparison of assembly and baking time to other pizza styles, 8
- comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
- difficult steps for, 7
- prebaking crust, method for, 141
- reheating, at home
 - enhancing leftovers, options for, 319
 - Frico Pizza Slices, 283–284
 - frozen pizzas, 333
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
- reheating, in a pizzeria
 - vs. baking, Iezzi vs. Bonci approaches to, 324
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
- serving
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
 - ideal eating temperature, time needed to reach, 295

Al Taglio Pizza Tomato Sauce

- Al Taglio Pizza Margherita, 141–142
- Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146

Alajmo, Massimiliano, 176

- Margherita Pizza Gourmet, 153

Alfredo Pizza with Shrimp, 189

Allium Pizza, 251

almonds, on One in Ten is Spicy Pizza, 279

Amatriciana Sauce

- Buenos Aires Pizza, 198

- plain cheese pizza, suggested pairings for, 178

American muenster cheese, on Deep-Dish Pizza (parametric recipe for toppings), 97

anchovies

- Anchovy Pizza, 191
- Canchera Pizza, 128
- Focaccia toppings (parametric recipe), 121
- Green Goddess Dressing, 263
- Marinara Romana Pizza, 190
- Pizza Puttanesca, 189
- Sardenara, 136

Apizza, 73–74

- comparison of assembly and baking time, to other pizza styles, 8

Argentinean-Style “al Molde” Pizza (Pizza al Molde)

- See also* thick-crust pizza
- baking times and temperatures, 127
- comparison of assembly and baking time, to other pizza styles, 8
- iconic recipes
 - assembly recipe
 - Argentinean-Style “al Molde” Pizza, 126–127
 - “A Caballo” Argentinean-Style “al Molde” Pizza, 128, 129
 - “A La Piedra”-Style Pizza (see note), 126
 - Canchera Pizza, 128
- prebaking, method for, 128
- simple flavor theme recipe for
 - New England-Style Greek Pizza, 186

artichoke hearts

- Deep-Dish Pizza toppings (parametric recipe), 97
- Focaccia toppings (parametric recipe), 121
- Hollandaise Holidays Pizza, 200
- Our Pizza Sandwich, 147

artisan pizza, 60

- See also* Artisan Pizza Dough; medium-crust pizza
- attributes of style, 80–81
- comparison of assembly and baking time to other pizza styles, 8
- comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
- difficult steps for, 7
- dough shaping methods, 66–68
 - using a dough press, 14
- reheating, at home
 - frozen pizzas, 333
 - slices or partial pizzas, 316–317

- whole pizzas, 315

reheating, in a pizzeria

- slices or partial pizzas, 326–327
- whole pizzas, 324–325

serving

- declining quality, as cooling takes place, 297
- hot-holding whole pizzas in a pizzeria, 308
- ideal eating temperature, time needed to reach, 295

Artisan Pizza Dough

- See also* medium-crust pizza
- baking times and temperatures, 78
 - for gluten-free doughs, 49
- flavor theme recipes, converting to different pizza styles and sizes, 366–371
- flavor themes for complex recipes
 - Bagna Cauda Pizza, 275
 - Cal-Italia Pizza, 227
 - Caramelized Carrot Pizza, 277
 - Genovese Pizza, 220–221
 - Il Porco Pizza, 222–223
 - Octopus, Tofu, and Lotus Root Pizza, 259
 - Onion Tatin Pizza, 264–265
 - Pizza Rossa, 225
 - Radicchio Pizza, 237
 - Spicy Calabrese Pizza, 231
 - Spring Has Sprung Pizza, 249
- flavor themes for simple recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 182–183
- iconic recipes
 - assembly recipe
 - Artisan Pizza, 77–78
 - topping variation
 - Smoked Salmon and Caviar Pizza, 79
- shaping methods for, 66–68
 - using a dough press, 14

Artisan Pizza Tomato Sauce

- See also* Amatriciana Sauce; Spicy Vodka Sauce
- Argentinean-Style “al Molde” Pizza, 126–128
- Margherita Pizza Gourmet, 153
- New York Cheese Pizza, 71–72
- Old Forge Pizza, 137
- Our Double-Crust Pizza, 105
- Pillow Pizza, 32–33
- Sfincione, 125

- Spicy Calabrese Pizza, 231

arugula

- Artisan Pizza, 77–78
- Arugula Mayonnaise, on Get Your Goat Pizza, 280–281
- Frico Pizza Slices, 283
- Ham, Pea, and Ricotta Pizza, 192

Asiago cheese, on Cal-Italia Pizza, 227

asparagus

- Asparagus and Morels Pizza, 200
- Spring Has Sprung Pizza, 249

assembly and baking times, overview of, by pizza style, 8

Associazione Verace Pizza Napoletana (AVPN) rules, 43–45

automation, in pizza making and delivery, 21, 309

avocado, on Quad Cities “Taco” Pizza, 85

AVPN (Associazione Verace Pizza Napoletana) rules, 43–45

B

Bachetti, Attilio

- Pizza Carnevale, 38

bacon

- Bacon and Onion Pizza, 186
- Carbonara Pizza, 189
- Delicata Squash Pizza, 244–245
- Focaccia toppings (parametric recipe), 121
- Frico Pizza Slices, 283
- Hawaiian Pizza, 185
- Tarte Flambée, 23

Bagna Cauda Pizza, 275

baking steels/stones

- for reheating pizza at home, 313
 - batch reheating method, 322
 - slices or partial pizzas, 316–317
 - whole pizzas, 315

baking times and temperatures

- See also* gluten-free pizza baking times and temperatures; prebaking methods; reheating pizza
- Al Taglio Pizza, 142
- Argentinean-Style “al Molde” Pizza, 127
- Artisan Pizza, 78
- Brazilian Thin-Crust Pizza, 26
- comparison of assembly and baking times, by pizza style, 8
- Deep-Dish Pizza, 94
- Detroit-Style Pizza, 110
- Focaccia, 118
- Neapolitan Pizza, 49
- New York Pizza, 72
- New York Square Pizza, 135

- Thin-Crust Pizza, 20
- balsamic vinegar glaze
 - Allium Pizza, 251
 - Artisan Pizza, 77–78
 - Blueberry and Ricotta Pizza, 201
 - Cal-Italia Pizza, 227
 - Frico Pizza Slices, 283
 - Roast Beef Pizza, 234–235
- bar pie. *See* tavern-style pizza
- Barbecue Chicken Pizza, 195
- basil
 - Al Taglio Pizza Margherita, 141–142
 - Basil-Infused Mozzarella Pizza, 287
 - Basil Oil, 217
 - Margherita Sbagliata Pizza, 216–217
 - Strawberry Marinara Pizza, 271
 - Basil Pesto
 - Marinara Sbagliata Pizza, 215
 - Pesto and Roasted Cherry Tomato Pizza, 190
 - Strawberry Fields Forever Pizza, 198
 - Brazilian Thin-Crust Margherita Pizza, 27
 - Cacio e Pepe Pizza, 241
 - Caprese Pizza, 273
 - Focaccia toppings (parametric recipe), 119
 - Margherita Pizza, 46–48
 - Margherita Pizza Gourmet, 153
 - on margherita pizzas, treatment of, 41
 - Mastunicola Pizza, 191
 - Olive Oil–Infused Mozzarella Pizza, 289
 - Pizza a Metro, 82–83
 - Pizza Fritta, 158–159
 - Pizza Montanara, 157
 - Soppressata Pizza, 195
 - Spicy Calabrese Pizza, 231
 - Strawberry Fields Forever Pizza, 198
 - Sunday in Naples Pizza, 233
 - Tokyo Marinara Pizza, 54
 - Williamsburg Pizza Slice, 188
- Batter, Tempura, 281
- beans
 - Get Your Goat Pizza, 280–281
 - Quad Cities “Taco” Pizza, 85
 - Tex-Mex Pizza, 211
- Béchamel
 - Allium Pizza, 251
 - Bacon and Onion Pizza, 186
 - Four-Cheese Pizza, 184
 - Mornay, Ham, and Egg Pizza, 199
 - White Pizza, 186
- beef
 - Buenos Aires Pizza, 198
 - Don’t Hold the Mustard Pizza, 253–255
 - Genovese Pizza, 220–221
 - Kebab Pizza, 212–213
 - Quad Cities “Taco” Pizza, 85
 - recipes for toppings
 - Braised Short Ribs, 221
 - Gyro Meat, 213
 - Ribeye Roast, 235
 - Short Rib Pastrami, 255
 - Roast Beef Pizza, 234–235
- bell peppers
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
 - Ortolana Pizza, 193
 - Veggie Pizza, 203
- Bianco, Chris
 - Pizza Rossa, 225
- black butter, 229
- blood sausage, on Deep-Dish Pizza (parametric recipe for toppings), 97
- blossoms, squash. *See* squash blossoms
- blue cheese dressing, on Buffalo Chicken Pizza, 207–209
- blue cheese, on Frigo Pizza Slices, 283
- Blueberry and Ricotta Pizza, 201
- Bolognese Sauce
 - Bolognese Pizza, 190
 - plain cheese pizza, suggested pairings for, 178
- Bonci, Gabriele, 176
 - Al Taglio Pizza Margherita, 141–142
 - Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 - baking/reheating al taglio pizza, method for, 324
- bonito flakes, 177
 - Octopus, Tofu, and Lotus Root Pizza, 259
- boquerones
 - Marinara Romana Pizza, 190
 - Pizza Putanesca, 189
- Bosco, Renato
 - Our Pizza Sandwich, 147
- bratwurst, on Deep-Dish Pizza (parametric recipe for toppings), 97
- Bràz Elettrica (São Paulo, Brazil), 298
- Brazilian thin-crust pizza
 - See also* Brazilian Thin-Crust Pizza Dough; thin-crust pizza
 - attributes of style, 28–29
 - comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - dough shaping methods, 12–14
 - making the thinnest-thin crust, 13
 - using a dough press, 14
 - reheating, at home
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating, in a pizzeria
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
 - serving
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
 - ideal eating temperature, time needed to reach, 295
- Brazilian Thin-Crust Pizza Dough
 - See also* thin-crust pizza
 - baking times and temperatures, 26
 - for gluten-free doughs, 21
 - flavor theme recipes, converting to different pizza styles and sizes, 357–358
 - flavor themes for simple recipes, 184–201
 - recommended weights for dough, sauce, cheese, and toppings, 180–181
 - iconic recipes
 - assembly recipe
 - Brazilian Thin-Crust Calabrese Pizza, 25–26
 - topping variations
 - Brazilian Thin-Crust Margherita Pizza, 27
 - Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 - Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 - Tarte Flambée, 23
 - shaping methods for, 12–14
 - making the thinnest-thin crust, 13
 - using a dough press, 14
- Brazilian Thin-Crust Pizza Tomato Sauce
 - Reinaldo Pizza, 194
- bread crisps, rye
 - Don’t Hold the Mustard Pizza, 253–255
 - recipe for (see note), 253
- bread crumbs
 - See also* Croutons
 - enhancing leftover pizza with, 319
 - Frico Pizza Slices, 283
 - Mac and Cheese Deep-Dish Pizza, 101
 - Sfincione, 125
- bread finishing techniques for pizza, 62–63
- bread-like pizzas, 106
 - See also* al taglio pizza; Detroit-style pizza; focaccia; New York square pizza; thick-crust pizza
- Brie, on Focaccia (parametric recipe for toppings), 121
- broccoli rabe leaves, on Focaccia (parametric recipe for toppings), 121
- broccolini, on Frigo Pizza Slices, 283
- Brown Butter, 229
 - Triple Zucchini Pizza, 228–229
- Browned Onions, 243
 - Bacon and Onion Pizza, 186
 - Focaccia toppings (parametric recipe), 119
 - Raclette Pizza, 243
- Buenos Aires Pizza, 198
- Buffalo Chicken, 208
- Buffalo Chicken Pizza, 207–209
- Burrata
 - Burrata and Prosciutto Pizza, 196
 - Escarole, Sausage, and Olive Pizza, 192
 - Frico Pizza Slices, 283
 - plain cheese pizza, suggested pairings for, 178
 - Strawberry Marinara Pizza, 271
- Burt’s Place–Style Pizza, Our, 114
- Butter, Brown, 229
 - Triple Zucchini Pizza, 228–229
- Butter, Clarified, 229
- C**
 - Cacio e Pepe Pizza, 241
 - caciocavallo cheese
 - ’Nduja Love Me? Pizza, 188
 - Sfincione, 125
 - Cal-Italia Pizza, 227
 - Calabrese(a) sausage
 - Brazilian Thin-Crust Calabrese Pizza, 25–26
 - Spicy Calabrese Pizza, 231
 - Calabrian salami, on Our Pizza Sandwich, 147
 - Calabro cheese, on Soppressata Pizza, 195
 - Callegari, Stefano
 - Cacio e Pepe Pizza, 241
 - Calzone, 161
 - See also* Pizza Fritta
 - tips for making, 160
 - Camembert, on Focaccia (parametric recipe for toppings), 121
 - Canchera Pizza, 128
 - capers
 - Anchovy Pizza, 191
 - Pizza Putanesca, 189
 - Sardenara, 136
 - capocollo, on Deep-Dish Pizza (parametric recipe for toppings), 97
 - caponata, on Frigo Pizza Slices, 283
 - Caprese Pizza, 273
 - Caramelized Carrot Pizza, 277
 - Carbonara Pizza, 189
 - Carrot Pizza, Caramelized, 277
 - cast iron pans, for reheating pizza, 314
 - Catupiry cheese
 - about (see note), 31

- Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
- caviar
- Niçoise Pizza, 199
 - Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 - Smoked Salmon and Caviar Pizza, 79
- celery, on Buffalo Chicken Pizza, 207–209
- Charcoal Neapolitan Pizza (The Dark Side Neapolitan Pizza), 56
- charcuterie. *See* Salumi/Charcuterie Pizza
- charred corn, on Strawberry Fields Forever Pizza, 198
- charred green beans, on Niçoise Pizza, 199
- charred pearl onions, on Allium Pizza, 251
- charred ramps, on Ramp It Up Pizza, 197
- cheddar cheese
- Allium Pizza, 251
 - Asparagus and Morels Pizza, 200
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Hollandaise Holidays Pizza, 200
 - Il Porco Pizza, 222–223
 - New England-Style Greek Pizza, 186
 - Spinach and Mushroom Deep-Dish Pizza, 95
- cheese
- See also* cheese- and dairy-based sauces, pizzas with; *specific type of cheese*
- frico
- Frico Pizza Slices, 283
 - baking/cooking methods for, 284
 - for making the ultimate leftover pizza slice, 318
 - method for adding to pan-baked pizzas, 114
 - shaping Detroit-style pizza with additional frico edges, 111
 - plain cheese pizzas, recommended pairings for, 178
- cheese- and dairy-based sauces, pizzas with
- Alfredo Pizza with Shrimp, 189
 - Allium Pizza, 251
 - Bacon and Onion Pizza, 186
 - Blueberry and Ricotta Pizza, 201
 - Cacio e Pepe Pizza, 241
 - Carbonara Pizza, 189
 - Dark Side Neapolitan Pizza, The, 56
 - Don't Hold the Mustard Pizza, 253–255
 - Escarole, Sausage, and Olive Pizza, 192
 - Four-Cheese Pizza, 184
 - Il Porco Pizza, 222–223
 - Mac and Cheese Deep-Dish Pizza, 101
 - Mornay, Ham, and Egg Pizza, 199
 - Mushroom Pizza, 238–239
 - Onion Tatin Pizza, 264–265
 - Our Pizza Rustica, 164–165
 - Paprika-Infused Mozzarella Pizza, 285
 - Pixelated Pizza, 98
 - Pizza Fritta, 158–159
 - Raclette Pizza, 243
 - Saffron-Infused Mozzarella Pizza, 286
 - Sausage and Cream Pizza, 195
 - Smoked Salmon and Caviar Pizza, 79
 - Spring Has Sprung Pizza, 249
 - Tarte Flambée, 23
 - White Pizza, 186
- Chef's Surprise Pizza, 188
- Chez Panisse (California), 77–78
- chicken
- Barbecue Chicken Pizza, 195
 - Buffalo Chicken Pizza, 207–209
 - Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 - Chicken Curry Pizza, 197
 - Chicken, Kale, and Peppers Pizza, 185
 - Frico Pizza Slices, 283
 - recipes for toppings
 - Buffalo Chicken, 208
 - Crispy Chicken Skin, 263
 - Rotisserie Chicken Pizza, 262–263
- chimichurri, on Buenos Aires Pizza, 198
- chives
- Carbonara Pizza, 189
 - Gazpacho Pizza, 266–269
- chorizo
- Deep-Dish Pizza toppings (parametric recipe), 97
 - Focaccia toppings (parametric recipe), 121
 - Paprika-Infused Mozzarella Pizza, 285
 - Tex-Mex Pizza, 211
- Chutney Foam, Coconut, 277
- ciccioli, on Pizza Fritta, 158–159
- cilantro
- Barbecue Chicken Pizza, 195
 - Chicken Curry Pizza, 197
 - Quad Cities "Taco" Pizza, 85
 - Tex-Mex Pizza, 211
- Cipollini Onions, Braised, 265
- clams
- Apizza, 73–74
 - Bagna Cauda Pizza, 275
 - Modernist New Haven Pizza, 75
- Clarified Butter, 229
- Classic Neapolitan Pizza Tomato Sauce
- Basil-Infused Mozzarella Pizza, 287
 - Calzone, 160–161
 - Margherita Pizza, 46–48
 - Olive Oil-Infused Mozzarella Pizza, 289
- Coccia, Enzo, 176
- Marinara Pizza with Fresh Mozzarella, 219
- Coconut Chutney Foam, 277
- combi ovens, for hot-holding pizzas in a pizzeria, 307, 308
- common problems
- deep-dish pizza, 87
 - medium-crust pizza, 61
 - Neapolitan Pizza, 35
 - prebaked pizza, 131
 - thick-crust pizza, 107
 - thin-crust pizza, 11
- Comté cheese
- Deep-Dish Pizza toppings (parametric recipe), 97
 - Mushroom and Comté Pizza, 261
 - Onion Tatin Pizza, 264–265
- Conciato Romano cheese, on Mastunicola Pizza, 191
- confit toppings
- See also* Garlic Confit Aioli
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Focaccia toppings (parametric recipe), 119, 121
 - Frico Pizza Slices, 283
 - Il Porco Pizza, 222–223
- conversion tables, 350–376
- coppa, on Focaccia (parametric recipe for toppings), 121
- Corbarino tomatoes
- Ramp It Up Pizza, 197
 - Sunday in Naples Pizza, 233
- corn
- Quad Cities "Taco" Pizza, 85
 - Strawberry Fields Forever Pizza, 198
 - Tex-Mex Pizza, 211
- Costco's robot sauce machine (Autosaucer), 21
- Cotija cheese, on Quad Cities "Taco" Pizza, 85
- countertop ovens, for reheating pizza, 313
- Crab Pizza, Spicy, 194
- cream-based sauces. *See* cheese- and dairy-based sauces, pizzas with
- cream cheese, plain cheese pizza pairings for, 178
- crème fraîche
- Frico Pizza Slices, 283
 - Raclette Pizza, 243
 - Tarte Flambée, 23
- crescenza cheese
- Focaccia di Recco, 167–169
 - plain cheese pizza, suggested pairings for, 178
- crispier pizza crust, method for making, 39
- Crispy Chicken Skin, 263
- Frico Pizza Slices, 283
- Rotisserie Chicken Pizza, 262–263
- Croutons, 269
- Gazpacho Pizza, 266–269
- crust. *See* pizza crust
- cryogenically frozen pizzas, 331
- cucumbers
- Gazpacho Pizza, 266–269
 - Gazpacho Sauce, 268
- Cuoco Contadino. *See* Parisi, Pietro
- cured meats
- See also* bacon; ham; pepperoni; prosciutto; sausage
 - Calzone, 160–161
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Diavola Pizza, 193
 - Don't Hold the Mustard Pizza, 253–255
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
 - Mastunicola Pizza, 191
 - Meat Lover's Pizza, 205
 - Our Pinsa Romana, 58–59
 - Our Pizza Sandwich, 147
 - Pizza Fritta, 158–159
 - Salumi/Charcuterie Pizza, 191
 - Short Rib Pastrami, 255
 - Soppressata Pizza, 195
- cured/smoked fish
- Anchovy Pizza, 191
 - Canchera Pizza, 128
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
 - Green Goddess Dressing, 263
 - Marinara Romana Pizza, 190
 - Pizza Puttanesca, 189
 - Sardenara, 136
- Curry Pizza, Chicken, 197
- cutting pizza. *See* pizza-slicing methods
- ## D
- Da Attilio (Naples, Italy)
- Pizza Carnevale, 38
- dairy-based sauces. *See* cheese- and dairy-based sauces, pizzas with
- Dark Side Neapolitan Pizza, The, 56
- De Lorenzo's Pizza (New Jersey), 301
- deck ovens. *See* pizza deck ovens
- decorative finishes
- for dressing up pizzas, 177
 - using bread finishing techniques on pizza crust, 62–63
- deep-dish pizza, 86
- See also* Deep-Dish Pizza Dough
 - attributes of style, 90–91
 - common problems, 87

- comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - difficult steps for, 7
 - dough shaping methods, 88
 - key characteristics, 87
 - prebaking crust, method for, 88
 - reheating, at home
 - frozen pizzas, 333
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating, in a pizzeria
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
 - serving
 - cutting, tips for, 301
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
 - ideal eating temperature, time needed to reach, 295
 - visual guide to topping, 89
 - Deep-Dish Pizza Dough
 - baking times and temperatures, 94
 - for gluten-free doughs, 21
 - iconic recipes
 - assembly recipe
 - Classic Deep-Dish Pizza, 93–94
 - innovative variations
 - Pixelated Pizza, 98
 - Quizza, 102–103
 - parametric recipe for toppings, 97
 - topping variations
 - Mac and Cheese Deep-Dish Pizza, 101
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - prebaking, method for, 88
 - shaping, methods for, 88
 - Deep-Dish Pizza Tomato Sauce
 - See also* Spicy Tomato Sauce
 - Classic Deep-Dish Pizza, 93–94
 - Deep-Dish Pizza (parametric recipe), 97
 - Our Burt's Place–Style Pizza, 114
 - Our Pizza alla Campofranco, 162–163
 - Quizza, 102–103
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Delicata Squash Pizza, 244–245
 - delivery bags, heated insulated, 307
 - Detroit-style pizza
 - See also* Detroit-Style Pizza Dough; thick-crust pizza
 - attributes of style, 112–113
 - comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - dough shaping with additional frico edges, 111
 - prebaking, method for, 110
 - reheating, at home
 - Frico Pizza Slices, 283–284
 - frozen pizzas, 333
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating, in a pizzeria
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
 - serving
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
 - ideal eating temperature, time needed to reach, 295
 - Detroit-Style Pizza Dough
 - See also* thick-crust pizza
 - baking times and temperatures, 110
 - for gluten-free doughs, 110
 - flavor theme recipes, converting to different pizza styles and sizes, 375–376
 - flavor themes for complex recipes
 - Allium Pizza, 251
 - Strawberry Marinara Pizza, 271
 - flavor themes for simple recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 182–183
 - iconic recipes
 - assembly recipe
 - Detroit-Style Red-Top Pizza, 109–110
 - innovative variation
 - Our Double-Crust Pizza, 105
 - technique variation
 - Our Burt's Place–Style Pizza, 114
 - prebaking, method for, 110
 - shaping, with additional frico edges, 111
 - Detroit-Style Pizza Tomato Sauce
 - Detroit-Style Red-Top Pizza, 109–110
 - Frico Pizza Slices, 283
 - Waffle Pizza, 57
 - Diavola Pizza, 193
 - Domino's, 309, 310
 - Don't Hold the Mustard Pizza, 253–255
 - double-crunch pizza (Pizza Doppio-Crunch), 147
 - double-crust pizzas
 - Our Double-Crust Pizza, 105
 - Our Pizza alla Campofranco, 162–163
 - Our Pizza Rustica, 164–165
 - Pillow Pizza, 32–33
 - dough inclusions. *See* inclusions
 - dough press, shaping pizza with, 14
 - dough shaping techniques
 - See also* pizza crust
 - Deep-Dish Pizza, 88
 - Detroit-Style Pizza, with additional frico edges, 111
 - dough press, recommendations for, 14
 - medium-crust pizzas, 66–68
 - air-tossing, 67
 - gravity pull, 68
 - hand-stretching, 67
 - Neapolitan Pizza, 36–39
 - hand-stretching, 36
 - making air-injected pizza dough, 39
 - Neapolitan slap, 37
 - Pizza Carnevale, 38
 - stuffed-crust pizzas, 38
 - Thin-Crust Pizza, 12–14
 - hand-stretching, 13
 - making the thinnest-thin crust, 13
 - using a rolling pin, 12
 - using a sheeter, 12
 - dough sheeter, shaping thin-crust pizza with, 12
 - Dry Milano (Milan, Italy), 228–229
- ## E
- eggplant
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Frico Pizza Slices, 283
 - Ortolana Pizza, 193
 - eggs
 - Carbonara Pizza, 189
 - Mornay, Ham, and Egg Pizza, 199
 - Niçoise Pizza, 199
 - Pixelated Pizza, 98
 - Reinaldo Pizza, 194
 - Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 - Spring Has Sprung Pizza, 249
 - Emmental cheese, on Deep-Dish Pizza (parametric recipe for toppings), 97
 - emulsion-based sauces, pizzas with
 - See also* Hollandaise, Sous Vide; mayonnaise; Sabayon Sauce
 - Barbecue Chicken Pizza, 195
 - One in Ten is Spicy Pizza, 279
 - Radicchio Pizza, 237
 - Saffron-Infused Mozzarella Pizza, 286
 - endive, on Radicchio Pizza, 237
 - epi cutting pizza dough, method for, 62
 - Époisses cheese, on Focaccia (parametric recipe for toppings), 121
 - equipment
 - for holding pizza hot in pizzerias, 306–307
 - recommendations by pizza style, 308
 - for reheating pizza, 313
 - role of automation in pizza making, 21
 - tools for cutting pizza, 302
 - origin of, 303
 - types to avoid, 301
 - tools, resources for, 379–380
 - Era Ora (Palma Campania, Italy), 220–221
 - escarole
 - Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Escarole, Sausage, and Olive Pizza, 192
 - Frico Pizza Slices, 283
 - experiments. *See* pizza experiments
- ## F
- Fainá, 128, 129
 - Farmer Chef, the. *See* Parisi, Pietro
 - fennel
 - Focaccia toppings (parametric recipe), 121
 - Our Pizza Sandwich, 147
 - Fermented Tomato Sauce, plain cheese pizza pairings for, 178
 - figs/fig jam
 - Artisan Pizza, 77–78
 - Cal-Italia Pizza, 227
 - Focaccia toppings (parametric recipe), 121
 - finishing techniques for bread, using on pizza, 62–63
 - fior di latte mozzarella. *See* mozzarella
 - fish
 - See also* cured/smoked fish
 - Frico Pizza Slices, 283
 - Niçoise Pizza, 199
 - Reinaldo Pizza, 194
 - Saffron-Infused Mozzarella Pizza, 286
 - Smoked Salmon and Caviar Pizza, 79
 - fish roe. *See* caviar
 - flavor themes, 173–289
 - complex, 175
 - recipes, 203–289
 - conversion tables between different pizza styles, 355–376
 - simple, 174
 - recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 180–183
 - Foam, Coconut Chutney, 277
 - focaccia

See also Focaccia Dough; thick-crust pizza

attributes of style, 122–123

comparison of assembly and baking time, to other pizza styles, 8

pizza cousin

 Focaccia di Recco, 167–169

Focaccia Dough

See also thick-crust pizza

 baking times and temperatures, 118

 for gluten-free doughs, 118

 Frico Pizza Slices, 283–284

 iconic recipes

 assembly recipe

 Focaccia, 117–118

 Ultra-Open Crumb Variation, 117

 parametric recipe for toppings, 119–121

 Foie Gras, Pizza Gourmet with Squab and, 154–155

 food safety, 329

 Forkish, Ken

 Soppressata Pizza, 195

 Four-Cheese Pizza, 184

 Frank's RedHot New York Square Pizza Sauce, 209

 on Buffalo Chicken Pizza, 207–209

 freezing pizza. *See* frozen pizza

 French Onion Sauce, on Genovese Pizza, 220–221

 Fresh Tomato Sauce, plain cheese pizza pairings for, 178

 frico (crispy cheese crust)

 Frico Pizza Slices, 283

 baking/cooking methods for, 284

 for making the ultimate leftover pizza slice, 318

 method for adding to pan-baked pizzas, 114

 shaping Detroit-style pizza with additional edges, 111

 fried pizza. *See* Pizza Fritta

 fried pizza crust. *See* Pizza Montanara

 frisée

 Frico Pizza Slices, 283

 Rotisserie Chicken Pizza, 262–263

 frozen pizza

 buying, considerations for, 333

 cryogenically frozen pizzas, 331

 methods for freezing, 331

 in a home freezer, 332

 Neapolitan pizzas, for retail purposes, 332

 reheating, at home

 frozen pizzas, 333

 slices or partial pizzas, 316–317

 whole pizzas, 333

 reheating, in a pizzeria

 slices or partial pizzas, 326–327

 specific pizza styles, 323, 325

 whole pizzas, 324–325

 fruit puree, in Modernist Hawaiian Pizza, 256–257

 fruit toppings

 Artisan Pizza, 77–78

 Blueberry and Ricotta Pizza, 201

 Cal-Italia Pizza, 227

 Focaccia toppings (parametric recipe), 119, 121

 Grilled Pineapple Wedges, 257

 Hawaiian Pizza (simple recipe), 185

 Modernist Hawaiian Pizza, 256–257

G

garlic

See also Garlic Confit Aioli

 Allium Pizza, 251

 Apizza, 73–74

 Canchera Pizza, 128

 Chef's Surprise Pizza, 188

 Classic Deep-Dish Pizza, 93–94

 Deep-Dish Pizza toppings (parametric recipe), 97

 Focaccia toppings (parametric recipe), 119

 Frico Pizza Slices, 283

 Il Porco Pizza, 222–223

 Marinara Pizza, 52–53

 Marinara Pizza with Fresh Mozzarella, 219

 Modernist New Haven Pizza, 75

 Quizza, 102–103

 Sardenara, 136

 Spinach and Mushroom Deep-Dish Pizza, 95

 Sunday in Naples Pizza, 233

 Tokyo Marinara Pizza, 54

 Veggie Pizza, 203

Garlic Confit Aioli

 One in Ten is Spicy Pizza, 279

 Radicchio Pizza, 237

garnishes. *See* decorative finishes

Gazpacho Pizza, 266–269

Gazpacho Sauce, 268

Gemignani, Tony, 8

 Cal-Italia Pizza, 227

Genovese Pizza, 220–221

geoduck, on Modernist New Haven Pizza, 75

Get Your Goat Pizza, 280–281

ghee, 229

glossary, 339–341

gluten-free pizza baking times and temperatures

 Al Taglio Pizza, 142

 Artisan Pizza, 49

 Brazilian Thin-Crust Pizza, 21

 Deep-Dish Pizza, 21

 Detroit-Style Pizza, 110

 Focaccia, 118

 Neapolitan Pizza, 49

 New York Pizza, 49

 New York Square Pizza, 135

 Thin-Crust Pizza, 21

goat cheese

 Artisan Pizza, 77–78

 Asparagus and Morels Pizza, 200

 Deep-Dish Pizza toppings (parametric recipe), 97

 Focaccia toppings (parametric recipe), 121

 Frico Pizza Slices, 283

 Get Your Goat Pizza, 280–281

 plain cheese pizza, suggested pairings for, 178

Golf Sauce

 about (see note), 30

 Reinaldo Pizza, 194

 Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30

Gorgonzola cheese

 Bacon and Onion Pizza, 186

 Cal-Italia Pizza, 227

 Focaccia toppings (parametric recipe), 121

 Four-Cheese Pizza, 184

gouda cheese

 Barbecue Chicken Pizza, 195

 Focaccia toppings (parametric recipe), 121

 Frico Pizza Slices, 283

 plain cheese pizza, suggested pairings for, 178

gourmet pizza. *See* pizza gourmet

grain cooking methods

 cooking grains for puree, 349

 cooking grains to al dente

 by grain type, 344–345

 in an instapot, 343

 in a pot on the stove top, 343

 in a pressure cooker, 343

 cooking porridge

 by grain type, 348

 in an instapot, 347

 overnight, 347

 in a pot on the stove top, 346

 in a stove-top pressure cooker, 347

 pressure-caramelizing inclusions, 346

 adding, to dough, 346

 in an instapot, 346

 soaking grains and seeds, 342

 sprouting grain or seed, 342

Grana Padano, on Focaccia (parametric recipe for toppings), 121

Grandma-Style Pizza Variation, 135

grapes, on Focaccia (parametric recipe for toppings), 119

gravity pull, shaping medium-crust pizza by, 68

Greek Pizza, New England-Style, 186

green beans, on Niçoise Pizza, 199

Green Goddess Dressing, 263

 Rotisserie Chicken Pizza, 262–263

greens

 Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143

 Artisan Pizza, 77–78

 Chicken, Kale, and Peppers Pizza, 185

 Deep-Dish Pizza toppings (parametric recipe), 97

 Escarole, Sausage, and Olive Pizza, 192

 Focaccia toppings (parametric recipe), 121

 Frico Pizza Slices, 283

 Ham, Pea, and Ricotta Pizza, 192

 Mornay, Ham, and Egg Pizza, 199

 Our Double-Crust Pizza, 105

 Quizza, 102–103

 Radicchio Pizza, 237

 Rotisserie Chicken Pizza, 262–263

 Sausage and Swiss Chard Pizza, 184

 Spinach and Mushroom Deep-Dish Pizza, 95

Gruyère cheese

 Deep-Dish Pizza toppings (parametric recipe), 97

 Don't Hold the Mustard Pizza, 253–255

 Focaccia toppings (parametric recipe), 121

 Frico Pizza Slices, 283

 Mornay, Ham, and Egg Pizza, 199

Guerra, Gus, 3

Guinness World Records

 for biggest/longest pizzas, 8

 for largest pizza box collection, 310

Gyro Meat, 213

 Kebab Pizza, 212

Gyro Sauce, 213

H

halloumi cheese, on Buenos Aires Pizza, 198

ham

See also prosciutto

 Focaccia toppings (parametric recipe), 121

 Frico Pizza Slices, 283

 Ham, Pea, and Ricotta Pizza, 192

 Mornay, Ham, and Egg Pizza, 199

 Our Pizza alla Campofranco, 162–163

 Our Pizza Rustica, 164–165

 Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152

hand-stretching pizza dough, methods for

 medium-crust pizza, 67

 Neapolitan pizza, 36

 thin-crust pizza, 13

Hawaiian pizza

- Modernist Hawaiian Pizza, 256–257
 Grilled Pineapple Wedges, 257
 Kalua Pork, 257
 simple recipe for, 185
- hazelnuts
 Burrata and Prosciutto Pizza, 196
 Focaccia toppings (parametric recipe), 121
 Roast Beef Pizza, 234–235
- hearts of palm
 Reinaldo Pizza, 194
 Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
- heat lamps, for hot-holding pizzas in a pizzeria, 306–307, 308
- heating pizza. *See* holding pizza hot; reheating pizza
- herbs
See also basil; cilantro; oregano; parsley
 Don't Hold the Mustard Pizza, 253–255
 Focaccia (assembly recipe), 117–118
 Focaccia toppings (parametric recipe), 119
 Pizza Gourmet with Squab and Foie Gras, 154–155
 Pizza Rossa, 225
 Triple Zucchini Pizza, 228–229
- High-Hydration Al Taglio Pizza Dough
See also al taglio pizza; prebaked pizza
 baking times and temperatures, 142
 for gluten-free doughs, 142
 flavor theme recipes, converting to different pizza styles and sizes, 373–374
 flavor themes for complex recipes
 Caprese Pizza, 273
 Delicata Squash Pizza, 244–245
 Gazpacho Pizza, 266–269
 Get Your Goat Pizza, 280–281
 Mushroom Pizza, 238–239
 Roast Beef Pizza, 234–235
 Rotisserie Chicken Pizza, 262–263
 flavor themes for simple recipes, 184–201
 recommended pairings for plain cheese pizzas, 178
 recommended weights for dough, sauce, cheese, and toppings, 182–183
- iconic recipes
 assembly recipes
 Al Taglio Pizza Margherita, 141–142
 Pizza a Metro, 82–83
 technique variation
 Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 topping variations
- Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 Our Pizza Sandwich, 147
 prebaking, method for, 141
 Higher-Fat Fior di Latte Mozzarella, plain cheese pizza pairings for, 178
 holding pizza hot, 305
 food safety, 329
 pizza boxes, 310
 inserts for, 297
 pizza savers, 310
 pizza delivery
 future of, 309
 heated insulated delivery bags, 307
 30-minute pizza delivery fiasco, 309
 in pizzerias, 306–307
 recommendations, by pizza style, 308
 vs. reheating, 305
- Hollandaise, Sous Vide
 Asparagus and Morels Pizza, 200
 Frico Pizza Slices, 283
 Hollandaise Holidays Pizza, 200
- home griddles, for reheating pizza, 315
- home/still ovens, for reheating pizza, 313
 slices or partial pizzas, 316–317
 whole pizzas, 315
- honey
 Diavola Pizza, 193
 Frico Pizza Slices, 283
- hot-holding pizza. *See* holding pizza hot
- I**
 iconic recipes, 3–169
 Iezzi, Angelo
 Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 reheating al taglio pizza, method for, 324
- Il Porco Pizza, 222–223
- Imo's (St. Louis, MO.)
 St. Louis–Style Pizza, 22
- impinger ovens
 pizza styles recommended for, 8
 for reheating pizzas in a pizzeria, 313
 slices or partial pizzas, 326–327
- inclusions
See also grain cooking methods
 pineapple puree, in Modernist Hawaiian Pizza, 256–257
- infused (flavored) mozzarella Neapolitan pizzas, 285
 Basil-Infused Mozzarella Pizza, 287
 Olive Oil-Infused Mozzarella Pizza, 289
 Paprika-Infused Mozzarella Pizza, 285
 Saffron-Infused Mozzarella Pizza, 286
- ingredients, resources for, 377–379
- Italian ingredient- or dish-inspired simple pizza recipes, 188–193
- Italian sausage
 Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 Classic Deep-Dish Pizza, 93–94
 Meat Lover's Pizza, 205
 Our Double-Crust Pizza, 105
 Quizza, 102–103
 Sausage and Cheese Thin-Crust Pizza, 19–20
 Sausage and Cream Pizza, 195
 Sausage and Swiss Chard Pizza, 184
- J**
 Jabugo ham, on Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
- jalapeños
 Quad Cities “Taco” Pizza, 85
 Tex-Mex Pizza, 211
- jumbo slices, 66
- Jus Sauce, on Rotisserie Chicken Pizza, 262–263
- K**
 kale
 Chicken, Kale, and Peppers Pizza, 185
 Deep-Dish Pizza toppings (parametric recipe), 97
 Focaccia toppings (parametric recipe), 121
 Frico Pizza Slices, 283
 Kalua Pork, 257
 Modernist Hawaiian Pizza, 256–257
- Katz, Burt
 Our Burt's Place–Style Pizza, 114
- Kebab Pizza, 212–213
- kielbasa, on Deep-Dish Pizza (parametric recipe for toppings), 97
- kitchen equipment. *See* equipment
- L**
 La Brea Bakery, 176
 La Masardona (Naples, Italy), 158–159
 LaDou, Ed
 Artisan Pizza, 77–78
 Barbecue Chicken Pizza, 195
- lamb, in Gyro Meat, 213
- lardo
 Frico Pizza Slices, 283
 Mastunicola Pizza, 191
- Last Dragon Pizza (company), 333
- Le Calandre (Padua, Italy), 153, 176
- leeks, on Allium Pizza, 251
- leftover pizza. *See* reheating pizza; storing pizza
- Life Preserver Rim Variation, 72
- Lombardi, Simone
 Triple Zucchini Pizza, 228–229
- Lotus Root Chips
 Octopus, Tofu, and Lotus Root Pizza, 259
 recipe for (see note), 259
- Lovely's Fifty Fifty, 173
- M**
 Mac and Cheese Deep-Dish Pizza, 101
- Manchego cheese
 Artisan Pizza, 77–78
 Frico Pizza Slices, 283
 One in Ten is Spicy Pizza, 279
- maple syrup, on Burrata and Prosciutto Pizza, 196
- margherita pizza, 34
 Al Taglio Pizza Margherita, 141–142
 attributes of style, 46
 Brazilian Thin-Crust Margherita Pizza, 27
 Margherita Pizza, 47–48
 Margherita Pizza Gourmet, 153
 Margherita Sbagliata Pizza, 216–217
 rules for “true” Neapolitan pizza, 43–45
- marinara pizza, 34
 Marinara Pizza, 52–53
 Marinara Pizza with Fresh Mozzarella, 219
 Marinara Romana Pizza, 190
 Marinara Sbagliata Pizza, 215
 rules for “true” Neapolitan pizza, 43–45
 Strawberry Marinara Pizza, 271
 Tokyo Marinara Pizza, 54
- Marinara Pizza Tomato Sauce
See also Modernist Marinara Pizza Tomato Sauce; Strawberry Marinara Sauce
 Marinara Pizza, 52–53
 Pizza Montanara, 157
 Tokyo Marinara Pizza, 54
- Marmalade, Red Onion, 155
 on Pizza Gourmet with Squab and Foie Gras, 154–155
- mascarpone cheese
 Bacon and Onion Pizza, 186
 Dark Side Neapolitan Pizza, The, 56
 Escarole, Sausage, and Olive Pizza, 192
 Four-Cheese Pizza, 184
 Frico Pizza Slices, 283
 Mushroom and Comté Pizza, 261
 Mushroom Pizza, 238–239
 Our Pizza Sandwich, 147
 Paprika-Infused Mozzarella Pizza, 285
 Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 plain cheese pizza, suggested pairings for, 178
 White Pizza, 186
- Mastunicola Pizza, 191

- mathematics
 - See also* pizza experiments
 - calculating dough, sauce, cheese, and toppings per square inch, by pizza style, 9
 - of folding pizza slices to prevent pizza droop, 68
 - ordering one large pizza vs. two smalls, 61
 - pizza-cutting, applied to, 300
 - Matsuhisa, Nobu
 - Spicy Crab Pizza, 194
 - mayonnaise
 - Get Your Goat Pizza, 280–281
 - Green Goddess Dressing, 263
 - Meat Lover's Pizza, 205
 - meat toppings. *See* beef; chicken; cured meats; meatballs; pork; sausage; seafood
 - meatballs
 - Bolognese Pizza, 190
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Meat Lover's Pizza, 205
 - medium-crust pizza, 60–85
 - See also* Apizza; artisan pizza; New York pizza; Quad Cities–style pizza
 - common problems, 61
 - declining quality, as cooling takes place, 297
 - difficult steps for, 7
 - dough shaping methods, 66–68
 - key characteristics, 61
 - overview of, 60
 - visual guide to topping, 69
 - merguez, on Deep-Dish Pizza (parametric recipe for toppings), 97
 - Mexican chorizo
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Tex-Mex Pizza, 211
 - Meyer, Laura, 176
 - mezzalunas, 302
 - Milk Aioli, on Saffron-Infused Mozzarella Pizza, 286
 - Minnick, Sarah, 173
 - Modernist Béchamel
 - Bacon and Onion Pizza, 186
 - Four-Cheese Pizza, 184
 - Modernist Cheese Sauce, on Mac and Cheese Deep-Dish Pizza, 101
 - Modernist Goat's Milk Mozzarella, plain cheese pizza pairings for, 178
 - Modernist Hawaiian Pizza, 256–257
 - Modernist Marinara Pizza Tomato Sauce
 - Margherita Sbagliata Pizza, 216–217
 - Marinara Pizza with Fresh Mozzarella, 219
 - Marinara Sbagliata Pizza, 215
 - Modernist Neapolitan Pizza Dough, plain cheese pizza pairings for, 178
 - Modernist New Haven Pizza, 75
 - Modernist pizza recipes with simple flavor themes
 - Asparagus and Morels Pizza, 200
 - Blueberry and Ricotta Pizza, 201
 - Buenos Aires Pizza, 198
 - Burrata and Prosciutto Pizza, 196
 - Chicken Curry Pizza, 197
 - Hollandaise Holidays Pizza, 200
 - Mornay, Ham, and Egg Pizza, 199
 - Niçoise Pizza, 199
 - Ramp It Up Pizza, 197
 - Strawberry Fields Forever Pizza, 198
 - Moontower Pizza Bar (Burleson, Texas), 8
 - Mornay, Ham, and Egg Pizza, 199
 - mortadella
 - Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 - Delicata Squash Pizza, 244–245
 - Frico Pizza Slices, 283
 - mozzarella
 - See also* Burrata
 - fresh (fior di latte mozzarella)
 - Al Taglio Pizza Margherita, 141–142
 - Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 - Anchovy Pizza, 191
 - Cacio e Pepe Pizza, 241
 - Chicken, Kale, and Peppers Pizza, 185
 - Dark Side Neapolitan Pizza, The, 56
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Delicata Squash Pizza, 244–245
 - Escarole, Sausage, and Olive Pizza, 192
 - infused (flavored)
 - Basil-Infused Mozzarella Pizza, 287
 - Olive Oil-Infused Mozzarella Pizza, 289
 - Paprika-Infused Mozzarella Pizza, 285
 - Saffron-Infused Mozzarella Pizza, 286
 - Margherita Pizza, 46–48
 - Margherita Pizza Gourmet, 153
 - Margherita Sbagliata Pizza, 216–217
 - Marinara Pizza with Fresh Mozzarella, 219
 - Our Pinsa Romana, 58–59
 - Our Pizza Rustica, 164–165
 - pearls
 - Cacio e Pepe Pizza, 241
 - Caprese Pizza, 273
 - Pesto and Roasted Cherry Tomato Pizza, 190
 - Pizza a Metro, 82–83
 - plain cheese pizza, suggested pairings for, 178
 - Sausage and Cream Pizza, 195
 - Spicy Calabrese Pizza, 231
 - Strawberry Fields Forever Pizza, 198
 - Williamsburg Pizza Slice, 188
 - pizza cheese (low-moisture mozzarella). *see specific pizza recipe*
 - smoked
 - Sausage and Swiss Chard Pizza, 184
 - Sunday in Naples Pizza, 233
 - MRE pizzas, quest for, 330
 - mushrooms
 - Asparagus and Morels Pizza, 200
 - Focaccia toppings (parametric recipe), 119
 - Mushroom and Comté Pizza, 261
 - Mushroom Pizza, 238–239
 - Mushroom Shingle Pizza, 247
 - recipes for toppings
 - Roasted King Trumpet Mushrooms, 235
 - Roasted Mushroom Mix, 239
 - Reinaldo Pizza, 194
 - Roast Beef Pizza, 234–235
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Spring Has Sprung Pizza, 249
 - Veggie Pizza, 203
 - mussels, on Frico Pizza Slices, 283
 - Mustard Seeds, Pressure-Cooked Pickled, 254
- ## N
- 'nduja
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - 'Nduja Love Me? Pizza, 188
 - Neapolitan pizza, 34
 - See also* Neapolitan Pizza Dough
 - common problems, 35
 - comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - crispier crust, method for baking, 39
 - difficult steps for, 6
 - dough shaping methods, 36–39
 - making air-injected pizza dough, 39
 - Pizza Carnevale, 38
 - stuffed-crust pizzas, 38
 - using a dough press, 14
 - key characteristics, 35
 - making the largest possible Neapolitan pizza, experiment for, 40
 - reheating, at home
 - frozen pizzas, 333
 - Pizzadilla, 320
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating whole pizzas in a pizzeria, 324–325
 - rules for “true” Neapolitan pizza, 43–45
 - serving
 - declining quality, as cooling takes place, 296–297
 - in the handkerchief (la pizza a portafoglio), 40
 - ideal eating temperature, time needed to reach, 295
 - as “soft watches” in Dali's *The Persistence of Memory*, 50–51
 - storing
 - cryogenic freezing and, 331
 - freezing, for retail purposes, 332
 - visual guide to topping, 41
 - Neapolitan Pizza Dough
 - baking times and temperatures, 49
 - for gluten-free doughs, 49
 - flavor theme recipes, converting to different pizza styles and sizes, 359
 - flavor themes for complex recipes
 - Cacio e Pepe Pizza, 241
 - infused (flavored) mozzarella
 - Basil-Infused Mozzarella Pizza, 287
 - Olive Oil-Infused Mozzarella Pizza, 289
 - Paprika-Infused Mozzarella Pizza, 285
 - Saffron-Infused Mozzarella Pizza, 286
 - Margherita Sbagliata Pizza, 216–217
 - Marinara Pizza with Fresh Mozzarella, 219
 - Marinara Sbagliata Pizza, 215
 - Sunday in Naples Pizza, 233
 - flavor themes for simple recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 180–181
 - iconic recipes
 - assembly recipes
 - Margherita Pizza, 46–48
 - Marinara Pizza, 52–53
 - innovative variations
 - Dark Side Neapolitan Pizza, The, 56
 - Waffle Pizza, 57
 - technique variation
 - Our Pinsa Romana, 58–59
 - topping variation
 - Tokyo Marinara Pizza, 54

- pizza cousins
 - technique variations
 - Calzone, 160–161
 - Pizza Fritta, 158–159
 - Pizza Montanara, 157
 - shaping methods for, 36–39
 - using a dough press, 14
- Neapolitan Pizza Tomato Sauce. *See* Classic Neapolitan Pizza Tomato Sauce
- Neapolitan slap, shaping Neapolitan pizza with, 37
- New England–Style Greek Pizza, 186
- New Haven–style pizza
 - Apizza, 73–74
 - Modernist New Haven Pizza, 75
 - reheating frozen pizza, directions for, 333
- New York Cheese Pizza, 71–72
 - Life Preserver Rim Variation, 72
- New York pizza, 60
 - See also* medium-crust pizza; New York Pizza Dough
 - attributes of style, 64–65
 - comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - difficult steps for, 7
 - dough shaping methods, 66–68
 - using a dough press, 14
 - jumbo slices, 66
 - reheating, at home
 - enhancing leftovers, options for, 319
 - frozen pizzas, 333
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating, in a pizzeria
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
 - serving
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
 - ideal eating temperature, time needed to reach, 295
 - Trenton tomato pie (see note), 71
- New York Pizza Dough
 - See also* medium-crust pizza
 - baking times and temperatures, 72
 - for gluten-free doughs, 49
 - flavor theme recipes, converting to different pizza styles and sizes, 360–365
 - flavor themes for complex recipes
 - Kebab Pizza, 212–213
 - Meat Lover’s Pizza, 205
 - Modernist Hawaiian Pizza, 256–257
 - Veggie Pizza, 203
- flavor themes for simple recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 180–181
- iconic recipes
 - assembly recipe
 - New York Cheese Pizza, 71–72
 - Life Preserver Rim Variation, 72
 - topping variation
 - Modernist New Haven Pizza, 75
- shaping methods for, 66–68
 - using a dough press, 14
- New York Pizza Tomato Sauce
 - See also* Amatriciana Sauce; Spicy Vodka Sauce
 - Argentinean–Style “al Molde” Pizza, 126–128
 - Margherita Pizza Gourmet, 153
 - New York Cheese Pizza, 71–72
 - Old Forge Pizza, 137
 - Our Double-Crust Pizza, 105
 - Pillow Pizza, 32–33
 - Quick New York Pizza Tomato Sauce
 - Kebab Pizza, 212–213
 - Meat Lover’s Pizza, 205
 - Modernist Hawaiian Pizza, 256–257
 - Veggie Pizza, 203
 - Sfincione, 125
 - Spicy Calabrese Pizza, 231
- New York square pizza
 - See also* New York Square Pizza Dough; prebaked pizza
 - attributes of style, 138–139
 - comparison of assembly and baking time to other pizza styles, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 - reheating, at home
 - enhancing leftovers, options for, 319
 - Frico Pizza Slices, 283–284
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - reheating, in a pizzeria
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
 - serving
 - declining quality, as cooling takes place, 297
 - hot-holding whole pizzas in a pizzeria, 308
- Modernist Hawaiian Pizza, 256–257
- Veggie Pizza, 203
- flavor themes for simple recipes, 184–201
 - recommended pairings for plain cheese pizzas, 178
 - recommended weights for dough, sauce, cheese, and toppings, 182–183
- iconic recipes
 - assembly recipe
 - New York Square Pizza, 133
 - Grandma–Style Pizza Variation, 135
 - topping variation
 - Sardenara, 136
- New York Square Pizza Tomato Sauce
 - Buffalo Chicken Pizza, 207–209
 - Frank’s RedHot New York Square Pizza Sauce, 209
 - Grandma–Style Pizza Variation, 135
 - New York Square Pizza, 133
 - Sardenara, 136
- Niçoise Pizza, 199
- nutmeg
 - Pixelated Pizza, 98
 - Tarte Flambée, 23
- nuts
 - See also* pistachios
 - Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 - Burrata and Prosciutto Pizza, 196
 - Focaccia toppings (parametric recipe), 121
 - One in Ten is Spicy Pizza, 279
 - Radicchio Pizza, 237
 - Roast Beef Pizza, 234–235
- O**

 - Oaxacan string cheese, plain cheese pizza pairings for, 178
 - Octopus, Tofu, and Lotus Root Pizza, 259
 - Oil, Basil, 217
 - Margherita Sbagliata Pizza, 216–217
 - Strawberry Marinara Pizza, 271
 - Old Forge Pizza, 137
 - See also* prebaked pizza
 - comparison of assembly and baking time, to other pizza styles, 8
- reheating frozen pizza, directions for, 333
- olive oil
 - Al Taglio Pizza Margherita, 141–142
 - Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 - Apizza, 73–74
 - Basil-Infused Mozzarella Pizza, 287
 - Cacio e Pepe Pizza, 241
 - Caprese Pizza, 273
 - Chef’s Surprise Pizza, 188
 - copper oil cruets vs. squeeze bottles (see note), 47
 - Dark Side Neapolitan Pizza, The, 56
 - enhancing leftover pizza with, 319
 - Focaccia, 117–118
 - Focaccia di Recco, 167–169
 - Get Your Goat Pizza, 280–281
 - Margherita Pizza, 46–48
 - Margherita Pizza Gourmet, 153
 - Margherita Sbagliata Pizza, 216–217
 - Marinara Pizza, 52–53
 - Marinara Pizza with Fresh Mozzarella, 219
 - Marinara Sbagliata Pizza, 215
 - Modernist New Haven Pizza, 75
 - Olive Oil–Infused Mozzarella Pizza, 289
 - Ortolana Pizza, 193
 - Our Double-Crust Pizza, 105
 - Our Pizza Sandwich, 147
 - Pizza a Metro, 82–83
 - Pizza Gourmet with Squab and Foie Gras, 154–155
 - Pizza Montanara, 157
 - Pizza Rossa, 225
 - Sardenara, 136
 - Sfincione, 125
 - Smoked Salmon and Caviar Pizza, 79
 - Strawberry Fields Forever Pizza, 198
 - Sunday in Naples Pizza, 233
 - Tokyo Marinara Pizza, 54
 - Triple Zucchini Pizza, 228–229
- olives
 - Anchovy Pizza, 191
 - Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 - Escarole, Sausage, and Olive Pizza, 192
 - Focaccia toppings (parametric recipe), 119
 - Frico Pizza Slices, 283
 - Pizza Puttanesca, 189
 - Sardenara, 136
 - Tex-Mex Pizza, 211
 - Veggie Pizza, 203
- One in Ten is Spicy Pizza, 279
- onions
 - Allium Pizza, 251
 - Bacon and Onion Pizza, 186

- Barbecue Chicken Pizza, 195
- Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
- Focaccia toppings (parametric recipe), 119
- Frico Pizza Slices, 283
- Gazpacho Pizza, 266–269
- Genovese Pizza, 220–221
- Il Porco Pizza, 222–223
- Kebab Pizza, 212–213
- Old Forge Pizza, 137
- Onion Tatin Pizza, 264–265
- Pizza Gourmet with Squab and Foie Gras, 154–155
- Pizza Rossa, 225
- Quad Cities “Taco” Pizza, 85
- Raclette Pizza, 243
- Ramp It Up Pizza, 197
- recipes for toppings
 - Braised Cipollini Onions, 265
 - Browned Onions, 243
 - Onion Cream, 265
 - pearl onion petals (see note), 266
 - Pickled Red Onions (see note), 251
 - Red Onion Marmalade, 155
 - Sweated Onions (see note), 31
- Sausage and Cream Pizza, 195
- Smoked Salmon and Caviar Pizza, 79
- Tarte Flambée, 23
- Veggie Pizza, 203
- oregano
 - Apizza, 73–74
 - Chef’s Surprise Pizza, 188
 - Classic Deep-Dish Pizza, 93–94
 - Four-Cheese Pizza, 184
 - Marinara Pizza, 52–53
 - Marinara Pizza with Fresh Mozzarella, 219
 - Marinara Romana Pizza, 190
 - Marinara Sbagliata Pizza, 215
 - Olive Oil–Infused Mozzarella Pizza, 289
 - Sardenara, 136
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Sunday in Naples Pizza, 233
 - Tokyo Marinara Pizza, 54
 - White Pizza, 186
- Ortolana Pizza, 193
- Our Burt’s Place–Style Pizza, 114
- Our Double-Crust Pizza, 105
- Our Pinsa Romana, 58–59
 - comparison of assembly and baking time, to other pizza styles, 8
- Our Pizza alla Campofranco, 162–163
 - comparison of assembly and baking time, to other pizza styles, 8
- Our Pizza Rustica, 164–165
- comparison of assembly and baking time, to other pizza styles, 8
- Our Pizza Sandwich, 147
- ovens
 - recommended types for baking, by pizza style, 8
 - for reheating pizza at home, 313
 - slices or partial pizzas, 316–317
 - whole pizzas, 315
 - for reheating pizza in a pizzeria, 313
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
- oysters
 - Frico Pizza Slices, 283
 - Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
- P**
- Padoan, Simone
 - Pizza Gourmet with Squab and Foie Gras, 154–155
- palak paneer, on Chicken Curry Pizza, 197
- pan-baked pizza
 - See also* al taglio pizza; Argentinean-Style “al Molde” Pizza; deep-dish pizza; Detroit-style pizza; focaccia; New York square pizza
 - difficult steps for, 7
 - method for adding frico edge to, 114
 - serving, 298
- Panificio Menchetti (Tuscany, Italy), 130
- Paprika-Infused Fior di Latte Mozzarella, plain cheese pizza pairings for, 178
- Paprika-Infused Mozzarella Pizza, 285
- parametric recipes
 - Deep-Dish Pizza toppings, 97
 - Focaccia toppings, 119–121
- Parisi, Pietro
 - Genovese Pizza, 220–221
- Parmesan cheese
 - Don’t Hold the Mustard Pizza, 253–255
 - Focaccia toppings (parametric recipe), 121
 - Four-Cheese Pizza, 184
 - Modernist New Haven Pizza, 75
 - plain cheese pizza, suggested pairings for, 178
- Parmigiano-Reggiano cheese
 - Alfredo Pizza with Shrimp, 189
 - Artisan Pizza, 77–78
 - enhancing leftover pizza with, 319
 - Frico Pizza Slices, 283
 - Mac and Cheese Deep-Dish Pizza, 101
 - Mushroom and Comté Pizza, 261
 - New England–Style Greek Pizza, 186
 - Our Double-Crust Pizza, 105
 - Our Pizza alla Campofranco, 162–163
- Pesto and Roasted Cherry Tomato Pizza, 190
- Pixelated Pizza, 98
- Pizza Puttanesca, 189
- Pizza Rossa, 225
- Quizza, 102–103
- Spicy Crab Pizza, 194
- Triple Zucchini Pizza, 228–229
- parsley
 - Alfredo Pizza with Shrimp, 189
 - Focaccia toppings (parametric recipe), 119
 - Modernist New Haven Pizza, 75
 - Our Pinsa Romana, 58–59
 - Paprika-Infused Mozzarella Pizza, 285
 - Raclette Pizza, 243
- pasta
 - Cacio e Pepe Pizza, 241
 - Mac and Cheese Deep-Dish Pizza, 101
 - Pixelated Pizza, 98
- pasta-, soup-, and stock-based sauces, pizzas with
 - Alfredo Pizza with Shrimp, 189
 - Bagna Cauda Pizza, 275
 - Bolognese Pizza, 190
 - Cacio e Pepe Pizza, 241
 - Carbonara Pizza, 189
 - Pizza Puttanesca, 189
 - Rotisserie Chicken Pizza, 262–263
 - suggested pairings for plain cheese pizzas, 178
- Pastrami, Short Rib, 255
 - Don’t Hold the Mustard Pizza, 253–255
- pata negra ham, on Burrata and Prosciutto Pizza, 196
- Pea, and Ricotta Pizza, Ham, 192
- pearl onion petals
 - Allium Pizza, 251
 - Gazpacho Pizza, 266–269
 - recipe for (see note), 266
- pecorino Romano cheese
 - Apizza, 73–74
 - Classic Deep-Dish Pizza, 93–94
 - Ham, Pea, and Ricotta Pizza, 192
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Spring Has Sprung Pizza, 249
 - Williamsburg Pizza Slice, 188
- Pepe, Franco, 173, 176
 - Margherita Sbagliata Pizza, 216–217
 - saucing calzone before baking (see note), 161
- Pepe in Grani (Caserta, Italy), 161, 176, 216–217
- Pepper Jack, on Focaccia (parametric recipe for toppings), 121
- pepperoni
 - Classic Deep-Dish Pizza, 93–94
- Detroit-Style Red-Top Pizza variation (see note), 109
- Diavola Pizza, 193
- Meat Lover’s Pizza, 205
- New York Cheese Pizza variation (see note), 71
- Our Burt’s Place–Style Pizza, 114
- Pepperoni Thin-Crust Pizza Variation, 19
- Quizza, 102–103
- peppers
 - See also* bell peppers; pickled peppers
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
 - One in Ten is Spicy Pizza, 279
 - Quad Cities “Taco” Pizza, 85
 - Saffron-Infused Mozzarella Pizza, 286
 - Tex-Mex Pizza, 211
- Persistence of Memory, The*, Neapolitan pizza as “soft watches” in, 50–51
- pesto
 - Basil Pesto
 - Marinara Sbagliata Pizza, 215
 - Pesto and Roasted Cherry Tomato Pizza, 190
 - Strawberry Fields Forever Pizza, 198
 - Frico Pizza Slices, 283
 - Pistachio Pesto, 100
 - Delicata Squash Pizza, 244–245
 - Pixelated Pizza, 98
- Pickled Mustard Seeds Presure-Cooked, 254
- pickled peppers
 - Chicken, Kale, and Peppers Pizza, 185
 - Our Burt’s Place–Style Pizza, 114
 - Our Pinsa Romana, 58–59
 - Tex-Mex Pizza, 211
- Pickled Red Onions
 - on Allium Pizza, 251
 - recipe for (see note), 251
- Picnic (company), 21
- Piennolo tomatoes
 - Marinara Romana Pizza, 190
 - Pesto and Roasted Cherry Tomato Pizza, 190
 - plain cheese pizza, suggested pairings for, 178
 - Sunday in Naples Pizza, 233
- Pillow Pizza, 32–33
- pine nuts, on Focaccia (parametric recipe for toppings), 121
- pineapple
 - Grilled Pineapple Wedges, 257
 - Hawaiian Pizza (simple recipe), 185
 - Modernist Hawaiian Pizza, 256–257
- Pinsa Romana, Our, 58–59
 - comparison of assembly and baking time, to other pizza styles, 8
- pistachios

- Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
- Delicata Squash Pizza, 244–245
- Pistachio Pesto, 100
 - Delicata Squash Pizza, 244–245
 - Pixelated Pizza, 98
- Pizza Rossa, 225
- Pixelated Pizza, 98
- pizza “a caballo.” *See* “A Caballo” Argentinean-Style “al Molde” Pizza
- pizza “a la piedra.” *See* “A La Piedra”-Style Pizza
- Pizza a Metro, 82–83
- Pizza a Metro da “Gigino” L’Università della Pizza (Vico Equense, Italy), 82–83
- pizza a portafoglio, 40
- pizza “al molde.” *See* Argentinean-Style “al Molde” Pizza
- Pizza alla Campofranco, Our, 162–163
 - comparison of assembly and baking time, to other pizza styles, 8
- pizza boxes, 310
 - inserts, 297
 - pizza savers, 310
- Pizza Carnevale, shaping method for, 38
- pizza cheese. *See specific pizza recipe*
- pizza cousins, 156–169
- pizza crust
 - See also* dough shaping techniques; frico
 - crispier crust, method for making, 39
 - making the thinnest thin-crust pizza, methods for, 13
 - pizza-droop prevention, mathematics of using folding for, 68
 - using bread finishing techniques on, 62–63
- pizza-cutting methods. *See* pizza-slicing methods
- pizza deck ovens
 - pizza styles recommended for, 8
 - for reheating pizzas in a pizzeria, 313
 - slices or partial pizzas, 326–327
 - whole pizzas, 324–325
- pizza delivery
 - future of, 309
 - heated insulated delivery bags, 307
 - pizza boxes, 310
 - inserts for, 297
 - pizza savers, 310
 - 30-minute pizza delivery fiasco, 309
- Pizza Doppio-Crunch (double-crunch pizza), 147
- pizza, dressing up, 177
- pizza experiments
 - See also* mathematics
 - calculating dough, sauce, cheese, and toppings per square inch, by pizza style, 9
 - holding pizza hot, best methods for, 305, 306–307
 - making the largest possible Neapolitan pizza, 40
 - making the thinnest thin-crust pizza, 13
 - making the ultimate leftover pizza slice, 318
 - storing pizza, best method for, 331
 - time required for pizza to reach ideal eating temperature, by pizza style, 295
- Pizza Fritta, 159
 - tips for making, 158
- pizza gourmet
 - See also* prebaked pizza
 - attributes of style, 148–149
- Pizza Gourmet Dough
 - See also* prebaked pizza
 - iconic recipes
 - assembly recipe
 - Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 - topping variations
 - Margherita Pizza Gourmet, 153
 - Pizza Gourmet with Squab and Foie Gras, 154–155
- pizza, hot-holding. *See* holding pizza hot
- Pizza Hut, 297, 309, 310
- pizza in space, 297
- pizza, leftover. *See* reheating pizza; storing pizza
- pizza making, automation of, 21
- Pizza Montanara, 157
- Pizza Puttanesca, 189
- Pizza Rossa, 225
- Pizza Rustica, Our, 164–165
 - comparison of assembly and baking time, to other pizza styles, 8
- Pizza Sandwich, Our, 147
- pizza savers, 310
- pizza, serving. *See* serving pizza
- pizza, shelf-stable, quest for, 330
- pizza slices, droopy, mathematics of folding to strengthen, 68
- pizza slices, jumbo, 66
- pizza-slicing methods
 - cutting into triangles, squares and strips, 299–300
 - deep-dish pizza, techniques for, 301
 - tools, 302
 - origin of pizza cutters, 303
 - types to avoid, 301
 - using math for portioning, 300
- pizza styles
 - See also specific pizza style*
 - comparison of assembly and baking times for, 8
 - comparison of dough, sauce, cheese, and toppings per square inch, 9
 - converting flavor theme recipes, by style, 355–376
 - difficult steps for, 6–7
 - time required to reach ideal eating temperature, by style, 295
- pizza tossers, professional, 66
- Pizzadilla, 320
- pizzaioli, about, 176
- pizzaioli-/pizzerias-inspired simple pizza recipes, 194–195
- Pizzarium (Rome, Italy), 176
- Pizzeria Bianco (Phoenix, AZ.), 225
- Pizzeria Bruno (São Paulo, Brazil)
 - Reinaldo Pizza, 194
- Pizzeria Mozza (Los Angeles, CA.), 176
- Pizzeria Starita a Materdei (Naples, Italy), 157
- Pizzeria Uno (Chicago, IL.), 93
- pizzerias, resources for, 380–384
- plain cheese pizzas, suggested combinations for, 178
- ponzu sauce, on Octopus, Tofu, and Lotus Root Pizza, 259
- pork
 - See also* bacon; ham; lardo; pepperoni; prosciutto; sausage
 - Il Porco Pizza, 222–223
 - Kebab Pizza, 212–213
 - Modernist Hawaiian Pizza, 256–257
 - Pizza Fritta, 158–159
 - recipes for toppings
 - Braised Pork Trotters, 223
 - Gyro Meat, 213
 - Kalua Pork, 257
- porridge, cooking. *See* grain cooking methods
- potatoes
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
 - Il Porco Pizza, 222–223
 - Niçoise Pizza, 199
 - Paprika-Infused Mozzarella Pizza, 285
 - Raclette Pizza, 243
- poultry
 - See also* chicken
 - Crispy Skin, 263
 - Pizza Gourmet with Squab and Foie Gras, 154–155
- prebaked pizza, 130–155
 - See also* al taglio pizza; New York square pizza; Old Forge Pizza; pizza gourmet
 - common problems, 131
 - key characteristics, 131
 - overview of, 130–131
 - visual guide to topping, 132
- prebaking methods
 - al taglio crust, 141
 - Argentinean-Style “al Molde” Pizza, 128
- Deep-Dish Pizza, 88
- Detroit-Style Pizza, 110
- pressure-caramelized sauces, pizzas with
 - Caramelized Carrot Pizza, 277
 - Delicata Squash Pizza, 244–245
 - Mushroom and Comté Pizza, 261
 - Mushroom Shingle Pizza, 247
 - Triple Zucchini Pizza, 228–229
- pressure-caramelizing inclusions, method for, 346
- Pressure-Cooked Pickled Mustard Seeds, 254
- prosciutto
 - Artisan Pizza, 77–78
 - Burrata and Prosciutto Pizza, 196
 - Cal-Italia Pizza, 227
 - Focaccia toppings (parametric recipe), 121
 - Frico Pizza Slices, 283
- Provel cheese, on St. Louis-Style Pizza, 22
- provolone cheese
 - Classic Deep-Dish Pizza, 93–94
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Pizza Fritta, 158–159
 - Quizza, 102–103
 - smoked
 - Chef’s Surprise Pizza, 188
 - Our Pizza alla Campofranco, 162–163
 - Our Pizza Rustica, 164–165
 - Pizza Montanara, 157
 - plain cheese pizza, suggested pairings for, 178
 - Spinach and Mushroom Deep-Dish Pizza, 95
- Puck, Wolfgang
 - Artisan Pizza, 77–78
 - Smoked Salmon and Caviar Pizza, 79
- pumpkin seed oil, on Mushroom Shingle Pizza, 247
- Puttanesca Sauce
 - Pizza Puttanesca, 189
 - plain cheese pizza, suggested pairings for, 178

Q

- Quad Cities-style pizza
 - assembly recipe
 - Quad Cities Pizza, 84
 - baking times and temperatures, 84
 - comparison of assembly and baking time, to other pizza styles, 8
 - topping variation
 - Quad Cities “Taco” Pizza, 85
- Quick New York Pizza Tomato Sauce
 - Kebab Pizza, 212–213
 - Meat Lover’s Pizza, 205
 - Modernist Hawaiian Pizza, 256–257
 - Veggie Pizza, 203
- Quizza, 102–103

R

Raclette Pizza, 243
 Radicchio Pizza, 237
 radishes, on Quad Cities "Taco" Pizza, 85
 Ramp It Up Pizza, 197
 Raw Cherry Tomato Sauce
 Niçoise Pizza, 199
 suggested pairings for plain cheese pizzas, 178
 Raw Tomato Sauce, on Niçoise Pizza, 199
 reading recommendations, 335–337
 Red-Top Pizza, Detroit-Style, 109–110
 reference tables, 350–376
 common conversion factors, 353
 converting flavor themes to different pizza styles and sizes, 355–376
 converting grams to volume for preferments and leaveners, 353
 converting temperature, 350–351
 converting volume measures, 353
 converting weights, 352
 reheating pizza, 312
 correct temperature for, 312, 329
 enhancing leftovers, 318
 Frico Pizza Slices, 283–284
 ingredients and methods for, 319
 making the ultimate leftover pizza slice, 318
 Pizzadilla (Neapolitan pizza), 320
 equipment for, 313
 at home, 314–315
 equipment for, 313
 frozen pizzas, 333
 multiple pizzas (batch reheating method), 322
 slices or partial pizzas, 316–317
 whole pizzas, 315
 in a pizzeria, 322–323
 al taglio pizza, 324
 equipment for, 313
 vs. holding pizza hot, 305
 slices or partial pizzas, 326–327
 specific styles of frozen pizza, 323, 325
 whole pizzas, 324–325
 Reinaldo Pizza, 194
 resources, 377–385
 Ribeye Roast, 235
 Richer, Dan
 Il Porco Pizza, 222–223
 ricotta salata cheese
 Focaccia toppings (parametric recipe), 121
 Strawberry Marinara Pizza, 271
 ricotta
 Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146

Basil-Infused Mozzarella Pizza, 287
 Blueberry and Ricotta Pizza, 201
 Calzone, 160–161
 Chef's Surprise Pizza, 188
 Deep-Dish Pizza toppings (parametric recipe), 97
 Focaccia toppings (parametric recipe), 121
 Four-Cheese Pizza, 184
 Frico Pizza Slices, 283
 Ham, Pea, and Ricotta Pizza, 192
 Il Porco Pizza, 222–223
 Mushroom Pizza, 238–239
 Our Pizza Rustica, 164–165
 Pixelated Pizza, 98
 Pizza Carnevale, 38
 Pizza Fritta, 158–159
 Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 plain cheese pizza, suggested pairings for, 178
 Sausage and Swiss Chard Pizza, 184
 Spring Has Sprung Pizza, 249
 stuffed-crust Neapolitan pizzas, 38
 Sunday in Naples Pizza, 233
 White Pizza, 186

Roast Beef Pizza, 234–235
 robots, use in pizza making and delivery, 21, 309
 rock-and-roll cutters (mezzalunas), 302
 roe. *See* caviar
 rolling pin, shaping thin-crust pizza with, 12
 "Roman" pizza, 10
 See also Our Pinsa Romana
 rosemary
 Focaccia assembly recipe, 117–118
 Focaccia toppings (parametric recipe), 119
 Pizza Rossa, 225
 Rotavap Tomato Sauce, plain cheese pizza pairings for, 178
 Rotisserie Chicken Pizza, 262–263
 Rugg, Peter, 84
 rye bread crisps
 Don't Hold the Mustard Pizza, 253–255
 recipe for (see note), 253

S

Sabayon Sauce
 Frico Pizza Slices, 283
 Modernist New Haven Pizza, 75
 Saffron-Infused Mozzarella Pizza, 286
 sage
 Focaccia toppings (parametric recipe), 119
 Pizza Gourmet with Squab and Foie Gras, 154–155
 Triple Zucchini Pizza, 228–229
 salami

See also cured meats; pepperoni
 Calzone, 160–161
 Deep-Dish Pizza toppings (parametric recipe), 97
 Diavola Pizza, 193
 Focaccia toppings (parametric recipe), 121
 Frico Pizza Slices, 283
 Meat Lover's Pizza, 205
 Our Pinsa Romana, 58–59
 Our Pizza Sandwich, 147
 Soppressata Pizza, 195
 Salmon and Caviar Pizza, Smoked, 79
 salsa golf. *See* Golf Sauce
 Salsa Verde, plain cheese pizza pairings for, 178
 salumi
 See also cured meats
 Mastunicola Pizza, 191
 Salumi/Charcuterie Pizza, 191
 Sardenara, 136
 sauce weight recommendations for simple recipes, 180–183
 Sauerkraut, 254
 Deep-Dish Pizza toppings (parametric recipe), 97
 Don't Hold the Mustard Pizza, 253–255
 sausage
 See also cured meats; salami
 Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 Al Taglio Pizza with Sausage, Escarole, and Fior di Latte Mozzarella, 143
 Brazilian Thin-Crust Calabrese Pizza, 25–26
 Classic Deep-Dish Pizza, 93–94
 Deep-Dish Pizza toppings (parametric recipe), 97
 Delicata Squash Pizza, 244–245
 Escarole, Sausage, and Olive Pizza, 192
 Meat Lover's Pizza, 205
 'Nduja Love Me? Pizza, 188
 Our Double-Crust Pizza, 105
 Paprika-Infused Mozzarella Pizza, 285
 Quad Cities Pizza, 84
 Quizza, 102–103
 Sausage and Cheese Thin-Crust Pizza, 19–20
 Sausage and Cream Pizza, 195
 Sausage and Swiss Chard Pizza, 184
 Spicy Calabrese Pizza, 231
 Tex-Mex Pizza, 211
 Savoy (Tokyo, Japan)
 Tokyo Marinara Pizza, 54
 Sbagliata Pizza, Margherita, 216–217
 Sbagliata Pizza, Marinara, 215
 scallions, on Sausage and Cream Pizza, 195
 scamorza cheese

Calzone, 160–161
 Deep-Dish Pizza toppings (parametric recipe), 97
 scissors, 302
 scoring pizza dough, method for, 62
 seafood
 See also cured/smoked fish
 Alfredo Pizza with Shrimp, 189
 Apizza, 73–74
 Bagna Cauda Pizza, 275
 Frico Pizza Slices, 283
 Modernist New Haven Pizza, 75
 Niçoise Pizza, 199
 Octopus, Tofu, and Lotus Root Pizza, 259
 Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 Reinaldo Pizza, 194
 Saffron-Infused Mozzarella Pizza, 286
 Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 Smoked Salmon and Caviar Pizza, 79
 Spicy Crab Pizza, 194
 seeded rim, method for making, 63
 Serrano ham, on Frico Pizza Slices, 283
 serving pizza, 298
 See also holding pizza hot; reheating pizza
 methods of slicing
 cutting into triangles, squares and strips, 299–300
 deep-dish pizza, techniques for, 301
 tools for, 302
 origin of pizza cutters, 303
 types to avoid, 301
 using math for portioning, 300
 Neapolitan pizza, in the handkerchief fold (la pizza a portafoglio), 40
 timing of, 294
 changes taking place, as pizza cools, 296–297
 ideal eating temperature, 294
 time required to reach ideal temperature, by pizza style, 295
 Sfincione, 125
 shaping dough. *See* dough shaping techniques
 sheeter, shaping thin-crust pizza with, 12
 shellfish. *See* seafood
 sherry vinegar, on Burrata and Prosciutto Pizza, 196
 shichimi togarashi, on Octopus, Tofu, and Lotus Root Pizza, 259
 Shiitake Mushroom Sauce, on Mushroom and Comté Pizza, 261
 Short Rib Pastrami, 255
 Short Ribs, Braised, 221
 shrimp
 Alfredo Pizza with Shrimp, 189

Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 Silverton, Nancy, 176
 Sausage and Cream Pizza, 195
 slicing pizza. *See* pizza-slicing methods
 Slow-Roasted Tomato Sauce, plain cheese pizza pairings for, 178
 slow-roasted tomatoes
 'Nduja Love Me? Pizza, 188
 Pesto and Roasted Cherry Tomato Pizza, 190
 Ramp It Up Pizza, 197
 smelt, on Saffron-Infused Mozzarella Pizza, 286
 Smoked Salmon and Caviar Pizza, 79
 soppressata
 Deep-Dish Pizza toppings (parametric recipe), 97
 Soppressata Pizza, 195
 sorrel, on Don't Hold the Mustard Pizza, 253–255
 sour cream
 Don't Hold the Mustard Pizza, 253–255
 Smoked Salmon and Caviar Pizza, 79
 Tex-Mex Pizza, 211
 space, pizza in, 297
 Spago (Los Angeles, CA.), 77–78
 Spanish chorizo
 Deep-Dish Pizza toppings (parametric recipe), 97
 Paprika-Infused Mozzarella Pizza, 285
 Spicy Calabrese Pizza, 231
 Spicy Crab Pizza, 194
 Spicy Pizza, One in Ten is, 279
 Spicy Tomato Sauce
 Diavola Pizza, 193
 Quad Cities Pizza, 84
 Quad Cities "Taco" Pizza, 85
 Spicy Vodka Sauce
 plain cheese pizza, suggested pairings for, 178
 Spicy Crab Pizza, 194
 spinach
 Focaccia toppings (parametric recipe), 121
 Mornay, Ham, and Egg Pizza, 199
 Our Double-Crust Pizza, 105
 Quizza, 102–103
 Spinach and Mushroom Deep-Dish Pizza, 95
 Spring Has Sprung Pizza, 249
 Squab and Foie Gras, Pizza Gourmet with, 154–155
 squares, cutting pizza into, 300
 squash and zucchini
 Delicata Squash Pizza, 244–245
 Focaccia toppings (parametric recipe), 121
 Mushroom Shingle Pizza, 247
 Ortolana Pizza, 193

recipes for toppings
 Roasted Zucchini and Yellow Squash, 229
 Triple Zucchini Pizza, 228–229
 squash blossoms
 Deep-Dish Pizza toppings (parametric recipe), 97
 Frico Pizza Slices, 283
 Get Your Goat Pizza, 280–281
 recipe for toppings
 Fried Squash Blossoms, 281
 Triple Zucchini Pizza, 228–229
 St. Louis–Style Pizza, 22
 Starch Slurry Coating, 63
 Starita, Antonio
 Pizza Montanara, 157
 stenciling pizza dough, method for, 62
 Stilton cheese, on Roast Beef Pizza, 234–235
 storing pizza, 328
See also frozen pizza; holding pizza hot
 food safety, 329
 guidelines for, 328
 long-term, 331
 buying frozen pizzas, 333
 freezing in a home freezer, 332
 freezing Neapolitan pizzas, for retail purposes, 332
 MRE pizzas, quest for, 330
 short-term, 329–330
 stracciatella, plain cheese pizza pairings for, 178
 Strawberry Fields Forever Pizza, 198
 Strawberry Marinara Pizza, 271
 Strawberry Marinara Sauce
 plain cheese pizza, suggested pairings for, 178
 Strawberry Fields Forever Pizza, 198
 Strawberry Marinara Pizza, 271
 string cheese, plain cheese pizza pairings for, 178
 strips, cutting pizza into, 300
 stuffed-crust pizza, shaping method for, 38
 Sunday in Naples Pizza, 233
 Sweated Onions
 Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 Il Porco Pizza, 222–223
 recipe for (see note), 31
 Tarte Flambée, 23
 Swiss Chard Pizza, Sausage and, 184
 Swiss cheese
 Bacon and Onion Pizza, 186
 Deep-Dish Pizza toppings (parametric recipe), 97
 Il Porco Pizza, 222–223

T
 "Taco" Pizza, Quad Cities, 85
 Tarte Flambée, 23

tavern-style pizza (see note), 19
 temperature
See also holding pizza hot; reheating pizza
 changes taking place, as pizza cools, 296–297
 conversion tables, 350–351
 ideal, for eating pizza, 294
 time required to reach, by pizza style, 295
 reheating pizza, 312, 329
 Tempura Batter, 281
 10 Diego Vitagliano Pizzeria (Naples, Italy), 215
 Tex-Mex Pizza, 211
 thick-crust pizza, 106–129
See also Argentinean-Style "al Molde" Pizza; Detroit-style pizza; focaccia; Sfincione
 common problems, 107
 key characteristics, 107
 overview, 106–107
 visual guide to topping, 108
 thin-crust pizza, 10–33
See also Brazilian thin-crust pizza; Thin-Crust Pizza Dough
 attributes of style, 16–17
 common problems, 11
 comparison of assembly and baking time to other pizza styles, 8
 comparison of dough, sauce, cheese, and toppings per square inch, to other styles, 9
 dough shaping methods, 12–14
 making the thinnest-thin crust, 13
 using a dough press, 14
 key characteristics, 11
 reheating, at home
 slices or partial pizzas, 316–317
 whole pizzas, 315
 reheating, in a pizzeria
 slices or partial pizzas, 326–327
 whole pizzas, 324–325
 serving
 declining quality, as cooling takes place, 297
 hot-holding whole pizzas in a pizzeria, 308
 ideal eating temperature, time needed to reach, 295
 tavern-style pizza (see note), 19
 visual guide to topping, 15
 Thin-Crust Pizza Dough
 baking times and temperatures, 20
 for gluten-free doughs, 21
 flavor theme recipes, converting to different pizza styles and sizes, 355–356
 flavor themes for complex recipes
 Mushroom and Comté Pizza, 261
 Mushroom Shingle Pizza, 247

One in Ten is Spicy Pizza, 279
 Raclette Pizza, 243
 Tex-Mex Pizza, 211
 flavor themes for simple recipes, 184–201
 recommended pairings for plain cheese pizzas, 178
 recommended weights for dough, sauce, cheese, and toppings, 180–181
 iconic recipes
 assembly recipes
 Pepperoni Thin-Crust Pizza Variation, 19
 Sausage and Cheese Thin-Crust Pizza, 19–20
 St. Louis–Style Pizza, 22
 shaping methods for, 12–14
 making the thinnest-thin crust, 13
 using a dough press, 14
 Thin-Crust Pizza Tomato Sauce
 Brazilian Thin-Crust Calabrese Pizza, 25–26
 Brazilian Thin-Crust Margherita Pizza, 27
 Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 Pepperoni Thin-Crust Pizza Variation, 19
 Sausage and Cheese Thin-Crust Pizza, 19–20
 Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 St. Louis–Style Pizza, 22
 Tex-Mex Pizza, 211
 thyme
 Focaccia assembly recipe, 117–118
 Focaccia toppings (parametric recipe), 119
 toaster ovens, for reheating pizza, 313, 316–317
 tofu. *See* Octopus, Tofu, and Lotus Root Pizza
 Tokyo Marinara Pizza, 54
 tomato sauces
 Al Taglio Pizza Tomato Sauce
 Al Taglio Pizza Margherita, 141–142
 Al Taglio Pizza with Ricotta, Pistachios, and Mortadella, 146
 Amatriciana Sauce
 Buenos Aires Pizza, 198
 plain cheese pizza pairings for, 178
 Bolognese Sauce
 Bolognese Pizza, 190
 plain cheese pizza pairings for, 178
 Brazilian Thin-Crust Pizza Tomato Sauce
 Reinaldo Pizza, 194
 canned Piennolo tomatoes

- plain cheese pizza pairings for, 178
 - Classic Neapolitan Pizza Tomato Sauce
 - Basil-Infused Mozzarella Pizza, 287
 - Calzone, 160–161
 - Margherita Pizza, 46–48
 - Olive Oil-Infused Mozzarella Pizza, 289
 - Deep-Dish Pizza Tomato Sauce
 - Classic Deep-Dish Pizza, 93–94
 - Deep-Dish Pizza (parametric recipe), 97
 - Our Burt's Place-Style Pizza, 114
 - Our Pizza alla Campofranco, 162–163
 - Quizza, 102–103
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Detroit-Style Pizza Tomato Sauce
 - Detroit-Style Red-Top Pizza, 109–110
 - Frico Pizza Slices, 283
 - Waffle Pizza, 57
 - Fermented Tomato Sauce
 - plain cheese pizza pairings for, 178
 - Fresh Tomato Sauce
 - plain cheese pizza pairings for, 178
 - Gazpacho Sauce, 268
 - Gazpacho Pizza, 266–269
 - Marinara Pizza Tomato Sauce
 - Marinara Pizza, 52–53
 - Pizza Montanara, 157
 - Tokyo Marinara Pizza, 54
 - Modernist Marinara Pizza Tomato Sauce
 - Margherita Sbagliata Pizza, 216–217
 - Marinara Pizza with Fresh Mozzarella, 219
 - Marinara Sbagliata Pizza, 215
 - New York/Artisan Pizza Tomato Sauce
 - Argentinean-Style “al Molde” Pizza, 126–128
 - Margherita Pizza Gourmet, 153
 - New York Cheese Pizza, 71–72
 - Old Forge Pizza, 137
 - Our Double-Crust Pizza, 105
 - Pillow Pizza, 32–33
 - Sfincione, 125
 - Spicy Calabrese Pizza, 231
 - New York Square Pizza Tomato Sauce
 - Frank's RedHot New York Square Pizza Sauce, 209
 - Buffalo Chicken Pizza, 207–209
 - Grandma-Style Pizza Variation, 135
 - New York Square Pizza, 133
 - Sardenara, 136
 - Puttanesca Sauce
 - Pizza Puttanesca, 189
 - plain cheese pizza pairings for, 178
 - Quick New York Pizza Tomato Sauce
 - Kebab Pizza, 212–213
 - Meat Lover's Pizza, 205
 - Modernist Hawaiian Pizza, 256–257
 - Veggie Pizza, 203
 - Raw Cherry Tomato Sauce
 - Niçoise Pizza, 199
 - plain cheese pizza pairings for, 178
 - Raw Tomato Sauce
 - Niçoise Pizza, 199
 - Rotavap Tomato Sauce
 - plain cheese pizza pairings for, 178
 - Slow-Roasted Tomato Sauce
 - plain cheese pizza pairings for, 178
 - Spicy Tomato Sauce
 - Diavola Pizza, 193
 - Quad Cities Pizza, 84
 - Quad Cities “Taco” Pizza, 85
 - Spicy Vodka Sauce
 - plain cheese pizza pairings for, 178
 - Spicy Crab Pizza, 194
 - Strawberry Marinara Sauce
 - plain cheese pizza pairings for, 178
 - Strawberry Fields Forever Pizza, 198
 - Strawberry Marinara Pizza, 271
 - Thin-Crust Pizza Tomato Sauce
 - Brazilian Thin-Crust Calabresa Pizza, 25–26
 - Brazilian Thin-Crust Margherita Pizza, 27
 - Chicken and Catupiry Brazilian Thin-Crust Pizza, 31
 - Sausage and Cheese Thin-Crust Pizza, 19–20
 - Shrimp and Hearts of Palm Brazilian Thin-Crust Pizza, 30
 - St. Louis-Style Pizza, 22
 - Tex-Mex Pizza, 211
 - White Tomato Sauce
 - Asparagus and Morels Pizza, 200
 - plain cheese pizza pairings for, 178
 - Ramp It Up Pizza, 197
 - Sunday in Naples Pizza, 233
 - Tomato Water Gel, 269
 - tomatoes, as topping
 - Basil-Infused Mozzarella Pizza, 287
 - Brazilian Thin-Crust Margherita Pizza, 27
 - Caprese Pizza, 273
 - Focaccia toppings (parametric recipe), 119
 - Frico Pizza Slices, 283
 - Kebab Pizza, 212–213
 - Marinara Romana Pizza, 190
 - 'Nduja Love Me? Pizza, 188
 - Pesto and Roasted Cherry Tomato Pizza, 190
 - plain cheese pizzas, suggested pairings for, 178
 - Quad Cities “Taco” Pizza, 85
 - Ramp It Up Pizza, 197
 - Spinach and Mushroom Deep-Dish Pizza, 95
 - Sunday in Naples Pizza, 233
 - Veggie Pizza, 203
 - tools
 - for cutting pizza, 302
 - origin of, 303
 - types to avoid, 301
 - resources for, 379–380
 - topping weight recommendations for simple recipes, by pizza style, 180–183
 - toppings, for dressing up pizzas, 177
 - toppings, visual guide to
 - Deep-Dish Pizza, 89
 - medium-crust pizzas, 69
 - Neapolitan Pizza, 41
 - prebaked pizzas, 132
 - thick-crust pizzas, 108
 - Thin-Crust Pizza, 15
 - Trenton tomato pie (see note), 71
 - triangles, cutting pizza into, 299
 - Triple Zucchini Pizza, 228–229
 - “True Neapolitan Pizza Association” rules, 43–45
 - truffle cheese, on Mushroom Shingle Pizza, 247
 - truffles
 - Asparagus and Morels Pizza, 200
 - Mushroom and Comté Pizza, 261
 - Mushroom Pizza, 238–239
 - Pixelated Pizza, 98
 - Pizza Gourmet with Oyster Cream, Ham, and Caviar, 151–152
 - tuna
 - Niçoise Pizza, 199
 - Reinaldo Pizza, 194
 - U
 - Ultra-Open Crumb Variation of Focaccia Dough, 117
 - V
 - vegetable-based sauces, pizzas with
 - Caramelized Carrot Pizza, 277
 - Chicken Curry Pizza, 197
 - Delicata Squash Pizza, 244–245
 - Genovese Pizza, 220–221
 - Mushroom Shingle Pizza, 247
 - Onion Cream, 265
 - Onion Tatin Pizza, 264–265
 - Our Pizza Sandwich, 147
 - Triple Zucchini Pizza, 228–229
 - Veggie Pizza, 203
 - Vitagliano, Diego
 - Marinara Sbagliata Pizza, 215
 - Vodka Sauce, Spicy. *See* Spicy Vodka Sauce
 - volume conversions, 353
- ## W
- Waffle Pizza, 57
 - walnuts
 - Focaccia toppings (parametric recipe), 121
 - Radicchio Pizza, 237
 - warming cabinets/warming trays, 307
 - wasabi, on Don't Hold the Mustard Pizza, 253–255
 - Waters, Alice
 - Artisan Pizza, 77–78
 - weight conversions, 352
 - wheel cutters, 302
 - White Pizza, 186
 - white sauces. *See* cheese- and dairy-based sauces, pizzas with; emulsion-based sauces, pizzas with
 - White Tomato Sauce
 - Asparagus and Morels Pizza, 200
 - plain cheese pizza, suggested pairings for, 178
 - Ramp It Up Pizza, 197
 - Sunday in Naples Pizza, 233
 - Wiener, Scott, 310
 - Williamsburg Pizza Slice, 188
 - Wisconsin brick cheese
 - Deep-Dish Pizza toppings (parametric recipe), 97
 - Detroit-Style Red-Top Pizza, 109–110
 - Frico Pizza Slices, 283
 - Hollandaise Holidays Pizza, 200
 - Our Burt's Place-Style Pizza, 114
 - Strawberry Marinara Pizza, 271
 - Waffle Pizza, 57
 - Wisconsin spread cheese. *See* crescenza cheese
- ## Z
- zucchini. *See* squash and zucchini; squash blossoms
 - Zume (company), 309
 - Zuppardi's Apizza (New Haven, CT.) Apizza, 73–74

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