

The World's Favorite Pizza Styles: Neapolitan, Deep Dish, Wood Fired, and Sicilian

Neapolitan Pizza



The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones



and Focaccia to New York, New Haven, Detroit, and

More by Tony Gemignani

★★★★☆ 4.7 out of 5

Language	: English
File size	: 34812 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 589 pages



Neapolitan pizza is the original pizza, and it's still one of the most popular styles today. Neapolitan pizzas are made with a thin, crispy crust that's cooked in a wood-fired oven. The toppings are typically simple and fresh, such as tomatoes, mozzarella cheese, and basil. Neapolitan pizza is said to have originated in Naples, Italy, in the early 1800s.

- Thin, crispy crust
- Cooked in a wood-fired oven
- Simple and fresh toppings
- Originated in Naples, Italy

Deep Dish Pizza



Deep dish pizza is known for its thick, doughy crust and plenty of toppings.

Deep dish pizza is a style of pizza that originated in Chicago in the 1940s. Deep dish pizzas are made with a thick, doughy crust that's filled with cheese, sauce, and toppings. The pizzas are then baked in a deep dish, which gives them their characteristic shape. Deep dish pizzas are often served with a side of marinara sauce for dipping.

- Thick, doughy crust
- Filled with cheese, sauce, and toppings
- Baked in a deep dish
- Originated in Chicago in the 1940s

Wood Fired Pizza



Wood fired pizza is a style of pizza that's cooked in a wood-fired oven. The high heat of the wood fire gives the pizza a thin, crispy crust and charred toppings. Wood fired pizzas are often made with simple and rustic ingredients, such as tomatoes, mozzarella cheese, and basil. Wood fired pizza is said to have originated in Italy in the 18th century.

- Thin, crispy crust
- Charred toppings
- Cooked in a wood-fired oven
- Simple and rustic ingredients
- Originated in Italy in the 18th century

Sicilian Pizza



Sicilian pizza is known for its thick, focaccia-like crust and topped with tomatoes, onions, and oregano.

Sicilian pizza is a style of pizza that originated in Sicily, Italy, in the 19th century. Sicilian pizzas are made with a thick, focaccia-like crust that's

cooked in a rectangular pan. The pizzas are typically topped with tomatoes, onions, and oregano. Sicilian pizza is often served as a main course or as a snack.

- Thick, focaccia-like crust
- Cooked in a rectangular pan
- Topped with tomatoes, onions, and oregano
- Originated in Sicily, Italy, in the 19th century

Pizza is a versatile dish that can be enjoyed in many different ways. Whether you prefer a thin and crispy Neapolitan pizza or a thick and doughy deep dish pizza, there's a style of pizza out there for everyone. So next time you're craving pizza, be sure to experiment with different styles and find your favorite.



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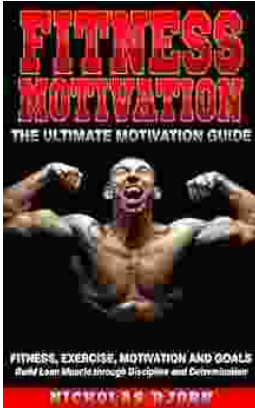
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