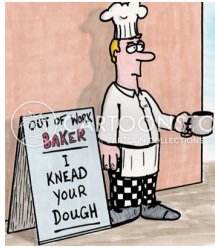




**Pizza, Pizza, Pizza. Who doesn't love pizza?
Round, rectangular, thin, thick, stuffed--It's
Everything You Ever Wanted to Know About that
Italian Treat--PIZZA!**





The answer to our trivia question: **Why did the man take a job at the pizza store?** He kneaded the dough, of course!

Putting it Together and Cooking It

Let's go through the steps one more time:



You've got those little smooth orbs of dough on your board and you're ready to stretch them into circles. Perfect.

Hey, wait a minute. Why are pizzas usually round? Well, it makes it easier to cook evenly compared to an angular shape. It's also quicker to divide with about four swipes of a pizza cutter.

When a pizza maker stretches out a lump of dough, they toss it in the air; try to make it come out square--not going to happen. Shaping it square or rectangular takes more time and you know, time is \$\$.



The sauce has been squished and flavored and is sitting there, waiting to be smeared on that perfect dough. Check.

Cheese! We need cheese! What kind is the best for pizza?

Mozzarella is considered the best cheese for pizza for a few reasons: its delicate, milky flavor, its smooth, elastic texture, and its fabulous

meltability. Mozzarella is kneaded during manufacture to give it a stretchy consistency that results in those endless gorgeous elastic strands that follow the slice like harp strings of heavenly flavor.

There's whole-milk, part-skim, fresh and aged, and mozzarella di bufala, the Italian original made from the milk of that ugly water buffalo. Since there aren't very many water buffalo in the U. S. your mozzarella here is most likely from an ordinary cow unless you buy the imported stuff.

Fat and calories aside, the main difference between whole-milk and part-skim mozzarella is that the whole-milk version melts better, while part-skim browns faster. Neither is better; it really depends on what you want your cheese to do.



Mozzarella di bufala--creamy.

Unless you're making a pizza Margarita, which is only made with mozzarella, it's best to add one or more other cheeses depending on how you want it to melt and perform.

Provolone, for example, is like its cousin mozzarella; it has similar stretchy-stringy properties, but adds more flavor because it's aged longer. It produces more oil and results in a less browned top and a smoother texture. You could also try Gruyère (huge melter, too), cheddar, or Edam.

One cheese that is not recommended, however, is Parmesan. Whoa, what did we say? Parmesan should never be added to your mix of cheeses for baking. Because of the dryness of this hard cheese, it won't melt...and its delicate flavor is ruined by high heat. Yes, Parmesan cheese does belong on your pizza—but it should be added before you eat it, not before you cook it. That's why it's always in a shaker on the table.

Play around with different combinations of cheese and find the blend that suits your personal taste.



How about a different "pizza?" Let's watch Giallo Zaffereno make a pizza like this from start to finish. Click [here](#) to see this interesting take on a **Margarita pizza**.

(If you want to try it, the end says to bake at 375 degrees for 15-20 minutes.)



Until then, **What do you call a sleeping pizza?**

If you submit the answer, you have yet **another** chance to win a \$10 gift card to Siino's for a pizza! But remember, you can only win once.

Send an email to Karen Zimmerman (bobzkarenz@att.net) with your full name (not just your email address) and your guess. We'll draw one winner out of all the guesses submitted. If you missed the boat the last two times and were too late, wake up and come aboard with your guess on time! Get your answer in! You only have until May 19, 6:00 pm, to get your email to Karen. And just for fun...



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