## It's a (Parametric) Pizza Party!

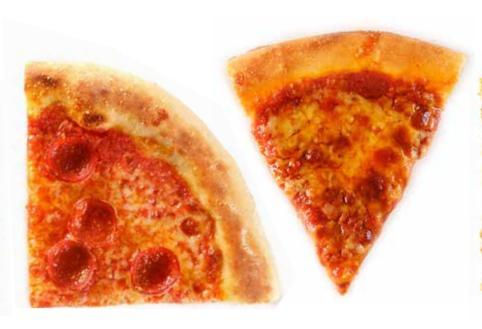
## No matter how you slice it, pizza's amazing.

Every style of pizza has a different dough: different dough formulas, different techniques. We took 8 styles and compared their ingredient ratios, dough processes, bake times, bake temperatures, and outlier ingredients. Then we ate them all! Here's how they stacked up.















	Tavern	Neapolitan	Grilled	New York	Greek	Sfincione/Sicilian	Detroit	Cafeteria
Source	John Carruthers	Modernist Pizza	J. Kenji López-Alt	Andrew Janjigian	Andrew Janjigian	Andrew Janjigian	Peter Reinhart	John Carruthers
	ChefSteps		ChefSteps	Wordloaf	ChefSteps	ChefSteps	Perfect Pan Pizza	ChefSteps
Deck temp	500 °F / 260 °C	896 °F / 480 °C	450-650 °F / 232-343 °C	550 °F / 288 °C	550 °F / 288 °C	550 °F / 288 °C	500 °F / 260 °C	475 °F / 246 °C
Bake temp	500 °F / 260 °C	806 °F / 430 °C		550 °F / 288 °C	450 °F / 232 °C	425 °F / 218 °C	500 °F / 260 °C	475 °F / 246 °C
Bake time	8–10 min	60-90 sec	3–5 min	6–12 min	15–18 min	23–28 min	15–17 min	25–28 min
Feature	Cured dough	Hot hot heat	Look ma, no oven!	Diastatic malt powder	Milk bread pizza	Semolina	Cheesy proof and frico crust	Parbaked before topping
Dough portion	295	240	165	375	425	800	532	742
Dimensions	14"	12"	10" x 14"	12"	12"	13" x 18"	9" x 9"	13" x 18"
Ingredients	grams Bakers %	grams Bakers %	grams Bakers %	grams Bakers %	grams Bakers %	grams Bakers %	grams Bakers %	grams Bakers %
Flour type	Bread	Bread or 00	AP	Bread	Bread	AP and Semolina	Bread	AP
Flour	375 g 100%	610 g 100%	300 g 100%	430 g 100%	495 g 100%	AP 330 g 70% Semolina 140 g 30% [100%]	567 g 100%	300 g 100%
Yeast	2 g 0.5%	0.24 g 0.04%	1.5 g 0.5%	1g 0.23%	3 g 0.6%	2 g 0.4%	4 g 0.7%	6 g 2%
Sugar	5 g 1%		6 g 2%		10 g 2% conte is ~55	ent/hydration 5%. Milk 9 g 1.9%		24 g 7.8%
Salt	5 g 1%	12.2 g 2%	7.5 g 2.5%	9 g 2.2%	9 g 1.8% 87-9	mposed of 9 g 1.9% ending on	11 g 1.95%	2 g 0.4%
Fat	30 g 8%		12 g 4%	9 g 2%	50 g 10% fat co	ontent), ~9% solids, and	28 g 5%	5 g 1.7%
Water	185 g 49%	380 g 62%	186 g 62%	285 g 66%	Milk 305 g 62% 0-3.7	7% fat. 280 g 60%	454 g 80%	342 g 114%
Special	Cornmeal 25 g 6.7%			eat Gluten 6 g 1.5% alt Powder 4 g 1%			(	Cornmeal 13 g 4.3%
Sauciness	<b>© ©</b>	<b>0 0</b>	ō	5 5 5	5 5 5 5		<b>6 6</b>	0 0 0

100000

classic.

This dough loses about 10% of its weight during cure, leaving a final weight of about 266 g.



Chicago's pride: a thin, cracker-crisp crust, loaded with toppings, designed to make you drink more beer. The crust is the love child of a long, cold, controlled overproof and an overnight cure.

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Cheesiness

The pride of Naples and the only pizza with a D.O.P., there are rules to Neapolitan pies. San Marzano tomatoes, buffalo mozzarella or fior di latte, no adjuncts or oil in the dough, cooked hot in a wood-fired oven.

5.70 5.70

Not just a flatbread with toppings. A dough designed to cook over coals, a method designed to make it easy peasy. Same-day dough and good for outdoor pizza parties.

The Big Apple's pie and the fixture of the corner slice shop, New York pizza is thin-crusted and chewy, with a moderate amount of low-moisture mozz and pizza sauce. It's a

A niche style from New England, Greek pies are plush, saucy, and cheesy. Milk in the dough adds richness and browning, thanks to milk fat and nonfermentable lactose.

10 200 200

Sicilian pizza and sfincione are cross-Atlantic cousins: They use the same dough for a thick, crunchy crust, but the Sicilian hits the tomato and cheese notes hard and the sfincione turns up the flavor dials in the style of Sicily.

270 270 270 270

The best thing to come out of Detroit since Motown, Detroit pies are thick and rich, thanks to an enriched dough that proofs with the cubed brick cheese that tops it. The crust becomes encased in an almost burnt, crispy layer of cheese.

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If you ate pizza in the school cafeteria, you know what this is. The taste of innocence, pizza-fied.