

# 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 Semolina 140 g	70% 30% [100%]	567 g	100%	300 g	100%
Yeast	2 g	0.5%	0.24 g	0.04%	1.5 g	0.5%	1 g	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%	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%	9 g	1.9%	11 g	1.95%	2 g	0.4%
Fat	30 g	8%			12 g	4%	9 g	2%	50 g	10%	30 g	6%	28 g	5%	5 g	1.7%
Water	185 g	49%	380 g	62%	186 g	62%	285 g	66%	Milk 305 g	62%	280 g	60%	454 g	80%	342 g	114%
Special	Cornmeal	25 g 6.7%					Vital Wheat Gluten Diastatic Malt Powder	6 g 1.5% 4 g 1%							Cornmeal	13 g 4.3%
Sauciness	🍷🍷		🍷🍷		🍷		🍷🍷🍷		🍷🍷🍷🍷🍷		🍷🍷🍷🍷		🍷🍷		🍷🍷🍷	
Cheesiness	🧀🧀		🧀🧀		🧀		🧀🧀		🧀🧀🧀		🧀🧀🧀🧀		🧀🧀🧀🧀🧀		🧀🧀🧀🧀	

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

True water content/hydration is ~55%. Milk is composed of 87–90% water (depending on fat content), ~9% milk solids, and 0–3.7% fat.



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.

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.

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-crust and chewy, with a moderate amount of low-moisture mozz and pizza sauce. It's a classic.

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 non-fermentable lactose.

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.

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.

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

