THE WEEKLY SLICE
PIZZA LOVER’S COMPANION

Ten favorite recipes from our kitchen features,
tested in ordinary home kitchens.

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Classic New York Slice

Magazine feature - Serves 4 - New York style

Step 1. Use high-gluten flour and give the dough a 24-hour cold ferment for that foldable chew.

Step 2. Stretch thin, sauce lightly over the cheese and bake on a stone at 550 F for 6-7 minutes.

Step 3. The slice is done when the edge blisters. Fold it, city rules.

Neapolitan Margherita

Magazine feature - Serves 2 - 90 seconds of philosophy

Step 1. Work 00 flour at 62 percent hydration - the dough stays soft, never crunchy.

Step 2. Top with crushed tomatoes, torn mozzarella and a basil leaf, nothing else.

Step 3. Home oven trick: stone on the top rack, max heat, broiler on. Ninety seconds is the target.

Detroit-Style Square

Magazine feature - Serves 6 - Cheese to the corners

Step 1. Press dough into a deep square pan slicked with olive oil.

Step 2. Layer cheese edge to edge - brick cheese if you can find it, mozzarella if you cannot.

Step 3. Strip the sauce over the top and bake at 500 F until the edges fry crisp.

Grandma Pie

Magazine feature - Serves 6 - The Long Island original

Step 1. Oil a sheet pan generously and press the dough thin - no long proof, this one is humble.

Step 2. Top with crushed tomatoes, garlic and oregano, and a drizzle of oil.

Step 3. Bake hot until the bottom crackles. Cut into squares at the table.

Pizza Bianca

Magazine feature - Serves 4 - Sauce-free and proud

Step 1. Brush the stretched dough with garlic-infused olive oil.

Step 2. Dot with ricotta and torn mozzarella; scatter rosemary and salt.

Step 3. Bake until blistered and finish with a thread of honey if you like.

Pepperoni and Hot Honey

Magazine feature - Serves 4 - Sweet meets heat

Step 1. Lay cup-and-char pepperoni in a single layer so the edges crisp into little bowls.

Step 2. Bake until the cups fill with glistening oil, then blot lightly.

Step 3. Drizzle hot honey after it leaves the oven - heat is the enemy of honey.

Calzone, Properly

Magazine feature - Serves 2 - Folded, crimped, vented

Step 1. Roll the dough to a wide oval; fill one half with ricotta, mozzarella and salami.

Step 2. Fold, crimp the edge with a fork and cut two vents on top.

Step 3. Brush with olive oil and bake at 425 F until deeply golden.

Stromboli at Home

Magazine feature - Serves 4 - Show off the spiral

Step 1. Roll the dough rectangle-wide and layer fillings to an inch from the edges.

Step 2. Roll it tight, seal the seam and set it seam-side down.

Step 3. Score the top, bake at 375 F for 25 minutes and slice to reveal the spiral.

Deep-Dish Skillet Pie

Magazine feature - Serves 4 - Chicago rules apply

Step 1. Slick a cast-iron skillet with oil and press an olive-oil dough up the walls.

Step 2. Cheese goes in FIRST, straight onto the dough, so it never burns.

Step 3. Top with sauce, parmesan and bake at 425 F for 25-30 minutes.

Breakfast Pizza

Magazine feature - Serves 2 - Morning edition

Step 1. Bake a thin base with mozzarella for 6 minutes, just until set.

Step 2. Pull it out, crack two eggs over the top and return to the oven.

Step 3. Bake until the whites set, dust with chives and black pepper.

From the slice counter

This companion collects our ten most requested recipes in one printable file. Share it with anyone who loves pizza.

New reviews, guides and features every week at theweeklyslice.com

We buy every slice we review - and every recipe here was cooked in a home kitchen first. Mangia.