

# The Lingo

No matter if you're in New Haven or Newport Beach, master these simple phrases to talk the talk of a true pizza connoisseur.

## 1 | 00 (double zero) flour

The most finely ground flour, as soft as talcum powder, yielding an elegant pizza crust

## 2 | Bianca: white

A pizza bianca is made without tomato sauce. In Rome, it may not have any cheese at all, just a flatbread with salt and herbs on top. Charleston's Evo offers pizza bianca made with pistachio pesto, crème fraîche, house-made mozzarella, grated hard cheese, and sea salt.

## 3 | Buffalo mozzarella

A moist, creamy cheese made from the milk of water buffaloes. It is a high-ticket item on pizzas, and while it is prized for its delicate flavor, it tends to weep a lot of moisture when it cooks, softening crust below. The best pizza Margherita is topped with creamy *mozzarella di bufala*, made from water buffalo milk.

## 4 | Calzone

Pizza crust folded over to pocket ingredients (aka stromboli, panzarotti). In Italian, calzone means pocket or trouser. In the photo's background: a trough of "gravy" ready to pour inside.

## 5 | Chicago-style

Deep-dish or stuffed pizza. Chicago has many other styles, but the deep-dish pizza, invented in Chicago, is its signature.

## 6 | Cornicione

The technical Italian term for the collar or edge at the circumference of a Neapolitan pizza. Crust-lover's crust at Carminuccio's offers a titillating balance of crisp, crunch, and chew.

## 7 | D.O.C.

Created in 1955, the Denominazione de Origine Controllate sets standards for many Italian food products, including buffalo mozzarella cheese.

## 8 | EVOO

Extra-virgin olive oil, the cream of the crop. It has low acidity and a refined taste.

## 9 | Focaccia

A flatbread, similar to a pizza, but with minimal (or no) toppings. Waves of Grain Bakery in Cannon Beach, Oregon, is not a pizzeria per se, but its focaccia is a dandy stand-in.

## 10 | Grandma pizza

A pizza created in Queens, New York, that is cooked in a rectangular pan but has a thin crust and minimal toppings. Carlo's of Queens makes a beautiful grandma pizza, cut square with diagonal lines of tomato.

## 11 | Margherita

The classic Margherita pizza is made of San Marzano tomatoes, extra-virgin olive oil, fresh basil, mozzarella, and Pecorino Romano. Nothing more, nothing less. It is personal-sized, 12 to 14 inches in diameter, and the wood-burning oven in which it cooks should be hot enough that approximately 90 seconds is all the time it needs to cook through. Sporting the red (tomato), white (cheese), and green (basil) of the Italian flag, Grimaldi's pizza Margherita is among the nation's best.

## 12 | Marinara

Tomato sauce without meat. A classic Neapolitan topping, with or without cheese.

## 13 | Neapolitan

A thin-crust pizza with crushed tomatoes or sauce and, usually, mozzarella cheese.

## 14 | Party cut

A term popular throughout the Midwest and as far east as New Jersey. It refers to a pizza that is cut into squares rather than triangles. Either round or rectangular pizzas can be party cut. The seldom-heard antonym, referring to the triangular slice, is pie cut.

## 15 | Peel

The long-handled spatula on which pizzaioli assemble a pizza, then use to slide the pizza deep into the oven, move it around on the oven floor, and retrieve it when it is done. Sacramento, California: Peels at the ready by the oven at Masullo.

## 16 | Pesto

A concentrated spruce-green paste made of basil, olive oil, garlic, and pine nuts. Frequently spread on pizza in lieu of tomato sauce.

## 17 | Pizzaiolo

Pizza maker. The plural is pizzaioli. The feminine is pizzaiola (which also is the name for a tomato sauce flavored with oregano).

## 18 | Pumate

Sun-dried tomatoes, usually sold packed in olive oil. They have an intense flavor.

## 19 | San Marzano tomatoes

Firm plum tomatoes grown around Naples, especially good for pizza because they have few seed cavities and less sugar.

## 20 | Sicilian

Thick-crust pizza cooked in a pan that is traditionally served without cheese but with herbs, a thin brushing of tomato sauce, or garlic-anchovy paste. A slice from L&B in Brooklyn suggests the inexorable connection between great bread and great pizza.

## 21 | V.P.N.

Verace Pizza Napoletana, a worldwide organization that trains pizza makers and certifies that they are making pizza the traditional Neapolitan way.

