

# SAVEUR

# 9

Rum  
Drinks  
PAGE 30

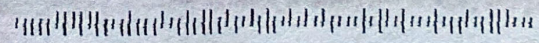
# ITALIAN PIZZA

PAGE 38

# GET AT IT PERFECT PIES AT HOME MAKE PERFECT



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IN THE SAVEUR  
**KITCHEN**

Discoveries and Techniques from Our Favorite Room in the House » Edited by Todd Coleman

**SPECIAL  
GUIDE:  
MAKING  
PERFECT  
PIZZA**

To make Naples-style pizza (see "The Gold of Naples," page 38) in your home kitchen, start with a pizza stone for even heat distribution. We love the easy-to-use Ceramic Chef's Grilling & Cooking Stone ①, which turns out evenly crisped crusts, and the Modernist Cuisine baking sheet by Baking Steel ②, a hefty metal slab that retains heat exceptionally well, reducing cooking time dramatically. KettlePizza Outdoor Pizza Oven Kit ③ sits between a kettle grill and its lid, converting the grill into a domed wood-fire oven. High heat is key when making Neapolitan pies, and CDN's Digital Infrared Laser Thermometer ④ tracks temperatures up to 1,022 degrees. For transferring pies to and from your stone, you'll need a pizza peel. The pros we know prefer perforated ones like Allied's Aluminum Perforated Pizza Peel ⑤, whose holes prevent pizza from sticking to its surface, but we also like the newfangled Exo Super Peel ⑥, whose cloth cover acts like a conveyor belt for pizza, helping pies slide easily on and off the board. Once pizza's out of the oven, you'll want to slice and serve it immediately. Unlike smaller models, the wider-than-average blade of Oxo's Good Grips 4-inch Pizza Wheel ⑦ doesn't get bogged down in toppings, while the streamlined horseshoe design of Rösle's Pizza Wheel ⑧ distributes pressure equally, making quick work of cutting the pie when it's ready to eat. —Judy Haubert

## The Right Stuff

The essential equipment for mastering Neapolitan-style pizza at home



MICHAEL KRAUS

*THE PANTRY, page 84:  
Where to order our favorite  
pizza-making equipment.*