

# The Cookbook: Twenty Style Cards

A free, printable set of recipe cards for the twenty classic pizza styles, edited by Gustavo Salazar Jr. Each card carries the story of a style and its typical composition - what the dough is like, and what usually goes on top. Cut them out, keep them by the oven, share them with friends.

## The Pantry: four shelves every card draws from

Dough (flour, water, yeast, salt) - Sauce (tomato, or oil/cream for white pies) - Cheese (low-moisture mozzarella, plus regional specialties) - Toppings (pepperoni and sausage in America, prosciutto and mushrooms in Italy). The composition lines below are typical, not recipes to follow.

### 1. Margherita

Naples, Italy | typical build: thin dough, tomato, fresh mozzarella, basil, olive oil

### 2. Neapolitan

Naples, Italy | typical build: hydrated dough, crushed tomato, fior di latte, olive oil, salt

### 3. Marinara

Naples, Italy | typical build: thin dough, tomato, garlic, oregano, olive oil; no cheese

### 4. Classic Italian

Italy, everyday style | typical build: thin crust, tomato or oil base, mozzarella, 1-2 toppings

### 5. Roman

Rome, Italy | typical build: oiled thin crust, tomato, mozzarella, anchovies or oregano

### 6. Sicilian

Sicily, Italy | typical build: tall airy dough, tomato, cheese, onions, breadcrumbs

### 7. New York

New York, USA | typical build: high-gluten dough, tomato sauce, low-moisture mozzarella, oregano

### 8. Chicago Deep Dish

Chicago, USA | typical build: buttery tall crust, mozzarella, chunky tomato sauce, sausage

### 9. Chicago Thin (Tavern)

Chicago, USA | typical build: cracker crust, tomato sauce, mozzarella, fennel sausage

### 10. California

California, USA | typical build: light crust, olive oil or light sauce, goat cheese, seasonal produce

### 11. Texas

Texas, USA | typical build: cornmeal crust, barbecue sauce, smoked brisket, cheddar, jalapeno

## 12. Detroit

Detroit, USA | typical build: rectangular dough, brick cheese, striped tomato sauce, cupped pepperoni

## 13. St. Louis

St. Louis, USA | typical build: unleavened crust, Provel cheese, oregano sauce, square cuts

## 14. Pepperoni

American favorite | typical build: hand-tossed dough, tomato sauce, mozzarella, pepperoni

## 15. Meat Lovers

American favorite | typical build: sturdy dough, tomato sauce, mozzarella, pepperoni, sausage, bacon, ham

## 16. BBQ Chicken

American favorite | typical build: crust, barbecue sauce, grilled chicken, gouda, red onion

## 17. Buffalo Chicken

American favorite | typical build: crust, buffalo sauce, chicken, mozzarella, ranch or blue cheese

## 18. Hawaiian

Fusion favorite | typical build: crust, tomato sauce, mozzarella, ham, pineapple

## 19. Four Cheese

Italian classic | typical build: crust, mozzarella, gorgonzola, parmesan, fontina, olive oil

## 20. Veggie Garden

Everyday favorite | typical build: crust, tomato or pesto, mozzarella, garden vegetables

