

TRENDS good fast food

Fast Food Redemption

Chefs are creating virtuous new kinds of hot dogs, hamburgers and pizza using artisanal methods and all-natural ingredients.



New York City's Pala serves its rectangular pizza by the foot.

elements of a perfect pizza

salt Anthony Mangieri of Una Pizza Napoletana in Manhattan likes **Sicilian sea salt** because "it's pure and wonderful."

flour 00 (double zero), the most finely milled flour, creates a super-crispy, chewy crust. Some pizza places use it on its own; others blend it with coarsely milled flours.

yeast Neapolitan-style pizza is traditionally made with fresh yeast, which comes in cake form and has to be refrigerated, but there's no consensus on whether fresh or dry ultimately results in a better pie. Pala in New York City uses the **Red Star** brand, a dry yeast.

tomatoes The universal choice is **San Marzano** (named after the region in Italy where they're grown).

"They stay wet when they're baked but aren't too pulpy or mealy like California tomatoes," says Mangieri.

cheese Serious pizza chefs use slightly tangy, ultracreamy **buffalo mozzarella** from Italy. It keeps well and stays moist, white and luscious while baking because of its high fat content.

oil Pizza artists favor a delicate **Umbrian or Sicilian olive oil** because it has enough flavor to hold up during baking but won't overwhelm the other ingredients. And it won't make the pizza greasy.

oven A wood-burning brick oven that gets as hot as **1200 degrees** can bake a pizza in 60 seconds, creating the crispiest crust while retaining the fresh flavors of the toppings.

