

the best pizza in the world

The best pizza in the world is a title that can spark passionate debates among food enthusiasts and casual eaters alike. Pizza, originally from Italy, has transcended borders and evolved into countless variations across different cultures. From classic Margherita to unique toppings that reflect local flavors, the quest for the best pizza is an exciting culinary journey. In this article, we will explore the origins of pizza, the various styles that have emerged, and highlight some of the best pizzerias around the globe.

Origins of Pizza

The roots of pizza can be traced back to ancient civilizations. The Egyptians, Greeks, and Romans all had their versions of flatbreads topped with various ingredients. However, the modern pizza we know today began to take shape in Naples, Italy, in the 18th century.

In 1889, the Margherita pizza was created in honor of Queen Margherita of Savoy. It featured the colors of the Italian flag: red tomatoes, white mozzarella, and green basil. This iconic dish laid the groundwork for what would become a global phenomenon.

Different Styles of Pizza

Pizza comes in many styles, and each has its own unique characteristics. Here are some of the most popular types:

Neapolitan Pizza

Originating from Naples, Neapolitan pizza is known for its simple, high-quality ingredients. It features a thin, soft crust that is slightly charred from being cooked in a wood-fired oven. The dough is made from flour, water, salt, and yeast, and it's typically topped with San Marzano tomatoes, fresh mozzarella, basil, and extra virgin olive oil.

New York-Style Pizza

New York-style pizza is characterized by its large, foldable slices and crispy crust. Unlike Neapolitan pizza, the dough is made with high-gluten bread flour, resulting in a chewier texture. It is usually topped with tomato sauce and mozzarella, with an array of toppings available.

Chicago Deep-Dish Pizza

Chicago deep-dish pizza is a far cry from its Neapolitan cousin. This style features a thick crust that resembles a pie, with the toppings layered beneath a hearty amount of cheese and tomato sauce. The crust is often

buttery and flaky, making it a filling option for pizza lovers.

Sicilian Pizza

Sicilian pizza is known for its rectangular shape and thick, spongy crust. It is often topped with a robust tomato sauce, onions, anchovies, and a blend of cheeses. The crust is baked in a pan, giving it a crispy bottom and a soft interior.

California-Style Pizza

California-style pizza is a creative take on traditional pizza, emphasizing fresh and local ingredients. It often features unconventional toppings, such as smoked salmon, goat cheese, and arugula. The crust is typically thin and crispy, allowing the toppings to shine.

The Best Pizzerias Around the World

While many pizzerias claim to serve the best pizza, a few stand out for their exceptional quality and unique offerings. Here's a list of some of the best pizzerias around the globe:

1. Da Michele (Naples, Italy)

Often regarded as the birthplace of the Margherita pizza, Da Michele has been serving its iconic pies since 1870. The pizzeria is known for its simple, high-quality ingredients and traditional wood-fired cooking methods.

2. Di Fara Pizza (Brooklyn, New York, USA)

Founded by Domenico DeMarco in 1965, Di Fara Pizza is famous for its handcrafted pies. Each pizza is made with fresh ingredients, and Domenico himself is often seen preparing the pizzas with meticulous care.

3. Pizzeria Bianco (Phoenix, Arizona, USA)

Chris Bianco's pizzeria has earned numerous accolades, including being named one of the best pizza places in the United States. The focus here is on artisanal ingredients and a wood-fired oven that gives the crust a unique flavor.

4. Pepe in Grani (Caiazzo, Italy)

This pizzeria is known for its innovative toppings and dough made from high-quality flour. Franco Pepe, the master pizzaiolo, has taken traditional Neapolitan pizza to new heights, earning critical acclaim.

5. **Giordano's (Chicago, Illinois, USA)**

Famous for its deep-dish pizza, Giordano's has been serving Chicago-style pizza since 1974. The stuffed pizza features a flaky crust filled with cheese and toppings, covered with a robust tomato sauce.

6. **Franco Manca (London, UK)**

Known for its sourdough crust, Franco Manca is a popular chain in London. The pizzeria focuses on fresh, organic ingredients and offers a variety of delicious toppings, making it a favorite among locals and tourists alike.

Pizza Trends and Innovations

As pizza continues to evolve, new trends and innovations are emerging in the culinary world. Here are some notable trends that are shaping the future of pizza:

- **Plant-Based Pizzas:** With an increase in vegetarian and vegan diets, many pizzerias are offering plant-based options. This includes cheese alternatives made from nuts and a variety of vegetable toppings.
- **Gluten-Free Crusts:** For those with gluten intolerance, gluten-free crusts have become a staple at many pizzerias. These crusts are often made from alternative flours, such as almond or rice flour.
- **International Flavors:** Pizzerias are increasingly experimenting with global flavors, incorporating ingredients like kimchi, curry, and even sushi into their pizzas.
- **Artisanal Ingredients:** Many pizzerias are focused on sourcing high-quality, local ingredients. This trend emphasizes the importance of sustainability and supporting local farmers.
- **Pizza Delivery Innovations:** The rise of food delivery apps has transformed how people enjoy pizza. Many pizzerias are now utilizing technology to streamline their delivery processes, making it easier than ever to get a hot pizza delivered to your door.

Conclusion

The search for **the best pizza in the world** is a rewarding adventure that leads to diverse flavors and traditions. From the rich history of Neapolitan pizza to innovative modern interpretations, each style offers a unique

experience. Whether you enjoy a classic slice in Naples or a creative pie in California, the joy of pizza transcends borders, bringing people together over a shared love for this beloved dish. No matter where you are in the world, there's always a perfect pizza waiting to be discovered.

Frequently Asked Questions

What city is known for having the best pizza in the world?

Many pizza enthusiasts argue that Naples, Italy, is home to the best pizza in the world, particularly due to its traditional Neapolitan pizza made with simple, high-quality ingredients.

What are the key ingredients of authentic Neapolitan pizza?

Authentic Neapolitan pizza typically includes San Marzano tomatoes, fresh mozzarella di bufala, fresh basil, and high-quality extra virgin olive oil, all on a soft, chewy crust.

Are there any famous pizzerias in New York City that are considered among the best?

Yes, pizzerias like Di Fara Pizza, Lombardi's, and Joe's Pizza are frequently mentioned as some of the best in New York City, each offering their unique take on classic pizza.

What makes Chicago-style pizza different from other types?

Chicago-style pizza is known for its deep-dish crust, which is thick and buttery, creating a pie-like structure that is filled with layers of cheese, toppings, and chunky tomato sauce.

Is there a trend in gourmet pizzas that has gained popularity recently?

Yes, gourmet pizzas featuring unconventional toppings like truffle oil, fig, prosciutto, and various artisanal cheeses have gained popularity, appealing to foodies looking for unique flavor combinations.

What is the significance of the World Pizza Championship?

The World Pizza Championship, held annually in Italy, showcases the skills of pizza makers from around the globe and highlights different styles and techniques, helping to elevate the craft of pizza making.

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