

Square Pies To Make At Home: From Roman Sicilian And Detroit To Grandma Pies And Everything In Between

Pizza is one of the world's most beloved foods. It's delicious, versatile, and relatively easy to make at home. But if you're tired of the same old round pies, it's time to branch out and try something new. Square pies are a great way to change things up, and they're just as easy to make as round pies.

In this article, we'll share some of our favorite square pie recipes from around the world. We'll cover everything from Roman Sicilian to Detroit to Grandma pies, so you're sure to find something you'll love.



Perfect Pan Pizza: Square Pies to Make at Home, from Roman, Sicilian, and Detroit, to Grandma Pies and Focaccia [A Cookbook] by Peter Reinhart

★★★★☆ 4.7 out of 5

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Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 189 pages



Roman Sicilian Pizza

Roman Sicilian pizza is a thick, focaccia-like pizza that's popular in Italy. It's made with a simple dough that's topped with tomatoes, mozzarella, and anchovies. Roman Sicilian pizza is typically baked in a rectangular pan, which gives it its characteristic square shape.



Ingredients:

** 1 pound pizza dough * 1 can (28 ounces) crushed tomatoes * 1 cup mozzarella cheese, shredded * 1/2 cup anchovies, chopped * 1/4 cup chopped fresh basil * Salt and pepper to taste * Olive oil, for greasing the pan*

Instructions:

1. Preheat oven to 500 degrees F (260 degrees C). 2. Grease a 9x13-inch baking pan with olive oil. 3. Stretch or roll out the pizza dough to fit the pan. 4. Spread the crushed tomatoes over the dough, leaving a 1-inch border around the edges. 5. Sprinkle the mozzarella cheese over the tomatoes. 6. Arrange the anchovies on top of the cheese. 7. Season with salt and pepper to taste. 8. Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly. 9. Remove from the oven and sprinkle with fresh basil. 10. Let cool for a few minutes before slicing and serving.

Grandma Pie

Grandma pie is a thin, crispy pizza that's popular in New York City. It's made with a simple dough that's topped with tomatoes, mozzarella, and Parmesan cheese. Grandma pie is typically baked in a sheet pan, which gives it its characteristic square shape.



Ingredients:

** 1 pound pizza dough * 1 can (28 ounces) crushed tomatoes * 1 cup mozzarella cheese, shredded * 1/2 cup Parmesan cheese, grated * 1/4 cup chopped fresh basil * Salt and pepper to taste * Olive oil, for greasing the pan*

Instructions:

1. Preheat oven to 500 degrees F (260 degrees C). 2. Grease a 12x18-inch baking sheet with olive oil. 3. Stretch or roll out the pizza dough to fit the baking sheet. 4. Spread the crushed tomatoes over the dough, leaving a 1-inch border around the edges. 5. Sprinkle the mozzarella cheese

over the tomatoes. 6. Sprinkle the Parmesan cheese over the mozzarella cheese. 7. Season with salt and pepper to taste. 8. Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly. 9. Remove from the oven and sprinkle with fresh basil. 10. Let cool for a few minutes before slicing and serving.

Detroit Pizza

Detroit pizza is a thick, focaccia-like pizza that's popular in Detroit, Michigan. It's made with a simple dough that's topped with tomatoes, mozzarella, and pepperoni. Detroit pizza is typically baked in a rectangular pan, which gives it its characteristic square shape.



Ingredients:

* 1 pound pizza dough * 1 can (28 ounces) crushed tomatoes



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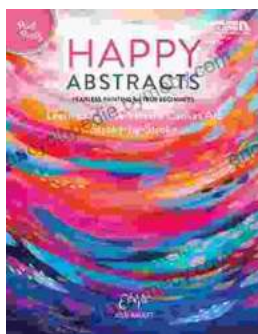
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