

# The Major Keys To Perfect Pizza!



Mention pizza, and the mouth starts to water

Crisp, bubbly crusts topped with the finest ingredients:

A pie fresh out of the oven envelops the senses with hypnotic

aromas and the promise of unforgettable flavors

*“I’m in love. I’m having a relationship with my pizza.”*

—Elizabeth Gilbert, Eat, Pray, Love



Any establishment that dares call itself an Italian restaurant should know the major keys to pizza worth having a relationship with, right?

### 3 MAJOR KEYS TO PERFECT PIZZA:

First: Oven



TAVOLA's Oven

As the saying goes, “To do a good job, one must have the finest tools.” When it comes to making pizza, the first and most important tool of any pizzaiolo is his oven. **At Tavola, the pizza oven is a brick-walled, wood-fired beauty designed and fabricated by Italy’s finest baker-engineers and constructed out of cement, brick and clay completely by hand.** The oven burns exclusively pure fruit hardwoods, making it a true wood-fired brick oven.



Baking Pizza

The first materials man used to bake were wood and fire. Up until the present day, wood is still the preferred fuel for certain types of baking, such as pizza ovens. Benefits of a wood-fired oven include long burning times; **its domed shape maintains stable temperatures while simultaneously allowing internal temperatures to climb to levels unattainable by conventional ovens.** The high heat blisters the crust and toppings immediately while leaving the rest of the surface tender; furthermore, the pizza is imbued with the characteristics of the wood for another dimension of flavor.

## SECOND: INGREDIENTS



TAVOLA BLACK TRUFFLE PIZZA

Tavola's pizza crusts are made in the traditional way, **without additives and only consisting of flour, water, salt and yeast**. For the flour, they'll only use Italy's finest "0" and "00" grades, which refer to the fineness of the grind and protein content. Did you know that the best dough is often created from a proprietary mix of different flours? Thus, it comes as no surprise that Tavola's exemplary crust is the result of a custom blend for each batch.



TAVOLA FOIE GRAS PIZZA

Tavola's pizza toppings transcend the simple traditional ingredients to include some of Italy's other fine foodstuffs, including **black truffle cream, foie gras, prosciutto and more** for luxurious combinations befitting its exemplary foundation.

### THIRD: TECHNIQUES



TAVOLA's CHEF

Naples is traditionally credited as the birthplace of pizza, so it stands to reason that the **best pizza utilizes the traditional techniques** that originate from the southern Italian city. At Tavola, chefs employ these methods to **make sure each based is tossed to exacting standards** before going into the wood-fired oven and emerging crisp and puffed on the outside, with a crumb perfectly calibrated between chewy and tender.

The process is **completed entirely by hand**, from mixing dough to kneading—no machines or even rolling pins are used. The dough proofs for three-to-five days before baking. When the time comes,

chefs not only have to pay attention to the disk they're kneading and tossing, they keep an eye on each pie going in and out of the fiery furnace (each pizza only bakes for an average of one minute before coming out) making sure that differently topped pies land in the right position in-oven for optimal cooking. A well-timed ballet results in one pizza after another emerging puffy-crust and blistered on the base, bubbling and sizzling on top.

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Tavola's wood-fired oven has been the centerpiece of the restaurant ever since the fires were first lit in 2008. Since then, crackling wood, flickering flames, rising smoke and wafting scent of smoke turn each dining experience into a feast for all five senses.



TAVOLA BLACK TRUFFLE PIZZA

Spring is here and that means it's time for mouth-watering pizza in  
front of the hearth!

From a base of luxurious black truffle add the finest ham, forest  
mushrooms and rich cheeses

Bite into a slice, follow with a sip of red wine

It's enough to make you love the coming season.

\*Some pictures and text from the network.

### **Beijing Tavola Italian Dining**

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