

Ingredients of Pizza Napoletana

(Articles written by Preston Porter)

Our authentic Naples style pizza calls for a demanding recipe and difficult cooking process. For starters, only a wood fired stove, using very particular types of wood at different phases of the cooking process can be used.

Additionally, ALL ingredients must be imported direct from Italy. Our exclusive list of ingredients for our famous Pizza Napoletana includes:

- Caputo 00 Flour
- San Marzano tomatoes
- Extra virgin olive oil
- Water Raised Buffalo mozzarella

Bufala Mozzarella

If you've ever had Buffalo Mozzarella, then you know what love tastes like. Our pizza consultant Anthony Mangieri of *Una Pizza Napoletana* says that Bufala Mozzarella has "the magic" other mozzarella cheese doesn't.

While regular mozzarella is made with cow's milk, Bufala or Buffalo, Mozzarella (not to be confused with the spiciness of *buffalo* wings) is made with milk from Italian water buffalo. What's the difference? The **taste** (aka the magic). The milk from water buffalo is creamier, and while not very good for having with a bowl of cereal, it's perfect for making one of Italy's most desired cheeses. Bufala Mozzarella is so valued, the "Mozzarella di Bufala Campana" Association monitors production quality and location, making sure producers comply with the government declared DOC (Designation of Origin) status Bufala Mozzarella was given in 1993.

That said, it's no surprise that Pizza Napoletana and Bufala Mozzarella are a match made in heaven (or in this case, Italy). "When you take it out of the oven," says Mangieri "the pizza looks like it has some life. It's shiny and glistening." Bufala Mozzarella melts differently on the pizza, and in turn adds a delicious, truly Italian taste to the Pizza Napoletana experience. There are people around the world, including a few in the US, that are trying to produce Bufala Mozzarella. But staying true to form, we import all our Bufala Mozzarella from Italy to ensure that it has the magic we're looking for; we wouldn't dream of using any ingredients short of magical in making our Pizza Napoletana, **"The Best Pizza in New Jersey."**

Caputo 00 Flour



Caputo 00 Flour is the Italian flour to end all flours. The King of flours when it comes to making pizza, and especially when it comes to making *authentic* Pizza Napoletana. Authentic, to us, means using only the finest ingredients, which is exactly what Caputo 00 flour is. The “00” classification refers to how finely the flour is milled, and is an indication of the highest quality possible. Consider the Caputo’s “00” status the flour equivalent to the DOCG status of an Italian wine. Or like the “00” spy status of James Bond; Caputo is the top (not so secret) agent of all Italian flours.

Caputo flour is made with the 100% of the best grains (no additives), and is the Holy Grail to pizza makers because of it. Molino Caputo keep an extraordinarily close eye on their flour production, importing flours from all over the world, carefully monitoring every aspect of the flour using electronic ovens, and making miniscule adjustments to keep their high quality flour incredibly consistent. Having a gluten content of only 11%-12% keeps the flour light, which translates spectacularly into the lightness of our well made Naples style pizza. The result is a dough with enough elasticity to be shaped into our thin, Napoletana style pizza, but enough resistance to keep a beautifully risen crust.

After just three minutes of being cooked at 800°F in our all wood burning oven, the Caputo comes to life in the form of truly authentic *Pizza Napoletana*. Made with the finest Caputo “00” flour, topped with the freshest ingredients, and made with the true spirit of Naples in mind, we’re proud to serve you what we (and many others) honestly consider to be “**The Best Pizza in New Jersey.**”

Liguria Olive Oil

The *extra* in extra virgin olive oil is a counter intuitive term; extra virgin olive oil is the highest quality olive oil, made from the finest olives with *no extra* additives whatsoever. It’s been said extra virgin olive oil isn’t made, it’s *found*. The great Greek poet Homer referred to olive oil as “liquid gold.” We couldn’t agree more. And fortunately, we know where to find the best *liquid gold* around: Liguria, Italy. Olives grow particularly well in this region of Italy because of its mild climate, and the oil made from them is famous for being some of the richest and healthiest in the world.

Practically its own food group in Italian cooking, olive oil is great for health and digestion. It contains vitamins, essential acids, and helps in digesting fatty substances. Extra virgin olive oil is substantially better for you because it retains the nutrients taken out in other forms of refined/processed olive oil. American author William Kennedy remarked on this saying, “*Italians...seemed never to die. They eat olive oil all day long...and that’s what does it.*”

Traditional Pizza Napoletana calls for a light drizzling of extra virgin olive oil, which is exactly what we give it. Except we actively search the Italian olive oil market to make sure we're drizzling the best extra virgin olive oil currently available. Our constant and near obsessive quest for the best of the best ingredients makes our Pizza Napoletana not only authentic, but "[The Best Pizza in New Jersey.](#)"

San Marzano Tomatoes

Here in the Garden State of New Jersey, we know a thing or two about tomatoes. But we've always wondered two things: are tomatoes a fruit or a vegetable, and which ones make the best sauce for Pizza Napoletana? While the debate over tomatoes being a fruit or veggie is never really settled, (legally considered a vegetable, while biologically more similar to a fruit) the verdict to the second question is in: San Marzano.

The San Marzano tomato isn't your average tomato. Right off the bat, you can see their unusual shape, but inside is where their uniqueness really shines. Used by top chefs around the world for their thicker flesh, fewer seeds, and stronger taste, San Marzano tomatoes are widely considered to make the best sauce in the world. When it came to making our authentic Pizza Napoletana, there was only one choice: *the best*.

From the very beginning, San Marzano tomatoes and Pizza Napoletana have gone together like peanut-butter and jelly (only much tastier, and much more Italian). The first San Marzano tomato seeds were rumored to have been a gift from the Kingdom of Peru to the Kingdom of Naples in 1770. The tomatoes were grown in the rich volcanic soil near *Mount Vesuvius* surrounding Naples, and were henceforth known as the only tomatoes that could be used for making authentic Pizza Napoletana. Although clones of San Marzano tomatoes are now grown all over the world, the climate and soil composition near Naples still makes for the best growing environment; that's why we import all the San Marzano sauce for our pizzas directly from Italy. It's one more step we take in bringing the authentic feel and taste of Naples style pizza to you, and one more key detail that makes our pizza "**The Best Pizza in New Jersey.**"