

# Square Pies to Make at Home: From Roman Sicilian and Detroit to Grandma Pies and More

Pizza, that beloved culinary creation, has captivated the taste buds of people worldwide for centuries. While the classic round pizza is the most well-known, square pizzas offer their own unique appeal with their distinctive shapes, flavors, and textures.



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

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From the thick and airy crusts of Roman Sicilian pizza to the crispy, caramelized corners of Detroit pizza, to the thin and flavorful Grandma pies, square pizzas offer a delightful variety to explore. In this comprehensive guide, we'll delve into the world of square pizzas, uncovering their origins, unique characteristics, and providing detailed recipes and techniques for you to create these delectable treats in your own home.

# **Roman Sicilian Pizza**

## **Origin and History**

Roman Sicilian pizza, also known as Sfincione or Sfinciuni, has a rich history dating back to the 16th century in Palermo, Sicily. It is said to have originated as a street food, sold by vendors who would cry out "Sfinciuni!" to attract customers.

Traditionally, Roman Sicilian pizza is made with a thick, focaccia-like crust, topped with tomatoes, onions, anchovies, and a sprinkling of oregano. The dough is allowed to rise for several hours, giving it a light and airy texture.

## **Unique Characteristics**

- Thick, focaccia-like crust
- Topped with tomatoes, onions, anchovies, and oregano
- Long rising time for the dough, resulting in an airy texture
- Cut into square or rectangular pieces

## **Recipe**

### **Ingredients:**

- For the dough:
  - 500g (3 1/2 cups) strong flour, plus extra for dusting
  - 10g (2 teaspoons) active dry yeast
  - 15g (1 tablespoon) fine sea salt
  - 350ml (1 1/2 cups) cold water

- For the topping:
  - 1kg (2 lbs) ripe tomatoes, peeled and diced
  - 2 large white onions, thinly sliced
  - 12 anchovy fillets, chopped
  - 1 teaspoon dried oregano
  - Salt and pepper to taste

### **Instructions:**

1. To make the dough, combine the flour, yeast, salt, and cold water in a large bowl.
2. Mix well until a dough forms. Turn the dough out onto a lightly floured surface and knead for 10-12 minutes until smooth and elastic.
3. Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour or until doubled in size.
4. While the dough is rising, preheat the oven to 220°C (425°F).
5. Punch down the dough and stretch it out into a 12x16 inch (30x40 cm) rectangle on a lightly floured surface.
6. Transfer the dough to a baking sheet and spread the tomato sauce over the top, leaving a 1-inch (2.5 cm) border.
7. Top with the onions, anchovies, and oregano. Season with salt and pepper to taste.
8. Bake in the preheated oven for 20-25 minutes or until the crust is golden brown and the toppings are cooked through.

9. Let cool for a few minutes before slicing and serving.

## **Detroit Pizza**

### **Origin and History**

Detroit pizza is a unique style of pizza that originated in the Motor City in the 1940s. It is characterized by its thick, crispy crust and its use of brick cheese, a Wisconsin-based cheese with a sharp, tangy flavor.

Detroit pizza is typically made in a rectangular pan, which gives it its square shape. The dough is allowed to rise in the pan, creating a crispy and flavorful crust. The toppings are then added, and the pizza is baked until the cheese is melted and bubbly.

### **Unique Characteristics**

- Thick, crispy crust
- Baked in a rectangular pan
- Topped with brick cheese
- Often topped with pepperoni and other classic pizza toppings

## **Recipe**

### **Ingredients:**

- For the dough:
  - 500g (3 1/2 cups) strong flour, plus extra for dusting
  - 10g (2 teaspoons) active dry yeast
  - 15g (1 tablespoon) fine sea salt
  - 350ml (1 1/2 cups) cold water

- For the topping:
  - 500g (1 lb) brick cheese, grated
  - 200g (7 oz) pepperoni slices
  - 1 small white onion, thinly sliced
  - 1 green bell pepper, thinly sliced
  - Salt and pepper to taste

### **Instructions:**

1. To make the dough, combine the flour, yeast, salt, and cold water in a large bowl.
2. Mix well until a dough forms. Turn the dough out onto a lightly floured surface and knead for 10-12 minutes until smooth and elastic.
3. Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour or until doubled in size.
4. While the dough is rising, preheat oven to 250°C (480°F).
5. Grease a 12x16 inch (30x40 cm) rectangular baking pan.
6. Punch down the dough and stretch it out into a rectangle that is slightly larger than the baking pan.
7. Transfer the dough to the prepared baking pan and press it into the corners and sides, creating a thin crust.
8. Sprinkle the grated brick cheese evenly over the dough.
9. Top with the pepperoni, onions, green peppers, and season with salt and pepper to taste.

10. Bake in the preheated oven for 20-25 minutes or until the crust is golden brown and the cheese is melted and bubbly.
11. Let cool for a few minutes before slicing and serving.

## Grandma Pizza

### Origin and History

Grandma pizza is a unique style of pizza that originated in Long Island, New York in the 1960s. It is characterized by its thin, crispy crust and its use of simple and fresh ingredients.

Grandma pizza is typically made on a sheet pan. The dough is stretched out thin and then topped with a layer of tomato sauce, mozzarella cheese, and a sprinkle of grated parmesan cheese. The pizza is then baked until the crust is golden brown and the



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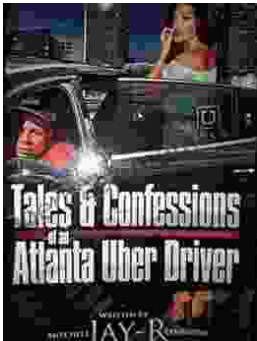
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