

World popular Italian Pizzas

World popular Italian Pizzas Hardly few nations are proud to say that their national food has become an international phenomenon. However, Italy has two such dishes namely, pastas and pizzas. The Italian pizza can be segregated into two categories, Italian pizza and pizzas being sold around rest of the world. The pizza in America falls under two categories: thick and cheesy Chicago style pizza and thin and traditional New York pizza. However, the typical Italian pizza is simply delicious.

Origin of pizza Pizza is the basic form of seasoned flatbread and it has an elaborate history. The word pizza comes from a Latin word 'pinsa' which means flatbread. It is believed that the Roman soldiers gained a taste for the Jewish Matzoth while staying in Rome. They went back home and developed a similar food. During the middle ages, these pizzas started taking more of a modern appearance and even their taste modernized. The peasantry took some time and added some ingredients to give it a modern touch. They added olives and herbs on top of the pizza. The introduction of the Indian Water Buffalo gave pizza a new dimension with the production of Mozzarella cheese. This cannot be replaced even by the Italian pizza. No Italian pizzeria uses shredded cheese like the Americans style does.

Traditional Pizza The Pizza Margherita is set as a standard pizza; however there are numerous other types of pizzas found in Italy today. The pizzas from Pizzeria were recognized as round shaped and are cooked in the wooden fire oven. The regional varieties like Pizza Marinara are worth tasting. It is a traditional Neapolitan pizza which includes oregano, lots of garlic and anchovies. The Pizza Naopli tomato anchovies and mozzarella, Capricciosa has toppings of prosciutto, mushrooms, olives, artichoke, and boiled egg. However, Pizza Pugliese uses local olives and capers while Pizza Veronese has mushrooms and soft Prosciutto crudo. The pizzas that are from Sicily have various types of toppings like seafood, hard-boiled eggs, peas and green olives. Besides these, regional styles are also popular across Italy. Quattro Formagi makes use of the combination of cheese, mozzarella and three types of local cheese. The Italian tuna makes a good combination with the marine products. Quattro Stagioni pizza represents four seasons and also makes a good pizza along with Liguria. There are hundreds of toppings and all are delicious.

New trends and Italian pizzas In these recent years, pizzas with rughetta and pomodoro pachino have become very popular. Mozzarella di bufala is becoming the most preferable. A new trend that has gained popularity is the emergence of the sweet pizzas. The traditional Italian pizzerias are trying to accommodate this trend by using some unique and excellent ingredients that makes the pizzas tastier. While ordering a pizza in an Italian pizzeria, one has to keep in mind that the product is of personal choice. Some places outside Italy have hardly any piaszzioli that keeps their homeland traditions alive. The ingredients are the same. However, the taste isn't. When one tastes the Italian pizza, one would not like any other pizza in the world.