

Decked out in diamonds, Sophia Loren makes pizza in Hollywood in 1958.



HOW TO FIND THE PERFECT PIZZA

An Interview With Anthony Mangieri

Mangieri is the chef and owner of Una Pizza Napoletana in New York City.

Pizza is more than just fast food. For the passionate, it's a source of endless debate about crust, cheese, sauce, toppings, the quality of ingredients, and the oven you cook it in. Knowing some tricks of the trade will make it easy to seek out your own slice of heaven.

- **Check out the facilities.** When you walk into the restaurant, look for a wood-fire oven—a large brick kiln with a burning fire. The heat it generates cooks the crust perfectly; it will be crispy, yet still chewy and soft, and the ingredients will be cooked just enough for the flavors to combine, but not so much that they lose their form or taste. The place should smell slightly smoky (that's from the oven)

and like a really good baker (that's the dough cooking). But you don't want to smell grease. I know a lot of people associate that aroma with a slice, but trust me, it's not the sign of an amazing pizza.

- **Watch them work.** For the best crust, the dough needs to be freshly made that day. Keep an eye on the pizza-maker—if he kneads the dough very gently with his hands, not a rolling pin, you know it probably was. If he's stretching the dough and lifting it in the air and really slapping it down hard on the counter, it's probably been overmixed, made with low-quality ingredients, and kept in the refrigerator or frozen for quite a while.

- **Keep it thin.** A lot of people like the deep dish, but I'm a traditionalist. I believe that crust should just be a flat piece of bread with a little topping. As for toppings, pizza with a lot of them—such as ricotta, pesto, and black olives—is always going to taste

decent because those kinds of strong flavors will make up for a bad crust, the wrong oven, and a bland sauce. But when all the right elements are in place—fresh dough, a wood fire, amazing ingredients—the pizza really only needs light toppings. My absolute favorite combination is ripe tomatoes, good buffalo mozzarella, Sicilian extra virgin olive oil, a sprinkling of sea salt, and fresh basil. That's it.

- **Time it right.** Take note of how fast your pizza is cooked. It should really be in and out of the oven in three minutes. The speed is important because you want all the ingredients to cook in such a way that nothing gets dried out on the one hand, or soggy on the other. There's no life left in a pizza that's been cooked and is sitting out there on display, waiting to be bought and then reheated. Your pizza should be cooked fresh for you. You haven't had a good pizza until you...

INTERVIEW BY JESSICA B. MATLIN, PHOTOGRAF BY ROBERTO DI CARO
PIZZA BY DAVID COOK LE POER TRENCH

Beauty Secret

Thanks to clever—if kitschy—packaging, a new beauty line from Los Angeles-based company Booty Parlor has caught the eye of Hollywood shoppers such as Cameron Diaz, Gretchen Mol, and Tori Spelling. The products aren't actually makeup: They're travel-size vibrators masquerading as lipstick, mascara, and nail polish. "Tuck them in your purse or set them on your vanity, and no one will know your secret," says Dana Myers, cofounder of Booty Parlor. Just smile discreetly whenever someone asks how you got that delightfully rosy glow. —ELLEN MILLER



The Wink Wink, Touch Up, and Liptrick are all available at bootyparlor.com—batteries included, of course.