Pepperoni + Margherita Pies

HEARTY

YIELD
Toppings for one 16 in pie each, 8 slices

ACTIVE
15–30 min per pie

OVEN
550 °F (288 °C)

EQUIPMENT
Same setup as the New York–Style Pizza card · Paper towels

Dough, stretch, launch, bake and broiler exactly as on the **New York–Style Pizza** card. Each table counts the whole pie, so "per serving" is one slice.

#	INGREDIENT	MASS	VOLUME	PROCEDURE
CLASSIC PEPPERONI				
1	Cheese pie, as on the main card	824 g	1 of 3	Slice the stick yourself, ⅛ in. Build the cheese pie, then lay the pepperoni on top of the cheese, edges just touching. Natural casing cups and chars under the broiler.
	Pepperoni, Boar's Head natural casing, *⅛ in thick*	85 g	≈33 slices	

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Cheese pie, as on the main card	824 g	1,899	4,441	89
Pepperoni, Boar's Head natural casing	85 g	394	1,731	18
Total		**2,293**	**6,171**	**108**
Per serving (1/8)		**287**	**771**	**13**

Nutrition: Boar's Head Natural Casing Traditional Pepperoni label (FDC 2565747). Optional Scarr's-style jalapeño slices before, hot honey after: not counted.

#	INGREDIENT	MASS	VOLUME	PROCEDURE
MARGHERITA (LUCALI STYLE)				
1	Mozzarella di bufala, DOP, *torn, drained*	90 g	≈⅔ ball	Night before: tear the buffalo mozzarella into curd-sized pieces and drain on paper towels, uncovered, in the fridge. Take out 1–2 h before baking.
2	Dough + sauce, from the cards	629 g	1 ball + 145 g	On the stretched dough: sauce, then the mozzarella, then the buffalo spread out. No Pecorino. Bake as on the main card. Out of the oven: Parm, basil torn over the hot pie, then the oil. If it pools, add the buffalo 2 min in next time.
	Mozzarella, Galbani whole milk, *grated*	110 g	≈4 oz	
	Parmigiano-Reggiano, *grated*	7 g	≈1½ tbsp	
	Basil, fresh	3 g	8–10 leaves	
	Olive oil, extra-virgin	18 g	4 tsp	

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Mozzarella di bufala, DOP	90 g	285	690	15
Dough + sauce, from the cards	629 g	1,221	3,222	43
Mozzarella, Galbani whole milk	110 g	330	696	22
Parmigiano-Reggiano	7 g	27	82	3
Basil, fresh	3 g	1	0	0
Olive oil, extra-virgin	18 g	159	0	—
Total		**2,023**	**4,692**	**83**
Per serving (1/8)		**253**	**586**	**10**

Nutrition: Il Villaggio Mozzarella di Bufala Campana DOP label (FDC 1884913) as the DOP reference; SR Legacy (Parmesan, basil, oil).