

4 MOBILE PIZZA OVENS

Pizza made on the go? It sounds unlikely—given how hot ovens have to get for first-class pizza—but these four mobile outfits show us how it's done.

1 MOTO BENE ATLANTA, GA

French Culinary Institute grad Dan Latham was working for Mario Batali before he started towing this portable pizza oven to Atlanta-area farmers' markets. After firing it up, he shops around the market for toppings like onions and sausage. The cheese, which comes from a local family-owned dairy called Johnston Family Farm, is creamy and generously applied, and the sauce is made from San Marzano tomatoes. Latham turns out some perfectly baked crusts with a nice char and good hole structure.

2 WY'EAST PIZZA PORTLAND, OR

Pizza from a corrugated-side Brady Bunch-era camper? It may be one of the coolest street-food vehicles you've seen. Husband-and-wife owners Squish and Red make only 22 balls of dough a night, so if you're looking for a pie, you have to get there early. All dough is made by hand in the Wy'east camper. The pre-ferment starts the night before and goes 12 hours, then the final dough is mixed and ferments for another 6, for a

total of 18 hours. The pizza, which comes from a teeny oven that can turn out only one at a time, is more of a thin-crust New York style than a Neapolitan style (page 98). But the crust is crisp-chewy and nicely browned, and the toppings and sauce are top-notch.

3 VERACI SEATTLE, WA

Marshall Jett and Errin Byrd have been plying their craft from portable pizza carts since 2004. They started showing up at farmers' markets in the Ballard neighborhood of Seattle, cooking pizzas with fresh toppings bought right there from the stands. They eventually expanded to three portable ovens, which they've designed and built themselves using a special refractory clay mixture that can withstand temperatures up to 1300°F. Not that they *cook* pizza at that crazy heat—it would quickly become charred beyond recognition, so they normally cook it between 900°F and 1100°F for less than two minutes, which gives it a crispy, chewy thin crust.

4 PIZZA MOTO BROOKLYN, NY

Dave Sclarow debuted Pizza Moto at the Brooklyn Flea, a weekend flea market in the Fort Greene neighborhood of Brooklyn, in 2008. The mobile trailer-mounted oven cranks out Neapolitan-style, wood-fired pies that are adequately crisp-chewy with a fairly airy hole structure. They're topped with sauce made from San Marzano tomatoes and creamy, fresh mozzarella from Aiello's in nearby Carroll Gardens. Straight from the oven, they get a liberal dusting of grated grana Padano cheese and a pour of very fragrant extra-virgin olive oil.