



## THE HOME PIZZERIA

Never mind DiGiorno. Renowned pizza maker Tony Gemignani offers up the tools (and tips) you need to make a perfect pie in your own oven. INTERVIEWED BY SETH KELLY



### ▲ VILLAWARE PIZZAGRILL BBQ PIZZA STONE

"A hot pizza stone produces a crispy crust and keeps the toppings from overcooking. Villaware's pizza stone comes with a rack that fits into your grill. Gas barbecues can get hotter than your

typical domestic oven — 600 to 700 degrees. But you can take the stone out of the rack and use it in your home oven, making it a versatile tool to have around." [\$75; [cookware.com](http://cookware.com)]

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