

Time Out

Exclusive
Andrew
Garfield

Kuala Lumpur

35

new restaurants

Cafés & bars to try now

PLUS Top 10
local bands

+ The year's biggest movies

JUNE 2014 Issue 75 MAKE THE MOST OF YOUR CITY RM6.90 www.timeoutkl.com

KDN: PP15504/09/2013/032 892
ISSN: 1985-4560



06

9 771985 456007

MIKEY'S ORIGINAL NEW YORK PIZZA

Take in a sliver of the Big Apple in the heart of Bangsar, where floppy pizza is served by the foot-sized slice. Native New Yorker Michael Helfman managed to lure notorious pie man Andrew Bellucci to our shores, and the ovens of

Mikey's have been full ever since. We suggest you start with the NY classic (tomato-based Mozzarella and olive oil) before progressing to the others (five-cheese, meatball, or buffalo chicken). To up the carb intake, cheese-doused waffle fries are at your service.

17 Jalan Telawi 2, Bangsar (03 2202 0080/www.mikeyspizza.com.my). Mon–Thu & Sun, 6–10pm; Fri–Sat, 6–11pm. \$\$\$



Learn the differences between New York pizza and Italian pizza, according to the owner of Mikey's, Michael Helfman.



ITALIAN PIZZA



NEW YORK PIZZA



Crust

Dough is usually rolled out and chucked into a wood-fired oven for mere minutes, resulting in a fluffier, breadier pizza base with crispy, risen sides. The thin crusts require minimum cooking.

Dough is immediately cold-fermented in the fridge after kneading to allow the gentle rising of yeast and the breaking down of gluten. After rest, the dough is cooked in an oven at very high heat for even cooking.

Topping

Toppings are fresh, and can include prosciutto, speck and handful of leaves. Though hard cheeses are used, soft white cheeses are equally common.

Pepperoni, meatballs, Italian sausages, steak and pineapple are typical toppers. Cheese is usually baked to a blister for a golden finish.

Size

Average size: about 14 inches, and easy to eat with cutlery.

Standard pizzas are 18 inches, and are best eaten using the 'lift, fold, bite' technique.