ABSTRACT

A pizza, including a base central area, a crust surrounding the base central area, at least one topping in the base central area, wherein the crust includes a plurality of crust pillows divided by indents extending across the crust. A method of making a pizza, including forming pizza dough into a pizza shape including a base central area and a crust area, indenting the crust area to provide crust segments extending between adjacent crust area indents, and baking the pizza dough to make a pizza having bulbous crust pillows divided by crust area indents.

[Use FIG.3 for Abstract publication]