The reason I why enjoy making pizzas so much is because the possibilities while making them are endless. There are so many combinations of toppings that can be used by the person who is the one who is making the pizzas. These combinations of toppings can show creativity. These combinations can also show culture. There are many different types of pizza crusts, and true pizza chefs will know what the secret is to making each type of pizza crust to turn out in a way that is perfect each and every single time they make the crust. It is true that there are premade doughs and dough mixes that are available for purchase in grocery stores. The true pizza chef will make his or her own dough from scratch. The true pizza chef will do this using just a few common ingredients. Those ingredients are flour, yeast, salt, and water. Another option is to add just a bit of olive oil. Some people like to add olive oil because it can create a crust that is crispy on the outside but that is also chewy on the inside.