



13650 11 Mile Road • Warren, MI 48089 • 586.498.8000

# Upper crust pizza

By Linda Shepard  
C & G Food Writer

It's all about the crust.

"Americans think pizza crust is a vehicle for toppings," said Curtis Nordeen, owner of the new Crust pizza restaurant in Rochester Hills. "Italians say the crust is supreme."

Nordeen, who owns Crust with partner Jon Sherer, said his pizza dough is made very carefully of just Harvest King flour, with no bleach or bromides.

"Just flour, water, salt and yeast, cooked in an 850 to 900 degree oven," he said. "We have a very pure product." The flour naturally caramelizes and blisters, with no need for the honey or oil used by many other pizza makers, he said.

"It's a science," Nordeen said. "We destroyed a lot of pies figuring it out — there is a lot of subtlety and nuance — but we finally got it how we wanted it."

Crust, located on Rochester Road north of Auburn Road, delivers an urban contemporary atmosphere, an elegant yet casual spot to enjoy a Margherita pizza topped with fresh mozzarella and hand-torn basil while sipping a glass of wine.

"We have 35 wines, we offer each one by the glass, bottle or flight," Nordeen said.

A flight offers a taster's choice for sampling. Along with pizza, Crust serves up several "small plate" appetizers, salads and pasta dishes, such as lasagna Florentine and linguini with shrimp.

Nordeen was formerly employed by the Capitol Grille at the Somerset Collection in Troy, and Sherer owned several local businesses before the two collaborated with Crust.

"We'd been talking about doing something together like this," Nordeen said.

While visiting a Minneapolis pizza restaurant that delivered Italian — not American style — pizza, Nordeen said he "fell in love at first bite."

"We started with great pizza, and then built everything else around it," he said.

"We asked ourselves, 'How good can we make it; what is the best it can be?'"

A second Crust is planned to open in Bloomfield Township, on 15 Mile Road at Telegraph, in August.

*You can reach Linda Shepard at [lshepard@candgnews.com](mailto:lshepard@candgnews.com)*