

The Pizza Bible The Worlds Favorite Pizza Styles From Neapolitan Deepdish Woodfired Sicilian Calzones And Focaccia To New York New Haven Detroit And More

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~~Title: The Pizza Bible - The World's Favorite Pizza Style from Neapolitan, Deep Dish; Wood Fired; Sicilian, Calzones and Focaccia, to New York, New Haven, Detroit and More Author: Tony Gemingnami Published: 10-28-14 Publisher: Ten Speed Press Pages: 320 Genre: Food & Wine Sub Genre: Baking; Pizza; Cooking; Italian ISBN: 978067746058 ASIN: B00JYWW490 Reviewer: DelAnne Reviewed For: NetGalley My Rating: 5 Stars. .~~

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Shares pizza recipes representative of nine different regional styles, from Neapolitan and Roman thin to Chicago deep-dish and Californian, and reveals secrets for making delicious pizza in home kitchens.

A comprehensive guide to making pizza, covering nine different regional styles--including Neapolitan, Roman, Chicago, and Californian--from 12-time world Pizza Champion Tony Gemignani. Everyone loves pizza! From fluffy Sicilian pan pizza to classic Neapolitan margherita with authentic charred edges, and from Chicago deep-dish to cracker-thin, the pizza spectrum is wide and wonderful, with something to suit every mood and occasion. And with so many fabulous types of pie, why commit to just one style? The Pizza Bible is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more than seventy-five recipes covering every style you know and love, as well as those you've yet to fall in love with. Pizzaiolo and twelve-time world pizza champion Tony Gemignani shares all his insider secrets for making amazing pizza in home kitchens. With The Pizza Bible, you'll learn the ins and outs of starters, making dough, assembly, toppings, and baking, how to rig your home oven to make pizza like the pros, and all the tips and tricks that elevate home pizza-making into a craft.

In this cookbook, you will see the step-by-step guide to create delicious dinners featuring pizza for your family and friends. Homemade pizza is expertly achievable with the easy-to-follow directions and delicious recipes. Discover more than 50 recipes for amazing pizzas, from classic favorites to new flavor combinations, plus easy side dishes, salads, and more. Whether you're looking for family-friendly recipes for weeknight meals or menus for weekend parties, this helpful guide offers an arsenal of great ideas for pizza lovers everywhere. With this cookbook to get you and your kids have a nice time together, Let's Make Pizza! has taken family pizza night back to basics in the best of ways. You'll find a good ideas offerings with simple sauce and dough recipes. Bring the family together by saying Let's Make Pizza! and create some memorable moments in the kitchen tonight.

When Tossing Tony is invited to the World Pizza Championship in Italy, he forms a team with Quick Ken, Strong Sean, Mighty Mike, Silly Siler, and Famous Joe, along with a top secret, incredible routine for the competition. Includes a recipe for pizza and instructions for tossing pizza dough.

The James Beard and IACP Award-winning author of Flour Water Salt Yeast and one of the most trusted baking authorities in the country proves that amazing pizza is within reach of any home cook. "If there were ever to be a bible for all things pizza--and I mean all things--Ken Forkish has just written it."--Marc Vetri, author of Mastering Pasta and owner of Vetri The Elements of Pizza breaks down each step of the pizza-making process, from choosing a dough to shaping your pie to selecting cheeses and toppings that will work for your home kitchen setup. Forkish offers more than a dozen different dough recipes--same-day "Saturday doughs" that you can make in the morning to bake pizza that night, levain doughs made from a naturally fermented yeast starter, and even gluten-free dough--each of which results in the best, most texturally sublime crust you've ever made at home. His clear, expert instructions will have you shaping pies and loading a pizza peel with the confidence of a professional pizzaiolo. And his innovative, seasonal topping ideas will surprise and delight any pizza lover--and inspire you to create your own signature pies, just the way you like them.

Team five-time world pizza-throwing champion Tony Gemignani with acclaimed cookbook author Diane Morgan and the result is a cookbook that will turn any home kitchen into the best pizzeria in town. There are over 60 selections on the menu, including the thick, rounded-edge crust of classic Neapolitan pizza Margherita, the thin crust New Yorkstyle Italian Sausage and Three Pepper Pizza, and the stick-to-your-ribs, deep-dish kind, smothered in spinach and mozzarella. There are also plenty of new-fangled pizzas: layered with Thai curry flavored chicken or pineapple; cooked on the grill; even quick and easy versions using storebought crust. Aficionados will find six pizza dough recipes ready to suit anyone's crust preferences. Tips for proper use of such related gear as peels, stones, tiles, pans, grills, and ovens make this a complete pizza package. And with step-by-step dough tossing instructions from Tony himself, it's clear: When it comes to pizza Pizza delivers.

An in-depth guide to pan pizza from baking authority Peter Reinhart, including achievable recipes for making Detroit-, Sicilian-, and Roman-style pan pizzas and focaccias in a home oven. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK This new book from bread legend Peter Reinhart is a lushly photographed ode to the pan pizza, a doughy, crispy, crowd-pleasing version of everyone's favorite food that is easy to make in a home oven without specialty equipment like stones and peels. Starting with recipes for three master doughs that can be made with commercial yeast, as well as a brief intro to sourdough starters, Perfect Pan Pizza illustrates how to make several styles of pan pizza including Detroit-style "deep pan" pizza, focaccia and schiacciata, and Roman and Sicilian styles through step-by-step photographs. The pizzas include classic toppings like pepperoni and mushrooms, as well as an exciting variety of recipes like the sandwich-inspired Philly-style Roast Pork and Broccoli Rabe; Reuben pizza; Bacon and Egg with Tomato and Arugula Pizza; Blue Cheese, Balsamic Onion Marmalade, and Walnut Focaccia; and Rosemary Garlic Potato, Baby Kale, and Prosciutto Pizza Al Taglio. With unique recipes, plenty of informative FAQs for beginners, and a permissive and inspiring tone, this book will appeal to both experienced bread bakers and novice home pizza makers alike.

A treasury of 100 weird and wild box designs by the leader of "Scott's Pizza Tours" traces four decades of pizza box art and the efforts of pizzerias to manufacture containers that keep pizza both hot and stable, in an enthusiast's cultural celebration that draws on the insights of leading box designers.

Traces the history, provides recipes for a variety of doughs, sauces, and toppings, and introduces basic equipment and techniques of pizza

Eat pizza and lose weight! Learn how an Italian chef dropped nearly 100 pounds while eating the food he could not live without. Why do most diets fail? Why do so many people who initially lose weight quickly pack it all back on--and then some? It's simple, really. Dieting, a.k.a. denying yourself certain favorite foods, is just too hard for anyone to do for any length of time. And how long could you deny yourself pizza? But what if you didn't have to say "no"? Chef Pasquale Cozzolino of Naples, Italy, did just that and lost nearly 100 pounds. When his doctor warned him to lose weight or risk early death, Chef Cozzolino knew he had to find a diet plan he could stick with, one that would allow him to eat the food he grew up on and loved in his native country--pizza! So, he consulted nutritionists, immersed himself in the science of weight loss, and developed the Pizza Diet: Eat a hearty breakfast every morning, enjoy a 12-inch Neapolitan pizza for lunch every day, and finish off with a light yet satisfying meal of fresh vegetables and lean protein for dinner. The results? You will quickly reduce your daily calories without ever feeling deprived. Chef Cozzolino reveals his secret recipe for a healthier dough that won't boost blood sugar or trigger cravings. The Chef also shares his recipes for pizza margherita with fresh mozzarella and basil, grilled vegetable pizza, even pizza with sausage or prosciutto de parma. With a simple eating plan that focuses on fresh vegetables, lean proteins, and whole grains--plus delicious recipes for world class pizza--The Pizza Diet is the ideal plan for any food lover who wants to lose weight . . . and keep it off for good.

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