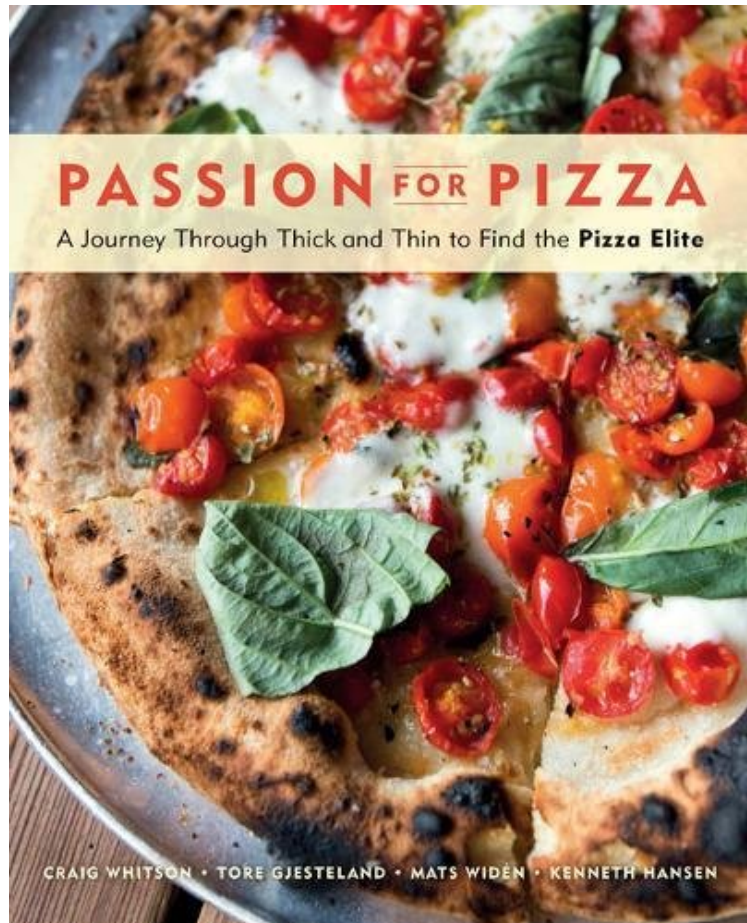


(Free and download) Passion for Pizza: A Journey Through Thick and Thin to Find the Pizza Elite

Passion for Pizza: A Journey Through Thick and Thin to Find the Pizza Elite

Craig Whitson, Tore Gjesteland
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Craig Whitson, Tore Gjesteland : Passion for Pizza: A Journey Through Thick and Thin to Find the Pizza Elite before purchasing it in order to gage whether or not it would be worth my time, and all praised Passion for Pizza: A Journey Through Thick and Thin to Find the Pizza Elite:

1 of 1 people found the following review helpful. Beautiful Pictures, Interesting Narratives and Good Formulas, but an Important OmissionBy Matt MorganOver the last several years I have been working at improving my pizza-making skills and I have tried a number of formulas for crust, sauce, cheese combinations, toppings and cooking methods and while I am pleased with my progress I am always looking for more techniques. I also have been looking for knowledge ndash; not just the ldquo;howrdquo; but also the ldquo;whenrdquo;, ldquo;whererdquo; and ldquo;whyrdquo;. I found this book here on and I asked my wife for a copy for Christmas and she graciously bought it for me. It is an interesting book filled with stories, pictures, helpful hints and formulas.The authors start off with a guided tour of the major locations and players in pizza, starting with Naples, Italy and then covering a number of other

Italian styles including Roman. Sicilian is included in the Italian grouping. From there, we get a tour of the most popular American styles and/or locales ndash; Chicago, California and New York, with Phoenix, AZ included for good measure. What really disappoints me is that New Haven in particular as well as Detroit and St. Louis styles are omitted. The majority of pizza books I have seen cover New Haven style so I regard this as a serious omission, whereas Detroit and St. Louis styles are less common (for now) so omitting them is less important. Each style gets a story, often centered around an individual who champions a specific pizza type. Sometimes the focus is the location itself. Regardless of the focus, each gets a page or two of narrative as well as some beautiful pictures. In a few cases, the locale itself is the centerpiece and the write-up included focuses on what makes that location special. The next sections cover ingredients and equipment. These are more lengthy than the coverage of styles. I like the narratives, though I find that some of the information is a little simplistic and targeted more towards the beginner or casual pizza maker. It's a good start, of course, but I was hoping for even more detail and argument. Finally, two thirds of the way through the book we reach the recipes and formulas. There are exactly six dough recipes and two sauce recipes. This might not seem like a lot, but this is actually enough to generate a collection of 50-60 recipes for individual pizzas. I am particularly pleased with the dough recipes as they are not quick doughs you throw together and use in 30 minutes but rather these are like a hybrid between slow-rise and fast doughs. The doughs are wet and require more gentle handling and this usually leads to a more airy, crisper crust in my opinion. This past weekend I decided to try the New York Sicilian Dough, and it worked out better than I expected, being very similar to focaccia dough in handling and consistency. I will make this one again. I have not yet tried the individual pizzas in the recipe section but there are a lot of good ideas in there. Even if you do not choose to make any of them, there are some great inspirations for making your own. The majority have gorgeous, full-color pictures. This is a good book on pizza and will give you a good running start if you are just starting into making your own pizza or if you want to learn more about the different styles, techniques and general lore. It falls a little short on coverage, though, and my issue with it is not what's there but rather what isn't. It's still a valuable book as much for reference as it is for production.

2 of 2 people found the following review helpful. Four Stars
By R. Higgins
A very good book on pizza. The doughs are great, but pay attention to the recipe.
1 of 2 people found the following review helpful. Title is 100% true and inspiring!
By Jonathan Porter
This book reads easily and is truly a passion for pizza. Love the journey this book takes you on from historic pizzerias in Italy to cheese flour producers, and then some great stops in the US w/ New York, Chicago, and California (bonus AZ). This will inspire readers to make the same journey that the authors made.

Passion for Pizza celebrates the people, personalities, and stories behind one of the world's favorite foods. Not only a cookbook and a history book, it is also a tribute to the people and places that makes this dish a global favorite. It is a beautifully illustrated volume by a team of award-winning authors, photographers, and designers who diligently followed the smell of great pizza to wherever it led them. Passion for Pizza begins in Italy, introducing readers to pizzaioli in places such as Naples, Rome, and Palermo. Next up is the pizza of New York, Chicago, and California, where it's as essential as baseball and mom's apple pie. The authors visit the people who produce the cheeses, tomatoes, flour, and other ingredients used in pizza making, showing the global reach of locally sourced foods. This exuberant tour guide digs deep into pizza culture with interviews of oven-makers, consultants, professors, acrobats, and journalists. With more than 50 easy-to-follow recipes for individual pizzas and crusts, over 40 pizzeria profiles, and 20 profiles of the people behind the pizza, this book inspires home cooks and aficionados alike.

"Passion for Pizza reaches deep into the heart and soul of pizza makers from around the world. One of the finest, most groundbreaking books ever written about pizza and its industry." —Tony Gemignani, author of *The Pizza Bible*
"The best pizza makers tell stories like they make pizzas: They sprinkle the finest ingredients with love and patience until they come together in the most satisfying way. This book overflows with that spirit. It's smart, funny, and strangely touching—and I devoured every bite." —Jeff Ruby, author of *Everybody Loves Pizza*
"Can there be too much pizza? Or books about it? No and no. New on the pizza front is the gorgeously photographed *Passion for Pizza*." —Allen Pierleoni, *The Sacramento Bee*
"The authors showcase their passion for pizza in this intimate, behind the scenes tale about great artisanal pizza makers in Italy and America. Stepping into this world, one can almost taste their dedication to craft. You'll want to take a year off to visit each one." —Jonathan Goldsmith, owner, Spacca Napoli
"Craig Whitson and Tore Gjesteland love pizza, so much so that they devoted their whole book to its history and recipes. The authors take us behind the scenes of some of the country's finest pie-throwers, including Tucson's own Chris Bianco and his internationally lauded Pizzeria Bianco." —Cathalena E. Burch, *Arizona Daily Star*
"[*Passion for Pizza*] will earn a coveted spot on my cookbook shelf." —Jenny Hartin, *The Cookbook Junkies*