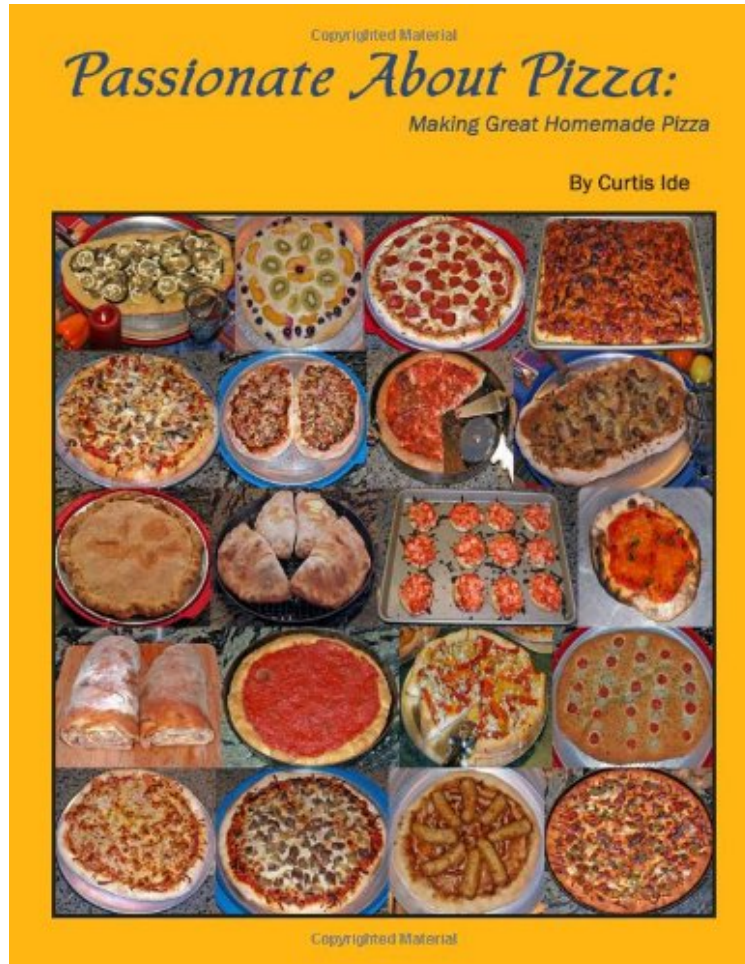


(Get free) Passionate About Pizza: Making Great Homemade Pizza

Passionate About Pizza: Making Great Homemade Pizza

Curtis Ide

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Curtis Ide : Passionate About Pizza: Making Great Homemade Pizza before purchasing it in order to gauge whether or not it would be worth my time, and all praised Passionate About Pizza: Making Great Homemade Pizza:

0 of 0 people found the following review helpful. Excellent Pizza on the Very First Try By Dr. Gary Seeman I made my first pizza from scratch tonight using instructions in Ide's wonderful Kindle book. It was so good I haven't had better pizza locally, and it's only up from here. The book is very well illustrated and includes excellent explanations of technique and ingredient options. It gives you the basics but also offers guidance for taking it further to create pizzas and crusts in different styles. The recipes and techniques are obviously tested and are tuned to the home kitchen. Our oven won't exceed 500deg;F, which is well below what you'll get in a professional pizza oven. No matter. Added: I've now made pizza for several friends, and the response has always been "wow"! With Curtis's slow rising dough and his basic technique as the starting point, we go to town with ingredients. Our favorite is a pizza with pesto sauce that we top with wild mushrooms and halibut baked with tarragon. I also make pizza at home to meet a heart healthy diet.

Guests can bring their favorite cheeses and toppings. I've experimented with almond cheese. If it sounds less than wonderful you'd be surprised and our guests on non-restricted diets love it. I spray the cheese with olive oil before it goes in the oven. It melts and creates a great contrast to the pesto or other sauces and veggies. Whatever your ingredients, here's a tip. Line the bottom of your oven with aluminum foil for easy cleanup. I had bought an aluminum pizza peel before reading the book, which suggests a wooden one. I was able to make the pizza slide easily from the peel by first spraying it with olive oil, then coating it in wheat flour and cornmeal. I look forward to exploring this book much more. With what pizzas cost these days and the difficulty of getting the healthy ingredients we like, I'd rather have pizza at home. After buying the pizza peel and cutting wheel and ingredients, I spent no more than getting pizza at a restaurant. 1 of 1 people found the following review helpful. Everything you wanted to know to make your own pizza: Colorful photos help show how to do this and the recipes are varied. By _CustomerAuthor Curtis Ide has written a clear, concise pizza cookbook detailing how to gather the ingredients, how to use the ingredients, and finally how to prepare the finished product. Ide clearly explains the types of ingredients to use such as all-purpose flour or the right kind of tomatoes. He also details the needed kitchen equipment to produce a tasty pizza at home. Some of the recipes you will find in his cookbook include: Cheese Pizza, Cheesy Party Pizza, Chicago-style Sauce. In section of the book called Pizza's Close Relatives you will find a nice selection of pizza-related recipes such as: Calzone, Focaccia, Flatbread, Dessert Pizza. There are numerous color photos depicting the pizza making process. These photos will help almost any cook prepare a pizzeria style pizza at home. There is an active table of contents making navigation easy. Highly recommend. 0 of 0 people found the following review helpful. A helpful how-to. By Mary Kay M. We were already baking pizza on a pizza stone on our charcoal grill but I still found this book helpful. I am not all the way through it, but liked the sauce recipe, and I liked the description about how to stretch the dough, and even though I've been making all kinds of Italian yeast breads (from the basic loaf to the Easter breads, and flakier Christmas nut rolls) I was not well versed in the concept of letting the dough rest. Must have got lost in translation from Nonna to Sitzi to me. One thing I found disappointing is that he says to put spices on your pizza, but so far I have not found a description of spices in the book and he doesn't mention fresh herbs. Sometimes I like just basil especially on a pizza with fresh toppings. This is a pizza where we use the fresh mozzarella and fresh tomatoes instead of sauce, and all our other toppings are fresh and we usually forego any meat on this type of pizza. Traditional pizza sauce seems to have oregano, but there is also fennel and parsley and rosemary. He may include that later in the book but so far I haven't found it. This was still a helpful book, especially the part about stretching the dough. My son worked in a pizza parlor and has the knack, but he has not been able to teach me, maybe I can develop the skill after reading this book's how-to's.

Have you tried making pizza before, but were unsatisfied with the outcome? Do you have trouble achieving that wonderful, chewy-crunchy crust that you get at a pizzeria? Have you made good pizza, but find that you are unable to do it consistently? Have you looked at pizza cookbooks and baking stones in the store, but did not have the guts to try making pizza, yourself? Worse yet, do you have a pizza pan or a pizza stone that is sitting in your cupboard gathering dust because you have never made a pizza that is good enough to justify all the effort. *Passionate About Pizza: Making Great Homemade Pizza* is what you need! Think of the best pizza you ever had. Do you wish that you could have that pizza again, maybe even all the time? If you are lucky, you can get great pizza locally. However, if you are like most people, you just cannot seem to find the memorable pizza you want. If you live on the east coast, there are not very many Chicago-style or California-style pizzerias around. If you have moved away from New York City (or even upstate New York), you can only find great New York-style pizza in your memories. Well, if you cannot buy it, you can certainly make it. If you can buy it, you can certainly make one that is better! With a little practice and some guidance from this book, you can make pizza better than any pizza you have made before. It can be better than any store-bought or restaurant pizza you will ever find. Moreover, your homemade pizza will be great, every time. This comprehensive pizza cookbook will ignite your passion and help you make great homemade pizza! - contains 256 full color pages - over 300 color pictures guide you each step of the way - 14 dough recipes - 10 sauce recipes - learn to make 17 different styles of pizza - 35 easy-to-follow pizza-making techniques - 65 recipes in all! - helps you consistently make great pizza every time - tips on Having a Pizza Party - Troubleshooting Guide with simple solutions to common problems *Passionate About Pizza: Making Great Homemade Pizza* has three parts to encourage you along the journey of becoming a better pizza maker. Part One starts walking you through a systematic approach to making consistently good pizza by introducing the *Passionate About Pizza System*, and then further develops the system in subsequent chapters focused on detailed discussions of every aspect of making a pizza. Even the most practiced pizza chef will get some benefit (and enjoyment, I hope) from reading the chapters in part one. Part Two covers recipes and has chapters listing dough and sauce recipes that you can use for any type of pizza. One chapter for each of the major types of pizza follows. Each of these chapters has detailed recipes for each of the common styles of one type. There is even a compendium of different pizza recipes so that you can always find a pizza recipe that suits your taste. Part Three expands the *Passionate About Pizza System* into advanced pizza-making topics including a chapter on having a pizza party. For those with visions of making pizza professionally there is a brief introduction to advanced pizza

making topics. The book ends with a chapter covering common mistakes and solutions to those problems called the Troubleshooting Guide . This guide gives a quick view of the problems that are likely to happen when a neophyte makes pizza the first few times. If you are new to making pizza, check out the troubleshooting guide.

Passionate About Pizza: Making Great Homemade Pizza earns five stars and my best of the best rating: This cookbook covers homemade pizza like you always wished you knew. It s like having an expert pizza chef looking over your shoulder and helping in your kitchen! The author s unique approach is to treat making homemade pizza as a system with repeatable successful results. Overall, this is the most thorough pizza cookbook available on the subject of homemade pizza and reflects the author s dedication to making excellent pizza at home! Check out my Homemade Gourmet Pizza web site for more details. --Coye Mac Jones, creator of the award winning Homemade Gourmet Pizza web site

From the Author All copies from three print runs have sold out. Unfortunatly, the cost of printing full color books is very high at reasonable quantities so it is cost prohibitive to continue printing. As a result, the book is now only available as an eBook. The eBook version is available on any platform that can run the Kindle application.

About the Author Curtis Ide began making Chicago-style pizza soon after he got married over 20 years ago. He and his wife received a Chicago-style pizza set as a wedding shower gift. The kit had a deep-dish pizza pan, pizza cutter, pan lifter, and a pizza cookbook specializing in Chicago-style pizza. He used the kit to make pizza quite frequently and kept practicing until he could make a better pizza than most of the local pizzerias in the suburbs of Chicago where we lived at that time. After a while, he missed the New York-style thin crust pizza that he grew up with; you just could not buy that kind of pizza in Chicago at that time. After another intense period of practice, he was able to duplicate and even improve on the New York-style pizza he remembered from his youth. Curtis practiced making pizza whenever he could. He made and served many hundreds of pizzas to family and friends over the years. His pizzas became more and more consistent and kept getting rave reviews; that is, when they were not begging him to make something other than pizza! Many of my friends said, You should open a pizzeria. Others said, Can you teach me to make pizza like that. As Curtis began broadening the pizzas he made and started writing about making pizza, he became more aware of the different types of pizzas. He started observing everything about pizza and started a kind of catalog in my mind. The pizzas Curtis ate at many a pizzeria as well as by the pizza cookbooks he read shaped this book. He began to see each type of pizza as something to explore, understand, and experience. Curtis also saw each type of pizza as something that was different and unique. He could categorize, study, and duplicate each one. It became Curtis' passion to understand these different types of pizzas as well as to describe them in a way that anyone could duplicate them. He wrote this book to capture the techniques that he had learned and developed so that you can make great pizza, too!