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Pizza and Focaccia: Delicious Recipes for Italian Favorites

Academia Barilla

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Pizza and Focaccia

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Academia Barilla : Pizza and Focaccia: Delicious Recipes for Italian Favorites before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza and Focaccia: Delicious Recipes for Italian Favorites:

0 of 0 people found the following review helpful. 42 recipes in under 93 pages, gets right to the point!By D. SweedlerThis little book is a very complete resource for making pizza, foccaccia, panzerotto and piadina. No California style Hawaiian chicken and pineapple toppings here. Just the real deal simple classic Italian pies, crepes (borlengo), calzone, crescione and at least 10 different recipes for focaccia! Baker's recipes by weight (grams) and volume (cups).

Direct from Italysquo;s best chefs and finest cooks, here are authentic recipes that have been treasured and passed down for generations. Home cooks will want the whole series, so they can create mouthwatering Italian favorites right

in their own kitchens. Here are recipes for every course and occasion, to mix and match for delectable dining: sample the fresh basil and tomato pestos in Main Courses; try your hand at panzanella or sweet oranges tossed with fennel in recipes from Salads. Pasta features dishes with every shape and size of al dente deliciousness, and Breads is a whole North End Italian bakery case in a single volume. Discover mouthwatering Italian vegetarian dishes in Fresh Italian, or, at the other end of the spectrum, dig into Desserts for cookies, tortes, and to-die-for rich Italian sweets. Each recipe is developed and tested in the test kitchens of the Academia Barilla's own cooking Institute, and each easy-to-prepare dish is bursting with the rich, satisfying flavors of Italy.

About the Author Academia Barilla is the first international center dedicated to the promotion and development of Italian Gastronomic Culture. Committed to maintaining the highest standard of quality, the Academia is noted for its partnerships with renowned chefs. The Academia Barilla's experts in regional culinary traditions are recognized at a national and international level for their knowledge of authentic Italian cuisines and passion for innovation.