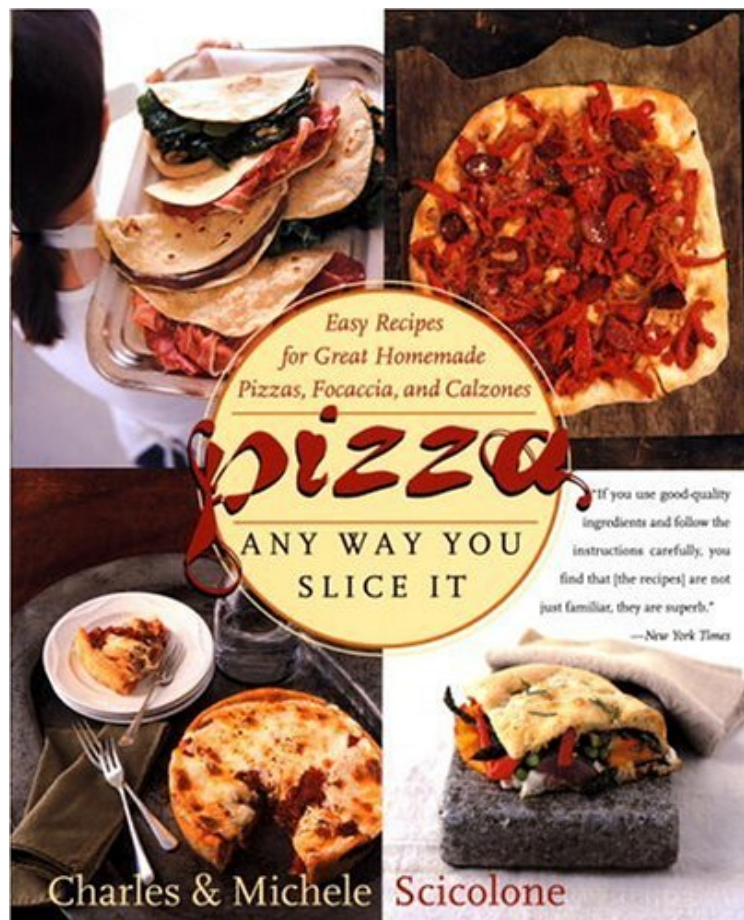


[Library ebook] Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones)

Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones)

Michele Scicolone, Charles Scicolone
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Michele Scicolone, Charles Scicolone : Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones):

15 of 16 people found the following review helpful. Pizza for the Healthy Minded By E. Robbins I was surprised to see all seven previous reviewers of this book gave it a five. I rarely if ever see that, however I understand why. In recent months my husband and I have decided to eat healthier, I joined Weight Watchers and he came along for the ride, even if not officially in the program. As such we gave up Pizza Hut and the other national chains in our area. They were a convenience, but not worth what they are doing to our bodies. I began making pizza on my own and while it was good, there was still something missing. I didn't have the technique quite perfected, it was good and healthier than the

national chains, but still lacked something. Last night we made Follonco's Roasted Vegetable Pizza (pg 92) using the Roasted Vegetable recipe (pg 188), Neapolitan-Style Pizza dough (pg 36) and the Pizza Maker's Sauce (pg 67). By accident I combined both the classic Neapolitan pizza crust with the American style sauce and toppings. We loved it. The Neapolitan crust is very thin and crispy, which is my favorite, the sauce is extremely simple, yet very tasty, and the toppings will be made again in our house I am sure. One of the things I loved about this pizza was the last bite was just as crispy as the first. The crust did not get limp or soggy. Because the dough recipe made two pizzas, I froze the second. To do this, roll the dough out, place on a floured cookie sheet, wrap in plastic wrap and then in foil. It will keep up to a month like this. Do not thaw the dough, simply add the toppings and place directly on the stone still frozen. It is a great way to make your dough ahead of time and get fresh pizza on those nights you are in hurry. Each section of the book includes tips, fun facts and general interest items that will increase your knowledge of pizza and skill in making it. Because I previously was making pizza I had a stone available. It really is a must in order to get the crisp texture on the crust. If you think you will never be able to convince people to like this healthier version of pizza just try, you will be really surprised. Six months ago if you had asked my husband if he would ever eat anything but Pizza Hut Stuffed Crust pizza loaded with "cheese-food" and greasy meat he would have laughed at you. I have converted him and you will be surprised who you will convert next. This book is a great starting point. Once you have perfected each of the techniques the combinations of crust, sauce and toppings are endless. I strongly encourage you not to wait any longer to buy this book. Eating healthy no longer means forgoing one of America's favorite foods. 0 of 0 people found the following review helpful. Superb! By cathinst The first thing I learned is that a pizza can also be simple. The Neapolitan dough recipe is excellent and executable, but the possibilities for topping it are endless both in the direction of complexity as well as simplicity. The entire spectrum is covered with professional insight, plenty of tips, interesting cultural and historical notes, and concision. A perfect treatise on the subject which makes a perfect cookbook as well. Mastery becomes possible to the point that innovation is acquired. Get it! 0 of 0 people found the following review helpful. 5 out of 5, if only for giving me a GREAT pizza dough recipe! By Momofajedi I bought this book 'used' from a seller on . It arrived quickly and in near perfect condition. What a bargain! I love the Neapolitan dough recipe - it has improved my pizza-making no end on it's own. It tastes truly authentic and has the great flavour and texture I've been trying to achieve for months! The focaccia is great too. This book is full of interesting and helpful info on pizza-making and the recipes are so abundant and so yummy sounding (and so easy!) I can't wait to keep trying more! Definitely recommend.

Can't resist the warm, enticing aroma of a perfect homemade pizza with a crisp crust topped with creamy mozzarella and juicy tomatoes? Now you can become an expert pizza maker using Charles and Michele Scicolone's *Pizza--Any Way You Slice It*. Their simple techniques and 100 innovative recipes will have you making top-quality, authentic pizza right in your own kitchen. Inspired by a trip to Naples, the birthplace of pizza, Charles and Michele became determined to find ways to duplicate their favorite dish at home. Charles, who didn't even know the difference between a teaspoon and a tablespoon, had to start from the beginning. He made pizza after pizza, and soon Charles, who had never cooked anything in his life, was able to make perfect pizza from scratch. Friends were amazed not just by how good Charles's pizzas were, but by how simple his techniques were. Now, after mastering the art of making pizza, the Scicolones share their easy-to-follow tips and shortcuts: from mixing, kneading, and shaping the dough to choosing the right toppings. *Pizza--Any Way You Slice It* includes Italian classics, such as Pizza Margherita (tomatoes, mozzarella, and basil) and Florentine Pizza (with spinach), and pizza American style, with favorites like Chicago Sausage and Cheese Deep-Dish Pie and New Haven White Clam Pizza. And there are easy recipes for unique stuffed pizzas, Italian regional pizzas, focaccia, and flatbreads--something for every taste. Rounding out this comprehensive pizza book are recipes for pizza accompaniments, pizza history and trivia, a suggested wine list, and a list of the Scicolones' favorite pizzerias in the United States and Italy. With *Pizza--Any Way You Slice It*, you're just one recipe away from perfect pizza at home. From the Hardcover edition.

"I have long admired Michele's work, because her passion for Italian cooking leaps from the pages. Now Michele and Charles have written a gem of a little book, *Pizza*, which should keep pizza lovers happily in the kitchen for weeks."--Biba Caggiano, Biba Restaurant, author of *Italy al Dente* From the Hardcover edition. From the Inside Flap Can't resist the warm, enticing aroma of a perfect homemade pizza with a crisp crust topped with creamy mozzarella and juicy tomatoes? Now you can become an expert pizza maker using Charles and Michele Scicolone's *Pizza--Any Way You Slice It*. Their simple techniques and 100 innovative recipes will have you making top-quality, authentic pizza right in your own kitchen. Inspired by a trip to Naples, the birthplace of pizza, Charles and Michele became determined to find ways to duplicate their favorite dish at home. Charles, who didn't even know the difference between a teaspoon and a tablespoon, had to start from the beginning. He made pizza after pizza, and soon Charles, who had never cooked anything in his life, was able to make perfect pizza from scratch. Friends were amazed not just by how good Charles's pizzas were, but by how simple his techniques were. Now, after mastering the art of making pizza, the Scicolones share their easy-to-follow tips and shortcuts: from mixing, kneading, and shaping the dough to choosing the right toppings.

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About the Author Charles Scicolone, the wine director of New York's i Trulli Restaurant and Enoteca, is a wine educator and writes for many publications. Michele Scicolone teaches cooking, writes for national publications, including Gourmet and the New York Times, and is the author of five Italian cookbooks, including A Fresh Taste of Italy. The Scicolones live in Brooklyn, New York, where they have frequent pizza parties. From the Hardcover edition.