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Pizza, Bread More: delicious recipes for more than 100 Italian favorites

Academia Barilla

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Academia Barilla : Pizza, Bread More: delicious recipes for more than 100 Italian favorites before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza, Bread More: delicious recipes for more than 100 Italian favorites:

1 of 1 people found the following review helpful. Decent but no groundbreaking By Tom C. Okay book. Decent description of different toppings to use, but from what I have heard about pizzas in Italy, kind of behind the times. Didn't go over various crust recipes, only two were given. No mention of whole wheat or gluten free (But to be fair, I don't know if either are served in Italy). No mention of different vegetable purees that can be used instead of the traditional tomato sauce. I have been told that they are being used in Italy, and I have tasted an artichoke puree and a pumpkin puree sauced pizzas, and they were wonderful. I am a bit of a traditionalist myself when it comes to toppings, but the innovative use of a flavored puree, other than tomato, opens a world of opportunities. There are other sections on flatbreads, rolls, crackers, and some specialties like calzones. Again okay, but nothing really new. Overall, I much

prefer books such as *American Pie* by Peter Reinhart.

Direct from Italy's best chefs, here are authentic recipes from every province of the countryside, all featuring easy-to-follow cooking instructions. Traditional bakery favorites such as rolls, focaccia, and flatbreads are all included, with tried-and-true techniques for great results—even if this is your first try at making bread. There are also recipes for a mouthwatering range of calzones, and pizzas of every shape and size: Savor the fresh flavors of the Buffalo Mozzarella-topped Pizza, sample the light, tangy Arugula and Parmigiano-Reggiano Pizza, or revel in recipes for such classics as Four-Cheese, Pepperoni, and Neapolitan-style pizza. Each recipe is developed and tested in the test kitchens of the Academia Barilla's own cooking institute, and each wonderful dish is bursting with the rich, sunny 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.