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## Pizza: Calzone Focaccia

*Maxine Clark*

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**Maxine Clark : Pizza: Calzone Focaccia** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza: Calzone Focaccia:

Pizza is everyone's favourite Italian food. Create delicious pizzas, calzones, and focaccias with Maxine Clark's authentic recipes. The chapter Doughs, Techniques, and Sauces includes recipes for Basic Pizza Dough, Pizzaiolo Sauce, and step-by-step instructions for a true Neapolitan pizza. Pizzas Thick and Thin range from Classic Pizza Margherita to Pizza di Patate--a tasty wheat-free potato cake topped with tomatoes and bacon. Focaccias include a huge Oozing Cheese Focaccia, a Stuffed Focaccia with Figs, Prosciutto, and Taleggio, and even sweet versions. Try Calzones and Pizza Pies, such as Calzone alla Parmigiana with eggplant and mozzarella, and Sfogliati al Noci e Prezzemolo--little buns filled with walnuts, garlic, and parsley. Explore Pizzette and Small Bites to find Goat Cheese, Pesto, and Garlic Pizzette, Focaccine Sorpresa (with a hidden tomato in the melting mozzarella), and Ligurian Sardenaira--an intensely flavoured sardine, tomato, and garlic pizza. \*Pizza Pointers provide tips on shaping, baking, and problem solving. \*A Useful Equipment and Ingredients section provides tips on equipment and explains which flour and other ingredients are best. \*Mouthwatering photography by Richard Jung.