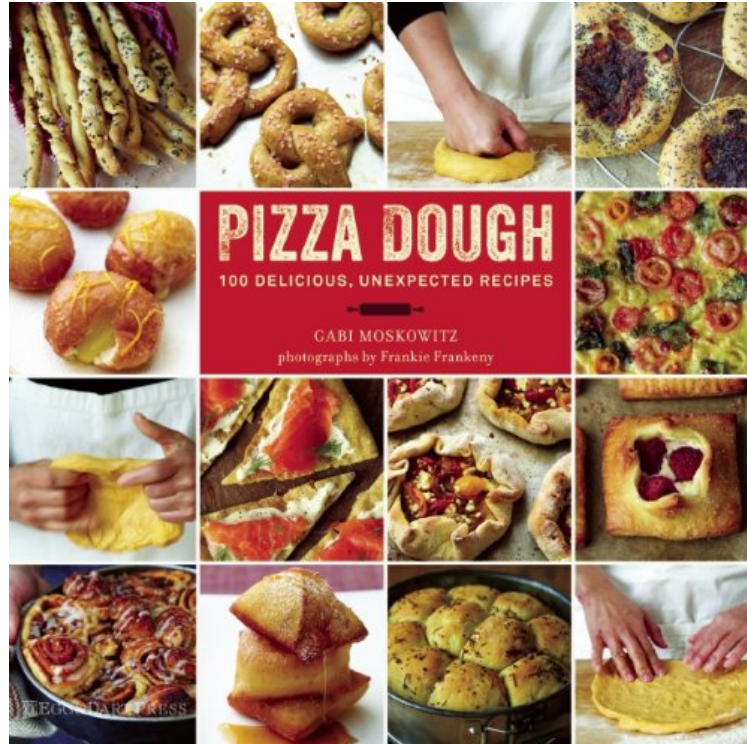


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Pizza Dough: 100 Delicious, Unexpected Recipes

Gabi Moskowitz

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Gabi Moskowitz : Pizza Dough: 100 Delicious, Unexpected Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza Dough: 100 Delicious, Unexpected Recipes:

2 of 2 people found the following review helpful. Nice book. Actually gets used.By StepThis book is very useful. I have made sourdough for the first time because she explains it so well. I am very happy I purchased this book. Thanks for the great ideas -- Brussels Sprout pizza being just one among many that I never considered.1 of 1 people found the following review helpful. I thought this would be a more informative book on ...By Frances SchnerchI thought this would be a more informative book on pizza dough and it is not. It takes to bread, buns etc. If you a pizza buff try a different book.4 of 5 people found the following review helpful. Beautiful cookbook - great gift for the home cook in your lifeBy Carrie RI bought this beautiful cookbook for my sister-in-law, who will use it for yummy everyday dinners as well as for entertaining. Not only are there great dough recipes and "unexpected" ways to use it, it also includes a gluten-free recipe. And there's no judgment if you're like me and just want to pick up some dough at Trader Joe's and still feel like you cooked. I have a feeling I am going to end up getting myself a copy and buying a few more for Christmas gifts! P.S. I hear they are making a TV show based on Gabi Moskowitz for ABC Family. That should be fun!

Fun and delicious, pizza dough is an infinitely versatile ingredient that can be shaped, twisted, stretched and rolled into breakfast treats, sandwich breads, and sweets. With pizza dough, home cooks can make everything from bagels to breadsticks, flatbreads to calzones, doughnuts to Danish and beyond. With this book, food blogger Gabi Moskowitz

shows how to make eight doughs and a multitude of recipes that are uniquely perfect for entertaining friends or noshing on your own. The variety of recipes in this book is not only for pizza lovers. It's for anyone who loves to eat. The recipes can scale down or dress up for all kinds of diners both pennywise and pound-foolish, both upscale and DIY, for children's parties, hipster parties, or for an elegant evening at home.

About the Author Gabi Moskowitz is a chef, writer and the editor in chief of the nationally-acclaimed blog BrokeAss Gourmet. After attending college in Boston and spending three years teaching kindergarten, Gabi began to consider a career in the culinary arts. She launched BrokeAss Gourmet in 2009 with Adam Metz. She has also authored the book, *The BrokeAss Gourmet Cookbook*, which was published by Egg Dart in 2012. Frankie Frankeny is a Texas native who works in foodie San Francisco where she collaborates with artisans and chefs to capture beautiful food with her mouthwatering images. Her culinary spirit makes her a favorite among some of the country's top gastronomic visionaries. Her knack for capturing exquisite flavors has been documented in the many books she's photographed.