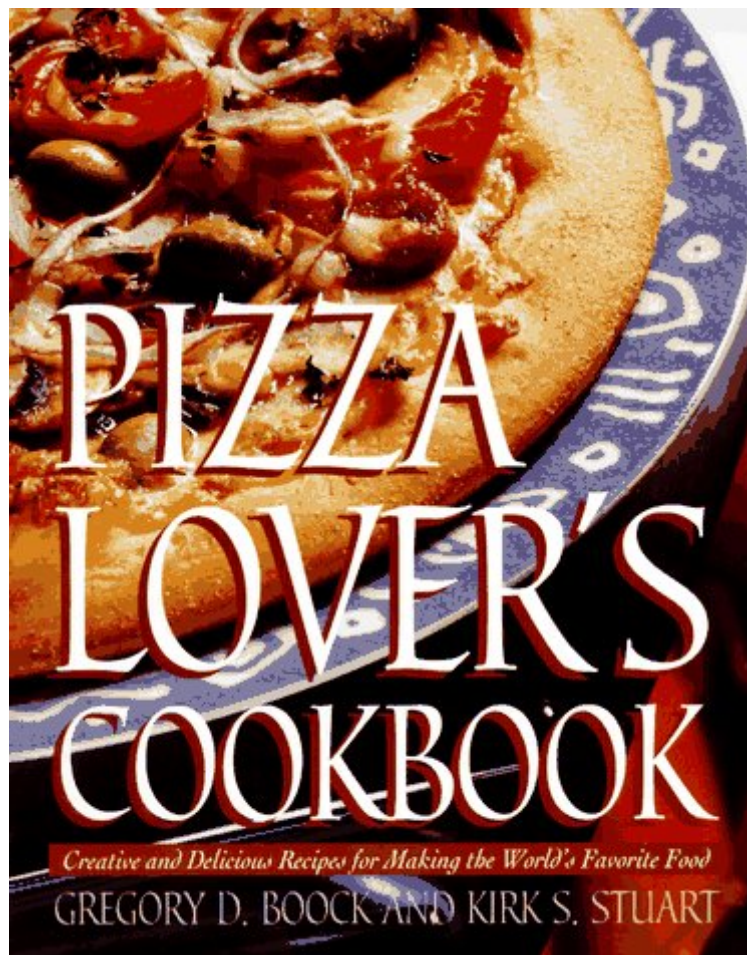


(Online library) Pizza Lover's Cookbook: Creative and Delicious Recipes for Making the World's Favorite Food

## Pizza Lover's Cookbook: Creative and Delicious Recipes for Making the World's Favorite Food

Gregory Boock, Kirk S. Stuart

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**Gregory Boock, Kirk S. Stuart : Pizza Lover's Cookbook: Creative and Delicious Recipes for Making the World's Favorite Food** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza Lover's Cookbook: Creative and Delicious Recipes for Making the World's Favorite Food:

History traces the origin of pizza back to the Persian empire of 500 BC, when Roman soldiers made camp bread containing fruits and nuts. Pizza sure has come a long way since then! Pizza Lover's Cookbook provides over 100 gourmet recipes representing master chefs from all over the world; transforming traditional pizza into a modern delight of flavorful combinations. Pizza connoisseurs of all ages will be surprised to find that one of the staple foods

within our society has such gourmet diversity! Readers will find simple step-by-step instructions for recipes including: Smoked Turkey with Black Bean Lime Salsa; Ham, Brie Spinach; Duck Sausage, Pistachios, Sweet Potato Sage; Poached Pear Hazelnut; Cherry Tomato, Ricotta, Roasted Garlic Pesto. Also included are salad recipes, several dough and sauce options, the secrets of cheese selection, helpful tips on inventing your own ingredient combinations, and the history of pizza. About the Authors: Gregory D. Boock is the chef at The Red Centre, the gourmet pizza restaurant that has inspired a loyal following in its hometown of Sydney, Australia. He worked with master chefs Michel Roux and Roger Verge at the Grand Hyatt Hotel in Melbourne. Kirk S. Stuart is a cook and writer living in Sydney, Australia.

From the Inside Flap: History traces the origin of pizza back to the Persian empire of 500 BC, when Roman soldiers made camp bread containing fruits and nuts. Pizza sure has come a long way since then! *Pizza Lover's Cookbook* provides over 100 gourmet recipes representing master chefs from all over the world—transforming traditional pizza into a modern delight of flavorful combinations. Pizza connoisseurs of all ages will be surprised to find that one of the staple foods within our society has such gourmet diversity! Readers will find simple step-by-step instructions for recipes including: Smoked Turkey with Black Bean Lime Salsa; Ham, Brie Spinach; Duck Sausage, Pistachios, Sweet Potato Sage; Poached Pear Hazelnut; Cherry Tomato, Ricotta, Roasted Garlic Pesto. Also included are salad recipes, several dough and sauce options, the secrets of cheese selection, helpful tips on inventing your own ingredient combinations, and the history of pizza. About the Authors: Gregory D. Boock is the chef at The Red Centre, the gourmet pizza restaurant that has inspired a loyal following in its hometown of Sydney, Australia. He worked with master chefs Michel Roux and Roger Verge at the Grand Hyatt Hotel in Melbourne. Kirk S. Stuart is a cook and writer living in Sydney, Australia.