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Pizza: More than 60 Recipes for Delicious Homemade Pizza

Diane Morgan, Tony Gemignani

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#468810 in Books Chronicle Books LLC 2005-07-28Original language:EnglishPDF # 1 8.88 x .61 x 8.001, 1.43 #File Name: 0811845540168 pages | File size: 44.Mb

Diane Morgan, Tony Gemignani : Pizza: More than 60 Recipes for Delicious Homemade Pizza before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza: More than 60 Recipes for Delicious Homemade Pizza:

5 of 5 people found the following review helpful. PRETTY GOOD BOOK FOR MAKING PIZZABy Chris JaronskyMy book instantly falls open on the Neapolitan Pizza Dough recipe. Probably because I have made it so many times, but you would think I should have the recipe memorized by now. I have made a few of the other dough recipes, but I found the one I like, and its a perfect recipe for cooking in my wood fired pizza oven at 800 degrees. If you have one, you will use this recipe too. If you don't, there are plenty of other recipes that work really well in the lower temps of a kitchen oven. I have used the New York style dough recipe a few times and it worked great in the kitchen oven.I think the book could use more pictures, but I am very visual person, so I really like cookbooks with lots of great pictures.There are more than 60 recipes in this book. I have tried about 10 of them, and all were good.1 of 1 people found the following review helpful. Lots of Good Recipes (thus far)By Stewart P. LewisI have not tried every recipe in this book but will say that in all instances where I did attempt a particular pizza described in this book the end result was quite good. Some of the dough recipes in the book are a little difficult to work with in that it would appear you need a dough sheeting machine to properly shape them (yes, some are very rigid/tough). If you have someone in your family that enjoys cooking and they want to branch out into pizza this book is worth the money. I would also say that the criticisms in that there are no good pizza shops in the Pittsburgh area are off base. I personally know of several that serve decent pieshellip;0 of 0 people found the following review helpful. Great for beginners and beyond.By Gravy229A pretty good book on craft pizza. I was looking for info on making pizza at home and this book was a big

help. My New York turned out great, my Chicago DD was wonderful. My Neapolitan, well, it could have been better. As an amateur, one thing that would have helped me would have been if the recipes were measured by weight rather than volume. I think that's why my Neapolitan dough turned out way dry (measure out 7.25 cups of caputo flour and tell me how many grams or oz. you get) and I had to add water and over mixed it. California pizza, grilled pizza, quick and easy kid's pizza, and dessert pizza are also covered I've liked the sauce recipes and info on ingredients and equipment. There is even info on how to toss a pizza because, well, Tony Gemignani is also involved in the book. Google him. And if you want more, you can pick up Tony's "The Pizza Bible". I have it on loan from the library and it goes even more in depth into the craft of pizza but includes recipes by weight. For the price this is a good book to start w/ or have in your collection.

Team five-time world pizza-throwing champion Tony Gemignani with acclaimed cookbook author Diane Morgan and the result is a cookbook that will turn any home kitchen into the best pizzeria in town. There are over 60 selections on the menu, including the thick, rounded-edge crust of classic Neapolitan pizza Margherita, the thin crust New Yorkstyle Italian Sausage and Three Pepper Pizza, and the stick-to-your-ribs, deep-dish kind, smothered in spinach and mozzarella. There are also plenty of new-fangled pizzas: layered with Thai curry flavored chicken or pineapple; cooked on the grill; even quick and easy versions using storebought crust. Aficionados will find six pizza dough recipes ready to suit anyone's crust preferences. Tips for proper use of such related gear as peels, stones, tiles, pans, grills, and ovens make this a complete pizza package. And with step-by-step dough tossing instructions from Tony himself, it's clear: When it comes to pizza Pizza delivers.