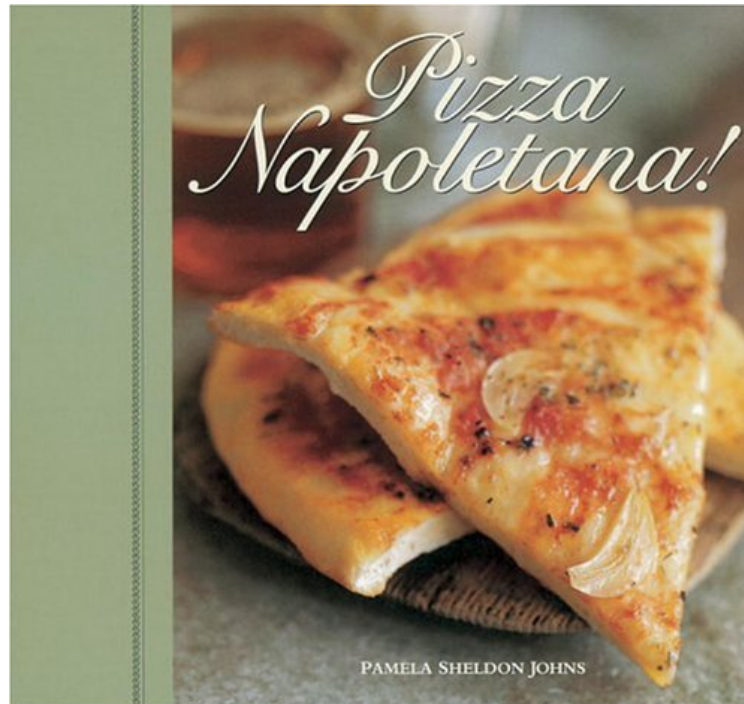


(Library ebook) Pizza Napoletana!

## Pizza Napoletana!

*Pamela Sheldon Johns*

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#1247119 in Books Ten Speed Press 2004-03-01 2004-03-01 Ingredients: Example Ingredients Original language: English PDF # 1 .60 x 9.26 x 8.421, #File Name: 1580080855112 pages | File size: 72.Mb

**Pamela Sheldon Johns : Pizza Napoletana!** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza Napoletana!:

1 of 1 people found the following review helpful. Outdated and superficial  
By SamIamI am not too disturbed, having bought a used copy for a \$1.50... but the 1999 book no longer contains correct information regarding 'Verace Pizza Napoletana' - the current guidelines can be found in Council Regulation (EC) No 509/2006. <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2008:040:0017:0025:EN:PDF> - not the book's fault that some rules have changed, but just a heads up for people looking for exact standards. The four 'originals' mentioned in the book - Marinara, Margherita, Margherita Classica and Margherita Extra have been replaced by 3: Marinara, Margherita and Margherita Extra. The bigger issue I have with the book are some of the inconsistencies - e.g. there is a long section on the San Marzano Tomatoes and then the accompanying picture shows 6 cans of which exactly ONE is a true San Marzano - the one opened, showing the actual product is the worst offender of them all - the American 'San Marzano' Brand - they do not even bother using the lycopersicon esculentum variety, though they sure show them on their label - sloppy research. How can you show cup and teaspoon measurements for dough? Every even half serious baker knows those ingredients have to be weighed and the TSG regulation is very clear on that: 1 liter water, 50-55g salt, 3g brewer's yeast, and 1800g of 00 flour. While allowing for substitutions, i.e. AP flour and pastry flour blend as 00 replacement, the book is curiously rigid on mozzarella di bufala, even though that is only required for the Margherita Extra - the Margherita allows for Mozzarella STG, which includes fior di latte (cow's milk). The book specifies the dough balls to be 180g (actually they can be 180-250g.) with a final diameter of 11" and 0.25" thickness -

again the real dimensions are: not exceeding 35cm (=13.78") and 0.4cm (+/-10%) (=0.15"). Oven temperature - book: 750-800F - TSG regs: 485C (=905F)... and the list goes on and on, i.e. garnish the pizza on the peel - big no-no - the fully garnished pizza needs to be rotated onto the peel.....but you get the idea.Is all this a little extreme? Probably. However, if I buy a book claiming "In [sic] the next pages, we will explore the precise methods and ingredients needed to re-create [sic] the true, original pizza of Naples [...]", I want the 'true' information (and only a few things have changed since the book has been published - as pointed out earlier in my review) - it is then up to me to what extent I want to adhere to the standards when I make Pizza.0 of 0 people found the following review helpful. Five StarsBy Debrah KingOne of the best and complete guides on authentic Italian pizza!Buon Appetito!0 of 0 people found the following review helpful. good -- for 44 pagesBy T. LeonardGreat photos and overview of pizza in Naples. As in too many specialty food and bread books, the author doesn't dwell long enough on the nuances of the traditional artisan, but offers shortcuts and "try this instead" options. Buy it for the first 44 pages and the pictures for inspiration. The few assembly and "before and after baking" photos are invaluable if you really want to make great Neapolitan pizza. Don't bother with the "quick rise pizza dough."

Book by Sheldon Johns, Pamela

.com Pamela Sheldon Johns is a connoisseur of the best Italian foods. Following up on her definitive books, Parmigiano!, about the queen of cheeses, and Balsamico!, about the artisanal vinegar that has enchanted cooks everywhere, Johns has written *Pizza Napoletana!* to tempt us with what is arguably the most authentic and best pizza in the world. Neapolitans claim pizza was created in Naples during the 18th century. While it had plenty of forerunners (since every civilization growing wheat had some kind of hearth-baked flat bread), it is indeed a recorded fact that Antica Pizzeria Port'Alba, the first pizzeria, opened in the heart of Naples in 1830. Neapolitans are so fiercely protective of the quality of their pizza that, as Johns explains, a university professor assembled a 42-page document precisely detailing every requirement for making this specialty. He then spearheaded the movement which achieved a D.O.C., an official, government definition of what this pizza must be. Happily, la vera pizza Napolitana can be made anywhere in the world, provided one meets these specifications for the flour, cheese, tomatoes, and techniques to be used. Following a detailed history, and the explanation of the D.O.C. requirements, Johns describes how to make both the classic Marinara pizza, topped with tomatoes, oil, oregano, and garlic, and the true Margherita, a pie garnished with tomatoes, oil, mozzarella, and basil. In all, she provides 50 pizza recipes. For authenticity, some require the mozzarella di bufala used in Naples and also exported, while others use fior di latte, what Italians call cow's milk mozzarella. Still others are pizza bianca, like the Pizza con Aglio Arrostito, topped with just-roasted garlic and fresh rosemary, and pies made in other regions of Italy, such as Schiacciata, the Tuscan flat bread often called focaccia. The work of making an authentic Neapolitan pizza is simple. However, for best results, either a wood-burning oven or a pizza stone to place in a conventional oven is called for. Johns explains how to deal with this. The many tempting color photos in *Pizza Napoletana!* can persuade you that her suggestions are worth pursuing. --Dana Jacobi