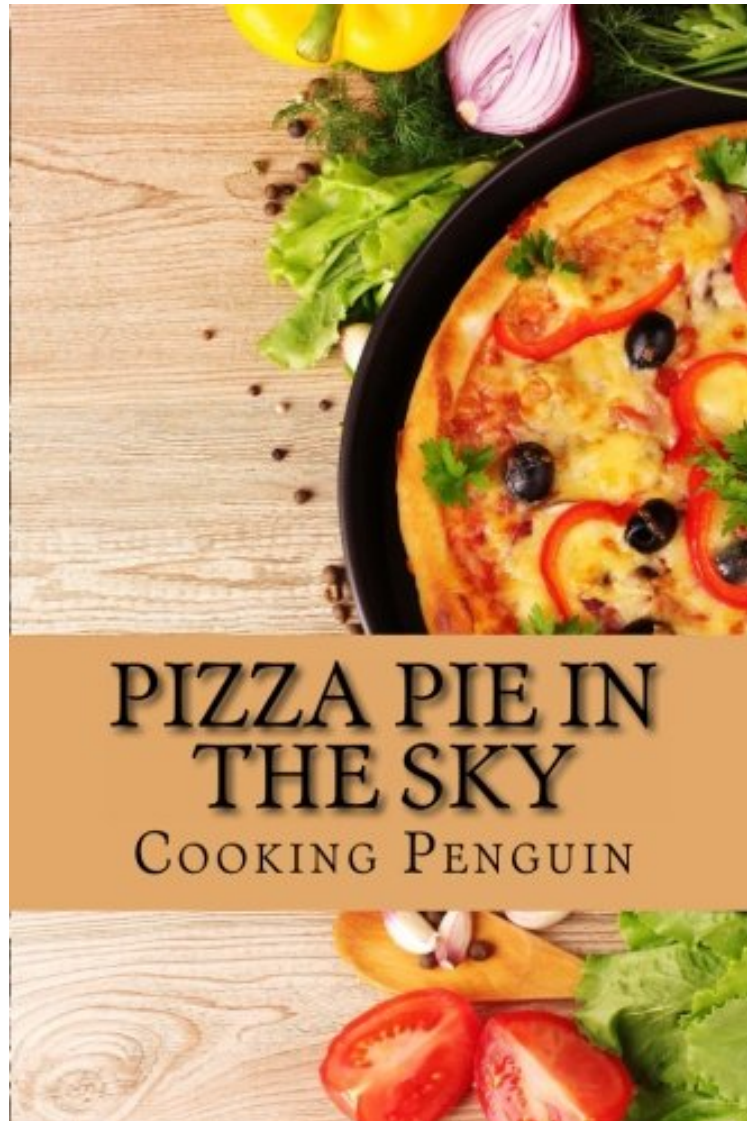


[Free download] Pizza Pie in the Sky: A Complete Guide to Pizza

Pizza Pie in the Sky: A Complete Guide to Pizza

Cooking Penguin

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Cooking Penguin : Pizza Pie in the Sky: A Complete Guide to Pizza before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza Pie in the Sky: A Complete Guide to Pizza:

1 of 1 people found the following review helpful. Pizza Pie in the SkyBy Jbarr5Pizza Pie in the Sky: A Complete Guide to PizzaLike this book because it has pictures and tells you about the history of how pizza was created and how to make it yourself, healthy andthen all the other things that you can make to put on top.Also describes in detail the different styles of pizza and how to make them, step by step, kneading, etc.Pizza sticks would be my favorite, fast and easy to make.Bonus recipes at the end even a dessert one! Other cookbooks are highlighted at the end.18 of 20 people

found the following review helpful. Excellent cookbook for both beginners and experienced cooks. By Kindle Customer I like how the book is organized. The first chapter provides recipes for basic Pizza Dough, Roasted Garlic, Marinated Mozzarella, Marinara, Pesto, and Barbeque Sauce. Once you are armed with the basics, you're ready to create the remaining recipes in the book. The recipes cover techniques for Pan Pizza, Deep Dish Pizza, Stuffed Pizza, Stuffed Crust Pizza, Twisted Crust Pizza, Calzone, Grilled Pizza and more. The author (listed as Cooking Penguin - I'll bet that isn't their real name!) puts a lot of emphasis on using fresh ingredients. I was very pleased to see a recipe for homemade marinara. It is so easy to make and so much better for you than jarred sauces where the second ingredient is usually high-fructose corn syrup. This e-cookbook is very well-formatted and organized and contains beautiful professional photographs. The writing flows well, with only the occasional typo (Stawberry; garlic separated and peeled.) Whether you've wanted to make homemade pizza but thought it might be above your skill level, or you are looking to expand your pizza repertoire, I think you will find many helpful tips and recipes here. 1 of 1 people found the following review helpful. Four Stars! By Barcathy1 Until I master this recipe it only gets four. I have made the dough but the bottom is dry and tasteless! I have got to fix that problem! Other recipes are in this and I found at least 3 I have searched for recently, that's a plus. PIZZA MARGHARITA!

This cookbook is a complete look at the making of pizza, from dough to finished pie. Focusing on technique and fundamentals, it will teach you how to prepare all of the famous types of pizzas such as hand tossed, deep dish, stuffed crust, calzone, grilled pizza, and dessert pizza to name a few. It also includes the outlines of toppings for some of the more archetypal pies such as the famous "White Pizzardquo;" and "Pizza Margheritardquo;". After mastering the techniques and sauces here you will be able to make pizzas that far excel those of the famous chain restaurants in both flavor and appearance (of course homemade is always healthier, too). But remember, it is your pie, so don't let anyone else tell you what you should put on top of it and you won't have to eat humble pie!