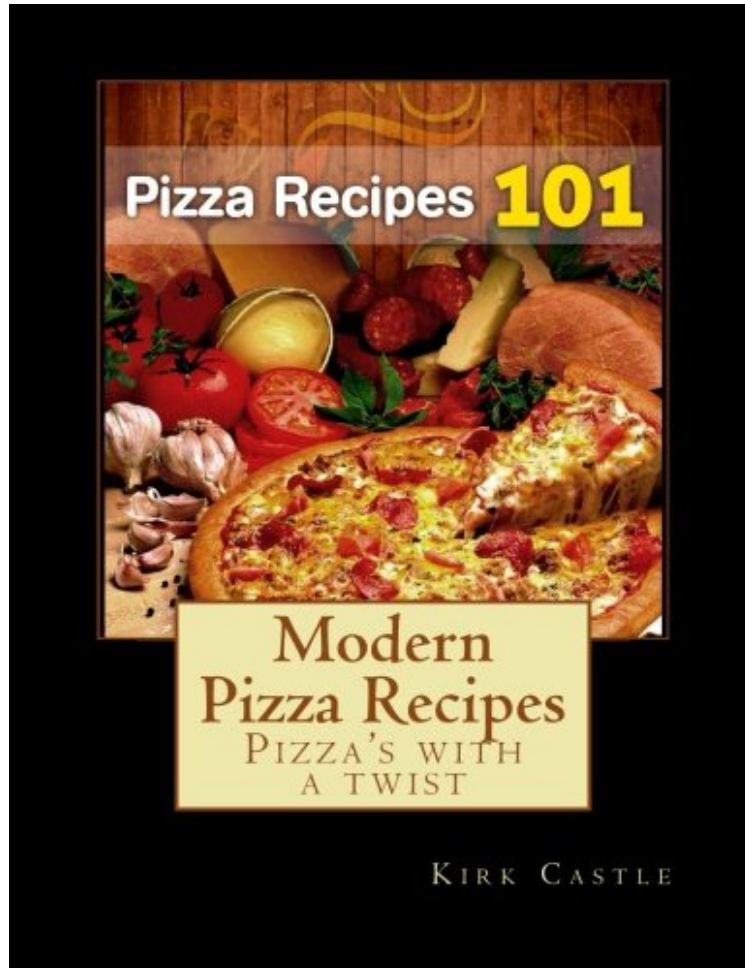


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## Pizza Recipes 101: Modern Pizza Recipes

*Kirk Castle*

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**Kirk Castle : Pizza Recipes 101: Modern Pizza Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza Recipes 101: Modern Pizza Recipes:

0 of 0 people found the following review helpful. Not a bad find. By Krissy I was able to download this for free and was happy to find it since I'd recently moved from New York to Delaware and one of my problems with Delaware is the lack of good pizza. I grew up in a densely populated Italian area (with my own large Italian family to boot). The dough recipes are pretty standard, the topping combinations are interesting. Some of the combinations didn't thrill me at all (even via description) but I gave it the benefit of the doubt and it worked out pretty well. A lot of combinations, and a lot of recipes. Even if you never use the book, if it's available for free I'd highly recommend downloading it so that you can at least have it as a reference book when you're in a pinch. 5 of 5 people found the following review helpful. if you love pizza..... By J. Schmidt If you love pizza then check out these recipes. These are so creative and fun. I never thought of putting grapes on a pizza until I read this book, but that is just one of many variations. Chicago

Style Pizza, BBQ Chicken Pizza the list is endless. From traditional to unique you will never be bored. The instructions are easy to follow and the results are delicious. 1 of 2 people found the following review helpful. Meh...By Share Coughlin This book is just short of okay. There are some very odd pizzas in here. Can someone tell me what the heck chicken tikka is? How about a rocket? Bocconicci? Never heard of it. Some of the recipes bake at Fahrenheit some at Celsius so be careful you use the right conversion. Also, I realize I'm not a perfect speller or punctuation expert but there are a ton of typos in this book. I personally don't want eggs or potatoes on my pizza. If I did I'd have breakfast. The only thing in here that I want to try is the dough/pizza crust recipe. The rest of it is too modern for my taste. I wish there were some homemade sauce recipes instead of jarred.

\* \* # 1 Amazon Best Seller ! \* \* Pizza being a renowned modern day, Italian originated delicacy deserves a large book to cover the thousands of variations that have originated in the pizza phenomenon over the years. This book mainly covers the basic pizza recipes that target the most common tastes and can easily be enjoyed at home. From the most popular chicken BBQ pizza to the little less known shrimp pizza, 'PIZZA RECIPES' gives the practical pizza making philosophy explaining the ingredients and the directions clearly and plainly so that a layman or rather a 'lay-cook' can find their way around the pizza!

About the Author Kirk Castle born in the Caribbean in 1974 to a small little known island called Trinidad and Tobago. I primarily enjoy writing Recipe books because I can't seem to ever leave the kitchen (my wife really loves that). I believe that great food can be the topic for any occasion and is the one thing that connects us all.