

## Pizza: Recipes from Naples' Finest Pizza Chefs

Alba Pezone

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**Alba Pezone : Pizza: Recipes from Naples' Finest Pizza Chefs** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza: Recipes from Naples' Finest Pizza Chefs:

0 of 0 people found the following review helpful. Very interestingBy Inspector DuckInteresting0 of 0 people found the following review helpful. Five StarsBy CustomerExcellent Book, great insights from the greats of Italian Pizza3 of 3 people found the following review helpful. This is the pizza cookbook that I most loveBy B. A. AndersonI have Ken Forkish's Elements of Pizza and Tony Gemignani's Pizza Bible, but the book I most love and spend the most time with is Alba Pezone's Pizza because it contains hundreds of beautiful photos. It's a huge book--360 pages! The photos motivate me to fire my grill and make pizzas. I can't understand how this book has so few reviews. It's a tremendous book for pizza enthusiasts. I find Forkish's book poorly written, but I use and like his sauce recipes. Gemignani's book is nice to read and it is very instructive. But Alba Pezone's Pizza is a pleasure to spend hours with. The advantage of Pezone's book is that it has many more seafood pizza recipes than Forkish or Gemignani's books.

Alba Pezone's Pizza celebrates the authentic home-style pizza recipes from her home town of Naples. Filled with over 200 recipes, covering everything from how to make the best pizza dough to a never-ending multitude of toppings, this is the cookbook for all lovers of the Italy's finest food: the pizza. In addition to her own recipes, Alba fills each chapter with pizza recipes from her favourite Neapolitan pizza chefs, each contributing their own unique hints and tips, as well as different flavor combinations, ensuring that each pizza is as authentic as the dough it is made on. Recipes include different pizza varieties in all their wonderful forms: from tomato-based classics to ever-so-simple bianco pizzas with just two or three toppings, and from the much-loved calzone to the lesser known 'pizza pockets' or rolled pizzas, which are filled with delicious surprise ingredients. There are even dessert pizzas for those with an extra-sweet tooth - nutella surrounded by sweet, deep-fried dough anyone? Pizza is an absolute must-have for anyone who loves simple and elegant Italian food. No bother, no fuss; just the finest pizzas available outside of Naples.

About the Author Alba Pezone first moved to Paris to study marketing at university, but after missing the local delicacies from her hometown, Naples, Alba began to re-create the much-loved cuisine she was raised on. Turning to her true passion of food, she retrained as a chef in some of Paris's top restaurants and now runs a cookery school in Paris whilst regularly contributing to culinary magazine *Elle à Table*.