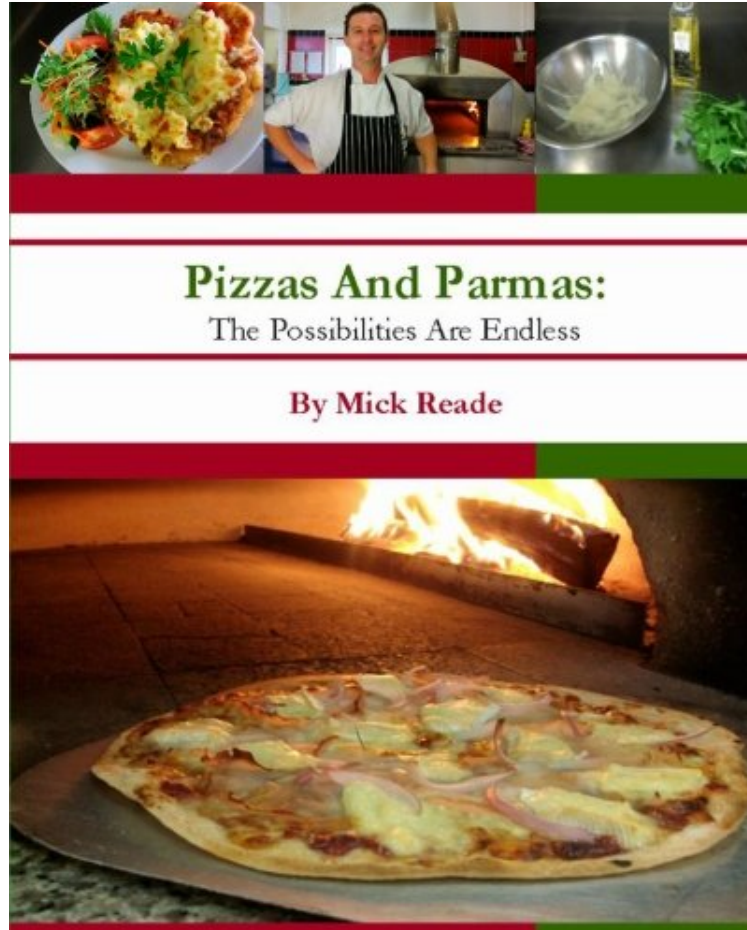


(Read now) Pizzas And Parmas: The Possibilities Are Endless

Pizzas And Parmas: The Possibilities Are Endless

Mick Reade

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Mick Reade : Pizzas And Parmas: The Possibilities Are Endless before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizzas And Parmas: The Possibilities Are Endless:

Wouldn't you love to learn how to make the best award-winning pizzas in the comfort of your own home, without having to wait for the pizza delivery driver or deal with the greasiness of a fast-food pizza? Trained by a two-time winner of the World Pizza Championships, Mick shares some of his favourite pizza recipes that are easy for you to make at home, and leave you feeling completely satisfied without that bloated feeling you can get from takeaway pizza. In fact, these recipes are so simple you can cook a pizza from scratch in less time than it would take to get a pizza delivered from your local store. And just to prove the point that anyone can do it, there is an added bonus of a link to a video where Mick shows you exactly how to make the perfect pizza dough from scratch. Here are just some of the mouth-watering pizza toppings you'll find inside, to whet your appetite: Greek Lamb Pizza, Tuna Mornay Pizza,

Peri Peri Chicken Pizza, Shepherd's Pie Pizza, not to mention dessert pizzas such as the Mango Delight Pizza and the Double Choc Strawberry Pizza, to name a few. There is also one other special bonus included inside the book, however I'm keeping that a secret for now...

About the Author Mick Reade has been working in commercial kitchens across Australia as a chef for over 14 years. In that time he has worked in many different sorts of kitchens, from cafes and pubs, to steakhouses, to catering companies, fine dining, as well as huge corporate events at massive sporting stadiums. From all of those places and the chefs Mick has worked with he learnt to cook many different recipes, different styles of food, and even food from various cultures from around the world. Most importantly Mick had to learn how to cook food that was relatively simple and easy to make, so it is easier to cook for large numbers of people who come into his restaurant. Mick shares lessons and delicious recipes, with a very easy to follow teaching style so that you can reproduce his results in the comfort of your own home easily.