

(Free) The Art of Pizza Making: Trade Secrets and Recipes

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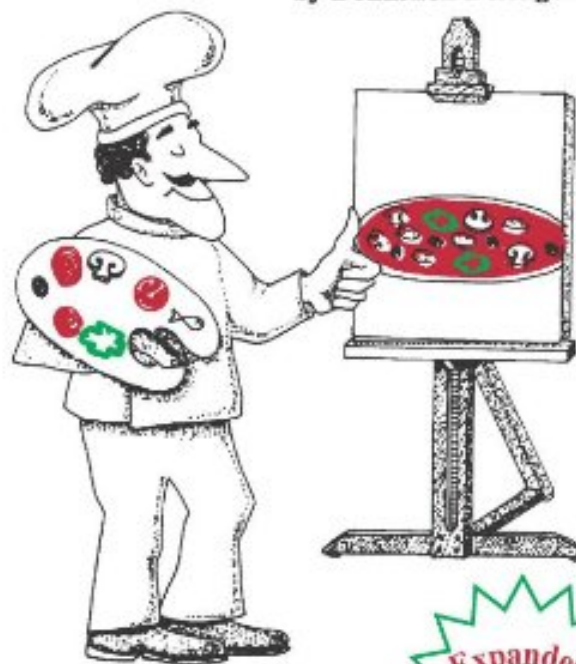
*Dominick A. DeAngelis*

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## The Art of Pizza Making *Trade Secrets and Recipes*

by **Dominick DeAngelis**



*20<sup>th</sup> Anniversary Edition  
1991 - 2011*

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#543877 in Books The Creative Pizza Company; 20th Anniversary Edition (1991-2011); (December 1, 2011) 2011-12-01 2011-12-01Original language:EnglishPDF # 1 8.50 x 5.75 x .50l, Binding: Plastic Comb147 pages | File size: 30.Mb

**Dominick A. DeAngelis : The Art of Pizza Making: Trade Secrets and Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Pizza Making: Trade Secrets and Recipes:

0 of 0 people found the following review helpful. Not what I was looking for and not much helpBy E. RylantNot sure

exactly what I was expecting after reading reviews and description, but all I can say is I did not really care for this book. It starts out with a thesis on flour, 99% of which I did not find particularly interesting (I am not a chemist). Just tell what to look for by brand name or other specific...I don't need pages of education on how flour is created. Also the book mentions the authors own website at which he apparently sells (sold) some ingredients, however that website is shut down. The recipes themselves are at times difficult to follow. A dough recipe is broken up into so many parts....hard to find the next thing to do.The basic sauce recipe lists some ingredients, but does not say what to do with them...would it have been so hard to say "combine and put in a food processor...", it you are supposed to...who knows? I bought a couple of other pizza books in search of the holy grail. Hopefully they will be more informative.5 of 5 people found the following review helpful. Okay if you're new to pizza makingBy J. WhitridgeThis was my first pizza book (I'm currently shopping for a 2nd). As other reviewers have noted, not everyone would call this a "book" - the pages are bound together with a plastic "comb" (see images). I didn't really care about the binding. But I will say the one upside of the plastic comb is that you can lay the book flat on your counter without having to worry about it folding closed.I have the "Updated 2007 Edition". Of the 102 pages, only the first 60 are what I would consider real content. The rest is "recipes" - basically just suggestions of topping combinations. So let's ignore the last 40 pages, and focus on the first 60.My #1 complaint about this book is that it has really poor editing. Topics are not in any kind of order, and sometimes you have to flip between sections to get information: for example, even though there is a chapter for "The Dough", there is also information about making the dough in the "Introduction", "Where to Buy the Ingredients", and "How to Use the Recipes in this Book" chapters.On top of that, there are random tips and other thoughts from author that are thrown into the middle of (often unrelated) topics. These tips seem to be semi-scientific at best and usually are not helpful, at least not at the points in the book where they're placed.Buyers should know that there are no pictures, save one on the back cover.I haven't tried everything in the book. I've only baked my pizzas in the oven, on a pizza stone. I've ignored most of the toppings recommendations completely. However, the dough recipe worked out great - I thought the dough tasted perfect on the first try.So all that said, do I recommend "The Art of Pizza Making"? Yes - If you don't mind sifting through it to pick out the bits of useful advice, AND IF you can get it in the \$10-15 range including shipping, then I think it's a worthwhile purchase, especially for someone just starting to learn to make pizza.3 of 3 people found the following review helpful. It's about the information not the posterBy reviews againI think I can appreciate a good pizza, or one can visit Marc Anthony's Pizza in Onset Massachusetts to see what I mean by it. This book is not very impressive from a publishing standpoint, it's small, has no photographs (just a few drawings) and it's spiral bound. But as is often the case, it's what is behind the cover that counts and shines like no other. The process of pizza making is explained, so one can understand why some steps need to be performed exactly and in a given order to result in a promised product. While I may consider myself a decent cook, pizza dough eluded me for a long time, until this book showed up at my house. I followed the process as exactly as it was feasible (baked it in the end on a pizza stone in a gas grill, so temperature was not as consistent as I would have liked), and the outcome on the first try was simply amazing. Recently I actually had a short conversation with the owner of the mentioned pizza place, and not surprisingly the main "secret" in achieving that elusive crust is ... TIME, as there is no way one can go from flour to a baked pie in a couple of hours and be happy with the results. Dough must have time to develop in a slow rising process, that can only be achieved by slowing it even further in a refrigerator. This pub gives it all out for a small price, and results far exceeded my expectations. Now my daughter can't wait for the next time we make another pizza.

This book is a comprehensive guide to all aspects of pizza making, for both the amateur pizza maker, and for those who would like to open their own pizzeria. It contains additional information not normally found in a cookbook such as trade secrets, the underlying food science, where to buy ingredients wholesale (e.g., the high gluten flour), and comparisons and instructions for special preparation and baking equipment such as baking pans, baking stones, pizza screens, silicone baking mats, commercial pizza ovens, mixing machines and proof boxes. It also contains my unique collection of over 60 pizza recipes such as barbecue, breakfast, bruschetta, Buffalo, calzone, cheeseburger, cheesesteak, Cuban, deep fried ( Old Forge style ), dessert, Figgy, Foccacia di Recco, Greek, Hawaiian, Indian, Jamaican jerk, mac-n-cheese, marmalade, mashed potato, Middle East, Oktoberfest, pear, Persian, pesto, Portobello, ranch, red, Reuben, roasted red pepper, satay, seafood, shish kabob, Sicilian, Southwest, stromboli, sunnyside, taco, Thanksgiving, tuna melt, vegetable and white, with preparation instructions for stuffed, rolled or open-faced style. All the recipes in this book have been perfected, and all the details have been included so that even the most amateur pizza makers can get professional results. Not only does this book include proven recipes, it provides all the tools necessary to create your own masterpiece. Irsquo've tried too many recipes that show beautiful pictures of pizzas, but once created are displeasing to the palate. This book is for genuine pizza lovers who are willing to take the time to do-it-right. Creating pizzas can be as much fun as eating them!

EzineArticles.com, January 11, 2007 Best selling novels and tell-alls stay on the bestseller list for weeks if they are really good or topical. nbsp;Most new books disappear from the public eye in days.nbsp; The exceptions are

cookbooks. A good cookbook can keep its buzz for years. Some cookbooks are treated like family heirlooms and get passed from generation to generation. The Art of Pizza Making by Dominick A. DeAngelis has been around since 1991 and it shows no signs of slowing down. People who bought it, or were lucky enough to get it as a gift, a month or so ago have tried the methods and the recipes and now cannot wait to write their review on . Maybe the Art of Pizza Making is working its way into heirloom status. Almost everybody likes pizza. Anybody who has had an exceptionally good pizza loves it, and the sensation of taste of that one pizza slice has been permanently implanted into the nether regions of their brain. Pizza ingredients are salty, sweet and acidic, so maybe a good pizza is like red wine that unlocks every taste receptor in your body and keeps you wanting more. The Art of Pizza Making is the real deal. The author covers every step of the pizza making process and tells you exactly what you have to do to make exceptional tasting pizza with just the right crispness and texture. This book not only tells you what type of flour, cheese, and tomato base to use, but how to knead the dough, how long to let it rise, and what preparation temperature you need the dough at to make the perfect crust. If you follow the directions in the book and use the same ingredients, or as close as you can get to the right ingredients, you will make a pizza as good as or better than any franchise pizza store. If you love pizza you need this book. See full review by Peter Boston --EzineArticles.com, January 11, 2007. From the Publisher Now shipping is the updated 20th Anniversary (1991-2011) updated and expanded edition of this best-selling pizza cookbook. As an added bonus, this new edition contains 10 new pizza recipes such as Figgy, Foccacia di Recco (the crown jewel), Jamaican jerk, pear, Persian, Portobello, satay, shish kabob, stuffed meatloaf and Thanksgiving. Of course, it also contains all of Dominick's latest pizza expertise developed since the year 2009 printing, including new sections on the food science of pizza dough (e.g., amylase enzymes, oxidation effects, Mailliard reactions, etc.), comparisons to Italian type pizza flours, and the use of baker's percentages. So even if you own any of the previous editions, this one is well worth the upgrade to your collection just for the new recipes alone! From the Author Pizza is America's favorite food; I've yet to meet anyone who doesn't like it. This coalition of dough and toppings can be as diverse as any ethnic cuisine; it's not just a round pie with sauce and cheese. If ten people followed the same pizza recipe, each would get different results reflecting his or her own individuality. So it must be concluded that pizza making is an art, and not just an assemblage of ingredients. This book is the culmination of over twenty-nine years of research and development. During this period, numerous interviews were conducted with retired pizzeria owners--active owners would never divulge their trade secrets--and artisans in the commercial baking industry. As with any artist, some of my creations were influenced by other artists, from pizzerias in the U.S. and in Italy; my mother was born and raised in Italy. Although I am an engineer by trade, pizza making is my passion. Each year I go through hundreds of pounds of flour, sharing my pizzas with friends and family, while accumulating valuable feedback on each new recipe. My inspiration to write this book was due to the lack of availability of an adequate pizza cookbook; I've yet to see a cookbook on the market that contains even the basic fundamentals about making professional quality pizza.