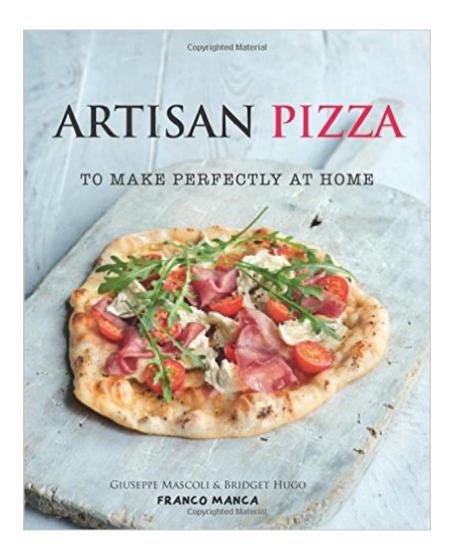
The book was found

Artisan Pizza: To Make Perfectly At Home





Synopsis

Every critic, blogger and Londoner has sung the praises of Franco Manca, whose pizzas are "the best in Britain," according to The Observer. Co-owner, Giuseppe Mascoli, knows that the best pizza in Italy comes from Naples and therefore, as an expat Neopolitan himself, he has gone back to its roots, where making pizza is all about simple things (bread, tomato, cheese) and simple steps (make the dough, let it rise, flatten it, add topping, bake in the oven), all using the best artisanal ingredients to produce pizza of exceptional quality. Aimed at the home cook who doesn't have a traditional wood-burning oven, Artisan Pizza includes tailored recipes so you can use a pizza stone or a heavy baking tray and still get great results. Giuseppe's famous, slow-rising sourdough recipe produces a soft and easily digestible crust. There are 46 pizza recipes from your basic Margherita to a Zucchini, Gruyere & Goat's Curd pizza, from a Puttanesca to a Smoked Mozzarella, Baked Potato & Pig Cheek pizza, and a dozen extras like salads, pestos and salamis. Including ingredient notes, techniques like making your own flavored oils and preserving your tomatoes, and a seasonal index, this beautiful book is, without a doubt, the closest you'll come to the real deal in your home kitchen, and in your personal quest for perfect pizza.

Book Information

Hardcover: 128 pages Publisher: Kyle Books; 1 edition (November 7, 2015) Language: English ISBN-10: 1909487317 ISBN-13: 978-1909487314 Product Dimensions: 7.9 x 0.8 x 9.6 inches Shipping Weight: 1.6 pounds (View shipping rates and policies) Average Customer Review: 5.0 out of 5 stars Â See all reviews (1 customer review) Best Sellers Rank: #971,600 in Books (See Top 100 in Books) #132 in Books > Cookbooks, Food & Wine > Baking > Pizza #804 in Books > Cookbooks, Food & Wine > Italian Cooking #2214 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

I read about this book in one of my magazines & bought three. Two for family & one for myself. Looking forward to using it. Recipe photos are bright & colorful.

Download to continue reading...

Artisan Pizza: To Make Perfectly At Home Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue Perfectly Chewy & Crispy Every Time My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home Perfectly Ridiculous: A Universally Misunderstood Novel (Perfectly Dateless) Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together Truly Madly Pizza: One Incredibly Easy Crust, Countless Inspired Combinations & Other Tidbits to Make Pizza a Nightly Affair Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza Artisan Pizza and Flatbread in Five Minutes a Day Viva la Pizza!: The Art of the Pizza Box The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More Pizza: More than 60 Recipes for Delicious Homemade Pizza Pizza: Recipes from Naples' Finest Pizza Chefs Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion Craft Pizza: Homemade Classic, Sicilian and Sourdough Pizza, Calzone and Focaccia HOW TO MAKE MONEY ONLINE: Learn how to make money from home with my step-by-step plan to build a \$5000 per month passive income website portfolio (of 10 ... each) (THE MAKE MONEY FROM HOME LIONS CLUB) Pizza Night!: 101 Incredible Pies to Make at Home--From Thin-Crust to Deep-Dish Plus Sauces, Doughs, and Sides Italian Takeout Cookbook: Favorite Italian Takeout Recipes to Make at Home: Italian Recipes for Pizza, Pasta, Chicken, Desserts, Appetizers, Soup, Salad, Sandwich, Bread and Rice

<u>Dmca</u>