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Grilled Pizza The Right Way: The Best Technique For Cooking Incredible Tasting Pizza & Flatbread On Your Barbecue Perfectly Chewy & Crispy Every Time



Synopsis

The Secret to The Perfect Pizza Is Your Grill! John Delpha shows you the easy yet incredible way to make pizza on the grill—gas or charcoal—to create a unique, crispy crust with a little chew and an unforgettable smoky and cheesy flavor. With just a few minutes and a little technique, you will be serving pizza off your grill inspired by Al Forno in Providence, RI, where John worked and where the owner, George Germon, famously invented the grilled pizza thirty-five years ago. Delpha offers up his terrific dough recipe for purists, and also uses store-bought dough for absolutely delicious results. His cheese blend is simple, balanced and perfectly tangy paired with his favorite topping combinations assembled in this amazing collection of pizza recipes. Everyone who tries this pizza raves about it. It's simple, fun, delicious, amazing and unforgettable—made the right way.

Book Information

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Customer Reviews

What I'm saying in my title is this: This book has a relatively short "learning" section of basic techniques, equipment, and recipes. For example:--There is a dough recipe that is based on "temperate" climate conditions. Those in dry and humid conditions will probably need to adjust the water amount. I did. I was not hard for me to make an adjustment because I've worked with dough before. Then there are 18 pictures on two pages that show what the dough ball should look like, also what the dough looks like when rolled out. Those pictures are helpful.--There are instructions for setting up a charcoal grill "it is a paragraph long". Actual temperatures that you want to aim for are not included: In that one token paragraph, you will have to interpret terms like "manage a fire", "getting too hot", "a bit ashy". (There are entire books written on

Managing a fireâThere are instructions for using a gas grill, with either four burners or three burnersâit is an even shorter paragraph long. The closest you get to temperature control is to heat about ten minutes. Actually, I decided to order this book because I saw the picture of a Weber grill in the "Look Inside" feature. But upon closer scrutiny of the picture (the only picture that shows a gas grill), I see that it does not look like any Weber grill I've ever used, and the placement of the pizza implies that the burners run side by side, when all the Weber's I've used have burners running front to back. NOTE: The gas grill technique used in this book works best on grills with burners that run side by side (like our old Kenmore), where you can have distinct, direct and indirect heat spots large enough to accommodate your pizza.

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