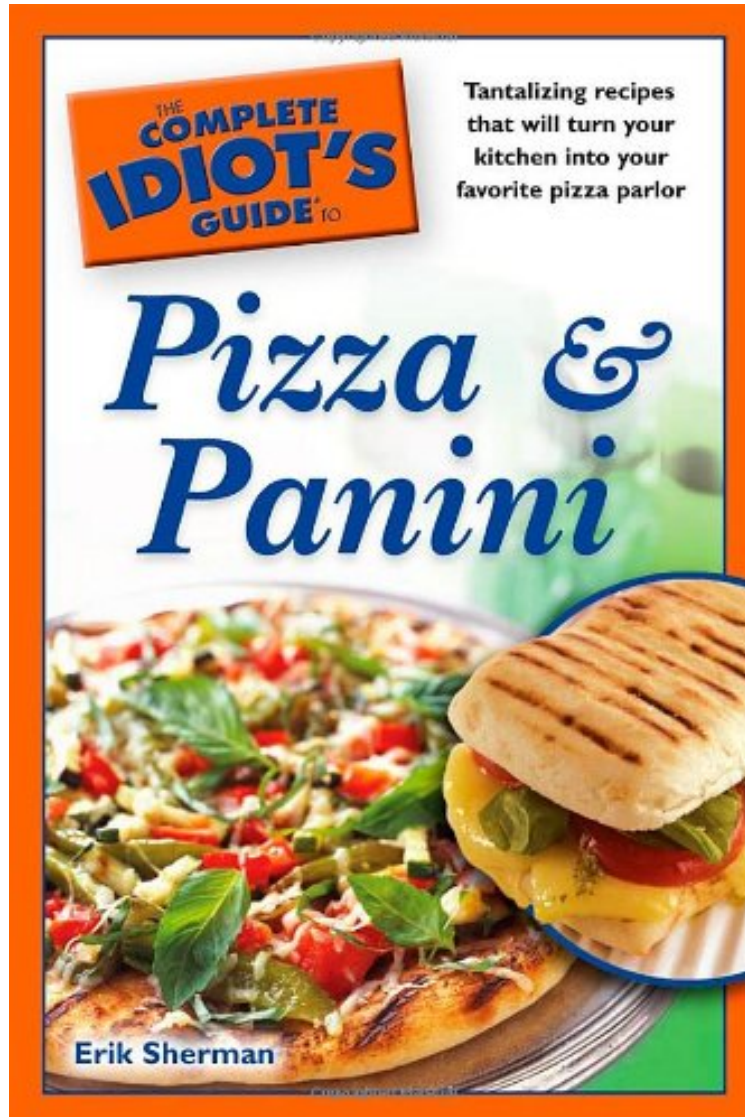


[Free] The Complete Idiot's Guide to Pizza and Panini

The Complete Idiot's Guide to Pizza and Panini

Erik Sherman

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Erik Sherman : The Complete Idiot's Guide to Pizza and Panini before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Idiot's Guide to Pizza and Panini:

3 of 3 people found the following review helpful. Mmmmmm... pizza...By H. Grove (errantdreams) Sherman's book walks you through from start to finish: equipment, tools, doughs, breads, sauces, and finally, the complete recipes. This isn't an exhaustive cookbook; it's meant to give you the how-to and provide a handful of samples in different areas, such as meat pizzas, vegetable pizzas, breakfast and dessert pizzas, and then a similar array of panini. The directions are quite thorough, and include many little tips along the way. Unfortunately, there are also a few missing

bits of information. For instance, one section refers to a previous one to provide benchmarks for how the doughs should appear once kneaded. Unfortunately, that other section tells you to view photos at a URL that no longer exists. The good news is, the recipes are delicious and easy. I enjoyed the various pizza doughs we made from Sherman's recipes, as well as the homemade pizza sauce. The Artichoke Brie Pizza was a nice change of pace, and the homemade version of a Quattro Formaggio (four cheese) Pizza was definitely better than the commercial equivalent. There's a 'Tuna Meltdown Panino' in here that combined such ingredients as tuna salad, gouda, and avocado to wonderful effect (a bit tough to flip thanks to that tuna salad, but so delicious it's worth it). The recipe instructions are clear and easy to follow, although there are no photos (not a big deal with most parts of making pizza and panini, but I know they're important to some folks). Make sure you read the informational/how-to parts of the book before you dive into the recipes. After that, however, I think you'll find it so surprisingly easy to make your own pizzas that you'll be tempted to do it every week!

2 of 3 people found the following review helpful. Pizza Lifeblood
By Marty Martindale
9/5/2007
The Complete Idiot's Guide to Pizza Panini: Tantalizing Recipes that will Turn your Kitchen into your Favorite Pizza Parlor
By Eric Sherman
A review/interview by Marty Martindale
For some pizza is a way of life, and if almost any food, though abbreviated, is supported by a crust, life becomes terribly good. Erik Sherman is a pizza purist. He is not looking for cooks who instinctively avoid yeast. He feels crusts are simple, ten of them, and he shares his years of well-learned tricks for simple success. He also lines out some tasty toppings and sauces for a wide range of pizzas, not just the Italian type, originally known as "tomato pie." He divides his pizza recipes into four categories: Meat, Vegetable/Garden, Morning Pizza and Global. Global is especially interesting, for he gives recipes from nine cultures: from Indian to Scandinavian, Middle Eastern to Russian. What a great start for some unusual entertaining?

Sherman's Panini recipes run from the Ruben to the Oyster Po'Boy, a Tuna Meltdown and many more. These are followed by his Plant-Filled (vegetarian) Paninis. He internationalizes these too, specifying which of his nine bread doughs work best. Crusts on either the pizza or the Panini need the correct textures. The pizza dough needs to be on the moist side for open texture, he emphasizes. "The more you hold back on the flour, the happier you will be with the result," he promises. With mixed grains, he advises making a porridge of these grains with water, then add the porridge mixture to the flour when you add the other ingredients. After taking Sherman's "pizza/panini course," you will feel at home with phrases like, "Heavily dust your peel," which means you will generously lace your pizza paddle with cornmeal. You will also have mastered Sherman's 11-page glossary and find yourself using words like "Pissaladiere and Flaeskeagekage!" You will also come away wanting to address whether or not a pizza stone in your life. Sherman's all for using a large, unglazed ceramic tile as pizza stone. He explains, "Pizzas in Italy cook in wood-fired ovens 700 to 900 degrees F. For this reason, get your conventional oven hotter by preheating your tile in the oven to 500 and waiting 30 to 45 minutes before inserting pizza. If your cheese topping browns before the crust is done, delay adding the cheese the next time." He feels pizza should be perfectly cooked in ten minutes. Pizza, a life quest. In an interview, Eric tells us there will be more to the Complete Idiot's Guide to Pizza and Panini, and he will move it to the web with new appendices and much more. "Remember to experiment," he adds. You can reach Martindale at [FOOD SITE OF THE DAY](#).

1 of 3 people found the following review helpful. Simple and entertaining
By Customer
Good book with simple recipes and great beginner tips. Entertaining to read and learned quite a bit about pizza.

More than 100 recipes from the best pizzerias in the country! Americans eat 23 pounds, or 46 slices, of pizza per year! Now here's a comprehensive guide to all aspects of pizza making, from trade secrets, comparisons, and instructions for baking pans, stones, and pizza ovens to unique takes on different types of pizzas and paninis. With over 100 of the best recipes around, including some from America's most famous pizzerias, this is the only book pizza- and panini lovers will ever need.

About the Author Erik Sherman has worked in several professional kitchens, including the prep kitchen for Bel Canto Pizza. He had his own catering business and was the author of a kitchen review column for a daily in the Boston area for over two years. His work has appeared in *Saveur*, *Newsweek*, *The New York Times Magazine*, *Fortune*, *Inc*, *Continental*, *Financial Times*, *Boston Magazine*, *Consumers Digest*, *Newsweek Japan*, among others.