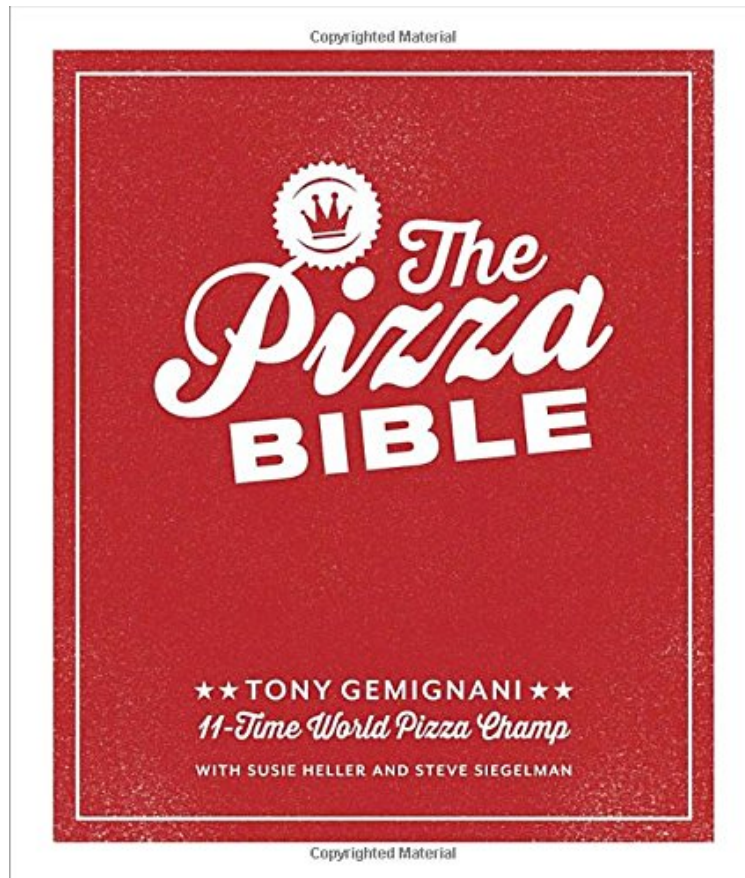


(Ebook pdf) The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more

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

Tony Gemignani

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Tony Gemignani : 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 before purchasing it in order to gage whether or not it would be worth my time, and all praised 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:

56 of 57 people found the following review helpful. Wow. Seriously, wow! By bsb In 2011, I took a wonderful pizza making class in New York City's Little Italy, and I've been making decent pizza at home since then. However, after 5 years, I found I wasn't getting any better at stretching out my pizza dough, and the quality of my pizza dough itself wasn't always consistent. Frustrated, I took The Pizza Bible out of the library and was immediately attracted to the

lush pictures of every type of pizza I'd ever heard of and some that I hadn't, (St. Louis style? Cincinnati Red?) I was a little put off by some of the writing. As 11-time World Pizza Champ, there are at least 11 recipe intros of pizza making heroism that I originally found a bit over the top. In any case, I decided that my pizza making wasn't going to get any better on its own and I purchased the book. Tony states that professional grade, high gluten flour along with diastatic malt powder are essential to amazing pizza dough. So I held off awhile because that was annoying. I could find a bunch of the kind of flours called for on , as well as the malt powder, but they weren't all on Prime and I didn't want to have pay shipping on 4 different 5 pound bags of flour. However, on Tony's website,[...], Tony sells sample packs of assorted flours and throws in a small packet of the malt powder. The person I contacted there was super helpful and accommodating and I placed my order. Then I made a batch of the Master Recipe dough, which Tony gives as a sort of lesson for your first attempt. It took 3 days, but I could tell right away it was different from my old dough recipe. It was lighter, bubblier, softer and stickier. On the third day I barely needed to stretch it- I was able to softly press it to the correct size in a minute or two. Then there was the taste. You know people say "it's even better than what you can get in a restaurant?" but it never really is? THIS IS! Seriously- my 8 year old noticed! My husband, who thought the whole need for me to order 15 pounds of flour through the mail was a scam, literally ate his words. Not only was the crust tender and delicate, the flavor was incredible! Nuanced! I made something with nuances!! I right away emailed the nice man who helped me choose flours from Tony's shop to thank him, and he told me that once I graduate the next step, which is the dough using the starters, it will make it even better. I can't imagine. I can't wait. If you want to make great pizza, get this book. Yes, you will need to order special ingredients and buy special supplies. You will need to invest time and refrigerator space. Suck it up! It's worth it! 10 of 0 people found the following review helpful. Get this to make pizza at home - THE bible written by THE pizzaiolo By TomG In case you never took an interest in any aspect of the pizza business for the last couple of decades, Tony Gemignani is THE MAN. He has created a successful collection of pizza restaurants over about 20 years, he has been involved in developing commercial pizza ovens and methods, singlehandedly created and dominated dough spinning competitions and if all that wasn't enough, he went to Italy and bested every pizza maker in the world (the first time the Italians were beaten) in making authentic Pizza Napoletana. There is nobody else whose veins carry as much pizza sauce as Tony. This is the one pizza book that covers just about every variety of pizza out there, which toppings go on which style pizza, and even crafting the ingredients. Included are methods and recipes for NY-style thin crust, midwest cracker crust, Chicago-style deep dish, Napoletana-style, Sicilian, focaccia, grilled, rolled, and stuffed pizzas. There is even a cast iron skillet pizza. This 300 page book dares to dive into all of the regional variations of pizza in both the US and Italy. The breadth is pretty amazing. In addition to pizza crafting there are recipes and methods for a wide variety of doughs (including pre-fermented and sourdough), sauces, mozzarella, cheese blends; hell, he even gets into sausage making and a bunch of ways to stretch dough. The book is peppered throughout with tips, special ingredients, and methods that Tony has developed and discovered over his decades of commercial and personal expertise. I have been making pretty good pizza at home for years, so I waffled on buying this book. Now that I have it, I am sure it will end up dog-eared and covered in 00 flour and tomato sauce. The photography will get you drooling like Pavlov's dog. This is a reference book with a soul for home pizzaiolos. Great job Tony. 1 of 1 people found the following review helpful. Learn to make amazing pizzas from a 12 time World Pizza Champion! By Customer Appropriately titled, this book will teach you to make great pizzas in numerous unique styles. The man, whose work makes up this book, is one of the world's most respected pizzaiolos. If you are serious about learning all there is to making amazing pizzas, GET THIS BOOK. He walks you through every step, not just telling you what to do, but explaining why it works and why it's important. He even recommends ingredients and acceptable substitutes. I've bought many pizza books, but I haven't bought another since I got this one. Thanks Tony!

A comprehensive guide to making pizza, covering nine different regional styles--including Neapolitan, Roman, Chicago, and Californian--from 12-time world Pizza Champion Tony Gemignani. Everyone loves pizza! From fluffy Sicilian pan pizza to classic Neapolitan margherita with authentic charred edges, and from Chicago deep-dish to cracker-thin, the pizza spectrum is wide and wonderful, with something to suit every mood and occasion. And with so many fabulous types of pie, why commit to just one style? The Pizza Bible is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more than seventy-five recipes covering every style you know and love, as well as those you've yet to fall in love with. Pizzaiolo and eleven-time world pizza champion Tony Gemignani shares all his insider secrets for making amazing pizza in home kitchens. With The Pizza Bible, you'll learn the ins and outs of starters, making dough, assembly, toppings, and baking, how to rig your home oven to make pizza like the pros, and all the tips and tricks that elevate home pizza-making into a craft.

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