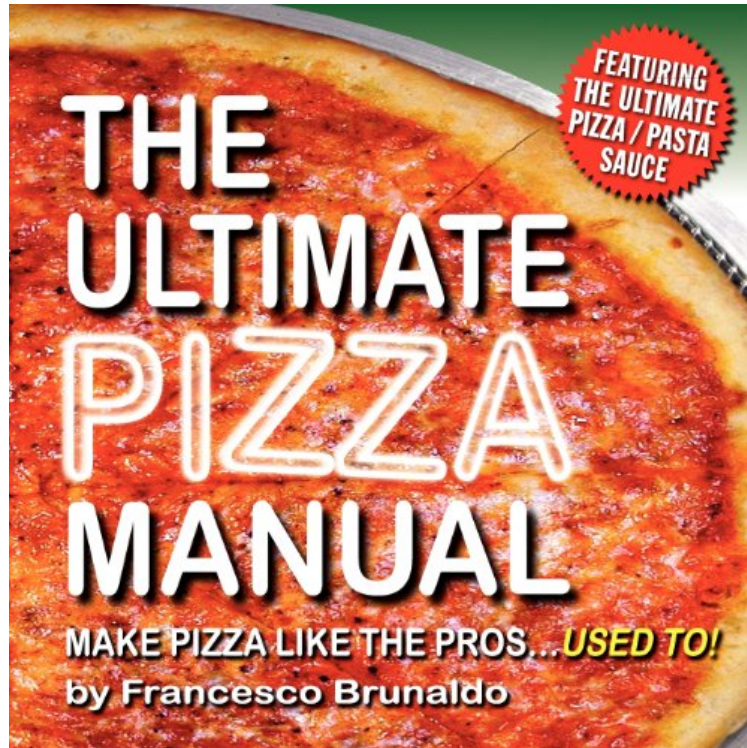


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## The Ultimate Pizza Manual: Make Pizza Like the Pros... Used To!

Francesco Brunaldo

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2 of 2 people found the following review helpful. The Best Pizza in the world. And Simple.By TN-MAILMANThree decades ago as a 5th grader at the state fair, I bought a slice of pizza from a vendor that had a sign that said "Coney Island Pizza" and that was simply the best pizza ever. The next year I went back just to get that pizza again. The vendor did not return. I have searched since and now have found it with this book.I have waited until I made the pizza in this book before submitting my review.The book is written into a easy to read and follow step by step in the kitchen.A fast read in less then 30 minutes.This book was a real find. This pizza is a home run hit every single time.The author has it down to a perfect science that will not fail.The ingrediants are weighed and not expensive at all.The only real set back is needing a mixer that can knead dough but I still rate 5 stars because I think the mixer will be needed to make any real pizza. Aside from the mixer everything is easily obtainable and in-expensive.The first time I made this pizza I was impressed. It was so easy the second time I made it I had company over. I had complete confidence by the second time. Our guest said it was the best pizza they have ever tried. And since then they asked if we could get together again for we could have pizza again.This book for only having so few pages explains so much.If you like pizza, this book is a must buy! I am glad I found it.1 of 1 people found the following review helpful. The Real Deal PizzaBy PhlosarThis manual details how to make a New York style (thin) pizza at home. It delivers on that

promise. You'll need a Kitchenaid Stand Mixer to work the dough. I already had one. The author provides full details, including where to buy ingredients and pans/peels. I ordered the mesh-type baking pan from BARI, as the author suggests. I also ordered a pizza peel from them. From King Arthur, I ordered the high protein flour. The pizza that results is amazing. I have made it about 6 times, and the boyfriend and I just love it. The book could be better organized, but the author details the appropriate ingredients and pans/hardware to make the perfect thin crust pizza in your home oven. He does not detail toppings, but you should be able to figure those out yourself. I opt for just pepperoni. For the sauce, I use half the sugar. The author notes that his recipe is for his tomato puree brand, and I get a different brand at my store. The manual should pay for itself (plus the mail order pan, peel, high protein flour) in 2-3 pizzas. This is the pizza for which I have been searching. The Williams Sonoma pizza book (and many others) are now on the shelf. Time to make that pizza crust for tomorrow night. 0 of 0 people found the following review helpful. This is a great book to make one recipe. By jas bbq This is a great book to make one recipe. I use the sauce and dough recipe and both are fantastic. It is just a simple one pizza recipe book, but the recipe is great. The process and equipment are covered in detail. Not a "cookbook", but a great process to build on. Too pricey, but hey why give away the process for peanuts. js

**THE ULTIMATE PIZZA MANUAL: MAKE PIZZA LIKE THE PROS** **USED TO! \*\*ACTUALLY SHIPS IN 1-2 DAYS!\*\*** Now make real thin-crust pizza at home for a fraction of the pizzeria price! Why? Because you have no idea what you're missing! You can't buy pizza like this anymore for any amount of money and that's exactly what they're charging! As a result of years of experience and home-kitchen testing I'm going to show you how to make a very special, incredibly delicious, professional, large-diameter, thin-crust, old-world New York Italian-style pizza **AT HOME**, relatively easily and cheaply from scratch, not just an over-simplified recipe for bread with sauce and cheese. You will discover what other cookbooks don't know: Old-world professional secrets; Special at-home tricks and techniques; The ultimate pizza sauce recipe; all of which go into the making of the ultimate cheese pizza with every page and every step illustrated in full color! It's comfort food and it's basic sustenance; this work of art had better be the ultimate! So, if you're not making real pizza at home you don't know what you're missing! **THE ULTIMATE PIZZA MANUAL: MAKE PIZZA LIKE THE PROS USED TO!**