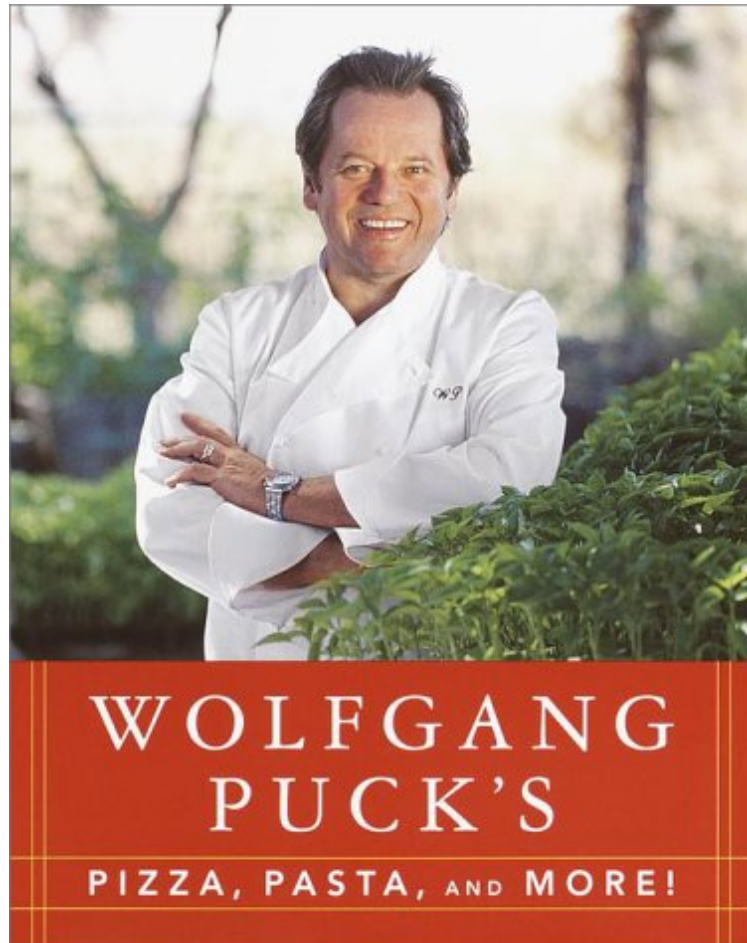


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Wolfgang Puck's Pizza, Pasta, and More!

Wolfgang Puck

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Wolfgang Puck : Wolfgang Puck's Pizza, Pasta, and More! before purchasing it in order to gage whether or not it would be worth my time, and all praised Wolfgang Puck's Pizza, Pasta, and More!:

13 of 14 people found the following review helpful. A variety of tastes in one cookbook By Todd Post I had never been too impressed with what I saw of Wolfgang Puck and his celebrity chef status until I had the opportunity to try one of his restaurants in LA. While I wasn't blown away by the originality of the menu (there is very little difference from California Pizza Kitchen), the execution was simply terrific. All of the food, though items you can find on many other menus, was incredibly tasty and well done. Same can be said of this cookbook. There are recipes in it that you will find in other cookbooks, but the flavor of the dishes make it great. My favorites include the tortilla soup and the beet salad with blue cheese, both a nice combination of textures and flavors. While none of the pizza recipes in of themselves blew me away, the pizza dough recipe is one of the best I've worked with. Yeast doughs in general don't like to work for me, and maybe it is just that I finally got the hang of it with his recipe, but it was a great tasting dough which made a great base for any pizza. 0 of 0 people found the following review helpful. Five Stars By Customer My favorite

cookbook by far! 0 of 0 people found the following review helpful. Five Stars
By Barbara Kuhn
I always like this chef. Thank you.

A savory collection of recipes from one of America's bestselling chefs—the award-winning Wolfgang Puck, cooking star of Good Morning America and the Home Shopping Network. World-renowned for his dazzling Spago restaurants and his Wolfgang Puck Cafes, Puck now brings us this spectacular collection of soups, salads, pizzas, and pastas. Offering inventive twists on our favorite classics, this book provides us with a new appreciation for America's favorite foods. Here are recipes for the basics, simple delicious sauces, and easy-to-make pizza toppings. Puck tempts us with such wonderful starters as Roasted Beet Napoleon and Chicken Bouillon with Chicken Herb Crepes and Julienne of Vegetables. He tantalizes us with tangy pizzas, such as Caesar Chicken Pizza. And finally, he presents us with an array of fabulous pastas, including Smoked Salmon Ravioli with Lime-Dill Butter Sauce and tasty Pappardelle with Garlic, Oven-Dried Tomatoes, and Herbed Goat Cheese. All of the recipes reflect Puck's lively personality and confident approach to cooking—his passion for fresh tastes, textures, and ingredients. Innovative and delicious, the recipes in Wolfgang Puck's *Pizza, Pasta, and More!* are ideal for every home chef and food lover.

.com Since the 1982 opening of his L.A. restaurant Spago, Wolfgang Puck has become a household name. Several restaurants, TV appearances, and cookbooks later, Puck has put together Wolfgang Puck's *Pizza, Pasta, and More*, a collection of his favorite and most popular recipes. "Eating with family and friends is like having a little party," says Puck. "It is pure pleasure, a relaxing and fun experience. Casual and easy to prepare, these are dishes everyone can make and enjoy." Puck starts with the basics—stocks, sauces, dressings, and condiments. With chicken or vegetable stock fresh made or stored in your freezer, you have the base for Hazelnut Brown Butter and Herb Sauce (toss with wild-mushroom ravioli and dust with Parmesan) or Tomato Garlic Basil Sauce (good for pasta or pizza). The salads range from a classic Caesar with Homemade Tapenade Croutons to a Grilled Ahi Tuna Niccedil;oise Salad to a colorful stacked Roasted Beet Napoleon. Thin-crust wood-oven pizzas are Puck's signature and he does not disappoint. The Herbed Artichoke Pizza is studded with sauteacute;ed artichoke bottoms, niccedil;oise olives, and caramelized onions and the Tangy Chicken Pizza features peppers, eggplant, and chicken marinated in olive oil, lime, jalapentilde;os, garlic, and cilantro. Try the brunch pizza with scrambled eggs and smoked salmon on a leisurely Sunday. The pastas are equally as enticing. Puck suggests making your own and includes his fail-safe recipe. Particularly tempting are Angel Hair with Wild Mushrooms, Asparagus, and Shaved Parmesan Cheese, Crispy Calamari with Chinese Noodles and Spicy Garlic Sauce, and Gnocchi with Braised Veal Shank. Besides alluring photos of many of the dishes, pictures of Puck and his staff preparing for the 2000 Academy Awards post-party are included (FYI: Haley Joel Osmen's favorite pizza is Pepperoni and Mushroom). --Dana Van Nest
From Publishers Weekly
Entrepreneurial chef Puck (*Adventures in the Kitchen*) presents a lively and inspired collection of popular recipes guaranteed to leave his many devotees sated. Puck, whose vast empire includes the acclaimed Spago restaurants, lets readers in on the secrets behind his justifiably revered pizzas as well as other inviting dishes that he says are easy enough for anyone to prepare. If he perchance exaggerates the simplicity of some recipes, there are plenty of others that cry out to be replicated in the home kitchen. His signature Caesar Chicken Pizza (from his restaurant at the Forum at Caesar's Palace in Las Vegas) is a study in contrasts: tangy saut?ed chicken, oven-dried tomatoes and cheeses topped by a reinterpreted Caesar's Salad. Spinach, Mushroom and Blue Cheese Pizza combines flavors fearlessly. A delectably effortless Black and Green Olive Tapenade includes oven-dried tomatoes, fresh thyme and oregano. Although it's no longer on the menu, Puck brings back a simple customer favorite in Angel Hair with Goat Cheese, Broccoli and Toasted Pine Nuts. Less intrepid cooks may bypass Roasted Squab on Pan-Fried Noodles with Spicy Mushroom Sauce after they read that the bird (except for the legs) should be butterflied and boned. But then there is Chicken Bolognese, which takes under an hour to prepare and can be done in advance. Recipes for pizza and pasta are popular enough, but Puck's appearances on Good Morning America and the Home Shopping Network will certainly get viewers' attention. 5-city author tour. (Nov.) Copyright 2000 Reed Business Information, Inc.
From the Inside Flap
A savory collection of recipes from one of America's bestselling chefs—the award-winning Wolfgang Puck, cooking star of Good Morning America and the Home Shopping Network. World-renowned for his dazzling Spago restaurants and his Wolfgang Puck Cafes, Puck now brings us this spectacular collection of soups, salads, pizzas, and pastas. Offering inventive twists on our favorite classics, this book provides us with a new appreciation for America's favorite foods. Here are recipes for the basics, simple delicious sauces, and easy-to-make pizza toppings. Puck tempts us with such wonderful starters as Roasted Beet Napoleon and Chicken Bouillon with Chicken Herb Crepes and Julienne of Vegetables. He tantalizes us with tangy pizzas, such as Caesar Chicken Pizza. And finally, he presents us with an array of fabulous pastas, including Smoked Salmon Ravioli with Lime-Dill Butter Sauce and tasty Pappardelle with Garlic, Oven-Dried Tomatoes, and Herbed Goat Cheese. All of the recipes reflect Puck's lively personality and confident approach to cooking—his passion for fresh tastes, textures, and ingredients. Innovative and delicious, the recipes in Wolfgang Puck's *Pizza, Pasta, and More!* are ideal for every home

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