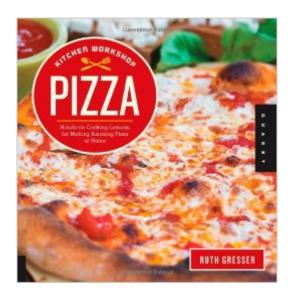
The book was found

Kitchen Workshop-Pizza: Hands-on Cooking Lessons For Making Amazing Pizza At Home





Synopsis

With help from Kitchen Workshop-Pizza you'll be a pizza expert in no time! This easy-to-navigate book is a complete curriculum for making your own pizza using a regular home oven. Level 1 begins with the basics, including seven variations on the tomato-cheese pizza and recipes for doughs, including a gluten-free pizza dough. Level 2 moves to the classics and showcases all of the hits, including Pizza Margherita, Pizza Quatro Formaggi--and even a Calzone. Level 3 is filled with original pizza recipes from Ruth's award winning Washington, D.C. restaurants. In levels 4, 5, 6 & 7, you'll learn how to take your pizza to the next level with lessons on sauces, protein toppings, vegetable toppings, fruit toppings, and more. From dough to delicious, Kitchen Workshop-Pizza is sure to inspire both novice and expert home chefs in the timeless tradition of pizza making.

Book Information

Series: Kitchen Workshop Flexibound: 160 pages Publisher: Quarry Books (February 1, 2014) Language: English ISBN-10: 1592538835 ISBN-13: 978-1592538836 Product Dimensions: 8.8 × 0.5 × 8.8 inches Shipping Weight: 15.2 ounces (View shipping rates and policies) Average Customer Review: 4.8 out of 5 stars Â See all reviews (4 customer reviews) Best Sellers Rank: #644,005 in Books (See Top 100 in Books) #89 in Books > Cookbooks, Food & Wine > Baking > Pizza #1479 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes #2440 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

This cookbook is an excellent guide to making your own pizzas in a home oven using a special technique developed by the author and tested with more than 20 field testers. The first chapters cover the critical information needed to create an authentic Neapolitan pizza crust, thin and crispy, along with classic toppings and more exotic flavors like seafood, fruits and vegetables. The basics are covered very well but the author also invites plenty of exploration. Many of the recipes also contain suggested beer pairings. I used several of the recipes from my review sample and enjoyed the different toppings. Instructions for home oven baking are thorough but wood fired ovens are not mentioned at all.

I have made pizza! At home! With my own hands! And it is delicious! I keep getting better. I can't wait to try a true Neapolitan soon. I love the restaurant run by the owner and I LOVE the 'za I am able to make at home.Get yourself a stand mixer and it is so unbelievably easy (once you get the hang of shaping the dough :)).

This is a great book as it includes a step-by-step photographic approach to making pizza, the number 1 food in the world!

This is my aunts cook book and I tested the recipes before the book was made and there all amazing

Download to continue reading...

Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue Perfectly Chewy & Crispy Every Time My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home Making Small Workshop Tools (Workshop Practice) The Kitchen Counter Cooking School: How A Few Simple Lessons Transformed Nine Culinary Novices into Fearless Home Cooks Depression Era Dime Store Kitchen Home (Kitchen, Home and Garden) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Pizza: Award-Winning Pies for the Home Kitchen The New Outdoor Kitchen: Cooking Up a Kitchen for the Way You Live and Play Home Health Aide On-the-Go In-Service Lessons: Vol. 3, Issue 1: The Aide Assignment Sheet (Home Health Aide on-the-Go in-Service Lessons, Volume 3) Viva la Pizza!: The Art of the Pizza Box Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together 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 Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More Truly Madly Pizza: One Incredibly Easy Crust, Countless Inspired Combinations & Other Tidbits to Make Pizza a Nightly Affair Pizza: More than 60 Recipes for Delicious Homemade Pizza Pizza: Recipes from Naples' Finest Pizza Chefs Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion

<u>Dmca</u>