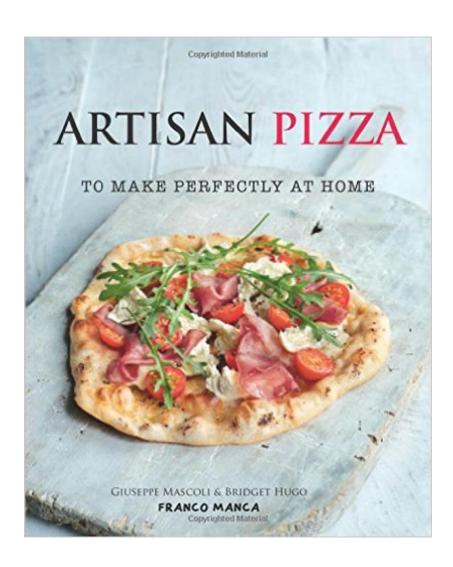
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Artisan Pizza: To Make Perfectly At Home





Synopsis

Every critic, blogger and Londoner has sung the praises of Franco Manca, whose pizzas are "the best in Britain," according to The Observer. Co-owner, Giuseppe Mascoli, knows that the best pizza in Italy comes from Naples and therefore, as an expat Neopolitan himself, he has gone back to its roots, where making pizza is all about simple things (bread, tomato, cheese) and simple steps (make the dough, let it rise, flatten it, add topping, bake in the oven), all using the best artisanal ingredients to produce pizza of exceptional quality. Aimed at the home cook who doesn't have a traditional wood-burning oven, Artisan Pizza includes tailored recipes so you can use a pizza stone or a heavy baking tray and still get great results. Giuseppe's famous, slow-rising sourdough recipe produces a soft and easily digestible crust. There are 46 pizza recipes from your basic Margherita to a Zucchini, Gruyere & Goat's Curd pizza, from a Puttanesca to a Smoked Mozzarella, Baked Potato & Pig Cheek pizza, and a dozen extras like salads, pestos and salamis. Including ingredient notes, techniques like making your own flavored oils and preserving your tomatoes, and a seasonal index, this beautiful book is, without a doubt, the closest you'll come to the real deal in your home kitchen, and in your personal quest for perfect pizza.

Book Information

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Customer Reviews

I read about this book in one of my magazines & bought three. Two for family & one for myself. Looking forward to using it. Recipe photos are bright & colorful.

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