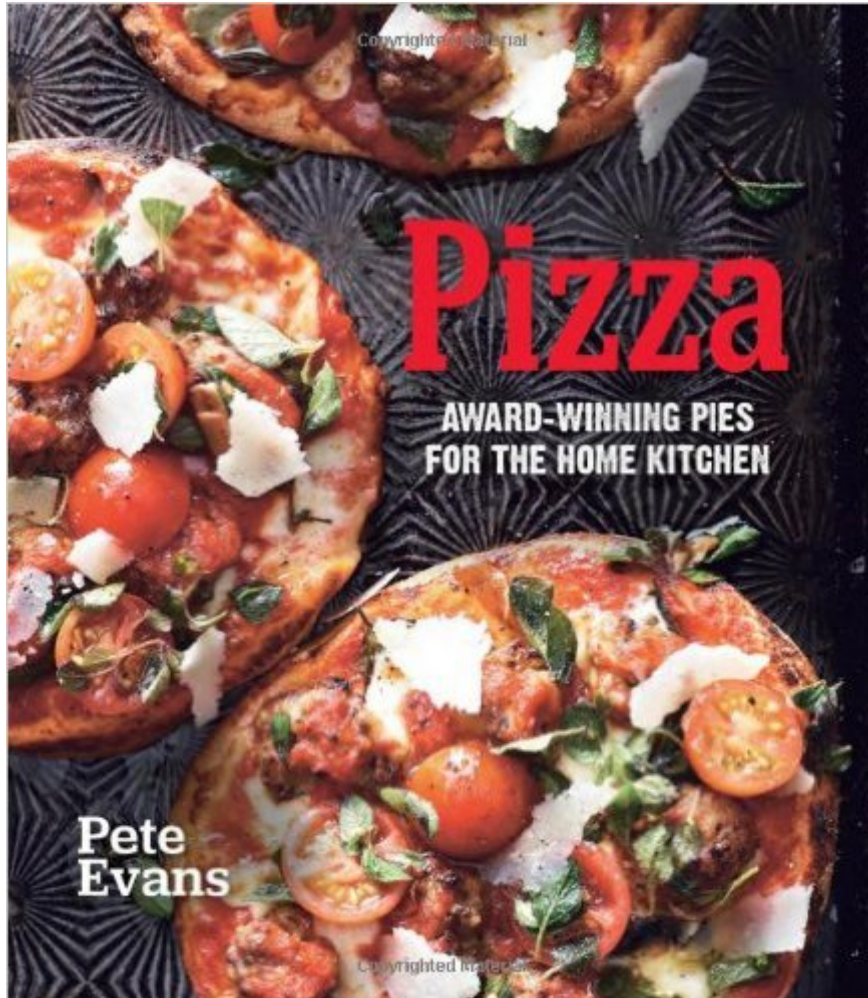


The book was found

Pizza: Award-Winning Pies For The Home Kitchen



Synopsis

40 recipes for a wide variety of pizzas, both classic and creative, made in both a countertop electric pizza maker and in a conventional oven. Written by Australian celebrity chef Pete Evans, this book features more than 40 recipes for a wide variety of pizzas, from classic combinations, to modern flavors, to specialty and dessert pizzas. All of the recipes offer instructions for preparing the pizzas in the new countertop electric pizza maker as well as in a conventional oven. The book includes four basic doughsâincluding a gluten-free doughâwhich can be mixed and matched with a variety of sauces and toppings. Throughout the book are tips and tricks for creating flawless pizzas. TOC: Pizza Basics Working with the dough Using the electric pizza maker Making pizza in the home oven Recipes Pizza doughs Pizza toppings and sauces Classic pizzas Modern pizzas Special pizzas Index SAMPLE RECIPES: Classic Pizzas Margherita pizza Pepperoni pizza with fresh mozzarella Wild mushroom pizza with ham and ricotta Chicken and basil pesto pizza Modern Pizzas Pizza with winter squash, gorgonzola, pine nuts and sweet & sour onions Pizza with zucchini blossoms, mozzarella and oregano Pizza with spicy shrimp, roasted peppers, and tomato salsa verde Special Pizzas Braised lamb shank and white bean calzone Peteâs down under fish pie Berry pizza with maple syrup and vanilla whipped cream

Book Information

Hardcover: 96 pages

Publisher: Weldon Owen; 4/15/12 edition (May 15, 2012)

Language: English

ISBN-10: 1616281685

ISBN-13: 978-1616281687

Product Dimensions: 7.2 x 0.7 x 8.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsâ See all reviewsâ (25 customer reviews)

Best Sellers Rank: #156,924 in Books (See Top 100 in Books) #33 in Books > Cookbooks, Food & Wine > Baking > Pizza #449 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

I got this book as a gift along with a pizza stone. I am a somewhat skilled home cook, although using a pizza stone was new to me. I was excited to use recipes from a pizza expert like Pete Evans, and browsing the book, there were plenty that jumped out at me. Most recipes are complex

and require many steps and homemade toppings. The first recipe I made involved his balsamic onion "jam". I followed the recipe to a tee and did not get the implied results - at all. I also found that the book lacked any instruction on techniques like rolling out dough. The result was just ok. I tried another recipe tonight - the basic margherita pie - and again followed the instructions to a tee. The result was kind of a mess. I'm sure I will improve with practice, but I just wanted to stress that for a book that appears to be a basic lesson on gourmet pizzas - it is not beginner friendly. I won't give up though :)

This is a great cook book for pizza lovers. The basic crust and sauce recipes are really easy and fabulous tasting. Some of the recipes are complicated but I just take the concepts and adjust to simplify. Love this book !

I am hungry as I look through this book and I have already put markers in many of the pages of recipes that I will make. The author shows Very creative recipes and yet they are not over the top crazy. The book also helps you with dough making, different types of doughs to make, and many pizza sauces to try. I own many pizza books, but I am glad that I have this one in my library. Definitely, this book will not sit on my shelf collecting dust, rather the pages will get stained with flour and sauce as I refer to it, while making pizza at home.

With just over 100 pages, at least half of them covered with photographs rather than text, this is really a rather small book, but one packed with a trove of ideas, examples and advice. And the photographs make my mouth water. As more than one other reviewer has noted, these recipes are not for the casual cook, but even a little effort in following them or drawing upon them for inspiration should prove worthwhile. I was surprised at the spare simplicity of Evans' recommended red sauce, but his rationale for that bare bones approach -- letting the toppings themselves shine -- certainly makes sense. And having as a personal goal the construction of pizzas to rival what is in those photographs is a noble ambition, in my view. A very useful and inspirational treatise on pizzas, and highly recommended.

Living in central Florida (USA), I frequently shop at a Publix supermarket, and one day after checking out my groceries, this book by Pete Evans caught my attention... especially the 25-percent off price. I love to cook and to eat, and fresh, homemade pizza is one of my favorite foods. This is my first cookbook dedicated to pizza, and I am very happy that I had the opportunity to purchase

such an informative, content-rich and photographically-appealing book... that has answered most of the questions I had about making a pizza. My latest pizza creation, a Chicken Florentine Pizza, uses a Classic Pizza Dough recipe from this book. The recipe is located at: Ref: Chicken Florentine Pizza, Part 1 of 2 - The Pizza Dough - (303) . . . [...] Ref: Chicken Florentine Pizza, Part 2 of 2 - Inside The Pizza - (304) . . . [...]

If you love making pizza and need some new idea, pick this book up. Not only is it full of photos that will make your mouth water, but it includes a plenty of creative recipes that will inspire you to have pizza night every night. Highly recommended!

If your home oven reaches at least 500 , this culinary masterpiece will remain in your family for years... I have my kids friends over and we pump out a variety of wholesome, great tasting pizzas over a 4 hour period, sampling, critiquing , everyone has their favs and always want to do it again soon . The confits are simple and the pepperadelle is easy to make and a fantastic topping... This book gets it right! Salute!

I bought this for my daughter in law. She loves this book. She is making wonderful pizzas from scratch even the sauce and they are wonderful.

[Download to continue reading...](#)

Pizza: Award-Winning Pies for the Home Kitchen Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes
Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)
Pies, Pies & More Pies! Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home 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 The Elements of Pizza: Unlocking the Secrets to World-Class Pies at Home Pizza Night!: 101 Incredible Pies to Make at Home--From Thin-Crust to Deep-Dish Plus Sauces, Doughs, and Sides A Year of Pies: A Seasonal Tour of Home Baked Pies 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 Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue Perfectly Chewy & Crispy Every Time Pizza: Recipes from Naples' Finest Pizza Chefs Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion Craft Pizza: Homemade Classic, Sicilian and Sourdough Pizza, Calzone and Focaccia

[Dmca](#)