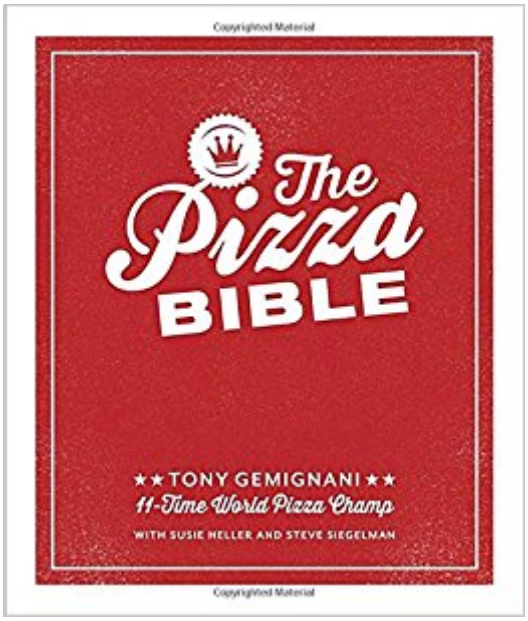
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The Pizza Bible: The World's Favorite Pizza Styles, From Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones And Focaccia To New York, New Haven, Detroit, And More



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Synopsis

A comprehensive guide to making pizza, covering nine different regional styles--including Neapolitan, Roman, Chicago, and Californian--from 12-time world Pizza Champion Tony Gemignani.Ã Â Everyone loves pizza! From fluffy Sicilian pan pizza to classic Neapolitan margheritaÃ Â with authentic charred edges, and from Chicago deep-dish to cracker-thin, the pizzaÃ Â spectrum is wide and wonderful, with something to suit every mood and occasion.Ã Â And with so many fabulous types of pie, why commit to just one style? The PizzaÃ Â Bible is a complete master class in making delicious, perfect, pizzeria-style pizza atÃ Â home, with more than seventy-five recipes covering every style you know and love,Ã Â as well as those youÃ¢â ¬â„¢ve yet to fall in love with. Pizzaiolo and eleven-time world pizzaÃ Â champion Tony Gemignani shares all his insider secrets for making amazing pizza inhome kitchens. With The Pizza Bible, youÃ¢â ¬â„¢ll learn the ins and outs of starters, making dough, assembly, toppings, and baking, how to rig your home oven to make pizzaÃ Â like the pros, and all the tips and tricks that elevate home pizza-making into a craft.

Book Information

Hardcover: 320 pages
Publisher: Ten Speed Press (October 28, 2014)
Language: English
ISBN-10: 1607746050
ISBN-13: 978-1607746058
Product Dimensions: 8.7 x 1 x 10.1 inches
Shipping Weight: 3 pounds (View shipping rates and policies)
Average Customer Review: 4.6 out of 5 stars 310 customer reviews
Best Sellers Rank: #19,104 in Books (See Top 100 in Books) #6 inÃ Â Books > Cookbooks, Food & Wine > Baking > Pizza #11 inÃ Â Books > Cookbooks, Food & Wine > Italian Cooking #12 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > International

Customer Reviews

Featured Recipes from The Pizza Bible Download the recipe for Cast Iron Skillet Pizza Download the recipe for Mastunicola

Ã¢â ¬Å“The Best Pizzeria in America: TonyÃ¢â ¬â„¢s Pizza NapoletanaÃ¢â ¬Â•Ã¢â ¬â •Larry Olmstead, Forbes Magazine Ã Â Ã¢â ¬Å“[Tony Gemingnani] approaches the craft of making pizza

dough with the same intelligence and expertise as that of a pro brew master concocting an artisanal ale.Ã¢â ¬Â•Ã¢â ¬â •Publishers Weekly Ã Â Ã¢â ¬Å“A cookbook weÃ¢â ¬â„¢re looking forward to this fallÃ¢â ¬Â•Ã¢â ¬â •Tasting Table Ã Â Ã¢â ¬Å“One of the most anticipated cookbooks of ll 2014Ã¢â ¬Â•Ã¢â ¬â •Eater National Ã Â Ã¢â ¬Å“Tony GemignaniÃ Â has one jealousy-inducing resume. It's full of phrases like Ã¢â ¬ËœWorld ChampionÃ¢â ¬â„¢ and Ã¢â ¬ËœBest in America.Ã¢â ¬â„¢ And get this: it all relates to pizza.Ã¢â ¬Â•Ã¢â ¬â •Food RepublicÃ¢â ¬Å“YouÃ¢â ¬â„¢ll never look at a pizza the same way again.Ã¢â ¬Â•Ã¢â ¬â •Santa Rosa Press DemocratÃ¢â ¬Å“One-stop shopping for your deepest pizza desires.Ã¢â ¬Â• Ã¢â ¬â •Mike DeSimone and Jeff Jenssen, Huffington Post

In 2011, I took a wonderful pizza making class in New York City's Little Italy, and I've been making decent pizza at home since then. However, after 5 years, I found I wasn't getting any better at stretching out my pizza dough, and the quality of my pizza dough itself wasn't always consistent. Frustrated, I took The Pizza Bible out of the library and was immediately attracted to the lush pictures of every type of pizza I'd ever heard of and some that I hadn't, (St. Louis style? Cincinnati Red?) I was a little put off by some of the writing. As 11-time World Pizza Champ, there are at least 11 recipe intros of pizza making heroism that I originally found a bit over the top. In any case, I decided that my pizza making wasn't going to get any better on it's own and I purchased the book.Tony states that professional grade, high gluten flour along with diastatic malt powder are essential to amazing pizza dough. So I held off awhile because that was annoying. I could find a bunch of the kind of flours called for on , as well as the malt powder, but they weren't all on Prime and I didn't want to have pay shipping on 4 different 5 pound bags of flour. However, on Tony's website,[...], Tony sells sample packs of assorted flours and throws in a small packet of the malt powder. The person I contacted there was super helpful and accommodating and I placed my order. Then I made a batch of the Master Recipe dough, which Tony gives as a sort of lesson for your first attempt. It took 3 days, but I could tell right away it was different from my old dough recipe. It was lighter, bubblier, softer and stickier. On the third day I barely needed to stretch it- I was able to softly press it to the correct size in a minute or two.Then there was the taste. You know people say "it's even better than what you can get in a restaurant?" but it never really is? THIS IS! Seriously- my 8 year old noticed! My husband, who thought the whole need for me to order 15 pounds of flour through the mail was a scam, literally ate his words. Not only was the crust tender and delicate, the flavor was incredible! Nuanced! I made something with nuances!! I right away emailed the nice man who helped me choose flours from Tony's shop to thank him, and he told me that once I graduate

the next step, which is the dough using the starters, it will make it even better. I can’t imagine. I can’t wait.If you want to make great pizza, get this book. Yes, you will need to order special ingredients and buy special supplies. You will need to invest time and refrigerator space. Suck it up! It’s worth it!

This book is amazing! It’ll have you weaving seamlessly through all of the regional pizzas, here and abroad. Most of the pizzas take 2-3 days start to finish, but with just a few minutes work each day. Your patience will be seriously rewarded in the end. Most of the pizza dough recipes will make two pies, so you can try out a few each time.The first photo below is The Cal-Italia, covered in asiago, mozzarella, gorgonzola, proscuitto, fig preserves, and a balsamic glaze drizzle. Absolutely freaking fantastic! The second is the Lucca, with mozzarella and olive oil, hand crushed tomatoes, anchovies, oil cured olives, garlic, and a chiffinade of basil. Beautiful.If you need a peel,Ã Â Epicurean Pizza Peel, 23-Inch by 14-Inch, NaturalÃ Â is fantastic!If you need a pizza cutter,Ã Â 1 X Premier Pizza Cutter - Stainless Steel 14" Heavy Duty Rocker Style Blade. Commercial Grade Gourmet Slicer .Ã Â is so much more pleasurable to use than those old wheels.

I consider myself a very experienced pizza cook, having worked at Paisan’s in Madison, Wisconsin in college, tried dozens of types around the world, especially in Italy, taken a short course on Italian cooking at the Culinary Institute of America, learning great hints from members of the Wine Lovers discussion board, and making hundreds of great tasting pizzas on a Viking cooker at 900F in Franklin Lakes.After reading through this wonderful, compendium, "I know nothing!"I am in awe of Mr. Gemignani; there is so much knowledge, love and experience here -- this is an essential book for anyone who loves to eat pizza and even more for anyone who wants to make great pizza.Hints galore: use of a steel sheet instead of a pizza stone -- my modification -- use both.Home oven broiler method -- can’t get them to 900F -- but following his method, the pizza was pretty darn good at 550F.Flours -- the blends are best and all available online.Tomato -- canned, diced from Italy most reliable.Baker’s percentages chart -- dough calls for bakers; the rest of the game is for cooks. Two different personalities and Mr. Gemignani speaks to both.Gluten free, if you must.How-to pictures; pictures of some results although not all recipes, works well in the heat of battle on iPhone or iPad; all ingredients in order and partially cooked, Speed when needed; otherwise take your time. Lots of pictures of pizzas, but not one for each pizza recipe. Page layout is easy to follow as you go from book to working on your counter top. Type style is easy on the eyes. Ingredient lists are straight forward.A great resource for anyone interested in pizza.Robert C. RossNovember 2014Revised January 2015Note: there a number of errors in the text; they are collected on the

website noted in the first comment. At the moment, they include:Although The Pizza Bible had 3 writers, 3 editors and 3 proof readers, some errors and typos have still found their way to the page. The following are errors that appear in the first printing of The Pizza Bible and the kindle version. We appreciate your help in making these corrections to your copy.In the following dough recipes, please disregard the phrase Enough for 1 pizza under the recipe title:*Master Dough with Starter, page 44*Master Dough without Starter, page 48*Organic Dough, page 173*Khorasan Dough, page 176*Einkorn Dough, page 178*Sprouted Wheat Dough, page 180In most cases, these doughs make enough for 2 to 3 pizzas, depending on which pizza you are making.Page 48: Ice water measurement in cups should be 3/4 cup plus 3 tablespoons instead of 4 cups plus 2 tablespoons.Page 63, 64: Pan size should be 10 by 14-inchesPage 149: The Cal-italia pizza should be open and stretched rather than rolled. The third paragraph should read:"Sprinkle a wooden peel with the dusting mixture. Open the dough on the work surface to a 13-inch round with a slightly raised edge (see Opening and Stretching the Dough pages 31-33)."Disregard the fourth paragraphPage 187: Active dry yeast amount should be 2.3 gramsKindle VersionLocation 4730 (Kindle): Water percentage should be 65 in Master Dough without Starter.

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2002 (New York Times Guide to Restaurants in New York City) 2012 Wood Design Package - including the National Design SpecificationÃ Â® for Wood Construction (NDSÃ Â®) & NDS Supplement: Design Values for Wood Construction (4 volumes set) From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire The Bible: The Complete Guide to Reading the Bible, Bible Study, and Scriptures (bible, religion, spirituality, holy bible, christian, christian books, understanding the bible) Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking

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