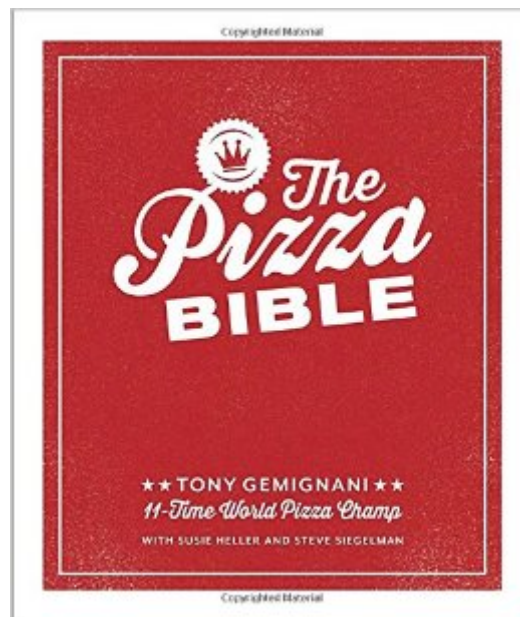


The book was found

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



Synopsis

A comprehensive guide to making pizza, covering nine different regional styles--including standards like Neapolitan, Roman, and Chicago, as well as renowned pizza sub-specialties like St. Louis and Californian--from chef, 11-time world Pizza Champion Tony Gemignani. "Everyone loves pizza! From fluffy Sicilian pan pizza to classic Neapolitan margherita with authentic charred edges, and from Chicago deep-dish to cracker-thin, the pizza spectrum is wide and wonderful, with something to suit every mood and occasion. And with so many fabulous types of pie, why commit to just one style? The Pizza Bible is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more than seventy-five recipes covering every style you know and love, as well as those you've yet to fall in love with. Pizzaiolo and eleven-time world pizza champion Tony Gemignani shares all his insider secrets for making amazing pizza in home kitchens. With The Pizza Bible, you'll learn the ins and outs of starters, making dough, assembly, toppings, and baking, how to rig your home oven to make pizza 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: 8.6 x 1 x 10 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars See all reviews (248 customer reviews)

Best Sellers Rank: #16,868 in Books (See Top 100 in Books) #6 in Books > Cookbooks, Food & Wine > Baking > Pizza #9 in Books > Cookbooks, Food & Wine > Regional & International > International #11 in Books > Cookbooks, Food & Wine > Professional Cooking

Customer Reviews

I consider myself a very experienced pizza cook, having worked at Pisan'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.

This is a worthy volume on the subject of pizza. To date, most of the published books on pizzamaking have been written by bread makers for whom pizza is an afterthought and they have been plagued by outright misinformation and dumbed-down recipes "adapted" for home bakers (Peter Reinhart, OMG). Gemignani has the knowledge of the craft and he respects the intelligence of the reader offering the gory details that go into making pizzas in the manner that a professional would. What he calls a "starter" is not natural leavening (aka sourdough). Rather, he uses two different types of preferments (biga and poolish). Although he does not delve into natural leavening systems, one has to give him credit for using more advanced fermentation techniques to get better flavor in the dough. There are other fermentation techniques not covered in the book, including sourdough (more flavor with less effort in my opinion) and/or extended room temperature fermentation with miniscule amounts of yeast, but these omissions can be excused under the umbrella of this is "Tony's bag" of pizza making techniques. Gemignani fumbles the ball a bit on the subject of heat and home ovens. Using two baking steels or stones is nonsense and certainly not a "commandment". He does not mention the specific scenarios when baking steel would be advantageous. Your oven must be capable of reaching at least 525 degrees F with a broiler in the main compartment and the thickness of the steel should be 1/2" thick. With the above scenario, one can fast bake a NY-style pizza in 4-5 minutes. The book suggests baking a NY pizza at 500 degrees for 12 minutes. There's room for variation, but 10 minutes would be the extreme "outer edge" for that style. 12 minutes and you've got cardboard in my opinion.

There are a couple of problems with this book. First, like a number of other review, the physical book is of dubious quality. My copy arrived with the spine already broken and separating. I chose to keep the book figuring that, as a cookbook, that's the condition it would've ended up in anyway. Which brings me to the second issue I have with this book. Most of the recipes call for specialized ingredients that are difficult to find at local grocery stores. In the course of the book, the author specifies particular flours, canned tomatoes, pizza pans, Wagyu beef, etc. without ever offering alternatives that are more readily available or affordable. I totally get that this is supposed to be pizza at it's highest level but if it requires me having to mail-order \$60 pans, \$30 specialty flours and goodness-only-knows how much Snake River Farms Waygu beef then I'm just not interested. As culinary school graduate, I'm not afraid to spend money on ingredients but if everything requires time and effort, then my perception is that you're just being food snobbish. Even the tomato products called for seem exotic, many of them imported. Recognizing that pizzas made with less spectacular ingredients won't be as ethereal, it seems to me the author should have said something to the effect of "but, if you have to use whatever you find in your local grocery stores, it will be still okay because of the techniques I'm teaching you" The most pressing shortcoming of this book is that many of the pizza crust recipes just simply aren't worth the time invested. For example, the author suggests using a 18 hour biga starter plus a 48 hour fermentation for most of his doughs. Being curious, I tried these techniques using the right flour and additional malt powder.

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