

The book was found

California Pizza Kitchen Cookbook



Synopsis

The California Pizza Kitchen Cookbook BBQ Chicken Pizza, Mixed Grill Vegetarian Pizza, Tandoori Chicken Pizza, Thai Chicken Pizza. These are just a few of the delicious pizzas, baked fresh in wood-burning ovens, that have helped to make California Pizza Kitchen into one of America's hottest and most successful restaurant chains. Founders Larry Flax and Rick Rosenfield "put the world on a pizza" and the results are fantastic. Now, for the first time, here are the recipes that have made CPK restaurants so popular, with step-by-step directions to make pizza cooking easy and fun, even for beginners. In addition to the pizzas and calzones, Rick and Larry include recipes for creative pastas, salads, soups and appetizers, not to mention the tempting dessert pizzas. Whether CPK is already your favorite place to dine with family and friends or you're a creative cook with a taste for bold, fun, international flavors, The California Pizza Kitchen Cookbook is the cookbook for you.

Book Information

Hardcover: 112 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (December 4, 1995)

Language: English

ISBN-10: 0028609883

ISBN-13: 978-0028609881

Product Dimensions: 8.3 x 0.4 x 8.4 inches

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

Average Customer Review: 4.2 out of 5 stars Â Â See all reviews Â (46 customer reviews)

Best Sellers Rank: #150,162 in Books (See Top 100 in Books) #31 in Â Books > Cookbooks, Food & Wine > Baking > Pizza #36 in Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #430 in Â Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

CPK brings a wide variety of international cuisines to the pizza crust. I was delighted when they came out with this cookbook, but was disappointed to find that my favorite item from the restaurant, the Oriental Chicken Salad, is not included in the cookbook. Well, they need to get me back into the restaurant once in a while. The recipes make extensive use of cilantro and garlic. Also note, that although the recipes are easy to make (as cited by the other reviewers), the first time you make the recipe it make take a long time. For example, the first time I made the Shrimp Scampi pizza (listed

as Shrimp-Garlic in the book), it took me about 3 hours, not including the dough preparation time. This is because just making one ingredient, the roasted garlic, took about an hour. Since then I have learned which ingredients can be prepared in advance. The Shrimp Scampi Pizza with whole wheat crust is the best pizza that I have ever tasted, and that opinion has been shared by everyone who has tasted it. It is better than the restaurant's and worth the trouble. Another family favorite from this book is the broccoli with sun-dried tomatoes. Again, except for getting all that garlic peeled, this recipe has a minimum number of ingredients, is quick to make (30 minutes), is extremely tasty, and can feed a crowd. You feel really special when you get to have this for lunch the next day.

For those of you who don't know CPK, it is a chain of pizzerias in the USA. (There may be some abroad, I don't know.) They produce gourmet pizza including some very unusual recipes which taste remarkably good. If you're after something to impress a weekend casual dinner guest, or just fancy some adventurous cooking, this is the book for you. However, some of the ingredients can be fairly expensive or hard to find. This is not a book for your workday evening meal. No complaints about the recipes I've tried so far; They've all been very good. Picture-by-picture instructions on how to 'throw' a pizza provides a lot of fun. Make sure you have a very clean floor...or ceiling!

I was so excited to find that this cookbook existed that I bought it right away. I love making homemade pizzas. I use my bread machine to make the dough and a pizza stone & their crust recipe is WAY better than the one I was using. The Thai chicken Pizza is my favorite and it's not really that hard to make if you have all the ingredients. You won't be disappointed.

I have given a ton of these books away along with pizza stones as wedding presents (with many thanks!). The pizzas are wonderful! Easy to use and find ingredients. I only wish I had a CPK near me so that I could try the real thing!

To be fair, the food comes out exactly as it does in the restaurants, which is what you want a restaurant cook book to do, but the recipes are very time consuming and call for ingredients you probably don't have at home. If you really love their food, and I do, then you will probably get a bit of use out of it.

Recipes were excellent and easy to follow, although they were very very time consuming. Since I did not have 1/2 the ingredients, and the dough takes forever, but the final result is EXACTLY like

the pizzas at the restaurant. My family was very impressed, and didn't believe that I had made the pizza! I highly recommend.

At a recent family cookout, our host used these recipes for CPK pizzas and they were amazing! Mind you, it took time. In fact, he prepared the dough the night before and spent quite a bit of time assembling all the ingredients. But it was a fun process because everyone was sitting around the kitchen enjoying conversation while others chopped ingredients or checked the oven. Some things are simply worth the extra time and effort. If you are looking for something quick & easy, this isn't your cookbook. But if you want to take the time for great pizza, plus maybe add a little creativity of your own, the CPK cookbook is perfect. The salad recipes are wonderful, too.

This is the best pizza cookbook out there. It is easy to follow, has great pictures and fun, usable recipes. I would give this book as a gift anyday!

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

California Pizza Kitchen Cookbook California Pizza Kitchen Family Cookbook Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home California Pizza Kitchen Pasta, Salads, Soups, And Sides Viva la Pizza!: The Art of the Pizza Box 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 My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home 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 Silver Oak Cookbook: Life in a Cabernet Kitchen - Seasonal Recipes from California's Celebrated Winery Pizza: Award-Winning Pies for the Home Kitchen The Hell's Kitchen Cookbook: Recipes from the Kitchen The Nutri Ninja Master Prep Blender Whole Food Cookbook: 101 Delicious Soups, Spreads, Entrees, Desserts & Cocktails For Your Ninja Pro, Kitchen ... Ninja Kitchen System Cookbooks) (Volume 2)

[Dmca](#)