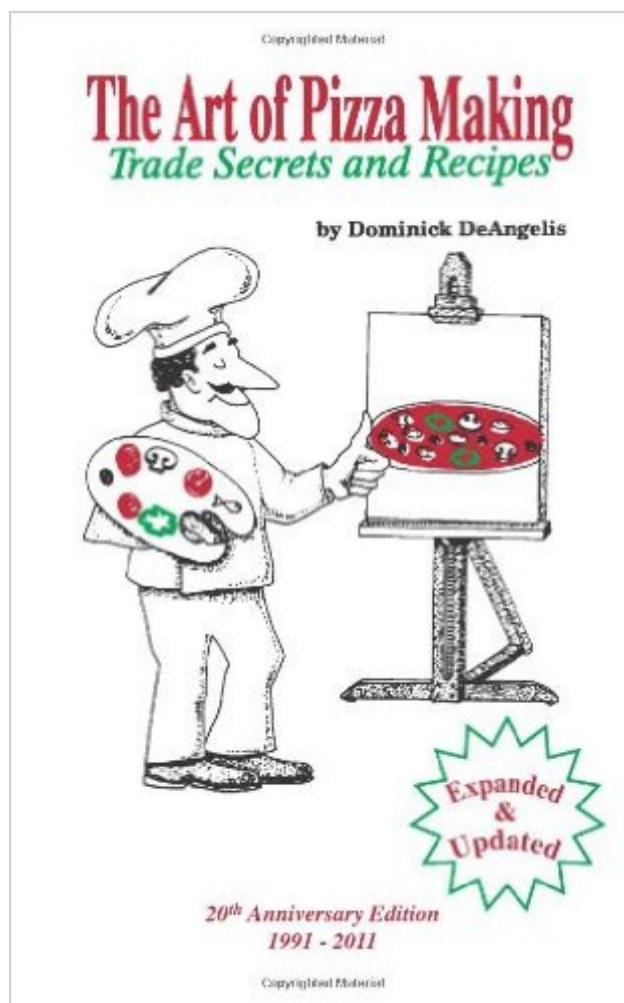


The book was found

The Art Of Pizza Making: Trade Secrets And Recipes



Synopsis

This book is a comprehensive guide to all aspects of pizza making, for both the amateur pizza maker, and for those who would like to open their own pizzeria. It contains additional information not normally found in a cookbook such as trade secrets, the underlying food science, where to buy ingredients wholesale (e.g., the high gluten flour), and comparisons and instructions for special preparation and baking equipment such as baking pans, baking stones, pizza screens, silicone baking mats, commercial pizza ovens, mixing machines and proof boxes. It also contains my unique collection of over 60 pizza recipes such as barbecue, breakfast, bruschetta, Buffalo, calzone, cheeseburger, cheesesteak, Cuban, deep fried (Old Forge style), dessert, Figgy, Foccacia di Recco, Greek, Hawaiian, Indian, Jamaican jerk, mac-n-cheese, marmalade, mashed potato, Middle East, Oktoberfest, pear, Persian, pesto, Portobello, ranch, red, Reuben, roasted red pepper, satay, seafood, shish kabob, Sicilian, Southwest, stromboli, sunnyside, taco, Thanksgiving, tuna melt, vegetable and white, with preparation instructions for stuffed, rolled or open-faced style. All the recipes in this book have been perfected, and all the details have been included so that even the most amateur pizza makers can get professional results. Not only does this book include proven recipes, it provides all the tools necessary to create your own masterpiece. I've tried too many recipes that show beautiful pictures of pizzas, but once created are displeasing to the palate. This book is for genuine pizza lovers who are willing to take the time to do-it-right. Creating pizzas can be as much fun as eating them!

Book Information

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Customer Reviews

I came to this book because I wanted to make pizza in a Dutch oven while camping! All Dutch oven pizza recipes were the same - form some pre-made dough in the oven, cover with sauce, cheese and toppings, and bring oven to baking temperature. This resulted in a pizza which left a lot to be desired. I needed information on pizza making that said WHY something was done, and not just recipes, so I could adjust to my odd situation. Dr. DeAngelis, like I, is an engineering Ph.D., so I expected some "why." I was not disappointed. Also, like he, I was born in PA where a pizza parlor was on nearly every block with names like Ferregonio's, Costa's and Veltre's, so I figured he knew pizza. On these counts, I was not disappointed. However, I quickly discovered why pizzeria-quality pizza is so elusive for the home baker: (1) Proper ingredients are often unavailable to the consumer, (2) proper utensils are expensive and/or not readily available to the consumer, (3) the process is time-consuming, and (4) getting good quality pizza is more a function of adhering to many little details rather than any one big item. Dr. DeAngelis asserts that the most important item is to use high-gluten flour. You cannot find this at the local supermarket. You have to find a baking supply house, and the flour comes in 25, 50 or 100 lb. bags, and he adds that anything but the 100 lb. may be hard to locate. And he recommends sharp American cheese! So far, I've been unable to find sharp American. The other important thing is proper kneading with a STRONG preference to using a machine. He recommends a several-hundred-dollar Kitchen Aid mixer, but says that anything with at least 250 W is adequate, meaning that my Sunbeam Mixmaster just meets the requirement (but it gets awfully hot). Just be warned that if you do not have a good mixer, processor or bread machine, you may be frustrated. Like the flour, the recommended pans are only available at restaurant supply houses. As for time-consuming, getting the best results involves allowing the dough to rise under the right conditions for the right time. People with normal lives may find it difficult to time things just right so you're home to take the dough out of the refrigerator 16 hours after making it. Nonetheless, if you follow the instructions as best as you can with what you have available, you can achieve a pretty good pizza that will even impress your wife! The reviewer from the neighboring town of Cocoa probably found what I did; the local phone book does not HAVE the listings for baking suppliers that the author gives, so I too, used bread flour, which has a higher gluten content than all-purpose. I otherwise followed the directions, using his dough dressing (dressing is important), but used a canned spaghetti sauce and mozzarella cheese. Despite the crust looking like it was formed by a two-year-old, when baked, it looked very much like a pizzeria crust, and was amazingly tasty!

Perhaps not quite there yet, but certainly a quantum leap above anything I've made before. The book is neatly divided into chapters such as dough, dough dressing, utensils, procedure and others. Of course, it is "spiral" bound, so lies flat when open. I doubt I will use the additional recipes as I like pretty conventional pizza, but they are there for things like Buffalo chicken pizza. I will eventually use his sauce recipe and try other recommended cheeses. Also, the flour and recommended utensils are available from the author's web site for very reasonable prices and shipping. I highly recommend this book for anyone interested in making pizza at home. I have some experimentation yet at home and with the Dutch oven before I feel like I've arrived, but this book has put me on the right path.

I've bought many pizza cookbooks, but none have mentioned some of the ingredients, or techniques that this book describes. Following the directions in this book, I made my first home made pizza with a crust I actually enjoyed. If you are interested in pizzeria quality pizza at home, this is the FIRST book you should read. This book has replaced ALL of my pizza cookbooks. (Others are collecting dust while this one is collecting tomato stains!) After all, if you use the proper techniques and suggestions used in this book, you can top it any way you want and achieve excellent results. My sincere thanks to the author!

I was a little disappointed. This book is full of good techniques. I learned about letting the dough rise in the refrigerator and dough dressings but I didn't care for the dough or pizza sauce recipes. I also found that adding muenster and sharp provolone to regular mozzarella made for mighty good eats. This combination is spot on. I also purchased two other books called Pizza Any Way You Slice It by Charles and Michele Scicolone and American Pie by Peter Reinhardt. These three books plus the purchase of a good quality pizza (baking) stone and I was in business. A pizza stone is an absolute must have for really great pizza. Michele's book gave me the perfect sauce recipe with the addition of a pinch or two of marjoram. Peter's book gave me the perfect dough recipe. I incorporated the techniques previously learned from the Art of Pizza Making plus the sauce and dough recipes from the other two books for what made a great lip smackin' pie. Once I heard the sizzle of the dough hitting the piping hot stone and watching the big bubbles rise up from the dough, I knew it wouldn't be long before I would be in pizza heaven. The dough was chewy on the inside and crispy on the outside. I had FINALLY done it!!!! I made a pizzeria quality pizza with my own hands in my own home. I have since ended my search for quality pizza made at home. I have thrown away my take out and delivery numbers and freed up a lot of space on my refrigerator. (LOL)

I have been using this book for a few years now...and so far all my friends cannot stop telling their friends about my pizza! I am an engineer as well and I do enjoy the scientific references in the book. It is entertaining for us engineer-types...About finding the high gluten flour...King Arthur Flour sells a 3 lb bag of Sir Lancelot High Gluten flour that has 14% protein. I have been buying this for years and it works excellently with Dominick's recipes.

If you are looking to duplicate the US based chain style pizza, this book is a good way to begin. The recipes are good for that purpose. I do love the garlic, olive oil, sugar dough "conditioner", really improves the dough. If you are looking for more authentic based, fresh ingredients, Naples standards pizza, this is not for you. However the price of the book is low and good knowledge can still be gained. I tell everyone looking to make authentic pizza to start at this website. You will understand the difference in chain vs Naples or the original NY style thin pizza.[...]Key is the dough. Autolyse period is crucial. Took me years to learn that. The flour (75%) and water MUST sit for 20-30 min FIRST before making the dough and adding yeast, etc.. Huge diff in the dough. Knead for 15 min on low speed, etc.. Store overnight to improve flavor and texture.

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