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Pizza: More Than 60 Recipes For Delicious Homemade Pizza



Synopsis

Team five-time world pizza-throwing champion Tony Gemignani with acclaimed cookbook author Diane Morgan and the result is a cookbook that will turn any home kitchen into the best pizzeria in town. There are over 60 selections on the menu, including the thick, rounded-edge crust of classic Neapolitan pizza Margherita, the thin crust New Yorkstyle Italian Sausage and Three Pepper Pizza, and the stick-to-your-ribs, deep-dish kind, smothered in spinach and mozzarella. There are also plenty of new-fangled pizzas: layered with Thai curry flavored chicken or pineapple; cooked on the grill; even quick and easy versions using storebought crust. Aficionados will find six pizza dough recipes ready to suit anyone's crust preferences. Tips for proper use of such related gear as peels, stones, tiles, pans, grills, and ovens make this a complete pizza package. And with step-by-step dough tossing instructions from Tony himself, it's clear: When it comes to pizzaPizza delivers.

Book Information

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Customer Reviews

Diane Morgan is an experienced cooking teacher and the author of many cookbooks, including *Salmon* (0-8118-4212-6), *Delicious Dips* (0-8118-4220-7), and *Dressed to Grill* (0-8118-3139-6). She lives in Portland, Oregon. Tony Gemignani is co-owner of Pyzano's in northern California; named one of the Top 100 Independent Pizzerias in the nation. His skills have landed him guest shots on the Tonight Show with Jay Leno and Good Morning America. He lives in the San Francisco Bay Area. Scott Peterson is an award-winning San Francisco based photographer.

My book instantly falls open on the Neapolitan Pizza Dough recipe. Probably because I have made it so many times, but you would think I should have the recipe memorized by now. I have made a few of the other dough recipes, but I found the one I like, and it's a perfect recipe for cooking in my wood fired pizza oven at 800 degrees. If you have one, you will use this recipe too. If you don't, there are plenty of other recipes that work really well in the lower temps of a kitchen oven. I have used the New York style dough recipe a few times and it worked great in the kitchen oven. I think the book could use more pictures, but I am very visual person, so I really like cookbooks with lots of great pictures. There are more than 60 recipes in this book. I have tried about 10 of them, and all were good.

I have not tried every recipe in this book but will say that in all instances where I did attempt a particular pizza described in this book the end result was quite good. Some of the dough recipes in the book are a little difficult to work with in that it would appear you need a dough sheeting machine to properly shape them (yes, some are very rigid/tough). If you have someone in your family that enjoys cooking and they want to branch out into pizza this book is worth the money. I would also say that the criticisms in that there are no good pizza shops in the Pittsburgh area are off base. I personally know of several that serve decent pies.

A pretty good book on craft pizza. I was looking for info on making pizza at home and this book was a big help. My New York turned out great, my Chicago DD was wonderful. My Neapolitan, well, it could have been better. As an amateur, one thing that would have helped me would have been if the recipes were measured by weight rather than volume. I think that's why my Neapolitan dough turned out way dry (measure out 7.25 cups of caputo flour and tell me how many grams or oz. you get) and I had to add water and over mixed it. California pizza, grilled pizza, quick and easy kid's pizza, and dessert pizza are also covered. I've liked the sauce recipes and info on ingredients and equipment. There is even info on how to toss a pizza because, well, Tony Gemignani is also involved in the book. Google him. And if you want more, you can pick up Tony's "The Pizza Bible". I have it on loan from the library and it goes even more in depth into the craft of pizza but includes recipes by weight. For the price this is a good book to start w/ or have in your collection.

I just recently dove into home pizza making and bought this book looking for inspiration. I have found this book to have many good recipes, some sound strange, but all are delicious (see the Big Kahuna Pizza). Photos are included for only a few of the pizzas so some of the more complex

combinations that require ingredient prep are tough to follow (Big Kahuna again, does the prosciutto wrap the shrimp lengthwise or crosswise?). In almost every case there are plenty of instructions to make each pizza, and all of the strange sounding combinations of ingredients are delicious!!I wish there were a little more information on working with dough, and formulas instead of volume measurements, but the recipes for dough have proven to work well. I am just starting but have tried to toss the dough after reading Tony's advice. The dessert pizza with a sweet dough has been a big hit with my kids. This is a good pizza cookbook with a lot of Tony's input from many years in the pizza business. Obviously his California style combinations have been proven to be hits with customers over the long haul in his shop. And yes, with this book you will be able to make a reasonably good NY style pizza.

First of all, this book is fantastic. Follow the recipes because a lot of effort went into them. I have the habit of doing things my own way, but not this time and the results were great. This book got me started on a wonderful path to making excellent pizzas. I saw Tony tossing pizza on the Food Network a couple of weeks back and was very impressed by his record holding techniques. There was a part of the competition where only limited ingredients could be used and Tony mentioned the use of Caputo flour. I went to and punched in for Caputo and here was this book and I found out that Tony co-wrote it with Diane Morgan no less. I supplied my kitchen with the necessary tools and ingredients to attempt to make New York style pizza dough. The steps for making the dough were right-on and I allowed it to rise overnight in the fridge. My wife and I made the New York-Style Pizza sauce and also Ray's Pesto sauce while the dough came up to room temp. The oven was heated for an hour (with a stone inside) and then I put the toppings on and it turned out excellent!! My wife and I knocked out three pizzas last Sunday and they all turned out great! Now we are going to try some different flours (Caputo) and move on through the recipes in this book. I highly recommend this book to anyone interested in making pizzas at home even if you are interested in only a couple of types. The introduction to each chapter is entertaining and informative. Thanks again to Tony and Diane for teaming up to write such a wonderful book. I know from recent experience that they are both very nice people and I look forward to heading up to Northern Ca. to stop by Pyzano's to maybe see Tony in action and to eat some great pizza.

This is a great cookbook to get some new pizza recipes! I purchased this for a friend's wedding present along with a pizza stone, and it was a bit hit! The recipes are clear and easy to understand. The suggestions throughout the book are great for beginners!

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