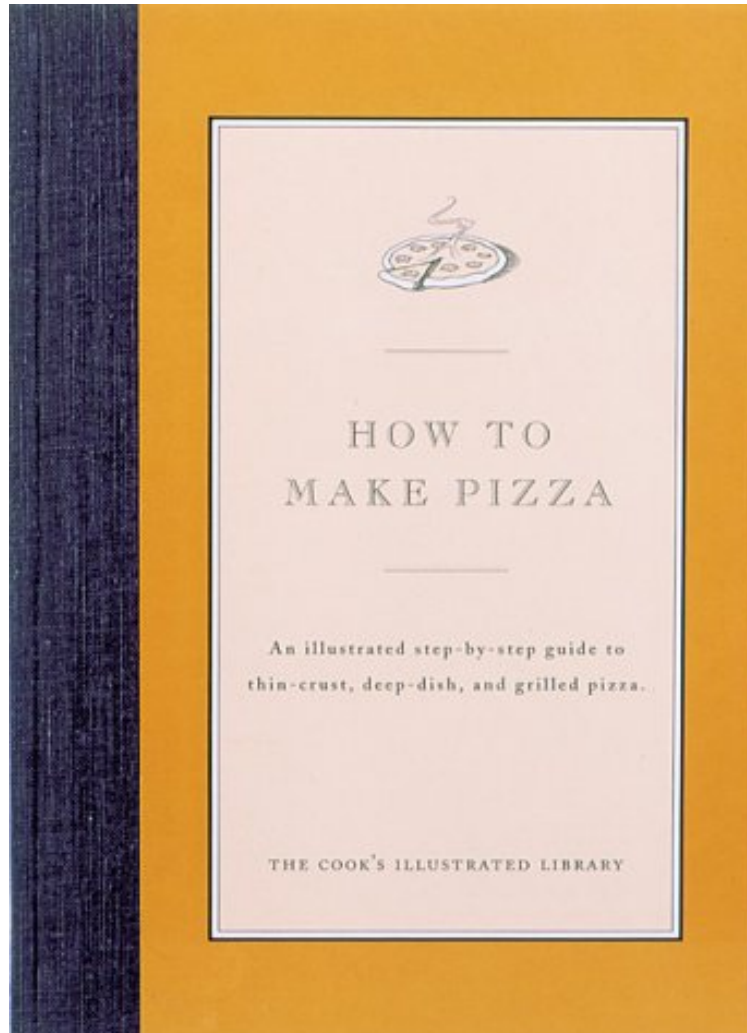


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## How to Make Pizza

*Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop*  
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**Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop : How to Make Pizza** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Make Pizza:

16 of 16 people found the following review helpful. On its own, fine, but The Best Recipe is more comprehensiveBy Jim Carson"How To Make Pizza" contains a handful of recipes for pizza crust variants (deep dish, thin), but its content is largely subsumed by The Best Recipe (ASIN 0936184388) or "The America's Test Kitchen Cookbook" (ASIN 093618454X). Unless one found How to Make Pizza used, I would encourage you to consider The Best Recipe instead.The Cooks Illustrated series is unsurpassed for methodologies and the depth of why certain things work and not. From this, one builds a foundation of cooking which can be infinitely extended. Think of these books as the Consumer Reports of cooking, or as they like to say, "We baked 37 different pizza crusts so you don't have to."

## An illustrated step-by-step guide to thin-crust, deep-dish and grilled pizza

.com Homemade pizza can rival the best your local pizzeria has to offer--if you know how to prepare it. *How to Make Pizza* provides a succinct introduction to this gratifying kitchen activity. In fewer than 100 pages it offers illustrated, step-by-step instructions for preparing thin-crust, deep-dish, and grilled pizza--recipes, tips, and information that all cooks can use. Recognizing that successful pizza making requires mastery of fundamental though simple techniques, plus proper equipment (including baking tiles or a pizza stone for crisp, thin-crust pies), the book offers chapters on pizza basics, doughs, and sauces, followed by basic crust recipes and topping formulas. Thus a master recipe for thin-crust pizza dough is followed by variations that include recipes for Pizza Bianca with Rosemary and Garlic, Classic Tomato Pizza with Mozzarella and Basil, and Caramelized Onion Pizza with Oil-Cured Olives and Parmesan, among others. Throughout, underlying techniques are explored and illustrated (such as forming deep-dish pies), and sensible tips abound (for example, even if baking a single pie, make a multi-pie dough recipe and freeze the extra for later). A true primer, the book is part of the *Cook's Illustrated Library* series. Like the magazine, the books are dedicated to presenting tried-and-perfected recipes and cooking techniques in a concise, approachable way. --Arthur Boehm