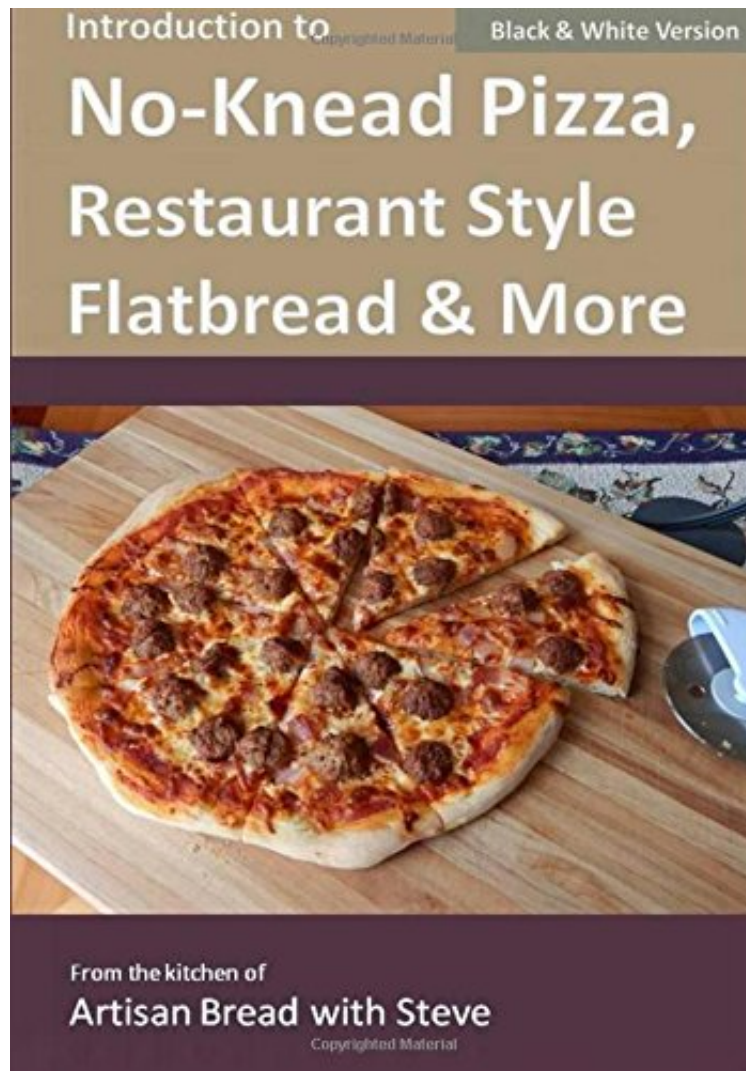


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Introduction to No-Knead Pizza, Restaurant Style Flatbread More (BW Version): From the kitchen of Artisan Bread with Steve

Steve Gamelin

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Steve Gamelin : Introduction to No-Knead Pizza, Restaurant Style Flatbread More (BW Version): From the kitchen of Artisan Bread with Steve before purchasing it in order to gage whether or not it would be worth my time, and all praised Introduction to No-Knead Pizza, Restaurant Style Flatbread More (BW Version): From the kitchen of Artisan Bread with Steve:

0 of 0 people found the following review helpful. Love Love love this BookBy Mary LouAbsolutely love this Book. Thank you very much Jeff. I've made a few of your recipes so far and I feel like a real Baker. Happiness day for me

when I received my book. Your book explains everything you would want to know about making Breads. I wasn't a Bread baker, never made bread before but now I feel so proud of myself. My family thinks I'm wonderful and you did this for me. At 77 years of age I needed this. Thank you very much for changing my life. My Book arrived on the day expected and packaged very well. Thanks to the Seller and for offering us such a wonderful Book at such a great price. It's really appreciated. Thanks again, Mary Lou:) 3 of 3 people found the following review helpful. Great Little Book for Pizza Lovers. By SheilaFirst, let me say that I had purchased Steve Gamelin's "My Complete No-Knead Bread Cookbook," and when I saw this one, I had to have it. Knowing that we make a huge amount of Pizza dough, for several things, I wanted one just for the dough and recipe information, and whatever else I may find in the book, and I'm very happy I purchased it. It's a small book, and for me, it's great, however I would suggest you first purchase his "My Complete No-Knead Bread Cookbook" you will love it. It has everything in it, and links to his videos, and lots of what you will appreciate, if you like to bake bread. The Pizza dough is in it too. I do like this kindle version, I can pull it up on my kindle and bake away. 0 of 0 people found the following review helpful. Great book for pizza lovers. By Marianne Paradiso I love Steve Gamelin's books and youtube videos. I have been using a bread machine to make pizza dough for years but his method of making an artisan no-knead dough is so simple and makes a delicious crust and has me thinking that, when my current bread machine dies, I won't be getting a new one.

You'll be pleasantly surprised with how easy it is to make pizza dough. Just mix... wait... and poof, you have pizza dough. In fact, sometimes we spend more time running around getting a pizza than it takes to make great tasting pizzas. And the cost of the ingredients to make pizza dough is less than \$1. What makes this cookbook unique is the technique. I use a process called "degas, pull stretch" which replaces folding and shaping; a process called "roll to coat" to dust the dough with flour in the mixing bowl. Bottom-line, I can make pizza dough in a glass bowl with a spoon, without ever touching the dough. I call it "hands-free" because you won't touch the dough until you roll it out of the mixing bowl to shape into a pizza which I demonstrate on YouTube in World's Easiest Pizza Dough, ready to bake in less than 2 hours (no-knead "hands-free" technique). And, once you've made your own fresh pizza dough, you'll never go back. Thanks — Steve Introductory material includes: Quick Note from Steve, Ingredients, Technique Tips, and Equipment/Bakeware. No-Knead Pizza Dough Pizza includes: Dough Choices: "Traditional"; No-Knead (proof for 8 to 24 hours), "Turbid"; No-Knead (proof for 1-1/2 hours), Personal Size, Whole Wheat, and Beer Pizza Dough. Pizza Recipes: Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball Bacon Pizza, Garlic Breadsticks Nuggets, and Great Galloping Garlic Knots. The Perfect Little "Pizza includes: Dough Choices: Small Batch and Small Batch Whole Wheat Pizza Dough. Pizza Recipes: Pepperoni Pizza, Cheese Pizza, Meatball Pizza, Mushroom-Black Olive Pizza, Veggie Pizza, Bacon-Bacon-Bacon Pizza, and Mexican Jalapeno-Chili Fiesta Pizza. No-Knead Mediterranean Olive Focaccia includes: Dough Choices: "Traditional"; No-Knead (proof for 8 to 24 hours) and "Turbid"; No-Knead (proof for 1-1/2 hours) Mediterranean Olive Dough. Focaccia Recipes: Mediterranean Olive and Perfect Little "Mediterranean Olive Focaccia. No-Knead Fougasse includes: Dough Choices: "Traditional"; No-Knead (proof for 8 to 24 hours) and "Turbid"; No-Knead (proof for 1-1/2 hours) Fougasse Dough. Fougasse Recipes: Herb-Black Olive Fougasse, and Garlic-Herb Fougasse. Restaurant Style Flatbread includes: Dough Choices: "Turbid"; No-Knead, "Yogurt"; Enhanced, and "No Yeast"; Restaurant Style Flatbread Dough. Flatbread Recipes: Classic Cheese Flatbread, Pesto-Black Olive Flatbread, Tomato-Cheese Flatbread, Pepperoni-Bacon Flatbread, Bacon, Bacon, Bacon Flatbread, Mexican Jalapeno-Chili Fiesta Flatbread, Asparagus Flatbread, Fresh Strawberry Flatbread, Fresh Blueberry-Basil Flatbread, and Restaurant Style Pan Grilled Flatbread with Hummus, Pesto, Olive Tapenade Trio. Basic Flatbread includes: Basic Pan Grilled Flatbread. It's a nice selection of No-Knead Pizza, Restaurant Style Flatbread More.