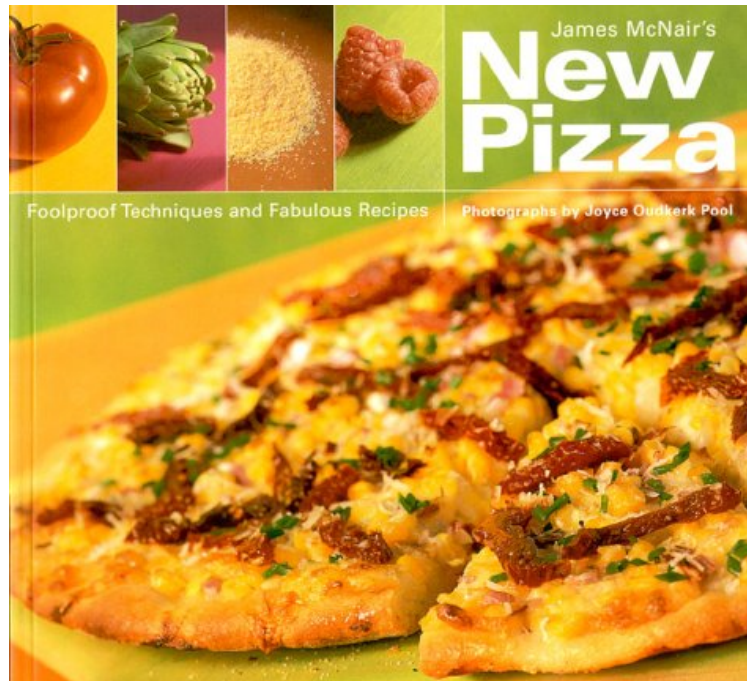


(Download ebook) James McNair's New Pizza: Foolproof Techniques and Fabulous Recipes

James McNair's New Pizza: Foolproof Techniques and Fabulous Recipes

James McNair

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James McNair : James McNair's New Pizza: Foolproof Techniques and Fabulous Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised James McNair's New Pizza: Foolproof Techniques and Fabulous Recipes:

9 of 9 people found the following review helpful. Fun, imaginative pizzas
By Frank Garriel
Pizza is really what you make of it. It's one of the easiest foods to make. I was skeptical of this book... once you have a crust, who needs a pizza "recipe?" After trying a few of the exotic pizzas, the answer was clear: I do. I've tried stuffed pizzas, dessert pizzas, goat cheese artichoke pizzas, traditional tomato, basil mozzarella pizzas and a few of the un-pizza like pizza wraps/sandwiches. While I had to modify quantities to accommodate the pans I already have, it's not hard to adjust because pizza making is very forgiving. (The quantities of are just fine if you use the right tools/pans.) I've even taken to throwing the dough in the air, but I look more like a kid learning to juggle than a pizza chef. One complaint I had was the obvious West-Coast bias of the author. Growing up in New Jersey and having lived on the East Coast my entire life, I was eager to try what different areas call "pizza," but Mr. McNair spends an unjustified amount of the book raving about California pizzas, ingredients and doughs. Nearly every pizza in his book is based on the "California Pizza Crust" dough. However, this isn't all bad, because it's really a great dough, with a great listing of variations. I've made every base dough in the book (there are only 3 or 4, but with many good variations on each) and each has its own distinctive qualities, but all were well crafted thanks to the recipe. The humidity in Miami, FL makes dough making very difficult, but using a bread machine and the author's recipes helped overcome any difficulties. The

physical quality of this paperback book is superb. The pages are very colorful, and made from thick, semi-glossy paper. All images are crisp and attractive, and there are quite a number of them. There are no step-by-step pictures, but the written directions are clear and thorough. All in all, I recommend this book highly to anyone that enjoys pizza in its many varieties. However, if you're not crazy about less traditional pizzas or are only willing to enjoy pizzas that are replicas of what you grew up with, you probably don't need an entire cookbook dedicated to pizzas. Making pizza is a gratifying, but time-consuming project - as are all things involving rising doughs. It's still easier to call the locally owned pizzeria and get a pie, but you'll probably have a tough time finding these delicious gourmet pizzas there! 0 of 0 people found the following review helpful. Three Stars By joe sylvias similar to his other pizza book. 0 of 0 people found the following review helpful. One Star By Teevee Barbelano new concept such as cold fermentation.

Creating pizza with pizzazz just got easier-and tastier. Best-selling cookbook author James McNair is back with a fresh new look at his most popular subject: pizza. Over 60 sensational recipes illustrated with 28 luscious full-color photographs make James McNair's *New Pizza* a delicious addition to every contemporary kitchen. McNair offers indispensable techniques for mixing, stretching, topping, and baking great pizza at home like a pro. American and Italian classics such as Chicago-Style Deep-Dish Sausage Pizza and Tomato-Basil Pizza are followed by dozens of exotic combinations, ranging from succulent Tandoori Chicken Pizza to elegant Three-Caviar Pizzettes. Pep up a party with fun and flavorful Deep-Fried Pizza Pockets, Pizza Sticks, and Pizza Roll-Ups, and then "round" off the evening with a sinfully delicious Apple-Triple Crema Pizza pie... now that's amore. With a bright, colorful design format, any way you slice it, James McNair's *New Pizza* is sure to become an instant classic.

.com According to James McNair, the average North American family enjoys pizza at home at least 30 times per year. If you're ordering your pies from a big pizza chain, there's a good chance you're eating a lot of fair-to-middling pizza. Stop! Try making it yourself at home with the easy recipes in the colorful--and durable--*New Pizza* book. But a word of advice from the author: "For the best pizzas, the rule is simple: use only the freshest and finest ingredients available." Before he gets to pizza assembly, McNair lets us in on perhaps the most important step--how to make a fantastic, foolproof crust, either Neapolitan or California style (the latter includes olive oil). He debates different flour mixtures, olive oil purity, and methods of kneading, all in search of a sturdy, flavorful crust (soft or firm, depending on your preference). From crusts, he moves on to traditional pizzas "that have stood the test of time to become true classics of the pizza baker's art." This section includes Tomato, Mozzarella, and Basil Pizza (Pizza Margherita), Four Seasons Pizza (Pizza Quattro Stagioni), and New York-Style Pizza. Considering contemporary pizzas, he notes that Americans, particularly West Coasters, prefer pizza loaded with toppings, while Italians sprinkle just a few choice ingredients over their pies. Try Garlic-Glazed Chicken Pizza, Roasted Potato and Tapenade Pizza, or Caribbean Jerk Shrimp Pizza with Tropical Salsa. The stuffed pizzas are scrumptious--you'll need a hearty appetite for Zucchini-Stuffed Deep-Dish Pizza, Chicago Style, or Spanakopita (Greek spinach pizza). There's even a section on dessert pizzas. Finish off the evening with Fresh Fig, Blue Cheese, and Honey Pizza or Chocolate and Berry Pizza. Whichever way you choose to top your pie (and the combinations are endless), McNair is ready with a helping hand. --Dana Van Nest From Publishers Weekly With a plethora of pizza cookbooks on the market, any new contender has to survive by promising either trade secrets or the trendiest pie permutations. Despite a brief introduction on pizza history, McNair's glossy, full color book goes for the latter, emphasizing creative toppings (for example, Leek, Fig, Pancetta and Fontina Pizza) and variations on pizza (such as Turkish Lamb "Pizza," a kind of pizza gyro). For home cooks eager to throw dough or even if they are happy buying pre-made dough, this makes an attractive and useful guide to enticing toppings. Arugula and Prosciutto Pizza combines cold and hot with greens over melted mozzarella; Corn Pizza with sun-dried tomatoes and fresh herbs finds a new use for sweet corn; Fire and Smoke Pizza incorporates roasted chipotle chiles, smoked Gouda cheese and cilantro; Pistachio and Parmesan Pizza supplies a pleasantly nutty flavor. McNair's innovations are a good bet for pizza lovers looking for new flavors. Photographs by Joyce Oudkerk Pool. (Sept.) Copyright 2000 Reed Business Information, Inc. About the Author James McNair -- one of America's most innovative cookbook authors -- is also the photographic designer, prop and food stylist, and book designer for his bestselling single-subject series. Joyce Oudkerk Pool is an award-winning photographer specializing in food. Her photographs appear in a number of cookbooks including James McNair's *New Pizza* (0-8118-2364-4).