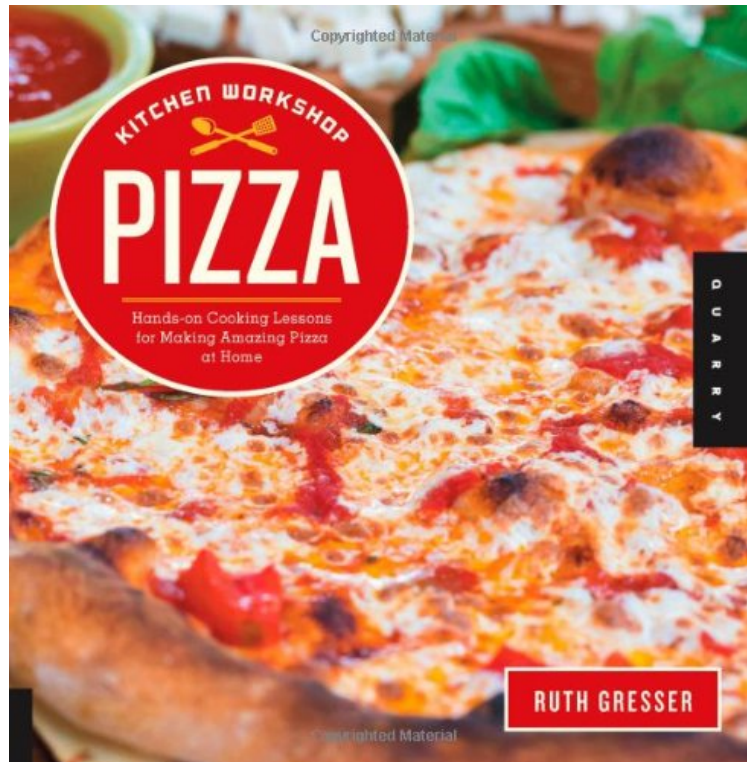


# Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home

Ruth Gresser

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**Ruth Gresser : Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kitchen Workshop-Pizza: Hands-on Cooking Lessons for Making Amazing Pizza at Home:

0 of 0 people found the following review helpful. Delicious. By Sean Hidden I have made pizza! At home! With my own hands! And it is delicious! I keep getting better. I can't wait to try a true Neapolitan soon. I love the restaurant run by the owner and I LOVE the 'za I am able to make at home. Get yourself a stand mixer and it is so unbelievably easy (once you get the hang of shaping the dough :)). 0 of 0 people found the following review helpful. Pizza Book Leaves Me Hungry in My Tummy! By The Oval Eye This is a great book as it includes a step-by-step photographic approach to making pizza, the number 1 food in the world! 1 of 1 people found the following review helpful. Good guide for creating pizzas at home By Inga's Adventures This cookbook is an excellent guide to making your own pizzas in a home oven using a special technique developed by the author and tested with more than 20 field testers. The first chapters cover the critical information needed to create an authentic Neapolitan pizza crust, thin and crispy, along with classic toppings and more exotic flavors like seafood, fruits and vegetables. The basics are covered very well but the author also invites plenty of exploration. Many of the recipes also contain suggested beer pairings. I used several of the recipes from my review sample and enjoyed the different toppings. Instructions for home oven baking are thorough

but wood fired ovens are not mentioned at all.

With help from Kitchen Workshop-Pizza you'll be a pizza expert in no time! This easy-to-navigate book is a complete curriculum for making your own pizza using a regular home oven. Level 1 begins with the basics, including seven variations on the tomato-cheese pizza and recipes for doughs, including a gluten-free pizza dough. Level 2 moves to the classics and showcases all of the hits, including Pizza Margherita, Pizza Quattro Formaggi--and even a Calzone. Level 3 is filled with original pizza recipes from Ruth's award winning Washington, D.C. restaurants. In levels 4, 5, 6 7, you'll learn how to take your pizza to the next level with lessons on sauces, protein toppings, vegetable toppings, fruit toppings, and more. From dough to delicious, Kitchen Workshop-Pizza is sure to inspire both novice and expert home chefs in the timeless tradition of pizza making.

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