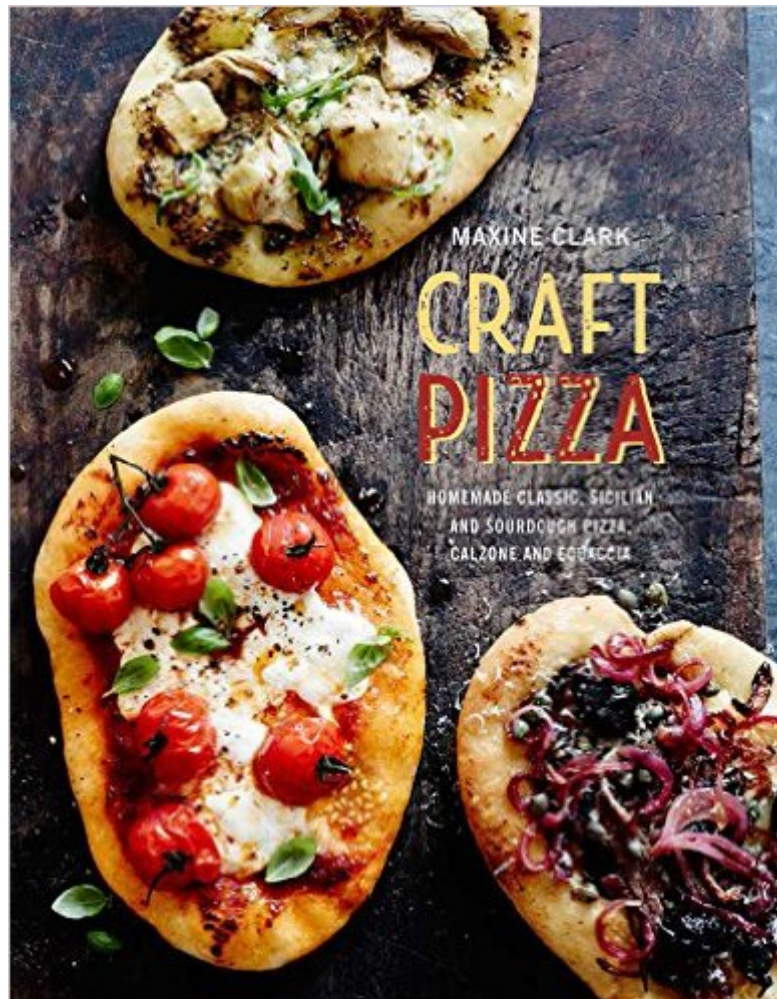


The book was found

# Craft Pizza: Homemade Classic, Sicilian And Sourdough Pizza, Calzone And Focaccia



## Synopsis

Pizza is everyone's favorite fast food. With these authentic and contemporary recipes, you can create mouthwatering pizza, calzone, focaccia and many other delicious Italian hearth breads in your own oven. For the serious pizza aficionado, a wood-burning oven is a must, but all you really need to make delicious pizzas are some basic utensils, an oven and your hands! The Equipment and Utensils section will help you through the minefield of pizza stones versus baking sheets, pizza pans and wheels. Ten Pizza Pointers provides tips on shaping and baking, solving any pizza problems. You'll be making perfect pizzas in no time. A glance through Doughs and Sauces will explain essential techniques and have you itching to get started. Included are step-by-step instructions for making Basic Pizza Dough, Sourdough Base and a recipe for Pizzaiola Sauce. Pizzas Thick and Thin include the popular Pizza Margherita, Caramelized Red Onion Pizza with Capers and Olives, a crispy Korean Chicken and Kimchi Pizza and Pizza di Patate a wheat-free potato cake topped with tomatoes and anchovies, or whipped ricotta and 'nduja. A chapter on Focaccia brings you Deep-pan Focaccia, a huge Oozing Cheese Focaccia, a Stuffed Focaccia with Figs, Prosciutto and Taleggio plus some sweet versions including an Easter treat flavored with oranges, almonds and lemon. Try Calzones and Pizza Pies such as Calzone alla Parmigiana, and Polpetta Pizza stuffed with herbed meatballs. Explore Pizzette and Small Bites to find Goat's Cheese and Pesto Pizzette, Pulled Pork Pizza Bites, Focaccette Ripiene and Ligurian Sardenaira, cut into slices and traditionally served with a cold beer.

## Book Information

Hardcover: 160 pages

Publisher: CICO Books (September 8, 2016)

Language: English

ISBN-10: 1849757615

ISBN-13: 978-1849757614

Product Dimensions: 7.5 x 9.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Best Sellers Rank: #929,688 in Books (See Top 100 in Books) #129 in Books > Cookbooks, Food & Wine > Baking > Pizza #2133 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

[Download to continue reading...](#)

Craft Pizza: Homemade Classic, Sicilian and Sourdough Pizza, Calzone and Focaccia The Pizza

Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more Pizza: Any Way You Slice It (Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones) The Italian Baker, Revised: The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies The United States of Pizza: America's Favorite Pizzas, From Thin Crust to Deep Dish, Sourdough to Gluten-Free Pizza, Focaccia, Flat and Filled Breads For Your Bread Machine: Perfect Every Time Pizza: More than 60 Recipes for Delicious Homemade Pizza The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home Sourdough: Recipes for Rustic Fermented Breads, Sweets, Savories, and More Fermented: A Beginner's Guide to Making Your Own Sourdough, Yogurt, Sauerkraut, Kefir, Kimchi and More Sicilian-American Pasta: 99 Recipes You Can't Refuse Cosa Nostra: A History of the Sicilian Mafia Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) The Best Homemade Kids' Snacks on the Planet: More than 200 Healthy Homemade Snacks You and Your Kids Will Love Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes! Homemade Guns And Homemade Ammo Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion Viva la Pizza!: The Art of the Pizza Box Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More

[Dmca](#)