

Synopsis

Team five-time world pizza-throwing champion Tony Gemignani with acclaimed cookbook author Diane Morgan and the result is a cookbook that will turn any home kitchen into the best pizzeria in town. There are over 60 selections on the menu, including the thick, rounded-edge crust of classic Neapolitan pizza Margherita, the thin crust New Yorkstyle Italian Sausage and Three Pepper Pizza, and the stick-to-your-ribs, deep-dish kind, smothered in spinach and mozzarella. There are also plenty of new-fangled pizzas: layered with Thai curry flavored chicken or pineapple; cooked on the grill; even quick and easy versions using storebought crust. Aficionados will find six pizza dough recipes ready to suit anyone's crust preferences. Tips for proper use of such related gear as peels, stones, tiles, pans, grills, and ovens make this a complete pizza package. And with step-by-step dough tossing instructions from Tony himself, it's clear: When it comes to pizza Pizza delivers.

Book Information

Paperback: 168 pages

Publisher: Chronicle Books (July 28, 2005)

Language: English

ISBN-10: 0811845540

ISBN-13: 978-0811845540

Product Dimensions: 8 x 0.6 x 8.9 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (71 customer reviews)

Best Sellers Rank: #137,497 in Books (See Top 100 in Books) #26 in [Books > Cookbooks, Food & Wine > Baking > Pizza](#) #402 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes](#) #14376 in [Books > Teens](#)

Customer Reviews

As a lover of all things pizza, this book does not disappoint. The authors cover it all: the fundamentals of all the ingredients and techniques, as well as chapters on Neapolitan, NY, Chicago, California, Pizza on the Grill, Pizza for kids, and even dessert pizza. The best thing about this book is that it lifts the shroud of secrecy from the closely guarded secrets and passes along techniques used by professionals to make truly great pizza. I thought I was doing well when I was buying TJ's pizza dough and putting my own toppings on at home. This book got me to try making my own dough and now I will never go back. The techniques and recipes in this book have taken my pizza making skills up by several levels. I was blown away at how easy it is, how much better it tastes,

and how much fun it is!

First of all, this book is fantastic. Follow the recipes because a lot of effort went into them. I have the habit of doing things my own way, but not this time and the results were great. This book got me started on a wonderful path to making excellent pizzas. I saw Tony tossing pizza on the Food Network a couple of weeks back and was very impressed by his record holding techniques. There was a part of the competition where only limited ingredients could be used and Tony mentioned the use of Caputo flour. I went to and punched in for Caputo and here was this book and I found out that Tony co-wrote it with Diane Morgan no less. I supplied my kitchen with the necessary tools and ingredients to attempt to make New York style pizza dough. The steps for making the dough were right-on and I allowed it to rise overnight in the fridge. My wife and I made the New York-Style Pizza sauce and also Ray's Pesto sauce while the dough came up to room temp. The oven was heated for an hour (with a stone inside) and then I put the toppings on and it turned out excellent!! My wife and I knocked out three pizzas last Sunday and they all turned out great! Now we are going to try some different flours (Caputo) and move on through the recipes in this book. I highly recommend this book to anyone interested in making pizzas at home even if you are interested in only a couple of types. The introduction to each chapter is entertaining and informative. Thanks again to Tony and Diane for teaming up to write such a wonderful book. I know from recent experience that they are both very nice people and I look forward to heading up to Northern Ca. to stop by Pyzano's to maybe see Tony in action and to eat some great pizza.

I have a large collection of pizza books, but this is one of the finest. Besides the colorful illustrations, the author provides solid information on making pizza. I have tried both the Neapolitan and New York recipes and both are superb. One of the reasons, besides the recipes themselves, is that the author shares a lot of quality information beyond the ordinary. I bake in my brick oven and have made lots of pizzas, and the tips for making great pizza were very helpful. The only thing I would change in this book is to list the ingredients for dough by weight as well as volume and add a chapter on baking in a brick oven. The last chapter, a concession to those who want to quick fix, no doubt appeals to some but to my taste could be left out. If you buy only one pizza book, this is the one.

I just recently dove into home pizza making and bought this book looking for inspiration. I have found this book to have many good recipes, some sound strange, but all are delicious (see the Big

Kahuna Pizza). Photos are included for only a few of the pizzas so some of the more complex combinations that require ingredient prep are tough to follow (Big Kahuna again, does the prosciutto wrap the shrimp lengthwise or crosswise?). In almost every case there are plenty of instructions to make each pizza, and all of the strange sounding combinations of ingredients are delicious!!! I wish there were a little more information on working with dough, and formulas instead of volume measurements, but the recipes for dough have proven to work well. I am just starting but have tried to toss the dough after reading Tony's advice. The dessert pizza with a sweet dough has been a big hit with my kids. This is a good pizza cookbook with a lot of Tony's input from many years in the pizza business. Obviously his California style combinations have been proven to be hits with customers over the long haul in his shop. And yes, with this book you will be able to make a reasonably good NY style pizza.

I've been making pizza for a long long time, and this book was the first pizza book I've owned that changed the way I made pizza. If you are a purist, this is not the book. If you're looking to expand your horizons in terms of crust making and experimental pizzas, this is the book.

My book instantly falls open on the Neapolitan Pizza Dough recipe. Probably because I have made it so many times, but you would think I should have the recipe memorized by now. I have made a few of the other dough recipes, but I found the one I like, and it's a perfect recipe for cooking in my wood fired pizza oven at 800 degrees. If you have one, you will use this recipe too. If you don't, there are plenty of other recipes that work really well in the lower temps of a kitchen oven. I have used the New York style dough recipe a few times and it worked great in the kitchen oven. I think the book could use more pictures, but I am very visual person, so I really like cookbooks with lots of great pictures. There are more than 60 recipes in this book. I have tried about 10 of them, and all were good.

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