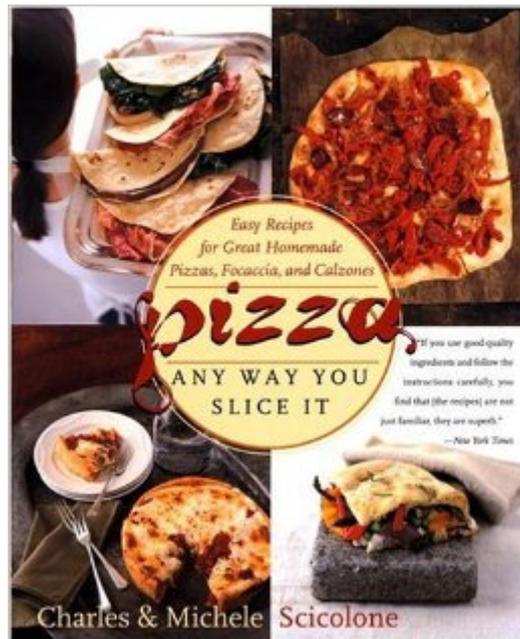


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Pizza: Any Way You Slice It (Easy Recipes For Great Homemade Pizzas, Focaccia, And Calzones)



Synopsis

Can't resist the warm, enticing aroma of a perfect homemade pizza with a crisp crust topped with creamy mozzarella and juicy tomatoes? Now you can become an expert pizza maker using Charles and Michele Scicolone's *Pizza--Any Way You Slice It*. Their simple techniques and 100 innovative recipes will have you making top-quality, authentic pizza right in your own kitchen. Inspired by a trip to Naples, the birthplace of pizza, Charles and Michele became determined to find ways to duplicate their favorite dish at home. Charles, who didn't even know the difference between a teaspoon and a tablespoon, had to start from the beginning. He made pizza after pizza, and soon Charles, who had never cooked anything in his life, was able to make perfect pizza from scratch. Friends were amazed not just by how good Charles's pizzas were, but by how simple his techniques were. Now, after mastering the art of making pizza, the Scicolones share their easy-to-follow tips and shortcuts: from mixing, kneading, and shaping the dough to choosing the right toppings. *Pizza--Any Way You Slice It* includes Italian classics, such as Pizza Margherita (tomatoes, mozzarella, and basil) and Florentine Pizza (with spinach), and pizza American style, with favorites like Chicago Sausage and Cheese Deep-Dish Pie and New Haven White Clam Pizza. And there are easy recipes for unique stuffed pizzas, Italian regional pizzas, focaccia, and flatbreads--something for every taste. Rounding out this comprehensive pizza book are recipes for pizza accompaniments, pizza history and trivia, a suggested wine list, and a list of the Scicolones' favorite pizzerias in the United States and Italy. With *Pizza--Any Way You Slice It*, you're just one recipe away from perfect pizza at home. From the Hardcover edition.

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Customer Reviews

With pizza parlors strewn like confetti through even small American cities and several national chains offering home delivery, why would you make your own? Because that's probably the only way you'll get a good one short of going to Italy. Most American pizza is awful--topped with tasteless "pepperoni," dotted with the synthetic glop the USDA calls "cheese-type food product." So get Charles and Michele Scicolone's book and get to work. I only wish they'd written it sooner: I spent several years trying to figure out how to make a decent pizza without their help. Let me tell you it was a long, involved, expensive and frequently messy process. The results, in the end were excellent--except for the dough, which I could never get quite right. The Scicolones have solved that problem by doing real research in the field--by which I mean IN ITALY. As a result they recommend mixing regular flour with a certain amount of cake flour. Cake flour (the stuff used by pastry chefs, not the self-rising stuff) is softer than regular bread flour and the blend of the two types produces a soft, stretchy, easily worked dough that gives superb results. Another reason for making your own pizza, by the way, is that it's a lot of fun. Get this book and try it.--Bill Marsano

The recipes in this book won't produce the type of pizza you are used to seeing and tasting from Pizza Hut. If you are looking for a healthier, more authentic version, you will enjoy and use this book. Yes, you will need a pizza stone. I bought this book and a pizza stone at the same time, excited about what my results would produce. The crust turned out perfectly on my very first try. The recipes are easy to follow and the results leave you with a beautiful creation. The book's chapters include, ingredients and equipment you will need, pizza dough, neapolitan pizza, american pizza, filled pizzas, calzoni and turnovers, regional italian pizzas and flat breads, focaccia, antipasti and accompaniments, what wines to serve with pizza, a list of the author's favorite pizzerias, and mail sources for those items you may not be able to find in your area. Try the margherita pizza, the focaccio and the deep dishes. They're fantastic. Our particular favorites are follonico's summer seafood pizza and the pancetta and rosemary focaccia. The results are wonderful because the recipes call for the freshest ingredients you can find. Our favorite part of the book, however, is the trivia interspersed about the book filled with the history of pizza and the people who love it!

This is a very accessible, thorough book on how to make great pizza (and other Italian breads) from scratch at home. I echo the sentiments about American pizza in Bill Marsano's review; I grew up buying soggy, greasy pizza, and I swore off that kind of junk in order to eat more healthy. But when you make your own pizza, you can control how much cheese and meat you put on it. Using the

recipes from this book, your pizza will taste better than anything you can buy and no pizza joint can deliver the feeling of accomplishment that comes when your efforts get better and better. Every week I make pizza using the recipes for dough and sauce from this book. Friday has become homemade pizza night at our house, and even my notoriously picky 7 year old nephew devours our pizza. The "pizza maker's sauce" (p. 67) drew raves from our guests when we used it on pasta. The dough recipes are flexible: the pizzas in the pictures have thick crusts, which is the way my family likes it. If you want thinner, crispier crusts, simply roll the dough thinner. The book contains recipes to approximate authentic Italian pizzas using American flour. Being brought up in the US I wouldn't know authentic Italian pizza any more than I'd know authentic Indian food, but the Scicolones traveled to Italy for a taste of the real thing. So if you're a purist, it's all here, including recommendations for quality pizza joints worldwide.

I've watched cooking shows and found random pizza dough recipes off of the internet. I just could not find the perfect actual Italian pizza dough that I experienced in Rome and Sardinia. I bought this book about two years ago, but after being so discouraged making the wrong type pizza dough, it took me that long to make it! Finally, I made it, and the Neopolitan pizza dough is PERFECT! I will now regularly make pizza thanks to this book! Thank you thank you thank you!

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