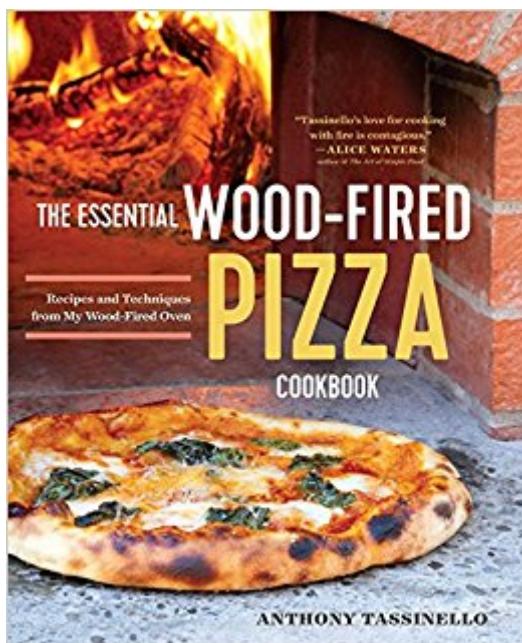


The book was found

The Essential Wood Fired Pizza Cookbook: Recipes And Techniques From My Wood Fired Oven



Synopsis

I have always had a passion for fire and wood ovens. Anthony's own love for cooking with fire is contagious and his knowledge about wood-fired pizza is all encompassing. This is an inspiring and well-written book from a teacher you can really trust! •Alice Waters, author of *The Art of Simple Food* and Owner of *Chez Panisse* Restaurant From Anthony Tassinello, chef at Berkeleyâ™s famed *Chez Panisse*, your must-have pizza cookbook for making mouth-watering meals from your wood-fired pizza ovenâ•from classically simple Margherita pizza to more exciting and challenging recipes. From those first drawn-out moments when the blistering dough rises against the oven floor to that steamy first bite, chef Anthony Tassinello walks you through the time-tested tradition of preparingâ•and savoringâ•a perfect wood-fired oven pizza. Tassinello shares need-to-know tips and techniques for crafting palate-pleasing pizzas, calzones, hand pies, focaccia, and more, while reminding us all of the joy of gathering friends and family over a mouth-watering home-cooked meal. With over 85 recipes ranging from fresh takes on classic pizzas to inspired new combinations, plus a bonus âœbeyond pizzaâ• chapter that showcases the versatility of wood-fired cooking, this is the go-to wood-fired pizza oven resource for 21st century home cooks.

Book Information

Paperback: 242 pages

Publisher: Rockridge Press (February 23, 2016)

Language: English

ISBN-10: 1623157242

ISBN-13: 978-1623157241

Product Dimensions: 7.5 x 0.6 x 9.2 inches

Shipping Weight: 12.6 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (76 customer reviews)

Best Sellers Rank: #67,408 in Books (See Top 100 in Books) #14 inÂ Books > Cookbooks, Food & Wine > Baking > Pizza #197 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes #353 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

This book includes many different recipes and gives a good introduction to making this style of pizza. I received this book at a discount for a honest review. I have been interested in pizzas made in wood-fired ovens and book helped me learn and understand a lot of the basics involved. It also does a good job at giving a good idea of what work and preparation is required before actually

building and setting up your own oven. Different styles of ovens are talked about, information about sourcing the right type of wood and how to fire up the oven, safety tips, and essential tools are all gone over. There are a lot of recipes included and I think that's the best part of the book. It gives you recipes for different dough including basic types, gluten free, wheat dough, and more so you can build many styles of pizza. Over 10 different types of sauces are also in this book and the few I've tried so far were very good. This gives you wonderful variety and flexibility in coming up with original and adventurous creations of your own. There are four chapters devoted to different categories of pizza: Meat pizzas, Poultry and Seafood pizzas, Vegetable pizzas, Calzones and sweet hand pies. There is even a chapter for things outside of pizza but associated or paired with it. This includes recipes for ricotta cheese, crepes, roasted vegetables, salads, and even more. The recipes were concise and easy to follow with preparation times listed along with the ingredients and instructions. There were many pizza recipes I had never heard of or even thought of, they helped spark my imagination and expand my view of pizza and different ingredients that could be used. The menu ideas are also very nice and well thought out for the occasions.

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

The Essential Wood Fired Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven
Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs
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
Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking)
From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire
Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes)
The Ultimate Wood-fired Oven Book: Design, Construction, Use
The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home
Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls
Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals)
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
Pizza: More than 60 Recipes for Delicious Homemade Pizza
Pizza: Recipes from Naples' Finest Pizza Chefs
Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis
Craft Pizza: Homemade Classic, Sicilian and Sourdough
Pizza, Calzone and Focaccia Pizza: A Slice of Heaven: The Ultimate Pizza Guide and

Companion Viva la Pizza!: The Art of the Pizza Box Truly Madly Pizza: One Incredibly Easy Crust, Countless Inspired Combinations & Other Tidbits to Make Pizza a Nightly Affair My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home

[Dmca](#)