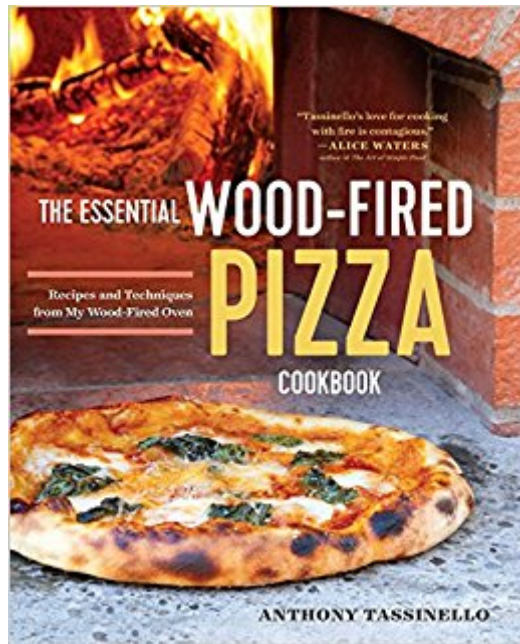


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The Essential Wood Fired Pizza Cookbook: Recipes And Techniques From My Wood Fired Oven



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 Berkeley's famed Chez Panisse, your must-have pizza cookbook for making mouth-watering meals from your wood-fired pizza oven •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 preparing •and savoring •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 •beyond pizza• 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

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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.

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