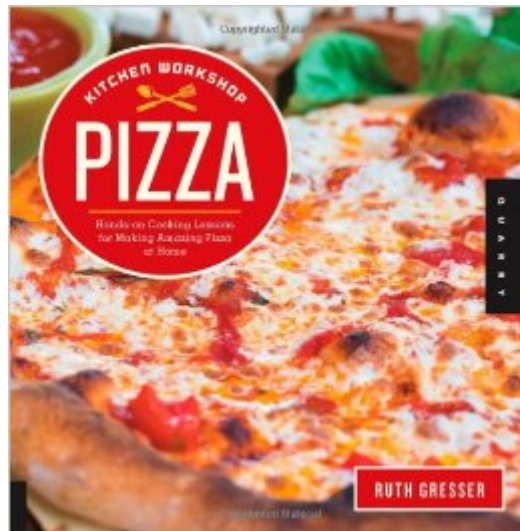


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# Kitchen Workshop-Pizza: Hands-on Cooking Lessons For Making Amazing Pizza At Home



## Synopsis

With help from Kitchen Workshop-Pizza you'll be a pizza expert in no time! This easy-to-navigate book is a complete curriculum for making your own pizza using a regular home oven. Level 1 begins with the basics, including seven variations on the tomato-cheese pizza and recipes for doughs, including a gluten-free pizza dough. Level 2 moves to the classics and showcases all of the hits, including Pizza Margherita, Pizza Quattro Formaggi--and even a Calzone. Level 3 is filled with original pizza recipes from Ruth's award winning Washington, D.C. restaurants. In levels 4, 5, 6 & 7, you'll learn how to take your pizza to the next level with lessons on sauces, protein toppings, vegetable toppings, fruit toppings, and more. From dough to delicious, Kitchen Workshop-Pizza is sure to inspire both novice and expert home chefs in the timeless tradition of pizza making.

## Book Information

Series: Kitchen Workshop

Flexibound: 160 pages

Publisher: Quarry Books (February 1, 2014)

Language: English

ISBN-10: 1592538835

ISBN-13: 978-1592538836

Product Dimensions: 8.8 x 0.5 x 8.8 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #644,005 in Books (See Top 100 in Books) #89 in [Books > Cookbooks, Food & Wine > Baking > Pizza](#) #1479 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes](#) #2440 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional](#)

## Customer Reviews

This cookbook is an excellent guide to making your own pizzas in a home oven using a special technique developed by the author and tested with more than 20 field testers. The first chapters cover the critical information needed to create an authentic Neapolitan pizza crust, thin and crispy, along with classic toppings and more exotic flavors like seafood, fruits and vegetables. The basics are covered very well but the author also invites plenty of exploration. Many of the recipes also contain suggested beer pairings. I used several of the recipes from my review sample and enjoyed the different toppings. Instructions for home oven baking are thorough but wood fired ovens are not mentioned at all.

I have made pizza! At home! With my own hands! And it is delicious! I keep getting better. I can't wait to try a true Neapolitan soon. I love the restaurant run by the owner and I LOVE the 'za I am able to make at home. Get yourself a stand mixer and it is so unbelievably easy (once you get the hang of shaping the dough :) ).

This is a great book as it includes a step-by-step photographic approach to making pizza, the number 1 food in the world!

This is my aunts cook book and I tested the recipes before the book was made and there all amazing

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