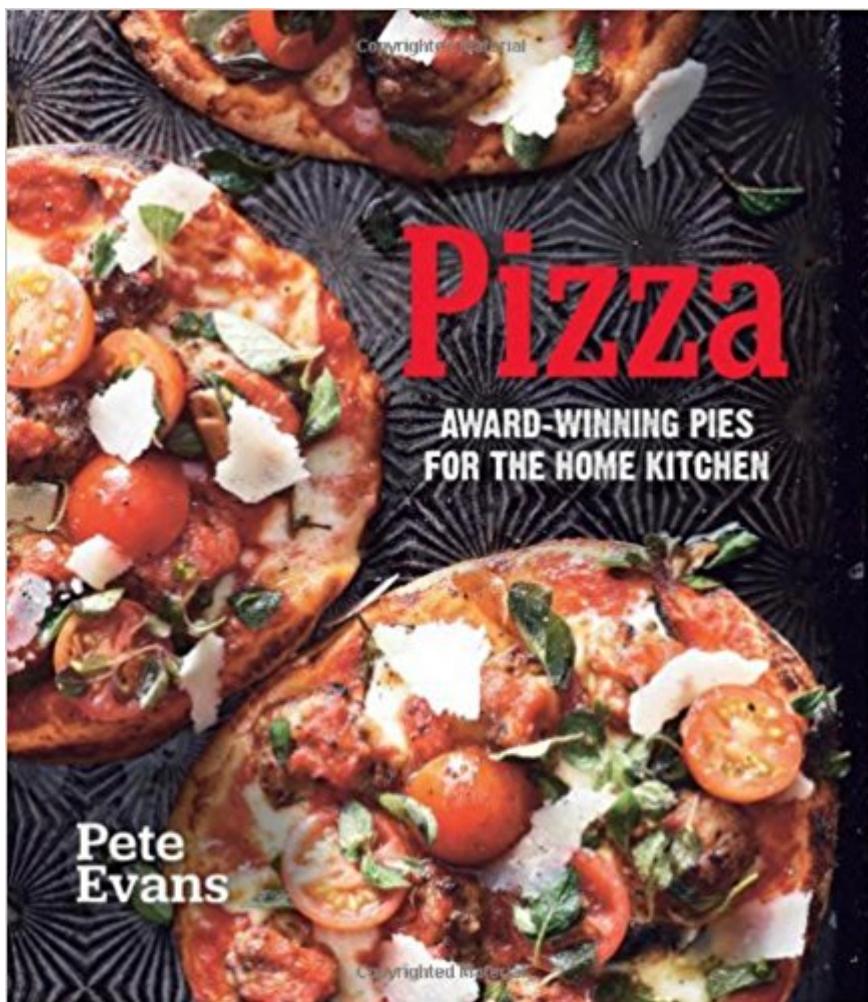


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# Pizza: Award-Winning Pies For The Home Kitchen



## Synopsis

40 recipes for a wide variety of pizzas, both classic and creative, made in both a countertop electric pizza maker and in a conventional oven. Written by Australian celebrity chef Pete Evans, this book features more than 40 recipes for a wide variety of pizzas, from classic combinations, to modern flavors, to specialty and dessert pizzas. All of the recipes offer instructions for preparing the pizzas in the new countertop electric pizza maker as well as in a conventional oven. The book includes four basic doughs— including a gluten-free dough—which can be mixed and matched with a variety of sauces and toppings. Throughout the book are tips and tricks for creating flawless pizzas.

TOC: Pizza Basics Working with the dough Using the electric pizza maker Making pizza in the home oven Recipes Pizza doughs Pizza toppings and sauces Classic pizzas Modern pizzas Special pizzas Index SAMPLE RECIPES: Classic Pizzas Margherita pizza Pepperoni pizza with fresh mozzarella Wild mushroom pizza with ham and ricotta Chicken and basil pesto pizza Modern Pizzas Pizza with winter squash, gorgonzola, pine nuts and sweet & sour onions Pizza with zucchini blossoms, mozzarella and oregano Pizza with spicy shrimp, roasted peppers, and tomato salsa verde Special Pizzas Braised lamb shank and white bean calzone Pete's down under fish pie Berry pizza with maple syrup and vanilla whipped cream

## Book Information

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## Customer Reviews

Born in Melbourne and raised on Australia's Gold Coast, Evan's passion for cooking was inspired by his love for the great outdoors. He worked as a chef so that he could surf or fish all day. After opening his first restaurant, The Pantry, in Melbourne's bay side suburb of Brighton in

1993 at the age of 19, Pete moved to Sydney in 1996 with his brother Dave and established Hugos in Bondi, followed by Hugos Lounge in Kings Cross in 2000, Hugos Bar Pizza in 2004 and his most recent venture Hugos Manly in 2008. Pete's restaurants have won numerous awards including the SMH coveted "chef" hat for seven years in a row; "Best Pizza in the World" in New York; and "Best Bar in Australia" in 2005; "best nightclub in Australia" 2007, 2008, and 2009; and "best pizza restaurant in Australia" in 2008 and 2009. Pete has been in front of the camera for the last 9 years as a TV presenter. February 2010 saw the premiere of "My Kitchen Rules" in which Pete and his good mate Manu Feildel head up the judging panel in this plate against plate team competition. Pete's other work includes over 400 episodes as the host of Australia's top cooking show "FRESH" on Channel 9; 60 episodes of "Home, " a lifestyle program; a one-hour behind-the scenes documentary, "Cooking For Our Princess Mary"; and the series "FISH, " which saw Pete and his fishing mad brother in-law "Udo" travel around Australia catching and cooking the freshest catch. Pete is currently filming a new project that has him cooking for the world's best parties. He appears annually at some of Australia's most acclaimed food events such as "Tasting Australia", "The Good Food Show", and "The Great Barrier Feast." He travelled to New York and Los Angeles for the "G" day USA promotion in 2009 and 2010 where he cooked at "The Waldorf Astoria" and was featured on "The Martha Stewart Show", "The Rachael Ray Show", and the "CBS Early Show".

A small and very well written book. Great pictures and more easily read than any other cookbook I own. Not a lot of words, just direct and to the point. Each recipe has its own full page picture opposite it. There is a large variety of sauce recipes in the first portion of the book. Whole wheat and gluten free dough recipes are included. What a variety of main ingredients are included! I will use this book with my new pizza stone and paddle.

I am hungry as I look through this book and I have already put markers in many of the pages of recipes that I will make. The author shows very creative recipes and yet they are not over the top crazy. The book also helps you with dough making, different types of doughs to make, and many pizza sauces to try. I own many pizza books, but I am glad that I have this one in my library. Definitely, this book will not sit on my shelf collecting dust, rather the pages will get stained with flour

and sauce as I refer to it, while making pizza at home.

Good book

This is a great cook book for pizza lovers. The basic crust and sauce recipes are really easy and fabulous tasting. Some of the recipes are complicated but I just take the concepts and adjust to simplify. Love this book !

The quintessential pizza book by one of the best chefs in the world. Recipes are easy to follow with categories going from beginning to advanced.

I bought this for my daughter in law. She loves this book. She is making wonderful pizzas from scratch even the sauce and they are wonderful.

great book

This is a great book. We love all the recipes in it. I ordered one for my daughter in law. She loved it also.

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