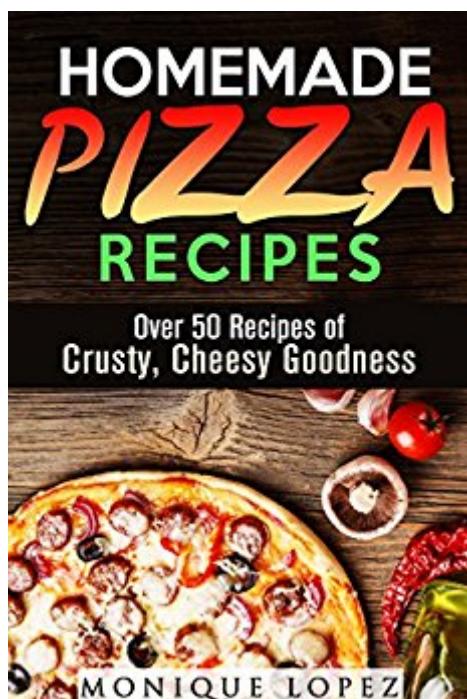


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Homemade Pizza Recipes: Over 50 Recipes Of Crusty, Cheesy Goodness (Snacks & Savory Bites)



Synopsis

Everyone loves pizza. No matter where you're from, just a single taste of the gooey stuff brings delight to all of us. It's interesting that with only 4 basic elements, one thing can capture the hearts of so many. This book is not a straightforward recipe book with a list of ingredients and measurements that will tell you how to make a good pizza. Instead, it is to be used as a guidebook to help you to master the skills of creating each element of pizza making. Once you understand the fundamentals of pizza structure, you'll be able to create your own pizza creations without recipes. So rather than controlling your pizza making process with a basic paint by numbers type list of ingredients and step by step instructions, this book is there to assist you in making your own decision as to how your pizza will turn out. You'll learn the secret to: Creating the perfect dough, Preparing the sauce, Choosing the right cheeses and toppings, 50 different pizza ideas to get your creative juices flowing! It is our hope that by the time you finish this small book, you'll be well on your way to starting your own pizza masterpiece.

Book Information

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Customer Reviews

I was surprised to find that this book really only has a very few "recipes". The crust, the sauce and a

few variations have actual recipes. Otherwise, the author only gives a list of pizzas made with certain ingredients. These are NOT recipes. I do not want the chewy crust described in the crust recipe. I want it thin and crispy if possible. I also see no problem with using some frozen ingredients if I am eventually going to freeze the pizza for later use. The instructions in the few recipes were not very clear compared to the usual cookbook. Overall, if you just want ideas for what to put on your pizza you could use this, or if you do not know how to make a homemade sauce. Pictures would have helped a lot. Disclosure: I received this product at a discount or free in exchange for an honest and unbiased review of the product based upon my own personal experience. I have not been coached or asked to provide positive feedback, nor have I received any compensation or incentive from the company for this review. I am disclosing this in accordance with the Federal Trade Commission 16 CFR part 255 "guides concerning the use of endorsements and testimonials in advertising". I am not affiliated with this company or any of their products in any way. The views expressed here are my own, based on my personal use and experience with the product, and are unbiased and honest reviews. Any feedback, positive or negative, regarding this product is based on my personal experience with the product. I treat each product review as though I paid full price for it. I rely heavily on product reviews when deciding to purchase an item from a particular manufacturer or company.

I enjoyed reading this little cookbook. A lot of information was shared regarding making the "perfect" pizza. I felt like there were some KEY elements missing. I wanted to know more about the dough and if you were happy with your dough, what type of pan should you use (or shouldn't use). Oven temperature and the type of oven was mentioned, and not a single temperature or oven type was explained. The majority of this recipe book is about making pizza and all of the choices for toppings. There was a section for the sauce, and the many types of cheeses available to use for a good pizza. I really think that this book could be a much better resource if the author would spend a little more time with the specifics like ovens, pizza pans, pan pizzas, and add some measurements to the recipes. Most recipes can be customized a bit to suit your tastes, but the exception to that is dough. I used to make homemade bread and sometimes it was good, and there were lots of failures. If the recipe says to knead the bread for 12 minutes, set the timer and start working that dough. A title more fitting for this book is "Tips for Making Your Own Homemade Pizzas." Lastly, there were some really good topping ideas and I'm interested in trying some of the different types of cheeses. **I received a free copy of this book in exchange for an honest review."

Amazingly, the author states that health nuts do not endorse pizza due to the salty, oily, less than

healthy ingredients. But the author has decided to teach you how to create the best tasting of this unhealthy product since you are going to eat it anyway, so why shouldn't the author make a profit just like all the pizza stores? The focus of this 31 page book is how to properly make a homemade crust (which you can learn in a bread making book); how to create the proper tomato sauce (any good cookbook tells you the same thing); and discusses the different types of cheeses and when to add them (some in the beginning, others at the end). The author slams the use of frozen ingredients (yes, fresh does taste better) but you might decided to make extra so you can just toss that pizza in the oven on an extra busy night (my thought, not the authors). The "recipes" are not true recipes but instead a list of ingredients (ex. tomato sauce, cheddar cheese, pepperoni) that does not tell you how much of each ingredient is needed for a recipe (1/2 cup, 4 oz etc). Pass this one by folks. Disclosure: I received this book for free for my honest and unbiased opinion, and will not be keeping the book either.

Here are all the basics, tips and tricks to get you started on your perfect pizza! Nicely written with in depth discourse on, of course, the dough, then the sauce and what type of cheese and then how to put it all together with the toppings. There are 50 recipes, starting with all the traditional ones and then every combo one can think of and the last 7 are dessert pizzas. You will be dying for pizza by the time you get to the end. Who doesn't love pizza, but instead of just ordering one in, why not try your hand at making your own and this book will inspire you. I was given a free pdf for my honest review.

There are 50 recipes for crusty, cheesy PIZZA! (not gluten free) we all love a good pizza and this book takes you step by step from making the best dough, the right cheeses and how they cook up and it even gives dessert pizza with cream cheese and fruits. I loved all the recipoes, but non of them were gluten free, so I will not be making a lot of the recipes, until I can use a gluten free dough base. but I still think this is a wonderful recipe book with many pizza topping options, too. Disclosure: I received this book for free in exchange for my honest unbiased review.

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