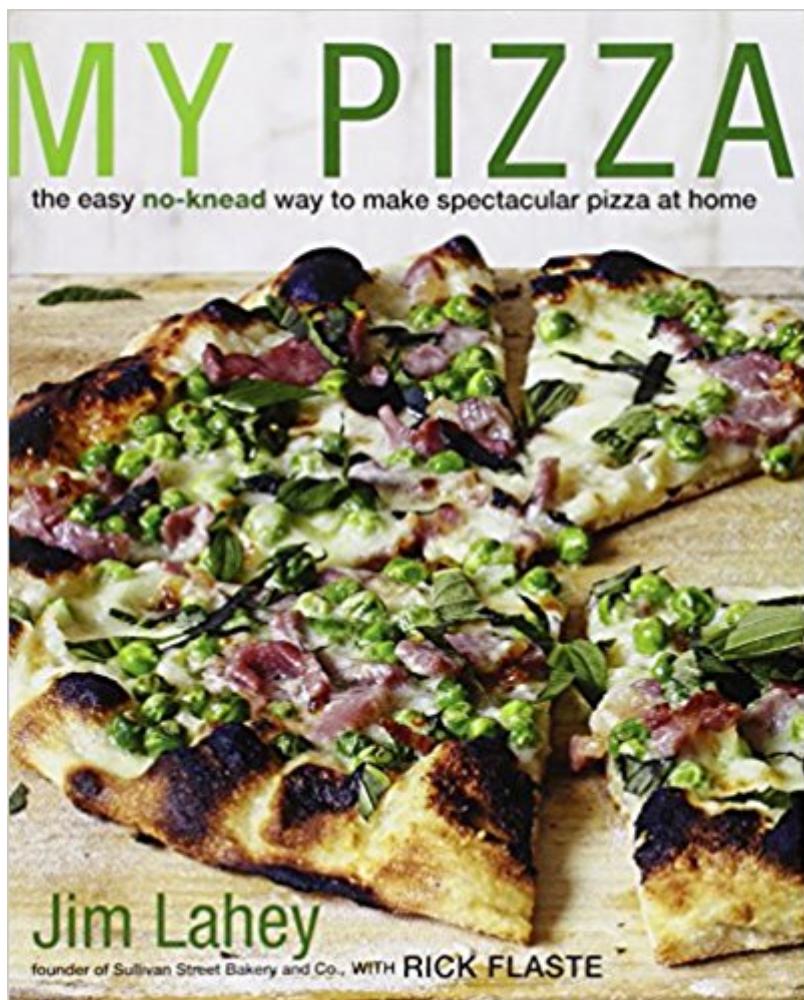


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My Pizza: The Easy No-Knead Way To Make Spectacular Pizza At Home



Synopsis

Make homemade pizza that exceeds your wildest expectationsâ "yet couldnâ "t be simplerâ "with Jim Laheyâ "s groundbreaking no-knead dough and inventive toppings.â Jim Lahey, the baking genius behind New York Cityâ "s celebrated Sullivan Street Bakery and Co. pizza restaurant, has developed a brilliant recipe that requires no kneading and produces an irresistible crust in any home ovenâ "gas or electricâ "in fewer than five minutes. The secret to incredible pizza is a superb crustâ "one that is crisp yet chewy, and slightly charred around the edges. My Pizza shares this revolutionary technique and the creative pies that put Co. on the map, as well as recipes for salads, soups, and desserts to make a meal complete.â Â Â Â Â Â Â Â Â Â Â Â The pizzas in this book arenâ "t your usual, run-of-the-mill pies. In fact, Jimâ "s unique topping pairingsâ "such as Corn and Tomato, Coppa and Fennel, and Potato and Leekâ "reinvigorate this American favorite. His whimsy is apparent in his Pepperoni Pie, which doesnâ "t include the cured meat we have all come to expect; instead, riffing on â œpepperoniâ • as the Italian plural for â œpepper,â • Jim offers a pie with red pepper puree, ground lamb, and pecorino cheese. To round out dinner, My Pizza also has recipes for starters and side saladsâ "such as Cannellini Bean Toast, Pea Soup, and Bibb and Roasted Squash Saladâ "and sweet finishes, from Milk Chocolate Sundae to Banoffee Pie.â Â Â Â Â Â Â Â Â Â Â Â With gorgeous color photographs and helpful tips on equipment and techniques, My Pizza unlocks the secrets of great, easy pizza for home cooks everywhere.

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Customer Reviews

I made Jim Lahey's pizza dough and my quest for perfect pizza dough has now ended. Just a little

recap of the events that lead up to this quest. The setting, Tuscon, Arizona, 2004, an ugly, tiny kitchen and a pile of pepperoni. I'd finally mastered the art of yeast dough, thanks to a recipe from the Bread Bible and I thought, 'pizza will be so eeeeasy!' and it was. The basic ingredients were the same (let's be real here, the basic ingredients for most yeast doughs are the same) water, salt, yeast and flour. I mixed them all, set the dough in the hottest place in my apartment (anywhere, it was Tuscon in June) and waited. While I waited I carefully shredded fontina, sliced mushrooms and stirred my homemade marinara sauce (recipe courtesy of Batali). But the pizza was meh, edible but nothing to flip your skirt over. Mostly because of the dough. It wasn't right, too crispy, too soft, too hard, too salty, not chewy enough. So I tried another recipe and then another. Over the years we ate a lot of pizza. I'd become obsessed. I tried spelt flour, rye, organic honey, natural yeast made from organic grapes and wheat bread flour ground locally. I added wine, kosher salt, black salt and bought a pizza stone. I dusted the baking stone with cornmeal and flour. My husband and son became concerned, they begged me to stop, 'think about your health, honey, all this cheese it's not good for you! Let's eat burgers instead, please, mom!' Sometimes I could stop, weeks would go by and I wouldn't think about pizza at all. Then something, usually a sale on mozzarella at the grocery store would jar me right out of my pizzaless complacency and then wham! Back in the kitchen, baking again. But this pizza dough is the perfection I was striving for, the crazy thing is, it's the easiest dough I've ever made. No heating water, no kneading, no poolish, I didn't even use a pizza stone (mine broke when I threw it out the front door, turns out they are not terribly durable). I've gotten pretty lax about following the recipe, sometimes I sub a little whole wheat flour for the bread flour and I put a tad more salt in (gotta be careful with the salt, it can retard the yeast and lengthen the proofing.) But no matter how many little tweaks I throw at it, this dough turns out EVERY time! And it is delicious whether I smother it with prosciutto, dolaner gouda and walnuts or a thin coat of garlicky olive oil and a few sprinkles of rosemary. Also and this is last but not least, it looks frigging fantastic, when I make it for people they shower me with praise (I act humble and say it was nothing, but secretly I'm doing a victory dance and feeling entirely too pleased with myself). There are a lot of interesting recipes in this book other than the all important dough, for bechamel sauce pizzas, cheeseless vegan pizzas (don't turn your nose up at these, some look delightful), some really interesting looking meatballs that use mashed potatoes instead of bread crumbs as a binder and the most delicious looking charcuterie pie (I want to make it so that I can say 'charcuterie' over and over again to everyone I meet). So, for me, this book is a life changer.

Jim Lahey, the man famous for no knead bread, has a new cookbook, this time dealing with pizza,

the main ingredient that has made his NYC restaurant Co. such a success. Jim's recipe for pizza dough is so simple it literally takes 2 minutes to make--flour, water, yeast and salt, all mixed in a big bowl and left to rest overnight. The dough is phenomenal--crispy and chewy with a wonderful taste and texture. Jim also takes the home cook through a technique, using a pizza stone and the broiler, to get restaurant style pizza crusts at home. The results are wonderful and fast--I never thought I could have hot pizza after 4 minutes in the oven!But what really makes this book fantastic are the flavor combinations on the pizzas in the chapters following the crust. The book has three chapters of pizza--red sauce, white sauce, and no sauce. I cooked from this book with a group of friends and we made pizzas from each chapter and there wasn't a bad one in the bunch. From a simple margherita made with fresh hand crushed tomato sauce (again, a super simple recipe), to ham and cheese pie with prosciutto, to a stellar caramelized onion pie with lardons, the flavor combinations were all stellar. The book also includes a salad and dessert section, although these almost feel like an afterthought compared to the detail and attention in the pizza chapters.All in all this is a winner. I would definitely recommend it to pizza fans!

this book is worth it for the basic dough recipe alone, and just gets better from there. i've tried more dough recipes than i can count in the years after i realized almost no take-out pizza would do (certainly none here in cabo san lucas). all were too sweet, too bread-y, too crunchy, too flavorless... the author REALLY loves pizza, and shows us foodies what makes authentic pizza authentic, like what you get in italy. if you need buckets of sauce, pounds of cheese and layers upon layers of toppings, i urge you to try these relatively spare but so delicious proportions before adding more of whatever you like. great book for any pizza-holic.

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