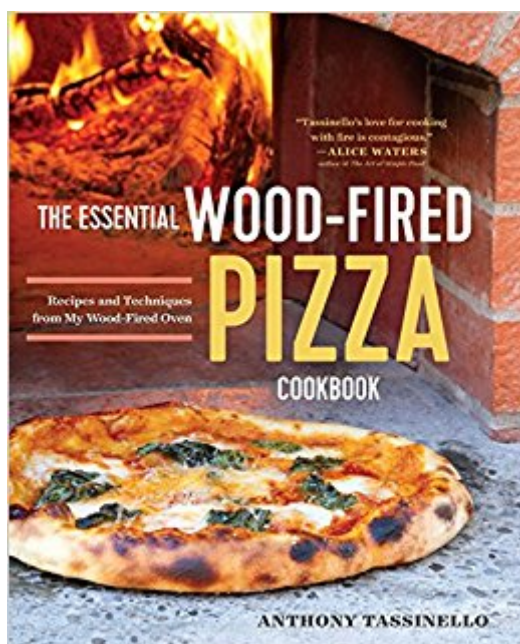


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The Essential Wood Fired Pizza Cookbook: Recipes And Techniques From My Wood Fired Oven



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

"I have always had a passion for fire and wood ovens. Anthony Tassinello'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 "Fire up that pizza oven and get going with Anthony's extensive guide to making wood-fired pizzas with all the extras. Delicious sauces and toppings culled from pantries around the world, with tips from a seasoned California cook, anyone interested in dialing up their wood-fired pizzas will find inspiration from this comprehensive guide to everyone's favorite food." -- David Lebovitz, author of My Paris Kitchen and davidlebovitz.com "Anthony Tassinello's wood-fired pizza always leaves me longing for more -- more of his tender dough and sensational toppings. Happily, my longing is now fulfilled by the recipes in this book. Anthony is the consummate teacher, reassuringly guiding us to perfection in firing the oven, fermenting the dough, preparing flavorful toppings, and using the oven's heat for tasty surprises like baked ricotta and roasted figs. This book belongs in every fire lover's library." -- Darra Goldstein, Founding Editor, Gastronomica: The Journal of Food and Culture

Anthony Tassinello has spent the last two decades cooking at the iconic Chez Panisse Restaurant in Berkeley, California. His passion for wood-fired cookery, baking, and pastry and cocktail culture keeps him busy all four seasons. He has foraged for wild mushrooms from Oregon to Italy, and was the foraging guide for author/food activist Michael Pollan in his acclaimed bestseller, *The Omnivore's Dilemma*. Anthony's work has appeared in the New York Times Magazine, SF Magazine, The Huffington Post, NPR, and numerous cookbooks. He lives in Northern California with his girlfriend Frances, her son Bruno, and their orange cat, Rooney.

Being born and raised in Chicago we LOVE Pizza!! As a family we are always on the hunt for new and exciting recipes to try. The Essential Wood Fired Pizza cookbook has so many! I liked that it is very easy to comprehend and follow any of the recipes. It also talks about different woods and how to create different flavors in your pizza as well as how to maintain the heat while cooking multiple pizzas. We are trying out every single recipe in the book for our Friday night pizza nights. I have made extra standard dough to freeze for those nights when we just want a classic pizza as well as the easy pizza sauce. I have to say so far those 2 recipes are my favorite, I'm not a real "fancy" ingredient person, classic is perfect for me, but my Husband and Daughter have a more adventurous palate. I did receive this product at a discount or free for my honest and unbiased review and that is just what I am giving. If there was anything I did not like about the product I it is noted above because I refuse to spend my money on something that doesn't work and I would not want you to either. I do try to opt in on only items I would normally purchase so that I know I have an

actual use for them. That is why you will see many items that I have reviewed were given a 4 Star rating. If there is nothing substantially wrong with the item and it does what the seller states then I believe it deserves a 4 star rating. If there is an issue than I will deduct stars. But if a product blows me away ÆfÂçÃ â ÑÃ â œ meaning its better than I expected it will get 5 stars from me!

Okay. So I don't have a pizza oven...yet. But it's on my list to build one, and this book has everything I might possibly need to know to build and enjoy it. So when this book showed up, I jumped on the chance to review it. And I'm glad I did! This book is great!First off, the science and obvious experience behind this book is clearly extensive but is still presented in a way that makes it easy to digest...pun intended. :) The pictures are lovely and the recipes, well, the recipes made me drool. Literally. Wow. With selections for everyone, with gluten free options, meat loaded pizzas, vegetarian delights, and even some sweets and salads, this book has it all! While it makes no pretences of being for anything other than a pizza oven, and it does not provide other baking options or conversions, I went ahead and tried some of the recipes in my regular oven. While they, of course, didn't have the same smoky awesomeness they would have had in a wood burning pizza oven, they were still delicious. We eat pizza every Monday in my family, and I'd honestly gotten a little tired of the same recipes. This book was a breath of fresh air! Here's what I tried:WHOLE-WHEAT PIZZA with PANCETTA, POTATO, and ASPARAGUSBREAKFAST PIEPIZZA with SAN MARZANO TOMATOES and BRAISED CHICKEN LEGSPIZZA with FRESH TOMATOES, GYPSY PEPPERS, and CAPERSROASTED BUTTERNUT SQUASH, ROQUEFORT, and WALNUT PIZZA...and they were all great! Still on my list to try are the calzones and a whole bunch of other pizzas. Ones of the things I really appreciated about this book was the focus on seasonal ingredients and cooking differently as the year progresses. As a result, I'll be cooking from this book for months and years to come. And when I finally get my pizza oven, it'll be pizza parties all year long!! received this product for free in exchange for my honest and unbiased review.

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. I do wish that more color pictures of the different processes and steps were included to help clarify and guide things even more, but the book as it is certainly does an adequate job. The paper the book is printed on is thick, durable, and easy to turn. I would definitely recommend this book to adventurous pizza lovers looking for ideas and inspiration.

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