

My Pizza The Easy No Knead Way To Make Spectacula

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Della Fattoria Bread - Kathleen Weber 2014-10-07

Bread is one of the most fundamental parts of our diet, yet so many of us rely on bland grocery-store offerings when flavorsome breads can easily be made at home. Della Fattoria Bread teaches readers to make the popular breads of this award-winning bakery. More than an instructional guide, the book takes the fear out of bread baking, and encourages bakers to draw on their senses, experiences, and instincts. Weber's teachings are homespun and based on passed-down wisdom, not on finicky science or dull kitchen textbooks. The book is filled with invaluable bread-baking secrets, including starters and proper techniques, and features recipes for all levels of bakers. Beginners can learn to bake yeasted breads using pans. Advanced bakers can jump right into making free-form loaves of naturally leavened breads in all shapes and flavors. Other chapters include recipes for enriched breads like brioche and challah; pre-fermented breads, including baguettes; and crackers, breadsticks, naan, and more. The book includes recipes that incorporate the breads, too, such as Tomato Bread Soup and Della Fattoria's famous Tuna Melt Piadina, along with the stories of the bakery and the unique family that has run it for nearly 20 years.

Bread Toast Crumbs - Alexandra Stafford 2017-04-04

With praise from Dorie Greenspan, Jim Lahey, and David Lebovitz, the definitive bread-baking book for a new generation. But this book isn't

just about baking bread-- it's about what to do with the slices and heels and nubs from those many loaves you'll bake. Alexandra Stafford grew up eating her mother's peasant bread at nearly every meal—the recipe for which was a closely-guarded family secret. When her blog, Alexandra's Kitchen, began to grow in popularity, readers started asking how to make the bread they'd heard so much about; the bread they had seen peeking into photos. Finally, Alexandra's mother relented, and the recipe went up on the internet. It has since inspired many who had deemed bread-baking an impossibility to give it a try, and their results have exceeded expectations. The secret is in its simplicity: the no-knead dough comes together in fewer than five minutes, rises in an hour, and after a second short rise, bakes in buttered bowls. After you master the famous peasant bread, you'll work your way through its many variations, both in flavor (Cornmeal, Jalapeno, and Jack; Three Seed) and form (Cranberry Walnut Dinner Rolls; Cinnamon Sugar Monkey Bread). You'll enjoy bread's usual utilities with Food Cart Grilled Cheese and the Summer Tartine with Burrata and Avocado, but then you'll discover its true versatility when you use it to sop up Mussels with Shallot and White Wine or juicy Roast Chicken Legs. Finally, you'll find ways to savor every last bite, from Panzanella Salad Three Ways to Roasted Tomato Soup to No-Bake Chocolate-Coconut Cookies. Bread, Toast, Crumbs is a 2018 nominee for The IACP Julia Child First Book Award, and Alexandra's

Kitchen was a finalist for the Saveur Blog Awards Most Inspired Weeknight Dinners 2016

Bigger Bolder Baking - Gemma Stafford 2019

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

Everybody Loves Pizza - Penny Pollack 2005-10-01

Everybody Loves Pizza is a celebration of America's favorite dish — its history, its versatility, its staying power. It delves into where pizza came from, where it's going, and what it means to American culture. Thanks to food writers, pizza insiders, and ordinary, pizza-loving Americans, it also reveals where to find 540 top-notch pizzas across the country, plus recipes from the familiar (Pepperoni or Barbecue Chicken Pizza) to the adventurous (Shrimp Pizza with Tasso Ham, Goat Cheese, and Spinach or Prosciutto Pear Pizza).

Mastering Pizza - Marc Vetri 2018-08-28

A revolutionary guide to making delicious pizza at home, offering a variety of base doughs so that your pizza will turn out perfect no matter what kind of oven or equipment you have. Pizza remains America's favorite food, but one that many people hesitate to make at home. In Mastering Pizza, award-winning chef Marc Vetri tackles the topic with his trademark precision, making perfect pizza available to anyone. The recipes—gleaned from years spent researching recipes in Italy and perfecting them in America—have a variety of base doughs of different hydration levels, which allow home cooks to achieve the same results with a regular kitchen oven as they would with a professional pizza oven. The book covers popular standards like Margherita and Carbonara while also featuring unexpected toppings such as mussels and truffles—and even a dessert pizza made with Nutella. With transporting imagery from Italy and hardworking step-by-step photos to demystify the process, Mastering Pizza will help you make pizza as delicious as you find in Italy.

Kitchen Workshop--Pizza - Ruth Gresser 2014-02-01

DIVWith help from Kitchen Workshop's 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 contains lessons on how to make different crusts, including New York, Chicago, Neapolitan, whole grain, and gluten free. You'll also learn a variety of tomato sauces, from slow cooked, to chunky, to roasted. Top them off with the right cheese, be it shredded mozzarella, Pecorino, or vegan mozzarella. Level 2 introduces you to the Italian standards: Margherita, Marinara, Quattro Formaggio's even a calzone recipe! Put a twist on your pie with the creative innovations in Level 3: how about a Moroccan or shrimp pizza? And finally, design your own pie in Level 4, with lessons on sauces, proteins, vegetables, and accents. From dough to delicious, Kitchen Workshop's Pizza is sure to inspire both novice and expert home chefs in the timeless tradition of pizza making.

Easy Bread - Judith Fertig 2021-10

Yes, you can have wonderful, home-baked bread any day of the week. Easy Bread will change the way you think about baking bread. Skip the traditional rounds of kneading and rising. With dough always ready to go, you'll be serving up glorious, fresh-baked breads in no time! Award-winning cookbook author Judith Fertig shares her expertise with a simplified, step-by-step technique and clear, detailed recipes easy enough for even beginning bread bakers. Start with a simple French loaf or pizza dough and quickly advance to filled breads, bagels and flaky buttery croissants. Prepare delicious bread toppings and fillings, like artisan butter, cinnamon sugar and caramelized onions, ready for whenever a craving for sweet or savory strikes. Varieties include: Basic Artisan Breads Baguette Rolls Whole Grain Breads Whole Wheat Traditional Naan Seeded Breads and Filled Breads Whole Wheat Cheddar Boule Rosemary and Black Olive Fougasse Flavored Breads Hamburger Buns Sun-Dried Tomato and Feta Flatbread Slow-Rise Breads Slow-Rise Herbed Polenta Slow-Rise Ciabatta Gluten-Free Breads Gluten-Free Caraway "Rye" Gluten-Free Cinnamon Rolls Festive Breads Chocolate Hazelnut Swirl Loaf Apple Custard Kuchen Brioche Butternut Brioche Brioche Pull-Aparts Bagels New York Bagels Montreal Bagels Buttery Yeast Breads Flaky, Buttery Croissants Danish Orange Pinwheels

Baking bread was never so easy -- or so satisfying!

Six Seasons - Joshua McFadden 2017-05-02

Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon Appétit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more "Never before have I seen so many fascinating, delicious, easy recipes in one book. . . . [Six Seasons is] about as close to a perfect cookbook as I have seen . . . a book beginner and seasoned cooks alike will reach for repeatedly." —Lucky Peach Joshua McFadden, chef and owner of renowned trattoria Ava Gene's in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momofuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to sautés, pan roasts, braises, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

200 Fast and Easy Artisan Breads - Judith Fertig 2009-01-01

Shows how to make artisan-quality breads at home and offers techniques for shaping the dough into round loaves, batards, rolls, flatbreads, bagels, and baguettes.

The Elements of Pizza - Ken Forkish 2016-04-19

The James Beard and IACP Award-winning author of Flour Water Salt Yeast and one of the most trusted baking authorities in the country proves that amazing pizza is within reach of any home cook. "If there were ever to be a bible for all things pizza—and I mean all things—Ken

Forkish has just written it."—Marc Vetri, author of Mastering Pasta and owner of Vetri The Elements of Pizza breaks down each step of the pizza-making process, from choosing a dough to shaping your pie to selecting cheeses and toppings that will work for your home kitchen setup. Forkish offers more than a dozen different dough recipes—same-day "Saturday doughs" that you can make in the morning to bake pizza that night, levain doughs made from a naturally fermented yeast starter, and even gluten-free dough—each of which results in the best, most texturally sublime crust you've ever made at home. His clear, expert instructions will have you shaping pies and loading a pizza peel with the confidence of a professional pizzaiolo. And his innovative, seasonal topping ideas will surprise and delight any pizza lover—and inspire you to create your own signature pies, just the way you like them.

The Prairie Homestead Cookbook - Jill Winger 2019-04-02

Jill Winger, creator of the award-winning blog The Prairie Homestead, introduces her debut The Prairie Homestead Cookbook, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin The Pioneer Woman Cooks meets 100 Days of Real Food, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and

browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

Gluten-Free on a Shoestring - Nicole Hunn 2011-02-22

Gluten-free cooking has never been this easy—or affordable! Tired of spending three times as much (or more) on gluten-free prepared foods? If you're ready to slash the cost of your grocery bill, you've come to the right place. In *Gluten-Free on a Shoestring*, savvy mom Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Inside this comprehensive cookbook, you'll find 125 delicious and inexpensive gluten-free recipes for savory dinners, favorite desserts, comfort foods, and more, plus Nicole's top money-saving secrets. Recipes include: Apple-Cinnamon Toaster Pastries • Focaccia • Spinach Dip • Ricotta Gnocchi • Chicken Pot Pie • Szechuan Meatballs • Tortilla Soup • Baked Eggplant Parmesan • Never-Fail White Sandwich Bread • Banana Cream Pie with Graham Cracker Crust • Blueberry Muffins • Cinnamon Rolls • Perfect Chocolate Birthday Cake With advice on the best values and where to find them, meal planning strategies, and pantry-stocking tips, *Gluten-Free on a Shoestring* is your essential guide. Never fall victim to the overpriced, pre-packaged gluten-free aisle again. Roll on by—happier, healthier, and wealthier.

The Steamy Kitchen Cookbook - Jaden Hair 2012-03-13

You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger (steamykitchen.com) Jaden Hair will

walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridel's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled Bananas with Chocolate and Toasted Coconut Flakes

American Pie - Peter Reinhart 2010-10-27

Master bread baker Peter Reinhart follows the origins of pizza from Italy to the States, capturing the stories behind the greatest artisanal pizzas of the Old World and the New. Beginning his journey in Genoa, Reinhart scours the countryside in search of the fabled focaccia col formaggio. He next heads to Rome to sample the famed seven-foot-long pizza al taglio, and then to Naples for the archetypal pizza napoletana. Back in America, the hunt resumes in the unlikely locale of Phoenix, Arizona, where Chris Bianco of Pizzeria Bianco has convinced many that his pie sets the new standard in the country. The pizza mecca of New Haven, grilled pizza in Providence, the deep-dish pies of Chicago, California-style pizza in San Francisco and Los Angeles—these are just a few of the tasty attractions on Reinhart's epic tour. Returning to the kitchen, Reinhart gives a master class on pizza-making techniques and provides more than 60 recipes for doughs, sauces and toppings, and the pizzas that bring them all together. His insatiable curiosity and gift for storytelling make *American Pie* essential reading for those who aspire to make great pizza at home, as well as for anyone who enjoys the thrill of the hunt.

Vegan Pizza - Julie Hasson 2013-09-03

"Appealing, fun, and doable recipes for the vegan pizzaiolo at home" with a guide to ingredients and equipment included (Diane Morgan, author of *Roots: The Definitive Compendium*). Love a warm, crisp, chewy thin-crust pizza with creamy, melty cheese? Just because you're vegan doesn't mean that you can't bake amazing pizzas right in your own oven.

Julie Hasson offers 50 deliciously innovative recipes and simple techniques that will have you making artisan-style, thin-crust vegan pizzas right in your own kitchen. *Vegan Pizza* is filled with 50 modern recipes from easy-to-make pizza dough (including spelt, whole wheat, and gluten-free crusts), creamy dairy-free cheese sauces, vibrant-flavored pestos and spreads, and meatless and wheat-less burger crumbles. Also included are inventive toppings and pizzas that run the gamut from comfort food like Eggplant Parmesan Pizza to fresh vegetable-laden pizzas like Asparagus, Tomato and Pesto Pizza. You'll even find desserts like Babka Pizza and Coconut Caramel Dream Pizza. "Julie Hasson has broken all the rules for pizza and taken it to uncharted territory . . . How about a Korean Bibimbap or Chili Mac pizza? Or one that marries peanut butter with barbecue sauce for a peanut Barbecue pizza? If you want the classics, you'll find those, too. After reading Julie's recipes, who needs pepperoni?" —Miyoko Schinner, cohost of *Vegan Mashup* "[A] compelling and thorough take on vegan artisan pizza. Classic pizzas such as garlic, sausage, and onion pizzas are reimaged and every bit as flavorful and toothsome as their traditional counterparts." —Diane Morgan, author of *Roots: The Definitive Compendium* "Vegans, rejoice . . . With a dazzling array of globally inspired toppings, pizza night will be healthier—and more fun—than ever before!" —Nava Atlas, author of *Wild About Greens*

Pizza - Pippa Cuthbert 2019-10-15

Learn to make perfect pizzas at home with this cookbook featuring nearly one hundred classic and creative recipes to suit anyone's taste! Pizza truly never gets old. For many families, it's a weekly staple dinner. Why? Because it's delicious and fun to personalize with your favorite toppings. But few people realize that pizza is also easy and fun to make. The ultimate DIY guide to making pizza at home, this recipe book provides more than ninety creative topping and crust ideas from traditional favorites to new flavor combinations that are perfect for meat-lovers, vegetarians, fish fanatics, and kids.

Flour Water Salt Yeast - Ken Forkish 2012-09-18

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and

beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

New Pizza - Stefano Manfredi 2019-01-01

Stefano Manfredi's *New Pizza* takes the world's favourite fast food back to its origins - as a deliciously healthy and simple meal for everyone to enjoy. Pizza comes in many styles - thin, thick, crisp, chewy, round,

square, a metre or more in length, filled, fried or sweet - and the quality of the pizza is defined by the quality of the flour, dough and toppings. Sydney's award-winning pizza maestro will show you how to use wholewheat flour, fresh toppings and tried-and-tested methods to create the healthiest, tastiest pizza this side of Naples.

The New Artisan Bread in Five Minutes a Day - Jeff Hertzberg, M.D., M.D. 2013-10-22

The New Artisan Bread in Five Minutes a Day is a fully revised and updated edition of the bestselling, ground-breaking, and revolutionary approach to bread-making--a perfect gift for foodies and bakers! With more than half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Based on fan feedback, Jeff and Zoë have completely revamped their first, most popular, and now-classic book, *Artisan Bread in Five Minutes a Day*. Responding to their thousands of ardent fans, Jeff and Zoë returned to their test kitchens to whip up more delicious baking recipes. They've also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to photos. They've made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers' Frequently Asked Questions. This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There's nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoë's innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.

[Pizza](#) - Bruce Weinstein 2009-10-06

Pizza lovers, rejoice! Bestselling cookbook authors Bruce Weinstein and Mark Scarbrough are back with an exciting new collection of ninety classic, international, and modern recipes for everyone's favorite food. Finally, here's a book that lets you have it both ways—on the grill and in the oven. Bake a pie tonight for that traditional pizza-parlor taste or grill

one this weekend on the deck or patio, and you'll discover what home chefs across the country are realizing: the grill is a great way to get a hot pie on the table. Bruce and Mark adapt their recipes so that you can use a homemade dough, a store-bought one, or even a prebaked crust. With recipes for three sauces and eight crusts, *Pizza* makes America's favorite food easier and more fun than ever. From the well loved to the adventurous, *Pizza* is full of Bruce and Mark's foolproof recipes that are sure to please every palate. There's something for everyone: classic pies like the cheese-laden Pizza Margherita and the Four Seasons Pizza, international pies revamped for the American kitchen like the Armenian Lamejun Pizza and the Alsatian Tarte Flambé, light salad pies like the BLT Pizza, and modern twists on old favorites. Try a Philly Cheesesteak Pizza or a Pot Pie Pizza, modeled on those American comfort-food classics. *Pizza* also offers ten recipes for Chicago-style deep-dish pies and a host of fun appetizer pies, making pizza perfect for every occasion.

My Pizza - Jim Lahey 2012-03-20

Make homemade pizza that exceeds your wildest expectations—yet couldn't be simpler—with Jim Lahey's groundbreaking no-knead dough and inventive toppings. Jim Lahey, the baking genius behind New York City'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 oven—gas or electric—in fewer than five minutes. The secret to incredible pizza is a superb crust—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. The pizzas in this book aren't your usual, run-of-the-mill pies. In fact, Jim's unique topping pairings—such as Corn and Tomato, Coppa and Fennel, and Potato and Leek—reinvigorate this American favorite. His whimsy is apparent in his Pepperoni Pie, which doesn't include the cured meat we have all come to expect; instead, riffing on "pepperoni" as the Italian plural for "pepper," 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 salads—such as Cannellini Bean Toast,

Pea Soup, and Bibb and Roasted Squash Salad—and sweet finishes, from Milk Chocolate Sundae to Banoffee Pie. With gorgeous color photographs and helpful tips on equipment and techniques, *My Pizza* unlocks the secrets of great, easy pizza for home cooks everywhere.

Pizza - Charles Scicolone 1999-09-14

A handbook explaining everything anyone needs to know about making pizzas offers easy-to-follow recipes for all kinds of pizza, as well as stuffed pizzas and calzones. Reprint.

My Bread: The Revolutionary No-Work, No-Knead Method - Jim Lahey 2009-10-05

Outlines the author's method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, sharing a variety of step-by-step recipes for such classics as a rustic Italian baguettes, the stirato and pizza Bianca.

The Pizza Diet - Pasquale Cozzolino 2017-05-02

"Why do most diets fail? Why do so many people who initially lose weight quickly pack it all back on--and then some? It's simple, really. Dieting, a.k.a. denying yourself certain favorite foods, is just too hard for anyone to do for any length of time. And how long could you deny yourself pizza? But what if you didn't have to say "no"? Chef Pasquale Cozzolino of Naples, Italy, did just that and lost nearly 100 pounds. When his doctor warned him to lose weight or risk early death, Chef Cozzolino knew he had to find a diet plan he could stick with, one that would allow him to eat the food he grew up on and loved in his native country--pizza! So, he consulted nutritionists, immersed himself in the science of weight loss, and developed the Pizza Diet: Eat a hearty breakfast every morning, enjoy a 12-inch Neapolitan pizza for lunch every day, and finish off with a light yet satisfying meal of fresh vegetables and lean protein for dinner. The results? You will quickly reduce your daily calories without ever feeling deprived. Chef Cozzolino reveals his secret recipe for a healthier dough that won't boost blood sugar or trigger cravings. The Chef also shares his recipes for pizza margherita with fresh mozzarella and basil, grilled vegetable pizza, even pizza with sausage or prosciutto de parma. With a simple eating plan that focuses on fresh vegetables, lean proteins,

and whole grains--plus delicious recipes for world class pizza--The Pizza Diet is the ideal plan for any food lover who wants to lose weight ... and keep it off for good."--Provided by publisher.

Sally's Baking Addiction - Sally McKenney 2016-10-11

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Two Peas & Their Pod Cookbook - Maria Lichty 2019-09-03

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as

anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

My No-Knead Bread Cookbook - Steve Gamelin 2014-02-05

If you're looking for everything from bread to sweet rolls... this is the book. And... this cookbook has been updated to include the new "hand-free" technique as demonstrated in, "World's Easiest No-Knead Bread (Introducing "Hands-Free" Technique)." Hi... I'm Steve. My YouTube channel is "Artisan Bread with Steve" on which I have a series of educational videos demonstrating how to make a variety of no-knead breads and this cookbook supports the videos giving me the ability to go into greater detail regarding the dynamics of making no-knead bread while they give my readers and subscribers a convenient vehicle for reading and using recipes. Even if you aren't thinking about making bread you will find this an interesting book to read. Cookbook includes... The Two Basic Methods for Making No-Knead Bread ("Traditional" & "Turbo"), Ingredients, Technique & Tips... (including... "Degas, Pull & Stretch," "Roll to Coat," & "Garnish & Baste") and Equipment & Bakeware. No-Knead Bread Recipes includes... Country White Bread, Boulis Gigiantious (large loaf), Classic White Bread (baked in a bread pan), Cheddar Cheese Bread, Cinnamon Raisin Bread, Cinnamon Raisin Swirl Bread, Beer Bread, Buttermilk Bread, Semolina Bread, Sesame Seed Bread, Honey Oatmeal Bread, Multigrain Country White Bread, Harvest 8 Grain Country White Bread, Honey Whole Wheat Bread, Multigrain Whole Wheat Bread, Sunflower Seed & Honey Whole Wheat Bread, Honey Granola Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Caraway Rye Bread, Harvest 9 Grain Rye Bread, Torpedo Baguettes (thin - 4 loaves from dough ball), American Baguettes (medium - 3 loaves from dough ball), Ciabatta (2 loaves from dough ball), Rosemary Demi Loaves, Jalapeno Cheese Bread, Queso Dip in a Jalapenos Cheese Bread Bowl, Mediterranean Olive Bread, and Mediterranean Focaccia. No-Knead Rolls & Buns includes... Traditional

Dinner Rolls, Easy Dinner Rolls, Pull-Apart Dinner Rolls, Multigrain Country White Rolls, Harvest 8 Grain Whole Wheat Rolls, Sandwich Rolls, and Hamburger & Hot Dog Buns. Sweet Rolls includes... Sweet Roll Dough ("Traditional" & "Turbo"), Old-Fashioned Cinnamon Rolls (Pan Method), and Caramel-Pecan Sweet Rolls (a.k.a. Sticky Buns). No-Knead Pizza Dough & Pizza includes... No-Knead Pizza Dough ("Traditional" No-Knead Pizza Dough... proof for 8 to 24 hours & No-Knead "Turbo" Pizza Dough... proof for 1-1/2 hours), Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball & Bacon Pizza, and Garlic Breadsticks & Nuggets. Pretzels... Soft Pretzels, Pretzel Sticks & Pretzel Nuggets, Pretzel Dip, and Pretzel Sandwich & Dinner Rolls. Other Baked Goods... Quick Beer Bread, Buttermilk Biscuits, and Thick & Chewy Oatmeal Cookies. Wow... that's a lot. Thanks - Steve"

My Pizza - Jim Lahey 2020-01-25

Make homemade pizza that exceeds your wildest expectations—yet couldn't be simpler—with Jim Lahey's groundbreaking no-knead dough and inventiv Jim Lahey, the bYork City's celebrated Sullivan Strestaurant, has developed a brilliant recipe that requires no kneading and produces an irresistible crust in any home oven—gas or electric—in fewer than five minutes. The secret to incredible pizza is a superb crust—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. The pizzas in this book aren't your usual, run-of-the-mill pies. In fact, Jim's unique topping pairings—such as Corn and Tomato, Coppa and Fennel, and Potato and Leek—reinvigorate this American favorite. His whimsy is apparent in his Pepperoni Pie, which doesn't include the cured meat we have all come to expect; instead, riffing on "pepperoni"

Simply Scratch - Laurie McNamara 2015-11-17

"From the popular blogger behind Simply Scratch comes a debut cookbook showing how to home-cook absolutely everything from scratch. For Laurie McNamara, growing up on a farm in the country had major

perks: her mother cooked with vegetables from the family garden, they collected fresh eggs from the chicken coop, and absolutely everything--from ketchup to casseroles--was made 100 percent from scratch. When she moved away from home, though, McNamara was too busy working full-time and raising two kids to prepare from-scratch meals. Like most Americans, she relied on boxed brownie mix, canned soup, bottled dressings, and frozen dinners to make home cooking quicker and cheaper. But she soon learned that these so-called shortcuts were in fact both more expensive and light-years less healthy than simply making everything herself. Eventually, she'd had enough and vowed to remake her kitchen into a from-scratch kitchen. Now, four years later, McNamara has helped hundreds of thousands of home cooks prepare from-scratch meals with whole food ingredients through her blog, *Simply Scratch*. McNamara's highly anticipated debut cookbook, *Simply Scratch*, takes her home-cooking know-how to the nation, with 120 wholesome, mouthwatering recipes along with stunning photography, entertaining anecdotes, and personal musings. This book offers easy recipes for delectable concoctions such as Buckwheat Pancakes and Creamy Roasted Tomato Soup. *Simply Scratch* will be the must-have bible to cooking beyond the box and can. Featuring everyday ingredients, a down-to-earth approach, and family recipes, *Simply Scratch* proves cooking from scratch can be affordable, simple, fun, and--of course--absolutely delicious"--

The Zero-Waste Chef - Anne-Marie Bonneau 2021-04-13

A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives

readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less--you can, for example, banish plastic wrap by simply inverting a plate over your leftovers--and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste--including end-of-recipe tips on what to do with your ingredients next--Bonneau lays out an attainable vision of a zero-waste kitchen.

Truly Madly Pizza - Suzanne Lenzer 2015-04-07

No matter what the first day of a new week throws at you, no matter how looming the rest of the days before the weekend seem, a truly, madly delicious pizza promises something familiar, something reliable, something known. It's confirmation that all the heaviness of the world will be held at bay--if only for a little while--by a combination of bubbling mozzarella, sweet fennel sausage, and balsamic-glazed radicchio. Beginning with the "Mother Crust" recipe, Lenzer argues that pizza dough is a tabula rasa for whatever healthy fresh ingredients you have on hand. To make pizza a nightly affair, she suggests preparing the dough on Sunday--in less than 30 minutes--freezing it, and simply transferring it to the fridge to thaw on the morning you plan to cook. Lenzer gives the timestrapped home cook countless combinations for a healthy, delicious (and quick!) weeknight meal. Balancing lighter healthy alternatives like summer squash with lemon zest and ricotta with indulgent options such as skirt steak, cress, and gorgonzola, in addition to bonus recipes including "Salad thoughts," "Small bites," and even a few ideas about wine, this book covers all the bases. Lenzer's comforting voice adds a homey touch to her artisanal recipes and immaculately styled photos.

Bittman Bread - Mark Bittman 2021

A revolutionary approach to making easy, delicious whole-grain bread and more This is the best bread you've ever had--best tasting, nourishing, and easy to make right in your own kitchen. Mark Bittman and co-author Kerri Conan have spent years perfecting their delicious, naturally leavened, whole-grain bread. Their discovery? The simplest, least fussy, most flexible way to make bread really is the best. Beginning with a wholesome, flavorful no-knead loaf (that also happens to set you up with a sourdough starter for next time), this book features a bounty of simple, adaptable recipes for every taste, any grain--including baguettes, hearty seeded loaves, sandwich bread, soft pretzels, cinnamon rolls, focaccia, pizza, waffles, and much more. At the foundation, Mark and Kerri offer a method that works with your schedule, a starter that's virtually indestructible, and all the essential information and personal insights you need to make great bread.

[The Teenage Mutant Ninja Turtles Pizza Cookbook](#) - Peggy Paul Casella
2017-05-09

Collects recipes for sixty five pizza dishes inspired by the Teenage Mutant Ninja Turtles, including New York-style pepperoni pizza, Leo's katana slashes, and pizza potstickers.

[Cooking for Geeks](#) - Jeff Potter 2010-07-20

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

[Artisan Pizza and Flatbread in Five Minutes a Day](#) - Jeff Hertzberg, M.D.
2011-10-25

From the bestselling authors of the ground-breaking Artisan Bread in Five Minutes a Day comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes. With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give

your family what they crave... Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In Artisan Pizza and Flatbread in Five Minutes a Day, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. Artisan Pizza and Flatbread in Five Minutes a Day proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

A Couple Cooks - Pretty Simple Cooking - Sonja Overhiser

2018-02-06

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully

illustrated with a custom watercolor

The Food Lab: Better Home Cooking Through Science - J. Kenji López-Alt
2015-09-21

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

The Sullivan Street Bakery Cookbook - Jim Lahey 2017-11-07

New from the bestselling author of *My Bread*: A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Founded in 1994, Sullivan Street Bakery is renowned for its outstanding bread, which graces the tables of New York's most celebrated restaurants. The bread at Sullivan Street Bakery, crackling brown on the outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe he developed for his first book, *My Bread*, to outline his no-fuss system for making sourdough at home. Applying his Italian-inspired

method to his repertoire of pizzas, pastries, egg dishes, and café classics, *The Sullivan Street Bakery Cookbook* delivers the flavors of a bakery Ruth Reichl once called "a church of bread."

Artisan Sourdough Made Simple - Emilie Raffa 2017-10-24

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be intimidating to those new to the sourdough world; fortunately with *Artisan Sourdough Made Simple*, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of breads that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia, Make-Ahead Stuffed Spinach and Artichoke Dip Braid and Raspberry Gingersnap Twist. With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often enough for people who are sensitive to gluten—and healthier. *Artisan Sourdough Made Simple* gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

My Pizza - Jim Lahey 2012-03-20

Make homemade pizza that exceeds your wildest expectations—yet couldn't be simpler—with Jim Lahey's groundbreaking no-knead dough and inventive toppings. Jim Lahey, the baking genius behind New York City'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 oven—gas or electric—in fewer than five minutes. The secret to incredible pizza is a superb crust—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. The pizzas in this book aren't your usual, run-of-the-mill pies. In fact, Jim's unique topping pairings—such as Corn and Tomato, Coppa and Fennel, and Potato and Leek—reinvigorate this American favorite. His whimsy is apparent in his Pepperoni Pie, which doesn't include the cured meat we have all come to expect; instead, riffing on “pepperoni” as

the Italian plural for “pepper,” 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 salads—such as Cannellini Bean Toast, Pea Soup, and Bibb and Roasted Squash Salad—and sweet finishes, from Milk Chocolate Sundae to Banoffee Pie. With gorgeous color photographs and helpful tips on equipment and techniques, My Pizza unlocks the secrets of great, easy pizza for home cooks everywhere.