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# Pizza: Recipes From Naples' Finest Pizza Chefs



## Synopsis

Alba Pezone's *Pizza* celebrates the authentic home-style pizza recipes from her home town of Naples. Filled with over 200 recipes, covering everything from how to make the best pizza dough to a never-ending multitude of toppings, this is the cookbook for all lovers of the Italy's finest food: the pizza. In addition to her own recipes, Alba fills each chapter with pizza recipes from her favourite Neapolitan pizza chefs, each contributing their own unique hints and tips, as well as different flavor combinations, ensuring that each pizza is as authentic as the dough it is made on. Recipes include different pizza varieties in all their wonderful forms: from tomato-based classics to ever-so-simple bianco pizzas with just two or three toppings, and from the much-loved calzone to the lesser known 'pizza pockets' or rolled pizzas, which are filled with delicious surprise ingredients. There are even dessert pizzas for those with an extra-sweet tooth - nutella surrounded by sweet, deep-fried dough anyone? *Pizza* is an absolute must-have for anyone who loves simple and elegant Italian food. No bother, no fuss; just the finest pizzas available outside of Naples.

## Book Information

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## Customer Reviews

Alba Pezone first moved to Paris to study marketing at university, but after missing the local delicacies from her hometown, Naples, Alba began to re-create the much-loved cuisine she was raised on. Turning to her true passion of food, she retrained as a chef in some of Paris's top restaurants and now runs a cookery school in Paris whilst regularly contributing to culinary magazine *Elle à Table*.

Interesting

Excellent Book, great insights from the greats of Italian Pizza

I have Ken Forkish's *Elements of Pizza* and Tony Gemignani's *Pizza Bible*, but the book I most love and spend the most time with is Alba Pezone's *Pizza* because it contains hundreds of beautiful photos. It's a huge book--360 pages! The photos motivate me to fire my grill and make pizzas. I can't understand how this book has so few reviews. It's a tremendous book for pizza enthusiasts. I find Forkish's book poorly written, but I use and like his sauce recipes. Gemignani's book is nice to read and it is very instructive. But Alba Pezone's *Pizza* is a pleasure to spend hours with. The advantage of Pezone's book is that it has many more seafood pizza recipes than Forkish or Gemignani's books.

I really do dislike having to write a review on a cookbook that was given to me as gift, as was this one. My husband took his time in researching a book on pizza, and selected this one based on the high reviews it was given. Although, he failed to read the reviews to understand that no one mentioned recipes that they had tried within the pages. The good: The book is very thick and was rich in photo's within of each of the pizza's that could be made. It is a hardbound book, and on the left side is the recipe, and on the right side of the book is this scrumptious picture of a pizza based on the right side recipe. Oh yum is all I could think of when I was flipping through the pages. It is a book that is very Italian, based on the foods you would find in the different provinces in Italy. There is a brief description beneath each recipe title and sometimes even, a tidbit tip from the cook to help you out on something that is on the page. The bad: The reason I am opting to return this cookbook is based on the recipes themselves. Yes they are beautiful to look at, and make me want to create my own pizza. However, when I start studying the ingredients and the recipes, I discover that I'm at a loss the majority of the time. I could only find one dough recipe in the cookbook and that is at the very beginning of the book (p 18). This particular dough recipe has it's measurements in grams or ounces. An example: water 500 ml (17 fl oz/2 cups) 25 g (1 oz) fine sea salt 2.5-3 g (1/4) yeast (for 6-8 hours of growth) I admit, the part about the yeast had me puzzled. Absolutely puzzled. It didn't make sense. And then there was the flour which was described as 00 flour. What is 00 flour? Anyway, the method of making the pizza dough wasn't necessarily in the novice realm, and I thought I was above the novice. This is more in line with a professional chef of which I am nowhere near. The pizza's did look good, as long as you had all the ingredients on hand. Living in a smaller

sized city, often times I would have to head to Atlanta to find the specialty products. Alas, I did so want to love the book considering the excitement that my husband had in presenting it to me. It would be lovely as a nice tabletop read, but as it is I'm writing this review and trying to figure out a way to sneak this back into a box to return it to . May my husband not find out anytime soon. Enough time will pass in which he will have forgotten he purchased this for me.

A must have for the die hard practitioners of pizza napoletana! Some of the recipes are repeated, like Pizza Margherita and Pizza Marinara, but it's great to see different interpretations of them, even within Napoli! Great photos and stories about the pizzaioli. Highly recommend!

Nice book

Great book. Cant wait to try some recipes...

A nice variety of recipes

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