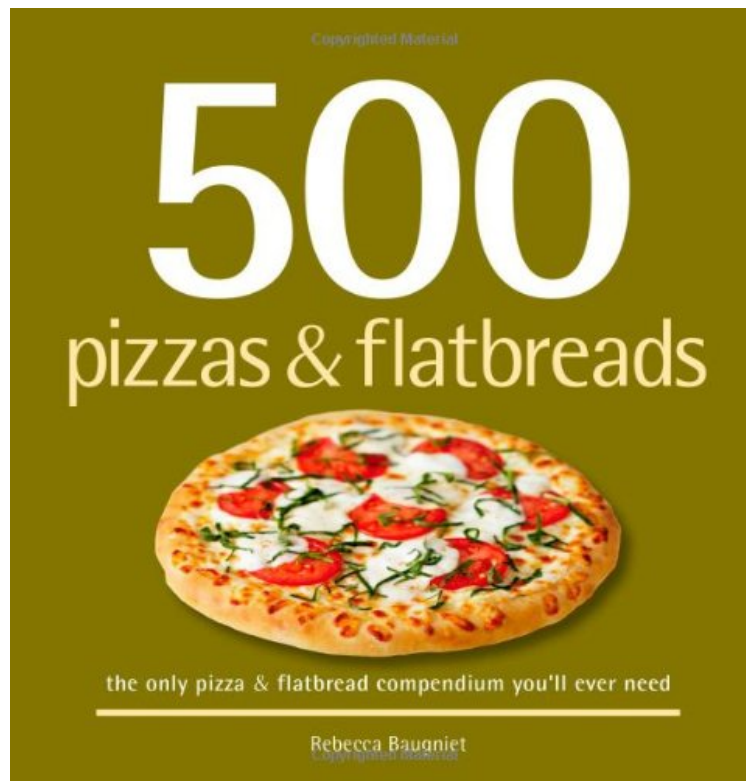


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#File Name: 1416205225288 pages 500 Pizzas Flatbreads is packed with irresistible recipes from baking traditions around... 288 pages, hardcover 6 1/4"; L times; 6 1/4"; W times; 1" D | File size: 34.Mb

Rebecca Baugniet : 500 Pizzas Flatbreads: The Only Pizza Flatbread Compendium You'll Ever Need (500 Cooking (Sellers)) before purchasing it in order to gauge whether or not it would be worth my time, and all praised 500 Pizzas Flatbreads: The Only Pizza Flatbread Compendium You'll Ever Need (500 Cooking (Sellers)):

6 of 6 people found the following review helpful. Very Pleasantly Surprised! By Ramona Brunswick I ordered this Compendium at the request of my husband, who is always searching for the perfect pizza crust. He's on the verge of buying a new smoker/grill and is researching new pizza crusts that can go on the grill. While I leave the pizza-making expertise to him, I did scan through the pages and found that quite a few of the flatbread recipes sound absolutely delicious. The instructions are very thorough and easy to understand, and I especially liked that variations to the traditional recipes were also offered if you want to "change things up." While not a standard book size, I don't anticipate that will be a problem for me, since the pages do open up fully and will stay on the right page for easy review while preparing the recipe. 0 of 0 people found the following review helpful. Awesome book, awesome gift for yourself and everyone! By MOSHEA awesome, well written, extremely educational book. Beautiful photos. Great, countless recipes. Beat my expectations. Canola Oil or Grape Seed Oil have much higher smoke points than olive oil,

which burns quickly at high heat and has a very strong, overpowering flavor. Don't be stingy on the neutral flavored oil you put into pizza. Fat is flavor. Pizzas and breads are tasteless without oil, salt, and sugar. Honey can also be awesome, depending on the situation. 0 of 0 people found the following review helpful. Five Stars By Timothy Laniak great book

500 Pizzas Flatbreads is an extensive recipe collection that reaches all over the globe for inspiration. Not only does this volume offer plenty of recipes for the beloved classic pizzas - thick and thin crust, traditional and gourmet - but it also includes a wide range international flatbreads from a wide range of culinary traditions - Indian naan and dosas; Moroccan chickpea flatbread; Ethiopian injeri; matzoh and pita from the Middle East; fry bread, bammy bread, pupusa from the Americas; and many more. All recipes are tested in a conventional home oven.

About the Author Rebecca Baugniet is a food writer and recipe developer and the author of 500 Pies Tarts. She has worked as food consultant for 500 Appetizers and 500 Soups. An avid baker and enthusiastic home cook, Baugniet began hosting monthly homemade-pizza nights at her home five years ago to develop and test her own recipes from the classic pizzas to flatbreads from all corners of the globe.