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Bianco: Pizza, Pasta, and Other Food I Like

Chris Bianco

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#27095 in Books Bianco Chris 2017-07-25 2017-07-25 Original language: English PDF # 1 9.13 x .89 x 7.381,
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Chris Bianco : Bianco: Pizza, Pasta, and Other Food I Like before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bianco: Pizza, Pasta, and Other Food I Like:

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The highly anticipated cookbook from the chef behind "the best pizza in America"; When Chris Bianco started Pizzeria Bianco inside the back corner of a neighborhood grocery store in 1988, he had no idea that he would be a driving force in the artisanal pizza movement. All he knew was that his food would be the result of his relationships with farmers, local producers, customers, and staff, reflecting the respect and sincere intention that he

brings to each of his recipes. Now the owner of a legendary pizza mecca and a James Beard award-winning chef, Chris Bianco brings us a full-color, fully illustrated cookbook illuminating the fundamentals of pizza making, from the basics of flour and water to the philosophy behind Bianco's cooking. The book features recipes for his signature pies as well as strategies and techniques for translating chefs' methods to the home kitchen. Bianco celebrates both the simple and the nuanced, revealing the methods that lead to the perfect crust, the sweetest tomato sauce, the creamiest mozzarella, and the most expertly balanced flavor combinations. It also features recipes for market salads, tasting plates, and dessert options, as well as the staff meals that are cooked behind the scenes and a new array of main courses showcased at Chris's wildly popular restaurants. With its attention to detail and tips for making unforgettable, flavorful pies, Bianco is an essential companion for any serious pizza maker.

From the Back Cover When Chris Bianco started Pizzeria Bianco in the back corner of a Phoenix grocery store in 1988, he had no idea that he would become a driving force in the artisanal pizza movement. All he knew was that his food would reflect the respect and sincere intention that he brings to each of his recipes, as the result of his relationships with farmers, local producers, customers, and staff. Now a James Beard Award-winning chef—the first pizzaiolo to receive the honor—and the owner of the legendary pizza mecca, Chris Bianco brings us a full-color, fully illustrated cookbook that illuminates the fundamentals of pizza making and the philosophy behind Chris's cooking. The book features recipes for his signature pizzas as well as strategies and techniques for translating chefs' methods to the home kitchen. Bianco celebrates both the simple and the nuanced, revealing the methods that lead to the perfect crust, the sweetest tomato sauce, the creamiest mozzarella, and the most expertly balanced flavor combinations. It also features recipes for salads, antipasti, and dessert options, as well as family meals that are cooked behind the scenes and a new array of big plates showcased at Chris's highly regarded restaurants. With its attention to detail and tips for making unforgettable, flavorful pizzas, Bianco is an essential manual for anyone serious about pizza, pasta, and more.

About the Author Chris Bianco is the chef-owner of Pizzeria Bianco, with locations in Phoenix, Arizona, as well as Pane Bianco and his new white-tablecloth restaurant Tratto, also in Phoenix. Bianco won the James Beard Award for Best Chef Southwest in 2003 and helped spawn a generation of independent and artisanal pizzerias, lending his advice, wisdom, and food philosophies to dozens of fellow chefs and restaurateurs.