

[E-BOOK] Di Pizza e Pizzeria: A Professional Guide to Pizza Making

## Di Pizza e Pizzeria: A Professional Guide to Pizza Making

*Dante, Daniela Barbieri*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#2070454 in Books Daniela Barbieri Dante 2012-08-08Original language:EnglishPDF # 1 9.00 x .39 x 6.00l, .52 #File Name: 1466356359170 pagesDi Pizza E Pizzeria A Professional Guide to Pizza Making | File size: 44.Mb

**Dante, Daniela Barbieri : Di Pizza e Pizzeria: A Professional Guide to Pizza Making** before purchasing it in order to gage whether or not it would be worth my time, and all praised Di Pizza e Pizzeria: A Professional Guide to Pizza Making:

3 of 3 people found the following review helpful. Ben Fatto!By DONThis is a great book for what it is, one man's attempt to impart years of hands-on experience from working in a pizzeria. There is tons of great stuff in here. Even if

you're just an experienced home pizza maker, you'll find stuff you can use. This book would not really be useful for beginning home cooks. The author does his very best to try and communicate what is really an art, into instructions that we can all use. He is reasonably successful, but again, pizza-making is an art. If you don't think so, then you're not ready for this book. It's evident that the author really has poured his heart into this book. The business aspect of this book is very juvenile. Buy this book for the author's pizza knowledge, not his business advice. The business portion is very basic: make what customers will buy -- don't waste ingredients -- locate your restaurant where customers are -- don't serve pizzas you have messed up. It's obvious that this book has been translated electronically to English from Italian, so many of the sentences just don't make sense. That's part of the charm of this book. Actually, there are times where I think the literal translation of some of the Italian words into some really run-on English sentences may actually communicate the point better than perfectly constructed English. You'll have to read it to see what I mean. Other times, there are words that the translator chose that consistently make no sense. For example, throughout the book (19 times) the author writes about topping your pizza with rocket. It's arugula! Other times, he uses words like organoleptic -- a real word, but one that only a translator would typically use, not most native English speakers. All that said, you have to appreciate the author's authenticity and clearly good intentions. I recommend this book to anyone who understands the basics of pizza-making and is looking for some concepts to employ to take their pizza-making to the next level.

0 of 0 people found the following review helpful. Best Pizza book I own By Mr Pepper I bought the small pizza chapter 4 ebooks that was free on . I liked it so much I bought the complete book. Of the over 50 Pizza books I own, this is one of the best books I own. I'm not interested in getting 50 recipes for Pizza. I want the knowledge of how to make good dough and most importantly, what to do and how to correct it if something goes wrong. Most Pizza's never come out like the recipe says they will. There are so many variations in flour, water, elevation, temp. I've had to adjust almost all of the recipes I've tried to get the pizza I want. This book goes in great detail, explaining "What if something goes wrong"

1 of 1 people found the following review helpful. Great Book By Customer Very well written and covers a good spectrum of Neapolitan style pizza making should be a little more detailed about water and flour proteinw

"Di Pizza e Pizzeria" is a guided tour inside the secrets of pizza making- and the challenging world of pizza business. A perfect blend of either art and technique, tradition and innovation, ancient practices and modern requirements. With practical suggestions on how to run your own pizza shop. AUTHORS' NOTE: The recipes provided in this book are intended for professional use and could hardly adapt to home cooking. Nevertheless, home cooks and pizza passionates may find lots and lots of ideas, tips and tricks for a result more similat to a professional.