



## Introduction to No-Knead Pizza, Restaurant Style Flatbread More (Bw Version): From the Kitchen of Artisan Bread with Steve (Paperback)

By Steve Gamelin

Createspace Independent Publishing Platform, United States, 2015. Paperback. Book Condition: New. 248 x 172 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. You'll be pleasantly surprised with how easy it is to make pizza dough. Just mix, wait, and poof, you have pizza dough. In fact, sometimes we spend more time running around getting a pizza than it takes to make great tasting pizzas. And the cost of the ingredients to make pizza dough is less than \$1. What makes this cookbook unique is the technique. I use a process called degas, pull stretch which replaces folding and shaping, a process called roll to coat to dust the dough with flour in the mixing bowl. Bottom-line, I can make pizza dough in a glass bowl with a spoon, without ever touching the dough. I call it hands-free because you won't touch the dough until you roll it out of the mixing bowl to shape into a pizza which I demonstrate on YouTube in World's Easiest Pizza Dough, ready to bake in less than 2 hours (no-knead hands-free technique). And, once you've made your own fresh pizza dough, you'll never go back. Thanks...

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