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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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Reviews

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