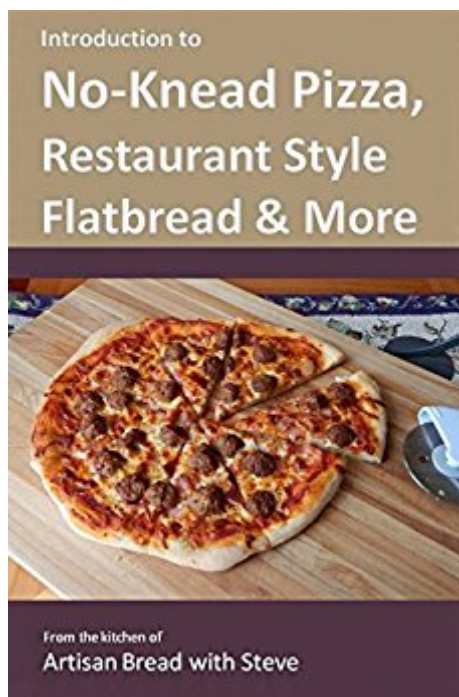




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Introduction To No-Knead Pizza, Restaurant Style Flatbread & More: From The Kitchen Of Artisan Bread With Steve



Synopsis

YouTMll be pleasantly surprised with how easy it is to make pizza dough. Just mix... wait... and poof, you have pizza dough. In factTM | 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 *œdegas, pull & stretch* • which replaces folding and shapingTM | a process called *œroll to coat* • to dust the dough with flour in the mixing bowl. Bottom-lineTM | I can make pizza dough in a glass bowl with a spoonTM | without ever touching the dough. I call it *œhands-free* • because you wonTMt touch the dough until you roll it out of the mixing bowl to shape into a pizza which I demonstrate on YouTube in WorldTMs Easiest Pizza DoughTM | ready to bake in less than 2 hours (no-knead *œhands-free* • technique). And, once youTMve made your own fresh pizza doughTM | youTMll never go back. ThanksTM • “ Steve!

Introductory material includes: Quick Note from Steve, Ingredients, Technique & Tips, and Equipment & Bakeware. No-Knead Pizza Dough & Pizza includesTM | Dough Choices: *œTraditional* • No-Knead (proof for 8 to 24 hours), *œTurbo* • No-Knead (proof for 1-1/2 hours), Personal Size, Whole Wheat, and Beer Pizza Dough. Pizza Recipes: Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball & Bacon Pizza, Garlic Breadsticks & Nuggets, and Great Galloping Garlic Knots. The Perfect Little 9TM • Pizza includesTM | Dough Choices: Small Batch and Small Batch Whole Wheat Pizza Dough. Pizza Recipes: Pepperoni Pizza, Cheese Pizza, Meatball Pizza, Mushroom-Black Olive Pizza, Veggie Pizza, Bacon-Bacon-Bacon Pizza, and Mexican Jalapeño-Chili Fiesta Pizza. No-Knead Mediterranean Olive Focaccia includesTM | Dough Choices: *œTraditional* • No-Knead (proof for 8 to 24 hours) and *œTurbo* • No-Knead (proof for 1-1/2 hours) Mediterranean Olive Dough. Focaccia Recipes: Mediterranean Olive and Perfect Little 9TM • Mediterranean Olive Focaccia. No-Knead Fougasse includesTM | Dough Choices: *œTraditional* • No-Knead (proof for 8 to 24 hours) and *œTurbo* • No-Knead (proof for 1-1/2 hours) Fougasse Dough. Fougasse Recipes: Herb-Black Olive Fougasse, and Garlic-Herb Fougasse. Restaurant Style Flatbread includesTM | Dough Choices: *œTurbo* • No-Knead, *œYogurt* • Enhanced, and *œNo Yeast* • Restaurant Style Flatbread Dough. Flatbread Recipes: Classic Cheese Flatbread, Pesto-Black Olive Flatbread, Tomato-Cheese Flatbread, Pepperoni-Bacon Flatbread, Bacon, Bacon, Bacon Flatbread, Mexican Jalapeño-Chili Fiesta Flatbread, Asparagus Flatbread, Fresh Strawberry Flatbread, Fresh Blueberry-Basil Flatbread, and Restaurant Style Pan Grilled Flatbread with Hummus, Pesto, Olive Tapenade Trio. Basic Flatbread includes: Basic Pan Grilled Flatbread. ItTMs a nice selection of No-Knead Pizza, Restaurant Style Flatbread & More.

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Customer Reviews

Absolutely love this Book. Thank you very much Jeff. I've made a few of your recipes so far and I feel like a real Baker. Happiness day for me when I received my book. You book explains everything you would want to know about making Breads. I wasn't a Bread baker, never made bread before but now I feel so proud of myself. My family thinks I'm wonderful and you did this for me. At 77 years of age I needed this. Thank you very much for changing my life. My Book arrived on the day expected and packaged very well. Thanks to the Seller and for offering us such a wonderful Book at such a great price. It's really appreciated. Thanks again, Mary Lou:)

First, let me say that I had purchased Steve Gamelin's "My Complete No-Knead Bread Cookbook," and when I saw this one, I had to have it. Knowing that we make a huge amount of Pizza dough, for several things, I wanted one just for the dough and recipe information, and whatever else I may find

in the book, and I'm very happy I purchased it. It's a small book, and for me, it's great, however I would suggest you first purchase his "My Complete No-Knead Bread Cookbook" you will love it. It has everything in it, and links to his videos, and lots of what you will appreciate, if you like to bake bread. The Pizza dough is in it too. I do like this kindle version, I can pull it up on my kindle and bake away.

I love Steve Gamelin's books and youtube videos. I have been using a bread machine to make pizza dough for years but his method of making an artisan no-knead dough is so simple and makes a delicious crust and has me thinking that, when my current bread machine dies, I won't be getting a new one.

The bread made by Steve is absolutely the best and easiest you will ever find online. I have made regular no knead artisan loaf bread, whole grain with King Arthurs Harvest blend grains, and others and they have all turned out perfect. I absolutely love Steve's way to make the breads and would never use anyone else's way. His is PERFECT! I would recommend this to anyone that wants it to turn out perfect each and every time. I love Artisan Bread with Steve!!!!!! If you follow his way and use good fresh products you will never be sorry. I use my cast iron dutch oven to make my breads and it does the best job ever!!! Hope you try his breads and pizza dough recipe soon, you won't be sorry that is for sure.

I always love Steve Gamelin. His youtube videos along with this book help me do it correctly. The best method for Artisan bread yet

I have made the pizza dough several times with FANTASTIC results. I've made pizza in the past, and it never turned out really well. But now! It's better than what I can eat at the restaurants. And super easy!

All the no-knead bread books are good to have in the kitchen. They provide easy to follow instructions for making no-knead products. Help save lots of time.

This book was excellent to learn from and Steve's videos are so helpful to understand and follow. I will refer back to this book, and the videos to assist me in being better educated and feeling that I DON'T need to buy the canned dough as often (oops !). This book makes me feel more able and

confident to make homemade without all the chemicals. Thank you.

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