



The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more

By Tony Gemignani

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The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more By Tony Gemignani

A comprehensive guide to making pizza, covering nine different regional styles--including standards like Neapolitan, Roman, and Chicago, as well as renowned pizza sub-specialties like St. Louis and Californian--from chef, 12-time world Pizza Champion Tony Gemignani.

Everyone loves pizza! From fluffy Sicilian pan pizza to classic Neapolitan margherita with authentic charred edges, and from Chicago deep-dish to cracker-thin, the pizza spectrum is wide and wonderful, with something to suit every mood and occasion. And with so many fabulous types of pie, why commit to just one style? *The Pizza Bible* is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more than seventy-five recipes covering every style you know and love, as well as those you've yet to fall in love with. Pizzaiolo and eleven-time world pizza champion Tony Gemignani shares all his insider secrets for making amazing pizza inhome kitchens. With *The Pizza Bible*, you'll learn the ins and outs of starters, making dough, assembly, toppings, and baking, how to rig your home oven to make pizza like the pros, and all the tips and tricks that elevate home pizza-making into a craft.

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Editorial Review

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Featured Recipes from *The Pizza Bible*



Download the recipe for Cast Iron Skillet Pizza



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Review

“The Best Pizzeria in America: Tony’s Pizza Napoletana”

—Larry Olmstead, *Forbes Magazine*

“[Tony Gemignani] approaches the craft of making pizza dough with the same intelligence and expertise as that of a pro brew master concocting an artisanal ale.”

—*Publishers Weekly*

“A cookbook we’re looking forward to this fall”

—*Tasting Table*

“One of the most anticipated cookbooks of Fall 2014”

—*Eater National*

“Tony Gemignani has one jealousy-inducing resume. It’s full of phrases like ‘World Champion’ and ‘Best in America.’ And get this: it all relates to pizza.”

—*Food Republic*

“You’ll never look at a pizza the same way again.”

—*Santa Rosa Press Democrat*

“One-stop shopping for your deepest pizza desires.”

—Mike DeSimone and Jeff Jenssen, *Huffington Post*

About the Author

TONY GEMIGNANI is the chef and owner of seven restaurants: Tony's Pizza Napoletana, Capo's, and Tony's Coal-Fired Pizza in San Francisco, Pizza Rock in Sacramento and Las Vegas, Tony's of North Beach and Slice House by Tony Gemignani in Rohnert Park. He's also the co-owner of the International School of Pizza in San Francisco. Gemignani has been making pizza for over 20 years and holds an impressive set of awards.

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