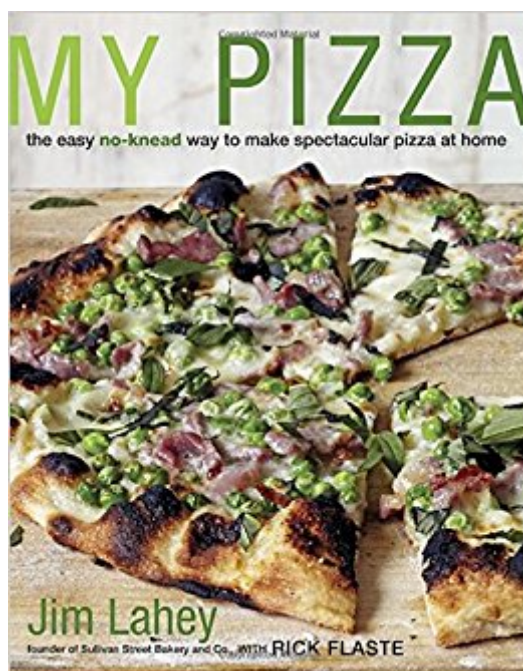


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My Pizza: The Easy No-Knead Way To Make Spectacular Pizza At Home



Synopsis

Make homemade pizza that exceeds your wildest expectations—yet couldn't be simpler—with Jim Lahey's groundbreaking no-knead dough and inventive toppings. Jim Lahey, the baking genius behind New York City's celebrated Sullivan Street Bakery and Co. pizza restaurant, has developed a brilliant recipe that requires no kneading and produces an irresistible crust in any home oven—gas or electric—in fewer than five minutes. The secret to incredible pizza is a superb crust—one that is crisp yet chewy, and slightly charred around the edges. My Pizza shares this revolutionary technique and the creative pies that put Co. on the map, as well as recipes for salads, soups, and desserts to make a meal complete. The pizzas in this book aren't your usual, run-of-the-mill pies. In fact, Jim's unique topping pairings—such as Corn and Tomato, Coppa and Fennel, and Potato and Leek—reinvigorate this American favorite. His whimsy is apparent in his Pepperoni Pie, which doesn't include the cured meat we have all come to expect; instead, riffing on "pepperoni" as the Italian plural for "pepper," Jim offers a pie with red pepper puree, ground lamb, and pecorino cheese. To round out dinner, My Pizza also has recipes for starters and side salads—such as Cannellini Bean Toast, Pea Soup, and Bibb and Roasted Squash Salad—and sweet finishes, from Milk Chocolate Sundae to Banoffee Pie. With gorgeous color photographs and helpful tips on equipment and techniques, My Pizza unlocks the secrets of great, easy pizza for home cooks everywhere.

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Customer Reviews

“Jim Lahey’s book gives everyone—and I mean everyone—the tools to make incredible, crisp-crust, crackling pizza at home. His recipes and instructions are simple to follow but leave nothing to chance; aspiring pizza makers of all levels are in good hands. You might never call for pizza delivery again!” —Melissa Clark

“I have known Jim Lahey for many years and have always thought him to be the best baker in town. His bread brings back memories of the rustic French country loaves of my childhood. Jim’s new pizza book allows everyone to be a pizza chef at home with easy-to-follow recipes, both classic and innovative.” —Jean-Georges Vongerichten

“The most crucial element of a good pizza is the crust. Finding and using the best mozzarella and finest of tomatoes is essential to a good pizza, but any determined potential pizzaiolo can track down good ingredients. The key is that crust and Jim Lahey is a master. His pizzas are so good I could scrape off all the toppings and still savor his magnificent pies. Jim’s book *My Pizza* should be required reading for anyone serious about making pizza at home.” —Nancy Silverton

Additional praise for Jim Lahey/Co.: “The frequently mobbed and fervently discussed new restaurant Co. pronounced ‘company’ was born of a worship of dough. That’s why the pizzas at the center of its menu are as good as they are.” —Frank Bruni, *New York Times*

“(Jim Lahey is) New York’s king of dough.” —Gourmet Magazine

“Jim Lahey is one of the country’s elite bread bakers, so when he decided to open a pizza place, it was huge news.” —Food & Wine Magazine

“Who needs Naples when the world’s greatest pizza is currently baked at Co., on a windswept corner in Chelsea? Here, Jim Lahey, the fanatic behind Sullivan St Bakery, turns out jagged, faintly tangy, artfully blistered pies perfectly engineered to support their toppings without being soggy or breadly or overly chewy—a feat that usually eludes even Italy’s best pizzaioli.” —Travel & Leisure

“In the world of pizza, debates over crust can resemble sectarian disputes. There are the ascetics, who demand pies as thin and brittle as Communion wafers, versus the libertines, who prefer something they can sink their teeth into. If anyone can persuade the quarrellers to break bread, it’s surely Jim Lahey, of Co.” —New Yorker Co., Named one of the top 10 pies in United States. (#8) —GQ Magazine

Jim Lahey opened the Sullivan Street Bakery in 1994, and Co., a pizza restaurant, in 2009 in New York City. Lahey and his businesses have been featured in Vogue, Saveur, and the New York Times, and he has appeared on the Martha Stewart Show and NBC's Today show. His innovative no-knead bread recipe, first published in an article by Mark Bittman in the New York Times in 2006, became the basis of Lahey's cookbook My Bread, which was a Gourmet Cookbook Club selection. In 2015, Lahey became the first recipient of the James Beard Award for Outstanding Baker. Jim Lahey studied sculpture before learning the art of bread baking in Italy. Rick Flaste, the first editor of the Dining Section of the New York Times, has collaborated on several books.

Jim Lahey, the man famous for no knead bread, has a new cookbook, this time dealing with pizza, the main ingredient that has made his NYC restaurant Co. such a success. Jim's recipe for pizza dough is so simple it literally takes 2 minutes--flour, water, yeast and salt, all mixed in a big bowl and left to rest overnight. The dough is phenomenal--crispy and chewy with a wonderful taste and texture. Jim also takes the home cook through a technique, using a pizza stone and the broiler, to get restaurant style pizza crusts at home. The results are wonderful and fast--I never thought I could have hot pizza after 4 minutes in the oven! But what really makes this book fantastic are the flavor combinations on the pizzas in the chapters following the crust. The book has three chapters of pizza--red sauce, white sauce, and no sauce. I cooked from this book with a group of friends and we made pizzas from each chapter and there wasn't a bad one in the bunch. From a simple margherita made with fresh hand crushed tomato sauce (again, a super simple recipe), to ham and cheese pie with prosciutto, to a stellar caramelized onion pie with lardons, the flavor combinations were all stellar. The book also includes a salad and dessert section, although these almost feel like an afterthought compared to the detail and attention in the pizza chapters. All in all this is a winner. I would definitely recommend it to pizza fans!

This is a great book! You'll get the perfect crust and delicious pizzas with Jim Lahey's 18-hour rise, pizza stone, and broiler method (see my added tips ahead). I've been making pizzas at home for 28 years now, and they tasted great but I was never satisfied with my crust. I tried many different recipes over the years. Some said use olive oil, others not. Some said add a little sugar, others not. Some said use an egg, others not. Even those that said just use flour, water, yeast, and salt, always said knead for 10 to 15 minutes and then let the dough rise until double in bulk (couple of hours). ALL WRONG! I kept searching for the right dough recipe, but the secret is just flour, water, salt and

a very small amount of yeast, combined with an 18 to 36 hour rise at room temperature in a bowl tightly covered in plastic wrap. No kneading, unless you want to knead for one minute before putting it in the greased bowl, and two minutes when it comes out of the bowl (see why just ahead). You do need a 1/2 inch thick pizza stone and a broiler (thinner stones will break) because the secret is to get very high top heat, just like a pro wood-fired brick pizza oven. What's great about Jim's method is you can literally make the dough in 5 minutes, then let it rise at room temperature for at least 18 hours and it's ready. Takes time, yes, but very little work. Sometimes I throw it together before bed at night and it's ready by 4 pm the next day. I can remember watching Mario Batali on TV and he added sugar, olive oil, and white wine, and then he kneaded for 20 minutes with a rest or two. That's unnecessary, and the crust isn't as good. I watched many pizza makers on Martha Stewart doing similar things, but none worked as well as Jim's method. The most important things are the 18 to 36 hour rise at room temperature and using a pizza stone under a broiler. Just make the dough the day before and follow Jim's instructions. But I do recommend using King Arthur bread flour (blue bag) or a 50/50 blend of King Arthur and Antimo Caputo OO flour, the latter if you like a finer crust texture. Make sure you're not using old flour. I do deviate from Jim's instructions a bit because my wife and I like a slightly thicker crust. I do one minute of kneading before the bowl, two minutes of kneading once out of the bowl, and then I don't stretch it as thin when I shape it. I make sure to keep the rim fatter, and then I do a second rise for 1.5 to 2 hours prior to adding the toppings and baking/broiling in our electric oven on a preheated pizza stone (see the pictures I've posted here). Do keep an eye on it because, with the pizza just 4 inches from the electric broiler, it goes fast -- in about 5 minutes. Jim has a lot of good choices for recipes, but we have our own favorite: Sizzle up a little garlic and fresh chopped basil leaves in quality olive oil (careful not to burn) and use that for a sauce. Next, top the pizza dough with fresh mozzarella cheese and the best quality tomatoes you can get (but not too many pieces), add a good amount of fresh chopped basil leaves (more than you'd think), and then top everything with fresh goat cheese. I grate it on after it's been in the freezer for 40 minutes, but you can also just break off pieces of it. Finish with a little dry fine herbs or oregano flakes. Bake/broil. And when the pizza comes out of the oven, let cool for 4 or 5 minutes and then finish with drizzled olive oil and gourmet sea salt before serving. We have found this pizza unbeatable. And here's a tip: don't use too much cheese or too many tomato pieces. You can get away with more basil than you'd think, but the secret to great pizza flavor is to keep it balanced. NOTE: Some people add basil leaves when the pizza comes out of the oven, but it tastes much better with the chopped fresh basil leaves baked in. Also, if using an electric oven, the broiler will likely shut off after the oven reaches 500 degrees (not hot enough). But you can foil this feature

by opening the door a few inches for 20 seconds, and then closing it again. The broiler will then go back on. Even though the oven heat drops, the stone will stay hot. I usually have to do this twice during the 5 minute baking period, and Jim explains this on page 18 of his book. In any case, get this book and you'll soon be making great pizzas. I told some friends about this book and they had never made pizza before. They achieved great success on their second try, and then successfully made calzones after that. It's really that easy!NOTE: I'm adding a photo of a slice, showing the 50/50 blend of bread flour and 00 flour, with a short prebake (to set the rise and get air in the crust), prior to adding toppings and the final baking under broiler. This is the result -- great crust that's slightly crispy on the outside and chewy on the inside.[...]

Just made my first pizzas using the recipe in this book. The dough/crust is outstanding! I cooked mine on the grill, kind of made up the toppings after reading through some recipes in the book to get an idea of what would work. Delicious! Shared with my neighbors, and they declared it the best pizza crust they'd ever eaten... and made me promise to teach them how to make pizza on the grill tomorrow.

I haven't ever been able to get the dough recipe to work, after 5 or 6 attempts. It's always either too dry (rare) or way too wet and sticky, like working with heavy paste. I have a ton of cooking experience and even a moderate amount of pizza and dough making experience. It just doesn't work for me. The recipes are solid, I've used them with other doughs I've made, so the book is well worth the money, but frankly I'm shocked at the number of people who get this style of dough making to work. It doesn't work for me at all, wish it did, because I love the concept.

I bought this book a few years ago after a trip to NYC and a visit to Co. I already had a few years of experience making pizza dough but switched to his recipe after buying this book. The dough recipe is perfect and has ingredients by weight which is exactly what you want - do not use dough recipes with cup measurements: it will never be consistent. The other great thing in this book is the cooking technique. It is worth buying just for that. My stone has held up fine to the heat. Others have stated it will break but their stone may have been wet. Pizza stones will absolutely break under high heats if they are even barely wet. I personally haven't tried his sauce recipe. I just use high quality crushed tomatoes and salt and pepper. Buy this book!

this book is worth it for the basic dough recipe alone, and just gets better from there. i've tried more

dough recipes than i can count in the years after i realized almost no take-out pizza would do (certainly none here in cabo san lucas). all were too sweet, too bread-y, too crunchy, too flavorless... the author REALLY loves pizza, and shows us foodies what makes authentic pizza authentic, like what you get in italy. if you need buckets of sauce, pounds of cheese and layers upon layers of toppings, i urge you to try these relatively spare but so delicious proportions before adding more of whatever you like. great book for any pizza-holic.

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