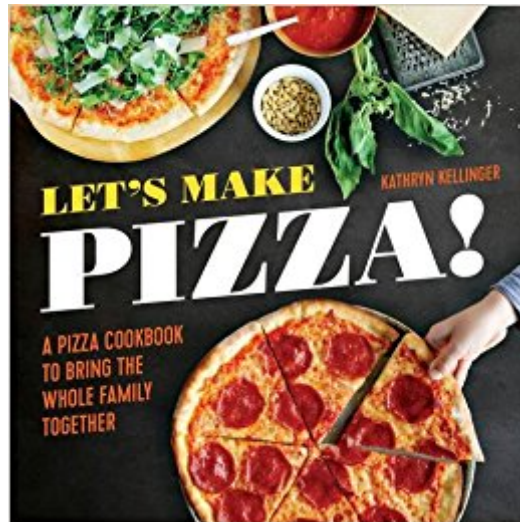


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Let's Make Pizza!: A Pizza Cookbook To Bring The Whole Family Together



Synopsis

For many families, pizza night at home means greasy, expensive pizza that takes an hour or longer to be delivered. Let's Make Pizza! changes all of that by making family pizza night what it should be—delicious, fun, and easy! With 75 recipes to get you and your kids cooking together, Let's Make Pizza! has taken family pizza night back to basics in the best of ways. These tried-and-true techniques from Kathryn Kellinger, author of Simple Italian Snacks and Simple Italian Sandwiches, make pizza night stress-free and totally crave-worthy. This pizza cookbook offers a variety of options that keep everyone in mind: from gluten-free eaters and vegans to the pickiest kids at the dinner table. You'll find fresh ideas for customization—dress up a simple pizza with adventurous additions, or tone down more fanciful offerings with keep it simple tips—and a range of sauce and dough recipes to whip up tailor-made pies that will please every palate. While the Prosciutto-Arugula pies are truly guest-worthy, the Four-Cheese pizza is sure to be a hit with the kids. And with parlor classics like Simple Pepperoni pizza and Hawaiian, there's a range of mouth-watering pizza recipes to satisfy everyone at the table. Bring the family together by saying Let's Make Pizza! and create some memorable moments in the kitchen tonight.

Book Information

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Customer Reviews

Kathryn Kellinger is the author of six cookbooks, including The Balthazar Cookbook and the Simple Italian series. She began writing about food while working for Vogue Magazine's irrepressible food critic Jeffrey Steingarten. Kathryn is currently at work on a novel and divides her time between New York City and East Hampton, New York with her chef husband, two daughters, and one Labrador

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Up until recently, I was pretty predictable with the kind of pizza I ate. Always pepperoni. Boring. After being on Nutrisystem for 3 months, I grew to love their margherita pizza and started kind of broadening my tastes. First and foremost, I prefer thin crust, but that could be because I never had a chance to try real good fresh made crusts. This book is definitely for the pizza lover that wanted to try new flavors. It starts out with the basics and talks a little bit about the essential items you need to make the perfect pizza. It's all about getting the flavor of each topping in every bite so it suggests not to completely overload your pizza with toppings. Two to three is perfect. You learn how to make many different types of crusts including cauliflower, which I've been dying to try since it's so much healthier! For each recipe there is a little color coded guide so you know if that particular pizza is nut free, vegetarian, vegan, dairy-free, and/or gluten-free. There are also fun facts and tips through the book especially tips about cooking with kids, because what kid doesn't love to help make their own pizza? Each recipe also tells you how many pizzas it makes and the size of each pizza, prep time, rise time for dough, and cook time. There is also a handy guide on how to freeze dough and use later. In addition to dough recipes, you will also find various sauce recipes. That alone should give you plenty of different options to make your own pizzas and experiment with flavor combinations. Then you get into different pizzas starting with your usual pizza parlor favorites, things like pepperoni, sausage, hawaiian. There are also recipes for more fancy pizzas like grilled clam and corn and fennel & fontina pizza with olive tapenade. There are even recipes for calzones and salads! This book is going to get a lot of use - probably more than all my other cookbooks- because I'm anxious to try new flavor and topping combinations. One thing I wish this book included was more photos! I love cookbooks with photos of the finished foods and this one was seriously lacking in that. This is the reason I took one star off. Other than that, I really enjoy this cookbook! I did receive this at no cost to thoroughly test out and provide my honest opinion. Your thoughts may vary from that of my own.

I have two kids who are makers... crafts, stuff, and of course, food. When I saw this cookbook, I thought it would be a great way to let them choose a recipe or two to try and insert a bit of

responsibility on their part. What's so good about it? I picked the printed edition over the Kindle edition, because I wanted my kids to be able to really look at it together. I am so glad I did! The size is great, about the size of a small pizza box. The paper quality is amazing. It feels good as you are looking through the pages, the photos and type are easy to read, and it is durable. The design is modern and fun, yet not overwhelming. The pages have a yellow band at the outer side that gives guidance about the recipe on the left side (vegan, nut-free, etc) and lists the chapter name on the right side. I love the attention to detail, and it makes the cookbook itself so much easier to use. I am overwhelmed by the variety included. Dietary needs including allergies and lifestyle diets are all accommodated. Meat eaters and vegans can coexist within this book's covers. I didn't realize that the author really meant the subtitle about bringing the whole family together... There are tips for keeping it simple and cooking with kids at the end of a number of the recipes. More bonus points for creating a cookbook that is really useful again and again, even as the family changes. Did I mention that there are dough recipes? That might seem obvious, but it wasn't to me. I really was excited when I saw the cauliflower crust recipe. Overall, this is a wonderful cookbook for healthy eaters, families who want to eat healthier, and kids who are forming their diet and lifestyle habits. It is filled with good stuff, and I am just amazed each time I go back to look for more ideas because I find something unexpected each time. Well done... great gift! I received this book at a discount or for free in exchange for my honest and unbiased review. I have collected cookbooks for years, and this one is destined to join my vintage/antique volumes as one that sticks. I honestly just love it!

My wife loves to make her own dough for pizza and grill it on the barbecue. Cheese and pepperoni can get kind of old after a while. This book gives us a bunch of ideas on what else we can cook up on the pizzas. She's sticking to her original dough recipe but we've been trying out some of the other options, listed via season so you can definitely get fresh (and typically local) ingredients. Vegetarian and nut-free pizzas are clearly flagged so depending on dietary restrictions you can easily find one for you. Dairy-free, gluten-free, and vegan even. The flags are color-coded, too, not just shown textually. Cook/prep times provided are close to reality. Haven't been too far off with our experimenting. Received product for promotional price with promise of an honest, unbiased review.

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