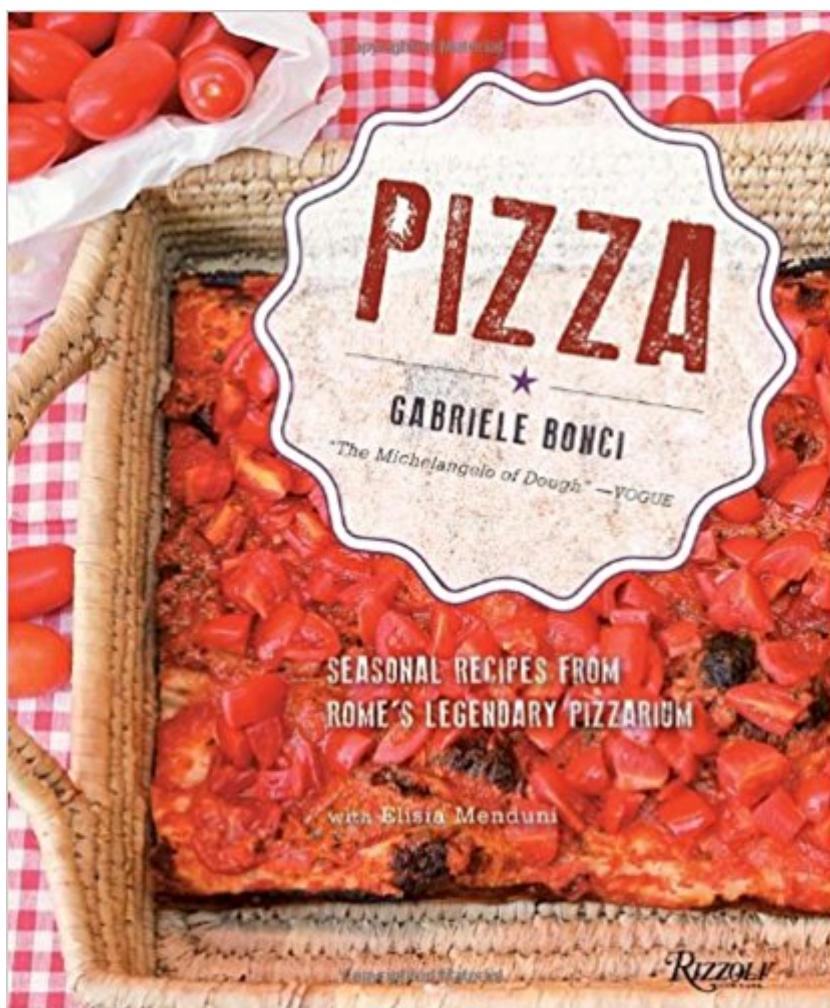


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Pizza: Seasonal Recipes From Rome's Legendary Pizzarium



Synopsis

A fresh take on everyoneâ™s favorite food, straight from the "Michelangelo of dough" (Vogue). Yeast, flour, and waterâ™ from such humble ingredients rises a food that is for many an object of devotion. Here is a cookbook that reveals the secrets of the crust straight from the source in Italy. Gabriele Bonci, known throughout his country as the King of Pizza, operates a small pizzeria in Rome, where for the past ten years he has developed his signature style: making use of stone-milled farro flours, relying on the seasons to determine his unconventional topping combinations (he comes up with more than 1,500 each year), and inventing new techniques for sandwich pizza and fried pizza. The more than eighty recipes here (adapted for the American kitchen) will have pizza geeksâ™ heads spinning: pizza with grilled peaches and chicory; potatoes, eggplant, and rosemary "ash"; asparagus, egg, and lemon; endive, olives, and anchovies. This is Roman-style pizza al taglioâ™ rectangular with an airy, focaccia-like dough that can support an ample topping. Bonci details his process for making dough, including his own sourdough starter. Whether for the expert or novice baker, this book revolutionizes the concept of pizza and introduces flavor combinations that can apply throughout the kitchen.

Book Information

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Customer Reviews

"There has never before been a pizza cookbook written by an Italian living in Italy. This gives this book unrivaled authenticity." ~Library Journalâœlâ™ve been trying different pizza dough recipes, but what Iâ™ve really been waiting for is the new book, in English, from Romeâ™s phenomenal pizza master, Gabriele Bonci. Bonci is wildly inventive with his toppings, which are seasonal and

change from day to day and week to week. I can see pizza parties every weekend as I work my way through this enticing book. • ~LA Times

Gabriele Bonci was born in Rome and learned the culinary arts in one of the capital's finest restaurants before opening his own pizza shop in 2003. Since 2009, he has been the host of the TV cooking show *La Prova del Cuoco*. He has been featured in *Anthony Bourdain's The Layover*, *Travel and Leisure*, *The Atlantic*, and *The Guardian*.

Terrific formulation(s) for pan pizza dough that will bake correctly in any home oven. No stones or baking steel required. He states that the dough works well in cheap pans. I baked mine in a PSTK coated pan by Lloyd Pans with very good results. The recommended temperature is 475 degrees and the bake time is about 25 minutes. This is the polar opposite of most other types of pizza which generally benefit from ovens capable of high temperatures and short bake times. The recipes are given by weights (!!!), which is a MUST if you want to have any chance of duplicating your success the next time or make adjustments the next time to improve it. The basic bread flour dough translates into baker's percents as follows: Flour (100%), Water (70%), IDY (.7%), Salt (2%), Oil (4%). Thickness Factor=.103. I post this because if you need to scale the recipe to a particular size pan or if you just want to make dough for a single pizza, these figures makes it easy. There are terrific scaling tools available at pizza making dot com that where you can plug in these numbers and enter any size rectangular or round pan and you'll be given the ingredient amounts in grams and/or ounces. He also has other formulations that use Buratto, light spelt and whole spelt flours. You're not going to find these at your local big-box store, but I appreciate the fact that he's sharing his real formulation instead of a dumbed-down recipe. He discusses making your our sourdough starter. Unlike "legit" Neapolitan dough which is generally fermented at around 65 degrees (which means you need a wine fridge set at that temp or something similar), his sourdough formula can be refrigerated overnight in a standard fridge.

I made the Tomato pizza, like the one I had when visiting his place in Rome.....Follow the directions and get almost an identical product!! He also has a video on you tube if you want to see the "dough" process. It takes 1+ days from start to finish... but well worth it. My pizza on the right... His on the Left in the picture.

Both dough techniques and recipes are outstanding. Recipes are creative and thoughtful. I wish

there were better flour substitution options, as the Italian flours recommended are difficult to source, and I believe there are american equivalents that are not considered, and its tough to know what those are without a better knowledge of desired outcomes. Since the book was clearly translated to target an American market, I would love to see him encourage what he clearly does in Italy, the use of locally, ethically sourced ingredients.

I lived in Rome for 17 years and came to love Roman pizza. In the thirty years I have been away, people like Bonci have raised Roman Pizza to new heights. Highly recommended for anyone who is serious about pizza "come si deve."

We went to Pizzarium in Rome this summer and we just fell in love with the pizza. I heard that this book was coming out in the US and I bought it right away. The recipes are beautiful and meticulous. If you like pizza at all, this is a must for your kitchen library.

The best parts of the book are about making the dough. This is detailed information about the flours, yeast and fermentation methods. I would prefer a few more topping suggestions, however that has never been a challenge like getting fantastic bases.

Love it! If you have ever been to Pizzarium in Rome you know this recipe book is a real treasure!

Amazing book by the amazing Gabrielle Bonci! After eating the best pizza I have ever had at Bonci's Pizzarium in Rome, I had to have this book! And, the recipes are wonderful! I have made fabulous Roman pizzas with his easy to follow doughs and pizza recipes! A must for serious pizza lovers!

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