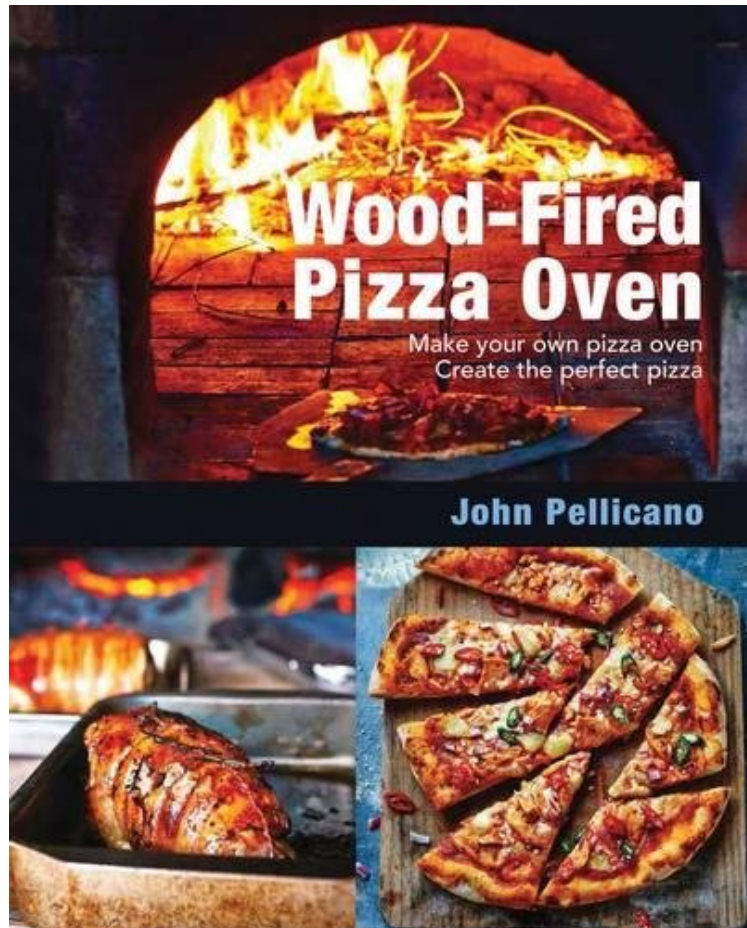


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Wood-Fired Pizza Oven: Make Your Own Pizza Oven Create the Perfect Pizza

John Pellicano

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John Pellicano : Wood-Fired Pizza Oven: Make Your Own Pizza Oven Create the Perfect Pizza before purchasing it in order to gage whether or not it would be worth my time, and all praised Wood-Fired Pizza Oven: Make Your Own Pizza Oven Create the Perfect Pizza:

0 of 0 people found the following review helpful. Good buyBy Massimo MaddaloniThe pizza here described are more thick Chicago style than true Neapolitan style. The bases are pretty "breadly" with lots of crumbs and I am not sure if the recipes can be adapted to the thin style I favor. As far as I know, the Neapolitan sauce is made with garlic, not onion. Onion tomato sauce is more typical of Northern Italy. Other than that this book is worth the price if only for the **AWSOME** pictures. I have to restrain myself from biting the pages for how real they look. You can almost smell the pizza.0 of 1 people found the following review helpful. Five StarsBy BagheeraExcellent!0 of 1 people found the following review helpful. Two StarsBy E.J.DesLauriersThe Book is full of nice pictures but the recipes do not match the pictures.....

The arrival of the outdoor pizza oven into suburban backyards has opened up a new world for pizza lovers and those who appreciate well-cooked food. In *Build Your Own Outdoor Pizza Oven*, author and chef John Pellicano takes the reader through the steps of building and maintaining an outdoor pizza oven, and shares 40 of his best pizza recipes. The variety of toppings on offer, this book will make a gourmet chef of even the most casual weekend warrior. This book also displays other foods that can be successfully cooked in an outdoor oven such as; roast dinners, chicken wings and vegetable dishes that will maximize your outdoor pizza oven experience.