



DOWNLOAD



Introduction to No-Knead Pizza, Restaurant Style Flatbread More (Bw Version): From the Kitchen of Artisan Bread with Steve (Paperback)

By Steve Gamelin

Createspace Independent Publishing Platform, United States, 2015. Paperback. Book Condition: New. 248 x 172 mm.

Language: English . Brand New Book ***** Print on Demand

*****. You'll be pleasantly surprised with how easy it is to make

pizza dough. Just mix. wait. and poof, you have pizza dough.

In fact, sometimes we spend more time running around getting

a pizza than it takes to make great tasting pizzas. And the cost

of the ingredients to make pizza dough is less than \$1. What

makes this cookbook unique is the technique. I use a process

called degas, pull stretch which replaces folding and shaping. a

process called roll to coat to dust the dough with flour in the

mixing bowl. Bottom-line. I can make pizza dough in a glass

bowl with a spoon. without ever touching the dough. I call it

hands-free because you won't touch the dough until you roll it

out of the mixing bowl to shape into a pizza which I

demonstrate on YouTube in World's Easiest Pizza Dough. ready

to bake in less than 2 hours (no-knead hands-free technique).

And, once you've made your own fresh pizza dough. you'll

never go back. Thanks...



READ ONLINE

[2.03 MB]

Reviews

This is the greatest pdf i actually have go through right up until now. It is actually packed with knowledge and wisdom I found out this book from my dad and i advised this publication to find out.

-- **Arely Rath**

I actually started reading this pdf. It can be rally exciting throgh reading period of time. Your lifestyle span is going to be enhance as soon as you total reading this ebook.

-- **Nya Bechtelar**