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Flat Breads And Pizza (Delicious Recipes Book 21)



Synopsis

Flat Breads and Pizza Flat Breads Flat breads were undoubtedly some of the earliest breads ever baked. They continue to be produced today. Flat breads cook very quickly; many of these breads are shaped with a rolling pin. Bread dough rolls out most easily when rested at intervals. When making these recipes, roll the dough until you feel resistance, then turn to another piece of dough, and give the first piece to rest Baking recipes for all occasions Tortillas - How to Make Flour and Corn Tortillas CrÃªpes Recipes from seafood to French Pizza- Calzones and Focaccia How to Cook Panini Pretzels, Pretzel Rolls and bagels Focaccia Focaccia is made from a softer, more yeasty dough than pizza and, unlike pizza, is usually served warm or at room temperature. Seasoned with herbs and sprinkled sparingly with coarse salt, Sharpe cheese or other piquant toppings, focaccia makes a satisfying accompaniment to any meal. It also becomes the perfect snack. Served on its own or as a base for such hearty ingredients as sliced potatoes, pesto sauce and pine nuts. Naan-Punjabi Flat Bread Naan, flat bread often leavened with buttermilk or yogurt, comes from Punjab in northern India. To prepare Naan, toss the dough quickly from hand to hand to stretch it into a thin, oval shape, before baking. The dough can be brushed with oil or ghee and sprinkled with poppy or sesame seeds. Nan also may be stuffed with cheese, vegetable curry or meat. Pizza and Calzones A Neapolitan pizza crust must be thin, but not cracker-thin as is traditional in Rome. If you prefer an extra-crisp super thin crust, roll the dough into a round 11 inches in diameter rather than the 9-inch specified in the pizza recipes. Note that this recipe makes 2 pizza crusts or 2 calzones. Scroll up and grab a copy today.

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Customer Reviews

This is just awful. Recipes are missing ingredients, one has no flour or salt listed. Other recipes have ingredients listed but never incorporate them. If you are a baker, you can figure these things out but newbies should look elsewhere. The editing is laughable it is so bad. Glad I picked this up for free and didn't actually spend any money on it.

Author June Kessler has cooked up another keeper cookbook after writing Flat Breads and Pizza. You will find a good selection of international flat bread or pizza recipes that are easy to make using common ingredients. As always there is an excellent table of contents making navigation easy. Some of the recipes you will find in her cookbook include: Nan-Punjabi Flat Bread, Music Paper Bread, Pita - Middle Eastern Bread, Pouch, Corn Tortillas, French Breakfast Crepes, Smoked Salmon and Mozzarella Pizza, Focaccia with Pesto and Potatoes, Jumbo Soft Pretzels, Whole Wheat Bagels. I was disappointed as I did not find any recipes for Lefse or other Scandinavian flat breads. Recommend.

Flat Breads and Pizza and others. Looking for find a healthy bread to make, for pizza or calzones and this is the book. Although no nutritional information the ingredients are the healthy ones that we use in our new lifestyle. Lots to choose from. Love the pita pocket style as we do use those for sandwiches and these would be very much healthier for us to try. Also wraps and English muffins, what a find! Bagels and pretzels, all healthy ingredients! Oven charts and measurement ingredient charts are included. Other works by the author are highlighted at the end. A Keeper!

While the recipes are okay, I was hoping for the traditional variations in the balance and structure of the different breads, rather than different treatments for the same basic dough.

First of all--I loved the variety of recipes in this cookbook. There are a lot of recipes from pita pockets to tortillas to bagels to pizza dough... I'm looking forward to trying more. The only recipe I've

tried to this point is the Cinnamon Raisin Bagels. There must be a mistake in the recipe for it tells you to divide the dough into 12 parts, and then tells you in the next paragraph to do so again. There is no first rise as I would expect in a bagel recipe. I couldn't help but wonder if this was a mistake, too. Neither does the recipe give an estimate of how long to knead the dough. I have enough experience baking that I was able to adjust things as I thought needed, but a beginner would throw up their hands in despair before they got too far. Still, because of the number of recipes and good information in this cookbook, I give it 4 stars. I hope the errors get edited--if so, I would give it five.

I first downloaded this book because of the 'Pizza' title but upon opening it I was delighted at the flat bread recipes. My husband and I have flat bread with some sort of dip every Thursday night and so this book is going to give us plenty to eat off of for months to come. It is very well written. The only problem is that it leaves one feeling very hungry!

Excellent recipes! I have tried a few, including the pizza dough recipes, and if you take the time to let the dough rise, and follow the instructions, the results are quite wonderful. The thin crust pizza baked on a pizza stone is excellent. Highly Recommended!

I love the Naan bread recipe and make it all the time. I change the flour to a mixture of spelt, ground oats and a little bit of almond flour and a touch of fresh ground pepper. I then roll it out to make about 8 to 10 personal pizza's or pocket bread. Then once cooled it goes into the freezer for use. Yummy!

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