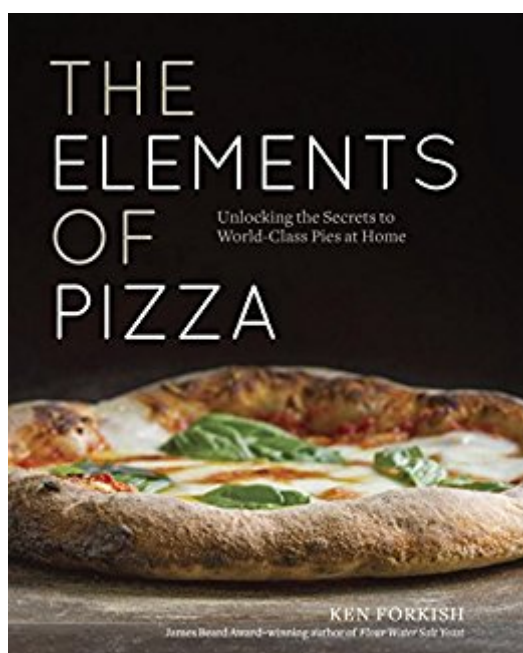


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The Elements Of Pizza: Unlocking The Secrets To World-Class Pies At Home



Synopsis

In this highly anticipated cookbook, Ken Forkishâowner of the beloved restaurant Kenâs Artisan Pizza in Portland, Oregon; the James Beard and IACP Award-winning author of *Flour Water Salt Yeast*; and one of the most trusted baking authorities in the countryâproves that amazing pizza is within reach of any home cook.ÂThe Elements of Pizza breaks down each step of the pizza-making process, from choosing a dough to shaping your pie to selecting cheeses and toppings that will work for your home kitchen setup. Forkish offers more than a dozen different dough recipesâsame-day âSaturday doughsâthat you can make in the morning to bake pizza that night, levain doughs made from a naturally fermented yeast starter, and even gluten-free doughâeach of which results in the best, most texturally sublime crust youâve ever made at home. His clear, expert instructions will have you shaping pies and loading a pizza peel with the confidence of a professional pizzaiolo. And his innovative, seasonal topping ideas will surprise and delight any pizza loverâand inspire you to create your own signature pies, just the way you like them.

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Customer Reviews

The first thing that stands out about this book is the helpful way in which the sections have been arranged. There is an absolutely gorgeous introduction chapter called appropriately The Soul of Pizza, and for the first time when reading a cookbook I found myself immersed in a wonderful story of pizza and the regions of Italy that take pizza to levels of yummy perfection. It is a carefully researched and beautifully written story and I actually read it all the way through (something I never do with cookbooks). I guess that is because The Elements of Pizza is actually much more than a cookbook. It embraces all things pizza, not least of all pizza's Italian origins and the wonderful culture it arose from. Ken Forkish does an amazing job of capturing the beauty of the Italian country (amazing amazing photography wow), and the skill and dedication of pizza artisans there who have been perfecting their skill for generations with loving dedication. His descriptions of the consistency of crusts and the various regional tastes is nothing short of miraculous. I mean I could really imagine the taste and texture of the pizza. It is a mouth-watering and very inspiring journey into the world of pizza. Instead of finding a bunch of pizza recipes attached to a couple dough recipes, as in most recipe books, I discovered in this book a whole chapter talking about nothing but dough. And by that I mean to say there are 12 different pizza dough recipes plus one gluten-free pizza dough recipe. They are divided into helpful categories based on time it takes to make the doughs, starting with 5 fairly fast doughs, followed by refrigerated doughs that take 24, 48 or 72 hours respectively, followed by a couple naturally-leavened doughs, and then some more specialty doughs. In other words, this chapter alone has taught me all I need to know about every pizza dough I could ever want to make. Wow. I am absolutely delighted. Big smile on my face. It takes all the confusion and uncertainty out of the process and helps one master the whole world of pizza dough in short order. I am sure it will take lots of practice to actually master the making of the doughs, but at least here there is a clear and solid foundation to build on. I just love it! I also love the subsequent chapter that is divided into sections, to give pizza recipes specific to each region. It starts with recipes that are true to Italian and/or Italian-style pizza. Followed by New York style recipes, and then a section of Ken's own artisan creations, and then specialty recipes, some Trifecta flatbreads, and then vegetable and other recipes. This amazing and comprehensive chapter starts with a bunch of recipes for pizza sauce alone, including 2 ways of making basic tomato sauce, FWSY sauce (Flour Water Salt Yeast), Vodka sauce, and New York pizza sauce. There is a whole chapter dedicated to talking about details for making Great Pizza Crust... an extremely helpful resource... with beautiful photos. I feel like it is an actual pizza-making class, at a height I could only previously dream of attaining. Ken Forkish makes it seem so simple and elementary. It is very well written and an invaluable resource. Again, a beautifully strong foundation with which to begin a pizza making

journey... practice will make perfect, I trust. Honestly, even my most scatterbrained attempts at making pizza have been delicious and yummy. One can hardly go wrong with pizza. It is a food of the gods.. hehe... but this book is something else. It will take your pizza skills to new levels and enable great control over the crust consistency and texture and taste. This is something I had not mastered before. And this book gives such a variety of different styles and types of dough that I will never again be stuck making just the one kind of pizza, as I have been. The taste and consistency of the dough is shown to be the real king in pizza, more so than the toppings themselves. The toppings are wonderful in this book and beautifully varied. But the dough is really what I am excited to work with here. And I can't wait to compare side by side the different tastes of Italian vs New York style pizza, both of which I have always loved. In conclusion, this book is really not to be missed by any pizza lover. It is comprehensive, beautifully presented, and the photography is plentiful and stunning. It will teach and inspire anyone, I think, to delve into the exciting world of pizza making. And it gives a passionate and loving history of the art, with a detailed study of pizza making in Italy. Ken Forkish actually went there and worked and talked with some of the greatest pizza artisans in Italy. And it's all in this book, with photos of the pizzaiolos (pizza makers) that he talked to, and photos of their establishments. And some really inspired shots of Naples too. This is the most passionate, authentic, helpful, delicious book on pizza I have ever seen! PS: FYI ...My pizza making, personally, is in a 30" Viking gas oven, and more recently in a Uuni 2 wood-fired (900F) pizza oven (amazing birthday present thank you dear hubby). The Uuni 2 bakes pizza super fast so the times of baking have to be adjusted accordingly... Great for the thinner crust pizzas

I make a lot of pizza at home and have been scooping up every new pizza book available. Every pizza book offers something different whether it's a philosophy on dough, creative toppings or just a good ol' history lesson. This book, *The Elements of Pizza* by Ken Forkish does a bit of each and is very successful. Ken Forkish is the owner of Ken's Artisan Bakery, Ken's Artisan Pizza and Trifecta Tavern, all located in Portland, OR. For this book, he tried to leave his knowledge behind and traveled to Italy to meet with true pizza masters. In the end I feel like he developed his own philosophy on pizza which mixes his knowledge of baking with their knowledge of pizza. The heart of this book is the dough, as it should be in a pizza book, and it offers 12 different recipes for dough. What I really enjoy is that many of the dough recipes are for similar New York or Neapolitan style but they vary in the amount of time needed to make them. There are doughs that range from a few hours *Slept In But I want Pizza Tonight* to a few days *Overnight Levain Pizza*. There are also

recipes for pan pizza, bar pizza, Al Taglio and Gluten Free dough. The dough recipes are simple and use only water, salt, dried yeast and flour. Some recipes require a starter which is made with the same ingredients. Prior to the dough section of the book there are five chapters, *“The Soul Of Pizza”*, *“Pizza Styles”*, *“Eight Details for Great Pizza Crusts”*, *“Ingredients & Equipment”* and *“Methods”*. The *“Soul of Pizza”* really touches on the history and philosophy of pizza making in Italy and the Eastern United States. I really enjoyed this section of the book, the insight provided by his visits to some of the best pizza places in Italy is priceless. After reading about one of his visits I was visualizing the awkwardness he felt in the 15 minutes while getting schooled by an Italian master. This book does exclude any major discussion of California or Chicago deep dish style pizza. The next section describes (in about a page for each pizza) what to expect when you cook each type of pizza. Each style is concluded with bullet points talking about the desired results for the crust, sauce, etc. This may be the first book that dedicates any space to American Bar Pizza, which is a pizza with no outer layer of crust. Chapter 3 is where the author really starts to define his own pizza philosophy which has a huge focus on crust. The eight tips for great crust discuss topics such as hydration, time, temperature, salt, mixing and climate. The brief narrative on hydration really helped me understand why my previous pizzas were coming out so different when using my home oven vs. my outdoor oven. The methods sections is very helpful and describes each of the steps used to make the pizzas. The key steps are shown in photographs and describes in narrative form. While making my first dough I found myself turning to this section over and over as I worked through the recipe. For some folks there could probably be more pictures but the pictures included are of the most important parts. I tested the *“24- to 48-Hour Pizza Dough”* recipe and was sort of scared at first. The dough was extremely sticky to work because of the 70% hydration level. I followed the instructions closely from mixing, kneading and shaping and the dough stayed pretty sticky the whole time. Mr. Forkish isn't really scared of adding extra flour to the mix to keep it less sticky but I was tentative due to some previous pizza books I've read. After the 2nd fermentation and letting the dough warm up for 90 minutes I found that it was no longer sticky (I increased my extra flour at this point) and it was a pleasure to work with. It stretched so easily and basically shaped itself. In other books I've had trouble getting my dough to stretch to the listed size (even after weighing my dough balls) but this dough actually exceeded the size, and was hanging over the edge of my pizza peel. I made the dough using King Arthur Flour. The dough I created resulted in three dough balls, I used two and cut the third in half to let my kids make their own pizzas. For the first pizza we made the Margherita and Arugula and followed the recipe closely.

Our second pizza was a made up concoction of smoked gouda, mozzarella and caramelized onions. The kids made a pizza with tomato sauce, olive oil, soppressata, and olives and one without sauce. The author uses a pizza stone or baking steel and utilizes a combo of the oven and broiler in all the recipes. Unfortunately our oven does not have a broiler and the temp maxes out at 50F less than his recommended cooking temp (our oven is not normal). We did use a baking stone placed in the middle of our oven and we heated the oven for an extended time. We prepared the pizza on a wooden peel and slid it easily onto the stone (I have had a lot of practice). The pizza was finished in about 6 minutes. The crust was beautiful, although not as deeply brown as those in the book, airy, the bottom was thin and crisp. Although crisp it was foldable. The texture of the crust was perfect. The flavor of the dough was above average but I think using a longer fermented dough could elevate it to great. As I mentioned before the dough was extremely easy to work with. My 5 & 7 year old children both stretched and made nice looking mini pizzas. Although my review commented mostly on the dough aspect of this cookbook the actual pizza recipes all look really great. There are over 35 recipes ranging from Italian, New York, Ken's Pizza Classics, Flatbreads, Vegetables and Other. The recipe section (and the rest of the book) are filled with delicious looking photos. Overall I would recommend this book to a pizza maker of any level. I really enjoyed the pizzas we made from this book and am going to make one of the longer fermented dough recipes soon. The tidbits of information that Ken Forkish adds into many sections about hydration, oven temperature and fermentation make this book worth having in my collection. The recipes and photos make it a pizza book I'll use often. I received this book from Blogging for Books for this review.

Wow, I just have to say that I've often given up on making my own dough in any realm... I recently started making no-knead artisan bread, which turned out great following a simple recipe. Reading through The Elements of Pizza is fun! I love the enthusiasm and intrigue that the author pursues the quest of knowledge of pizza-making and it's quite entertainingly written. I've only tried 2 of the recipes so far, but both have turned out perfect! I bought this along with the Super Peel, which makes transferring your homemade pizza in and out of the oven a cinch in no time!

Get this book! You won't regret it! I don't have his other book (as I don't anticipate making a lot of breads at home), but he has updated his methods that were described in that book for this one. This is THE authority on pizza-making! TONS of info, gorgeous photos, and I am looking up some of these Italian & American pizzerias on Yelp! How cool is that?! This makes me want to go back to

Italy! Now, I know what equipment to buy for making insanely good pizzas at home. Also, I believe this is a healthier way to make pizza than to buy it or have it delivered. If you buy quality flour and follow the steps here, it's lower in proteins (i.e. gluten), and may not even bother someone who is gluten sensitive. You'd have to try to know for sure. There is at least one GF dough recipe too (there might be more in here, not sure). I am a pizza snob and don't eat it unless I know it's outstanding--so I don't eat it often. Now, I plan to make it from home more often (my significant other eats it literally all the time). I'm definitely going to order the baking steel recommended here too; it's a must! This is one of my new favorite cookbooks already!

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