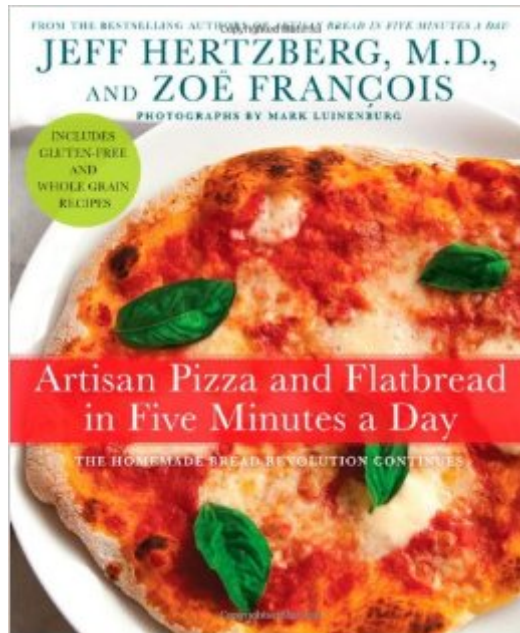


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# Artisan Pizza And Flatbread In Five Minutes A Day



## Synopsis

From the bestselling authors of the ground-breaking *Artisan Bread in Five Minutes a Day* comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes. With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave! Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In *Artisan Pizza and Flatbread in Five Minutes a Day*, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. *Artisan Pizza and Flatbread in Five Minutes a Day* proves that making pizza has never been this fast or easy. So rise to the occasion and get baking!

## Book Information

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## Customer Reviews

According to the authors of this cook book, the "secret" to creating "quick" and great-tasting pizza

and flatbreads is simply this: Mix up lots of dough at one time and store in the frig--you'll gather and mix simple ingredients one time, then over the course of a week or two, you will take just a few minutes to drag the dough container out of the frig, separate a piece from the batch, roll it out, get your toppings on and get it into the oven or onto the grill. So--big decision here--before you purchase this cook book, decide if you're willing to eat flatbread several times a week. OR, since this is such a great idea, work your thought process around to "Who best to share this windfall with?" Actually, the only thing that might hold you back is finding room in your frig for a round 5- or 6-quart container to hold your dough.....(Of course the "five minute" claim does not include creating your toppings, preheating your oven or grill, or baking. That time's not going to shorten up any which way you try to work it.) Besides the recipes for large amounts of dough, there are other small batch recipes also. So, there are quite a lot of options available in the book--easily something for everyone. Plus there are all kinds of sauce recipes and suggestions/descriptions for all kinds of cheeses and toppings. And while these authors have their favorite equipment--based on their vast experience--they also list many alternatives. So, basically, you can use whatever you have at hand. So much leeway here! So much room for creativity! So much room for variation! So much room for improvisation! So many suggestions for dealing with time constraints, \$\$\$ constraints and cooking methods!

This book is not as life changing as the original *Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking*. If you have that book, you probably already understand how you can apply the concepts to flatbread. I've used a modified version of their original bread recipe to make pizza for years (they do have a pizza recipe in that book). If you don't have that book and love all breads, I highly recommend it. The basic concept is the same as the original book. Make a huge batch of dough at one time, and as the dough ages it turns out to be kind of sourdoughy in flavor. No kneading, very little mixing. It's a great way to make great tasting bread or pizza. It's a really moist, a little hard to work with dough. You get used to working with it. When I was really doing my own bread all the time, it really did only take about 5 minutes of my time to get a loaf in the oven (the five minutes doesn't take into account baking time). This book is great you just want to learn how to make an easy, homemade pizza crust. It has some recipes for small batches too, if you're not feeding a pizza army. Lots of variations and tips aimed at pizza and other flatbread like naan and pita bread. It also has some information on sauces and toppings for pizza, but I find it weak in the respect. It's really a dough book. Another weakness is that it claims to have "Gluten-free" and "Whole Grain" recipes. It does have a gluten-free recipe, but I'm not fond of it. I've found better and

easier gluten-free pizza recipes on the Internet.

I also own the original "Artisan Bread in Five Minutes," so I was looking forward to seeing how they adapted it for pizza crust. I love, love pizza and am constantly in search of the perfect thin, crispy, Italian-style crust for homemade pizza. Like the original artisan bread book, the killer feature of this book is the ease of making the dough. You literally mix five ingredients together, either by hand or using an electric mixer, let it sit for at least 2 hours, then use it regularly for up to two weeks. It just doesn't get easier than that. (The trick is to make a very wet dough. If you haven't made a wet dough before, you may be surprised at how sticky it really is, but you'll get used to it quickly.) After introductory sections on equipment, ingredients, and general tips (including helpful ones on how thick to roll out the dough for different effects), they give a series of thin crust recipes. They start with ones using unbleached flour, which I guess is supposed to be the easiest basic crust, and then move through a couple of variations culminating in using low-protein "00 flour," like you can get from King Arthur Flour. Like I said, I've been in search of a great homemade pizza crust for a long time, so I ordered the 00 flour from King Arthur on the first day. It hasn't arrived yet, but they also give a recipe for making a low-protein flour crust using a combination of cake flour and unbleached flour. I tried that first, since I'm way beyond needing another basic unbleached flour crust recipe. So how did this first crust turn out? It was definitely a more tender dough because of the cake flour than I've been used to with pizza dough, and the result was, indeed, crispier than I've made before. I'm encouraged.

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