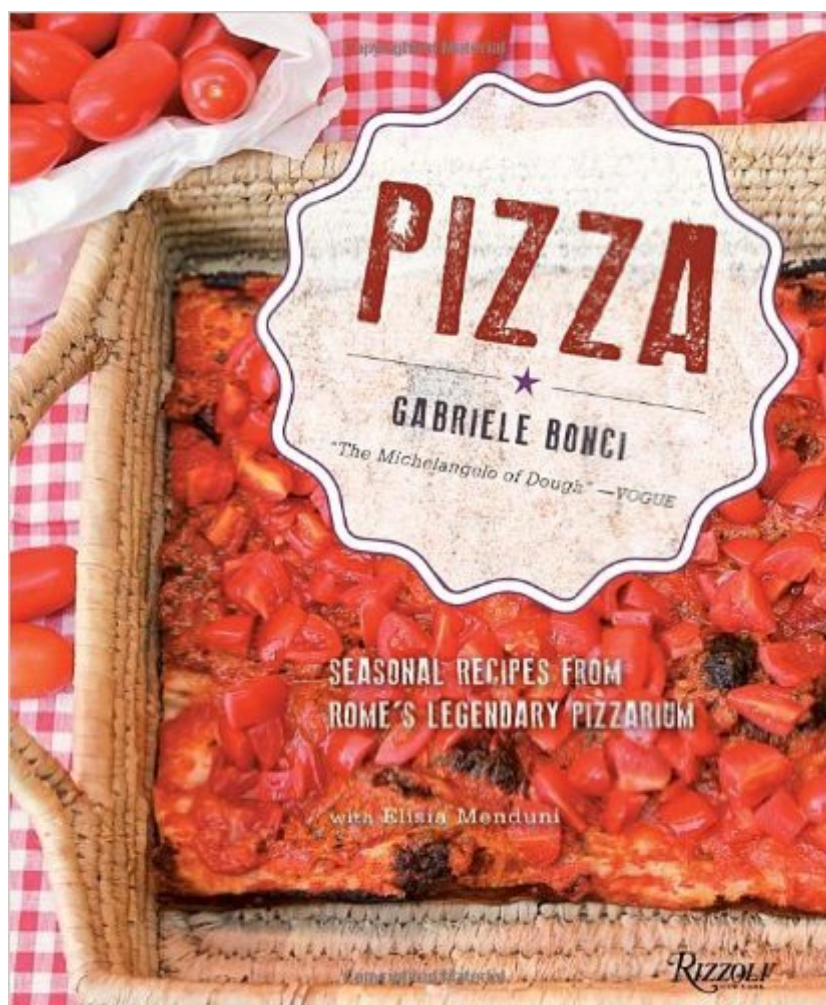


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# Pizza: Seasonal Recipes From Rome's Legendary Pizzarium



## Synopsis

A fresh take on everyone's favorite food, straight from the "Michelangelo of dough" (Vogue). Yeast, flour, and water—from such humble ingredients rises a food that is for many an object of devotion. Here is a cookbook that reveals the secrets of the crust straight from the source in Italy. Gabriele Bonci, known throughout his country as the King of Pizza, operates a small pizzeria in Rome, where for the past ten years he has developed his signature style: making use of stone-milled farro flours, relying on the seasons to determine his unconventional topping combinations (he comes up with more than 1,500 each year), and inventing new techniques for sandwich pizza and fried pizza. The more than eighty recipes here (adapted for the American kitchen) will have pizza geeks' heads spinning: pizza with grilled peaches and chicory; potatoes, eggplant, and rosemary "ash"; asparagus, egg, and lemon; endive, olives, and anchovies. This is Roman-style pizza al taglio—rectangular with an airy, foccacia-like dough that can support an ample topping. Bonci details his process for making dough, including his own sourdough starter. Whether for the expert or novice baker, this book revolutionizes the concept of pizza and introduces flavor combinations that can apply throughout the kitchen.

## Book Information

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## Customer Reviews

Terrific formulation(s) for pan pizza dough that will bake correctly in any home oven. No stones or baking steel required. He states that the dough works well in cheap pans. I baked mine in a PSTK coated pan by Lloyd Pans with very good results. The recommended temperature is 475 degrees and the bake time is about 25 minutes. This is the polar opposite of most other types of pizza which

generally benefit from ovens capable of high temperatures and short bake times. The recipes are given by weights (!!!), which is a MUST if you want to have any chance of duplicating your success the next time or make adjustments the next time to improve it. The basic bread flour dough translates into baker's percents as follows: Flour (100%), Water (70%), IDY (.7%), Salt (2%), Oil (4%). Thickness Factor=.103. I post this because if you need to scale the recipe to a particular size pan or if you just want to make dough for a single pizza, these figures makes it easy. There are terrific scaling tools available at [pizza making dot com](http://pizza.makingdot.com) that where you can plug in these numbers and enter any size rectangular or round pan and you'll be given the ingredient amounts in grams and/or ounces. He also has other formulations that use Buratto, light spelt and whole spelt flours. You're not going to find these at your local big-box store, but I appreciate the fact that he's sharing his real formulation instead of a dumbed-down recipe. He discusses making your own sourdough starter. Unlike "legit" Neapolitan dough which is generally fermented at around 65 degrees (which means you need a wine fridge set at that temp or something similar), his sourdough formula can be refrigerated overnight in a standard fridge.

Every foodie in the English speaking world has been waiting for this edition. We made the Broccolini & Mortadella pizza last night and it was wonderful. A couple of notes are in order however. As indicated in the book's "A Note From The Translator" the amount of water indicated in the dough recipes is somewhat low. Bonci uses extremely fresh flour but if you're making these recipes with regular bread flour from the supermarket you'll need more like 800 grams of water to a kilogram of flour. As mentioned in the previous review, the size of the dough balls is a little unrealistic. We find a 600 gram dough ball will perfectly fill a 1/4 sheet pan (10.5 x 15.5 inches: Norpro Stainless Steel 10 X 15 X 1 inch Jelly Roll Baking Pan) If you like Roman style pizza al taglio this is the book for you.

We first heard of Gabriele Bonci and the Pizzarium by watching the Rome episode of Anthony Bourdain's show, *The Layover*. When we were in Rome visiting the Vatican this past May, we took a side trip to the Pizzarium for lunch, and we were seriously not disappointed. The pizza was fantastic (best we had in Rome), and the choices were incredible. I saw he was coming out with a book, and I pre-ordered it here on . We made two of his pizzas last night - one with potato, eggplant, and fresh mozzarella, and the other with butternut squash, provolone, and pancetta, and they came out insanely delicious. No joke. The only issue I had with the book was where it says Bonci's dough recipe yields enough dough for six pizzas, and that's just not true. If you want the dough to be fluffy and large enough to fit in the pan, like it shows in the book, then you'll get two pizzas out of each

dough. Other than that, awesome book and a cool souvenir, especially if you've been there.

I made the Tomato pizza, like the one I had when visiting his place in Rome.....Follow the directions and get almost an identical product!! He also has a video on you tube if you want to see the "dough" process. It takes 1+ days from start to finish... but well worth it. My pizza on the right...His on the Left in the picture.

I lived in Rome for 17 years and came to love Roman pizza. In the thirty years I have been away, people like Bonci have raised Roman Pizza to new heights. Highly recommended for anyone who is serious about pizza "come si deve."

The best parts of the book are about making the dough. This is detailed information about the flours, yeast and fermentation methods. I would prefer a few more topping suggestions, however that has never been a challenge like getting fantastic bases.

This book has recipes of Pizza for every season. The recipes suggest using ingredients that are more often available during each season of the year. However, most ingredients are available all year round, depending where you live. Each recipe is very detailed and creative, yet I do not see myself trying all of the recipes, as with any book. Example: I do not see myself eating the "Pizza with Octopus and Potatoes" recipe. Yet, I will try and eat the "Onion Pizza Recipe" and many others in the book. The book does a Good job in explaining Ingredients, Tools, Dough techniques (mixing, dividing, folding, stretching, etc..) and understanding the Basic doughs (White, Mixed Grain, and Whole Grain) accompanied with photos. This beginning section alone is worth owning the book. Again, these are not your average recipes, but I am still glad I added it to my Pizza library. If you like very creative pizzas, you will love this book.

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