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and More. A comprehensive guide to making pizza, covering nine different regional styles--including standards like Neopolitan, Roman, and Chicago, as well as renowned pizza sub-specialties like St. Louis and Californian--from chef, 11-time world Pizza Champion, and Guinness world record-holding pizza-spinner, Tony Gemignani.

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The Pizza Bible is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more

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than seventy-five recipes covering every style you know and love, as well as those you've yet to fall in love with. Pizzaiolo and twelve-time world pizza champion Tony Gemignani shares all his insider secrets for making amazing pizza in home kitchens.

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The Pizza Bible | Epicurious.com

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The Pizza Bible, Everything You Need to Know to Make ...

4. Proverbs 29:17 - Discipline your children, and they will give you pizza; they will bring you the delights you desire. That settles it. When my son gets home, he's grounded and I'll give him a spanking. Maybe he'll bring me a slice of pepperoni and a slice of cheese. Mmmm Mmmmm. 3.

Top Ten Bible Verses About Pizza - PizzaSpotz

The Pizza Bible is a complete master class in making delicious, perfect, pizzeria-style pizza at home, with more than seventy-five recipes covering every style you know and love, as well as

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Pizza (Italian: , Neapolitan:) is a savory dish of Italian origin consisting of a usually round, flattened base of leavened wheat-based dough topped

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with tomatoes, cheese, and often various other ingredients (such as anchovies, mushrooms, onions, olives, pineapple, meat, etc.) which is then baked at a high temperature, traditionally in a wood-fired oven.

Pizza - Wikipedia

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