

## The Pizza Bible The Worlds Favorite Pizza Styles From Neapolitan Deepdish Woodfired Sicilian Calzones And Focaccia To New York New Haven Detroit And More

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~~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 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: The World's Favorite Pizza Styles~~

The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and More by Tony Gemignani and Susie Heller and Steve Siegelman

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Title: The Pizza Bible - The World's Favorite Pizza Style from Neapolitan, Deep Dish, Wood Fired, Sicilian, Calzones and Focaccia, to New York, New Haven, Detroit and More Author: Tony Gemignani Published: 10-28-14 Publisher: Ten Speed Press Pages: 320 Genre: Food & Wine Sub Genre: Baking, Pizza, Cooking, Italian ISBN: 978067746058 ASIN: B00YWW490 Reviewer: DelAnne Reviewed For: NetGalley My Rating: 5 Stars. .

~~The Pizza Bible: Everything You Need to Know to Make~~

The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more by Tony Gemignani (2014-10-28) amazon.com

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