



Introduction to No-Knead Pizza, Restaurant Style Flatbread & More (B&W Version): From the kitchen of Artisan Bread with Steve

Steve Gamelin

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You'll be pleasantly surprised with how easy it is to make pizza dough. Just mix... wait... and poof, you have pizza dough. In fact... sometimes we spend more time running around getting a pizza than it takes to make great tasting pizzas. And the cost of the ingredients to make pizza dough is less than \$1. What makes this cookbook unique is the technique. I use a process called "degas, pull & stretch" which replaces folding and shaping... a process called "roll to coat" to dust the dough with flour in the mixing bowl. Bottom-line... I can make pizza dough in a glass bowl with a spoon... without ever touching the dough. I call it "hands-free" because you won't touch the dough until you roll it out of the mixing bowl to shape into a pizza which I demonstrate on YouTube in World's Easiest Pizza Dough... ready to bake in less than 2 hours (no-knead "hands-free" technique). And, once you've made your own fresh pizza dough... you'll never go back.

Thanks – Steve Introductory material includes: Quick Note from Steve, Ingredients, Technique & Tips, and Equipment & Bakeware. No-Knead Pizza Dough & Pizza includes... Dough Choices: "Traditional" No-Knead (proof for 8 to 24 hours), "Turbo" No-Knead (proof for 1-1/2 hours), Personal Size, Whole Wheat, and Beer Pizza Dough. Pizza Recipes: Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball & Bacon Pizza, Garlic Breadsticks & Nuggets, and Great Galloping Garlic Knots. The Perfect Little 9" Pizza includes... Dough Choices: Small Batch and Small Batch Whole Wheat Pizza Dough. Pizza Recipes: Pepperoni Pizza, Cheese Pizza, Meatball Pizza, Mushroom-Black Olive Pizza, Veggie Pizza, Bacon-Bacon-Bacon Pizza, and Mexican Jalapeño-Chili Fiesta Pizza. No-Knead Mediterranean Olive Focaccia includes... Dough Choices: "Traditional" No-Knead (proof for 8 to 24 hours) and "Turbo" No-Knead (proof for 1-1/2 hours) Mediterranean Olive Dough. Focaccia Recipes: Mediterranean Olive and Perfect Little 9" Mediterranean Olive Focaccia. No-Knead Fougasse includes... Dough Choices: "Traditional" No-Knead (proof for 8 to 24 hours) and "Turbo" No-Knead (proof for 1-1/2 hours) Fougasse Dough. Fougasse Recipes: Herb-Black Olive Fougasse, and Garlic-Herb Fougasse. Restaurant Style Flatbread includes... Dough Choices: "Turbo" No-Knead, "Yogurt" Enhanced, and "No Yeast" Restaurant Style Flatbread Dough. Flatbread Recipes: Classic Cheese Flatbread, Pesto-Black Olive Flatbread, Tomato-Cheese Flatbread, Pepperoni-Bacon Flatbread, Bacon, Bacon, Bacon Flatbread, Mexican Jalapeño-Chili Fiesta Flatbread, Asparagus Flatbread, Fresh Strawberry Flatbread, Fresh Blueberry-Basil Flatbread, and Restaurant Style Pan Grilled Flatbread with Hummus, Pesto, Olive Tapenade Trio. Basic Flatbread includes: Basic Pan Grilled Flatbread. It's a nice selection of No-Knead Pizza, Restaurant Style Flatbread & More.

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