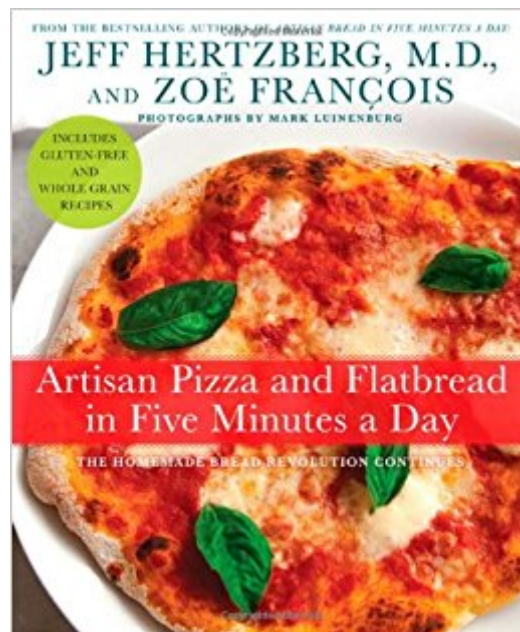




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# Artisan Pizza And Flatbread In Five Minutes A Day: The Homemade Bread Revolution Continues



## 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

Praise for "Healthy Bread in Five Minutes a Day" ..".Zoe Francois and Jeff Hertzberg have

amazingly demystified the arcane and delightful world of artisan bread. Now, on the heels of time sensitivity (Hello... 5 minutes Really? Yes!), comes a baking book for the health-conscious, and it couldn't be more timely. Bottom line, I would crawl across a desert of broken glass to hop into their loaf pan..." --Andrew Zimmern, Travel Channel host, food writer and radio personality ..".it's a vast improvement over the laborious process of making artisan breads using classic methods... in their new book, Hertzberg and Francois have gone one step further... baking breads that use less sugar, healthy grains, fruits and vegetables, and are friendly to those with allergies or food sensitivities..." --Associated Press ..".you can make high-quality homemade bread. There's no need to knead or be held hostage by the clock waiting for the dough to rise... under their five-minutes-a-day mePraise for "Artisan Bread in Five Minutes a Day "and "Healthy Bread in Five Minutes a Day""Soon the bread will be making itself... The crusty, full-flavored loaf that results may be the world's easiest yeast bread." --The New York Times"If man cannot live by bread alone, it may be because Jeff Hertzberg and Zoe Francois didn't publish their book sooner... [They've] developed a method that makes any home into a mini artisan bake shop... Hertzberg and Francois' practical, common-sense method... is, quite simply, genius." --Robin Mathers Jenkins, Chicago Tribune..".. even people who've spent their lives avoiding the kitchen can whip up a loaf of bread in five minutes..." --The Today Show..".. a book that has eliminated that marathon of prep and angst... the aroma's wonderful, and there's a slightly sour tang... ooh, that's dynamite! This is fabulous..." --Lynne Rossetto Kasper, on The Splendid Table radio show, 12/15/2007..".. whenever we need bread, I just dip into the container, pull out some dough, let it rest a bit and then bake a loaf, rolls, or pizza. This method is amazingly simple--and creates authentic European-style fresh bread... The cost? about 40 cents for a one-pound loaf!" --Woman's Day MagazinePraise for "Artisan Bread in Five Minutes a Day "and "Healthy Bread in Five Minutes a Day"

The authors met in their children's music class in 2003 and wrote the best-selling Artisan Bread in Five Minutes a Day, and Healthy Bread in Five Minutes a Day. Jeff Hertzberg, M.D. grew up eating New York pizza and spent years trying to figure out how to make dough that was convenient enough to use for daily pizza, flatbreads, and loaves. But really, he just wanted to learn to throw pizza dough high into the air. He lives in Minneapolis with his wife and two daughters. Zoë« Francois is a pastry chef trained at the Culinary Institute of America, but she is a pizzaiola at heart. While writing Artisan Pizza and Flatbread in Five Minutes a Day she traveled far and wide to eat every pizza and flatbread she could find. In addition to tossing pizzas she creates desserts on her pastry blog [zobakes.com](http://zobakes.com). She lives in Minneapolis with her husband and two sons.The authors

answer questions on pizza, flatbread, and all things bread at [Pizzain5.com](http://Pizzain5.com).

Best pizza I have ever eaten! Period! The dough recipe is a no brainier and is just as easy as the book says it is. We control our ingredients so I know no GMO and I control my food source. We keep 2 dough containers full one for pizza and the other for bread see their bread book! Once you have your dough made up come in from work or yoga start to finish is no more than 30 minutes to eat the best wholesome pizza. We will have the kids and grandkids over on a weekend and have a pizza party they get to build their own pizzas their own ingredients a good family time. Get two pizza stones and two pizza peels and go to town.

Just made a Pizza Margherita. FABULOUS!!! I made the dough yesterday and put it in my refrigerator. Cut off 1/2 pound today, made the best home made pizza sauce, use my own basil and picked up fresh mozzarella from Sprouts. I will absolutely never buy pizza again. This brought me back to my home town in Olean NY where we had a thriving Italian community. This is as good as it gets. The method is flawless. Any time you want it, cut off an orange sized hunk and make the best, crispiest flavorful pizza ever.

This book is great! Lots of fun new recipes to try! The five minutes a day bread and pizza dough really has changed my life! Makes it soooooo easy and it's really delish!

A heritage tour, ... a masterful tool, ... and an exciting syllabus for the dedicated home bread baker with a particular love of pizza and its ancestor focaccia .... A wonderful work of dedicated research with Zoe's and Jeff's love of the matter shining through on every page .... Buon appetito (!)

I checked this out from my local library and tried two different dough recipes. With the two different dough recipes, I made two of the suggested recipes as well as some of my own. Overall, I was very impressed. Aside from the convenience of having homemade dough ready and waiting in the fridge for a spontaneous pizza night (it lasts a week or so in the fridge), the crust is much better than others I have tried, but then again, I like the thinner, more European style of crust. Needless to say, I liked the book so much that I purchased a copy. I want to try some of the flatbread and pita recipes so I look forward to exploring more of this book. I would definitely recommend it to friends and family for making great pizza at home. It's a fun way to spend an evening as well. Invite a few people over and everybody gets to make a custom pizza. Yum!

I've had many types of pizza in my life, but I've never known anything about the different styles, so I didn't know what to expect when I followed the instructions for a Naples-style Margherita pizza. I opened the oven after eight minutes, and I was impressed to see a beautiful, perfectly browned pizza. The book gets five stars just for that experience. I love the authors' approach. They focus on the why, not just what. They include many time-saving tips, including a stove-top pizza that I'm going to try this week. I'm also impressed by all of the variations, including the many non-pizza flatbreads. I was also amazed to see a recipe for ajvar, a pepper and eggplant "salsa" that I love from my time in Serbia but haven't had for years. I love the book, but it isn't perfect. A few complaints: 1) Some recipes inexplicably leave off the weights for low-volume ingredients like salt and sugar. I have a high-quality digital scale (accurate to the gram), and I have no desire to use measuring spoons. It will only take me 30 minutes to write them in, but why should I have to do it? 2) Although there are a number of non-Neapolitan pizzas, they really only discuss technique in-depth for the one style. I would like to see a more in-depth discussion of technique for the other styles of pizza. 3) There are great recipes for different (and nicely unique) doughs, such as a masa harina dough, a rye dough, etc. However, these would be more useful if the dough recipes referred to specific topping combinations that they go well with. It wouldn't be that hard to give the page numbers of later topping recipes. 4) As others have noted, there isn't much discussion of tomato sauces. Some of the topping combinations lean towards the pretentious, but at least they're interesting. 5) There aren't very many whole-grain recipes, and there isn't much explanation for how whole grains affect the result. Given the otherwise careful attention to what ingredients do (e.g., the effects of high-protein and low-protein flours), it seems like an unfortunate oversight. One recommendation (not really a complaint): if you don't like buying single-purpose tools, use a potato masher to mix dough. If you already have one, there's no point in buying a dough whisk. It's basically the same thing.

Love these books. Well worth the money. So many different types of pizza and flatbreads. Enjoy most the master recipes. Mix, put in refrigerator and lasts for 2 weeks. Makes great quality pizza, so much better than frozen breads.

These books are amazing. Lots of detail to help you get started in the beginning of the book and the recipes are great. My favorite is the American style crust. Since buying this book I am able to make better pizza at home than I can find at just about any pizzeria

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