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Bianco: Pizza, Pasta, And Other Food I Like



Synopsis

The highly anticipated cookbook from the chef behind *“the best pizza in America”*—When Chris Bianco started Pizzeria Bianco inside the back corner of a neighborhood grocery store in 1988, he had no idea that he would be a driving force in the artisanal pizza movement. All he knew was that his food would be the result of his relationships with farmers, local producers, customers, and staff, reflecting the respect and sincere intention that he brings to each of his recipes. Now the owner of a legendary pizza mecca and a James Beard award-winning chef, Chris Bianco brings us a full-color, fully illustrated cookbook illuminating the fundamentals of pizza making, from the basics of flour and water to the philosophy behind Bianco’s cooking. The book features recipes for his signature pies as well as strategies and techniques for translating chef’s methods to the home kitchen. Bianco celebrates both the simple and the nuanced, revealing the methods that lead to the perfect crust, the sweetest tomato sauce, the creamiest mozzarella, and the most expertly balanced flavor combinations. It also features recipes for market salads, tasting plates, and dessert options, as well as the staff meals that are cooked behind the scenes and a new array of main courses showcased at Chris’s wildly popular restaurants. With its attention to detail and tips for making unforgettable, flavorful pies, Bianco is an essential companion for any serious pizza maker.

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Customer Reviews

When Chris Bianco started Pizzeria Bianco in the back corner of a Phoenix grocery store in 1988, he had no idea that he would become a driving force in the artisanal pizza movement. All he knew

was that his food would reflect the respect and sincere intention that he brings to each of his recipes, as the result of his relationships with farmers, local producers, customers, and staff. Now a James Beard Award-winning chef—the first pizzaiolo to receive the honor—and the owner of the legendary pizza mecca, Chris Bianco brings us a full-color, fully illustrated cookbook that illuminates the fundamentals of pizza making and the philosophy behind Chris's cooking. The book features recipes for his signature pizzas as well as strategies and techniques for translating chef's methods to the home kitchen. Bianco celebrates both the simple and the nuanced, revealing the methods that lead to the perfect crust, the sweetest tomato sauce, the creamiest mozzarella, and the most expertly balanced flavor combinations. It also features recipes for salads, antipasti, and dessert options, as well as family meals that are cooked behind the scenes and a new array of big plates showcased at Chris's highly regarded restaurants. With its attention to detail and tips for making unforgettable, flavorful pizzas, Bianco is an essential manual for anyone serious about pizza, pasta, and more.

Chris Bianco is the chef-owner of Pizzeria Bianco, with locations in Phoenix, Arizona, as well as Pane Bianco and his new white-tablecloth restaurant Tratto, also in Phoenix. Bianco won the James Beard Award for Best Chef Southwest in 2003 and helped spawn a generation of independent and artisanal pizzerias, lending his advice, wisdom, and food philosophies to dozens of fellow chefs and restaurateurs.

I had never heard of Chris Bianco until I read Peter Reinhart's *American Pie, My Search for the Perfect Pizza*. Peter waxed poetic about Pizza Rosa (pistachio pizza) and called Bianco's pizzeria one of the best in America. So when I saw Chris Bianco had written a cookbook, I had to have it. Yes, there are only a few pizza recipes in the book however he spends some time on small plates which is unusual and the desserts are not overly sweet. He weaves in pictures and stories from his parents and grandparents which I found similar to my own heritage and can so appreciate that the knowledge hand down is valuable and precious. I see some of the reviewers don't like his pizza dough. I myself am a devote of Peter Reinhart's Neopolitan crust recipe and have not tried Chris's dough. But how many people would make a pizza with pistachios and a little red onion - it is delicious. For those without a pizza oven, Chris covers alternatives and encourages experimentation with all his recipes. Lastly, he has a recipe in here for a flat crepe/pancake made out of chickpea flour and sage leaves. I made it in my pizza oven and loved it.

Chris Bianco makes pizza pie making available to everyone. I love the way he adds his special touch with a family memory and a spark of humor. His "Wise Guy" pizza was super fun to make and got rave reviews! I can't wait to get in there and try my hand at another family favorite. The recipes are easy to follow and every delightful photo inspires me. Thanks to "Bianco" I overcame my fear at making my own homemade pizza pies!

Somewhat disappointing in that his language is sometimes unnecessarily coarse and his dough recipe is by volume and not by weight - not what I had expected - just OK. There are much better pizza books available.

Chris Bianco is the real deal and his cookbook illustrates his love of life in all it's manifestations!

Chris Bianco's book is well written and very easy to understand. The book is great for home bakers.

Great compilation of recipes and enable to make them at home it's a blast. Thank you Chris!

Bianco is Awesome! Love it!

I have mixed feelings about this book. On the one hand, I'm very glad that Chris finally wrote it - I've been waiting for this book for many years. On the other, like many here, I'm disappointed by the pizza dough recipe. This really doesn't look like what he uses in the pizzeria. He offers only a single, straight dough recipe with a 3-5 hour rise. I tried this and found the crust a bit bland. I didn't expect the holy grail of dough recipes, but the recipe is very basic. You can find better pizza doughs in books such as The Pizza Bible and Tartine. However, there is a LOT of gold in this book. First off, Chris meticulously explains his pizza sauce - great! He goes over his 6 signature pizzas with detailed instructions - awesome. His salad dressings are excellent - I have tried the balsamic and red wine vinegar ones so far. His meatball recipe is killer! So my recommendation is - buy this book if you'd like to learn Chris' philosophy, his favorite recipes and his favorite pizza toppings. Know that the dough recipe in the book isn't that great and expect to alter it or swap it out for another. His flavor combinations will still be very enjoyable and can add to your repertoire.

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