



[Perfect Pan Pizza](#) by Peter Reinhart, copyright © 2019. Photographs by Johnny Autry. Published by Ten Speed Press, a division of Penguin Random House, Inc.

Our Summary:

If you've ever had superb pizza – the kind with a thick crust, golden brown edges and a rich buttery bottom, you remember it. If you've ever tried to recreate it and fallen short, things are about to change. Welcome to Peter Reinhart's [Perfect Pan Pizza](#) and the new age of pizza-flavor expression – in both crust and toppings. In his latest book, Reinhart teaches the home cook how to replicate the techniques that drive today's pan pizza renaissance, so they can make pizza that is equal to any found in artisan pizzerias around the world. [Perfect Pan Pizza](#) includes the techniques that Reinhart discovered and developed during his epic career as an artisan baker, pizza maker, and educator. And while he says he's been able to combine these techniques to

make them easy for the home cook, you still need to be willing to set aside time and commit to study, focus, and work toward the end goal, which isn't just *good*, but *memorable* perfect pizzas.

What you need to know:

Get it: [Perfect Pan Pizza](#) by Peter Reinhart, copyright © 2019. Photographs by Johnny Autry. Published by Ten Speed Press, a division of Penguin Random House, Inc., May 14, 2019 Hardcover \$22.99 ([Amazon \\$14.71](#); [Kindle \\$12.99](#))

See it: 192 pages of recipes and lush photographs that create an ode to the pan pizza; smaller in size than your standard cookbook, it contains four main chapters sandwiched between important introductory materials (*Getting Started, Tips and Tricks, Portioning and Panning the Dough*, etc.) and a section called *Resources* plus a *Glossary* that further explain what you need to know.

Make it: Three crust recipes, including a naturally fermented dough (sourdough), plus sauces, and about 20 recipes in each of the pizza chapters, *Detroit-style Pizza* and *Focaccia, Schiacciata, Sicilian-style, and Roman-style Pizzas*.

Chef Donna's Review:

[Perfect Pan Pizza](#) is Peter Reinhart's latest book that teaches you everything you need to know to make your own pan pizzas with the same explosive flavor perfection you find in iconic pizzerias around the world. If your pizza-eating experiences are limited to your local franchised to-go shop, you'll be impressed by the 35 pages that get you started. You'll find things like *Tips and Tricks* for success, an equipment list (that thankfully does not include a baking stone or pizza peel), ingredient info (every detail about flour, leavening agents, and cheeses) and a section on *Portioning and Panning* your dough. With pictorials and information about making three master doughs, it will take you a while to get started. But once you do, you'll be on your way to creating artisan-style pan pizza with the knowledge and confidence to achieve pan pizza perfection.

Before you even get to the recipes and selecting your pizza style, [Perfect Pan Pizza](#) thoroughly explores *Sauces and Specialty Toppings*. Of course, there are recipes for the *Classic Tomato* and *Marinara* pizza sauces, but

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there are also recipes for *Caramelized Cloves of Garlic in Garlic Oil*, *Balsamic Onion Marmalade*, *Herb Oils*, and *Pesto*, that are intended to be pizza toppings, but could just as easily be used with other foods. When you're finally ready to make your pizza, Reinhart continues to expand your education and you discover there's even more to learn about deep pan-style pizzas. By now you're salivating over the possibilities, like the *Bacon and Egg* pizza, the *Olive and Artichoke Medley* pizza or toppings like *Philly Cheesesteak* and *Motor City Hawaiian* with yes, you guessed it, Canadian bacon, jalapenos, and pineapples.

Lest you think deep dish or pan pizza is all about Detroit and Chicago Styles, [Perfect Pan Pizza](#) teaches you how to make several other types of bread and pizza crusts. Reinhart opens up the world of Italian flatbreads with a recipe for the Tuscan version called Schiacciata, and the more commonly known Genoese version, Focaccia. Using these as a base, he tops them with things like *Grape and Anise*, *Fruit and Citrus* or *Bacon and Potato*. He finishes the book with Sicilian-style and Roman-style pizzas teaching you how to pan and perfectly bake the distinctive crusts. The artisanal toppings for these pizzas range widely from *Lemon, Spinach and Cheese Curd* to *White Clams Casino* to the tomato-based *Puttanesca*. Then there are toppings like *Avocado Scampi* and *Grape Tomato and Ricotta Cream* that are too delicious to pass up, even if just to stare at the beautiful and lush finished photos, which look almost good enough to eat. These *are* perfect pizzas.

In the end, [Perfect Pan Pizza](#) is about creating perfect pizza dough and adding incredibly fresh ideas for toppings. Even if you never take the time to make your own dough, or follow Reinhart's path to the complex toppings, you'll have endless inspiration for flavor and ingredient combinations for almost any use (think sauces, component recipes, condiments, toppings for fish, chicken or other main-meal platforms). But to create the pan pizza recipes in this book, you must engage and commit yourself to learning and working for it. That said, your motivation should increase with the promise of results that look as tasty as these. Sure, you might be able to buy a similar-looking pizza, but it will never taste as good as the one you create in your own kitchen with Reinhart and [Perfect Pan Pizza](#) as your guide.

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[Master White Flour Dough](#)

[Bacon and Egg Pizza](#)

[Olive and Artichoke Medley Pizza](#)

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