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# 500 Pizzas & Flatbreads: The Only Pizza & Flatbread Compendium You'll Ever Need (500 Cooking (Sellers))



## Synopsis

500 Pizzas & Flatbreads is an extensive recipe collection that reaches all over the globe for inspiration. Not only does this volume offer plenty of recipes for the beloved classic pizzas - thick and thin crust, traditional and gourmet - but it also includes a wide range international flatbreads from a wide range of culinary traditions - Indian naan and dosas; Moroccan chickpea flatbread; Ethiopian injeri; matzoh and pita from the Middle East; fry bread, bammy bread, pupusa from the Americas; and many more. All recipes are tested in a conventional home oven.

## Book Information

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## Customer Reviews

Rebecca Baugniet is a food writer and recipe developer and the author of 500 Pies & Tarts. She has worked as food consultant for 500 Appetizers and 500 Soups. An avid baker and enthusiastic home cook, Baugniet began hosting monthly homemade-pizza nights at her home five years ago to develop and test her own recipes from the classic pizzas to flatbreads from all corners of the globe.

I ordered this Compendium at the request of my husband, who is always searching for the perfect pizza crust. He's on the verge of buying a new smoker/grill and is researching new pizza crusts that can go on the grill. While I leave the pizza-making expertise to him, I did scan through the pages and found that quite a few of the flatbread recipes sound absolutely delicious. The instructions are very thorough and easy to understand, and I especially liked that variations to the traditional recipes were also offered if you want to "change things up." While not a standard book size, I don't

anticipate that will be a problem for me, since the pages do open up fully and will stay on the right page for easy review while preparing the recipe.

Awesome, well written, extremely educational book. Beautiful photos. Great, countless recipes. Beat my expectations. Canola Oil or Grape Seed Oil have much higher smoke points than olive oil, which burns quickly at high heat and has a very strong, overpowering flavor. Don't be stingy on the neutral flavored oil you put into pizza. Fat is flavor. Pizzas and breads are tasteless without oil, salt, and sugar. Honey can also be awesome, depending on the situation.

great book

While I believe the number of "raw" recipes is far less than 500 (maybe I'm wrong), after each section they offer 4-6 "variations" on each of the recipes previously given. Between all the variations on the primary recipes, there's probably about the 500 number. For anyone expecting a large book, well, large it's not. It's probably about 6" square but a tiny bit over an inch thick. For being so small, it packs a lot of recipes and a fair amount of other info into its tiny shelf footprint. I think it's a very worthy supplement to *Flatbreads & Flavors* (a good survey of flatbread culture the world over) and *Vegetarian Pizza Cookbook* (I mention it mainly for its good variety of crusts and a few nifty dessert pizza recipes). This seems like a pretty decent little compendium and certainly could be used to spur some creative pizza & flatbread dishes... Though, I might have liked to see a wider variety of crusts & sauces introduced. Or, as with *Flatbreads & Flavors*, some other recipes that *Vegetarian Pizzas* would act as accompaniments to the pizzas & flatbreads listed. Such as some curries or other things that typically go with the mentioned breads. But, I guess that's why I think this book and *Flatbreads and Flavors* complement one another relatively well.

I loved this book when I first perused it at my friend's house and so I bought one for myself. For Christmas I gave my 3 20's sons the books along with a pizza peels and baking stones. By mistake I didn't order enough to go around and so I gave mine to one son and I am going to reorder for myself. What I really like about *500 Pizzas* is that a beginner can pick up the book and have success baking a really good pizza right off the bat and then grow skills with other recipes in the book.

Nice little book, would be a good stocking stuffer for newbies. I will use for some of the flatbreads,

they seem very simple.

The book is the size of a calculator. Really? Who wants a cook book that small. It was in good condition but I should have looked for dimensions.

There are some wonderful pizza recipes in this book. I love how small it is, too. We want to use it for our outdoor pizza oven, and this is a much more manageable size than most other recipe books.

The flatbread recipes will be great to take to summer cookouts.

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