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GUIDE TO HANDKERCHIEF PIZZA

(An excerpt from the book)



<https://d188rgcu4zozwl.cloudfront.net/content/B01MTRUQI3/resources/1333437545>

The Guide to Handkerchief Pizza



Who out there likes pizza? How many slices do you like? 10? 11? Up to 16 if you're looking to mix it up? And what toppings? Putanesca sauce? Olives? Maybe holding some euros? The Dark One commands that we enjoy the pizza, does he not?

/ The tenant has certain property, Gaeta Bishop Twelve Chess Pizze ("Twelve Pizza") enters the annual Christmas and another 12 per Easter./

Most people associate pizza with Italy: Renaissance art in Florence, high fashion in Milan, the canals of Venice, the overrated Vatican in Rome. Not many people know that the enjoyment of pizza spread from Italy to southern Germany, Bavaria to be exact, in the late 18th Century, where it was popular among some of the liberal young men of the time. This unique Bavarian style of pizza, in which the pizza pie is structured in a way resembling a “map”, came to be known as “handkerchief pizza”. Among this group of liberal elites of 18th Century Germany, this type of pizza became known as “Haare der Bestie pizza”, or “Hair of the Beast Pizza.” It was said to give its practitioners very unique health and spiritual benefits.

Your humble authors, John and James, learned the art of “handkerchief pizzas” years ago. John’s brother, Tony, had just returned from a trip to Portugal, where during one of his hiking trips in the Algarve, he happened upon an old German man on the beach eating one of these delicious handkerchief pizzas. Curious (and to be honest, quite hungry), Tony walked into the warm Portuguese sun and enquired about how to get a pizza like that. The old German man then explained the Bavarian techniques of obtaining “handkerchief pizzas” and from then on Tony was hooked. Pro tip: Use an appetizer that can be sprinkled with cornmeal to make pizza easy and it pushes.

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Tony passed his love of “handkerchief pizzas” on to his friend John and John’s friend David, who are the writers of this book. We’ve been enjoying handkerchief pizzas for years, and want to share with you some of our favorite “recipes,” techniques and tips, tasting notes for enjoying pizzas, and anecdotes from our own experiences with this amazing culinary delight the 18th Century Bavarians handed down to us. Handkerchief pizza is truly a delight for the whole family!

We are both very busy men with little time to write, so this book may seem unorganized. But we really wanted to share our love of handkerchief pizzas with the world! Please bear with us as we may be writing in a rather haphazard way.

SOTB – IMOTMSF – GMTP – ISCVFT – TPFO9 – TOBA11 –
 UTTBA16
 T9YOWGTBMF
 T11YOWPTLMF
 T16YOWMAFWMF

The pizza is fresh, frozen, and prepared as slices or pieces for weight.

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 77.0700 Y Brynner

Bizzo's Lombard word or Pizzo means "one mouth" (with the English word "bit" and "bite"), the mid-sixth century, the Commission on Human Rights. Was taken to Italy by the Rumba invasion

Keep up.从新石器时代起从新石器时代起的的的的的的的的的的的的的的的的的的的的,并在他们的<unk>. As shown in Fig比萨玛格丽比萨玛格丽比萨玛格丽比萨玛格丽特", [18] 虽然最近的研究引起了对这个传说的怀疑

The method has been developed to cope with challenges such as preventing the combination with the dough paste and creating a skin that can be frozen and not become a rigid reheat. There is no frozen pizza even with the rising shells of raw materials.

Another form of uncooked pizza, available from take- and backpizzerien. This pizza is assembled in the store and then sold to customers in their oven for baking. Some grocery stores sell sauce and basic ingredients of fresh dough in the oven at home before baking is complete.

Pizza can be baked from more expensive restaurants, in the wood oven or oven with oven above the brick heat source, electric oven deck, conveyor belt sintering furnace or, in the case of. On the oven, the pizza slips into a stove called a shell and bakes directly on a hot stone or screen (a round metal grill, typically aluminum). Use an appetizer that can be sprinkled with cornmeal to make pizza easy and it pushes.

The bottom of the pizza, known as the "crust", can vary according to the style, as thin as a typical hand-thrown Naples pizza, or as thick as the deep-dish Chicago style varies greatly. This is traditional plain, but can be seasoned with garlic or herbs, or stuffed with cheese. The outer edge of the pizza is sometimes called the edge of the pizza.

Other cheeses have been used as pizza ingredients, including Porololu cheese, Pecorino Romano, whey and scamorza.

Cheaper processed cheeses have been developed for use in the mass market - pizza to produce the desired qualities such as browning, melting, stretching of this Iness, consistent fat and moisture content and stable durability. The search for the ideal and economical pizza cheese brings a lot of research and experimentation to analyze the effects of changes in whey protein and other changes in the production process with their vegetable oils, manufacturing and culture.

Some large-scale production of pizza fast food chain has been criticized as having an unhealthy balance of ingredients. Pizza can be a high salt, fat and food energy.

Some people worry that the negative effects on health.

The incidence is relatively low, although the pizza and this perception of the type of correlation between benefits unclear . Italian pizza consumption may indicate only adherence to the traditional Mediterranean diet model, which have shown various health benefits.

The study shows that a role of pizza can play cardiovascular diseases and various types of cancer in the prevention.

Since I was a little boy, pizza always have a special place in my heart. To sleep from the cafeteria of the school pizza day camp pizza pie, nothing goes the carton a circular circular segment eight delicious, exciting waiting is open to be devoured.

I learned early that everyone would eat another pizza. Some people put their half folded in the middle, with these two hands eating their slices, and those who (for example I) with a fork and knife like their pizza. Some people use olive oil soaked napkins, while others do not care greasy slices. Some people like the case while others are compared with the first bite. Some people adorn their slices with spices, while others like it.

Almost every ingredient is placed on a pizza. Pepperoni and sardines grilled chicken and pineapple, each pizza is like a unique work of art. Each cake is a different shape and size. There are all thin cupcakes, deep plate of cakes, and in between. There are different cheese and tomato sauce, cakes, or even completely different base of the pie.

I grew up in a suburb of Washington, DC, not so much pizza choice. Domino and Pizza Hut are ordered once a week. But when I arrived in New York in 2002, I was pushed into a whole new world of pizza.

Live at New York University dorm Washington Square Park, I quickly developed a loyalty to my local pizzeria. I could barely go a block without a deal - many of them who claim to offer the best slice in town. Joe is a good piece, but it is not just food. Go where there is a risk. This is an old friend with each other, new friends collide. They could not help you notice around you held in the hustle and bustle - but feeling satisfied when you eat a delicious piece of their first bite.

Five minutes walk from my dorm, there are dozens of pizzerias, I would like to try. I fell in love with many people, including pizza stands

He opened my eyes for another world pizza - upscale cake. I always think that a piece of New York is in a carton - aims to bite you on the way between the tunnel a short night. But I arrived soon, many cities

do not serve the best pizza in slices and eat their pizza requires a lot of patience and your custom cakes ready.

With my love for pizza deeper and deeper the lines will be extended by a few hours, which people know because he gave each one a pie his unmatched attention. He loves to know who to serve before each pizza. I saw him make a cake, as an artist watch a painting - slow motion. He uses a manual grinder for the cheese and gently lubricates the tomato sauce on the dough.

In spring 2004 then went to Italy, I spent a semester in Florence. At that time I am not a great gourmet, so I follow my place seldom to eat. Today, however, when I want to come back, I will travel all the food choices. Although Florence is a very American city, my apartment is a 20 minute walk from the city center. One night, when I explored the area around our apartment, my roommate and I were in a hidden side street found a small cave restaurant. The whole place was not a single Englishman, there is no English version of the menu. Although I do not know what the name of this place is, I know how to get back to get there one day. The pizza is big, but too thin, everyone needs to own. Your cake is more like a puddle in the street than a geometric shape. I went there a dozen times, I never looked the same pizza. I keep this place a lot - if it is still there, what it is actually when all the other tourists discover it all. But most importantly, I am very disappointed, I can not tell people how to go to Florence to find it. I need to go back to this pizzeria.

Back from Italy, I moved to the east side of Manhattan, I inherited a new set of local pizza shop after coming. Pizza keep my diet important role and determine which only to eat, is based on where I am when I desire pizza fight.

In autumn 2006 I made my first trip, my first band in Difa La Pizza Pizza has changed my life forever. Not only is the best pizza I've ever had (and still is), but I honestly say it was the best food I've ever had. No description can meet any. This is a any New Yorker should go. I can only hope that Marco continued his delicious pies over the years. I visited a few weeks later, I dreamed pizza every night, just wish I could be back there, I am presently here.

At about the same time, I read an artichoke open. They perform what they believe is the best pizzeria all five Boroughs. No one, in the

summer I decided to form one "Club Pizza." The task is simple: every weekend we will venture into another pizzeria and try to determine what the market really have the best self-pizzas. I can not imagine finding a better place in Brooklyn or Manhattan Di Fala Attila Keke. Here we go:

Brooklyn: Our first trip was in Brooklyn Avenue in Prospect Heights Franny. Their cakes are slightly overrated (and we go the most places), instead of my favorite stuff. But they are delicious. I have tomatoes and buffalo cheesecakes. Not the best in Brooklyn, but a nice restaurant in a lovely community, it is worth a try.

Some days I sat Grimaldi time, another time, I have hundreds of people to wait outside in the cold. When you are in there, the best view of the happening in the bath line, was placed next to the steinofen, where the cake is removed, placed in a bowl, and placed on a table nearby, as the steam continues to rise. Pizza thin enough, two people can separate a large cake. In fact, orders \$ 2 patty is not very economical.

There is no better place than the digging Grimaldi Brooklyn Heights Promenade with views of Lower Manhattan. It is the only place in the city, I can be sure to at least find a bride and groom photographing every time I was there. In a weekend afternoon, the common five or six pairs of wedding photos. Back on the bridge, a feeling content, satisfied, complete, [insert here a positive feeling]. There is very little experience can combat this.

In spring 2007, I discover best pizza, from British expat to Algarve in Iberia. Perfect cheese with amazing crisp crust. Truly very little experience can combat this.

Every day of the week, at any time of the day, the pizza will satisfy my hunger. It's like the air my lungs, I could not live things. I like to eat all the food, the pizza is my favorite.

Typically, my hunger in the air, as if I never ate a week. I feel like a survivor of a man where he was a long, dreary day ending without a meal. As a marathon runner every desperate attempt to reach the finish line, I called my local pizzeria. "Hello, thank you for your call, how can I help you" friendly staff," he said in despair," I said, "Yes, I can have two medium-sized pizza, peppers, ham and jalapeños. Worker

estimates Pizza will reach within 45 minutes, but for me it feels like an eternity. It is slower to watch than Christmas. I can not reach their delicious pizzas here, I'm not always patient. Oh, timeless atmosphere 45 minutes for a sudden ending, I felt a breath of adrenaline because the driver gently knock on my doorstep. The long wait is finally over, I left the asphyxiation left and hit me deeper hunger.

[END OF KINDLE PREVIEW,
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