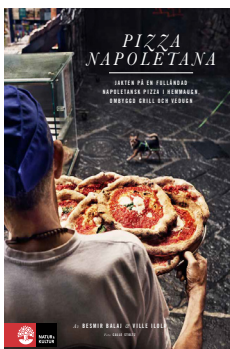


PIZZA NAPOLITANA

THE HUNT FOR THE PERFECT PIZZA



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Pizza Napolitana

Jakten på en fulländad napoletansk pizza i hemmaugn, ombyggd grill och vedugn

Ville Ilola and Besmir Balaj

180 x 240, 208 p

"When we attempted to make pizza napolitana for the first time in our own oven at Ville's place, nine years ago, we had no idea how far this passion would take us; all the pizzas we have made, all the ovens we have built, all the trips to Napoli. Everything comes down to one thing – the hunt for the perfect pizza napolitana. We have cut out absolutely everything that doesn't make our pizza better."

In broad strokes *Pizza Napolitana* is all about two vital aspects: the dough and how the pizza bakes in the oven. Our aim is to have a perfect dough. All we knew when we began was to use water, salt, yeast and flour. We have experimented until reaching the point we are at today. Aside from a good dough you need a high temperature and we've tried everything from ordinary domestic ovens to authentic Neapolitan wood-burning ovens. Our ambition with the book is to see that your blood pressure need not rise as high as ours, indeed we hope to give you all the answers, without having to bash your head against a wall in the way we have. And if two completely ordinary guys, who could barely boil a potato, can manage this then so can you."

Pizza Napolitana gives you the recipe for dough and 18 pizza recipes you will need to eat really good Neapolitan pizza. The book consists of an exhaustive technical part with a concrete summary of how to achieve an optimal dough within the limits of your oven or wood-burning stove. You will also get information and facts on what really happens with the dough, how heat affects the pizza when you bake it and other underlying factors.



About the authors

Ville Ilola and Besmir Balaj have devoted the past nine years to Neapolitan pizza. In the spring of 2014 they opened the pizzeria Lilla Napoli in an abandoned parking lot in Falkenberg. Until that time Ville had worked with installing suntraps and Besmir laid tiles. Every day after work they met up and baked pizza, experimenting with dough, making their own mozzarella and went on regular research trips to Naples. Through constructive argument they the whole time arrived at new and better solutions.



BENNET AGENCY

SÖDER MÅLARSTRAND 21
118 20 STOCKHOLM
SWEDEN

MOBILE: +46 704 67 42 70

WWW.BENNETAGENCY.COM

