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Pizza Camp: Recipes From Pizzeria Beddia



Synopsis

Pizza Camp is the ultimate guide to achieving pizza nirvana at home, from the chef who is making what Bon Appetit magazine calls “the best pizza in America.” Joe Beddia’s pizza is old school—it’s all about the dough, the sauce, and the cheese. And after perfecting his pie-making craft at Pizzeria Beddia in Philadelphia, he’s offering his methods and recipes in a cookbook that’s anything but old school. Beginning with DOUGH, SAUCE, CHEESE, and BAKING basics, Beddia takes you through the pizza-making process, teaching the foundation for making perfectly crisp, satisfyingly chewy, dangerously addictive pies at home. With more than fifty iconic and new recipes, Pizza Camp delivers everything you’ll need to make unforgettable and inventive pizza, stromboli, hoagies, and more, with plenty of vegetarian options (because even the most die-hard pizza lovers can’t eat pizza every day). In this book you will find pizza combinations that have gained his pizzeria a cult following, alongside brand new recipes like: --Bintje Potato with Cream and Rosemary --Collard Greens with Bacon and Cream --Roasted Corn with Heirloom Cherry Tomato and Basil --Breakfast Pizza with Cream, Spinach, Bacon, and Eggs Designed by Walter Green, art director of Lucky Peach, and packed with drawings, neighborhood photos, and lots of humor, Pizza Camp is a novel approach to homemade pizza.

Book Information

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Customer Reviews

“I will never forgive my parents for not sending me to Pizza Camp.” (Jimmy Kimmel, comedian / pizza eater) “Joe Beddia is plowing a wonderfully irreverent path in food,

a path illogically anchored in a reverence for quality and technique, but matched with a completely punk DIY ethos. This book is a map of his mind, a mind you should read into. — Pizza Camp — is ahead of its time. — (Hugh Acheson, James Beard Award — œwinning chef and author) — “Never — have I encountered an individual so singularly focused on his craft. — Joe Beddia is hilarious, intelligent, and lovingly produces — the best pizza in the f*cking universe. — (Michael Solomonov, James Beard Award — œwinning chef and author) — “Not all pizzas go to heaven, but there is definitely a puffy cloud waiting for St. Joe Beddia — „cs work. — (Chris Bianco, James Beard Award — œwinning chef and author)

Joe Beddia is the chef-owner of Pizzeria Beddia, named the best pizza in America by Bon Appétit. He lives in Philadelphia.

I know a lot of people buy pizza dough books thinking they're going to be thrown the keys to the author's pizza making kingdom. The truth is, your home oven is not what they're cooking on at their shop, and this is the big limiting factor. How does an author take the pizza they're known for and acclimate it for the home oven? Often times you'll see people complain that the author doesn't use Active Dry Yeast or sugar at their shop. That the they are somehow trying to pull a "bait and switch" on the people that buy the book. The truth is, ADY can be found at any grocery store around the country. The sugar helps fuel the yeast and also aids in browning of the dough. They are simply trying to help the reader achieve a pizza closely approximating a pie like they would find in their shop, while still being able to find common ingredients. I'll list the CONS of this book first: -Provided you work during typical work hours this is a dough you will only realistically be able to cook on the weekends (unless you want to eat after 9 or 10 on the weeknights). Joe's recipe calls for mixing and then a 24 hour fermentation in the fridge. THEN the dough is taken out of the fridge and rises for four hours. If you take it out at 6pm you're not cooking until 10pm. I got around this by making the exact dough, but substituting the ADY and sugar with 0.6% (that's 6/10ths of one percent) of sourdough starter. 24 hour bulk ferment, 24 ball ferment and I was eating at 6:30pm two days later. -This really is not a CON as much as it is experience, the dough is 71% hydration (a pretty wet dough), this is not the easiest thing to handle or mix for that matter. In Beddia's defense, he's trying to give you the same type of dough experience you get at his shop in Fishtown. Hey, you asked for it. -The mixing instructions are not what I would consider "descriptive", BUT he does a pretty good job with pictures. You can buy all the books you want but the only way I TRULY learned was by

doing it myself and experimenting. A book will never teach you that. Make pizza dough.....lots of it. Learn from your mistakes. Too many people give up after a few times. Stick with it, you'll get better (if you want to).-There was a strange mix of measuring ingredients with weight and volume (220g of low moisture mozzarella, 3 Tablespoons of hard cheese). I know all hard cheeses don't weigh the same, but they're all pretty close.-Recipes are made for 14-16" diameter pies. My oven only fits 14" and this is still a VERY difficult task to launch a 14" pie on a 14" surface while on your hands and knees in front of the kitchen oven. I would suggest cutting the recipes in half and make 12" pies.PROS-The book is FILLED with topping ideas, particularly the cream bases. There are a lot of really solid combinations that I haven't seen elsewhere.-I think it's great whenever a chef or pizzaiolo share their brand of ingredients they use. Jersey Fresh Tomatoes and California Olive Ranch are two things we already found to be of very good quality, and Joe called those out.-I've heard many complain about the language. I suppose it's a personal preference - I liked the irreverent discourse. Some take offense. YMMV.-With the previously mentioned mods to the dough recipe, it truly is (I think) a damn close approximation of what the author was shooting for. The dough came out a crunchy on the outside and tender on the inside.SUMMARYI have a "go to" neapolitan dough I use in my pizza oven in the back yard. Joe Beddia's recipe is my new non-neapolitan dough "go to". It's that good. What YOU need to do is figure out how you can make this work in your schedule, with your oven, to your tastes. For 15 bucks this book is a steal. Joe shares a lot of little gems in this thing, and if his writing style is not your cup of tea - try and look past it. There is a lot of gold in here if you pay attention, the pictures below prove it.

Best book ever!A must for every cookbook shelf!

In Joe's words - "it's just pizza

If you love Philly and/or have eaten at Pizzeria Beddia and love both, this book is a must. The book is straight from the heart of the chef, who explains his life story and his extensive love for pizza, art, wine, and Philly. He is a quirky guy and a little x-rated at parts, but highly entertaining. The photographs are beautiful and inspiring as well. Great and fun book!

My son purchased this book. He loves to cook and loves to create pizza master pieces. He was very happy with this book.

Great pictures and quirky stories!

Recipes seem ok but the layout and design of the book is very poor. Tough to read some words due to the font choice

Beware the foul language in this otherwise awesome pizza book. Although there aren't a lot of foul words I don't think it appropriate in a cookbook, I'd expect this from a novel. That said, I love this book! I've made 4 different pizzas from this book and all have been unique and wonderfully tasty. Different sauces and toppings, how to make the dough, with step by step instructions thru out, and lots of mouthwatering pictures and stories about the pizza origins. All the sauce recipes make enough sauce for 2 large pizzas, so you may want to half the recipes there. I'm looking forward to making a lot of these pizzas.

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