



Pizza Camp: Recipes from Pizzeria Beddia

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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 D’OH, 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.

Pizza Camp: Recipes from Pizzeria Beddia Details

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Amy says

Yummy!

Elaine Fong says

Hipster pizzaiolo ditches pizza dogma to make amazing pies. Entertaining, practical, and visually appealing book. Worth reading every page.

Jim Coleman says

Yes, I did in fact read this cookbook. Maybe not every word (yet). It's a hoot.

A paean to pizza, and making top drawer stuff at home. Very interesting views on dough making (slow rise method, not hard if you're into such things, but probably a revelation if you're not), sauce making (simple, not cooked), pizza construction (when you put what on), baking (very hot oven, finished under the broiler), and finishing (a lot of stuff should only go on AFTER the pie comes out of the oven, in Joe's view).

I have used the techniques to make a great pie. The recipes themselves border on the odd, but I plan to try many. The sausage recipe is OK, but needs a little more seasoning in my view and you should probably be grinding your own (see the Charcuterie cookbook by Ruhlman/Polcyn for sausage making techniques).

Visually a very fun book. If you like making pizza, you gotta get it!

Yodamom says

Pizza Camp

The publisher sent me a revised copy with recipes so I've been working on the them. I started with the crust, if you don't have a good crust the whole pie is "blech". I make pizza from scratch every week I have a crust that I am very happy with but I know could be better, someday. This crust recipe the ingredients, the flour is different it uses bread flour, where I use unbleached all purpose. That is the only real difference ingredient wise, the other difference was the time. Mr. Beddia's crust slow rises over night in the fridge, mine sits on the counter for 2-4 hours. I made my recipe and his recipe and tested them on my regular pizza party friends. I added fresh rosemary to the dough, it's what I like. So the results were divided, 4 liked his better 3 liked mine better. His crust was a bit tougher, chewier. mine was lighter with a crunchier edge. I liked his slightly better but I am not sure it's worth taking up the fridge space over night. Below is my photo, the toppings were fresh Bella mushrooms, soyriso, onions and fresh mozzarella

I am working my way through the sauces, so far they are all very yums (technical term). I am not sold on

anchovies no matter what he says about the taste. NOPE. I think this is a good basic pizza book for the home cook, it gives you all you need to go explore the flavors that work for you.

Leigh says

The recipes and writing are good but the visual style is busy and crowded. Not a bad book but not one I'd rush out to buy either.

Chris Drew says

I am a casual cookbook fan, maybe pick up one from the library every month or two. This one is probably the most engaging and enjoyable one I have picked up all year. It is very well written, I usually skim the more memoir-y sections of cookbooks but actually got into the writing here and found it was significantly more interesting and relevant than is typical. The author clearly loves pizza and truly wants to share that love.

It starts with the basics (crust, sauce, cheese...) before getting into specific recipes.

The basics are really at the heart of good pizza, and the steps (and reasoning behind the steps and choices) are laid out in a clear easy to follow way. They are remarkably simple to follow. This crust recipe is easily the best I have used. It does need to be planned ahead, but is otherwise very simple, as is the sauce.

The specific recipes get a bit more complex, but never too bad, and with great takes on classics and new unexpected combinations.

Definitely recommend it for an insightful look into Pizza and great recipes for upping your pizza game.

Lindsay Ross-Roberts says

Nice pictures!

Marilyn Shea says

I personally feel that listing a cookbook as part of one's reading challenge goal might seem to be cheating. Does anyone really read a whole cookbook? This one, you will read and may read some of it several times. It is a beautiful book, published almost as an art book, and the feel of the pages and the excellent photographs are a joy. But the narrative that accompanies each recipe is what I love most. Joe Beddia gives his personal history, when he learned to make a recipe or what inspired him to create another, his preferences in ingredients (not just "spinach," but "the larger crinkly spinach with the roots on") and how he used extra pizza dough to make hoagies when he didn't sell all his pizzas. It has been a long time since he didn't sell all his pizzas, though, because Andrew Knowlton of Bon Appetit magazine declared Pizzeria Beddia in Philadelphia "The Best Pizza in America" in 2015. His restaurant has no tables or seats and the line for his pizzas goes easily around the block. I googled Pizzeria Beddia and saw an alarming story about Joe Beddia considering closing his pizza mecca. Knowlton, in his review of PB in 2015, predicted that one day, the restaurant will close. When it does, Knowlton predicted that people will walk by the storefront and say,

"There lived a pizza master."

Caitlin says

A mouth watering read. And gracious of him to include so many pizza place shout outs that aren't merely his own.

Patricia says

I loved Joe Beddia's story - I admire his vision, and he's an engaging, down-to-earth, unpretentious writer as well. For those offended by f-bombs, please skim because he is indeed colorful. The recipes are worth it. Follow everything to a T and you won't be disappointed. A word to the wise: Calculate at least 27 hours prior to your eating time to enjoy. The process is complex, but your curst will come out dynamite. I loved the process behind this. A very fun cookbook for pizza lovers alike, this cookbook will help make pizza making a spiritual experience for you.

Kim says

These recipes look amazing! And for a cookbook there's a lot of language...nonetheless I'm making this pizza next week

Patrick Brown says

This book is the book if you want to make pizza. If you don't...wait, what?

Jordan says

There is a lot of passion, experience, and attention to detail that went into the making of these pizza recipes. I really like the results I've seen from his sauce technique.

Jessica says

I've been in awe of Beddia pizza for some years now so I was incredibly excited when I found out he was going to share his secrets in a book. I wasn't disappointed!

Instructions are easy to follow and produce amazing results. The overnight rise is essential for full flavor but if I'm being honest, I usually only manage about a 2-hour rise given my poor advanced planning skills and it's still delicious dough.

What's funny is that the recipe that has blown me away more than any is his "spring cream" and variations for a white pizza. It is probably one of the most delicious things I've eaten on a pizza and it maintains a light touch without all the usual heaviness of most white pizzas.

The book is also a bit of a love letter to Philly and that certainly gives it a character that I don't ordinarily expect from a cookbook.

Beginners and seasoned pizza makers should both get something out of Pizza Camp.

Bill Marsano says

By Bill Marsano, from a pre-publication copy. There are all kinds of camps for adults these days. Basketball camps, fishing camps, baseball camps, bridge camps for card players. Somebody forgot to accommodate that band of obsessives known as amateur home pizza chefs—no camp for them! Well, here is Joe Beddia with a pizza camp in the form of a handsomely photographed 8"x10" book. Beddia is the owner, founder, creator of Pizzeria Beddia in Philadelphia, and there are those with credentials who say and even shout it is one of the best pizzerias in the country. Beddia has assistant in his shop, but he boasts that he makes every pizza himself, and he is clearly a 'pizzaiolo' who has studied his craft and mastered it. The best thing he does in this book is liberate that small but fanatical band of pizza-lovers who drive themselves crazy trying to make the own pizzas at home. No, he says, you don't have to have 00 Italian flour; all-purpose will be fine; no, you don't need mozzarella di bufala if you can get a good, fresh, locally made 'mozz'. (He myself uses a local aged gouda!) Yes, you can use canned tomatoes—just try several brands and use those that taste freshest—and crush them in by hand or in a food mill, not a food processor. If you can't get a pizza stone, use quarry tiles from the local building supply (an 800° oven is not necessary). Apply a dusting of Parmigiano-Reggiano cheese after the pie comes out of the oven, not before, and it's OK to use pecorino instead. Those and his handful of other tips are really all you need, 'but wait—there's more!' as they say on TV. Recipes include pizzas with asparagus, cream, onion and lemon; pineapple, bacon and jalapeño; roasted fennel and sausage; and more. Hoagie and Philly Cheesteak recipes are here too, along with a wealth of photos that are likely to make your stomach grumble. I'll add some tips of my own: for 'parmesan,' use only Parmigiano-Reggiano (real, imported, expensive), as there is almost no good domestic parmesan (there is one brand; I forget its name but it's certainly NOT Belgioioso). When heating the oven, give the stone or tiles an extra 30 minutes before baking a pie. Plan ahead so you can give your dough a slow, overnight rise. Now—buy the book clear the kitchen and get to work.—Bill Marsano is a veteran writer and editor and a long-time amateur pizza maker.
