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# California Pizza Kitchen Family Cookbook



## Synopsis

Bring the California Pizza Kitchen experience to your home with nearly 50 recipes and inspiring color photographs found in the California Pizza Kitchen Family Cookbook, which shows you how to make popular dishes from the restaurant known for its eclectic pizzas. Crowd-pleasing recipes that are easy to make and appeal to both adults and children include pizza like Jamaican Jerk Chicken and other favorites like Thai Crunch Salad. This book will show you how to make three kinds of pizza dough with step-by-step instructions, and it even presents ideas for create-your-own pizza parties.

## Book Information

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Average Customer Review: 4.0 out of 5 starsÂ Â See all reviewsÂ (23 customer reviews)

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## Customer Reviews

I've made the dough recipe twice, first time it came out great without me having to add much flour. The second time for some reason I had to add at least a cup more flour. My suggestion is that if you make the dough recipe, keep in mind you may need a little more flour. Also, make it ahead of time and refridgerate AT LEAST overnight, up to 3 days if possible. When I refridgerated it, it came out very tasty. When I didn't it was bland and gross. In my opinion, the Avacado Eggroll recipe and a few salad recipes are worth checking out this book alone. But if you're skeptical, do like I did and borrow it from the library (if possible) and write down those few recipes that catch your eye.

I got a chance to crack this book and it is chock full of recipes that I'm sure will taste great.

However, I bought this book looking for specific pizza recipes. California Pizza Kitchen pizzas are

something I enjoyed 20 years ago when living in San Jose, and I LOVED their pizzas. So I was quite disappointed to see there were only a few pizza recipes. Considering the name brand, and the picture on the front, one would expect it to be filled with pizza recipes. Instead there is a scan handful. So I'm disappointed.

This is a really boring book filled with recipes for food that they do not have at the restaurant. I suppose it's useful if you have kids and want them to help in the kitchen, or for kids birthday parties, but otherwise there are no useful recipes. The other two CPK books are much better and have the recipes they use at the restaurant and recipes you would actually want to try.

Used a couple of the receipts and they tasted like the restaurant. The only thing is you have to buy ingredients that you wouldn't normally cook with so unless you're planning on making it often or a lot of it, it may go to waste

This book was a gift. The core objective was to recreate CPK's pizza dough. Followed the directions to a "T". End result was a soupy gloopy mess. Only after reading the other one star review, it became clear the recipe was incorrect. The dough was off by two cups of flour. Shame on California Pizza Kitchen for their poor quality control on lack of business ethics. Stay away from this book. You will find better results online.

I have been making pizza using the thin crust recipe and the simple sauce recipe in this book and they have been outstanding. The key with any at home pizza is using a good quality pizza stone and an oven that can get high temps. I have an oven that goes to 550 and that combined with an 1 inch thick stone, this recipe works great with this setup. It is really a simple recipe and is ready in a couple of hours. The dough you can get very thin and is very flavorful. Overall, this book has lots of good pizza recipes that use a couple of different base crusts. I highly recommend this book if you want to start to make pizza at home that tastes like what you get at the restaurant.

I have always loved CPK and now I have my very own cookbook! you can also use this book to cook recipes with smaller children for home or Birthday party's. the book is easy to follow great pictures. If I had a complaint it would be more recipes from the actual menu.

I haven't tried all recipes yet. Just scan through and found out most of the recipes are simple and

instructions are easy to follow There are 4 basic sections for this book. 1/ Appertizer, salads, and panini sandwiches 2/ Specialties from menu, including chicken dishes and pizza 3/ Kids pizza party 4/ Dessert pizzas There is not many recipes for pizza section which is not what I am looking for. However these are the pizzas you see they have at restaurant. It seems the appertizer section is more interesting than the pizza section. Kid pizza party is ok. There is just a few for desert pizza.

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