

JIMMY PESTO'S



PIZZA BRAID

Jimmy Pesto

For Bob,
I bet you never got a
recipe book because
your food sucks.

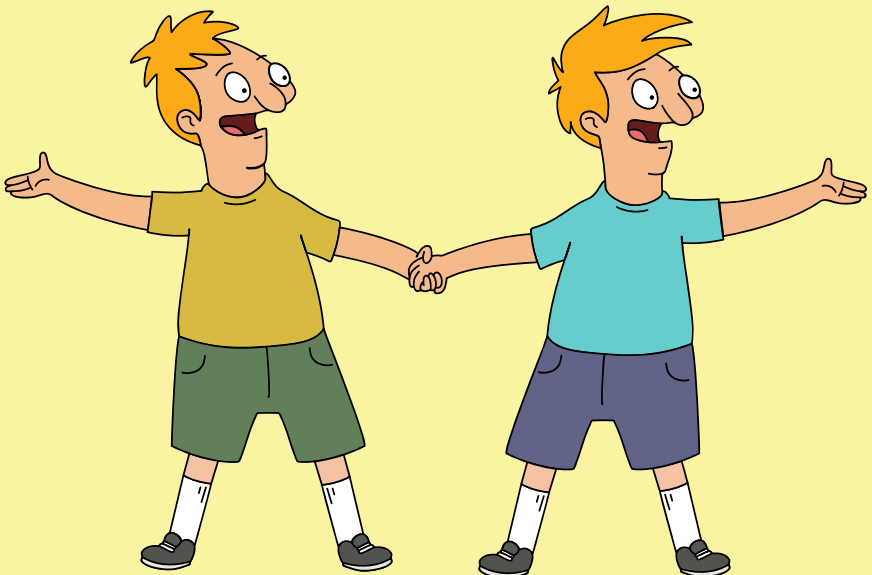
ZOOM!

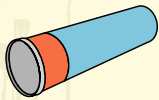


INGREDIENTS

“Andy and Ollie, pizza makers don’t hold hands.”

“These ones do!”





Canned Pizza Dough



Marinara Sauce



Shredded Cheese



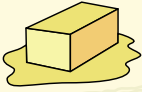
Pepperoni



Minced Garlic



Dried Oregano



Melted Butter

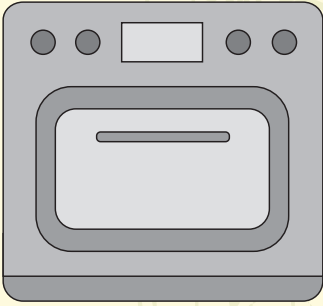


Flour

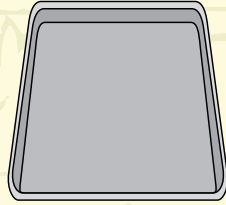
TOOLS



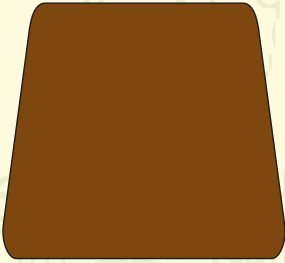
“Nice! Making a pizza braid, up top!”



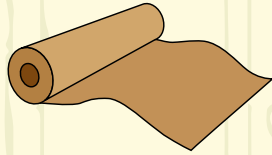
Oven



Baking Tray



Spare Surface



Parchment Paper



Knife



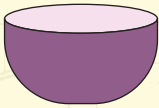
Whisk



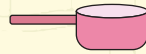
Spoon



Pastry Brush



Small Bowl



Cup



Tablespoon

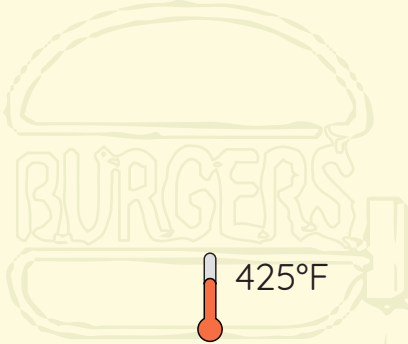


Teaspoon

INSTRUCTIONS

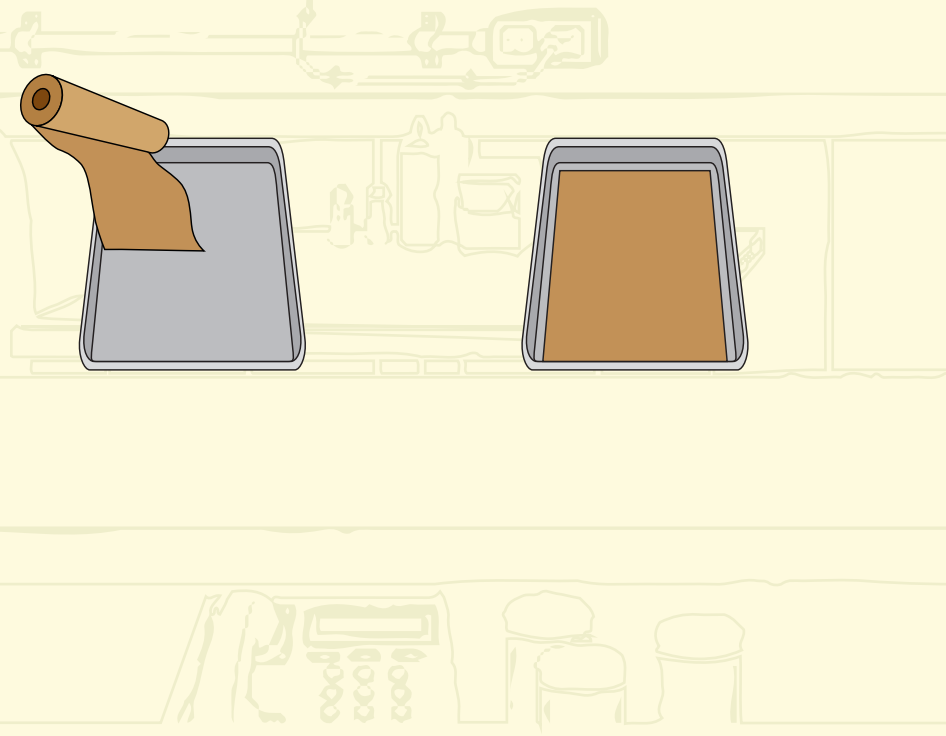
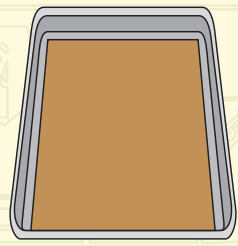
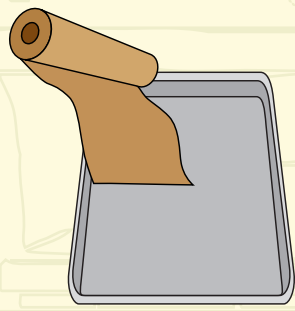
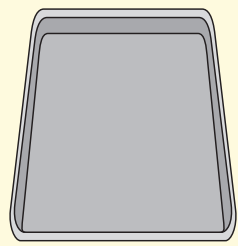
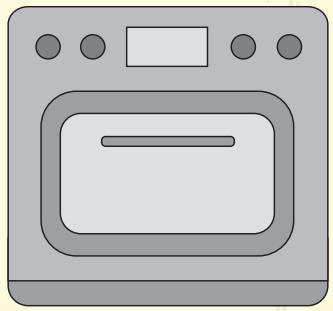


“Don't tell me not to dance while making pizza, dad!”

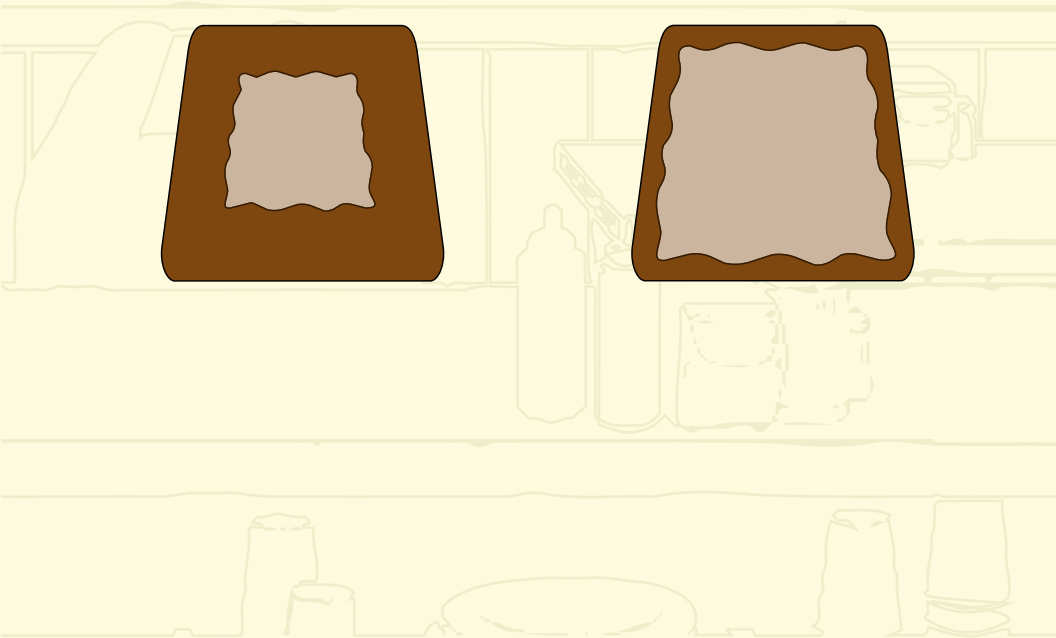
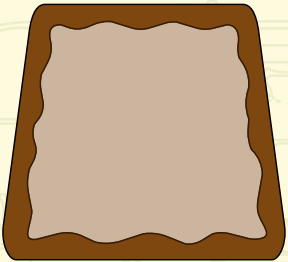
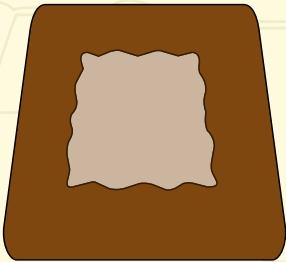
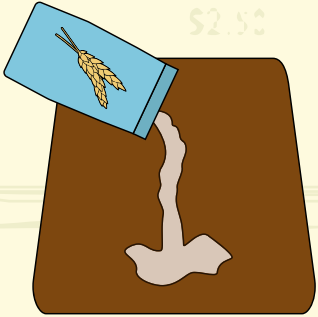
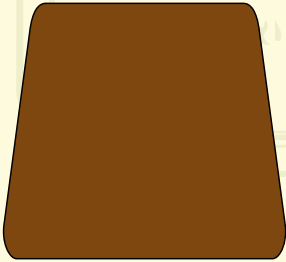


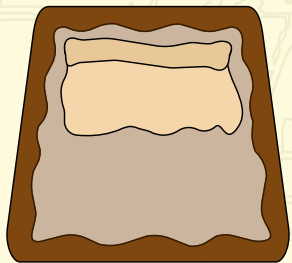
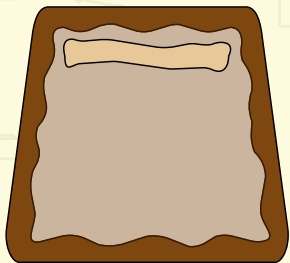
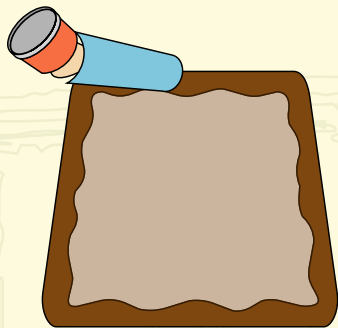
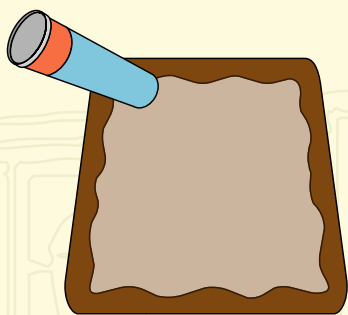
"425 degrees, that's hot."

425°F

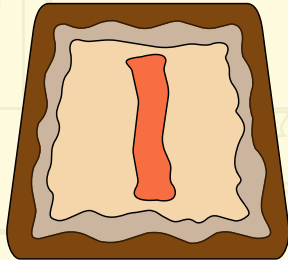
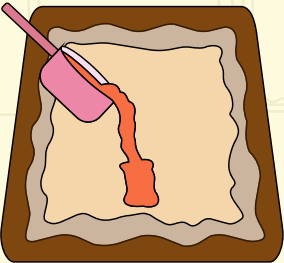
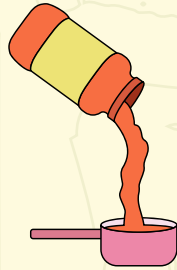
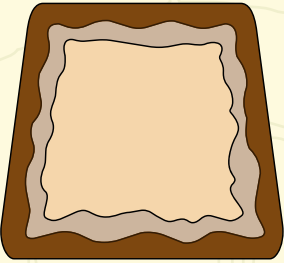


REGULAR	\$5.00
SPECIAL	\$5.95
CHEESE	ADD.50
FRIES	\$2.00
SIDE SALAD	\$2.50



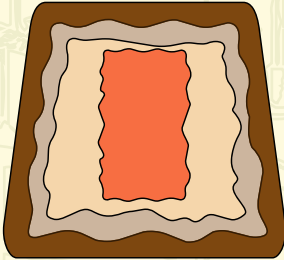
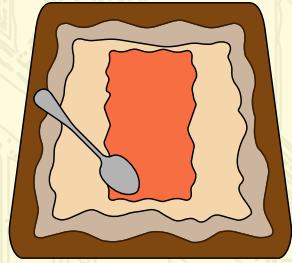
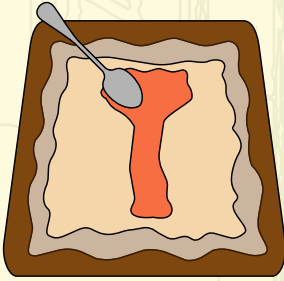


WAGSTAFF
SCHOOL



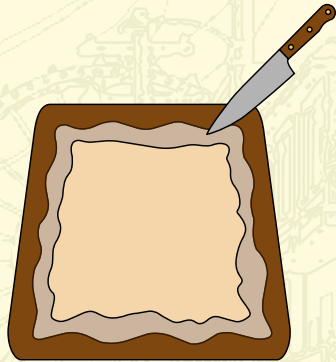
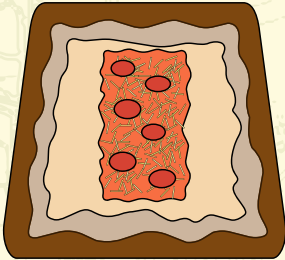
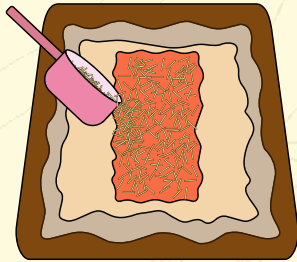


"Cool! I love to eat cold pepperoni"



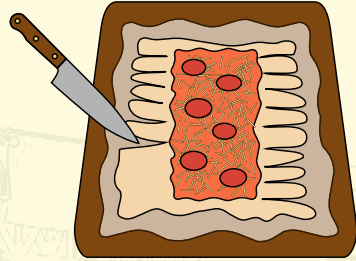
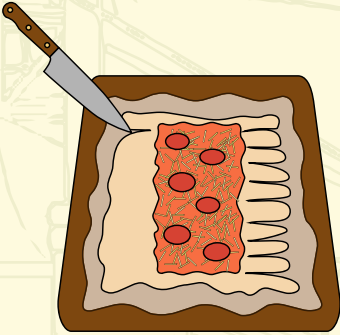
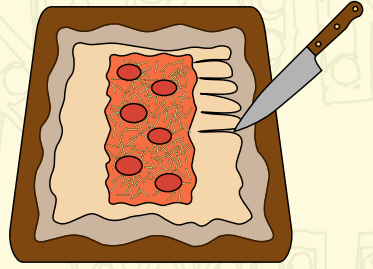
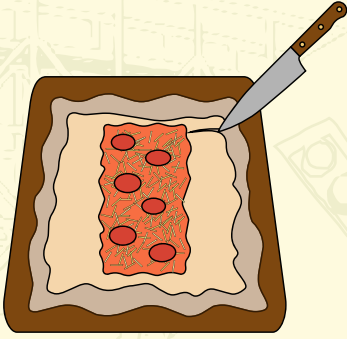
3/4th

5-7

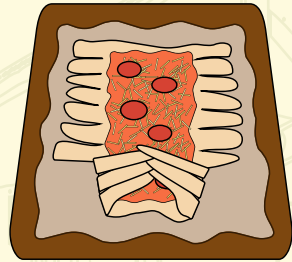
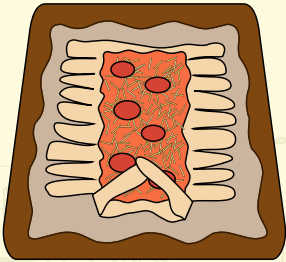
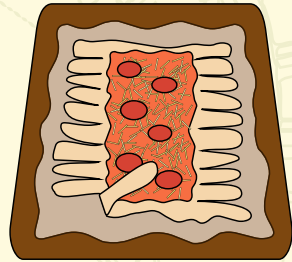
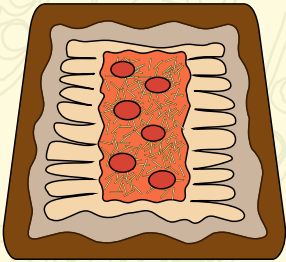


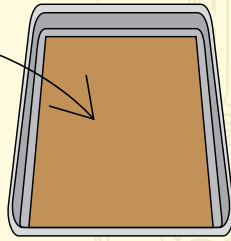
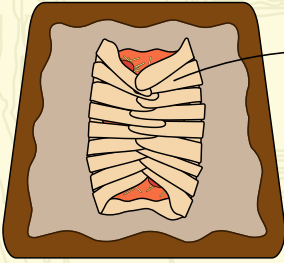
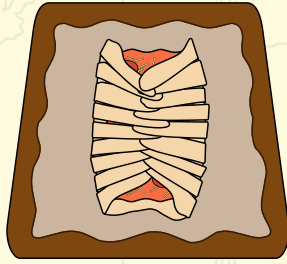
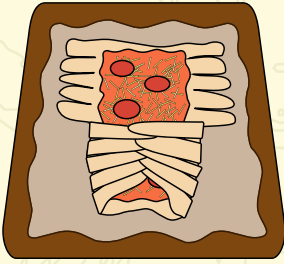
"Me too!"



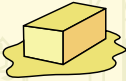
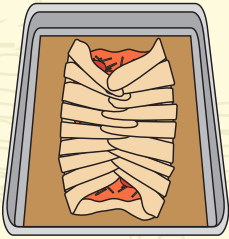


CORN! HA

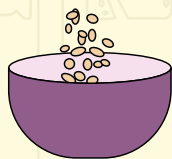


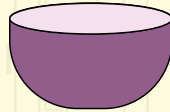
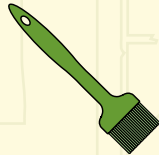
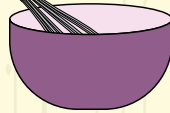
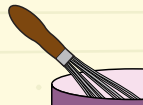
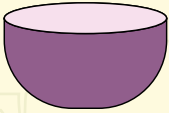


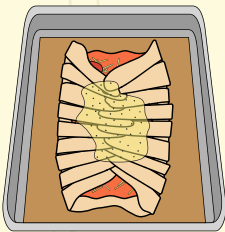
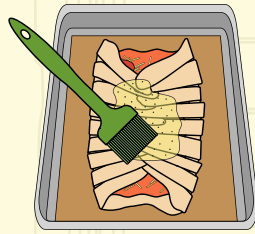
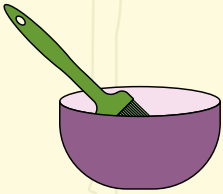
"You call that braiding? Ya right, keep trying"



Reflec





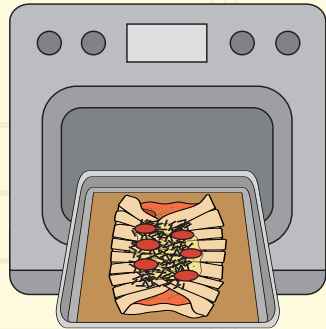
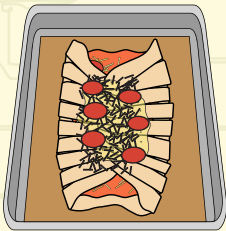
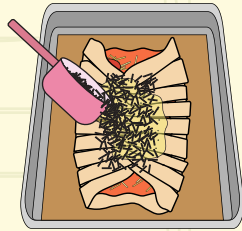


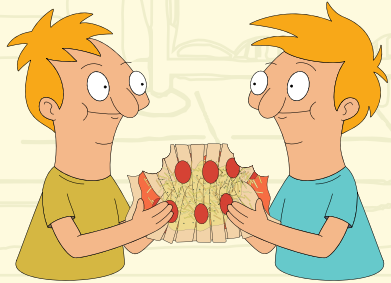
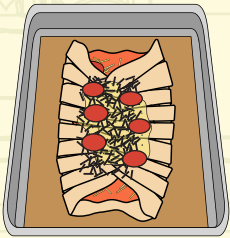
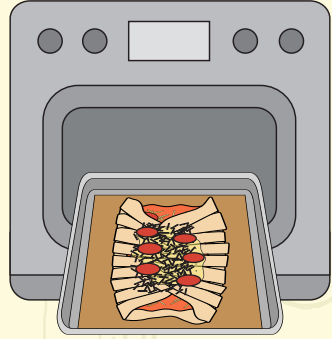
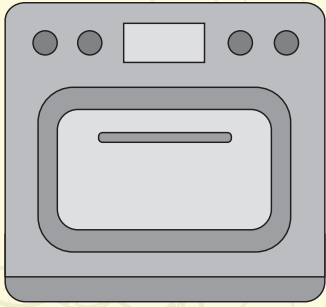
1/4th



“What makes you such an expert, Tina? You’ve only been making pizza for a day. I’ve been doing it for nine days!”

5-7



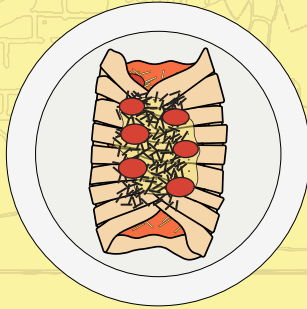


About the Author



James “Jimmy” Poplopovich Sr. better known as Jimmy Pesto, is the owner and proprietor of his Italian Restaurant, Jimmy Pesto’s Pizzeria. Jimmy is a father of 3 boys, Jimmy Pesto Jr. and twin boys, Andy & Ollie Pesto. Jimmy is handsome and highly successful in selling “authentic” Italian food and now he is a successful author as well.

Check out Jimmy Pesto’s Pizzeria on Ocean Avenue for some more delicious and “authentic” Italian food.



Do you enjoy delicious homemade pizza over some nasty garbage burgers? Then this is the perfect recipe book for you! Jimmy Pesto's Pizza Braid recipe book is all about making your own authentic Italian pizza braid. Become the pizzeria chef in your own home with Jimmy's easy-to-follow illustrated instructions and helpful tips from him and his family.

If you've enjoyed this recipe and want to try Jimmy's food in person, check out Jimmy Pesto's Pizzeria on Ocean Avenue for some more delicious and authentic Italian food.

"Jimmy Pesto's Pizza Braid is definitely unique, interesting and one of a kind just like him." -SKIP MAROOCH author of *Pakistand to Burger Stand*