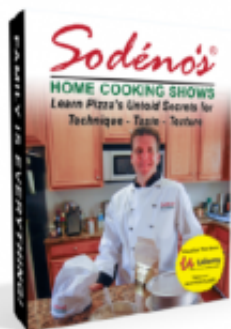


# Learn Pizza's Untold Secrets for Technique - Taste - Texture



**Brand:** Sodeno's Quality Brand

**Product Code:** SO-V1-BOOK

**Availability:** 50

**Weight:** 0.50lb

**Dimensions:** 11.00in x 8.50in x 0.25in

**Price: \$49.95**

## Short Description

If you are looking for the best Authentic Italian Pizza Recipe - look no further.

This small 71 page cookbook is PACKED with information you need to know!

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## Product Gallery

