



Cuisinart®

Pizzeria Pro
Recipe Booklet

Preparing your pizza dough

Tools for success:

- A bench scraper is helpful for dividing dough, lifting dough, and cleaning work areas.
- Digital scale to weigh ingredients
- Pizza cutter

All about flour and dough:

- For dough making, we provide recipes that use three methods: by hand, by food processor, or by stand mixer. You can prepare our dough recipes using any of the three methods.
- Bread flour or 00 flour is recommended for most pizza dough styles.
- Extra flour is essential when working with the dough and shaping pizza. It prevents dough from sticking to your hands, the work surface, and most important the pizza peel.
- Excess flour will burn on the pizza stone, so use only what is necessary to keep the dough from sticking when using the pizza peel to slide pizzas into the oven.
- In most cases, our pizza dough recipes produce doughs that are on the sticky/tacky side, quite a bit different than other types of bread doughs. This tacky consistency is what makes for the signature chewy and flavourful pizzas that bubble up while baking. Keep hands and surface lightly floured and be sure to work quickly when using these doughs to make it easier to handle.
- Remove pizza dough from the refrigerator at least 1 hour and up to 3 hours before using, as dough is easier to work with at room temperature. Always keep dough covered as it rests.
- Use floured hands when handling pizza dough. Keeping hands floured will prevent the dough from sticking to your hands and also prevent the addition of too much flour to the dough when it's being shaped. Excess flour can always be brushed off before topping.
- If dough is not spreading or stretching to the desired shape, it needs time to rest. Cover and allow it to rest for about 10 to 15 minutes and try to stretch again. Don't force a tough dough or it is likely to tear and not achieve the shape or size that is desired.

Time and temperature:

Pizza cooking time and temperatures will vary through the process. The stone continues to absorb heat as you cook more pizzas so always be aware of the cooking environment and try to get used to how your pizza cooks. Your second pizza will not cook the same as the first, but they will all be delicious when you master the process

To prepare pizza that bakes directly on the stone:

1. Prepare and have your sauce and toppings on the bench, ready to go before starting. Once dough has sufficiently rested, lightly flour work surface and place dough ball in center. We recommend 250g of dough for pizza making. 450g of dough is the maximum recommended amount per individual pizza.
2. Using two hands press the dough ball from the centre using your fingers. Pushing the dough from the middle to the outside to stretch the shape into a larger circle.



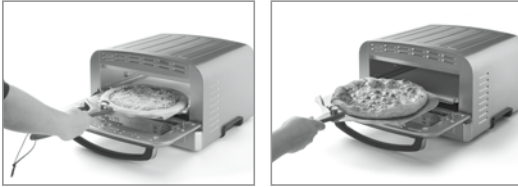
3. Flip dough at least once to prevent sticking (add additional flour as necessary) while stretching and shaping dough evenly, from the center outward.



4. Once stretched to desired size, lightly flour the pizza peel. Adding a small amount of semolina flour can also help to stop the dough from sticking
5. Place dough onto peel. Be sure that the peel is cool before adding shaped, fresh dough. Be sure the size of the dough is not larger than the peel. It is important to trim any dough that hangs over the peel.
6. Working quickly, top with sauce and desired toppings. With toppings, keep in mind that a little goes a long way. Adding too much sauce or cheese will weigh down the dough and make it difficult to slide off the pizza peel. Do not let the uncooked pizza sit on the peel for more than about 2 minutes to prevent it from sticking.



7. Confirm dough can move on peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour.
8. Open oven door and put peel into oven. Slide the pizza onto the stone with a quick yet confident forward and then backwards motion.
9. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving. Allow peel to cool before assembling the next pizza.



Preparing a pan style pizza:

We recommend using the dedicated pan with the pizza oven, although other cast iron/ carbon steel pans that fit are also suitable for usage. Do not use non-stick or coated pans in this oven. Make the pan style pizza dough (recipe page 12). The recipe makes enough dough for 1 deep-dish pizza

1. Coat the interior of the pizza pan with 3 to 4 tablespoons of olive oil, depending on the style being prepared.
2. Transfer the dough to the oiled pan and turn the dough over a few times so that it is fully coated with the olive oil.
3. Press the dough gently using your fingertips, spreading it towards the 4 sides of the pan (do not force it; it will eventually spread).
4. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and repeat this process until the dough fills the pan. This process can take up to 3 rounds (60 minutes total).
5. Once the dough fills the pan, then add desired toppings.
6. Cover loosely with plastic wrap and let rise while oven preheats.
7. Once oven is preheated, place pan in oven directly on the pizza stone.
8. When the pizza is done, remove from the oven, then slide the pizza from the pan onto a cutting board before slicing and serving.

To prepare a thin and crispy pizza:

1. Follow steps 1 to 3 in preparing pizza that bakes directly on the stone. (page 3)
2. Place stretched dough on a floured work surface. Using a rolling pin, roll dough out to a thin 30cm circle or rectangle.
3. Lightly flour the pizza peel and carefully move the rolled dough onto peel, working quickly. Top the pizza as desired.
4. Confirm dough can move on peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour.
5. Open oven door. Put peel into oven and slide the pizza onto the stone with a quick yet confident forward and then backwards motion.

6. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving.

PIZZA DOUGH MAKING TIPS

Dough Making Tips:

Yeasted pizza dough can be prepared a number of different ways. Regardless of the method you choose, follow the specific recipe for proofing instructions once the dough is made.

For all methods: If using instant yeast, the yeast can be added with the dry ingredients. Active dry yeast should be proofed first with liquid ingredients at appropriate proofing temperature (40°C).

Patience is key for a good dough the longer it can slow proof and rest in the refrigerator the longer the flavors have to develop (up to 72 hours for best results).

By hand:

Have all ingredients and tools ready. The best tools for making dough by hand are a large, wide, shallow bowl for mixing, small bowl of all-purpose or bread flour to dust hands and work surface, and a measuring cup of water. A plastic dough/bowl scraper is useful, but not necessary.

Put dry ingredients in the mixing bowl and the water/liquid in a measuring cup. First mix the dry ingredients together either with a whisk or with the bowl scraper.

Add the minimum amount of water (if there is a range given) and start to mix. If using your hands, generously coat them with flour. Once the dough comes together you can completely mix and knead it in the bowl, or transfer to a clean work surface that has then been dusted with flour.

Knead the dough on the work surface, until it springs back to the touch. Try not to add too much additional flour if it is sticking, rather just keep kneading (adding more to your hands is OK if the dough is indeed sticking to your hands). Eventually it will come together.

A good method is to pull part of the dough toward you and then fold it over itself; turn the dough 45 degrees and then repeat, repeat, repeat, until the dough is nicely springy.

Food processor:

The food processor is the tool to use to make dough quickly and easily. Since the dough is kneading at a higher speed, and therefore warming the dough up more than if prepared by hand or in the stand mixer, the perfect dough ball comes together in seconds as opposed to minutes like in the other methods.

Put the dry ingredients into the work bowl fitted with metal blade or dough blade.

Process on a low or dough speed if available. With machine running, slowly add the water/liquid through the feed tube only as fast as the dry ingredients can absorb it. If the dough seems too sticky or wet, then add additional flour 1 teaspoon at a time. Once the dough forms a ball, only knead it for an additional 45 to 60 seconds.

You can then turn it out onto a clean surface that has been lightly dusted with flour to knead a few times by hand to be sure it is a smooth ball and springs back to the touch when lightly pressed.

Stand mixer:

The stand mixer is a favourite tool of many for preparing pizza dough. It is easier to prepare larger batches than in the food processor, and it is mostly a hands-off method for those that don't want to get their hands too messy.

Fit stand mixer with dough hook. Add the liquid ingredients to the mixing bowl.

Add in the dry ingredients (that have been premixed in a separate bowl). Follow recipe whether dry ingredients are added all at once or gradually.

Once dough ball is formed, continue to knead on low speed for 10 minutes.

Topping tips:

When preparing fresh pizzas, don't use too much sauce or overload the toppings. Adding too much sauce will make the dough gummy after being cooked and can make it more difficult to remove from the peel when sliding into the oven.

For Neapolitan-style pizzas, we recommend about 3 tablespoons of pizza sauce if making a red pizza. For New York and thin and crispy styles, a bit more sauce is typical. If an extra saucy pizza is desired, it is best to parbake the crust to get a crispy bottom, then top with the desired sauce and toppings.

It is best to precook most pizza toppings. Raw ingredients have more moisture and that moisture can seep into your cooking pizza and produce an unpleasantly soggy dough. Also, because the pizza takes little time to cook, certain toppings may not finish if they are not precooked.

What to do with leftover dough:

Freezing dough saves time for the next pizza night. Prepare desired dough and allow to rise for the full amount of time directed in the recipe (prior to shaping). Divide dough into individual portions (either individual pizzas, 250g, or for pan pizzas enough to fill the full pan). Wrap well in plastic and place in the freezer. Doughs can be frozen up to 2 months.

To defrost, remove dough from the plastic and place in a bowl or on a pan and cover. Place in refrigerator overnight. Bring to room temperature for 1 to 3 hours prior to using and follow desired pizza style to prepare.

Garlic knots: Brush the pizza pan with 1 tablespoon olive oil. Divide 500g of pizza dough into equal pieces. Roll each into a rope and tie into a knot. Melt 4 tablespoons of butter with finely chopped garlic (about 4 cloves). Dip each knot into the melted garlic butter and place evenly into deep dish pizza pan. Cover with plastic and allow to rise for 30 minutes. Bake at 230°C until golden, about 15 minutes. Rotate pan halfway through baking time for the most even results.

Reheat: Reheat leftover pizza at 170°C for 5 minutes.

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Doughs

You can use the fresh prepared pizza dough your supermarket offers to save some time, but nothing compares to fresh homemade pizza dough. So give the below recipes a try!



Neapolitan Style Pizza Dough

Makes 2 pizza bases

INGREDIENTS

240ml warm water (40°C)

310g bread or 00 flour

4g instant or active dry yeast*

1½ teaspoons salt

Pinch caster sugar (optional see tip below)

METHOD

1. Put the water in the mixing bowl of a stand mixer fitted with the dough hook.
2. Add the flour, yeast, and sugar if using. Turn the stand mixer on to the lowest speed, and mix until a ball of dough forms.
3. After the mixture forms a ball, continue to knead on the lowest speed for 10 minutes.
4. Transfer the dough to a large stainless-steel bowl and cover with plastic wrap. Allow to ferment at room temperature for about 4 hours.
5. Divide the dough into two equal portions, and shape each into a smooth, rounded ball. Place the dough in a clean pan with enough room for each piece to expand without touching. Cover tightly and refrigerate for at least 24 hours and up to 3 days.
6. When ready to use, remove from the refrigerator and let sit at room temperature at least 1 hour before shaping into a crust.

Insider's tip: Although not a traditional ingredient, a pinch of sugar gives your pizza optimal "leopard spotting" when baked.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.



New York-Style Pizza Dough

Makes 2 pizza bases

The addition of oil created a nice balance between crunch and chew, both characteristics of a classic New York Pizza

INGREDIENTS

240ml warm water (40°C)

310g bread or 00 flour

1 tablespoon olive oil

4g instant or active dry yeast*

1½ teaspoons salt

1 teaspoon caster sugar or honey**

METHOD

1. Combine the water and olive oil in a liquid measuring cup.
2. Put the bread flour, salt, yeast, and sugar in the work bowl of a food processor fitted with the chopping blade. Process briefly to mix, about 10 seconds.
3. With the machine running, pour the liquid through the feed tube, only as fast as the flour will absorb it. After the mixture forms a ball, process the dough to knead for an additional 45 seconds.
4. Transfer the dough to a stainless-steel mixing bowl and cover with plastic wrap. Allow to ferment at room temperature for about 4 hours.
5. Divide the dough into two equal portions, and shape each into a smooth, rounded ball. Place the dough in a clean pan with enough room for each piece to expand without touching. Cover tightly and refrigerate for at least 24 hours and up to 3 days.
6. When ready to use, remove from the refrigerator and let sit at room temperature at least 1 hour before shaping into a crust.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water, along with the sugar, and once it gets foamy it is ready to use. All other dry ingredients can be mixed as written above.

**Honey is a great alternative to sugar in pizza dough. If using, add to the recipe with the liquid ingredients.

Thin and Crispy Pizza Dough

Makes 2 pizza bases

Rolled out thin, this dough works for any style of thin and crispy pizza.

INGREDIENTS

190ml warm water (40°C)

3 tablespoons (45ml) olive oil

310g bread or 00 flour

3g instant or active dry yeast*

1 tablespoon caster sugar

1 teaspoon salt

METHOD

1. Combine the water and olive oil in a liquid measuring cup.
2. Put the flour, sugar, salt, and yeast in the work bowl of a food processor fitted with the chopping blade. Process briefly to mix, about 10 seconds.
3. With the machine running, pour the liquid through the feed tube, only as fast as the flour will absorb it. Once the mixture forms a ball, process the dough to knead for an additional 45 seconds.
4. Transfer the dough to a stainless-steel mixing bowl and cover with plastic wrap**, or put in a resealable plastic bag. Refrigerate at least overnight and for a maximum of 3 days.
5. When ready to use, remove from the refrigerator and let sit at room temperature for at least 1 hour. Divide the dough into two equal portions, and form each into a smooth, rounded ball. Place each piece of dough into an individual bowl and cover with plastic wrap.
6. Once doubled in size, the dough is ready to use for a pizza crust.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water, along with a pinch of the sugar, and once it gets foamy, it is ready to use.

All other dry ingredients can be mixed as written above.

**For best results, an immediate overnight rest is highly recommended. However dough can be used after kneading with an hour rest at room temperature, watch as it bakes as it has a tendency to puff up with a short rest.





Deep-Dish Pan Pizza Dough

Makes dough for 1 deep-dish pizza

INGREDIENTS

400g bread or 00 flour

1½ teaspoons salt

4g instant or active dry yeast*

315ml warm water (40°C)

METHOD

1. Put the flour, salt, and yeast in a large mixing bowl. Whisk to combine. Pour the water over the dry ingredients. Using your hands or a bowl scraper, work the ingredients to form a dough. Knead a few more times, and then cover and let sit at room temperature for at least 16 or up to 24 hours.
2. Fold the dough over a few times, then use in your favorite pan pizza style recipe.

NOTE: This recipe can be made in a food processor or stand mixer.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.



Focaccia Dough

Makes dough for 1 pan focaccia

INGREDIENTS

310g bread or 00 flour

2 teaspoons salt

1 teaspoon caster sugar

4g instant or active dry yeast*

1 teaspoon olive oil

280ml warm water (40°C)

METHOD

1. Put the flour, salt, sugar, and yeast into a large mixing bowl. Whisk to combine. Pour the water over the dry ingredients. Using your hands or a bowl scraper, work the ingredients to form a dough. Knead a few more times, and then cover and let sit at room temperature for at least 2 hours or up to 12 hours.
2. Fold the dough over a few times, then use for your favourite focaccia

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.

Easy Speedy Pizza Dough

- No yeast No rise

Makes 3 thin and crispy pizza bases

This thin and crispy pizza dough recipe is perfect for impromptu pizza craving

INGREDIENTS

600g bread flour or 00 flour

360ml warm water (40°C)

30ml olive oil

1 teaspoon of salt

METHOD

1. In a large bowl, combine flour, salt and warm water.
2. Mix together with your hands for a few seconds, when the dough starts to come together add the olive oil.
3. Using your hands bring the dough together then tip it on to a lightly floured work surface. Knead for a few minutes to form a ball, the dough should be soft and smooth. Let the dough rest for about 5 minutes to relax the gluten.
4. Divide the dough into 3 balls, using a rolling pin, roll out into pizza bases until around 0.5/1 cm thick
5. Carefully transfer the pizza base to the peel and top with sauce and desired toppings. Bake for 3-5 minutes at 290°C or until the cheese is golden and the base is crispy.





Gluten-free Pizza Dough

Makes 2 pizza bases

INGREDIENTS

240ml warm water
4g instant or active dry yeast*
20ml olive oil
310g gluten free flour
1 teaspoon of salt

METHOD

1. In a liquid measuring cup, dissolve the yeast with warm water. Let stand until foamy, about 5 minutes. (Note: if the yeast does not get foamy within 10 minutes, that means that it is not active and you should toss it and start again.)
2. Place flour and salt in a bowl. Make a well in the center. Pour in the warm water/ yeast mixture and oil. Use your hands to mix until the dough comes together and is smooth. Turn out onto a lightly floured work surface and knead briefly.
3. Place dough in a lightly oiled bowl and cover with plastic wrap. Set aside in a warm place to prove for 30 minutes or until it doubles in size.
4. Turn dough out onto a lightly floured surface and knead for another 5 minutes or until smooth and elastic. Divide dough in half and roll out pizza bases to desired size and thickness. Sprinkle a little gluten free flour on the bench before rolling to prevent dough from sticking
5. Preheat pizza oven to 260°C. Carefully transfer the pizza base to the peel and top with sauce and desired toppings. Bake for 10-13 minutes or until the cheese is golden and the base is crispy

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.



Parmesan Cauliflower Crust

Makes crust for 1 pizza

This cauliflower crust is a perfect alternative for gluten-free pizza fans.

INGREDIENTS

- 1 tablespoon olive oil
- 1 head (about 500g) cauliflower, cut into 2cm florets
- 100g grated Parmesan
- $\frac{3}{4}$ cup almond flour
- 1 large egg
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper

METHOD

1. Preheat pizza oven to 260°C. Brush the pizza pan with the oil and set aside.
2. Insert the chopping blade into the work bowl of the food processor. Add the cauliflower and pulse 5 to 6 times to break up, and then process on High until finely chopped. Transfer to a microwave-safe bowl. Microwave the cauliflower until tender, about 5 minutes. Let cool for 10 minutes.
3. Once cool, transfer cauliflower to a large bowl lined with cheesecloth. Using the cheesecloth, squeeze the cauliflower to remove as much liquid as possible. (Take your time with this step—it will help ensure a crisper crust.)
4. In a medium bowl, combine the cauliflower, Parmesan, almond flour, egg, onion powder, garlic powder, oregano, salt, and pepper.
5. Transfer half of the cauliflower mixture to the oiled pizza pan. Press evenly along the bottom of the pan
6. Bake until golden-brown and slightly firm, about 18 minutes. Cool slightly.
7. This crust can now be used as a traditional pizza crust. Top with your favorite pizza toppings and return to the oven for a few minutes to finish cooking

Naan Pizza Crust

Makes dough for 2 pizzas

The main difference between traditional pizza dough and naan is that naan includes dairy, resulting in a crust with a much softer texture.

INGREDIENTS

- 125ml warm water
- 260g bread or 00 flour
- 4g instant or active dry yeast*
- 1 teaspoon caster sugar
- 180ml sour cream or Greek Yoghurt
- 2 tablespoons (30ml) extra-virgin olive oil
- 1 teaspoon salt

METHOD

1. Put the water into the bowl of a stand mixer,
2. Attach the dough hook to the mixer. Add the flour, yeast, sugar, yoghurt or cream, olive oil, and salt to the bowl. Mix on low to combine the ingredients, then increase the speed to medium and knead until smooth, about 5 minutes. The dough should be soft and spring back to the touch.
3. Cover the bowl and let dough rise in a warm, draft-free place until doubled in volume, 1 to 1½ hours. Line a large rimmed baking sheet with baking paper.
4. Transfer the dough to a lightly floured surface and punch down.
5. Divide the dough into 2 equal pieces. Roll each piece into a ball and place on the parchment-lined baking sheet. Cover with plastic wrap and let rise until doubled in size, about 45 minutes.
6. Preheat the pizza oven with the pizza stone on the rack to 260°C.
7. On a lightly floured surface, flatten each ball into 30cm rounds 0.5cm thick. Top with desired toppings and bake in the preheated pizza oven until crust is golden and crispy, about 5 minutes.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.





Sauces

You can use any prepared pizza sauce, but if you want to get creative and make your own you can start with these easy recipes.



Traditional Pizza Sauce

Makes 1.5 cup

INGREDIENTS

- 1 small onion , finely diced
- 1 tablespoon extra virgin olive oil
- 2 garlic cloves finely chopped
- 1 teaspoon dried oregano
- 1 can tinned crushed or diced tomatoes (400g)
- 1 teaspoon of salt
- ¼ teaspoon freshly ground black pepper
- Chili flakes (optional, to taste, for a spicier sauce)

METHOD

1. Add the olive oil to a medium saucepan over medium heat. When the oil shimmers across the pan add the onion. Add the garlic and oregano to the pan. Cook until onions are softened, and the garlic is fragrant.
2. Add the tomatoes to the pan with the salt. Bring to a boil and then simmer uncovered on low heat for 30 min, or until the flavour has deepened and the sauce has thickened and reduced by half.
3. Turn off the heat and let cool in the pan for 10 minutes. Stir in the black pepper and optional chili flakes. Taste and adjust seasoning accordingly. Transfer the reduced sauce to a bowl to cool before using as a pizza topping. This sauce freezes well.

NOTE: Saucing your pizza: sometimes with sauce less is more. If you over sauce the pizza it can get soggy or slip off onto your stone creating a little bit of a mess. Keep the sauce simple and centered.

No Cook Authentic Italian Pizza Sauce

Makes enough sauce for 4 pizzas

INGREDIENTS

1 can (400g) good quality tinned crushed or diced tomatoes (San Marzano DOP tomatoes are best)

1 tablespoon olive oil

1 tablespoon of salt

1 garlic clove (optional)

4-5 fresh basil leaves

1 tablespoon of fresh oregano

METHOD

1. Place all the ingredients in a bowl.
2. Using a stick blender or a food processor, puree the ingredients just until the sauce is mixed thoroughly but still coarse (you don't want a smooth texture like passata).
3. Taste, adjust the seasoning, your sauce is ready to be used on your pizza bases.

Use immediately, alternatively store in an airtight container in the refrigerator for up to 4 days or can freeze and store for later

Note: Quality tinned tomatoes are key to this sauce.





Pistachio-Rocket Pesto

Makes about 2 cups

INGREDIENTS

- 30g Parmesan, cut into 0.5 cm cubes
- 80g lightly shelled, salted pistachios
- 2 garlic cloves, peeled
- 40g baby rocket
- 1 tablespoon fresh lemon juice
- 1 teaspoon grated lemon zest
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 60ml olive oil; more as needed

METHOD

1. Insert the chopping blade in the work bowl of a food processor. Add the cheese, nuts, and garlic, and process on High until roughly chopped, about 10 seconds.
2. Add the rocket, lemon juice, lemon zest, salt, and pepper; pulse 10 to 15 times to chop. With the machine running, add the olive oil in a slow, steady stream through the feed tube, processing to combine and form an emulsion, about 1 minute. Scrape down the sides of the work bowl. For a thinner pesto, process with additional oil or water.
3. Transfer the pesto to a glass jar or airtight container; tap to remove air bubbles and even out the surface. Cover the surface directly with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen for up to 2 months.



Pizza Menu



Classic Neapolitan Margherita Pizza

Makes 1 pizza

INGREDIENTS

- 250g Neapolitan Style Pizza dough (recipe p.9)
- 2 tablespoons No cook pizza sauce (recipe p. 20)
- 85g fresh mozzarella, sliced about 0.5cm thick
- 3 basil leaves
- 2 teaspoons grated Parmesan
- Extra-virgin olive oil for drizzling

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Stretch the pizza dough out to a 30cm round.
3. Transfer the dough to the pizza peel generously dusted with flour.
4. Spread the sauce evenly around the center of the dough, leaving a 2cm border.
5. Scatter the mozzarella over the sauce.
6. Gently shake pizza on peel to make sure it's not sticking. If the dough sticks anywhere, gently lift the dough and spread additional flour underneath.
7. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
8. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Garnish with the Parmesan, basil, and olive oil. Slice and serve.

Four-Cheese Pizza with Roasted Tomatoes

Makes one pizza

INGREDIENTS

1 tablespoon olive oil

10 cherry tomatoes

250g prepared pizza dough (we recommend Neapolitan style - page 9 or New York-style - page 10), room temperature for at least 1 hour

Bread of 00 flour, for dusting

60g ricotta cheese

60g shredded mozzarella

60g shredded fontina (or provolone as an alternative)

20g grated Parmesan

1 teaspoon fresh oregano, for garnish

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Heat the oil in a medium frypan over medium-high heat. Add the tomatoes and cook, stirring them around the pan, until they blister and the skins begin to burst. Remove the pan from the heat and set aside.
3. Stretch the pizza dough out to a 30cm round.
4. Transfer the dough to a pizza peel generously dusted with flour.
5. Spread the ricotta evenly around the center of the pizza dough, leaving a 2cm border.
6. Sprinkle the mozzarella and fontina (or provolone) over the ricotta, followed by the tomatoes.
7. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.
8. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
9. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Garnish with the Parmesan and fresh oregano. Slice and serve.





Pistachio-Rocket Pesto, Prosciutto, and Burrata Pizza

Makes 1 pizza

INGREDIENTS

250g prepared pizza dough (we recommend Neapolitan style [page 10] or New York-style page 10), room temperature for at least 1 hour

Bread or 00 flour, for dusting

⅓ cup Pistachio-Rocket Pesto (page 19)

20g rocket

110g burrata

2 slices prosciutto

2 teaspoons honey

Extra-virgin olive oil, for drizzling

Flaky sea salt, for garnish

Freshly ground black pepper, for garnish

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Stretch the pizza dough out to a 30cm round.
3. Transfer the dough to a pizza peel generously dusted with flour.
4. Spread the pesto evenly around the center of the pizza dough, leaving a 2cm border.
5. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.
6. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
7. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Top with the rocket. Tear the burrata and place the pieces over the rocket, followed by the prosciutto. Garnish with the honey, olive oil, flaky sea salt, and black pepper. Slice and serve.



Pizza Bianca with Italian Sausage and Broccoli

Makes one pizza

INGREDIENTS

250g prepared pizza dough (any preferred style), room temperature for at least 1 hour

Bread or 00 flour, for dusting

75g ricotta

130g shredded mozzarella

1 Italian pork sausage, skinned and cooked

4 to 5 stalks broccoli cut into pieces and blanched

½ lemon

Extra-virgin olive oil, for drizzling

Flaky sea salt, for garnish

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Stretch the pizza dough out to a 30cm round.
3. Transfer the dough to a pizza peel generously dusted with flour.
4. Spread the ricotta evenly around the center of the dough, leaving a 2cm border.
5. Sprinkle the mozzarella over the ricotta, followed by the sausage and broccoli.
6. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.
7. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
8. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Squeeze the lemon over the pizza. Garnish with olive oil, and flaky sea salt. Slice and serve.

Potato, Sausage, and Rosemary Pizza

Makes one pizza

INGREDIENTS

250g prepared pizza dough (any preferred style), room temperature for at least 1 hour

Bread or 00 flour, for dusting

200g shredded fontina (or mozzarella), divided

170g thinly sliced yellow potatoes

1 tablespoon olive oil

¼ teaspoon salt

1 Italian pork sausage, skinned and cooked

1 teaspoon fresh rosemary, chopped

1 tablespoon grated Parmesan

Extra-virgin olive oil, for drizzling

Flaky sea salt, for garnish

Freshly ground black pepper, for garnish

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Stretch the pizza dough out to a 30cm round.
3. Transfer the dough to a pizza peel generously dusted with flour.
4. Scatter half of the fontina over the dough.
5. Lay the potato slices over the fontina, covering the first layer of cheese. Brush the potatoes with the olive oil, then season with salt.
6. Scatter the remaining cheese and then the sausage over the potatoes. Sprinkle with the rosemary.
7. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.
8. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Garnish with the Parmesan, extra-virgin olive oil, flaky sea salt, and black pepper. Slice and serve.

Note: Try this pizza with a cracked egg on top for a breakfast pizza!





Cauliflower Pizza with Brussels Sprouts, Bacon, and Shaved Parmesan

Makes 1 pan pizza

INGREDIENTS

- 1 tablespoon balsamic vinegar
- 1 tablespoon extra virgin olive oil
- 1teaspoon honey
- ½ teaspoon salt
- 90g brussels sprouts, thinly sliced (see note)
- 110g shredded cheddar
- ½ recipe Parmesan cauliflower crust, prebaked in the pizza pan (page 16)
- 2 tablespoons cooked bacon, chopped
- 30g shaved Parmesan
- 1 tablespoon fresh chives, sliced
- Flaky sea salt, for garnish
- Freshly ground black pepper, for garnish

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 260°C.
2. In a medium bowl, whisk together the balsamic vinegar, oil, honey, and salt. Toss the Brussels sprouts in the balsamic mixture and set aside.
3. Scatter the Cheddar over the cauliflower crust, followed by the Brussels sprouts and the bacon.
4. Set the timer for 5 minutes. Slide the pizza pan onto the pizza stone. Start the timer.
5. When the timer sounds, check the pizza. If baked to desired doneness, remove the pan from the oven, or bake for about 1 more minute. Let cool for 2 minutes on a cooling rack and then remove from the pan.
6. Garnish with the Parmesan, chives, flaky sea salt, and black pepper before slicing and serving.

Note: Use a food processor or mandoline for thin Brussel sprouts slices.



Rosemary Focaccia

Makes one pan of focaccia

INGREDIENTS

1 recipe Focaccia Dough (page 13), rested for 2 hours (not overnight)

50ml extra-virgin olive oil, divided

1 tablespoon chopped rosemary

1 teaspoon salt

METHOD

1. Follow the process for preparing the focaccia dough. Once sufficiently rested, proceed with the following steps.
2. Coat the interior of the pizza pan with 2 tablespoons of the olive oil.
3. Transfer the dough to the oiled pan and turn it over a few times so that it is fully coated with the olive oil.
4. Using your fingertips, make indentations in the dough without fully pushing through, being sure to cover the entire surface. While making the indentations, gently press the dough toward the sides of the pan (do not force it-it will eventually spread).
5. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and rest for 20 more minutes. Repeat this process until the dough easily covers the bottom of the pan. This process can take up to 3 rounds (60 minutes total).
6. Brush the dough with the remaining 2 tablespoons olive oil, and then sprinkle with the rosemary and salt.
7. Cover loosely with plastic wrap and let rise while the pizza oven is preheating.
8. Preheat the pizza oven with the pizza stone on the rack to 260°C.
9. When the oven is preheated, set the timer for 10 minutes. Uncover the pan and slide into the hot oven. Start the timer. Bake until evenly golden brown. When the timer sounds, check the focaccia. If it needs more time to reach golden brown, rotate the pan and slide it back in the oven for 1 to 5 more minutes.
10. Transfer the pan to a heat-safe rack or trivet. Allow the focaccia to cool slightly, then remove from the pan. Slice and serve.



Detroit Classic Pepperoni Pizza

Makes one pan pizza

INGREDIENTS

50ml extra-virgin olive oil

1 recipe Deep-Dish Pizza Dough (page 12)

1¼ cups Traditional Pizza Sauce (page 19), divided

225g cheese cubed

80g thinly sliced pepperoni

Pinch of salt

METHOD

1. Coat the interior of the pizza pan with the olive oil.
2. Transfer the dough to the oiled pan and turn the dough over a few times so that it is fully coated with the olive oil.
3. Using your fingertips, make indentations in the dough without fully pushing through, being sure to cover the entire surface. While making the indentations, gently press the dough toward the sides of the pan (do not force it—it will eventually spread).
4. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and rest for 20 more minutes. Repeat this process until the dough easily covers the bottom of the pan. This process can take up to 3 rounds (60 minutes total).
5. When the dough is ready, spread ½ cup of the sauce over the dough and then scatter the cubed cheese on top. Press the cheese gently into the dough without pressing it through to the bottom.
6. Cover the pan loosely with plastic wrap and let the dough rise while the pizza oven is preheating.
7. Preheat the pizza oven with the pizza stone on the rack to 290°C.
8. Once the oven is preheated, uncover the pan, top with the remaining sauce, either in traditional Detroit-style stripes or spread evenly over the dough. Set the timer for 14 minutes. Slide the pan into the oven. Start the timer and bake until the pizza is evenly brown in color. Carefully pull the pizza pan out a bit, and top evenly with the pepperoni slices. Return to the oven and cook for another 2 to 3 minutes, or until the pepperoni is curled at the edges, but not too brown, and the edges of the pizza are crispy and dark.
9. Remove from the oven and sprinkle the top with a pinch of salt. Allow to cool for a minute in the pizza pan before transferring to a cutting board. Slice and serve.

Sicilian Meatball Pizza

Makes one pan pizza

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 recipe Focaccia Dough, rested overnight (page 13)
- $\frac{3}{4}$ cup Traditional Pizza Sauce (page 19)
- 110g shredded mozzarella
- 60g ricotta
- 3 large meatballs, sliced

METHOD

1. Coat the interior of the pizza pan with the olive oil.
2. Transfer the dough to the oiled pan and turn the dough over a few times so that it is fully coated with the olive oil.
3. Using your fingertips, make indentations in the dough without fully pushing through, being sure to cover the entire surface. While making the indentations, gently press the dough toward the sides of the pan (do not force it-it will eventually spread).
4. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and rest for 20 more minutes. Repeat this process until the dough easily covers the bottom of the pan. This process can take up to 3 rounds (60 minutes total).
5. Once the dough has sufficiently rested, preheat the pizza oven with the pizza stone on the rack to 260°C. Set the timer for 5 minutes. Uncover the pan and slide into the oven. Start the timer. After 5 minutes, slide the pan out of the oven and cover the parbaked crust with the sauce, and then scatter the mozzarella over the sauce. Dollop with the ricotta, and then put the meatball slices on top.
6. Set the timer for 10 minutes. Return the pizza to the oven. Start the timer. Cook until the edges are nicely browned and crispy and the cheese is bubbling.
7. Remove from the oven and allow to cool for a minute in the pizza pan before transferring to a cutting board. Slice and serve.





Spinach and Mushroom Calzone

Makes 1 calzone

INGREDIENTS

250g prepared pizza dough (we recommend New York-style page 10 or Thin and Crispy - page 11)

100g sliced mushrooms

85g baby spinach leaves

4 slices salami, sliced into strips

100g shredded mozzarella

Olive oil for Brushing

METHOD

1. Shape the dough into a smooth round. Place on a lightly floured surface, and cover with plastic wrap or a damp towel while preparing the filling and preheating the oven.
2. Preheat the pizza oven with the pizza stone on the rack to 260°C.
3. Stretch the pizza dough into 20cm rounds. Place half the spinach, mushrooms, salami and cheese onto one-half of the base.
4. Brush the outer edges of the dough with water and pull the top half over to cover the filling. Using your fingers or a fork, press or crimp to seal the calzone.
5. Brush the calzone with olive oil.
6. Once the oven is preheated, set the timer for 15 minutes. Using the pizza peel, carefully transfer the calzone onto the pizza stone. Start the timer. Bake until evenly browned. Transfer the calzone to a cooling rack. Allow to cool for a few minutes before serving.



Chocolate Hazelnut Pizza with bananas

Makes one pizza

INGREDIENTS

250g prepared pizza dough (we recommend Thin and Crispy - page 11), room temperature for at least 1 hour

¼ cup chocolate hazelnut spread

Crushed pistachios for garnish

1 banana sliced

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 320°C.
2. Stretch or roll (if thin and crispy) the pizza dough to a 30cm round.
3. Transfer the dough to a pizza peel dusted with flour.
4. Spread the dough with the chocolate hazelnut spread, leaving a 2cm border, and then top evenly with the sliced banana.
5. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.
6. Set the timer for 4 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
7. Check the pizza as it bakes. Pizza is ready when crust is golden. Use the peel to remove the pizza from the oven, or bake for 1 to 2 more minutes to desired doneness. Slide the pizza onto a cutting board.
8. Scatter the pistachios evenly over the pizza. Slice and serve immediately.

Apple and walnut pizza

Makes one pizza

INGREDIENTS

250g prepared pizza dough (we recommend Thin and Crispy - page 11), room temperature for at least 1 hour

2 apples, cored, very thinly sliced (Granny Smith preferred)

75g brown sugar

2 tablespoons butter, softened

2 tablespoons flour

40g Walnuts, chopped

0.5 teaspoon ground cinnamon

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 320°C.

2. Stretch or roll (if thin and crispy) the pizza dough to a 30cm round.

3. In a small bowl, mix together the sliced apples, brown sugar, butter, flour, cinnamon and walnuts

4. Transfer the dough to a pizza peel dusted with flour.

5. Spread the dough with the apple slices in a circular single layer, leaving a 2cm border.

6. Gently shake the pizza on the peel to ensure it isn't sticking. If the dough is sticking, gently lift the dough and spread additional flour underneath.

7. Set the timer for 4 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.

8. Check the pizza as it bakes. Pizza is ready when crust is golden and apples are tender. Use the peel to remove the pizza from the oven, or bake for 1 to 2 more minutes to desired doneness. Slide the pizza onto a cutting board and service immediately with vanilla ice-cream.





Braided Cinnamon Wreath

Makes one wreath

INGREDIENTS

500g prepared pizza dough, room temperature for at least 1 hour

60g melted butter

60g brown sugar

1.5 teaspoons cinnamon

METHOD

1. Mix the brown sugar with the cinnamon
2. Sprinkle flour on working surface and roll out the dough.
3. Spread the melted butter across all the dough, then sprinkle the cinnamon and sugar mixture.
4. Roll up the dough into a long log shape. Using a sharp knife cut the log in half length-wise. Braid the two halves and make sure to keep the open layered side pointing up and out. Sprinkle flour or semolina on the pizza peel.
5. Place the braid on the pizza peel and bend it into a circular shape. Tuck one end under the other. Apply the remaining melted butter and sugar/cinnamon mix to the top.
6. Bake in the pizza oven at 230°C for 15 minutes until golden brown.