Scan to access delicious recipes to use with your Pizzeria Pro Oven

Cuisinart®

Pizzeria Pro

Indoor Pizza Oven

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IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS BEFORE USING

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

Read all instructions.

- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, or putting on or taking off parts.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not place any part of the pizza oven in water or other liquids. See instructions for cleaning.
- This appliance should not be used by or near children or individuals with certain disabilities.
- Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned or has been dropped or damaged in any way, or has been dropped in water.
- The use of accessory attachments not recommended by Cuisinart may cause personal injury or damage to the unit or accessories.
- Do not use outdoors.
- Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
- Do not place pizza oven on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use this pizza oven for anything other than its intended purpose.
- Extreme caution should be exercised when using containers constructed of materials other than metal in the oven.
- To avoid burns, use extreme caution when removing the pizza oven accessories or inserting and removing food.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this pizza oven.
- Do not place any of the following materials in the pizza oven: paper, cardboard, plastic, and similar products.
- Do not place oil or baking paper directly on the baking stone.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Oversize foods, metal foil packages, and utensils must not be inserted in the pizza oven, as they may involve a risk of fire or electric shock.
- A fire may occur if the pizza oven is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is intended for HOUSEHOLD USE ONLY and similar applications such as:
  - staff kitchen areas in shops, offices & other working environments;

- farmhouses;
- clients in hotels, motels and other residential type environments;
- bed and breakfast settings

- ⚠ This symbol means the surface of this product is hot; please be careful when touching it.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Only use baking stones that are supplied by Cuisinart**
- Do not rest anything on the door once open. Avoid cold items of food dropping onto the inside of the door.

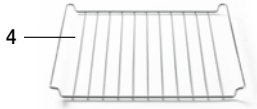
SPECIAL CORD SET INSTRUCTIONS

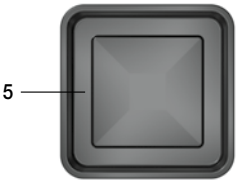
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if caution is taken in its use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

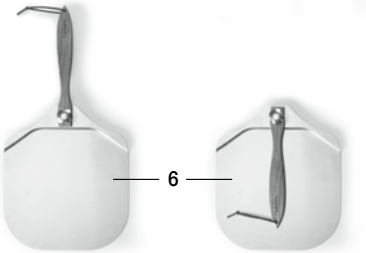
SAVE THESE INSTRUCTIONS.

FOR INDOOR USE ONLY

PARTS & FEATURES







1. **Control Panel**
   Easily adjustable temperature control, digital timer, and interior light selector.

   a. Independent Cooking Timer
   Adjust using the +/- buttons to select desired cook time. When the timer reaches 00:00, the oven will remain on so the next pizza can be cooked without interruption.

   b. TEMP READY Indicator
   Indicates the oven has reached temperature and is ready to cook

   c. POWER Indicator
   Indicates when the oven is on and remains lit while in use

   d. Temperature Dial
   Smooth-feel temperature control with selection range of 170°C to 380°C

   e. Interior Light Button
   Illuminates interior to view pizza during the cooking process

2. **Cooking Guide**
   Built-in guide with recommendations for time and temperature for different styles of pizza.

3. **Pizza Stone**
   Ideal surface for cooking Neapolitan style, New York, thin and crispy,
   and more. When using the pizza stone, **always preheat the oven with the stone in place.**

4. **Wire Rack**
   Holds the pizza stone and deep dish pan in place while in use.
   This diagram shows the proper position for the wire rack.

5. **Enamelled Deep Dish Pan**
   This 30x30x3.75cm baking pan can be used for pan pizza styles such as deep dish, Detroit style, and focaccia.

6. **Foldable Pizza Peel**
   Use the pizza peel to easily slide in and remove pizza. The handle can be rotated to rest on top of the peel for compact storage when not in use.

7. **Internal Crumb Tray (not shown)**
   This tray sits on the bottom of the oven and can be removed when the oven is fully cool by gently tilting upwards and pulling out.

8. **Active Cooling Technology (not shown)**
   Internal fans cool the exterior of the oven and internal electronics during
   and after use.

BEFORE FIRST USE

1. Remove all packing materials and labels from the inside and outside of the oven, and safely discard.
2. Place the pizza oven on a flat, level surface.
3. Move oven 5 to 10cm away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.
4. Check that the crumb tray is in place and insert the wire rack and pizza stone.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

OPERATING INSTRUCTIONS

Follow these steps for cooking operation:

1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Cuisinart® Pizzeria Pro into a 230/240V power outlet. Ensure the oven is in a well-ventilated area, as some smoke may be emitted due to high temperatures. Placing the oven under a kitchen exhaust fan is an ideal position.

2. This diagram shows the proper position for the wire rack.

   Handle the ceramic stone with care as it is fragile . Do not wash or wet the surface of the pizza stone before using.

3. Turn the dial to the desired temperature. Refer to the guide on the oven door for pizza styles on page 9. The POWER indicator light will illuminate, an audio alert will sound, and the oven will begin preheating.

4. **Preheating the oven:**

   a. The unit will automatically preheat for **approximatively 30 minutes** after the oven is turned on. The preheat time ensures the pizza stone becomes saturated with heat, which is imperative for a crisp bottom pizza crust.

   b. While the oven is preheating, assemble pizzas (see page 10).
   NOTE: Pan pizzas require significant time to put together, so they are best assembled either while the oven is preheating or even before.

   c. Once preheat is complete, an audio alert will sound and TEMP READY will illuminate. **NOTE: This oven will automatically shut off after 2 hours; an audio alert of 3 beeps will sound at this time.**

5. Using the pizza peel provided, carefully slide pizzas onto the heated pizza stone in the oven and set the timer using the + / - buttons. Press ⏲ start timer, if using. When the timer reaches 00:00, an audio alert will sound. **IMPORTANT: Please note that the end of a timer cycle does not turn off the oven.**

NOTE: When cooking at higher temperatures, closely monitor cooking progress as pizzas cook quickly. Check the pizza halfway during cooking, using the pizza peel lift and remove the pizza , turn

the pizza and place back into the oven to finish cooking for even browning

6. When pizza is ready, remove from the oven using the pizza peel and enjoy!
7. To turn off the oven at any time, move the dial to OFF Position. The POWER indicator light will go off, and an audio alert will sound.

IMPORTANT: Leave the unit plugged in after use until the fans shut off to ensure proper cooling of the oven and electronics.

NOTE: Always make sure the oven is preheated (indicated by the TEMP READY light) before cooking your pizza. This will ensure the best results for all styles of pizza. If cooking multiple styles of pizza, we suggest starting with pizzas that require a lower temperature.

If you notice pizzas coming that are slightly pale or undercooked when cooking pizzas back to back, give the oven 5-10 minutes to heat up again.

Factors like leaving the oven door open, opening the door too often or insufficiently heating the pizza stone can lead to heat loss.

PIZZA STYLES

Neapolitan 380°C, 4-5 minutes

Neapolitan pizza is often referred to as "wood-fired" pizza since it is traditionally cooked in wood-fired pizza ovens. The characteristics are the dark bottom crust, and a high and chewy outer crust. This style of pizza is all about the flavour of the dough and less about the toppings, so go light on toppings for this style of pizza. For best results, turn pizzas with peel halfway through cooking time.

Thin and crispy 320°C, 4-5 minutes

The dough is a bit sweeter and sometimes calls for more oil or other fat than traditional pizza dough. It is thin with little exterior crust.

Deep dish 290°C, 15 minutes

Deep dish pizza, considered a Chicago specialty, is traditionally prepared in a tall pan and has a thick crust filled with an ample amount of sauce, cheese, and other traditional pizza toppings. The cheese often melts over the crust and forms a crispy texture where it contacts the pan while baking.

Focaccia 260°C, 15 minutes

Focaccia is a bread enriched with olive oil. Sometimes it is just served with light toppings of herbs and salt, or maybe a little grated cheese. Other times it is twice baked, where it is first parbaked, then stuffed with cheese and fillings, then finished to make it more of a stuffed bread.

Calzone 260°C, 15 minutes

The simplest way to describe this pizzeria staple is as a stuffed pizza. Pizza dough is stretched to an oval or circle and filled with cheese, typically ricotta and mozzarella, and often a mixture of vegetables and meats. It is cooked directly on the pizza stone to ensure a crispy exterior and fast cooking.

Frozen 230°C, 10 to 20 minutes

Cook frozen pizza directly on preheated stone. Keep in mind that thicker crusts will require more time while thinner crust and personal pizzas will take less time. For best results, turn pizzas with peel

halfway through cooking time.

Gluten free 260°C, 10 to 15 minutes

Gluten-free crusts require special attention. Since the doughs are typically stickier, they are best cooked in the baking pan as opposed to directly on the pizza stone. They may need to be parbaked before topping to ensure that they are fully cooked through and can withstand the weight and moisture of toppings.

Our cooking recommendations are specifically for our gluten-free dough recipe. Gluten-free dough may be used for any pizza recipe.

Cauliflower 260°C, 4 to 5 minutes

Cauliflower crusts require special attention similar to that of gluten-free doughs. They need to be baked in the baking pan, if preparing fresh, and require the pan to be well oiled. The crust must be parbaked prior to topping.

MAKING THE PERFECT PIZZA

Pizza making takes practice–here are some key steps for success.

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. See page 13 for instructions.
- 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.

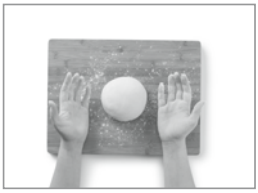
Time and temperature:

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 ready your sauce and toppings on the bench and 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 21). 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 11)
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.

Cinnamon sugar twists: Prepare the dough the same as above. Brush each knot with melted butter and then sprinkle liberally with cinnamon sugar. 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.

TIPS AND TROUBLESHOOTING

If you don't have time to prepare your own dough, pre-made dough balls can also be found in the chilled section of supermarkets. You can use the fresh prepared pizza dough your supermarket offers to save some time, but nothing compares to fresh homemade pizza dough.

My dough sticks to the peel

When shaping dough, be sure to have extra flour on hand. Lightly dust hands and work surface when shaping. Lightly dust peel, once pizza is topped, be sure it can move on the peel before attempting to slide into oven. Should any spot be stuck, lightly dust underneath with flour so that pizza moves on the peel.
Go sparingly on sauce and toppings, too much of these can cause dough to stick to the peel.
Make sure peel is completely cool before placing shaped, fresh dough. Even with flour dough can get sticky. The best ways to prevent this are by limiting the time the dough sits on the peel while you prep or wait to cook and work in cool areas as heat can speed up the sticking.

Why does my dough keep tearing and not stretching?

Dough is most workable at room temperature. If you purchased your dough at a grocery store you are going to want to leave it at room temperature for about 4 hours to get the right consistency.

Smoke is coming out of oven

This is normal during cooking due to the extreme high temperatures. To reduce this, try to limit the amount of flour used on your peel.

Fire in the oven

Small food fires in the oven are possible in some scenarios, such as when using excessive amounts of flour or oil. If this happens, ensure the oven door is closed. If the fire does not self-extinguish within 10 seconds, turn the oven off and unplug until the fire is out.

Noise is till coming from the oven after it is turned off

This is completely normal. Due to extreme temperatures this oven gets to, the fans remains on for a few minutes after cooking has finished. **Do not unplug the oven from the wall until these fans have stopped.**

My wire rack is showing some signs of discoloration

Through normal usage, some discoloration may occur on the wire rack, this is completely normal and due to the high temperatures.

CLEANING & CARE

- Before cleaning any part of the oven or removing internal accessories, be sure the exterior and interior of the oven are completely cooled.
- Always unplug the oven from the electrical outlet before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use products such as steel wool pads on the interior of the oven.

Cleaning the accessories:

- Deep dish pan, oven rack, pizza peel, and crumb tray: hand-wash in hot, sudsy water, using a nylon scouring pad or nylon brush, and thoroughly rinse. **These items are NOT dishwasher safe.**
- Pizza peel: Carefully unscrew the handle and set aside for cleaning. Wash the metal part of the peel in warm sudsy water. When the peel is dry, screw the handle back in place, making sure it's securely tightened.
- To remove crumbs, slide out the internal crumb tray and discard crumbs. Wipe clean and replace. To remove any stuck-on food, soak the tray in hot, sudsy water or use nonabrasive cleaners.

Cleaning and care of your pizza stone

- To maintain the longevity of your pizza stone, we recommend routine cleaning. Make sure the stone is completely cool before handling. For stuck-on food, use the scraper edge. Store the pizza stone in the oven when not in use.
- Never submerge the pizza stone into water. This can permanently damage or crack the pizza stone.
- Never use oil or detergent directly on the cooking stone: the pizza stone is porous and will absorb the detergents.
- Never use a knife or pizza cutter on the stone as this could damage the stone. Remove the pizza from the stone prior to cutting.
- Avoid extreme temperature change to the stone.
- The stone is fragile and can break if bumped or dropped.
- The stone is very hot during use and stays hot for a long time after use.
- Do not cool the stone with water or use it when damp.
- To clean off burned food marks, wait until the stone is cool, use two hands to carefully take it out of the oven, remove any loose or large debris,
- If your stone breaks: Turn your oven off, let it cool and unplug it before you remove the broken baking stone. Contact our Customer Service team on 1800 650 263 for Australia, or 0800 456 546 for New Zealand to order a replacement.

IMPORTANT: Never submerge the pizza stone into water. This can permanently damage or crack the pizza stone. Do not use any soap or detergent on the stone.

RECIPES

Below, you'll find below a few recipes to start to get acquainted with your Pizzeria Pro.

Scan the QR code below to access the full recipe booklet specially created for your Cuisinart Pizzeria Pro!

Scan to access your recipe book

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

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

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

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.

GLUTEN FREE

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 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.

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 is 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.

CLASSIC NEAPOLITAN MARGHARITA PIZZA

Makes 1 pizza

INGREDIENTS

1 Neapolitan Style Pizza dough (recipe p.18)

2 tablespoons No cook pizza sauce (recipe p. 24)

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.

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