

deco chef

13 INCHES • ELECTRIC

# PIZZA OVEN

RECIPE BOOK



PIZZA STONE CHART		
Ingredient	Cooking Time	Instructions
Pizza	1 min	Rotate pizza 180° halfway through cooking

## A Guide to Making Perfect Pizza

Follow these handy hints and tips to become a great pizzaiolo (pizza maker)! Discover the different types of pizza that you can create with the pizza oven, find out which equipment you should have at the ready, master the basics of making fresh pizza dough and uncover which ingredients make the best pizza toppings.

### Equipment to Consider

**Bowl:** Fresh pizza dough recipes usually feed 4 by making just less than 2.2 lb of dough. A 1 quart mixing bowl would be ideal for mixing the ingredients.

**Rolling pin:** Traditionally, fresh pizza dough is combined and stretched by hand. If you are inexperienced, a hard rolling pin, approx. 15-19 inches in length and 2-3 inches in diameter, will make a perfect substitution.

**Scales:** Digital scales are highly recommended to measure your ingredients by weight. They are inexpensive and compact for storage.

**Containers:** A wooden container should be used to prove the fresh dough balls in, as wood absorbs more moisture from fresh pizza dough than plastic does. If using a wooden container is inconvenient, a plastic container can be used with a sealed lid to provide airtight insulation.

**Thermometer:** A digital thermometer probe is highly recommended to take the temperature of the fresh pizza dough. They are accurate and simple to use. The perfect temperature for the dough to prove is 80°F.

**Spoons:** A metal spoon will be required for measuring and spreading the sauce onto the pizza base and for drizzling oil over the pizza once baked.

## Making Fresh Pizza Dough

The main ingredients you need to make basic pizza dough are water, yeast, flour and salt. In the recipe section there are ingredients for three different dough, including gluten-free dough. Making the dough the night before you want to bake your pizza is preferable, as the dough can take over 6 hours to prove. Making dough in bulk may be useful; simply freeze it once it has been made and defrost it when you want to use it. Follow these six simple steps to make fresh pizza dough.

### STEP 1: Measuring the Ingredients

Before you begin to make your fresh pizza dough, measure the ingredients by weight, not volume. A digital kitchen scale is highly recommended to accurately measure out ingredients.

### STEP 2: Mixing the Ingredients

Add the yeast to the water, allow to rest for 1 minute and then stir until dissolved. Add this wet mixture to the flour and salt and then combine with your hands, not a machine. Using your hands minimizes your washing up and creates a pizza base that feels light and crispy. Combine the ingredients together with one hand, making sure that you reach underneath the dough to mix in any loose flour. Using a pincer-like grip, squeeze the chunks of dough with your thumb and fingertips to decrease the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 15 minutes.

### STEP 3: Kneading

Lightly flour the work surface. Use your fingers and knuckles to knead the dough for approx. 15 minutes by stretching and folding it back on itself. Turn the dough 90° and repeat. If the dough is sticking to your fingers, dip them in some water.

### STEP 4: Dividing and Shaping the Dough Balls

Carefully remove the dough from the work surface, lightly flour the work surface again and place the dough on top. Use a knife to split the dough into four equal-sized portions. Roll each portion into tight balls by pinching with your forefingers and thumb and rolling the dough in your palm in a circular motion, applying gentle pressure.

## STEP 5: Allowing the Dough Balls to Prove

When allowing the dough balls to prove, they will grow in size. This is because the yeast releases CO2 bubbles within the dough. The dough should be placed into either a wooden or airtight plastic container and left at room temperature for at least 6 hours to successfully prove.

## STEP 6: Stretching the Dough into Pizza

It is advised to stretch the dough out on a well-floured, wooden chopping board, as it makes it easier to transfer the pizza onto the pizza stone when it is ready to be baked. Be sure to use enough flour to prevent the dough from sticking. Traditionally, fresh pizza dough is combined and stretched by hand. A hardwood rolling pin can also be used. Stretch the dough outwards to create a large circular base (no bigger than 12" for the pizza oven). Check that the base is of an even thickness throughout by using your fingers to remove any lumps. Pinch the dough on the outside of the circular base and roll it inwards two or three times to create a rim. The thicker the rim, the thicker your crust will be.

## Choosing Toppings

One advantage to creating a home-made pizza using the pizza oven is that you have the freedom to choose your own toppings. Listed below are the best and most popular ingredients to use when creating your perfect pizza.

**Pizza Sauce:** Typically, tomato-based sauces are used on the base of a pizza. Good-quality tomatoes are key to a rich-tasting pizza sauce. The most popular tomato sauce is passata; in the "Recipes" section, you can find a delicious passata recipe made from tomatoes, fresh basil, garlic, and red onion. This can also be bought pre-made from most supermarkets.

**Cheese:** Cheese is a common topping on most pizzas. Traditionally, mozzarella, ricotta, Parmesan and Roquefort are used but almost all cheese can help to create the perfect pizza. Try Stilton, goat cheese, feta and a variety of smoked cheeses to add different flavors.

## Topping the Pizza and Transferring it onto the Pizza Stone

When adding ingredients to your pizza base, it is advised to start with your chosen sauce, then any cheese and finally any additional toppings. Use a large spoon to pour the sauce onto the middle of the pizza base and use the back of the spoon to spread it evenly, leaving a 1 inch gap between the sauce and the rim of the pizza base; this is known as the sauce line. Add the cheese to the middle of the pizza and spread outwards using your fingers. Leave as little cheese as possible in the middle of the pizza, as the cheese will melt into the middle whilst baking in the pizza oven. Do not leave a gap between the cheese and the rim of the pizza base. Have some fun by adding the additional toppings of your choice. Be careful not to add too many toppings or to add toppings with high water content. Too many toppings can weigh down the dough when it is baking and too much moisture causes the dough to become soggy. Once you have added all of your toppings to your pizza, check that the dough is not stuck to the surface. If a wooden chopping board has been used, gently shake to check if the pizza moves freely. If the pizza sticks slightly, continue to shake until it comes loose. Transfer your pizza onto the pizza stone in the pizza oven using the pizza paddle. Exercise caution as the pizza oven, particularly the pizza stone, will be extremely hot.



# DOUGH RECIPES

These recipes can be used to create delicious classic pizzas, dessert pizzas and garlic bread. Simply choose the dough recipe you want to use and then decide on your toppings, using the recipes provided for inspiration. Enjoy!

**NOTE:** When rolling out the dough, consider the size of the pizza oven; ideally roll the dough out to a maximum of 12".

## Classic Pizza Dough

This dough is perfect for making fresh pizza from scratch. The longer you can allow the dough to prove the better, but this dough needs a minimum of approx. 6-8 hours.

### Ingredients

500 g strong white flour	15 g fine sea salt
350 g water	0.3 g instant dried yeast

### Method

Warm the water to approx. 86-95°F and dissolve the fine sea salt into it. Add the yeast, rest for 1 minute and then stir until dissolved. Add this to the flour and mix together using your hands. Using a pincer-like grip, squeeze the chunks of dough with your thumb and fingertips to reduce the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 20 minutes, then knead it on a floured surface. Place the dough into a lightly oiled bowl and cover with an airtight lid. Leave to prove for approx. 2 hours at room temperature. On a floured surface, divide the mixture and shape it into equal-sized balls. Place on a floured baking sheet, re-cover and allow to prove for approx. 6 hours.

## Quick Pizza Dough

This recipe is similar to the classic pizza dough recipe but allows less time for proving.

### Ingredients

500 g strong white flour	15 g fine sea salt
350 g water	0.3 g instant dried yeast

### Method

Warm the water to approx. 100°F and dissolve the fine sea salt into it. Add the yeast, rest for 1 minute and then stir until dissolved. Add this to the flour and mix together using your hands. Using a pincer-like grip, squeeze the chunks of dough with your thumb and fingertips to reduce the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 20 minutes, then knead it on a floured surface. Place the dough into a lightly oiled bowl and cover with an airtight lid. Leave to prove for approx. 1 ½ hours at room temperature. On a floured surface, divide the mixture and shape it into equal-sized balls. Place on a floured baking sheet, re-cover and allow to prove for approx. 4 hours.

## Gluten Free Pizza Dough

### Ingredients

500 g gluten-free flour	14 g fine sea salt
365 g water	1.5 g baking soda
45 g extra-virgin olive oil	0.5 g instant dried yeast

### Method

Warm 300g water to approx. 95°F and dissolve the salt into it. Add the yeast, let it rest for approx. 3 minutes and then stir until dissolved. Pour in the olive oil and stir. Add this to the flour and baking soda and mix together using your hands. Slowly add more water if required - the dough should be tacky but not wet. Once the dough is combined, use a pincer-like grip to squeeze the chunks of dough between your thumb and fingertips, reducing the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Let the dough rest for approx. 30-60 minutes. On a gluten free floured surface, cut the dough in 3 equal-sized balls. Wrap each dough ball in plastic and refrigerate. These dough balls will last approx. 5 days in the fridge.

# PIZZA SAUCE RECIPE

## Passata

### Ingredients

8 large tomatoes, chopped  
2 garlic cloves, peeled and chopped  
1 small red onion  
2 tbsp tomato purée  
1 tbsp olive oil  
½ tsp black pepper  
Small handful of fresh basil leaves

### Method

Gently fry the red onion in the olive oil until soft. Blend together with the tomatoes, garlic, basil and black pepper. Put the mixture into a pan and bring to a boil. Mix in the tomato purée and simmer for approx. 10-15 minutes until fully reduced; the passata should be thick enough to be spread on the pizza base. If not, continue simmering.



# PIZZA RECIPES

## Meat Pizzas

### New Yorker

### Ingredients

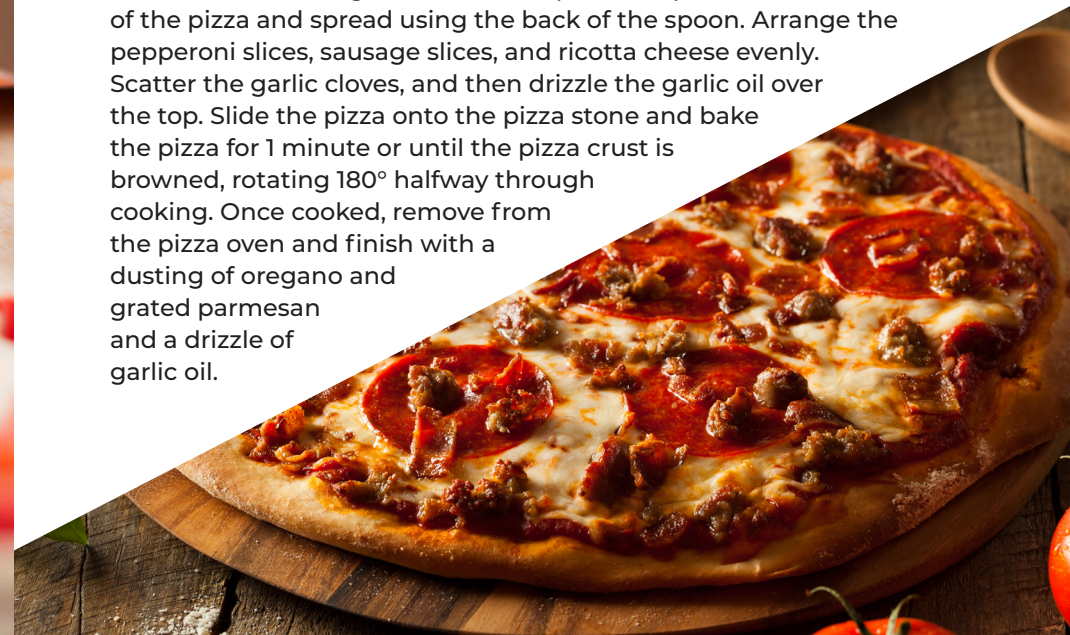
245 g tomato pizza sauce (passata)  
140 g mozzarella cheese, thinly sliced  
115 g Sicilian style sausage  
55 g ricotta cheese  
30 g pepperoni, sliced  
5 roasted garlic cloves

### For dusting:

Oil from the roasted garlic cloves  
Grated Parmesan and dried oregano

### Method

Arrange the mozzarella on top, 6 slices around the outside and 1 slice in the center, leaving a 2½" border. Spoon the passata into the middle of the pizza and spread using the back of the spoon. Arrange the pepperoni slices, sausage slices, and ricotta cheese evenly. Scatter the garlic cloves, and then drizzle the garlic oil over the top. Slide the pizza onto the pizza stone and bake the pizza for 1 minute or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven and finish with a dusting of oregano and grated parmesan and a drizzle of garlic oil.



## Pepperoni and Sausage

### Ingredients

310 g tomato pizza sauce (passata)  
285 g mozzarella cheese, shredded  
200 g sausage  
85 g sliced pepperoni

### For dusting:

Dried oregano  
Red pepper flakes  
Garlic oil

### Method

Spoon the passata onto the center of the dough and work in a circular motion outwards until even. Add the mozzarella, then the pepperoni and then the sausage, making sure that they are spread evenly over the tomato base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven and finish with a dusting of oregano and pepper flakes and a drizzle of garlic oil.

## Prosciutto and Buffalo Mozzarella

### Ingredients

50 g tomato pizza sauce (passata)  
55 g thinly sliced prosciutto  
30 g fresh buffalo mozzarella, torn into pieces  
Extra-virgin olive oil

### Method

Spread the passata onto the center of the dough and work in a circular motion outwards until even. Roughly tear the buffalo mozzarella into bite-sized pieces and scatter evenly across the base. Scatter the thinly sliced prosciutto across the base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven and drizzle oil on top to finish before serving.



## Italian Meatballs

### Ingredients

#### For the meatballs:

200 g tomato pizza sauce (passata)  
100 g beef  
100 g veal  
50 g half streaky bacon  
30 g Parmesan cheese, grated  
1 slice of white, crustless bread  
1 egg yolk  
1 garlic clove, crushed  
1 tbsp chopped flat leaf parsley  
Salt and pepper

#### For the topping:

80 g mozzarella, torn into six chunks  
4 basil leaves, torn  
1 tsp chopped parsley  
Chili oil  
Handful of parmesan cheese shavings

### Method

To make the meatballs, soak the bread in the egg yolk and mash it with a fork. In a large bowl, mix the remaining meatball ingredients together with the bread and roll into small balls. Using a large pan, heat up the passata and when summing drop the meatballs in a cook for approx. 8 minutes until the meatballs are entirely cooked. Spread the meatballs and the passata mixture onto the pizza base. Add the mozzarella and basil leaves on top. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven, sprinkle the parmesan shavings and fresh parsley on top and drizzle over the chili oil to taste.



## Fish Pizzas

### Neapolitan

#### Ingredients

4 tbsp tomato pizza sauce (passata)  
2 tbsp olive oil  
60 g mozzarella cheese  
4 basil leaves  
8 capers in salt  
1 tsp oregano  
5 olives  
4 anchovy fillets  
1 garlic clove, peeled & chopped

#### Method

Wash the salted capers and soak in water for at least 1 hour, then drain. Fry the garlic in 1 tbsp olive oil until lightly golden and stir into the passata. Spread the sauce onto the center of the dough and work in a circular motion outwards until even. Sprinkle over the oregano and remaining olive oil. Arrange the olives, capers, anchovies, and basil leaves evenly over the pizza and scatter the mozzarella cheese on top. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking.

## Vegetarian Pizzas

### Margherita

#### Ingredients

50 g tomato pizza sauce (passata)      4 basil leaves, torn  
60g mozzarella cheese, thinly sliced      1 tbsp olive oil

#### Method

Spoon the passata into the middle of the pizza and spread using the back of the spoon. Drizzle the olive oil over the top and distribute the mozzarella and basil leaves evenly. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking.



### Three Cheese

#### Ingredients

140 g cheddar cheese, shredded      ½ tsp garlic, crushed  
55 g Brie cheese      Chili flakes, for sprinkling  
30 g Gruyère cheese cold, for shaving

#### Method

Spread the cheddar cheese and garlic evenly across the pizza base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, transfer the pizza into a cutting board and arrange the brie in small slivers. Using a vegetable peeler, shear pieces of the Gruyère over the top. Finish with a pinch of chili flakes.

## Puttanesca

### Ingredients

256 g tomato pizza sauce (passata)      80 g mozzarella cheese, torn  
6-8 olives      3 basil leaves, torn  
1 chili, finely slices      ½ garlic clove, finely chopped  
2 tbsp olive oil      4 tsp salted capers  
½ tsp dried oregano      Black pepper

### Method

Soak the salted capers in water for at least 1 hour, then drain. In a saucepan, cool the garlic, chili, capers and olives in 1 tbsp olive oil, until the garlic starts to brown. Spread half the passata onto the center of the dough and work in a circular motion outwards until even. Add the mozzarella, a sprinkle of oregano and a drizzle of olive oil. Slide the pizza onto the pizza stone and bake the pizza 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven and add the pan-fried mixture and some basil to the baked pizza and finish with ground black pepper.

## Cheesy Garlic Bread

### Ingredients

Parmesan cheese, grated, to taste  
Mozzarella cheese, grated, to taste  
2 garlic cloves, crushed  
2 tbsp salted butter, softened  
Salt and pepper, to taste



### Method

Mix the garlic and butter in a bowl. Spread the butter and garlic on top of the dough, then sprinkle on the Parmesan and mozzarella cheese and season. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. Once cooked, remove from the pizza oven and season with salt and pepper before serving.

## Dessert Pizzas

### Cinnamon Roll Dessert Pizza

### Ingredients

#### For the cinnamon spread:

112 g butter, softened  
85 g brown sugar  
70 g oats  
3 tsp cinnamon

#### For the cream cheese glaze:

105 g icing sugar  
57 g cream cheese, at room temp.  
4 tbsp unsalted butter  
½ tsp vanilla extract

### Method

In a bowl, combine the butter, brown sugar, oats and cinnamon. Spread thinly on top of the pizza crust. Sprinkle with additional brown sugar if required. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180° halfway through cooking. To make the glaze, beat together the butter and cream cheese. Add the icing sugar and vanilla and drizzle over the pizza. If it is too thick to drizzle, simply warm slightly in the microwave.









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