

Cuisinart®

Instruction Booklet & Recipes




Indoor Pizza Oven

CPZ-120

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling, or putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or dials.
4. To protect against electric shock, do not place any part of the pizza oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. 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. Return the pizza oven to the store or retailer where purchased for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause personal injury or damage to the unit or accessories.
8. Do not use outdoors.
9. 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.
10. Do not place pizza oven on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use this pizza oven for anything other than its intended purpose.
13. Extreme caution should be exercised when using containers constructed of materials other than metal in the oven.
14. To avoid burns, use extreme caution when removing the pizza oven accessories or inserting and removing food.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this pizza oven.
16. Do not place any of the following materials in the pizza oven: paper, cardboard, plastic, and similar products.
17. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
18. 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.
19. 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.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
21. 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.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
24.  This symbol means the surface of this product is hot; please be careful when touching it.
25. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

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.

NOTICE: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

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FEATURES AND BENEFITS

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. Press  START/STOP to begin countdown. 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 ON Indicator

Indicates when the unit is on and remains lit while in use

d. Temperature Dial

Smooth-feel temperature control with selection range of 350°F to 700°F

e. Interior Light Button

Illuminates interior to view food 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. Enameled Deep Dish Pan

This 12"x12"x1.5" baking pan can be used for pan pizza styles such as deep dish, Detroit style, Grandma pizza, and focaccia.

6. Foldable Pizza Peel

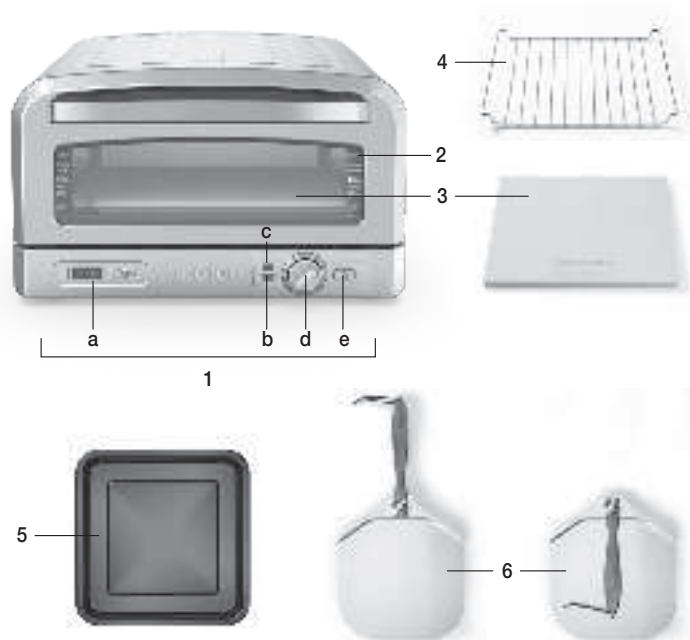
Use the pizza peel to easily slide in and remove pizza. The handle can be rotated to rest on top of the peel for compact storage when not in use.

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 2 to 4 inches 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.

OPERATION


Follow these steps for cooking operation:

1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Cuisinart® Indoor Pizza Oven into a wall outlet. Ensure the oven is in a well-ventilated area, as some smoke may be emitted due to high temperatures.
2. Ensure the wire rack and pizza stone are inserted in the proper position and close the oven door.
3. Turn the dial to the desired temperature. The POWER ON indicator light will illuminate, an audio alert will sound, and the oven will begin preheating.
4. **Preheating the oven:**
 - a. Turn the temperature dial to the desired temperature. The oven will automatically preheat for 20-30 minutes, depending on the temperature needed. 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 7).

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 unit will automatically shut off after 2 hours; an audio alert of 3 beeps will sound at this time.
5. Carefully slide assembled pizza into the oven and set timer (if desired) using the +/- button. Press  START/STOP to start timer. 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.

6. When pizza is ready, remove from the oven and enjoy!
7. To turn off the oven at any time, turn the dial to  position. The POWER ON 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 out more 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, 700°F, 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 pizza is all about the flavor of the dough and less about the toppings, so go light on toppings.

New Haven, 700°F, 5 minutes

New Haven is really a “neo” Neapolitan pizza since it is based in the Neapolitan method with flavorful dough and chewy crust. It is often either oblong or rectangular shaped.

New York, 650°F, 5 minutes

This is the pizza that is in most neighborhood slice shops and pizzerias in New York. It is chewy and crispy and topped with sauce and plenty of cheese.

Thin and crispy, 600°F, 5 minutes

This is similar to the popular “bar” pizza that is found across the country. 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, 550°F, 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.

Detroit, 550°F, 15 minutes

This popular deep-dish style pizza consists of a very thick dough that is generously oiled and studded with fatty cheese. The most popular topping is stripes of pizza sauce, but pepperoni is also a regional favorite. It should be baked until the edges and bottom of the pizza are very browned and crispy.

Sicilian, 500°F, 15 minutes

While this also falls under the heading of a “deep dish” pizza, it is more like a focaccia with toppings. Focaccia dough, baked with rich olive oil, is first parbaked and then topped either with a little bit of cheese and herbs, or fully topped with sweet pizza sauce, cheese, and a light scattering of toppings.

Grandma, 500°F, 15 minutes

Grandma-style pizza is the New York region’s take on Sicilian pizza. It is a bit thinner and most often sold in shops by the slice. It has lighter and fresher toppings than the typical New York slices.

Focaccia, 500°F, 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, 500°F, 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, 450°F, 15 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, 500°F, 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 based on our gluten-free pizza dough recipe (page 16). Gluten-free dough may be used for any pizza recipe.

Cauliflower, 500°F, 4 to 5 minutes

Cauliflower crusts (page 17) 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.

Great pizza begins with great ingredients—high quality and simple ingredients go a long way.

Dough is the important foundation of a pizza. Store-bought dough is convenient and consistent. It is also a great starter dough for practicing pizza making.

Our recommendation is using 8 to 10 ounces of dough for each pizza.

Once you get the hang of pizza making, we highly recommend trying some of our dough recipes. Our Neapolitan-style dough (page 13) with the addition of the optional sugar makes for an authentic Neapolitan pizza.

For maximum flavor and fermentation, we recommend resting homemade dough in the refrigerator for 24 and up to 72 hours before preparing for best results. Remove dough from refrigerator at least 1 hour and up to 3 hours before shaping. Keep covered as it rests at room temperature.

For the best flavor and ultimate final pizza, our dough recipes tend to be a bit more sticky and wet than a traditional dough ball. This wet consistency requires extra flour and patience for success. Use floured hands when handling dough – this way dough will not stick to your hands plus you can control the amount of flour used. Brush off excess flour before topping.

Go light on the toppings! This helps with both transferring pizza from peel to stone, and it is true in pizza making that a little goes a long way in terms of toppings. Wet toppings weigh down the pizza and cause the dough to stick to the pizza peel.

Preheat the oven before preparing and assembling your pizza. It is important that the pizza stone is hot and ready before you begin.

Although not essential, we recommend turning your pizza 180° about halfway through baking time for the most even end results.

PIZZA TIPS FROM START TO FINISH: HOW TO SHAPE AND LAUNCH PIZZAS

Pizza making and launching is an art that takes practice. Do not be discouraged should your first attempt not be perfect! Use any store-bought dough or our Neapolitan or New York style dough recipes (page 13).

1. Once dough has sufficiently rested at room temperature, lightly flour work surface and place dough ball in center. For stickier doughs it is helpful to flour hands as well. We recommend 8 to 10 ounces of dough for pizza making. Sixteen ounces of dough is the maximum recommended amount per individual pizza.

2. Press dough ball to flatten into a disc.



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

4. If dough is not spreading or stretching to desired shape, let it rest. Cover for 10 to 15 minutes and then try again.



5. Once stretched to desired size, lightly flour the pizza peel.
6. Place dough onto cool peel. Be sure the size of the dough is not larger than the peel. Trim any dough that hangs over the peel.
7. 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 so that it will stick to the peel.



8. **Confirm dough can move on peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour to loosen. Do not attempt to launch pizza if any area seems to be sticking to the peel.**
9. Open oven door and put peel into oven. Slide the pizza onto the stone with a quick yet confident forward and then backwards motion, shimmying the peel slightly if necessary.



10. 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.

To prepare a thin and crispy pizza

1. Follow steps 1 to 3 in preparing pizza that bakes directly on the stone (page 7).
2. Place stretched dough on a floured work surface. Using a rolling pin, roll dough out to a thin 12-inch circle or rectangle.
3. Lightly flour the pizza peel and carefully move the rolled dough onto the peel.
Working quickly, top the dough 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.

To prepare a pan style pizza

1. Coat the interior of the deep dish 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, depending on the style of pan pizza being prepared.
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 oven using oven mitts, then slide the pizza from the pan onto a cutting board before slicing and serving.

PIZZA DOUGH MAKING TIPS

Yeast 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.

Bread flour or 00 flour is recommended for most pizza dough styles.

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 (105°-110°F).

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

1. Have all ingredients and tools ready. The best tools for making dough by hand are a large, wide, shallow bowl for a mixing, a small bowl of all-purpose or bread flour to dust hands and work surface, and a measuring cup. A plastic dough/bowl scraper is useful, but not necessary.
2. 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, if using.
3. Add the minimum amount of water/liquid (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.
4. 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.
5. 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.

1. Put the dry ingredients into the work bowl fitted with metal blade or dough blade.
2. 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.
3. Turn the dough 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 favorite 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.

1. Fit stand mixer with dough hook. Add the liquid ingredients to the mixing bowl.
2. 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.
3. Mix dough on the lowest speed.
4. Once dough ball is formed, continue to knead on low speed for 10 minutes.

ADDITIONAL PIZZA TIPS

Toppings

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. New York style pies call for a chewy and saucy marriage between the dough and cheese, so that is one exception to the rule. Just be sure the peel has enough flour to allow the pizza to slide onto the stone.

For Neapolitan and New Haven-style pizzas, we recommend about 3 tablespoons of pizza sauce if making a red pie. For New York and thin and crispy styles, a bit more sauce is typical. If an extra saucy pie 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.

If topping with fresh herbs, keep them fresh by adding to pizza after baking.

Leftover dough suggestions

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, 8 to 10 ounces each, 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 deep dish pan with 1 tablespoon olive oil. Divide 1 pound 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 450°F 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 450°F until golden, about 15 minutes. Rotate pan halfway through baking time for the most even results.

Reheat: Reheat leftover pizza at 350°F for 5 to 8 minutes.

TROUBLESHOOTING

SUBJECT	QUESTION	ANSWER/SOLUTION
Power	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Call Consumer Service at 1-800-726-0190.
Cooking	Why is my dough sticking 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.
	Why is smoke coming out of the oven?	A small amount of smoke is normal and due to the high temperatures. To reduce smoke, try using less flour on the pizza peel.
	Food 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.

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. Wash the metal part of the peel in warm sudsy water. Wipe down the handle with a damp cloth if needed. When the peel is dry, screw the handle back in place, making sure it's securely tightened.

- Pizza stone: To maintain the longevity of your pizza stone, we recommend routine maintenance. Make sure the stone is completely cool before handling. Use a metal spatula or food scraper to remove any stuck-on food debris. Brush off any burnt flour or other debris and wipe with a damp towel. Be sure the pizza stone is completely dry before placing back in the oven. Store the pizza stone in the oven when not in use. Discoloration and darkening of the pizza stone are normal and expected. Over time the pizza stone will become seasoned, which improves cooking performance and flavor.

IMPORTANT: Since the pizza stone is very porous, you should never use any soap or detergent on it. It should also never be submerged in water as the stone can be permanently damaged or cracked when heated if wet.

- 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.
- Any other servicing should be performed by an authorized service representative.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® Indoor Pizza Oven that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Indoor Pizza Oven will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for in-warranty service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Indoor Pizza Oven should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>. Or call our customer service department toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Indoor Pizza Oven has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts, or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, to ensure the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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Neapolitan-Style Pizza Dough

The original in pizza – simple ingredients and patience add up to a delicious pizza base.

Makes dough for two 10- to 12-inch pizzas

- 1 cup water, room temperature
- 2½ cups bread flour
- 1½ teaspoons kosher salt
- 1 teaspoon instant or active dry yeast*
- Pinch granulated sugar (optional); see tip below

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 bowl 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 this recipe is written. If using active dry yeast it must be proofed in warm (105°F-110°F) 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.

Nutritional information per serving (based on 16 servings):
Calories 129 (0% from fat) • carb. 28g • pro. 4g • fat 0g • sat. fat 0g
chol. 0mg • sod. 401mg • calc. 1mg • fiber 1g

New York-Style Pizza Dough

The addition of olive oil creates a nice balance between crunch and chew, both characteristic of a classic New York pie.

Makes dough for two 10- to 12-inch pizzas

- 1 cup water, room temperature
- 1 tablespoon olive oil
- 2½ cups plus 2 tablespoons bread flour
- 1½ teaspoons kosher salt
- 1 teaspoon instant or active dry yeast*
- 1 teaspoon granulated sugar or honey**

1. Combine the water and olive oil in a 2-cup 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 (105°F-110°F) 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.

Nutritional information per serving (based on 16 servings):

*Calories 80 (10% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 0g
chol. 0mg • sod. 222mg • calc. 0mg • fiber 0g*

Thin and Crispy Pizza Dough

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

Makes dough for two 10- to 12-inch pizzas

- ¾ cup water, room temperature
- 3 tablespoons olive oil
- 2½ cups bread flour
- 1 tablespoon granulated sugar
- 1 teaspoon kosher salt
- ¾ teaspoon instant or active dry yeast*

1. Combine the water and olive oil in a 2-cup 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 (105°F-110°F) 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 overnight rest is highly recommended. However, dough can be used after kneading with an hour rest at room temperature. Watch as it bakes; with a short rest it may puff up too much. If so, remove and pierce the bubbles to deflate and return to finish baking.

Nutritional information per serving (based on 16 servings):

*Calories 90 (26% from fat) • carb. 15g • pro. 2g • fat 3g • sat. fat 0g
chol. 0mg • sod. 148mg • calc. 0mg • fiber 0g*

Deep-Dish Pizza Dough

This dough is ideal for Detroit-style or other deep-dish pizzas.

Makes dough for 1 deep-dish pizza

- 3 cups bread flour
- 1½ teaspoons kosher salt
- 1 teaspoon instant or active dry yeast*
- 1¼ cups water, room temperature

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.

NOTE: This recipe can be made in a food processor or stand mixer; see tips on page 7.

*If using instant yeast, prepare as written. If using active dry yeast, it must be proofed in warm (105°F–110°F) 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.

Nutritonal information per serving (based on 8 servings):

**Calories 154 (0% from fat) • carb. 33g • pro. 5g • fat 0g • sat. fat 0g
chol. 0mg • sod. 401mg • calc. 1mg • fiber 1g**

Focaccia or Sicilian Pizza Dough

In addition to making a delicious focaccia, this dough is a great base for Sicilian or Grandma-style pizzas.

Makes 1 pan focaccia or Sicilian-style pizza

- 2½ cups bread flour
- 2 teaspoons kosher salt
- 1 teaspoon granulated sugar
- 1 teaspoon instant or active dry yeast*
- 1 teaspoon olive oil
- 1 cup plus 3 tablespoons water, room temperature

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 in your favorite focaccia or Sicilian or Grandma-style pizza.

NOTE: This recipe can be made in a food processor or stand mixer; see tips (page 9).

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (105°F–110°F) 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.

Nutritonal information per serving (based on 8 servings):

**Calories 139 (8% from fat) • carb. 28g • pro. 4g • fat 1g • sat. fat 0g
chol. 0mg • sod. 534mg • calc. 1mg • fiber 1g**

Gluten-Free Pizza Dough

Simple gluten-free dough acts as the perfect blank canvas for pizza lovers avoiding gluten. Roll it thick for a softer crust or thin for thin and crispy.

Makes dough for two 10-inch pizzas

- ¾ cup rice milk, room temperature
- ¼ cup olive oil plus more for the pan
- ¾ cup brown rice flour plus more for dusting
- ¼ cup oat flour
- ½ cup arrowroot starch
- ½ cup potato starch
- 1 teaspoon kosher salt
- 1 teaspoon xanthan gum
- 1 teaspoon instant or active dry yeast*

1. Combine the rice milk and olive oil in a 2-cup liquid measuring cup.
2. Put the rice and oat flours, arrowroot, potato starch, salt, xanthan gum, 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 dry ingredients 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. Allow to rest at room temperature for at least 2 hours.
5. Divide the dough into two equal portions. The dough can be used immediately or wrapped and stored in the refrigerator for up to 4 days.

To bake:

1. When ready to use, preheat pizza oven to 500°F. Dust work surface with rice flour and roll dough into an 8- to 9-inch circle or square, ¼ inch thick for a thinner, crispy pizza and ½ inch thick for a thicker, more chewy one. Oil the deep dish pan well and put the dough into the pan.
2. Top as desired (any pizza recipe can easily be used with this gluten-free crust).
3. Bake in pizza oven until crust is golden and cheese is melted (if using), about 10 minutes for thin crust and about 12 to 13 for thick.

*If using instant yeast, prepare as written. If using active dry yeast, it must be proofed in warm (105°F-110°F) 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.

Nutritional information per serving (based on 16 servings):
Calories 76 (44% from fat) • carb. 10g • pro. 1g • fat 4g • sat. fat 1g
chol. 0mg • sod. 142mg • calc. 24mg • fiber 0g

Parmesan Cauliflower Crust

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

Makes crust for 1 pizza

- 1 tablespoon olive oil
- 1 head (about 1¼ pounds) cauliflower, cut into 1-inch florets
- 4 ounces (about 1 cup) grated Parmesan
- ¾ cup almond flour
- 1 large egg
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon dried oregano
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

1. Preheat pizza oven to 500°F. Brush the deep dish pan with the oil and set aside.
2. Insert the chopping blade into the work bowl of a 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 crispier crust.)
4. In a medium bowl, combine the cauliflower, Parmesan, almond flour, egg, onion powder, garlic powder, oregano, salt, and pepper.
5. Transfer the cauliflower mixture to the oiled deep dish 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 to finish cooking.

Nutritional information per serving (based on 8 servings):
Calories 106 (58% from fat) • carb. 4g • pro. 7g • fat 7g • sat. fat 2g
chol. 22mg • sod. 270mg • calc. 127mg • fiber 2g

Naan Pizza Crust

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

Makes dough for 2 pizzas

- ½ cup water, room temperature
- 2 cups bread flour
- 1 teaspoon instant or active dry yeast*
- ½ teaspoon granulated sugar
- ¾ cup sour cream or whole-milk plain Greek yogurt
- 2 tablespoons extra-virgin olive oil
- ¾ teaspoon kosher salt
- Unbleached all-purpose flour, for dusting

1. Put the water into the bowl of a stand mixer.
2. Attach the dough hook to the mixer. Add the flour, yeast, sugar, sour cream or yogurt, 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 parchment paper.

4. Transfer the dough to a lightly floured surface and punch down. 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.
5. Preheat the pizza oven with the pizza stone on the rack to 500°F.
6. On a lightly floured surface, flatten each ball into a 12-inch round ¼ inch 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 (105°F–110°F) 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.

Nutritional information per serving (based on 16 servings):

**Calories 117 (26% from fat) • carb. 17g • pro. 4g • fat 3g • sat. fat 1g
chol. 2mg • sod. 153mg • calc. 4mg • fiber 1g**

Simple Pizza Sauce

*This no-cook sauce comes together in seconds
with a food processor.*

Makes about 3-½ cups

- 1 28-ounce can whole peeled tomatoes
- 1 tablespoon extra-virgin olive oil
- 1 garlic clove, peeled
- 6 fresh basil leaves
- ½ teaspoon kosher salt

1. Put the tomatoes and all juices, olive oil, garlic, basil, and salt in the work bowl of a food processor fitted with a metal chopping blade. Process until smooth, about 1 minute.
2. Use immediately or store in an airtight container in the refrigerator for about a week.

Nutritional information per serving (½ cup):

**Calories 41 (61% from fat) • carb. 5g • pro. 1g • fat 2g • sat. fat 0g
chol. 0mg • sod. 557mg • calc. 28mg • fiber 1g**

Basil Pesto

*Pesto is an alternative yet delicious pizza topping, especially when
paired with fresh garden tomatoes for the ultimate taste of summer.*

Makes about 1½ cups

- 2 ounces Parmesan, cut into ½-inch cubes
- 1 garlic clove, peeled
- ¼ cup pine nuts, lightly toasted
- 4 ounces fresh basil leaves, about 3 cups
- ¼ teaspoon kosher salt
- ½ cup extra-virgin olive oil

-
1. Insert the chopping blade in the work bowl of a food processor. With the machine running, drop the Parmesan and garlic through the feed tube to finely chop.
 2. Add the pine nuts and pulse 5 to 6 times to chop. Add the basil and salt, and pulse 10 to 12 times to chop. Scrape the work bowl.
 3. With the machine running, add the olive oil in a steady stream through the feed tube. Process until combined.
 4. 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.

Nutritional information per serving (2 tablespoons):

**Calories 120 (90% from fat) • carb. 1g • pro. 2g • fat 13g • sat. fat 2g
chol. 3mg • sod. 121mg • calc. 74mg • fiber 0g**

Spring Pea Pesto

*This pesto is somewhat thick, making it perfect for a pizza topping.
To use it as a pasta sauce, thin it with a little water.*

Makes 1¾ cups

- 1 garlic clove, peeled
- 1 ounce Pecorino Romano, cut into ½-inch cubes
- 1 10-ounce bag frozen peas, thawed
- ¼ cup fresh basil leaves
- 1 tablespoon pine nuts
- ½ teaspoon grated lemon zest
- ½ teaspoon kosher salt, plus more to taste
- Pinch black pepper, plus more to taste
- ⅓ cup olive oil

1. Insert the chopping blade in the work bowl of a food processor. With the unit running, drop the garlic through the feed tube

and process until finely chopped. Add the cheese and pulse 4 to 5 times to roughly chop, and then process until finely grated.

2. Add the peas, basil, pine nuts, lemon zest, salt, and pepper. Pulse to roughly chop. Scrape down the sides of the bowl. With the machine running, add the olive oil in a slow, steady stream through the feed tube, processing until combined, about 1 minute.
3. Scrape down the sides of the work bowl. Process a bit of water into the mixture for a thinner pesto.
4. Transfer 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.

Nutritional information per serving (2 tablespoons):

**Calories 77 (74% from fat) • carb. 3g • pro. 2g • fat 6g • sat. fat 1g
chol. 2mg • sod. 135mg • calc. 1mg • fiber 1g**

Pistachio-Arugula Pesto

Ready in under 5 minutes, this versatile pesto is delicious baked on a pizza, spread on a sandwich, or tossed on pasta.

Makes about 2 cups

- 1 ounce Parmesan, cut into ½-inch cubes
- ¼ cup lightly salted pistachios
- 2 garlic cloves, peeled
- 2 cups baby arugula, packed
- 1 tablespoon fresh lemon juice
- 1 teaspoon grated lemon zest
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ cup olive oil; more as needed

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 arugula, 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.

Nutritional information per serving (1 tablespoon):

**Calories 25 (84% from fat) • carb. 0g • pro. 1g • fat 2g • sat. fat 0g
chol. 1mg • sod. 56mg • calc. 14mg • fiber 0g**

Margherita Pizza

So simple yet so delicious—this pizza is a classic for a reason!

Makes one pizza

- 8 to 10 ounces prepared pizza dough (we recommend Neapolitan-style [page 13]), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- 3 tablespoons Simple Pizza Sauce (page 16)
- 3 ounces fresh mozzarella, sliced about ¼ inch thick
- 2 teaspoons grated Parmesan
- 4 to 5 fresh basil leaves
- Extra-virgin olive oil, for drizzling

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Stretch the pizza dough out to a 10- to 12-inch 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 1-inch border.
5. Scatter the mozzarella over the sauce.
6. Gently shimmy 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.

Nutritional information per serving (based on 8 servings):

**calories 166 (15% from fat) • carb. 29g • pro. 7g • fat 3g • sat. fat 1g
chol. 9mg • sod. 510mg • calc. 62mg • fiber 1g**

Four-Cheese Pizza with Roasted Tomatoes

Perfect for every cheese lover!

Makes one pizza

- 1 tablespoon olive oil
- 1 cup cherry tomatoes
- 8 to 10 ounces prepared pizza dough (we recommend Neapolitan-style [page 13] or New York-style [page 13]), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- ¼ cup (2 ounces) ricotta cheese
- ¼ cup shredded mozzarella

- ¼ cup shredded fontina
- 1 tablespoon grated Parmesan, for garnish
- 1 teaspoon fresh oregano, for garnish

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Heat the oil in a medium skillet over medium-high heat. Add the tomatoes and cook, shimmying 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 10- to 12-inch round.
4. Transfer the dough to the pizza peel generously dusted with flour.
5. Spread the ricotta evenly around the center of the pizza dough, leaving a 1-inch border.
6. Sprinkle the mozzarella and fontina over the ricotta, followed by the tomatoes.
7. Gently shimmy 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 oregano. Slice and serve.

Nutritional information per serving (based on 8 servings):
Calories 147 (37% from fat) • carb. 18g • pro. 5g • fat 6g • sat. fat 2g
chol. 70mg • sod. 250mg • calc. 65mg • fiber 1g

Pistachio-Arugula Pesto, Prosciutto, and Burrata Pizza

Slightly upscale but incredibly simple. Bring the pizzeria home with this flavorful pie.

Makes one pizza

- 8 to 10 ounces prepared pizza dough (we recommend Neapolitan-style [page 13] or New York-style [page 13]), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- ¼ cup Pistachio-Arugula Pesto (page 19)
- 1 cup arugula
- 1 4-ounce piece burrata
- 2 slices prosciutto
- 2 teaspoons honey, for drizzling
- Extra-virgin olive oil, for drizzling
- Flaky sea salt, for garnish
- Freshly ground black pepper, for garnish

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Stretch the pizza dough out to a 10- to 12-inch round.
3. Transfer the dough to the pizza peel generously dusted with flour.
4. Spread the pesto evenly around the center of the pizza dough, leaving a 1-inch border.
5. Gently shimmy 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.

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- 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 arugula. Tear the burrata and place the pieces over the arugula, followed by the prosciutto. Garnish with the honey, olive oil, flaky sea salt, and black pepper. Slice and serve.

Nutritional information per serving (based on 8 servings):
Calories 91 (45% from fat) • carb. 12g • pro. 5g • fat 6g • sat. fat 2g
chol. 10mg • sod. 326mg • calc. 17mg • fiber 1g

White Pizza with Sausage, Broccoli Rabe, and Cherry Peppers

Broccoli rabe and sausage pair perfectly on this veggie-forward pizza.

Makes one pizza

- 8 to 10 ounces prepared pizza dough (any preferred style), room temperature for at least 1 hour
Unbleached all-purpose flour, for dusting
¼ cup ricotta
½ cup shredded mozzarella
3 ounces loose Italian sausage, cooked
2 tablespoons pickled cherry peppers, sliced
4 to 5 stalks broccoli rabe, trimmed to fit the pizza
½ lemon
¼ teaspoon crushed red pepper
Extra-virgin olive oil, for drizzling
Flaky sea salt, for garnish

- Preheat the pizza oven with the pizza stone on the rack to 700°F.
- Stretch the pizza dough out to a 10- to 12-inch round.

- Transfer the dough to the pizza peel generously dusted with flour.
- Spread the ricotta evenly around the center of the dough, leaving a 1-inch border.
- Sprinkle the mozzarella over the ricotta, followed by the sausage, cherry peppers, and broccoli rabe.
- Gently shimmy 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.
- 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. Squeeze the lemon over the pizza. Garnish with crushed red pepper, olive oil, and flaky sea salt. Slice and serve.

Nutritional information per serving (based on 8 servings):
Calories 163 (37% from fat) • carb. 18g • pro. 7g • fat 7g • sat. fat 2g
chol. 15mg • sod. 385mg • calc. 66mg • fiber 1g

Apple, Bacon, Red Onion, and Blue Cheese Pizza

Unpeeled red apple adds a pop of color to this pizza and sweetness to contrast the sharp blue cheese and salty bacon.

Makes one pizza

- 8 to 10 ounces prepared pizza dough (any preferred style), room temperature for at least 1 hour
¼ red onion, thinly sliced
⅓ red apple, unpeeled, cored, and thinly sliced
¼ cup crumbled blue cheese
2 to 4 tablespoons crumbled cooked bacon, to taste

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Stretch the pizza dough to a 10- to 12-inch round.
3. Transfer the dough to the pizza peel generously dusted with flour.
4. Scatter the onion over the dough, followed with the apple, blue cheese, and then the bacon.
5. Gently shimmy 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 1 to 2 more minutes. Slide the pizza onto a cutting board. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 114 (23% from fat) • carb. 18g • pro. 4g • fat 3g • sat. fat 1g
chol. 4mg • sod. 256mg • calc. 24mg • fiber 1g**

Spring Pea Pesto Pizza

*The bright green and white colors of this pizza just shout springtime.
The egg adds a pleasant jammy touch to the finished pie.*

Makes one pizza

- 8 to 10 ounces prepared pizza dough (any preferred style),
room temperature for at least 1 hour
- ¼ cup Spring Pea Pesto (page 19)
- ¼ cup ricotta
- 2 tablespoons finely shredded Pecorino Romano
- 1 large egg
- 2 tablespoons pea shoots

Extra-virgin olive oil, for drizzling

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Stretch the pizza dough out to a 10- to 12-inch round.
3. Transfer the dough to the pizza peel generously dusted with flour.
4. Spread the pesto over the dough, leaving a 1-inch border. Dollop the ricotta over the pesto and the sprinkle with the Pecorino.
5. Gently shimmy 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 3 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
7. When the timer sounds, carefully pull the pizza out a little and put the raw egg in the center. Carefully slide the pizza back into the oven and close the door. Bake for 1 to 2 more minutes, or until the egg white is fully cooked. Add more time if you prefer a darker or more firmly cooked egg.
8. Use the peel to remove the pizza from the oven, and then top with the pea shoots.
9. Transfer to a cutting board. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 137 (32% from fat) • carb. 18g • pro. 5g • fat 5g • sat. fat 2g
chol. 29mg • sod. 247mg • calc. 20mg • fiber 1g**

Spicy Hawaiian Pizza

The sweet and salty combination of pineapple and chorizo makes this play on the Hawaiian pizza one that even the naysayers out there can't resist. Extra chorizo can be wrapped well and frozen for up to 6 months.

Makes one pizza

- 8 to 10 ounces prepared pizza dough (we recommend New York-style [page 13]), room temperature for at least 1 hour
Semolina or unbleached all-purpose flour, for dusting
3 tablespoons Simple Pizza Sauce (page 18)
½ cup shredded mozzarella
½ spear fresh pineapple, sliced (about ⅓ of a small to medium fruit)
½ link cooked chorizo, thinly sliced
***Note:** Cooked chorizo links are available in the meat section of grocery stores. Cured chorizo can be substituted, but the flavor isn't as strong.
1. Preheat the pizza oven with the pizza stone on the rack to 650°F.
 2. Stretch the pizza dough to a 10- to 12-inch round.
 3. Transfer the dough to the pizza peel generously dusted with flour.
 4. Spread the sauce over the dough, leaving a 1-inch border, then sprinkle with the cheese. Finish with the pineapple and chorizo slices.
 5. Gently shimmy 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 1 to 2 more minutes. Slide the pizza onto a cutting board. Let cool a few minutes, and then slice and serve.

Nutritional information per serving (based on 8 servings):

Calories 177 (18% from fat)

**carb. 29g • pro. 7g • fat 4g • sat. fat 1g • chol. 29mg • sod. 468mg
calc. 21mg • fiber 1g**

New Haven-Style White Clam Pizza

This Connecticut classic is a favorite among seafood lovers.

Makes one pizza

- 8 to 10 ounces prepared pizza dough (we recommend Neapolitan-style [page 13]), room temperature for at least 1 hour
1 6.5-ounce can clams, chopped or whole, well-drained
2 tablespoon extra-virgin olive oil
2 garlic cloves, finely chopped
2 teaspoons chopped fresh oregano
¼ teaspoon kosher salt
Pinch freshly ground black pepper
¼ cup shredded Parmesan
2 tablespoons fresh parsley, finely chopped
½ teaspoon grated lemon zest
Pinch crushed red pepper
1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
 2. Toss the clams with olive oil, garlic, oregano, salt, and pepper.
 3. Stretch the pizza dough to a 10- to 12-inch round.
 4. Transfer the dough to the pizza peel generously dusted with flour.

5. Sprinkle the Parmesan over the dough, followed with the clam mixture.
6. Gently shimmy 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 1 to 2 more minutes. Slide the pizza onto a cutting board, and then top with the parsley, lemon zest, and crushed red pepper. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 155 (35% from fat) • carb. 18g • pro. 7g • fat 6g • sat. fat 1g
chol. 11mg • sod. 427mg • calc. 22mg • fiber 1g**

Mexican Street Corn Pizza

*This pizza is extra delicious in the summer
when fresh corn is sweetest.*

Makes one pizza

- ¼ cup sour cream
- 1 tablespoon lime juice
- ½ teaspoon kosher salt
- 8 to 10 ounces prepared pizza dough (we recommend New York-style [page 13] or Thin and Crispy [page 14]), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- 1 cup shredded Oaxaca or mozzarella cheese
- 1½ cups fresh corn kernels cut off the cob, from about 2 ears of corn
- 3 tablespoons poblano pepper, finely diced
- ¼ cup crumbled cotija cheese

- ½ teaspoon chile powder
- 2 tablespoons fresh cilantro leaves
- Flaky sea salt, for garnish
- Freshly ground black pepper, for garnish

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. In a small bowl, combine the sour cream, lime juice, and salt. Set aside.
3. Stretch the pizza dough to a 10- to 12-inch round.
4. Transfer the dough to the pizza peel generously dusted with flour.
5. Scatter the Oaxaca cheese over the dough. Top with the corn and poblanos.
6. Gently shimmy 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. 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.
8. Drizzle the lime-sour cream crema to taste over the pizza. Garnish with the cotija, chile powder, cilantro, flaky sea salt, and pepper. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 193 (33% from fat) • carb. 25g • pro. 8g • fat 7g • sat. fat 4g
chol. 17mg • sod. 588mg • calc. 11mg • fiber 1g**

Naan Pizza with Spicy Lamb, Feta, and Herbs

We recommend making this pizza using our Naan Pizza Crust, but it is just as delicious using traditional pizza dough.

Makes one pizza

- ½ recipe Naan Pizza Crust (page 13)
- ½ pound ground lamb
- ½ teaspoon ground cinnamon
- ½ teaspoon smoked paprika
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ teaspoon ground cumin
- ½ teaspoon kosher salt
- 1 tablespoon harissa paste
- 1 tablespoon ketchup
- 2 teaspoons vegetable oil
- Unbleached all-purpose flour, for dusting
- ¼ medium red onion, thinly sliced
- 2 tablespoons crumbled feta
- ⅓ cup fresh parsley leaves
- 1½ tablespoons fresh mint leaves, torn

1. Preheat the pizza oven with the pizza stone on the rack to 500°F.
2. In a large bowl, combine ground lamb, cinnamon, paprika, onion powder, garlic powder, cumin, salt, harissa, and ketchup.
3. Heat the oil in a medium skillet over medium-high heat. Add the lamb mixture and cook until the meat is no longer pink. Remove the pan from the heat and set aside.
4. Stretch the dough to a 10- to 12-inch round round.
5. Transfer the dough to the pizza peel generously dusted with flour.

6. Spread the cooked lamb over the dough, leaving a 1-inch border. Scatter the onion over the lamb.
7. Gently shimmy 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.
9. Garnish with the feta, parsley, and mint. Slice and serve.

Nutritional information per serving (based on 8 servings):

*Calories 226 (49% from fat) • carb. 19g • pro. 9g • fat 12g • sat. fat 4g
chol. 26mg • sod. 398mg • calc. 33mg • fiber 1g*

Potato, Sausage, and Rosemary Pizza

Potatoes are a popular Roman pizza topping that results in a simple yet delicious meal. Try this pie with a cracked egg on top for a breakfast pizza!

Makes one pizza

- 8 to 10 ounces prepared pizza dough (any preferred style), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- 1 cup shredded fontina, divided
- 6 ounces thinly sliced yellow potatoes
- 1 tablespoon olive oil
- ¼ teaspoon kosher salt
- 2 ounces loose Italian sausage, cooked
- 1 teaspoon fresh rosemary, chopped
- 1 tablespoon grated Parmesan
- ½ teaspoon crushed red pepper flakes
- Extra-virgin olive oil, for drizzling

Flaky sea salt, for garnish
Freshly ground black pepper, for garnish

1. Preheat the pizza oven with the pizza stone on the rack to 700°F.
2. Stretch the pizza dough to a 10- to 12-inch round.
3. Transfer the dough to the 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 the kosher salt.
6. Scatter the remaining cheese and then the sausage over the potatoes. Sprinkle with the rosemary.
7. Gently shimmy 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, crushed red pepper, extra-virgin olive oil, flaky sea salt, and black pepper. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 183 (37% from fat) • carb. 21g • pro. 7g • fat 7g • sat. fat 3g
chol. 20mg • sod. 455mg • calc. 82mg • fiber 1g**

Short Rib, Caramelized Onion, and Smoked Gouda Pizza

Braised short ribs are the star of this delectable pizza.

Makes one pizza

- 4 teaspoons vegetable oil, divided
- 1 pound bone-in short ribs
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 small head garlic, halved
- 4 cups beef or vegetable stock
- 1 sprig fresh rosemary
- 1 sprig fresh thyme
- 2 cups yellow onion, cut into ¼-inch-thick slices
- 8 to 10 ounces prepared pizza dough (any preferred style), room temperature for at least 1 hour
- Unbleached all-purpose flour, for dusting
- 3 tablespoons Simple Pizza Sauce (page 18)
- ½ cup shredded smoked Gouda
- 2 tablespoons scallions, white and green parts, sliced on a bias

1. Heat 2 teaspoons of the vegetable oil in a Dutch oven over medium-high heat. Season the ribs with the salt and pepper. Add the ribs and garlic to the Dutch oven, making sure that the exposed garlic cloves sear on the bottom of the pan. Brown the ribs on all sides. Add the stock, rosemary, and thyme to the Dutch oven and bring to a boil. Reduce to a simmer and cook, partially covered, over low heat until tender and starting to fall off the bone, 2½ to 3 hours. Let cool completely, then shred the short ribs and set aside.
2. Heat the remaining oil in a medium skillet over medium heat. Add the onions and sauté for 10 minutes, stirring occasionally. Reduce the heat to medium-low and cook for an additional 20

to 25 minutes, until the onions are browned and caramelized. Remove the pan from the heat and set aside.

3. Preheat the pizza oven with the pizza stone on the rack to 700°F.
4. Stretch the pizza dough to a 10- to 12-inch round.
5. Transfer the dough to the pizza peel generously dusted with flour.
6. Spread the pizza sauce evenly around the center of the dough, leaving a 1-inch border.
7. Scatter the Gouda over the sauce, followed by the shredded ribs and caramelized onions.
8. Gently shimmy 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.
9. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
10. 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 scallions. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 274 (54% from fat) • carb. 20g • pro. 11g • fat 16g • sat. fat 6g
chol. 35mg • sod. 288mg • calc. 64mg • fiber 2g**

Cauliflower Pizza with Brussels Sprouts, Bacon, and Shaved Parmesan

Salty bacon, sweet and tangy balsamic Brussels sprouts, and creamy cheese come together in this tasty pizza. Use a food processor or mandoline for thin Brussels sprouts slices.

Makes 1 pan pizza

- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- 1 teaspoon honey
- ½ teaspoon kosher salt
- 1 cup Brussels sprouts, thinly sliced
- 1 cup shredded sharp white Cheddar
- ½ recipe Parmesan Cauliflower Crust, prebaked (page 17)
- 2 tablespoons cooked bacon, chopped
- ⅓ cup shaved Parmesan
- 1 tablespoon fresh chives, sliced
- Flaky sea salt, for garnish
- Freshly ground black pepper, for garnish

1. Preheat the pizza oven with the pizza stone on the rack to 500°F.
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 deep dish 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.

-
- Garnish with the Parmesan, chives, flaky sea salt, and black pepper before slicing and serving.

Nutritional information per serving (based on 8 servings):

**Calories 186 (62% from fat) • carb. 6g • pro. 11g • fat 13g • sat. fat 5g
chol. 36mg • sod. 535mg • calc. 255mg • fiber 2g**

Rosemary Focaccia

*Fresh focaccia is a real treat. Serve it warm with a dish
of your best olive oil for dipping.*

Makes one pan of focaccia

- recipe Focaccia Dough (page 15), rested for 2 hours (not overnight)
 - ¼ cup extra-virgin olive oil, divided
 - 1 tablespoon fresh rosemary, chopped
 - 1 teaspoon kosher salt
- Follow the process for preparing the focaccia dough. Once sufficiently rested, proceed with the following steps.
 - Coat the interior of the deep dish pan with 2 tablespoons of the olive oil.
 - Transfer the dough to the oiled pan and turn it over a few times so that it is fully coated with the olive oil.
 - 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).
 - 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).

- Brush the dough with the remaining 2 tablespoons olive oil, and then sprinkle with the rosemary and salt.
- Cover loosely with plastic wrap and let rise while the pizza oven is preheating.
- Preheat the pizza oven with the pizza stone on the rack to 500°F.
- 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 up to 5 more minutes.
- Transfer the pan to a heat-safe rack or trivet. Allow the focaccia to cool slightly, then remove from the pan. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 199 (36% from fat) • carb. 28g • pro. 4g • fat 8g • sat. fat 1g
chol. 0mg • sod. 819mg • calc. 2mg • fiber 1g**

Detroit Classic Pepperoni Pie

Thick-crust Detroit-style pizza is notable for its use of cubed cheese rather than shredded.

Makes one pan pizza

- ¼ cup extra-virgin olive oil
- 1 recipe Deep-Dish Pizza Dough (page 15)
- 1¼ cups Simple Pizza Sauce (page 18), divided
- 8 ounces cubed cheese, ideally a mixture of low-moisture mozzarella and Monterey Jack
- ⅓ cup thinly sliced pepperoni
- Pinch kosher salt

1. Coat the interior of the deep dish 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 it 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 550°F.

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 deep dish 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 deep dish pan before transferring to a cutting board. Slice and serve.

Nutritional information per serving (based on 8 servings):

*Calories 368 (45% from fat) • carb. 38g • pro. 13g • fat 18g • sat. fat 8g
chol. 31mg • sod. 777mg • calc. 194mg • fiber 2g*

Sicilian Meatball Pie

This hearty deep-dish pie will please meatball fans who also love a great pizza.

Makes one pan pizza

- 2 tablespoons extra-virgin olive oil
- 1 recipe Focaccia Dough, rested overnight (page 15)
- ¾ cup Simple Pizza Sauce (page 18)
- 1 cup shredded mozzarella
- ¼ cup ricotta
- 2 to 3 large meatballs, sliced

1. Coat the interior of the deep dish 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, preheat the pizza oven with the pizza stone on the rack to 500°F. 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 deep dish pan before transferring to a cutting board. Slice and serve.

Nutritional information per serving (based on 8 servings):

**Calories 270 (39% from fat) • carb. 32g • pro. 11g • fat 12g • sat. fat 4g
chol. 19mg • sod. 1015mg • calc. 133mg • fiber 1g**

Broccoli Calzones

Filled with broccoli and cheese, these calzones are a great family-friendly dinner, quickly baked in the Cuisinart® Indoor Pizza Oven.

Makes 4 calzones

- 1 pound prepared pizza dough (we recommend New York-style [page 13] or Thin and Crispy [page 14]), room temperature for at least 1 hour.
- 1½ cups cooked broccoli florets
- 4 small garlic cloves, finely chopped
- 1 cup ricotta, drained if watery
- ¼ cup grated Parmesan
- ¼ cup shredded mozzarella
- ¼ teaspoon freshly ground black pepper
- Water, as needed
- Olive oil, for brushing

1. Divide the dough into 4 equal pieces, and shape into smooth rounds. 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 500°F.
3. While the oven is preheating, prepare the filling. In a small bowl, combine the broccoli, cutting into smaller pieces if the florets are especially large, with the chopped garlic.
4. In a separate medium mixing bowl, combine the ricotta, Parmesan, mozzarella, and black pepper. Stir well to combine.
5. Once the oven is almost fully heated, assemble the calzones.
6. Stretch the pizza dough into 8-inch rounds. Divide the ricotta mixture evenly among the four pieces of dough, spreading to cover one-half of each piece of dough, then top the cheese

with an even amount of the broccoli-garlic mixture. 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 calzones.

7. Brush the calzones with olive oil.
8. Once the oven is preheated, set the timer for 15 minutes. Using the pizza peel, carefully transfer two of the calzones onto the pizza stone. Start the timer. Bake until evenly browned. Transfer the calzones to a cooling rack. Repeat with the two remaining calzones.
9. Allow to cool for a few minutes before serving.

*If New York-Style Pizza Dough is being used for calzones as opposed to pizza, it can have a short rest time in the refrigerator. Four hours is sufficient for calzones.

Nutritional information per serving (½ calzone):

**Calories 168 (33% from fat) • carb. 20g • pro. 9g • fat 6g • sat. fat 3g
chol. 18mg • sod. 309mg • calc. 109mg • fiber 1g**

Chicken Parmesan Calzones

*What's better than chicken Parm? Chicken Parm
in a delicious pizza-dough crust.*

Makes 4 calzones

- 1 pound prepared pizza dough (we recommend New York-style [page 13] or Thin and Crispy [page 14]), room temperature for at least 1 hour.
- 1 cup ricotta, drained if watery
- ¼ cup grated Parmesan
- ¼ cup shredded mozzarella
- Pinch freshly ground black pepper
- 2 prepared chicken cutlets
- ½ cup Simple Pizza Sauce (page 16)
- Water, as needed
- Olive oil, for brushing

1. Divide the dough into 4 equal pieces, and shape into smooth rounds. 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 500°F.
3. While the oven is preheating, prepare the filling.
4. In a medium mixing bowl, combine the ricotta, Parmesan, mozzarella, and black pepper. Stir well to fully combine.
5. Slice the chicken into ¼-inch-wide strips, no longer than 2 inches in length.
6. Once the oven is almost fully heated, assemble the calzones.
7. Stretch the dough into 8-inch rounds. Divide the ricotta mixture evenly among the four pieces of dough, spreading to cover one-half of each piece of dough. Divide the chicken evenly among the dough rounds, placing it on the cheese, then top the chicken in each calzone with 2 tablespoons of pizza sauce. 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 calzones.
8. Brush the calzones with olive oil.
9. Once the oven is preheated, set the timer for 15 minutes. Using the pizza peel, carefully transfer two of the calzones onto the pizza stone. Start the timer. Bake until evenly browned. Transfer to a cooling rack. Repeat with the remaining calzones.
10. Allow to cool for a few minutes before serving.

*If the New York-Style Pizza Dough is being used for calzones as opposed to pizza, it can have a short rest time in the refrigerator. Four hours is sufficient for calzones

Nutritional information per serving (1/2 calzone):

**Calories 220 (32% from fat) • carb. 24g • pro. 14g • fat 8g • sat. fat 4g
chol. 46mg • sod. 442mg • calc. 109mg • fiber 1g**

Chocolate Hazelnut Pizza with Strawberries

Pizza for dessert? Why yes, this dessert pie is a favorite for all ages.

Makes one pizza

8 to 9 ounces prepared pizza dough (we recommend Thin and Crispy [page 14]), room temperature for at least 1 hour

¼ cup chocolate hazelnut spread

⅓ cup mini marshmallows

⅓ cup fresh strawberries, sliced

1. Preheat the pizza oven with the pizza stone on the rack to 600°F.
2. Stretch or roll (if thin and crispy) the pizza dough to a 12-inch round.
3. Transfer the dough to the pizza peel dusted with flour.
4. Spread the dough with the chocolate hazelnut spread, leaving a 1-inch border, and then top evenly with the marshmallows.
5. Gently shimmy 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 and the marshmallows are melted. 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 strawberries evenly over the pizza. Slice and serve immediately.

Nutritional information per serving (based on 12 servings):

**Calories 101 (32% from fat) • carb. 15g • pro. 2g • fat 4g • sat. fat 1g
• chol. 0mg • sod. 102mg • calc. 9mg • fiber 1g**

Apple Galette

For flaky, perfectly cooked pie dough, look no further than the Cuisinart® Indoor Pizza Oven. Any fruit could work in this simple galette, so substitute your favorite!

Makes 12 servings

¼ cup apricot jam

2 tablespoons water

1 medium apple (about 9 ounces), peeled and thinly sliced

3 tablespoons granulated sugar

1 tablespoon cornstarch or tapioca starch

¼ teaspoon ground cinnamon

Pinch kosher salt

½ teaspoon fresh lemon juice

Prepared pastry dough for a single pie crust, about 8 ounces dough

1. Preheat the pizza oven with the pizza stone on the rack to 400°F.
2. While the oven is preheating, put the jam and water in a small saucepan. Heat over low heat, stirring until smooth. Reserve.
3. Toss the apple slices with the sugar, starch, cinnamon, salt, and lemon juice.
4. Roll out the pie dough to a large circle about ¼ inch thick. Gently center in the middle of the deep dish pan.
5. Brush half of the jam in the center of the dough, leaving a 2-inch border.
6. Fan the apples decoratively over the jam, overlapping as necessary. Fold the border of the dough toward the center, pleating the dough as you fold to create a rustic border.
7. Set the timer for 25 minutes. Slide the pan onto the pizza stone. Start the timer. Galette is ready when the dough is

golden and the apples yield to a knife tip when pierced.
When finished, transfer the pan to a cooling rack or trivet.

8. Brush the remaining jam on the apples. Allow to cool slightly before slicing and serving.

Nutritional information per serving:

**Calories 133 (63% from fat) • carb. 9g • pro. 4g • fat 1g • sat. fat 2g
chol. 19mg • sod. 242mg • calc. 77mg • fiber 2g**

Notes:

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