

Cuisinart™ INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart™ Pizza Oven

PIZ-100

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

A IB-7237

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the pizza oven in water or other liquid. See instructions for cleaning.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injuries.
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. Do not use this pizza oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the pizza oven.
13. To avoid burns, use extreme caution when removing the tray or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. 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.
18. A fire may occur if the pizza oven is covered or touching flammable materials such as curtains, draperies and walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the pizza oven is plugged into an electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave the pizza oven unattended during use.
22. Do not rest cooking utensils or baking dishes on door.
23. Turn the timer knob to the off position to turn off the pizza oven.
24. Where applicable, always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

INTRODUCTION

Making pizza has never been so much fun – or so easy! Cuisinart includes everything you need to bake light and crispy, fresh or frozen, thin or thick crust pizza. With our timer control and preset temperature, every pizza is a perfect pizza! Need a recipe? Take a look at ours...they're all delicious!

FOR HOUSEHOLD USE ONLY

Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Pizza Oven to its fullest so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.

Longer extension cords are available and may be used if care is exercised in their use. If a long 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 counter top or tabletop where it can be tripped over or pulled on by children.

NOTICE

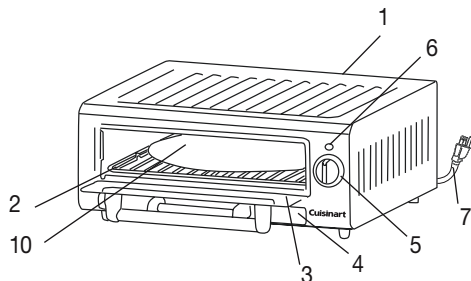
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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PARTS AND FEATURES

1. **Housing** – brushed stainless steel
2. **Removable Wire Rack**
3. **Door**
4. **Removable Crumb Tray**
5. **30-Minute Timer Control Knob with Bell Signal**
6. **Power Indicator Light** – indicator light signals the pizza oven is on.
7. **Power Cord**
8. **Pizza Mesh (not shown)** – When baking fresh pizza, the pizza mesh helps achieve a round pizza shape. It also helps prevent the pizza from getting soggy, producing a crisp and tasty pizza.



9. **Pizza Peel (not shown)** – Can be used to insert and remove the pizza mesh in the oven. Can also be used for cutting and serving pizza.
10. **Pizza Stone** – To achieve best results when baking bread, pizza and pie crusts. The stone absorbs excess moisture and distributes heat evenly to make the crust light and crispy. It fits on the rack to slide in and out of the oven easily.

BEFORE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your new Cuisinart™ Pizza Oven. Be sure all parts (listed under Parts and Features) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Pizza Oven for the first time, remove any dust from shipping by wiping clean with a damp cloth. Clean the removable wire rack, pizza peel, and pizza mesh with warm water, a small amount of dishwashing liquid and a nonabrasive sponge or cleaning pad. The pizza stone can be wiped with a damp cloth, not with dishwashing liquid.

DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.

1. Insert the wire rack into the grooves on both sides of the interior wall.
2. Insert the crumb tray. (Do not operate the pizza oven without the crumb tray in place.)
3. Place the pizza oven on a clean, flat surface where you intend to cook.
4. Plug the pizza oven into a 120 Volt 60 Hz AC electrical outlet.
5. Never thaw frozen pizza before baking. Your pizza oven is designed to bake it at 450°F.

OPERATING INSTRUCTIONS

The oven will get very hot during use. Use handles only and do not cover the appliance. The top of the pizza oven can be used as a plate warmer.

1. Plug the power cord into the wall outlet.
2. Lightly sprinkle the stone with cornmeal (flour can burn) prior to heating. Place the pizza stone in the oven to preheat.
3. Turn oven on by rotating the timer knob clockwise; the power indicator will light up. Preheat pizza stone by placing stone in oven and turning timer to 30 minutes.
4. Place pizza on preheated pizza stone and set timer for recommended baking time. The baking temperature is preset. When timer reaches the OFF/0 position, the power light indicator and pizza oven will turn off and a bell will signal pizza is ready.

If Using Fresh Pizza Dough:

- Prepare pizza dough on the pizza mesh by shaping and rolling the dough, simultaneously preheating the pizza stone, as mentioned above.
- Finish making the pizza by placing your favorite toppings on the dough.
- Slide the pizza mesh onto the pizza stone using the pizza peel.
- Once pizza is done, use the pizza peel to remove the pizza (including mesh) from the oven and place on a cooling rack. Do not remove the pizza stone. Separate the pizza from the mesh and place on pizza peel to cut it. A pizza cutter can be used directly on the peel to slice your pizza.

If Using Frozen Pizza:

- Once the oven has been preheated, place the frozen pizza on the pizza stone. The pizza mesh is not needed for frozen pizzas.
- Once pizza is done, use the pizza peel to remove the pizza from the oven. Do not remove pizza stone.

A pizza cutter can be used directly on the peel to slice your pizza.

WARNING: Cooked pizza can be very hot. Handle with care.

CLEANING AND CARE

Caution: Before cleaning appliance, make sure it has cooled down. Do not immerse body or the cord in any liquid.

1. Always allow the oven to cool completely before cleaning.
2. Make sure the oven is unplugged and the timer is in the OFF position.
3. Do not use abrasive cleansers, 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 to the pizza oven, before cleaning.
4. To clean interior walls, use a damp cloth and a mild liquid detergent. Never use harsh abrasives as these could damage the oven surface.
5. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in warm soapy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
6. Remove the wire rack and hand wash with warm soapy water; it can also be washed in the dishwasher.
7. To clean the wire mesh and pizza peel, hand wash with warm soapy water and let dry.
8. To clean the pizza stone, allow it to cool before cleaning. To remove baked-on foods, scrape with a spatula and rinse in warm water. Do not soak or clean with detergent or soapy water as the stone may absorb the taste and smell of the detergent. Let the stone air-dry completely before your next use. The pizza stone is NOT dishwasher-safe.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ 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™ 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 suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card 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.

If your Cuisinart™ Pizza Oven should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart™ Pizza Oven has been manufactured to the strictest specifications and has been

designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

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 which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, 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 the above two options do not result 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 products under warranty.

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150 Milford Road
East Windsor, NJ 08520
Printed in China

06CU26432

Cuisinart™

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Reverse Side



Cuisinart™ Pizza Oven

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TIPS AND HINTS

- Rotate pizza halfway through bake time to achieve optimal results.
- Spray pizza mesh with nonstick cooking spray before each use.
- Preheat pizza stone for 30 minutes.

RECIPES

Basic Pizza Dough

This dough freezes very well.

Makes three 12-inch pizzas (24 servings)

| | |
|-----------|--|
| 2¼ | teaspoons active dry yeast |
| 1 | teaspoon granulated sugar |
| ½ | cup warm (105°-110°F) water |
| 4 | cups unbleached, all-purpose flour, plus more for dusting |
| 1½ | teaspoons kosher or sea salt |
| 1 | tablespoon extra virgin olive oil |
| 1 | cup cold water |

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough in the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour.

Nutritional information per serving:
Calories 76 (9% from fat) • carb. 15g • pro. 2g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 84mg
• calc. 4mg • fiber 1g

Basic Whole Wheat Pizza Dough

A healthier alternative, this dough can substitute for the white pizza dough in any of the recipes.

Makes three 12-inch pizzas (24 servings)

- 2¼** **teaspoons active dry yeast**
- 1** **teaspoon granulated sugar**
- ⅔** **cups warm (105°-110°F) water**
- 2½** **cups unbleached all-purpose flour, plus more for dusting**
- 1½** **cups whole wheat flour**
- 1½** **teaspoons kosher or sea salt**
- 2** **tablespoons extra virgin olive oil**
- ⅔** **cups cold water**

Dissolve the yeast and sugar in the water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flours, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough in the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour.

Nutritional information per serving:

*Calories 85 (15% from fat) • carb. 15g • pro. 3g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 85mg
• calc. 4mg • fiber 1g*

Simple Pizza Sauce

This sauce is an easy, tasty topping for homemade pizzas.

Makes 2½ cups sauce

- 1** **teaspoon extra virgin olive oil**
- 1** **medium onion, cut into 1-inch pieces (approximately 1 cup chopped)**
- 4** **cloves garlic, finely chopped**
- ¾** **teaspoon dried basil**

- ¼** **cup dry white wine**
- 1** **can (28 ounces) plum tomatoes, with juices**
- 2** **sprigs fresh basil (10-12 large leaves)**
- ½** **teaspoon kosher salt**
- ¼** **teaspoon freshly ground black pepper**
- ¼ -¾** **teaspoon crushed red pepper flakes, (optional, to taste, for a spicier sauce)**

Heat the oil over medium heat in a 2¾-quart saucepan; add the onion, garlic, and dried basil. Cook, stirring for 2 to 3 minutes, until the onions begin to soften and the basil becomes fragrant. Stir in the white wine and allow the mixture to simmer until just evaporated. Add the canned tomatoes with their juices, basil sprigs, salt, black and red pepper. Bring to a boil, then reduce the heat to low, cover loosely and simmer for 40 to 45 minutes. Blend sauce by either using a hand blender directly in saucepan or carefully purée in batches in a regular blender or food processor.

Return sauce to pan if necessary and continue to simmer sauce, uncovered for an additional 30 to 40 minutes to achieve a thick sauce.

Taste and adjust seasonings accordingly.

Cool before using on pizza. This sauce freezes well.

Nutritional information per quarter cup:

*Calories 40 (20% from fat) • carb. 6g • pro. 2g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 445mg • fiber 2g*

Thick Pesto Sauce

A thicker version of the popular pasta sauce, this makes an excellent substitute for pizza sauce.

Makes 1½ cups, about 16 servings

- 3** **ounces Parmesan or Pecorino Romano, ½-inch cubes**
- 3** **medium-large cloves garlic**
- ½** **cup pignoli (pine) nuts**
- 2½** **ounces fresh basil (about 3 cups packed)**
- 1** **teaspoon freshly ground black pepper**
- ¾** **cup extra virgin olive oil**

Place the cheese in a Cuisinart® Food Processor fitted with the metal blade. Pulse a few times, then process until the cheese is finely grated; reserve.

With the machine running, add the garlic through the feed tube. Process until finely chopped. Turn the motor off, and add the nuts, basil and pepper. Process until it begins to form a paste. With the machine running, slowly add the olive oil through the feed tube. Continue to process until completely combined.

Note: this is a thick pesto meant for pizza. If you wish to use this recipe as a sauce for a pasta dish, thin it out by adding more olive oil in the last step.

This pesto also freezes very well.

Nutritional information per serving:

Calories 138 (87% from fat) • carb. 1g • pro. 3g
• fat 14g • sat. fat 3g • chol. 4mg • sod. 66mg
• calc. 73mg • fiber 0g

Grape Tomato Margherita Pizza

So easy to prepare, let the kids help out with putting on the toppings.

Makes one 12-inch pizza

- cooking spray**
- $\frac{1}{3}$ **recipe pizza dough**
- 2 tablespoons extra virgin olive oil**
- $\frac{1}{3}$ **cups grape/cherry tomatoes, halved**
- $\frac{1}{4}$ **cup fresh basil, torn into pieces**
- 3 ounces fresh mozzarella, torn into pieces**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes.

Coat the pizza mesh with cooking spray.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush liberally with olive oil. Arrange tomatoes and basil evenly around the dough. Top with the mozzarella.

Bake in preheated pizza oven for about 20 minutes, until crust is nicely browned and cheese has fully melted on top.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 141 (39% from fat) • carb. 16mg • pro. 5g
• fat 6g • sat. fat 2g • chol. 6mg • sod. 137mg
• calc. 76mg • fiber 1g

Classic Neapolitan Pizza

Makes one 12-inch pizza

- cooking spray**
- $\frac{1}{3}$ **recipe pizza dough**
- 1 tablespoon extra virgin olive oil**
- 8 ounces fresh mozzarella, sliced**
- 10 large basil leaves, or about 20 small leaves**
- $\frac{3}{4}$ **cup pizza sauce**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush the outer edge of the dough with olive oil.

Lay the mozzarella evenly on the dough. Scatter the basil on top of the cheese and then finish with a layer of sauce.

Bake in preheated pizza oven for about 20 minutes, until the dough is nicely browned and the cheese is completely melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 176 (45% from fat) • carb. 16g • pro. 8g
• fat 9g • sat. fat 4g • chol. 22mg • sod. 207mg
• calc. 155mg • fiber 1g

Pizza Bianca

A favorite for all cheese lovers.

Makes one 12-inch pizza

- cooking spray**
- $\frac{1}{2}$ **cups ricotta**
- 2 ounces Parmesan, grated**
- 2 medium cloves garlic, finely chopped**
- 1 pinch kosher or sea salt**

- ½ **teaspoon freshly ground black pepper**
- ⅓ **recipe pizza dough**
- 1 **tablespoon extra-virgin olive oil**
- 8 **ounces mozzarella, shredded**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

In a medium-sized bowl, mix the ricotta, Parmesan, garlic, salt and pepper until well combined. Reserve.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush the outer edge of the dough with olive oil.

Spread the ricotta mixture evenly over the dough. Top the ricotta with mozzarella and bake in the preheated pizza oven. Bake pizza for about 20 minutes, or until the dough is nicely browned and the cheese is completely melted and bubbling on top.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 286 (53% from fat) • carb. 17g • pro. 16g
 • fat 17g • sat. fat 9g • chol. 51mg • sod. 434 mg
 • calc. 346mg • fiber 1g

Pizza with Italian Sweet Sausage and Garlic Spinach

Makes one 12-inch pizza

- 2 **teaspoons olive oil**
- 6 **ounces fresh Italian sweet sausage, casings removed**
- 3 to 4 **cloves garlic, finely chopped**
- 8 **packed cups fresh spinach, washed and dried**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon crushed red pepper**
- ¼ **cup dry white wine**
- ⅓ **recipe pizza dough**
- ½ **cup pizza sauce**
- 8 **ounces mozzarella, shredded**
- 1 **ounce Parmesan, grated**
- extra virgin olive oil for brushing**

Heat olive oil in a 12-inch skillet over medium heat. When oil shimmers across the pan add the sausage. Break up sausage into small pieces with a wooden spoon while it is cooking. Once sausage is completely cooked through, remove from pan and reserve.

Pour off all but 1 teaspoon of fat and add the chopped garlic to the pan and place over medium low heat. Stir for one minute, until garlic is fragrant, being careful not to burn. Stir in spinach until wilted and add the salt and crushed red pepper. Stir in the white wine, scraping up any browned bits that have been left behind in the pan. Continue cooking over medium heat until wine has been almost completely reduced. Remove from heat and reserve.

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Pour pizza sauce in the middle of the dough and spread out over the circle, leaving a 1-inch border. Place reserved sausage and garlic spinach evenly over pie. Scatter mozzarella and Parmesan evenly over pie as well. Brush olive oil along the border.

Bake in preheated oven until the crust is golden and the cheese is melted, about 15 to 20 minutes.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 298 (48% from fat) • carb. 23g • pro. 14g
 • fat 16g • sat. fat 7g • chol. 41mg • sod. 527 mg
 • calc. 259mg • fiber 2g

Veggie Pizza

Makes one 12-inch pizza

- cooking spray**
- 2 **tablespoon olive oil, divided**
- 2 **large cloves garlic, finely chopped**
- 2 **cups mixed bell peppers, sliced**
- 1 **cup mushrooms, sliced**
- 1½ **tablespoons fresh basil**
- ⅓ **recipe pizza dough**
- ¾ **cup pizza sauce**
- 4 **ounces mozzarella, shredded**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Heat a large sauté pan with 1 tablespoon of olive oil over medium heat. When hot, add the garlic, peppers, mushrooms and basil and cook until peppers are bright and slightly softened.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush the outer edge of the dough with olive oil. Spread sauce on top of dough, evenly scatter mozzarella, and top with vegetables.

Bake in preheated pizza oven for about 20 minutes, until crust is nicely browned and cheese has fully melted on top.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

*Calories 161 (41% from fat) • carb. 18g • pro. 7g
• fat 7g • sat. fat 2g • chol. 11mg • sod. 155mg
• calc. 86mg • fiber 1g*

“BLT” Pizza

Makes one 12-inch pizza

- 4 to 6 thin slices pancetta**
- 2 cloves garlic, finely chopped**
- 1 cup grape tomatoes, halved**
- 3 packed cups arugula**
- $\frac{1}{3}$ **recipe pizza dough**
extra virgin olive oil for brushing
- 4 ounces mozzarella cheese, shredded**
- 1 tablespoon Pecorino Romano cheese, grated**

Preheat Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Add the pancetta slices to a 10-inch skillet and place over medium heat. Cook until pancetta is crisp. Remove and reserve. Pour off all but one teaspoon of fat from skillet. Stir in chopped garlic. When garlic is fragrant add the tomato halves to the skillet, toss to coat with the garlic. Stir in the arugula until wilted. Remove pan from heat.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit.

Brush the entire surface of the dough with olive oil. Scatter the “blt” topping evenly over dough, leaving a 1-inch border around the outside. Scatter both the mozzarella and Pecorino evenly over the topping.

Bake in preheated oven for about 15 to 20 minutes, until crust is nicely browned and the cheese has melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

*Calories 169 (30% from fat) • carb. 21g • pro. 9g
• fat 6g • sat. fat 3g • chol. 19mg • sod. 323mg
• calc. 112mg • fiber 1g*

Pizza with Sun-dried Tomatoes, Artichokes, Goat Cheese and Fresh Mozzarella

Makes one 12-inch pizza

- $\frac{1}{3}$ **recipe whole wheat pizza dough**
extra virgin olive oil for brushing
- 2 tablespoons sun-dried tomatoes packed in oil, chopped**
- 1 can (15 ounces) artichoke hearts, drained and dried thoroughly, quartered**
- 5 basil leaves**
- 3 ounces fresh goat cheese (like Montrachet)**
- 2 ounces fresh mozzarella, sliced**

Preheat Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit.

Brush the entire surface of the dough with olive oil.

Scatter the chopped sun-dried tomatoes and artichoke heart quarters over the surface of the pizza dough leaving a 1-inch border around the outside. Tear the basil leaves in pieces and scatter over the toppings. Add liberal dollops of goat cheese evenly over the surface of the pizza. Place mozzarella slices evenly over surface of pizza as well.

Bake in preheated oven for about 20 minutes, until crust is nicely browned and the cheese has melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

*Calories 140 (35% from fat) • carb. 17g • pro. 6g
• fat 5g • sat. fat 3g • chol. 10mg • sod. 273mg
• calc. 58mg • fiber 2g*

Pizza with Chicken Sausage and Roasted Peppers and Onions

Makes one 12-inch pizza

- 6 ounces Italian chicken sausage, cut in half lengthwise**
- 1 teaspoon olive oil**
- 1 sweet red pepper, cut into slices**
- 1 medium onion, cut into slices**
- 3 cloves garlic, crushed**
- ¼ teaspoon kosher salt**
- ½ recipe pizza dough**
- ½ cup pizza sauce**
- 8 ounces mozzarella, shredded**
- 1 tablespoon Parmesan, grated**
- extra virgin olive oil for brushing**

Preheat Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes.

Coat the pizza mesh with cooking spray. Line an 11 x 7-inch baking pan with aluminum foil.

When oven has preheated, place sausages in prepared pan and roast in pizza oven for about 15 minutes or until nicely browned. Remove from oven and slice into ½-inch pieces. Reserve.

While sausages are roasting, place olive oil in a 12-inch skillet over medium heat. When oil shimmers across the pan add the sliced peppers, onions, garlic, and salt. Sauté over medium heat until the edges of peppers and onions become slightly golden, about 10 to 15 minutes.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Pour pizza sauce in the middle of the dough and spread out over the circle, leaving a 1-inch border around the outside. Spread the

onions, peppers and sausage evenly over pizza. Spread cheeses evenly over the toppings. Brush outside border with olive oil.

Bake in preheated oven for about 20 minutes, until crust is nicely browned and the cheese has melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

*Calories 225 (37% from fat) • carb. 23g • pro. 12g
• fat 9g • sat. fat 4g • chol. 36mg • sod. 486mg
• calc. 177mg • fiber 1g*

Whole Wheat Pesto and Chicken Pizza

Makes one 12-inch pizza

- cooking spray**
- 12 ounces boneless chicken breast**
- 2 tablespoons olive oil, divided**
- ½ recipe whole wheat pizza dough**
- ¾ cup thick pesto sauce**
- 8 ounces mozzarella, shredded**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Slice the chicken breasts into ½-inch strips and toss with 1 tablespoon of olive oil. Preheat a Cuisinart® Grill, fitted with the grill plates on high. Place the chicken on the preheated grill and close the top. Grill for about 5 minutes, or until the chicken has very faint grill marks. Chicken strips may also be sautéed in a skillet until cooked through. Cut each strip into 1-inch pieces. Reserve.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush the outer edge of the dough with remaining olive oil.

Spread the pesto evenly over the dough. Scatter the chicken on top of the pesto and finish with the shredded mozzarella.

Bake in preheated pizza oven for about 20 minutes, until the dough is nicely browned and the cheese is completely melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:
Calories 373 (60% from fat) • carb. 17g • pro. 20g
• fat 25g • sat. fat 7g • chol. 50mg • sod. 370mg
• calc. 228mg • fiber 2g

Salad Pizza

Makes one 12-inch pizza

- cooking spray**
- 1/3 recipe pizza dough**
- 3/4 cup pizza sauce**
- 2 tablespoons extra virgin olive oil, divided**
- 1 medium avocado**
- 1 tablespoon lemon juice**
- 1/2 large cucumber, cut into 1/2-inch cubes**
- 1 cup grape tomatoes, halved**
- 1/3 cup scallions, cut into 1/4-inch pieces**
- 1/2 cup carrots, sliced**
- 1 1/2 tablespoons basil, cut into thin strips**
- 1/2 cup black olives, chopped**
- 2 ounces mixed greens**
- pinch sea or table salt**
- 1/2 teaspoon freshly ground black pepper**
- 1/2 tablespoon white balsamic vinegar**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Spread the pizza sauce evenly over the center of the dough, leaving a 1-inch border around. Brush the outer border of the dough with olive oil.

Bake in preheated pizza oven for about 20 minutes, until the dough is nicely browned.

While the dough is baking, halve the avocado and cut the flesh into 1/2-inch cubes. Place in a bowl and toss with lemon juice. Reserve.

Place remaining vegetables in a large bowl and toss with salt, pepper, oil and vinegar. Reserve.

Using the pizza peel, remove the pizza from the oven. Top with the mixed vegetables and avocado.

Cut into slices and serve immediately.

Note: 2 tablespoons of your favorite salad dressing may be used in place of the salt, pepper, olive oil and balsamic vinegar.

Nutritional information per serving:
Calories 180 (46% from fat) • carb. 21g • pro. 4g
• fat 10g • sat. fat 1g • chol. 0mg • sod. 309mg
• calc. 32mg • fiber 3g

White Clam Pizza

Makes one 12" pizza

- 5 cloves garlic, 3 cloves chopped, 2 cloves sliced**
- 1/4 cup plus 1 teaspoon extra virgin olive oil, divided**
- 1 dozen littleneck clams**
- 1/4 teaspoon crushed red pepper**
- 1 bay leaf**
- 1/2 cup dry white wine**
- 1/3 recipe pizza dough**
- 1/2 cup diced tomato**
- 1 tablespoon fresh basil, thinly sliced**
- 1 tablespoon fresh parsley, chopped**
- 2 ounces fresh mozzarella, shredded**
- 2 tablespoons Pecorino Romano or Asiago, grated**

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Stir together chopped garlic and 1/4 cup olive oil. Reserve.

Rinse and scrub the clams well. Place the teaspoon of oil in a 6-quart stockpot with a tightfitting lid over medium heat. Stir in the sliced garlic, crushed red pepper, and bay leaf. After the ingredients cook for about 1 to 2 minutes, add the dry white wine and bring to a simmer over medium high heat. Add the scrubbed clams and cover with lid. Steam for about 3 to 5 minutes until all the clams have opened. Remove clams and reserve in a shallow bowl; discard any that do not open. Remove the clams from their shells and roughly chop, reserve.

Roll out dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit. Brush the entire surface of the dough with the garlic and oil. Sprinkle the diced tomato, chopped clams and chopped herbs evenly all over the surface of the pizza. Place the cheese evenly over the toppings.

Bake in preheated pizza oven for about 20 to 25 minutes, until the dough is nicely browned and the cheese is completely melted.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 218 (43% from fat) • carb. 20g • pro. 8g
• fat 11g • sat. fat 3g • chol. 16mg • sod. 190mg
• calc. 89mg • fiber 1g

Focaccia Romana

For another version of this Italian staple, throw on some chopped kalamata olives.

Makes 18 servings

- 2½** **teaspoons active dry yeast**
- ⅙** **teaspoon granulated sugar**
- ⅓** **cup warm (105°-110°F) water**
- 4** **cups unbleached, all-purpose flour**
- 3** **teaspoons kosher or sea salt, divided**
- 1** **cup cold water**
- 4** **tablespoons extra virgin olive oil, divided**
- 2** **tablespoons fresh rosemary cooking spray**

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy.

Place flour and 1 teaspoon of salt in the work bowl of a Cuisinart® Food Processor fitted with the dough blade; process 10 seconds to combine. Add cold water and 2 tablespoons of oil to the yeast mixture. With the machine running, slowly pour the liquid through the feed tube. Process until a dough ball forms. Continue to let the machine run another minute to knead.

Place the dough in a lightly floured sealable plastic bag. Let rise in a warm place until doubled in size, about 45 minutes to 1 hour.

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Lightly coat an 11 x 7-inch baking sheet with cooking spray.

Turn the dough out onto a floured surface. Roll out into a rectangle and then fit onto the prepared pan, stretching the ends of the dough to meet the edges of the baking tray.

Using your fingers, make indentations in the dough over the entire surface. Brush the dough with the remaining olive oil, and sprinkle the salt and rosemary to cover. Cover with plastic wrap and let rise until puffy, about 20 minutes.

Bake in preheated pizza oven until golden and crisp, about 20 to 25 minutes. Using the provided pizza peel, removed the focaccia from the oven. Let cool slightly on wire rack.

Cut into slices and serve.

Nutritional information per serving:

Calories 131 (23% from fat) • carb. 22g • pro. 3g
• fat 3g • sat. fat 0g • chol. 0mg • sod. 224mg
• calc. 10mg • fiber 1g

Pissaladière

Makes one 12-inch “pizza”

- 3** **tablespoons unsalted butter**
- 2** **pounds onions, halved and thinly sliced**
- ½** **teaspoon kosher salt**
- ½** **teaspoon granulated sugar**
- ½** **teaspoon dried thyme**
- 3** **anchovies, finely chopped**
- 1** **tablespoon extra virgin olive oil**
- 12** **Niçoise olives, pitted and sliced in half**

Place butter in large 12-inch sauté pan over low heat. Once melted, stir in the sliced onions, salt, sugar, and dried thyme. Cook over low heat, stirring occasionally until onions are soft and melted, approximately 50 to 60 minutes. It is important to maintain low heat so the onions stay light in color.

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes. Coat the pizza mesh with cooking spray.

Combine chopped anchovies and olive oil and reserve.

Once onions have finished cooking, roll out pizza dough into a 12-inch circle. Place on pizza mesh and stretch dough to fit.

Brush the entire surface of the dough with the anchovy oil. Top with onions, leaving a 1-inch border around the outside. Place olive halves evenly over onions.

If desired, extra anchovies can be laid in Xs on the top of the pie as well.

Bake in preheated pizza oven until golden and crisp and the onions have begun to brown around the edges, about 20 to 25 minutes.

Using the pizza peel, remove the pizza from the oven.

Cut into slices and serve immediately.

Nutritional information per serving:

Calories 81 (61% from fat) • carb. 7g • pro. 1g
• fat 6g • sat. fat 2g • chol. 9mg • sod. 136mg
• calc. 19mg • fiber 1g

Sautéed Spinach, Mushroom and Goat Cheese Tart

Makes one 10 x 6-inch tart

- 1 **12" square puff pastry, frozen or fresh**
- 2 **large garlic cloves**
- 1 **ounce shallot**
- 7 **ounces assorted mushrooms**
pinch kosher or sea salt
- ½ **teaspoon freshly ground black pepper**
- ½ **teaspoon dried thyme**
- ½ **tablespoons olive oil**
- 5 **ounces fresh spinach (or one box of frozen, thawed and dried)**
- 2 **tablespoons lemon juice (2 lemons)**
- 2 **ounces goat cheese, crumbled**
- 1 **egg**
- 1 **egg yolk**
pinch kosher or sea salt

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes.

If using frozen puff pastry, thaw the dough according to the package's instructions, on a piece of parchment.

Spray the pizza mesh with cooking spray.

Place the garlic and shallot in the work bowl of a Cuisinart® Food Processor fitted with the metal blade. Process until finely chopped. Reserve.

Place the mushrooms in the bowl of the food processor. Pulse until coarsely chopped, about 8 to 10 pulses. Place

mushrooms in a separate small bowl. Toss with salt, pepper and thyme; reserve.

In a large sauté pan, heat the oil. When hot, add the garlic and shallots. Sauté until lightly browned. Add the mushrooms and cook until mushrooms brown and release liquid, about 5 to 7 minutes. Gradually add spinach, making sure not to overcrowd the pan. Cook until wilted.

Transfer the mixture to a large bowl; stir in lemon juice and goat cheese. Reserve.

Slice the puff pastry square in half horizontally, making 2 rectangles. Slice one of the rectangles into 2½-inch strips the length of the rectangle and ten ½-inch strips the width of the rectangle.

Using a fork, mix the egg, yolk and salt together to make an egg wash. Brush the edges of the rectangle with the egg wash and lay the 2 short strips of puff and 2 long strips along the edge. Reserve the remaining 8 strips.

Place the puff rectangle on the pizza mesh and bake in preheated pizza oven for 10 minutes. Using the pizza peel, remove the tart from the oven.

Place the prepared filling on top of the pre-baked puff pastry. Brush egg wash around the edge of the pastry. Take the reserved strips and lay across the tart, pressing down on the egg washed edges with a fork. Brush the top of the puff pastry strips with egg wash, and return to the oven. Bake for an additional 20 to 25 minutes, or until the top of the tart is well browned with no visible white spots.

Using the pizza peel, remove the tart from the oven. Let cool for 5 minutes before serving.

Nutritional information per serving:

Calories 176 (54% from fat) • carb. 16g • pro. 4g
• fat 11g • sat. fat 3g • chol. 15mg • sod. 152mg
• calc. 45mg • fiber 2g

Apple Galette

Makes one 9-inch tart

- 1 **12-inch square frozen or fresh puff pastry**
- 3 **small apples, peeled and cored**
- 1 **tablespoon fresh lemon juice**
- 1 **teaspoon vanilla extract**
- 1 **egg**
- 1 **egg yolk**

3 pinch table salt
3 tablespoons cinnamon sugar

¼ teaspoon vanilla extract
12 ounces raspberry jam

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes.

If using frozen puff pastry, thaw the dough according to the package's instructions, on a piece of parchment.

While dough is thawing, thinly slice each apple horizontally (this is done best by using a Cuisinart® Food Processor fitted with the 4mm slicing attachment). Place the apple slices in a bowl and gently toss with the lemon juice and vanilla extract.

Once the puff pastry has thawed, cut into an 11-inch disc. Leaving a 2-inch border, fan the apples on top of the dough in a circular fashion.

Using a fork, mix the egg, yolk and salt together to make an egg wash. Lightly brush the egg wash on the 10-inch border of the dough. Fold the edge of the dough on top of the apples, making pleats as you go along. Lightly brush the egg wash on the pleated edge. Sprinkle the cinnamon sugar over the apples.

Bake in the preheated pizza oven for about 25 minutes, until the puff pastry is well browned.

Using the pizza peel, remove the galette from the oven. Let cool for 5 minutes before serving.

Nutritional information per serving:
Calories 135 (38% from fat) • carb. 20g • pro. 2g
• fat 6g • sat. fat 1g • chol. 9mg • sod. 94mg
• calc. 7mg • fiber 2g

In the work bowl of a Cuisinart® Food Processor fitted with the metal blade, process the flour, sugar and salt for 10 seconds. Add the butter and process until combined. With the machine running, add the yolk and process until incorporated. Add the water, zests and vanilla; pulse 3 to 4 times, until combined.

Form dough into a flat square. Wrap in plastic; chill in refrigerator for about 30 minutes.

Preheat the Cuisinart™ Pizza Oven, fitted with the pizza stone, for 30 minutes.

Once the dough has been properly chilled, roll it out into a 10 x 8-inch rectangle on top of a piece of parchment. Spread the raspberry jam in a thin layer, leaving a 1-inch border. Carefully fold over the edges of dough. Using a fork, press down the edges of the dough on top of the jam.

Bake in the preheated pizza oven for about 25 minutes, or until the dough is well browned.

Using the pizza peel, remove the crostata from the oven. Let cool 5 minutes before serving.

Nutritional information per serving:
Calories 162 (34% from fat) • carb. 26g • pro. 2g
• fat 6g • sat. fat 4g • chol. 33mg • sod. 53mg
• calc. 10mg • fiber 0g

Raspberry Jam Crostata

Makes one 9 x 7-inch tart

1 cup unbleached, all-purpose flour
1 tablespoon granulated sugar
¼ teaspoon table salt
6 tablespoons unsalted butter, cubed
1 large egg yolk
½ tablespoon cold water
½ teaspoon lemon zest
½ teaspoon orange zest

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150 Milford Road
East Windsor, NJ 08520
Printed in China

06CU26432

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