

Cuisinart™

Recipe Booklet

Instruction
Booklet
Reverse Side



Cuisinart™ Brick Oven

BRK Series

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Please see Instruction Booklet, page 5, for information about oven rack positions, as referred to in recipes that follow.

Banana Pecan Crumb Muffins

These muffins are a great way to use over-ripe bananas.

Makes 6 large muffins

cooking spray

Crumb topping:

- ¼ cup unbleached, all-purpose flour**
- 3 tablespoons light brown sugar**
- 2 tablespoons unsalted butter, cold and cubed**
- ½ teaspoon ground cinnamon**
- ¼ cup pecans, toasted and chopped**
- 1 pinch table salt**

Muffin batter:

- 1 cup unbleached, all-purpose flour**
- 1½ teaspoons baking powder**
- ¼ teaspoon table salt**
- ¼ teaspoon ground cinnamon**
- 1 small, ripe banana, mashed**
- ¼ cup packed light brown sugar**
- ¼ cup whole milk**
- ¼ cup vegetable oil**
- 1 large egg, slightly beaten**
- ¼ cup pecans, toasted and chopped**

Preheat Cuisinart™ Brick oven to 400°F on the bake setting with the rack in position A. Lightly coat a 6-cup regular muffin pan with nonstick cooking spray.

Prepare the crumb topping. In a small bowl, mix the first 6 ingredients together with a fork, and reserve.

In a small bowl, mix the flour, baking powder, salt, and cinnamon; reserve.

In a large bowl, mix the banana, brown sugar, milk, oil and egg using a Cuisinart® Hand Mixer. Mix on medium speed until well blended. Add the flour mixture and nuts and mix with a fork until just mixed. Spoon evenly into prepared muffin cups and top with the reserved crumb topping.

Bake in the preheated oven for about 15 to 20 minutes, or until a cake tester inserted comes out clean. To ensure even color, turn muffin pan halfway through baking.

Nutritional information per muffin:

*Calories 364 (50% from fat) • carb. 41g • pro. 5g
• fat 21g • sat. fat 4g • chol. 47mg • sod. 274mg
• calc. 42mg • fiber 2g*

Orange-Anise Scones

High in calcium, these scones are a perfect way to jump start the day.

Makes 8 scones

- 2½ cups unbleached, all-purpose flour**
- 4 tablespoons granulated sugar, divided**
- 2 teaspoons baking powder**
- 2 teaspoons freshly ground star anise (4 pods)***
- 1 teaspoon table salt**
- 1 tablespoon orange zest (1 orange)**
- 6 tablespoons unsalted butter, cold and cubed**
- ⅓ cup fresh or frozen blueberries (optional)**
- ¾ cup buttermilk**
- 1 large egg**
- 2 tablespoons heavy cream**

Preheat the Cuisinart™ Brick Oven to 350°F on the bake setting with the rack in position A. Line the baking tray with parchment paper.

Place the flour, 3 tablespoons of sugar, baking powder, star anise, salt, and zest in the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Process 10 seconds. Add the butter to the work bowl and pulse until the mixture resembles coarse crumbs.

Pour the mixture onto a clean counter/large cutting board and add the blueberries. Make a well in the center of the dry mixture. Whisk the buttermilk and egg together and slowly pour the mixture, ¼ at a time, into the well of the dry ingredients. After each addition use a pastry cutter to mix the dough together. Continue to slowly add the liquids to the dough and mix until the mixture is moist, but not a wet dough.

Form the dough into a 10-inch long cylinder. Using a sharp knife, cut into 8 even pieces. Place on prepared baking sheet. Brush each scone with heavy cream and the reserved sugar. Bake in preheated oven for about 20 minutes or until golden brown. To ensure even color, turn baking tray halfway through baking.

Let cool before serving.

*May substitute allspice if star anise is unavailable.

Nutritional information per scone:

*Calories 278 (36% from fat) • carb. 39g • pro. 6g
• fat 11g • sat. fat 7g • chol. 56mg • sod. 448mg
• calc. 110mg • fiber 1g*

Buttermilk Blueberry Crumb Cake

Makes one 8-inch cake, or 12 servings

cooking spray

Crumb topping:

- ½ cup unbleached, all-purpose flour
- ¼ cup packed light brown sugar
- ¼ cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 pinch table salt
- ½ teaspoon vanilla extract
- 4 tablespoons unsalted butter, cold and cubed

Muffin Batter:

- 1½ cups unbleached, all-purpose flour
- ¾ teaspoon baking soda
- ¼ teaspoon table salt
- ½ cup unsalted butter, cut into 5 pieces
- ½ cup + 3 tablespoons granulated sugar
- 1 large egg
- ½ teaspoon vanilla extract
- ⅓ cup buttermilk
- 1¼ cups fresh blueberries

Preheat the Cuisinart™ Brick Oven to 350°F on the bake setting with the rack in position A. Lightly coat an 8-inch square baking pan with nonstick cooking spray. Reserve.

Combine the first 7 ingredients in the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Pulse 3 to 4 times, until the mixture is just combined. Reserve.

In a small bowl, mix together the flour, baking soda, and salt. Reserve.

Place the butter and sugar in a medium bowl and mix with a Cuisinart® Hand Mixer until light and fluffy, about 1 minute. Add the egg and vanilla and beat until fully combined. Add the reserved dry ingredients, ⅓ at a time, and the buttermilk, ⅓ at a time, alternating the two starting with the buttermilk and ending with the dry ingredients. Pour the batter into the prepared pan. Make a layer of the blueberries on top of the batter, slightly pressing them down. Cover evenly with the reserved crumb topping.

Bake in preheated oven for 50 to 60 minutes, or until a cake tester inserted into the cake comes out clean.

Nutritional information per serving:
Calories 243 (35% from fat) • carb. 37g • pro. 3g
• fat 10g • sat. fat • 6g • chol. 42mg • sod. 182mg
• calc. 23mg • fiber 1g

Roasted Eggplant and Sweet Pepper Crostini

Makes 12 crostini

- 4 tablespoons extra virgin olive oil, divided
- 1 small Italian eggplant, about 8 ounces, cut into ½-inch dice
- ½ large red bell pepper (about 3 to 4 ounces), cut into ½-inch dice
- ½ large yellow bell pepper (about 3 to 4 ounces), cut into ½-inch dice
- 2 ounces sweet onion, cut into ½-inch dice
- 3 garlic cloves, divided and smashed
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground pepper
- 1 tablespoon basil, very thinly sliced (or chiffonade)
- 12 ½-inch slices of rustic Italian bread with a tight crumb

Preheat Cuisinart™ Brick Oven to 375°F on bake with rack in position B. Line the baking tray with aluminum foil and coat with 2 teaspoons of olive oil.

Toss the eggplant, red pepper, yellow pepper, onion, and 2 of the garlic cloves in a mixing bowl with 2½ tablespoons of olive oil, salt, and pepper. Pour out onto prepared baking sheet. Bake for about 40 to 50 minutes, tossing vegetables every 10 to 15 minutes. Vegetables should be very soft and slightly browned.

Once vegetables are done cooking toss with chopped basil in mixing bowl. Taste and adjust seasonings accordingly.

Rub bread slices with remaining garlic clove and brush with remaining olive oil. Toast slices in oven-flipping bread once so that the crostini are an even golden brown on both sides, approximately 3 to 4 minutes per side.

Top crostini with warm eggplant and pepper topping and serve immediately.

Note: Eggplant can be made ahead and stored in refrigerator tightly sealed. For best results, bring eggplant to room temperature before serving.

Nutritional information per 2 crostini:

*Calories 255 (57% from fat) • carb. 21g • pro. 7g
• fat 16g • sat. fat 3g • chol. 7mg • sod 384mg
• calc. 125mg • fiber 2g*

Spinach, Gorgonzola, Artichoke Dip

Our French Boule (recipe on page 7) is a perfect match for this delicious dip.

Makes 2 quarts, approximately 32 servings

- cooking spray**
- 2 ounces Parmesan, cut into ½-inch cubes**
- 1 clove garlic**
- 1 ounce shallots**
- 16 ounces cream cheese, room temperature, cut into 1-inch pieces**
- ¼ cup evaporated milk**
- 16 ounces frozen spinach, thawed and dried thoroughly**
- 3 ounces Gorgonzola, crumbled**
- 2 cans (15 ounces each) artichoke hearts, drained and dried thoroughly**
- ½ teaspoon red pepper flakes**

Preheat the Cuisinart™ Brick Oven to 375°F on the bake setting with the rack in position A. Lightly coat a 2-quart ceramic soufflé/baking dish with non-stick cooking spray. Reserve.

Assemble a Cuisinart® Food Processor with the metal chopping blade. With the machine running, drop the Parmesan through the feed tube and process until finely chopped; place in small bowl and reserve. With the food processor running, add the garlic and shallot through the feed tube; process until chopped. Add the cream cheese and evaporated milk; process until creamy and smooth. Crumble the spinach over the cream cheese. Add the reserved Gorgonzola and ⅔ of the Parmesan; pulse about 10 times, or until well blended. Scrape the work bowl. Add the reserved artichoke hearts and red pepper flakes; pulse another 10 times.

Transfer the mixture to the prepared dish; sprinkle with the remaining Parmesan. Place in the preheated oven and bake for about 20

to 30 minutes, or until just browned on top and heated through.

Nutritional information per serving:

*Calories 61 (56% from fat) • carb. 3g • pro. 4g
• fat 4g • sat. fat 2g • chol. 9mg • sod. 231mg
• calc. 86mg • fiber 1g*

Gougères

Although Gruyère is the classic ingredient for gougères, you may substitute your favorite cheese.

Makes one hundred 1-inch gougères

- ½ cup water**
- 4 tablespoons unsalted butter**
- ¼ teaspoon fine sea salt or table salt**
- ½ teaspoon sugar**
- ½ cup + 2 tablespoons unbleached, all-purpose flour**
- 2 large eggs, + 2 more if necessary**
- 1 cup Gruyère cheese, shredded and divided**
- ¼ teaspoon fine sea salt or table salt**
- ½ teaspoon black pepper**
- ½ teaspoon cayenne**
- ¼ teaspoon paprika**

Preheat the Cuisinart® Brick Oven to 500°F on the convection bake setting with the baking stone on the bottom rack in position A. Preheat baking stone for at least 30 minutes. Line the baking tray with parchment paper.

Place the water, butter, salt and sugar in a medium saucepan and set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it dries out. You will know it is done when the dough leaves a thick hard film on the bottom of the pot.

Remove from heat and put mixture into a medium-large mixing bowl. Beat the dough with a Cuisinart® Hand Mixer on a low speed to release steam and cool. Once the dough has cooled, after about 2 to 3 minutes, start adding the eggs, one at a time, mixing each until fully incorporated before adding the next. The dough is ready when it becomes a pale yellow color, and will drop from the beater in a slow and steady stream. If the dough is too thick, beat the remaining two

eggs together and slowly begin to add them with the beaters running. Be sure not to make the dough too runny or it will not hold its shape.

Stir in ½ cup of Gruyère and the spices. Pour the batter into a large pastry bag fitted with a small to medium sized round tip. Pipe the gougère dough into 1-inch rounds, leaving ½-inch around each one on the prepared baking sheet. Top each one with a pinch of the reserved Gruyère. Place the tray on the preheated stone in the oven, and turn the oven off. Let the gougères sit in the oven for 10 minutes. Lower the heat to 300°F and turn the oven back on. Let bake for 20 to 25 minutes, or until the gougères are hollow and nicely browned, and not wet inside. To ensure even color, turn baking sheet halfway through baking.

Serve immediately.

Nutritional information per serving (five, 1-inch gougères):
Calories 82 (66% from fat) • carb. 3g • pro. 4g
• fat 6g • sat. fat 4g • chol. 19mg • sod. 97mg
• calc. 116mg • fiber 0g

Asparagus, Mushroom & Fontina Quiche

Great for a Sunday brunch, this quiche will please any crowd.

Makes one 9-inch deep-dish quiche, 8-12 servings

- ½ recipe **pâte brisée dough (page 17)**
- 2 **tablespoons unsalted butter, or olive oil**
- 1 **cup asparagus, cut into ½-inch pieces**
- 1 **cup mushrooms, halved and sliced**
- 1¼ **cup whole milk**
- 1¼ **cup heavy cream**
- 4 **large eggs**
- ½ **teaspoon table salt**
- ½ **teaspoon black pepper**
- 3 **ounces fontina**

Preheat Cuisinart™ Brick Oven to 350°F on the bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes. Roll out the dough into a 10-inch disc that is about ⅛ inch thick. Fit into an ungreased 9-inch, 1½ quart, ceramic pie baker. Chill in refrigerator for about 20 minutes. Using a fork, prick the

dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for 15 to 20 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown. Remove; chill; reserve.

While the shell is baking, place the butter/olive oil in a skillet over medium heat. Add the asparagus and mushrooms and sauté over medium-high heat for 4 to 5 minutes, or until the asparagus is bright and just softened. Reserve.

In a medium bowl, mix the milk, cream, eggs, salt and pepper. Using a Cuisinart® Hand Mixer fitted with the whisk attachment, whip the mixture on high for 30 seconds to 1 minute. Spread the asparagus and mushrooms evenly on the bottom of the cooled tart shell. Pour in the liquid mixture and top with the fontina.

Bake on the preheated baking stone for 40 to 60 minutes, or until the quiche has browned on top and is just set.

Nutritional information per serving (based on 12 servings):
Calories 215 (68% from fat) • carb. 11g • pro. 7g
• fat 16g • sat. fat 8g • chol. 115mg • sod. 233mg
• calc. 106mg • fiber 1g

Popovers

Pair this easy side dish with our Standing Rib Roast (page 13), using the roast's fat drippings instead of butter.

Makes 6 popovers

- ¾ **cup unbleached, all-purpose flour**
- ¾ **cup evaporated fat-free milk, or reduced fat milk**
- 2 **large eggs**
- 1 **tablespoon butter, melted (may substitute with fat from rib roast)**
- ½ **teaspoon of salt**

Place all ingredients into a medium-sized bowl. Using a Cuisinart® Hand Mixer, mix on low for about 10 seconds. Increase the speed to high and beat until the batter is smooth. Cover; let sit for 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F on the convection bake or bake setting fitted with the baking stone on a rack in position A.

Preheat stone for at least 30 minutes. Heavily butter, or coat with nonstick cooking spray, six 5-ounce ramekins. Fill each ramekin with about 1/3 cup of batter. Place in the oven directly on the stone and bake for 30 minutes. Lower the heat to 350°F and bake an additional 20 minutes. Remove from oven and carefully unmold from ramekins. Serve immediately.

Nutritional information per popover:

*Calories 124 (28% from fat) • carb. 16g • pro. 6g
• fat 4g • sat. fat 2g • chol. 76mg • sod. 170mg
• calc. 104mg • fiber 0g*

French Boule

Makes 1 large round loaf, approximately 12 servings

2½ **teaspoons active dry yeast**
1/3 **cup warm (105°-110°F) water**
4 **cups unbleached, all-purpose flour**
2 **teaspoons fine sea salt or table salt**
1 **cup cold water**
 cornmeal for dusting

Dissolve the yeast in the 1/3 cup of warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flour and salt to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, add the warm water with yeast and then the cold water in a slow stream and process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a lightly floured 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 1½ hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Shape into a round loaf and place on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart® Brick oven to 400°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat the baking stone for at least 30 minutes.

Using a serrated knife, cut a cross 1/4-inch deep on the top of the loaf.

Bake for 40 to 50 minutes, or until nicely browned and sounds hollow when tapped. Let cool completely before serving.

Nutritional information per serving:

*Calories 153 (3% from fat) • carb. 32g • pro. 5g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 224mg
• calc. 7mg • fiber 1g*

Walnut Rosemary Bread with Raisins

Makes 1 small round loaf, approximately 16 servings

1/2 **teaspoon active dry yeast**
1/2 **cup + 2 tablespoons warm water**
1¼ **cups unbleached, bread flour, plus more for dusting**
1/2 **cup whole wheat flour**
2 **tablespoons rye flour**
1 **teaspoon fine sea salt or table salt**
1/2 **teaspoon extra-virgin olive oil**
1/4 **cup golden raisins, or any similar dried fruit**
1/4 **cup chopped walnuts**
1 **tablespoon chopped fresh rosemary**
 cornmeal for dusting

Dissolve the yeast in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flours, salt, and olive oil to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, slowly add the water and yeast mixture through the feed tube and process until it forms a dough ball. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a lightly floured 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 1½ hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Stretch the dough into an 8-inch square. Place the raisins and walnuts on top and knead until fully incorporated, 2 to 4 minutes. Shape into a round loaf and place

on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes. Using a serrated knife cut a star, ¼-inch deep, on the top of the loaf. Bake on the preheated stone for 30 minutes. Reduce the temperature to 425°F and continue to bake for an additional 15 to 20 minutes, or until the loaf sounds hollow when tapped and the internal temperature reads 205°F on an instant-read thermometer.

Let bread fully cool before serving.

Nutritional information per serving:

*Calories 73 (18% from fat) • carb. 13g • pro. 2g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg
• calc. 9mg • fiber 1g*

Pumpnickel Raisin Bread

Makes 1 large loaf, approximately 24 servings

- 2¼ teaspoons active dry yeast**
- 1¼ cups warm (105°-110°F) water**
- ¼ cup molasses**
- 2¾ cups unbleached bread flour**
- ½ cup whole wheat flour**
- ½ cup rye flour**
- ⅓ cup cornmeal**
- 2 tablespoons unsweetened cocoa powder**
- 1 teaspoon instant espresso powder**
- 2 tablespoons vital wheat gluten**
- 1½ teaspoons fine sea salt, or table salt**
- 2 tablespoons vegetable oil**
- ¾ cup raisins**
- 2 teaspoons caraway seeds**

Dissolve the yeast in the warm water with the molasses. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flours, cornmeal, cocoa and espresso powders, wheat gluten, salt, and vegetable oil to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, slowly add the water and yeast mixture through the feed tube and

process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 2 hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Stretch the dough into a large square. Place the raisins and walnuts on top and knead until fully incorporated, 2 to 4 minutes. Shape into a round loaf and place on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 350°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes. Using a serrated knife cut a star, ¼-inch deep, on the top of the loaf. Bake for 50 to 60 minutes, until bread sounds hollow when tapped and measures 205°F when tested with an instant read thermometer. Transfer to a rack to cool.

Nutritional information per serving:

*Calories 105 (12% from fat) • carb. 21g • pro. 3g
• fat 1g • sat. fat 0g • chol. 0g • sod. 589
• calc. 15mg • fiber 1g*

Buttery Dinner Rolls

Makes 16 rolls

- ¾ cup whole milk, plus 1 tablespoon for brushing**
- ½ cup unsalted butter, plus 2 tablespoons for brushing**
- ¼ cup granulated sugar**
- 1 teaspoon fine sea salt, or table salt**
- 2¼ teaspoons active dry yeast**
- ¼ cup warm (105°-110°F) water**
- 4¾ cups unbleached bread flour**
- 1 large egg**

In a microwave-safe container, scald the milk in the microwave; stir in the ½ cup butter, sugar and salt; reserve.

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

foamy. Add the flour to the work bowl of the Cuisinart® Food Processor fitted with the dough blade and process for 10 seconds. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough. Shape it into a smooth ball and place in a 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 45 to 60 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat the stone for at least 30 minutes. Lightly butter a 10-inch round baking pan. Divide the dough into 16 equal pieces, about 2¼ ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes. Combine remaining tablespoon of milk and butter and heat until the butter has melted. Just before baking, gently brush the rolls with the butter/milk mixture. Place in preheated oven and bake until golden brown, about 25 to 30 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.

For a softer roll, brush each with melted butter just after removing from oven.

Nutritional information per serving (1 roll):

*Calories 209 (38% from fat) • carb. 28g • pro. 5g
• fat 9g • sat. fat 5g • chol. 34mg • sod. 160mg
• calc. 23mg • 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**
- ⅛** **teaspoon granulated sugar**
- ⅓** **cup warm (105°-110°F) water**
- 4** **cups unbleached, all-purpose flour**
- 3** **teaspoons kosher salt, divided**
- 1** **cup cold water**
- 4** **tablespoons extra virgin olive oil, divided**
- 2** **tablespoons fresh rosemary**

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 Cuisinart™ Brick Oven to 400°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Lightly coat the baking sheet with a non-stick 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 until golden and crisp, about 20 to 25 minutes. Let cool slightly on wire rack.

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*

Making pizza is easy in the Cuisinart™ Brick Oven.

For best results, we recommend baking pizzas and focaccia directly on the baking stone. Always preheat the stone.

We strongly recommend using a pizza peel dusted with cornmeal to place or remove pizza in or out of the brick oven.

If a peel is not available, carefully place the pizza directly on the preheated stone dusted with cornmeal or prepare and bake pizza in the provided baking tray, both methods produce excellent results.

To prepare in baking tray: Roll and stretch dough to desired shape to fit baking tray. Brush with olive oil and top accordingly. Place baking tray directly on preheated stone.

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°) water**
- 4** **cups unbleached, all-purpose flour, plus more for dusting**
- ½** **teaspoons kosher 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 into 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 (based on 1 slice pizza assuming 8 slices per pie):
Calories 228 (9% from fat) • carb. 44g • pro. 7g
• fat 2g • sat. fat 0g • chol. 0mg • sod. 253mg
• calc. 12mg • fiber 2g

Grape Tomato Margherita Pizza

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

Makes three 12-inch pizzas, or eight 4-inch pizzas

- 1** **recipe pizza dough**
- ¼** **cup extra virgin olive oil**
- 2½** **cups grape/cherry tomatoes, halved**
- ½** **cup fresh basil, torn into pieces**
- 6** **ounces fresh mozzarella, torn into pieces**

Preheat Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll and stretch dough to desired shape. Brush liberally with olive oil. Place on top of preheated stone and bake for about 10 minutes, or until dough is lightly golden.

Remove dough from oven. Brush dough with olive oil. Arrange tomatoes and basil evenly around the dough. Top with the mozzarella. Return to preheated oven and bake an additional 15 to 20 minutes, or until desired doneness has been achieved.

Nutritional information per serving:
Calories 355 (32% from fat) • carb. 48mg
• pro. 12g • fat 13g • sat. fat 3g • chol. 12mg
• sod. 357mg • calc. 157mg • fiber 2g

Classic Neapolitan Pizza

Makes one 12-inch pizza

- yellow cornmeal for dusting**
- ¼** **recipe pizza dough**
- 1** **tablespoon extra virgin olive oil**
- 8** **ounces fresh mozzarella, sliced**
- 10** **large basil leaves, or about 20 small leaves**
- ¾** **cup pizza sauce**

Preheat the Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll out dough on a cornmeal-dusted surface into a 12-inch circle. Brush the outer edge of

the dough with olive oil. Lay the mozzarella evenly on the dough, leaving a 1-inch border. Scatter the basil on top of the cheese and then finish with a layer of sauce.

Carefully transfer prepared pizza to the stone in the preheated brick oven (a pizza peel may be helpful). Bake for about 20 minutes, until the dough is nicely browned and the cheese is completely melted. 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

- 1½ cups ricotta**
- 2 ounces Parmesan, grated**
- 2 medium cloves garlic, finely chopped**
- 1 pinch kosher or sea salt**
- ½ teaspoon freshly ground black pepper**
- yellow cornmeal for dusting**
- ⅓ recipe pizza dough**
- 1 tablespoon extra virgin olive oil**
- 8 ounces mozzarella, shredded**

Preheat the Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

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

Roll out dough on a cornmeal-dusted surface into a 12-inch circle. Brush the outer edge of the dough with olive oil. Spread the ricotta mixture evenly over the dough, leaving a 1-inch border. Top the ricotta with mozzarella.

Carefully transfer the prepared pizza to the stone in the preheated brick oven (a pizza peel may be helpful). Bake for about 20 minutes, or until the dough is nicely browned and the cheese is completely melted and bubbling on top. Carefully 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**
- yellow cornmeal for dusting**
- 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™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll out dough on a cornmeal-dusted surface into a 12-inch circle. 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.

Carefully transfer the prepared pizza to the stone in the preheated brick oven (a pizza peel may be helpful). Bake 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

- 2** **tablespoons olive oil, divided**
- 2** **large cloves garlic, finely chopped**
- 2** **cups mixed bell peppers, sliced**
- 1** **cup mushrooms, sliced**
- 1½** **tablespoons fresh basil**
- yellow cornmeal for dusting**
- ⅓** **recipe pizza dough**
- ⅔** **cup pizza sauce**
- 4** **ounces mozzarella, shredded**

Preheat the Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

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 on a cornmeal-dusted surface into a 12-inch circle. Brush the outer edge of the dough with olive oil. Pour pizza sauce in the middle of the dough and spread out over the circle, leaving a 1-inch border. Evenly scatter mozzarella, and top with vegetables.

Carefully transfer the prepared pizza to the stone in the preheated brick oven (a pizza peel may be helpful). Bake for about 20 minutes, until crust is nicely browned and cheese has fully melted on top.

Carefully, 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

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

Makes one 12-inch pizza

- yellow cornmeal for dusting**
- ⅓** **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 and quartered**
- 5** **basil leaves**
- 3** **ounces fresh goat cheese (like Montrachet)**
- 2** **ounces fresh mozzarella, sliced**

Preheat the Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll out dough on a cornmeal-dusted surface into a 12-inch circle. 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.

Carefully transfer the prepared pizza to the stone in the preheated brick oven (a pizza peel may be helpful). Bake for about 20 minutes, until crust is nicely browned and the cheese has melted. Carefully, 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

Roasted Asparagus

Asparagus is delicious roasted, plus it is very simple to prepare.

Makes 4 servings

- 1 pound asparagus**
- 1 teaspoon olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon crushed black pepper**

Preheat Cuisinart™ Brick Oven to 425°F on the convection bake or bake setting with rack in position B.

Wash and thoroughly dry asparagus. Trim the rough ends off of the asparagus.

Place asparagus in a mixing bowl and toss with the teaspoon of olive oil, salt and pepper.

Line asparagus on the baking sheet and bake on the upper rack for 10 to 15 minutes, until the asparagus is tender.

Serve immediately.

Nutritional information per serving:

*Calories 36 (28% from fat) • carb. 5g • pro. 3g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 86mg
• calc. 24mg • fiber 2g*

Butternut Squash and Potato Gratin

A nice twist to a great traditional side dish.

Makes 6 to 8 servings

- cooking spray**
- 1 cup heavy cream**
- 2 cloves garlic, crushed and peeled**
- 1 branch fresh rosemary**
- 4 ounces Gruyère cheese**
- ¾ pound butternut squash, peeled**
- 1 pound Yukon Gold potatoes**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground pepper**

Lightly coat a Cuisinart® 9½-inch (1¼ quart) Open Oval Baker with cooking spray. Place the baking tray lined with aluminum foil on a rack in position A. Preheat the Cuisinart™ Brick Oven to 350°F on the bake setting.

Place the heavy cream, crushed garlic, and rosemary branch in a small saucepan. Bring the cream to almost a boil and reduce the heat to maintain a low simmer. Simmer cream for about 15 to 20 minutes.

Using the shredding disc in the Cuisinart® food processor, shred the Gruyère. Remove and reserve. Insert the medium (4-mm) slicing disc. Slice the butternut squash using medium-hard pressure. Remove and reserve. Slice the potatoes as well using medium pressure.

Arrange a layer of the potatoes in concentric circles in the prepared baking dish followed by a similar layer of the butternut squash. Sprinkle with some salt, a pinch of pepper and some of the Gruyère. Repeat layers of sliced potatoes and squash with seasonings and cheese, finishing with a top layer of neatly arranged butternut squash, seasoned with the remaining cheese scattered on top. If there is any salt left over, stir into the warm cream. Discard the rosemary and garlic and carefully pour the cream over the top of the potatoes. Cover the baker tightly with aluminum foil that has been sprayed with cooking spray and set on the prepared baking tray. Bake for 1 to 1½ hours, until the potatoes are tender when pierced with a knife. Uncover, and broil until browned and bubbly, about 5 to 7 minutes. Remove from the oven and let stand for 10 minutes before serving.

Nutritional information per serving

(based on 8 servings):

*Calories 223 (61% from fat) • carb. 16g • pro. 7g
• fat 16g • sat. fat 10g • chol. 56mg • sod. 231mg •
calc. 190mg • fiber 2g*

Roasted Stuffed Peppers

Makes 4 servings

- 5 medium-large red bell peppers, divided**
- 1 small eggplant, peeled and cut into ½-inch dice**
- 1 cup grape tomatoes**
- 4 cloves garlic**
- 1 teaspoon fine sea salt, or table salt**
- ½ teaspoon freshly ground black pepper**
- 2 tablespoons extra virgin olive oil**
- 1½ teaspoons dried basil**

- 2 cups couscous, cooked
- 2 tablespoons chopped fresh parsley
- 1½ cups crumbled feta, divided

Line the Cuisinart™ Brick Oven's baking tray with foil.

Cut one of the peppers into 1-inch strips. Toss pepper strips, eggplant, tomatoes, garlic in a mixing bowl with salt, pepper, and olive oil. Arrange vegetables in one layer on the prepared baking tray. Place in oven on a rack in position A and turn on the broil function to roast vegetables for about 40 minutes, tossing a few times, or until vegetables are soft and the skin on the peppers begins to peel off. Remove from oven and reserve in a medium-sized bowl.

While the vegetables are roasting, cut the tops off of the remaining peppers, and clean out the seeds. Trim the bottom of the peppers if necessary, so that each one stands evenly on a plate. Place peppers lying down on the baking sheet. Once roasted vegetables are finished, broil peppers in brick oven for about 10 to 15 minutes, until slightly blackened but not too soft.

While the peppers are roasting, toss the reserved vegetables with the basil, couscous, and 1 cup of feta.

Remove peppers from oven and evenly divide the couscous/vegetable mixture among the peppers. Top each stuffed pepper with 2 tablespoons of feta. Return to brick oven and broil for 10 minutes, or until feta has browned slightly.

Serve immediately.

Nutritional information per serving:
 Calories 432 (52% from fat) • carb. 36g • pro. 17g • fat 25g • sat. fat 14g • chol. 76mg
 • sod. 1548mg • calc. 459mg • fiber 5g

Herb Roasted Chicken

Serves 4 to 6

- 1 tablespoon olive oil
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 tablespoon fresh chopped rosemary
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 lemon, cut in half

- 1 4 to 4½ pound chicken, rinsed and patted dry
- 2 cloves garlic, smashed

Make a paste with the olive oil, dried and fresh herbs, salt, and pepper by mixing ingredients together in a small bowl.

Squeeze lemon all over outside and inside chicken. Stuff the chicken with the lemon halves and garlic cloves. Rub the herb paste all over the skin of the chicken.

Preheat Cuisinart® Brick Oven to 375° on convection bake or bake setting with a rack in position A.

Place prepared chicken on baking sheet lined with parchment paper. Roast for 1 hour 15 minutes to 1 hour 25 minutes in preheated oven, until the juices run clear when the thigh is pierced.

Nutritional information per serving
 (based on 6 servings):
 Calories 232 • (61% from fat) • Carb. 3g • pro. 31g • fat 10g • sat. fat 3g • chol. 96mg • sod. 316mg
 • calc. 42mg • fiber 0g

Hoisin Glazed Cornish Hens

This marinade is very versatile. Try it brushed on salmon or chicken pieces and simply roast in the oven.

Makes 2-4 servings

Glaze:

- ½ cup hoisin sauce
- 2 tablespoon honey
- 2 tablespoon soy sauce
- 1 tablespoon fresh ginger, finely chopped
- 2 cloves fresh garlic, finely chopped
- 2 cornish game hens, 1- 1¼ pounds each, rinsed and patted dry

In a mixing bowl stir together, the hoisin, honey, soy, ginger, and garlic.

Place the hens in a sealable plastic bag. Pour the marinade into the bag and refrigerate for at least an hour up to overnight.

Preheat brick oven to 400°F on the convection bake or bake setting with a rack in position A.

Place hens on the baking tray lined with aluminum foil. Roast for 35 to 45 minutes, or until juices run clear when thigh is pierced with the tip of a knife.

Serve with steamed rice.

*Nutritional information per serving
(based on 4 servings):*

*Calories 408 (35% from fat) • carb. 7g • pro. 57g
• fat 16g • sat. fat 4g • chol. 178mg
• sod. 776mg • calc. 37mg*

Standing Rib Roast

This dish is a real treat. Be sure to serve it with popovers (page 7).

Makes 6 to 10 servings

- 1 5 to 6 pound standing rib roast (2 to 3 ribs), butcher's cut***
- 3 cloves garlic, peeled**
- 1 tablespoon coarsely ground or cracked black pepper**
- 1 tablespoon kosher or coarse sea salt**
- 2 tablespoons fresh thyme leaves**
- 1 tablespoon fresh rosemary leaves**
- 1 tablespoon extra virgin olive oil**
- 2 large onions, roughly chopped**
- 2 large carrots, peeled and roughly chopped**

Remove roast from refrigerator 1 hour before roasting. Thirty minutes before roasting, preheat oven to 450°F.

Insert the metal chopping blade into the Cuisinart® Food Processor. With the machine running, drop the garlic through the feed tube and process to chop, about 5 seconds. Scrape the work bowl and add the pepper, salt, fresh herbs and olive oil. Process for 10 seconds. Rub this mixture all over the exterior of the meat and let stand. (This may be done ahead and rubbed on the meat. Cover and refrigerate until 1 hour prior to roasting.)

Preheat Cuisinart™ Brick Oven to 400°F on convection bake or bake setting with a rack in position A.

Scatter the chopped onion and carrot on the baking sheet lined with aluminum foil. Arrange roast, bone side down, fat side up, on top of the vegetables on the baking sheet. Roast in preheated for 30 minutes and

then reduce heat to 350°F and roast for 13 minutes per pound. The total time is about 1 hour 20 minutes to 1 hour and 40 minutes. Internal temperature when checked with a thermometer should be about 120-125°F. Meat will continue to cook as it rests, and the internal temperature will go up another 5 to 10 degrees. Let roast rest at least 10 to 20 minutes before carving.

*A "butcher's cut" standing rib roast is the easiest to carve. The butcher removes the chine bone and separate the meat from the bones to create a boneless rib roast. Then the meat is tied onto the bone cradle with butcher's twine for roasting. This allows for the flavor from the bones, and keeps the meat moist. Fat should be trimmed to a ¼-inch thickness.

*Nutritional information per serving
(based on 10 servings):*
*Calories 560 (75% from fat) • carb. 2g • pro. 32g
• fat 46g • sat. fat 18g • chol. 123mg
• sod. 492mg • calc. 33mg • fiber 0g*

Rack of Lamb with Parmesan and Herb Crust

An impressive special occasion meal.

Serves 2

- 1 rack of lamb, frenched to the bone** (approximately 1.5 pounds)**
- ½ ounce Parmesan cheese**
- 1 tablespoon fresh rosemary leaves**
- ½ tablespoon fresh thyme leaves**
- ½ cup Japanese bread crumbs (panko)**
- 1 teaspoon roasted garlic purée*****
- ¾ teaspoon kosher salt**
- ½ teaspoon freshly ground pepper**
- 2 tablespoons extra virgin olive oil**
- 1 tablespoon Dijon mustard**

Preheat Cuisinart™ Brick Oven to 425°F on convection bake or bake setting with a rack in position A. Line the baking tray with aluminum foil.

Insert metal chopping blade in Cuisinart® Food Processor. With the machine running, drop the Parmesan through the feed tube until finely chopped. Add the rosemary and thyme. Turn machine on for about 30 to 45 seconds until the herbs are finely chopped.

Add the garlic purée, salt, pepper, and panko and pulse so that ingredients are incorporated. With the machine running, add the olive oil in a slow stream so that crumb mixture is moistened and comes together somewhat. Reserve.

Apply an even coating of Dijon mustard all over the meat of the lamb. Press the crumb mixture onto the mustard-coated portion of lamb so it adheres evenly on both sides.

Place lamb rack on foil-lined baking tray fat side up. Roast for 15 to 20 minutes. Lamb is medium rare when an instant read thermometer reads 130°F. Remember, lamb will continue to cook about 5 extra degrees once removed from oven.

Allow lamb to rest 5 minutes before slicing and serving.

** Any butcher can prepare lamb this way.

*** To roast whole head of garlic: cut top off, drizzle lightly with olive oil and loosely wrap bulb in foil. Place in a 400°F oven for 45 minutes. Once cool, squeeze the roasted cloves out and purée in blender.

Nutritional information per serving:

Calories 683 (40% from fat) • carb. 54g • pro. 47g
• fat 30g • sat. fat 8g • chol. 133mg • sod. 1160mg
• calc. 194mg • fiber 3g

Herb Roasted Leg of Lamb

Serves 8 to 12

- 2 to 3** cloves garlic
- 1** tablespoon fresh rosemary
- 2** tablespoons fresh parsley
- 1** tablespoon fresh thyme
- ½** ounce Parmesan cheese
- ½** cup panko (Japanese breadcrumbs)
- ¾** teaspoon kosher salt, divided
- ¾** teaspoon freshly ground pepper, divided
- 2** tablespoons olive oil
- 1** small boneless leg of lamb, butterflied, approximately **3½** pounds

Place garlic cloves, rosemary, parsley, and thyme in the workbowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Pulse until all is finely chopped.

Add the Parmesan and pulse again until the cheese is chopped. Pulse in the breadcrumbs and ¼ teaspoon of salt and ¼ teaspoon of pepper. With the machine running, add the olive oil through the feed tube until the mixture comes together.

Lay the lamb cut side up; evenly spread the stuffing over the surface of the lamb. Fold the sides of the lamb in and then roll the lamb. Secure well with butcher's twine and tie in 1 to 2 inch intervals. Salt and pepper the outside of the lamb.

Preheat Cuisinart™ Brick Oven to 375°F on the convection bake or bake setting with a rack in position A. Line the baking tray with aluminum. Place the prepared lamb on tray and roast for 45 to 55 minutes until thermometer reads 130°F for medium rare.

Nutritional information per serving

(based on 12 servings):

Calories 175 (39% from fat) • carb. 8g • pro. 18g
• fat 7g • sat. fat 2g • chol. 54mg • sod. 156mg
• calc 29mg • fiber 0g

Rosemary Sage Pork Roast

This delicious pork roast is a great and easy main dish for entertaining.

Serves 6 to 10

- 1** cup kosher salt
- 1** cup granulated sugar
- 3** quarts water
- 1** 3 to 4 pound pork roast
- 3** garlic cloves
- 1** tablespoon fresh rosemary
- 1** tablespoon fresh sage
- 1** tablespoon Dijon mustard
- 1** teaspoon kosher salt
- 1** teaspoon freshly ground pepper
- 2** tablespoons extra virgin olive oil

Dissolve salt and sugar with the water in a large mixing bowl that will fit into your refrigerator. Submerge the roast in the brine solution and refrigerate up to 4 hours.

While roast is soaking, prepare the marinade. Place the metal chopping blade into the Cuisinart® food processor. With the machine running, drop the cloves of garlic through the feed tube and run until finely chopped.

Add the fresh rosemary and sage and pulse until chopped. Add the Dijon mustard, salt and pepper. Turn the processor on and with it running, pour the olive oil through the feed tube.

Preheat brick oven to 400°F and turn to convection bake or regular bake setting with a rack in position A.

Once the roast has soaked, run it well under cold water and dry thoroughly. Sprinkle the roast all over with kosher salt and freshly ground pepper. Slather the marinade all over the roast and let stand at room temperature for ½ hour.

Tie the roast evenly with butcher's twine for even roasting.

Place tied roast on baking tray and place in preheated oven.

Begin checking the pork roast at about 50 minutes with a meat thermometer to achieve desired doneness. The internal temperature should be 145°F for medium. Allow to rest 5 minutes before carving.

For all roast methods, baste roast during cook time.

*Nutritional information per serving
(based on 10 servings):*

*Calories 389 (46% from fat) • carb. 1g • pro. 50g
• fat 19g • sat. fat 6g • chol. 143mg • sod. 289mg
• calc. 51mg • fiber 0g*

Simply Roasted Salmon and Fennel

Don't let the simple preparation of the salmon fool you – it is really delicious!

Serves 4

- 10 ounces fennel bulb**
- 1 teaspoon olive oil**
- 1 pinch kosher salt**
- 1½ pounds fresh salmon, preferably wild, skin removed (one whole piece or cut into individual fillets)**
- 1 teaspoon olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**

Preheat Cuisinart™ Brick Oven to 425°F on convection or regular bake setting with a rack in position A. Line the baking tray with parchment paper.

Slice the fennel bulb into ¼-inch lengthwise strips. Toss fennel with olive oil and salt in a mixing bowl.

Place fennel on prepared baking tray and place into oven. Roast for 10 to 15 minutes, flipping vegetables once half way through roasting time.

While fennel is roasting, prepare the salmon. Rub the olive oil, salt and pepper all over the flesh of the salmon.

Once fennel has roasted, remove, and place salmon on top of fennel.

Switch rack to position B and return to the oven. Roast salmon for an additional 18 to 20 minutes until desired doneness has been achieved.

Serve immediately.

*Nutritional information per serving:
Calories 223 (61% from fat) • carb. 16g • pro. 7g
• fat 16g • sat. fat 10g • chol. 56mg • sod. 231mg
• calc. 190mg • fiber 2g*

Pâte Sucrée

Have leftover dough? Use this sweet dough for simple cookies. Just roll and cut into your favorite shapes.

Makes two 9-inch single tarts/pies, or one double-crusting pie

- 2 cups unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- ½ teaspoon table salt**
- ¾ cup (12 tablespoons) unsalted butter, room temperature**
- 2 large egg yolks**
- 1 tablespoon cold water**
- 1 teaspoon lemon zest (optional)**
- ½ teaspoon vanilla extract**

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

Form dough into 2 flat discs. Wrap in plastic; chill in refrigerator until ready to use.

Nutritional information per serving:
Calories 47 (10% from fat) • carb. 9g • pro. 1g
• fat 1g • sat. fat 0g • chol. 18mg • sod. 50mg
• calc. 4mg • fiber 0g

Fresh Berry Tart

Use one, or a mix of all four berries, for this delicious summer treat.

Makes one 9-inch tart, 8-12 servings

- ½ recipe Pâte Sucrée**
- 4 ounces bitter/semisweet chocolate, chopped**
- 4 ounces cream cheese, room temperature, cut into 4 pieces**
- ⅓ cup + 1 tablespoon granulated sugar**
- 1 pinch table salt**
- 8 ounces mascarpone, room temperature**
- 1 teaspoon vanilla paste or ½ vanilla bean, scraped**
- 1 cup heavy cream**
- 3-4 cups mixed berries (raspberries, strawberries, blueberries, blackberries)**

Preheat Cuisinart™ Brick Oven to 350°F on the bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll out the sucrée dough into a 10-inch disc. Fit into an un-greased tart ring. Chill for about 20 minutes. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake at 350°F for about 15 to 20 minutes, or until the dough is dry underneath the parchment. Remove the beans/rice and parchment, and bake the tart shell for an additional 5 to 10 minutes, or until the shell is nicely browned. Remove from oven, cool and reserve.

In a heatproof bowl over a pot of simmering water, melt the chocolate. Pour into reserved tart shell and smooth with a rubber spatula. Chill tart shell in freezer for about 5 minutes, or until hardened. Reserve.

Cream the cream cheese, sugar and salt with a Cuisinart® Hand Mixer until light and fluffy, about 30 seconds. Add the mascarpone and beat until combined. If the mixture is lumpy, beat on high until it is smoothed out. Add the

vanilla and mix to combine. Add the heavy cream ⅓ cup at a time, mixing well between additions.

Pour the mascarpone mixture into the prepared shell. Smooth the top, making a small dome in the center, using a small offset spatula. Arrange berries in any desired fashion.

Nutritional information per serving:
Calories 330 (63% from fat) • carb. 27g • pro. 5g
• fat 24g • sat. fat 13g • chol. 78mg • sod. 151 mg
• calc. 65mg • fiber 3g

Pâte Brisée

This versatile dough can be used for sweet or savory treats. Makes two single crust 9-inch tart/pie, or one double-crust pie

- 2 cups unbleached, all-purpose flour**
- 1 teaspoon table salt**
- ½ pound unsalted butter, cold and cubed**
- 4 tablespoons ice water**

Place flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time, and pulse until a dough is just forms. Form dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.

Nutritional information per serving:
Calories 39 (6% from fat) • carb. 8g • pro. 1g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg
• calc. 2mg • fiber 0g

*For a sweet Pâte Brisée, follow the same recipe as above except add ¼ cup of granulated sugar to the dry ingredients in the work bowl.

Nutritional information per serving:
Calories 47 (5% from fat) • carb. 10g • pro. 1g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg
• calc. 2mg • fiber 0g

Classic Apple Pie

Makes one 10-inch deep-dish pie, 8-12 servings

- 1 recipe sweet brisée dough**
- 5 large apples (Golden Delicious, Ginger Gold, or other similar apples), peeled, cored, halved and very thinly sliced**

- juice of 2 lemons
- 1 teaspoon vanilla paste
- ½ cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 1 pinch table salt

Preheat Cuisinart™ Brick Oven to 350°F on the bake setting fitted with the baking stone on a rack in position A. Roll out ½ of the dough into a 10-inch disc. Fit into an ungreased, 9-inch, 1½-quart ceramic pie shell. Chill in refrigerator for about 20 minutes. Roll out remaining half of dough into a 10-inch disc on a piece of parchment. Cut into ¼ to ½-inch strips. Chill in refrigerator until needed.

In a large bowl, toss the apples, lemon juice, vanilla, and sugar together. Fan the apples in the reserved pie baker in layers.

Make an egg wash by mixing the egg, yolk, and salt together with a fork. Brush on the outer rim of the pie shell. Using reserved brisée strips, weave the strips into a lattice-work design over the apples. Brush lattice with egg wash. Bake directly on the baking stone at 350° for 40-50 minutes, or until the top of the pie is a dark golden brown.

*Nutritional information per serving
(based on 12 servings):*

*Calories 166 (8% from fat) • carb. 36g • pro. 3g
• fat 1g • sat. fat 0g • chol. 36mg • sod. 225mg
• calc. 10mg • fiber 2g*

Chocolate Soufflé Cake

This rich cake is best served right out of the oven. Top with freshly whipped cream and sliced strawberries for an elegant addition.

Makes one 10-inch cake, 12-16 servings

- 8 ounces bittersweet chocolate, chopped
- 2 tablespoons unsalted butter, chopped, plus more to dust the cake pan
- 9 large eggs, separated
- 1¼ cup granulated sugar, divided, plus more to dust cake pan
- 2 large egg whites
- 1 tablespoon water

- 1 pinch table salt
- ½ cup unbleached, all-purpose flour
- whipped cream (optional)
- fresh strawberries, hulled and sliced (optional)

Preheat Cuisinart™ Brick Oven to 375°F on the convection bake or bake setting with a rack in position A.

Butter a 10x3-inch round cake pan. Cut a circle of parchment paper to line the bottom of the pan; butter the parchment; dust entire pan with sugar. Clean the lip of the pan so no butter or sugar is on it. Reserve.

In a heat-proof bowl over a pot of simmering water, melt the chocolate and butter. Keep warm; reserve.

In a large bowl, mix the egg yolks and ¾ cup of sugar, using a Cuisinart® Hand Mixer fitted with the whisk attachment, until pale and thickened. Whisk in the cooled chocolate mixture. Reserve.

Wash and dry the whisk attachment well and whip all of the egg whites, water and salt until foamy, about 1 to 2 minutes. Slowly add the remaining sugar and whip to a medium-stiff peak, about 3 to 4 minutes.

Stir a very small amount of the egg whites into the chocolate/yolk mixture. Gently fold ¾ of the whites into the lightened chocolate/yolk mixture using a large rubber spatula until the ingredients are incorporated. Sift in the flour and gently fold into mixture. Gently fold the remaining whites.

Pour into prepared pan and bake in the preheated oven for 35 to 45 minutes until cake has puffed and appears dry, but still soft to the touch.

Turn cake out onto serving plate and remove pan and parchment. Top with whipped cream and strawberries, if desired. Serve immediately.

*Nutritional information per serving:
Calories 194 (43% from fat) • carb. 25g • pro. 5g
• fat 10g • sat. fat 5g • chol. 123mg • sod. 43mg
• calc. 23mg • fiber 1g*

Mascarpone Lemon Squares

A twist on a classic, these lemon squares will disappear fast!

Makes 16 servings

- ½ cup pine nuts, toasted**
- 1¼ cup unbleached, all-purpose flour, divided**
- ⅓ cup confectioners' sugar, plus more for finishing**
- 1 teaspoon salt, divided**
- 2 teaspoons lemon zest, divided (1 lemon)**
- 4 large eggs**
- ¾ cup granulated sugar**
- ½ cup freshly squeezed lemon juice (about 3 medium lemons)**
- ½ teaspoon vanilla extract**
- ½ teaspoon baking powder**
- ¼ cup mascarpone, room temperature**

Preheat Cuisinart™ Brick Oven to 350°F on the bake setting with a rack in position A. Coat a 9-inch square baking dish with non-stick cooking spray; line with 2 pieces of parchment, leaving a 1 to 2-inch overhang on each side. Reserve.

Pulse pine nuts in a Cuisinart® Food Processor fitted with the metal chopping blade until ground. Add 1 cup flour, confectioners' sugar, ½ teaspoon salt and 1 teaspoon zest. Pulse until mixture resembles coarse crumbs. Press into prepared baking dish. Bake at 350°F for about 20 minutes, or until lightly browned. Remove and reserve.

In a medium bowl, beat eggs with a Cuisinart® Hand Mixer until lightened, about 30 seconds. Add the sugar and beat until light and thickened, another 30 seconds to 1 minute. Add lemon juice, vanilla and remaining zest and mix to incorporate. Add baking powder, remaining salt, and remaining ¼ cup of flour and mix to incorporate. Gently beat in the mascarpone. Pour on top of prepared crust. Bake at 300° for 25 to 30 minutes, or until set.

Dust with confectioners' sugar before serving.

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Nutritional information per serving:

*Calories 178 (49% from fat) • carb. 19g • pro. 4g
• fat 10g • sat. fat 4g • chol. 70mg • sod. 182mg
• calc. 29mg • fiber 0g*

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