

Cuisinart
Alfrescamoré
OUTDOOR PIZZA OVEN

Cuisinart GOURMET OUTDOOR GRILLING



The Art of Pizza

PIZZA MAKING GUIDE

Have a problem, question or compliment not covered here?

Give us a call (1-866-994-6390)
or drop us a line (grilling@thefulhamgroup.com).
We've got people ready to help!



Congratulations!

You're now the proud owner of a **Cuisinart Alfrescamoré Outdoor Pizza Oven** which makes you the **Pizzaiolo** of the next party. Let's face it, everyone loves pizza and you're going to become very popular once you perfect your pizza making skills. That's what we're here for, and why you should take a look through this guide. We've crafted it over the course of countless pizza sessions to save you some headaches and get you turning out perfect pies in no time. So take a look through the guide to avoid some common pitfalls, get delicious recipes and discover some additional tools to help you become the best pizza maker your back yard has ever seen!

Love your pizza oven? Send us your favorite recipes and pictures to grilling@thefulhamgroup.com

NOTE: This guide is intended to supplement the instruction manual, not replace it. Please read and follow official manual instructions.

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What to Expect

The Alfrescamoré Outdoor Pizza Oven has been designed to be the easiest way to make your own brick oven style pizza at home, and we hope you enjoy it.

COOKING – The oven is designed to cook evenly. As with any grill or appliance you may have some unique variables, but that’s where the fun of becoming the pizza expert comes in. Use your peel and check your crust while the pizza cooks. Turn and slide the pizza as needed just like real pizza chefs do!

WEATHER – Cold or windy conditions will slow or prevent your oven from reaching its maximum temperatures, but that’s OK. It will just take a little longer to make your pizzas. The oven will still cook evenly.

MAKING PIZZA – You should create your pizza right on your pizza peel so once it’s done you can slide it into the oven. Dough can be a tricky and sticky ingredient so make sure to use some corn meal on the peel to keep your dough from sticking, but there is no need to throw corn meal or flour on the stone itself.

HINGED LID – Our patent-pending, hinged lid makes cleaning the surface very easy. It’s also a great feature for fixing small mishaps while you’re cooking, but it’s best to keep the lid down as much as possible to keep the heat inside.

TIME AND TEMP – Pizza cooking time and temperatures will vary through the process. The stone continues to absorb heat as you cook more pizzas so always be aware of the cooking environment and try to get used to how your pizza cooks. Your second pizza will not cook the same as the first, but they will all be delicious when you master the process.

BUBBLES AND RISING CRUST – As you cook fresh pizza the crust will rise and air bubbles may form. If they are getting too close to the top of the grill you can pop them with a fork or pizza spinners (sold separately).

SMOKE CHIP CUP – The integrated smoke chip cup is a great way to add smoky, wood fired flavor to your pizza experience. However, remember you are putting wood in a hot oven and it is combustible. If the chips/chunks ignite it’s OK to let it burn out in the cup. The flame will be contained in the grill. However you should expect some soot on the inner lid and possible discoloration of the steel where the flame contacted the lid. None of this will affect the performance of your grill and the added heat and smoke can actually improve pizza cooking like a real wood fired pizza. To help prevent the chips/chunks from igniting, you should soak them in water for about an hour. Always be careful, responsible and attentive when grilling, especially with wood chips. Never leave the oven unattended and follow manual instructions and warnings precisely.

YOUR STONE – Occasionally some debris from pizza will slip onto the stone. That’s completely normal. You can scrape debris off when you’re done to keep the surface clear, and you can wash the stone with water if you choose, but it is not necessary. Pizza stones condition a lot like a cast iron pan. Never use detergents to clean the stone as it is porous and will absorb the detergents.

GAS USAGE – Your oven comes ready to use with any 11lb Propane Tank (not included) that you can find at any home center, grocery store etc. We designed it this way to be the simplest and most portable option for you. These tanks will run about an hour and a half of continuous use on high. If you’re going to be using the oven in a little more stationary manner then you can simply connect an LP Adapter Hose (See Accessories in the back) to a 20lb tank and get a lot more cooking time.

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Of course you can use the fresh prepared pizza dough your grocery store offers to save some time, but nothing compares to fresh homemade pizza dough. So give this Cuisinart recipe a try.

Makes 1 ½ pounds of dough (two 12-inch crusts)

Pizza Dough

INGREDIENTS:

- 2¼ teaspoons (1 standard packet, ¼ ounce) active dry yeast
- 1½ teaspoons granulated sugar
- 1 cup warm water (105° - 115°F)
- 3 cups bread flour (you may substitute unbleached, all-purpose flour)
- 1½ teaspoons kosher salt
- 1 tablespoon olive oil, plus more for coating ball of dough


DIRECTIONS:

In a liquid measuring cup, dissolve the yeast and sugar in warm water. Let stand until foamy, about 5 minutes. (Note: if the yeast does not get foamy within 10 minutes, that means that it is not active and you should toss it and start again.)

Insert the dough or metal chopping blade into the work bowl of a food processor. Add the flour, salt and olive oil. Pulse a few times to combine. With the machine running, pour the liquid mixture through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough may be slightly sticky.

Lightly coat the inside of a large bowl with olive oil. Add dough, turn to coat in oil and cover bowl with plastic wrap. Let rise in a warm, draft-free place for about 1 hour; dough should double in size.

Place dough on a lightly floured surface and gently fold over to “punch” down. Form into desired crust size(s) as directed by recipe.



Similarly, you can use any prepared pizza sauce, but if you want to get creative and make your own you can start with this one.

Makes 3 cups tomato sauce for pasta / 1 ¾ cups tomato sauce for pizza.

NOTE:

Saucing Your Pizza: Sometimes with sauce less is more. If you over sauce the pizza it can get soggy or slip off onto your stone creating a little bit of a mess. Keep the sauce simple and centered.

Simple Tomato Sauce

INGREDIENTS:

- 1 small onion (about 4-ounces), cut into 1-inch pieces
- ½ tablespoon extra virgin olive oil
- 4 garlic cloves
- ¾ teaspoon dried oregano
- 1 can (35-ounces) plum tomatoes, with juices
- 2 sprigs fresh basil (10 to 12 large leaves)
- ¼ cup dry white wine
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ to ¾ teaspoon red pepper flakes (optional, to taste, for a spicier sauce)

DIRECTIONS:

Insert the large metal chopping blade to the large work bowl of the Cuisinart® Food Processor. Add the onions and pulse to chop, about 10 times. Add the olive oil to a 6-quart saucepan over medium heat. When the oil shimmers across the pan add the onions. With the processor running, drop the garlic through the feed tube to chop. Add the garlic and oregano to the pan. Cook until onions are softened and the garlic is fragrant. While the onion mixture is cooking, add the tomatoes to the work bowl and pulse to chop. Add the tomatoes to the pan with the basil, wine and salt. Bring to a boil and then reduce the heat to low, cover the pan loosely and simmer for 50 to 60 minutes. Turn off the heat and let cool in the pan for 10 minutes. Stir in the black pepper and optional red pepper flakes. Taste and adjust seasoning accordingly.

If you would like a sauce for pizza, continue to simmer, uncovered, for 40 additional minutes to reduce, stirring now and then. Transfer the reduced sauce to a bowl to cool before using as a pizza topping.

This sauce freezes well.



Yield: 1 10-12 inch Pizza

Prep Time: 10-15 minutes

Cook Time: 5-7 minutes

Total Time: 15-22 minutes

Spicy Pepperoni and Mushroom Pizza

INGREDIENTS:

- Pizza Dough (page 3)
- 2 tablespoons extra virgin olive oil
- 3-4 white or cremini mushrooms, thinly sliced
- One 4-ounce jar roasted red peppers, drained well and cut into slices
- 1 tablespoon chopped fresh garlic
- Salt and freshly ground black pepper
- 1/2 cup pizza sauce
- 1/4 teaspoon of crushed red pepper flakes
- 6 ounces fresh mozzarella, grated
- 4 ounces pepperoni, thinly sliced

DIRECTIONS:

Place a skillet over medium-high heat. Add oil when pan gets hot. Add the mushrooms and cook them, stirring regularly, until they soften, about 7 minutes. Add the roasted peppers and garlic and cook for 1 minute more. Season with salt and pepper to taste and transfer to a bowl.

On a lightly floured surface, roll out pizza dough using a rolling pin or your hands. Sprinkle a light dusting of cornmeal on the pizza peel and carefully place dough on top.

Spoon a layer of sauce over the dough. Add the cheese, the mushroom mixture, then the pepperoni. Place in pizza oven for 5-7 minutes. Remove pizza from oven using pizza peel. Transfer to a large cutting board, *slice and enjoy!*



Yield: 1 10-12 inch Pizza
Prep Time: 25 minutes
Cook Time: 6 minutes
Total Time: 31 minutes

Barbeque Chicken Pizza

INGREDIENTS:

- Pizza Dough (page 3)
- 1 Boneless, Skinless Chicken Breast
- 1/3 cup Barbecue Sauce
- Olive Oil, For Drizzling
- Salt For Sprinkling
- 8 ounces, weight Fresh Mozzarella Cheese, Sliced Thinly
- 1/3 whole Red Onion, Cut In Half And Sliced Very Thin
- Chopped Cilantro, to taste

DIRECTIONS:

Salt chicken breasts on both sides, pour BBQ sauce over the breasts and turn them over to coat. Bake for 20 to 25 minutes, or until chicken is done. Remove from oven and cut into small cubes. Set aside.

Roll/stretch out one pizza crust. Sprinkle corn meal on the pizza peel and lay out the dough. Drizzle a little olive oil on the dough, then sprinkle on a little salt.

Spoon a couple of tablespoons of extra BBQ sauce on the crust and spread it evenly. Top sauce with the sliced mozzarella. Sprinkle on the diced chicken and thinly sliced red onion. Place in pizza oven for 5-7 minutes. Use pizza peel to remove the pizza, transfer to large cutting board, sprinkle with fresh chopped cilantro, *slice and enjoy!*



Yield: 1 10-12 inch Pizza
Prep Time: 5 minutes
Cook Time: 5-7 minutes
Total Time: 10-12 minutes

Fig, Prosciutto, AND Goat Cheese Pizza TOPPED WITH ARUGULA

INGREDIENTS:

- Pizza Dough (page 3)
- 3-4 tablespoons fig preserves/jam
- 4 ounces crumbled goat cheese
- 2 ounces thinly sliced prosciutto

FOR THE ARUGULA TOPPING:

- 2 cups arugula
- 1 tablespoon fresh lemon juice (about 1/2 a lemon)
- 1-2 teaspoon olive oil
- 1 teaspoon honey
- 1/4 teaspoon salt
- Fresh cracked black pepper, to taste
- 1/4 teaspoon thyme

DIRECTIONS:

On a lightly floured surface, roll out pizza dough using a rolling pin or your hands. Sprinkle a light dusting of cornmeal on the pizza peel and carefully place dough on top.

Evenly spread a thin layer of fig preserves over the entire pizza (leave room for crust). Sprinkle big chunks of goat cheese on top of the fig preserves and then add the slices of prosciutto. Place in pizza oven for 5-7 minutes (until cheese is melted and turning slightly golden in places) and the prosciutto begins to crisp. Remove pizza from oven using a pizza peel.

Toss together arugula, lemon, olive oil, honey, thyme, salt and black pepper and top pizza with this mixture. *Slice and serve!*



Yield: 1 10-12 inch Pizza
Prep Time: 5 minutes
Cook Time: 6-8 minutes
Total Time: 11-13 minutes

Four Cheese White Pizza WITH FRESH HERBS

INGREDIENTS:

- Pizza Dough (page 3)
- 6 ounces fresh mozzarella, torn into small chunks
- 4 ounces Fontina, torn into small chunks
- 4 ounces Fresh Ricotta
- 4 ounces shredded Parmesan
- 2 tablespoon roughly chopped fresh basil
- 1 tablespoon finely chopped fresh thyme
- Extra-virgin olive oil

DIRECTIONS:

On a lightly floured surface, roll out pizza dough as thin as you can get it (about 10-12" in diameter) using a rolling pin or your hands. Sprinkle a light dusting of cornmeal on the pizza peel and carefully place dough on top.

Sprinkle dough with mozzarella, fontina, parmesan, thyme, and basil. Drop on small spoonfuls of ricotta and drizzle with oil. Cook until cheeses are melted and dough is cooked through, about 6 minutes. Remove pizza from oven using pizza peel. *Slice and enjoy!*



Yield: 1 10-12 inch Pizza
Prep Time: 25 minutes
Cook Time: 6 minutes
Total Time: 31 minutes

Butternut Squash, Chard and Sage Pizza

INGREDIENTS:

- Pizza Dough (page 3)
- 1/2 small butternut squash, peeled, seeded and diced into half-inch cubes
- 1/2 small sweet yellow onion, thinly sliced
- 2 Tablespoons extra virgin olive oil, divided
- salt & pepper to taste
- 2 leaves of swiss chard, center ribs removed
- 2 Tablespoons cup crumbled goat cheese
- 2 Tablespoons parmesan cheese, shredded
- 1/2 cup mozzarella cheese, shredded
- 1 Tablespoon fresh sage leaves
- 1 teaspoon vegetable oil
- 1/2 teaspoon aged balsamic vinegar (optional)

DIRECTIONS:

Combine butternut squash, onion, 1 Tablespoon of olive oil and salt & pepper to taste in a bowl and toss until the oil is evenly distributed. Spread squash and onions on a rimmed baking sheet and roast in the oven for 20- 25 minutes, until the squash is tender and golden and onions are soft. Remove from oven and set aside to cool slightly.

Sprinkle corn meal on pizza peel and place pizza dough on top. Brush with remaining 1 Tablespoon of olive oil to evenly coat crust. Sprinkle squash and onions, chard, cheeses evenly over the crust. Transfer pizza to the oven and bake for 5-7 minutes until crust is crisp and the cheeses are golden and bubbly.

To make **crispy sage topping**, heat 1 teaspoon of vegetable oil in a small pan over medium heat until very hot. Add sage leaves and fry for about 30 seconds, until leaves are beginning to crisp. Remove from heat and set aside.

Remove pizza from oven using pizza peel and place on large cutting board. Drizzle balsamic vinegar over pizza, sprinkle sage leaves on top, slice and enjoy!



Yield: 1 Wreath
Prep Time: 10 minutes
Cook Time: 6 minutes
Total Time: 16 minutes

Braided Cinnamon Wreath

INGREDIENTS:

- Pizza Dough (page 3)
- 4 tablespoons of softened butter
- 3-4 tablespoons sugar
- 3 teaspoons cinnamon

DIRECTIONS:

Sprinkle flour on working surface and roll out the dough. Spread the melted butter across all of the dough, then sprinkle the cinnamon and sugar mixture. Roll up the dough into a long log shape. Using a sharp knife cut the log in half length-wise.

Braid the two halves and make sure to keep the open layered side pointing up and out. Sprinkle corn meal on the pizza peel. Place the braid on the pizza peel and bend it into a circular shape. Tuck one end under the other.

Apply the remaining melted butter and sugar/cinnamon mix to the top.

Bake in the pizza oven for 5-7 minutes until golden brown.



Deck Out Your New Pizza Oven

DIRECT ACCESSORIES



Oven Cover – CGC-21

- 600 denier nylon with waterproof coating
- Embroidered Cuisinart Logo



Conversion Hose – QG-012B

- Connects to a standard (type 791) connection on a 20lb LP tank
- Fits all Cuisinart portable gas grills

Available from your retailer
 or www.cuisinartgrilling.com

Become the Perfect Pizziola

ADDITIONAL PIZZA ACCESSORIES



Additional Pizza Peel



Cleaning Brush



Oven Glove



Pizza Cutter



Pizza Spinner



Extra Stone

Replacement parts and more ...available from your retailer or www.cuisinartgrilling.com

Frequently Asked Questions

HOW DO I MAKE A PIZZA WITH YOUR PIZZA OVEN?

The Alfrescamoré Outdoor Pizza oven works just like your home oven. Spark the oven according the instructions and let it preheat on high for about 10 – 15 minutes. The thermometer should read about 500°F or more. Put cornmeal on the pizza peel. Roll your dough out on the peel and top it with whatever you like. Use your peel to slide the pizza into the open face of the oven and onto the center of the stone. Try not to lift the lid as you will lose you hot air temperature and the pizza will not cook as well. Keep an eye while the pizza cooks. Use your peel to check the crust and move the pizza around the oven. Cook until the top is melted and to the crispness you like. Enjoy!

WHY DOES MY DOUGH KEEP TEARING AND NOT STRETCHING?

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

MY WOOD CHIPS/CHUNKS IGNITED IN THE CUP. WHAT DO I DO?

This is normal and the fire should be contained in the oven like a real wood fired oven. You can keep making pizzas, or if you want to extinguish the chips you can turn the oven off, open the lid and let the chips burn off. If the lid gets soot on it you can wipe it off with soapy water when the oven has cooled.

WHY IS MY PIZZA COOKING MORE IN ONE SPOT?

Various environmental factors can affect the even cooking of your oven. That's normal though and even happens in the best of ovens. Simply use your pizza peel to inspect and rotate your pizza as you cook to make it perfect.

CAN I MAKE THIN OR THICK DOUGH PIZZA?

Absolutely! The pizza you make will come down to the dough recipe and roll. If you make a thinner dough base and roll it out you can make some thin crust pizza very quickly. Thicker crusts take a little longer to cook through but will come out great as well.

CAN I COOK OTHER THINGS IN THE OVEN?

Of course! The Alfresamore Pizza oven works just like a regular oven. Don't put any sugar based dough (like cookie) directly on the stone as it will absorb and stick. You should reserve your stone for just pizza so it conditions perfectly over time. If you want to bake meats, or other foods on the stone we highly recommend you buy a separate stone just for that.

SOMETHING BROKE OR ISN'T WORKING RIGHT. WHAT DO I DO?

No problem. We can help you with that. Not every part is replaceable, but many are and we can help you keep your grilling running in perfect condition. Give us a call (1-866-994-6390) or email us at grilling@thefulhamgroup.com – we're in the office M – F 9:00 – 5:00PM EST.

MY DOUGH STICKS TO THE PEEL EVEN WITH CORN MEAL, HOW CAN I FIX THAT?

Even with corn meal dough can get sticky. The best ways to prevent this are by limiting the time the dough sits on the peel while you prep ro wait to cook and work in cool areas as heat can speed up the sticking.