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RECIPE BOOK

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Pizza Oven
DELIZIA

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Note: the times and ways of cooking mentioned in this booklet are intended for guidance only, they may vary significantly due to environmental factors such as temperature and humidity or due to subjective factors such as adding more or less butter or oil, or water, or the thickness of the dough. Always check the cooking. Always refer to the technical manual for instructions for the safe use of the appliance.

The Pizza

The traditional pizza is baked directly on the baking stone pizza oven or electric oven at very high temperatures that the traditional home ovens cannot reach. The furnaces of the line "The Delizia" are able to reach these temperatures in the full respect of safety and in accordance with current regulations allowing you to prepare excellent pizzas at home, just like at the pizzeria. In addition to the traditional pizza line "The Delizia" also allows you to cook the special "the pan", using a baking tin with a low edge (maximum 2 cm), which you can find also in a disposable version.

Pizza Bases

You can get a nice bread dough made at home with this recipe:

Ingredients: 500 grams of wheat flour, 15 grams of fresh yeast (or 5g dry) which is dissolved in warm water at 37 ° C - 39 ° C / 10g sea salt / 5g sugar / 300ml of warm water. These quantities are indicative and may be increased or decreased depending on personal taste. A rule to follow is to decrease the amount of yeast when the ambient temperature is above 22 ° C - 24 ° C (as it often happens in the summer). If you wish, you can replace the water with warm milk to get a softer dough

Preparation:

By hand: Divide the flour into two equal little mounds with a hole in the center, forming the so-called fountain.

Divide the water in two equal parts, too, in two separate containers where you previously put the salt and the baking powder; always avoid putting salt and yeast together because the former prevents the latter to perform its function well.

Then pour "salt and water" into one fountain and "water and yeast" into the other fountain. Mix separately; beat the dough repeatedly on the table and press it with your wrists to make it smooth and homogeneous. Continue to knead until you get two consistent compounds that no longer stick to your hands or to the table. Then join the two bodies together and finish kneading when the dough gets smooth and silky.

Machine kneading: Put the flour into the machine. Dissolve yeast in 240 ml of hot water and then pour it into the machine for kneading. Separately dissolve the salt into 60ml of water which you'll add when the mixture starts rising. Always avoid putting salt and yeast together because the former prevents the latter to perform its function well. You'll know the dough is ready when it gets smooth and silky, pulling away from the sides of the machine easily and leaving it clean and shiny.

Resting: Cut a cross on the top of the dough and put it in a warm corner of the table to rise (between 22 ° C and 24 ° C). Cover it with a cloth to avoid sudden changes in temperature due to air currents). The dough must rest for about 3 hours at a constant temperature, the time required to allow the dough to double in volume (the time will be less in hot and humid conditions).

Completion: At this point, after rising, the dough can be kneaded a few minutes and used immediately, or it may be frozen. If you use it right away, before kneading it again, you can add some extra virgin olive oil or, according to some specific recipes, lard or butter (for the flatbread, for instance). If you decide to freeze the dough wrap it in transparent plastic film, making a small packet with it and putting in the freezer. When deciding to use it, defrost it at room temperature and knead it again for 5 minutes with a little bit of oil.

Pizza - the recipes

Roasted Garlic Pizza

Ingredients: 600g pizza base / 2 tablespoons fresh basil / 2 whole bulbs of garlic (very large) / 1 ½ cup of diced mozzarella / ¼ cup grated Parmesan / 1 tablespoon of olive oil / ¼ teaspoon pepper ground black pepper.

Preparation: Cut the top of the bulbs of garlic and put the bulbs in a small aluminum pan. Sprinkle a bit of salt and add a bit of olive oil on top of the bulbs. Cover the pan with aluminum foil and cook on position 1 ½ for 20 minutes until the garlic becomes soft. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Brush with oil and spread evenly with mozzarella and parmesan cheese. Add basil and black pepper. Separate the bulb into individual cloves of garlic and peel each clove. Put the garlic on the pizza. Preheat the oven on position 2 ½ for about 8 minutes, then cook in the oven for 3/4 minutes.



Pizza with asparagus

Ingredients: 600g pizza base / 350g. (¾ lb) asparagus / 230g (½ lb) of tomato puree / 12-18 basil leaves well chopped / 1 garlic clove / 115g (¼ lb) of diced mozzarella / olive oil / salt.

Preparation: Wash and dry the asparagus and put in a pan with olive oil and garlic until completely cooked. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Spread the tomato and salt evenly, drizzle lightly with olive oil, add the asparagus and top with basil. Preheat the oven on position 2 ½ for 8/10 minutes, cook in the oven for 3 minutes. Take it out just to add the mozzarella that is cut into cubes and continue cooking for another 2/3 minutes until the edges are toasted. Remove from oven, put on a plate or a baking tin, cut into slices and serve.



Pizza with the tips of asparagus

Ingredients: 600g pizza base / Asparagus tips (fresh or frozen) / Mozzarella / 3/4 cooked tomatoes, chopped / 1 egg yolk / grated parmesan cheese / olive oil / salt and pepper.

Preparation: Add salt and lightly steam the asparagus tips. Drain the tips. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Spread the tomato, asparagus tips and diced mozzarella evenly. Finally, add the egg yolk. Drizzle lightly with olive oil, add salt and pepper and cover with grated parmesan cheese. Preheat the oven on the position 2 ½ for 8/10 minutes. Cook for 4/5 minutes until the edge is toasted. Remove from the oven, place on a plate or pizza board, cut into slices and serve.



Pizza with onion and bacon

Ingredients: pizza base / bacon / onion / pitted black olives / tomato sauce / milk / olive oil / salt and pepper.

Preparation: Cut the onion into thin slices and put them in a pan. Fry in a tablespoon of olive oil and add the milk little by little until the onion becomes soft. Then add the tomatoes, salt and pepper. In another pan fry the bacon, drain the fat and allow it to cool. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Spread the tomato and onion sauce evenly and finally cover with the crispy bacon and olives cut in rings.

Preheat the oven on the position 2 ½ for 8/10 minutes. Cook for 4/5 minutes until the edge is toasted. Remove from the oven, put the pizza on a plate or a baking sheet, cut into slices and serve.



Capriccio Pizza

Ingredients: Pizza base / one medium sized potato / pickled cucumber / juniper berries (optional) / ½ onion / 1 package of viennas (frankfurters) / butter / salt / olive oil.

Preparation: Peel the potato and boil "al dente" in salted water. Cool and slice it. Put it in a pan with melted butter, the sliced ½ onion and possibly juniper berries. Slice the sausage and pickled cucumbers. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Spread the potatoes evenly and add the cucumbers and sausages in alternated circles (a circle of sausage alternating with a circle of cucumber). Drizzle lightly with olive oil. Preheat the oven on the position 2 ½ for 8/10 minutes. Cook for 4/5 minutes until the edge is toasted. Remove from the oven, put on a pizza plate or a baking sheet, cut into slices and serve.



Capricious Pizza

Ingredients for 4 people: 400g pizza base. / 2 tins peeled tomatoes / mozzarella 200g. / 10 Artichokes /10 black olives / olive oil / pepper to taste.

Preparation: Roll out the dough. Garnish with the well drained and shredded tomatoes, the sliced mozzarella, artichokes and mushrooms cut in half, pitted olives. Season with salt and pepper, drizzle with a little olive oil and take into the oven with the help of the supplied wooden pallets for 4/5 minutes.



Artichoke pizza

Ingredients: 600g pizza base / 4 "hearts" frozen artichoke / Emmental cheese/ 3/4 stewed tomatoes and 1 chopped clove garlic / olive oil / salt.

Preparation: Thaw and cut the artichokes into small pieces. Sprinkle flour on the wooden spatulas. Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Spread evenly the tomato, the chopped artichokes and the garlic slices. Drizzle lightly with olive oil, add salt and Emmental cheese cut into slices. Preheat the oven on position 2 ½ for 8/10 minutes and take to the oven for 4/5 minutes until the edge gets toasted. Remove from the oven, put the pizza on a plate or a baking sheet, cut into slices and serve.



Mushroom Pizza

Ingredients for 4 people: 400g pizza base / 500g Porcini mushrooms / 2 tablespoons parsley / garlic clove / 1/2 tins peeled tomatoes / 100g mozzarella / Salt / pepper q.b.

Preparation: Clean and cut the mushrooms into slices. Sauté in a pan with a little oil, garlic and parsley, drain the water. Cut the mozzarella into slices, drain and chop the tomatoes. Roll out the dough very thinly, add the drained and chopped tomatoes, mozzarella, and finally the mushrooms, taking care to leave it all a couple of inches away from the edge. Pour over a little olive oil and take into the oven with the help of the supplied wooden pallets for 4/5 minutes.



Mushroom Pizza (Pizza with mushrooms - American Style)

Ingredients: 600g pizza base / 3-4 cooked and smashed tomatoes / frozen porcini mushrooms / 1 clove of garlic / a bit of parsley / parmesan cheese / olive oil / salt / pepper.

Preparation: Defrost and slice the mushrooms. Saute with high flame in a skillet with olive oil, garlic, salt and pepper. Separate the garlic from the mushrooms. Roll out the pastry to

let the board slightly higher than the center of the pizza. Flour the dough and rest it on the supplied wooden pallets. Spread the tomato evenly and top with mushrooms, parsley and parmesan cheese. Finally, sprinkle lightly with olive oil.

Preheat the oven on position 2 ½ for 8/10 minutes, then put in the oven and cook for 4/5 minutes until the edge gets toasted. Remove from the oven, place on a plate or a baking sheet, cut into slices and serve.



Pizza with shrimp and avocado

Ingredients: 600g pizza base. / 2 ripe avocados, cut in half, pitted and thinly sliced / medium sized peeled prawns (115g or 1 lb) / 2 cups of freshly grated Parmesan cheese / 1 red onion cut into very thin slices / salt and pepper.

Preparation: Roll out the pastry and put it on the wooden spatulas – it can hang slightly over. Brush with olive oil and add 1 ½ cup of grated parmesan cheese. Separate the slices of onion in rings and arrange them over the pizza along with slices of avocado. Then add salt and pepper and drizzle lightly with olive oil.

Preheat the oven on position 2 ½ for 8/10 minutes, then put in the oven and cook for 2 minutes. Take it off and add the prawns to the center of the pizza, cover with more parmesan and take it to the hot oven again for no more than two minutes.



Pizza with gorgonzola cheese and sausage

Ingredients for 4 people: 350g pizza base / 2 cups of tomato sauce / 150g gorgonzola / 150g sausage.

Preparation: Roll out the dough - very thin. Spread the tomato, leaving a border of 2 fingers. Top with grated gorgonzola together with peeled and crumbled sausage. Take into the oven with the help of the supplied wooden pallets, without salting or greasing, for 4/5 minutes.



Pizza “Gorgonzola speck and onion”

Ingredients for 4 people: 350g of basic pizza dough / 2 cups of tomato sauce / 100g gorgonzola / 50g mozzarella. / 150g sliced bacon. / Onion.

Preparation: Cut the onion into slices. Roll out the dough very thin. Spread the tomato, leaving a border of 2 fingers. Top with grated gorgonzola and onion slices. Take into the oven with the help of the supplied wooden pallets for 4/5 minutes. When perfectly cooked add a few slices of bacon, then cut and serve.



Pizza Margherita

Ingredients for 4 people: 400g pizza base / 250g of peeled tomatoes / 200g mozzarella for pizza / Oil q.b. / Salt.

Preparation: Drain and chop the tomatoes. Cut the mozzarella into slices. Roll out the dough on a regular basis. Spread the tomatoes in order to leave a border of about 3 cm all around. Season with salt and drizzle with a little of olive oil. Take into the oven with the help of the supplied wooden pallets. After 2/3 minutes of cooking add the mozzarella and a drizzle of olive oil. Then continue cooking for another 2 minutes.



Pizza Margaret (American Style)

Ingredients: 600g pizza base / ½ cup of olive oil / 2 ½ cups of fresh sliced Mozzarella / 4 cups of “pelati” (typical Italian seedless tomatoes which are thinly chopped and very well drained) / 1 tablespoon of chopped oregano/ ½ cup of grated Parmesan cheese / ½ cup of chopped fresh basil / salt.

Preparation: Spread the dough evenly and thinly. Flour the dough and rest it on the provided wooden pallets. Brush with olive oil, spread the mozzarella evenly so as to leave a margin of 2.5 cm (1 inch) all around. Cover the mozzarella with tomatoes, sprinkle with oregano, salt and about half of the grated Parmesan cheese. Drizzle all with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and put the pizza in there for 3/4 minutes until the edge gets toasted. Remove from the oven, place the pizza on a plate or a baking sheet and sprinkle with the remaining grated parmesan and chopped basil. Cut into slices and serve.



Pizza marinara

Ingredients for 4 people: 400g pizza base / 2 cans tomato / 2 tablespoons of oregano / 2 cloves garlic / extra virgin olive oil / salt / pepper.

Preparation: Drain and mash the tomatoes. Cut the garlic into thin slices. Roll out the dough as thin as possible, leaving a little edge all around. Arrange the tomatoes thoroughly dried, avoiding the edge, and the slices of garlic here and there. Sprinkle with oregano, salt and pepper, drizzle with a little olive oil and take into the oven with the help of the supplied wooden pallets for 4/5 minutes.



Pizza Marinara with capers

Ingredients: 600g pizza base / 3 large garlic cloves / 3 tablespoons of olive oil / 225g (8 oz.) of “pelati” (typical Italian tomatoes, seedless, chopped and very well drained) / capers / salt / pepper.

Preparation: Spread the dough evenly and thinly. Flour the dough on the provided wooden pallets. Put the tomatoes in a food processor and blend for a few seconds in order to get a tomato sauce. With a spoon, spread tomato on the pizza, leaving a border of 2.5 cm (1 inch) all around. Cut the garlic cloves into slices and put them on the tomato. Sprinkle with salt and pepper and drizzle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and take into the oven for about 4 minutes until the edge gets toasted. Remove from the oven, spread capers on the pizza, cut into slices and serve.



Pizza "Napoletana"

Ingredients for 4 people: 400g pizza base / 2 tins of peeled tomatoes / mozzarella cheese 150g / Anchovies 4/5 / 1 tablespoon of oregano / Salt / olive oil.

Preparation: Drain the tomatoes well, cut the mozzarella into small cubes, wash the anchovies. Roll out the dough, spread the tomatoes, leaving a border of 2 cm all around, salt in moderation. Arrange the diced mozzarella and anchovy fillets on the tomatoes in a symmetrical manner. Drizzle with plenty of oil. Take into the oven with the help of the provided wooden pallets for 4/5 minutes. Before serving, sprinkle with oregano.



Pizza "Napoletana" (Pizza "Napolitana" - American Style)

Ingredients: 600g of pizza base / 85g (3 oz.) of salted anchovies / 3 tablespoons of olive oil / 230g. (½ lb) of fresh mozzarella cut into cubes / 345g (¾ lb) of "pelati" (typical Italian tomatoes, seedless, chopped and very well drained) / 1 tablespoon chopped oregano / salt / pepper.

Preparation: Spread the dough evenly and thinly. Flour the dough and rest it on the provided wooden pallets. Spread the mozzarella evenly so as to leave a border of 2.5 cm (1 inch) all around. Cover the tomatoes with mozzarella, anchovies cut into strips, sprinkle with oregano, salt and pepper, and drizzle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and take into the oven for 4/5 minutes until the edge gets toasted. Remove from oven, place the pizza on a baking sheet or a plate, cut into slices and serve



Pizza Oriental (Oriental Pizza - American Style)

Ingredients: 600g pizza base / 2 tablespoons soy sauce / 1 and ½ tablespoon of rice wine / 1 and ½ teaspoon of cornstarch / 2 teaspoons of sugar / 250g (¾ lb) of boneless pork shoulder, cut into pieces / ¼ cup peanut oil / 6 lightly beaten eggs / 6-8 black oriental mushrooms (mushrooms should be Mu-Her or Shitake, dark brown or black) / ½ cup sesame oil / 6 green onions chopped into small pieces / salt.

Preparation: Pour the soy sauce, rice wine, corn starch and sugar in a bowl. Add the pork, stir and let it marinate for 10 minutes. Cook in a high edge skillet, add 3 tablespoons of peanut oil , turn down to " medium heat " and add the eggs. Finally, add the mushrooms and leave the heat

on until cooking is complete. Remove from heat and season with salt and sesame oil. Spread the dough evenly and thinly. Flour the dough on the provided wooden pallets. Brush the pizza with a little bit of sesame oil and soy sauce and cover with diced pork and eggs. Sprinkle lightly with sesame oil. Preheat the oven on position 2 ½ for 8/10 minutes and take into the oven for 3/4 minutes until the edge gets toasted. Remove from the oven, sprinkle with chopped green onions and serve.



Pizza "bacon, cherry tomatoes and parmesan"

Ingredients for 4 people: 350g pizza base / 2/3 tablespoons of tomato sauce / 1 cup diced mozzarella / 100g tomato / 150g smoked bacon. / Grated parmesan cheese.

Preparation: Cut the tomatoes into 4 wedges. Roll out the dough very thinly and spread half a tablespoon of tomato onto the dough, leaving a border of 2 fingers. Add the mozzarella, the tomatoes cut into wedges, the sliced smoked bacon and cover everything with lots of grated parmesan cheese. Take into the oven with the help of the provided wooden pallets, without salting or greasing, for 4/5 minutes.



Pepperoni Pizza with olives

Ingredients: pizza base / 3/4 cut and stewed tomatoes / peppers (preferably one yellow, one red and one green) / decorticated green and black olives / Capers / basil (fresh or frozen) / 2 cloves of garlic / olive oil / salt and pepper.

Preparation: Cut the peppers into strips and fry in a pan with a little olive oil, a clove of garlic, salt and pepper.

Spread the dough evenly and thinly. Flour the dough on the provided wooden pallets. Cover with tomato, pepper strips, olives, capers, a few basil leaves, a clove of garlic roughly chopped into 2 or 3 slices. Season with salt and drizzle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes. Take into the oven for 4/5 minutes until the edge gets toasted. Remove from oven, put on a pizza plate or on a baking sheet, slice and serve.



Pizza "pepperoni"

Ingredients: 600g pizza base / Tomato sauce prepared with olive oil, oregano, basil and onion / 460g (1 lb) of diced mozzarella / ¼ cup of freshly grated Parmesan Cheese / 460g (1lb) thinly sliced peppers.

Preparation: Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Cover with the tomato sauce, add the mozzarella and sprinkle with grated cheese. Take into the preheated oven on position 2 ½ for 12 minutes and then cook for another 2 minutes. Take it out and cover with peppers. Return to the oven for 2 minutes until the edge gets toasted. Take it out, place on a pizza plate or on a baking sheet, cut into slices and serve.



Pizza pesto, broccoli and cheddar cheese (broccoli and cheddar pizza - American Style)

Ingredients for two pizzas 25cm (10 inch): Basic pizza dough / 2 cups of grated cheddar cheese / ½ cup or ¾ cup of Genoese pesto sauce
/ 1 large portion of broccoli with the stem.

Preparation: Divide the broccoli and cut them into small pieces. Peel the stalks and cut them into small pieces. Steam and drain.

Mix the broccoli pesto in a bowl. Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Cover the dough with half of the cheddar cheese, add the mixture of broccoli and pesto and then cover with the other half of the cheddar cheese. Spread the ingredients on two pizzas of 25cm (10 inch). Preheat the oven on position 2 ½ for 12 minutes. Cook for 4 minutes until the edge is toasted. Remove from the oven and place the pizza on a plate or on a baking sheet, cut into slices and serve right away.



Pizza with chicken in barbecue sauce

Ingredients: pizza base / 3 boneless and skinless chicken breasts / 3 cups of barbecue sauce (BBQ) / ½ cup of olive oil / 1 and ½ cup of soft cheese cubes / 1 and ½ cup of diced provolone cheese / 1 sliced onion / ¼ cup of freshly chopped coriander leaves.

Preparation: Marinate the chicken in 1 and ½ cup of barbecue sauce let in the fridge for at least 4/5 hours. Put the chicken in an aluminium pan and saute for half an hour in the oven on position 1 ½. Remove from the oven and wait for the chicken to cool to room temperature, then cut it into small pieces.

Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Brush with olive oil and cover with both cheeses (fontina and provolone). Spread the cheese evenly so as to leave a border of 2.5 cm (1 inch) all around. Cover the cheese with the remaining barbecue sauce (1 ½ cup) and put the onion and the chopped chicken breast on the pizza. Preheat the oven on position 2 ½ for 8/10 minutes and take the pizza into the oven for 3 minutes until the edge gets toasted. Remove from the oven, put on a plate or on a pizza baking sheet, cover with fresh coriander leaves, cut into slices and serve.



Pizza spring (American Style)

Ingredients: pizza base / 230g (½ lb) of fresh mozzarella cut into cubes / 345g (¾ lb) of pureed tomatoes (typical Italian, seedless tomatoes, cut into small pieces and very well drained) / oregano / oil / salt / pepper.

Preparation: Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Spread the mozzarella evenly so as to leave a border of 2.5 cm (1 inch) all around. Cover the cheese with the pureed tomatoes, sprinkle with oregano, salt and pepper and drizzle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and take into the

oven for 4/5 minutes until the edge gets toasted. Remove from the oven, place on a pizza plate or on a baking sheet, cut into slices and serve.



Pizza with ham

Ingredients for 4 people: 400g pizza base / 2 cans of peeled tomatoes/ 3 slices of cooked ham (100g) / mushrooms in oil / 100g of mozzarella. / Salt / oil.

Preparation: Drain the tomatoes well and chop. Grate the mozzarella, cut the mushrooms in half and the ham into strips. Pull the dough, arrange the tomatoes and the mozzarella on top of it, a drizzle of olive oil, season with salt, add the slices of ham and finally the mushrooms. Take into the oven with the provided palette for 4-5 minutes.



Pizza with ham (American Style)

Ingredients: 600g pizza base / 115g (¼ lb) ham / 230g (½ lb) of sliced mozzarella / olive oil / salt / pepper.

Preparation: Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Add the ham slices in a randomly. Cover with mozzarella, salt, pepper and drizzle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and take into the oven for 5 minutes until the edge gets toasted. Remove from the oven and place on a pizza plate or on a baking sheet, cut into slices and serve.



Pizza ham and mushrooms

Ingredients for 4 people: 400g pizza base / 2 cans of peeled tomato / cooked ham (3 slices of ½ cm or 100g ham) / mushrooms ready for pizza, sautéed in olive oil, (12 big sliced mushrooms) / 100g of mozzarella / Salt / oil.

Preparation: Drain well and chop the tomatoes. Chop the mozzarella, cut the mushrooms in half and cut the ham into strips. Pull the dough and put the tomatoes and the mozzarella on top of it, add a drizzle of olive oil, season with salt, add the slices of ham and finally the mushrooms. Take into the oven with the provided pallet for 4-5 minutes.



Pizza with ham and bacon

Ingredients: 600g pizza base / Tomato puree / ham (cut in small pieces) / bacon pieces / grated cheese / pitted black olives / olive oil / salt / pepper.

Preparation: Roll out the dough, leaving a small border all around. Flour the dough and lay it on

the provided wooden pallets. Cover with tomato and add the sliced ham, bacon, cheese and olives (cut into rings). Add the pepper and oil, especially on the ham. Preheat the oven on position 2 ½ for 8/10 minutes. take into the oven for 4-5 minutes until the edge gets toasted. Remove from oven, put the pizza on a baking sheet or a plate, cut into slices and serve.



Pizza with ham and artichokes

Ingredients for 4 people: 400g pizza base / 100g Parma ham / Tomato sauce /1 cup oil q.b. / 100g of mozzarella cheese / 2 Artichokes / salt.

Preparation: Knead the dough with a little oil and put it to rest covered. Clean the artichokes by removing the tough outer leaves and cutting the top thorny areas. Wash them, cut them into thin slices and keep them in water with some drops of lemon. Cut the mozzarella into small pieces. Roll out the dough, arrange the tomato sauce, the mozzarella and the artichokes well drained. Drizzle with a little olive oil and take into the oven using the provided wooden pallets and cook for 4/5 minutes. Just after removal from the oven add the slices of ham, (they should be at room temperature) and serve.



Pizza "Pugliese"

Ingredients for 4 people: 400g pizza base / 1 large onion / cheese 60g / 2 cans peeled tomatoes / salt / pepper (optional).

Preparation: Chop the onion, drain and chop the tomatoes. Grate the cheese in large flakes (as you do for carrots). Roll out the dough after it has been kneaded with a little oil. Dust with flour, add the chopped onion and the tomatoes, season with salt, drizzle with a little olive oil and garnish with cheese. Take into the oven using the provided wooden pallets and cook for 4/5 minutes.



Pizza "Four Seasons"

Ingredients for 4 people: 500g pizza base / 2 cans tomato / 200g mozzarella / 50g Ham / Artichokes and mushrooms in oil q.b. / 1 pinch of oregano.

Preparation: Drain the tomatoes well and mash them with a fork. Cut the mozzarella into slices. Halve the mushrooms and artichokes. Pull the dough, cover with the tomatoes and mozzarella, cut into small pieces and add salt. Divide the pizza ideally in 4 and garnish one quarter with oregano, another quarter with the slice of ham cut into small pieces, another quarter with artichokes and finally the last quarter with the mushrooms. Drizzle with olive oil and take into the oven using the provided wooden pallets for 4/5 minutes. Then take it out and serve.



Pizza "Romana"

Ingredients for 4 people: 400g pizza base / 2 cans of peeled tomatoes / 200g of mozzarella / 4 anchovy fillets / capers / salt.

Preparation: Drain and mash the tomatoes, rinse the capers and anchovies. Cut the fillets into small pieces and cut the mozzarella into slices. Roll out the dough thinly, arrange the tomato so that it stays 2 inches from the edge, add very little salt, add the capers and chopped anchovy, add a little olive oil and take into the oven using the provided wooden pallets. Add the cheese after 2/3 minutes of cooking and continue to cook for another 2 minutes.



Pizza with sausage

Ingredients for 4 people: 400g of pizza base / 2 cans of peeled tomato (250g) / 200g of mozzarella for pizza / 200g of sausage.

Preparation: Drain and chop the tomatoes. Cut the mozzarella into slices. Roll out the dough. Spread the tomatoes over the pizza and leave a border of about 2 cm all around. Add the mozzarella. Peel the sausage, cut it into small pieces and put on the pizza. Preheat the oven on position 2 ½ for 8/10 minutes. Take into the oven using the provided wooden pallets for 4 minutes until the edge gets toasted and the sausage is still "frying". Remove from the oven, put on a plate or on a baking sheet, cut into slices and serve.



Pizza with sausage (Italian sausage pizza)

Ingredients: 600g pizza base / 450g (1 lb) of sweet or spicy sausage / Tomato sauce prepared with olive oil, oregano, basil and onion / 450g (1 lb) of mozzarella cut into cubes or slices.

Preparation: Remove the skin from the sausage and fry in a pan with a little olive oil (important, do not overcook). Add the tomato sauce to the sausage and simmer for 15 minutes. Roll out the dough, leaving a slightly thicker outer crust. Flour the dough and lay it on the provided wooden pallets. Cover the pizza with tomato sauce and with a slice of lemon. Add sausage and mozzarella. Preheat the oven on position 2 ½ for 8/10 minutes and cook for 4 minutes until the edge gets toasted and the sauce gets "frying". Take out of the oven, put on a pizza plate or on a baking sheet, cut into slices and serve.



Pizza "green flavor" (American Style)

Ingredients: pizza base / hotdogs (wurstels) / gruyere cheese / broccoli / 1 onion / anchovy fillets without bones (or anchovy paste) / carrot / celery / white wine / olive oil / salt and pepper.

Preparation: Clean the broccoli and let them boil in salted water for a few minutes. Coarsely chop carrots, celery and onion and sweat them slowly in a pan with a little olive oil. Add the

anchovies, broccoli, salt and pepper, as well as a dash of wine. Put the lid on the pan and continue to simmer.

Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Evenly distribute the mixture of vegetables, sliced sausage and diced gruyere. Drizzle lightly with olive oil, heat the oven on position 2 ½ for 8/10 minutes and take into the oven for 4/5 minutes until the edge gets toasted. Remove from the oven, put on a pizza plate or on a baking sheet, cut into slices and serve.



Pizza" Sardenia "- American Style

Ingredients: pizza base / 230g (½ lb) of chopped tomatoes (typical seedless Italian tomatoes, very well drained and then cut into small pieces) / 1 garlic clove / 55g (2 oz) of chopped capers / 115g (¼ lb) of pitted green olives / oregano / oil / salt.

Preparation: Put the pulp of the tomatoes in a small pan with the finely chopped garlic and cook for a few minutes.

Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Spread the tomato evenly, so to leave a border of 2.5 cm (1 inch) all around, lightly salt, sprinkle the chopped capers, olives, oregano and sprinkle lightly with olive oil. Preheat the oven on position 2 ½ for 8/10 minutes and and take into the oven for 4/5 minutes until the edge gets toasted. Remove from oven, place the pizza on a plate or on a baking sheet, cut into slices and serve.



Pizza Sicilian Calzone

Ingredients: pizza base / 85g salted anchovies (3 oz) / 140g pitted black olives (5 oz) / 1 fresh small onion, / 230g of mozzarella (½ lb) / several slices of roasted veal / salt / pepper / oil to taste

Preparation: Divide the dough into two halves. Roll out the dough for a thin pizza and put it on the provided wooden pallets. Cover with mozzarella, add the anchovies, washed and cut into small pieces, olives and finely chopped onion, the slices of veal cut into strips, salt, pepper and a bit of olive oil. Pull and stretch the second half of the dough in order it covers the first half of the pizza. Press with your fingers on the edges so that the first and second halves come together firmly to form a disk. Preheat the oven on position 2 ½ for 8/10 minutes and take into the oven for about 3 minutes until the edge gets toasted. Turn the oven off and let it cook on for another two minutes before taking it out.



Pizza - "Pumpkin, bacon and grits"

Ingredients for 4 people: 350g of pizza base / ½ cup of pumpkin puree (pumpkin, salt, olive oil and parmesan cheese) / 150g of rolled bacon / Grated parmesan cheese / nutmeg.

Preparation: Roll out the dough very thinly and top with a spoon of pumpkin puree. Add the sliced bacon, cover with plenty of grated parmesan cheese and sprinkle with nutmeg. Take into the oven using the provided wooden pallets without salting or greasing. Cook for 4/5 minutes.



Pizza - Pizza

White Pizza

Mozzarella / soft cheese / cream

Pizza Snow White and the 7 Dwarfs

Mozzarella / soft cheese / cream / bacon / 7 whole mushrooms

Pizza Bismark

Tomato / mozzarella cheese / eggs / bacon

Pizza Calabrese

Tomato / mozzarella / pepperoni / chili

Capricious Pizza

Tomato / mozzarella / artichoke / mushroom / olive / sausage / ham

Pizza with Artichokes

Tomato / mozzarella / artichokes

Pizza CCCP

Mozzarella / red caviar / black caviar / arugula

Pizza Chips

Tomato / mozzarella / fries

Pizza with Onion

Tomato / mozzarella cheese / onion

Pizza Cotto

Tomato / mozzarella / ham

Pizza and Baked Mushrooms

Tomato / mozzarella / ham / mushroom / oregano

Cooked sausages and pizza

Tomato / mozzarella / ham / sausage

Pizza with Mussels

Tomato / mozzarella / mussels / parsley / pepper

Pizza Raw

Tomato / mozzarella / prosciutto (to be added after cooking)

Pizza and Raw Stracchino

Tomato / mozzarella / prosciutto (to be added after cooking) / stracchino

Pizza alla Diavola

Tomato / mozzarella cheese / bacon / hot oil / cheese

Pizza Emiliana

Tomato / mozzarella / prosciutto (to be added after cooking) / parmesan

Pizza Fish & Chips

Tomato / mozzarella / fried cod nuggets / fries

Pizza with Seafood

Tomato / mozzarella / seafood

Pizza with Mushrooms

Tomato / mozzarella cheese / mushroom

Pizza with Shrimps

Mozzarella / sliced tomato / peeled shrimp / arugula

Pizza alla Genovese

Genovese pesto / olive green / pine / basil / grated mature cheese

Pizza with Gorgonzola

Tomato / mozzarella / gorgonzola

Pizza al Gorgonzola

Tomato / mozzarella / sweet gorgonzola

Pizza with Gorgonzola, Bacon and Onion

Tomato / mozzarella cheese / blue cheese / bacon / onion

Pizza Margherita

Fresh tomato / mozzarella / fresh basil

Pizza Mari e Monti

Tomato / mozzarella / seafood / bacon / porcini mushrooms

Pizza Marinara

Tomato / garlic / oregano

Pizza with Eggplant

Tomato / mozzarella / grilled eggplant

Mountain Pizza

Tomato / mozzarella cheese / bacon / porcini mushrooms

Pizza Napoletana

Tomato / mozzarella / anchovy

Pizza Norwegian

Mozzarella / cream / smoked salmon

Pizza Ortolana

Tomato / mozzarella / peppers / zucchini / eggplant / onion / arugula

Pizza alla Parmigiana

Tomato / mozzarella / ham / egg / eggplant / parmesan

Pizza with Peppers

Tomato / mozzarella / grilled peppers

Fisherman's Pizza

Tomato / mozzarella / mussels / clams / octopus / squid / shrimp

Pizza with Porcini

Tomato / mozzarella / porcini mushrooms

Pizza "bacon, cherry tomatoes and parmesan"

Tomato / mozzarella / sliced rolled bacon / tomatoes / parmesan

4 Cheese pizza

Mozzarella / gorgonzola / asiago / gruyere

Pizza with 4 cheeses and mushrooms

Mozzarella / gorgonzola / asiago / Swiss cheese / mushroom

Pizza Four Seasons

Tomato / mozzarella / ham / artichokes / olives / mushrooms

Pizza Romana

Tomato / mozzarella / anchovy

Pizza Arugula and Parmesan

Tomato / mozzarella / arugula / parmesan

Pizza Sausage and Arugula

Tomato / mozzarella cheese / sausage / arugula

Sausage and Onion Pizza

Tomato / mozzarella cheese / sausage / onion

Sausage and Mushroom Pizza

Tomato / mozzarella cheese / sausage / mushroom

Pizza at the Rock

Tomato / mozzarella / mussels / clams

Bacon and Onion Pizza

Tomato / mozzarella cheese / bacon / onion

Tuna Pizza

Tomato / mozzarella / tuna

Tuscany Pizza

Tomato / mozzarella / capers

Pizza Trevisana

Tomato / mozzarella / bresaola / parmesan cheese / radicchio

Vegetarian Pizza

Tomato / mozzarella / spinach / eggplant / mushrooms

Pizza with sausages

Tomato / mozzarella cheese / sausage

Pizza Tsar

Mozzarella / black caviar / salmon / rocket

Pizza "Pumpkin, bacon and grits"

Pumpkin puree / rolled bacon, sliced / grain / nutmeg

Tuna and onion pizza

Tomato / mozzarella cheese / tuna / onion

Tuna and Peppers Pizza

Tomato / mozzarella cheese / tuna / pepperoni



Special recipes (pasta with pizza base) The "Fan" and the "Heart"

The pizza is traditionally circular but you can make it in whatever form you like.

The most successful forms are the "heart", with a sauce made with tomato without mozzarella or the "fan" where each sail of the fan can be represented by a different topping with a different color such as spinach (green), mozzarella (white) tomato (red), to get the "tricolor fan", or asparagus (green), a mashed potato (yellow), the mashed pumpkin (orange), etc. ..



Pizza Baguette (French Pizza Bread - American Style)

Ingredients: 1 baguette (French bread) / 2 tablespoons of olive oil / 1 can of peeled tomatoes/ salt and pepper / 200g of sliced ham / black olives / 100 g of diced mozzarella / 3 leeks, cut into slices.

Preparation: Preheat oven on position 2½. Cut the baguette lengthwise. Remove the crumbs in excess and form the little "boats". Sprinkle olive oil and take into the oven for about 2 minutes. Drain the tomatoes, cut them into small pieces and fill the little "boats" of bread with them. Cover with ham, black olives, mozzarella cubes, salt and pepper. Bake for 2/3 minutes. Cover with sliced leek.



Pizza Muffins

Ingredients: 4 English muffins cut in half / 100g of butter / 4 sliced tomatoes / 4 slices of cheddar cheese / 4 slices of Monterey cheese / 4 leeks / black olives / 8 slices of cooked bacon.

Preparation: Preheat oven on position 2½. When the oven is hot bake the muffins for a few minutes. Remove from the oven and spread a bit of butter on each half. Fill them with slices of tomato and add the strips of cheeses crossing them diagonally, then bake until the cheese has melted. Garnish with slices of leek, bacon and black olives.



Pizzette

Ingredients: pizza base / 1 tablespoon of olives / 100g of mozzarella / 100g of cheddar cheese / 2 tablespoons of butter / 2 tablespoons of flour / 200 g of cheddar cheese / 100g of milk / 1 egg yolk / black olives / capers / smoked salmon / cooked bacon / fresh basil / a pinch of red pepper.

Preparation: Melt the butter in a pan and gradually add the flour, stir and cook until the mixture is smooth. Then, while stirring constantly, add a little at a time grated cheese, milk, egg yolk and chili.

Preheat the pizza oven on position 2½. Knead the dough until it's hard and roll it out into a thin base. Cut disks with a diameter of 5/6 cm. Arrange the discs on the provided wooden pallets, sprinkle with corn flour and fill them with a teaspoon of the mixture of cheese, mozzarella and cheddar . Take into the oven for 2 to 3 minutes, then fill them to taste with olives, capers, smoked salmon, bacon and fresh basil.



Stromboli

"Stromboli" is a pizza with each side folded back on itself in such a way as to leave only the center of the pizza open. The filling of tomato, which is abundantly used in this preparation, will recreate the atmosphere of the Stromboli volcano in activity.

During the preparation try to keep the "calzone" as low as possible to avoid that the upper part burns in contact with the heating elements while cooking.



Cheesecake

Ingredients: pizza base / 200g of Emmental / 120g cream / 4 eggs / nutmeg / salt and pepper.

Preparation: Roll out the dough but not too thin and covered with dried beans in a previously greased container of aluminum or steel and bake for a couple of minutes in the preheated oven on the selected temperature of 2 ½. Beat the eggs, add the grated cheese, a pinch of nutmeg, salt and pepper. Mix the ingredients well, remove the beans and pour the filling on the dough. Bake again for another 4/5 minutes. You can serve it hot or cold.



Quiche Lorraine

Ingredients: pizza base / 120g of bacon / 3 eggs / 300g of grated Gruyere / 120g of cream / salt and pepper.

Preparation: Roll out the dough finely and lay it on a previously greased container with an edge of 2/3 cm. Cover the dough with dried beans and take into the oven cook set at medium temperature for 3 minutes. Remove from the oven and let cool, then cover it with the bacon. Beat the egg yolks with a bit of salt. Beat the egg whites until they become stiff, add them to the yolks and then, slowly, pour the cream over it. Add the grated cheese, a pinch of pepper and gently pour the filling on the dough. Take into the oven again, select the temperature on position 2 1/2 and simmer for 5/6 minutes. Better to serve it hot.



The Bread

The classic bread

Buy bread dough from the baker or prepare it in the same manner in which you have prepared the dough for pizza making sure to keep the dough harder. If not using immediately leave the dough in the refrigerator wrapped in plastic. When using, knead and let rise for about 1 hour in a warm place covered with a towel. Knead again and then do the loaves of about 80g giving them the desired shape (which must not exceed 1cm in height). Cut the surface with a knife and let it rise again for about 40 minutes covered with a towel. Preheat the baking stone for about 5 minutes on position 2. Slightly grease a sheet of aluminum and lay the sandwiches on it. Cover with another sheet of aluminum foil and bake for 12 minutes. Check, turn off the oven and, if necessary, remove the aluminum foil cover. Continue baking in the turned off oven for about 2 minutes until it is done.



The Arabic bread

The Arabic bread, called in Tunisian "khobsa tabuna", is a recipe of Arab origin. This type of bread is a great alternative to the common bread and goes well along with cold cuts and cheeses. Particularly suitable to be grilled or seared to the plate, as it soon becomes crispy.

Arabic "classic" bread

Ingredients: 300g of flour type '00' / 250ml of water / 12g of fresh beer yeast (or 4g of dry beer yeast instead, which is dissolved in warm water at 37° C / 39 ° C) / a pinch of sugar / a pinch of salt.

Preparation: Hand kneading: Divide the flour into two equal parts and prepare two mounds, digging a hole in the center of each other and forming the so-called fountain. Divide the water also in two equal parts in two containers. Add salt and sugar to one and sugar

and yeast to the other. Always avoid putting yeast and salt together contact the salt and the yeast because the former prevents the latter to perform its function well.

Then pour the lot made of "salt, sugar and water" into one hole and the lot made of "water and yeast" into the other one. Mix separately; repeatedly beat the dough on the table and press it with your wrists to make it smooth, even and elastic. Continue to knead until you get two consistent compounds that no longer stick to your hands or the table. Then join them together and go on kneading until the dough gets smooth and silky.

Machine kneading – proceed according to these instructions: Put the flour into the machine. Dissolve the yeast in 200ml of warm water and then pour it into the machine to knead. Separately, dissolve the salt and sugar in 50ml of water to be added when the mixture has reached a certain consistence. Always avoid putting yeast and salt together contact the salt and the yeast because the former prevents the latter to perform its function well. The dough is ready when the dough gets smooth and silky.

Cover with a cloth and let rise for an hour.

Divide the dough into 100g pieces each. Roll it in balls of about 4- 5mm high. Cover the pastry with a cloth and leave it to rest for half an hour. Take into the oven, preheated on position 2, for a few minutes. After baked the bread should be soft to the touch and light in color, slightly swollen and hollow inside.



Arabic bread "Mediterranean"

Ingredients: 300g of flour type / 250ml of water / 21g of fresh beer yeast (or 7g of dried yeast which is dissolved in warm water at 37 ° C - 39 ° C) / a pinch of sugar / a pinch of salt / two tablespoons of extra virgin olive oil.

Preparation: Hand kneading: Divide the flour in two equal parts and prepare two mounds, making a hole in the center so that it forms the so-called fountain. Divide also the water in two equal parts and in two containers. Put the oil, the salt and the sugar in one of them, and the yeast in the other. Always avoid putting salt and yeast together because the former prevents the latter to perform its function well.

Then pour "the water, oil, salt and sugar" into one fountain and "the water and the yeast" into the other. Knead separately; beat the dough repeatedly on the table and press it with your wrists so that it becomes smooth, homogeneous and elastic. Continue to knead until you get two consistent compounds that no longer stick to your hands or to the table. Then unite the two bodies and keep on kneading till the dough gets smooth and silky.

Machine kneading: Put the flour into the kneading machine. Dissolve the yeast in 200ml of warm water and then pour it into the machine. Separately, dissolve the salt and sugar in 50ml of water that you will be adding to the mixture when it has reached a certain consistence, together with the extra virgin olive oil. Always avoid putting salt and yeast together because the former prevents the latter to perform its function well. You'll notice The dough is ready when it becomes smooth and silky, leaving the bowl of the machine shiny and clean.

Transfer the dough to a greased bowl. Cover with a cloth and let it rise in a warm place for half an hour until it grows.

Briefly knead the dough again and divide it in parts of 90/100g each, forming layers 4-5mm high. Cover the pastry with a cloth and let it rest for about 15 minutes.

Put the layers of pastry on a greased baking foil or parchment paper. With a pastry brush brush the surface with water and a few drops of olive oil and let sit for another 15 minutes. Make sure that the dough is still wet (brushing lightly if needed) cover with aluminium foil and take into the preheated oven on position 2 for a few minutes.

After cooking the bread should be soft to the touch and light in color, slightly swollen and hollow inside.



Carasau

Carasau is a bread type from Sardinia and is very thin and dry. It is also known as “paper music”, for the noise it produces when it is chewed. It's a poor bread that, like similar types of bread consumed in North Africa, requires an almost symbolic amount of yeast. It may seem like Arab bread, but it's indeed very different as the Arab bread is made of regular flour which requires the addition of fat to become soft and tender.

Ingredients: 1Kg of durum wheat semolina or durum wheat Sardinian flour / 7g of yeast / 650ml of warm water / 10g of salt.

Preparation: and kneading: Divide the flour in two equal parts and prepare two mounds, making a hole in the center, forming the so-called fountain. Divide also the water in two equal parts in two separate containers. Put the salt in one and the baking powder in the other. Always avoid putting salt and yeast together because the first prevents the second to perform its function well.

Mix separately. Beat the dough repeatedly on the table and press it with your wrists to make it smooth and even. Continue to knead until you get two consistent compounds that no longer stick to your hands or to the table. Then join the two compounds and keep kneading until the dough gets smooth and silky.

Note: Alternatively, the salt can be added a few instants before baking. In this case process all the dough without separating the yeast from the salt. Moments before baking pass "water and salt" on the entire surface of the dough with a pastry brush. You can enrich the "water and salt" with a few drops of olive oil.

Machine kneading – using the spiral fitting in a machine, follow these instructions: Put the flour into the machine. Dissolve the yeast in 500ml of hot water and then pour it into the machine. Separately dissolve the salt in 150ml of water, to be added when the mixture has reached more consistency. Always avoid putting salt and yeast together because the first prevents the second to perform its function well. The dough is ready when it gets smooth and silky, leaving the machine bowl clean and shiny. Note: Alternatively, the salt can be added a few moments before baking. In this case process all the dough without separating yeast from salt. Just before baking pass "water and salt" on the entire surface of the dough with a pastry brush. You can enrich the "water and salt" with a few drops of olive oil.

Let the dough rest 4 hours keeping it well covered. Then divide it in several loaves the size of a fist (about 50g) and put them in a basket covered with a cloth. Use a rolling pin to roll out round sheets of pastry about 2mm thick. Put the pastry sheets one above the other, separated by a cloth, in order they can be taken into the very hot oven (on position 2 and a half) one at a time. Check the cooking. When the dough swells the bread is taken out the oven and divided in half (horizontally) forming two sheets that will be overlaid with both insides facing upwards. Once the first phase of the cooking is over proceed to the roasting of all the prepared sheets. Take

into the very hot oven (position 3) until the pastry gets toasted to taste. Stack the sheets one on top of the other as you toast them.



La Pita

The Greek pitas are a tasty variant of Arabic bread, slightly smaller and oval shaped.

The pita (which means "folded flatbread") is very popular in the Middle East but its origins are to be found in ancient Greece. It's an easy bread to make and requires few ingredients, all easy to find (wheat flour, water and olive oil). Just like Arabic bread it deflates during baking, forming a sort of pocket that can be stuffed with grilled meats, artisanal cheeses and vegetables. In the islands it is usually stuffed with octopus and seafood.

Arabic Pita

Ingredients: 700g of white flour / 300g of whole wheat flour (or 1kg of white flour in all, in case you don't like the whole wheat flour) / 7g of baking powder (which should be dissolved in warm water at 37°C/39°C) / 2 cups of warm water / ½ teaspoon of sugar / 1 teaspoon of salt.

Preparation:

The dough: Divide into two equal parts flour and prepare two mounds making a hole in the center of both, forming the so-called fountain.

Divide also the water in two equal parts in two containers, adding salt to one and sugar and yeast to the other; always avoid putting salt and yeast together because the former prevents the latter to perform its function well.

Then pour the mixture "water, salt and sugar" into one fountain and "water and yeast" into the other. Mix separately; repeatedly beat the dough on the table and press it with your wrists so that it gets smooth and homogeneous. Continue to knead until you get two consistent preparations that loose themselves easily torn from the hands and from the table. Then put them together and keep kneading until it gets smooth and elastic.

Cover with a cloth and let rise for an hour.

Divide the dough into 100g pieces each one forming ovals about 6 mm high. Cover the pastry with a cloth and leave to rest for half an hour. Bake in preheated oven on position 2 for a few minutes. When it is done the bread should be soft to the touch and light in color, slightly swollen as it will be empty inside. Let it cool on a cloth to keep them soft.



Greek Pita

Ingredients: 700g of white flour / 300g of whole wheat flour (or 1kg of white flour in all, in case you don't like the whole wheat flour) / 7g of baking powder (which should be dissolved in warm water at 37°C/39°C) / 2 cups of warm water / ½ teaspoon of sugar / 1 teaspoon of salt / 2 tablespoons of olive oil.

Preparation: The dough – Divide flour into two equal parts and prepare two mounds, making a hole in the center and forming the so-called fountain. Divide also the water in two equal parts in two containers. Put the salt and the sugar in one and the yeast in the other; always avoid putting salt and yeast together because the former prevents the latter to perform its function well.

Then pour "water, salt and sugar" into one fountain and "water and yeast" into another. Mix separately. Beat the dough repeatedly on the table and press it with your wrists to make it smooth and homogeneous. Continue kneading until you get two consistent compounds that no longer stick to your hands or the table. Then join the two mixtures, add the olive oil and keep on kneading until the dough gets smooth and elastic.

Move the dough just prepared to a lightly oiled bowl. Cover with a cloth and let it rise for about 1 hour in a warm place or until it has almost doubled its volume.

Briefly knead the dough again and divide it into parts 90/100g each, forming layers about 6mm high. Cover the pastry with a towel and let it rest for about 20 minutes.

Put the layers on a greased sheet of foil or parchment paper. With a pastry brush, brush the surface with water and a few drops of olive oil and let rest another 20 minutes. Make sure the dough is still wet (brush it lightly if needed) cover with aluminum foil and take into the preheated oven on position 2 for a few minutes.

When baked the bread should be soft to the touch and light in color, slightly swollen and hollow inside. Let it cool in a cloth to keep them soft.



Gnocco Emiliano dumpling

Buy bread dough from the baker or prepare it in the same manner in which you have prepared the dough for pizza, making sure to keep the dough harder. If not using immediately leave the dough in the refrigerator wrapped in plastic film. When going to use it, knead the dough and let it rise for about 1 hour in a warm place covered with a towel. Then pull a disk ½ cm high (maximum) and lay it on a slightly greased sheet of aluminium foil or in an aluminium pan whose edge is also slightly oiled. With a fork make holes in the dough in several places, sprinkle the entire surface with a bit of salt and chopped rosemary. Let it rise again for 40 minutes. Heat the baking stone for 5 minutes at position 2, and bake the dumplings covered with aluminum foil for 4/ 5 minutes. Check the status of cooking, turn off the oven and remove the foil. Then continue baking in the turned off oven for about 1 or 2 minutes until it's done.



The Calzone

The "calzone" is a stuffed pizza, folded back on itself to form a half moon, closed well on the edges and well cooked. The cooking should be a little longer than it is for the pizza. Regarding the ingredients you can use the same as for the pizzas with the addition, if desired, of ricotta.

During the preparation try to keep the "calzone" as low as possible to avoid that the upper part is burned in contact with the heating element while cooking.



Pizza base per calzone

Ingredients: 400g of flour / 30g of yeast / ½ cup of oil / water and salt.

Prepare the dough as if it was a pizza base. When the dough begins to be blended pour in the oil slowly, continuing to mix until it gets smooth. Then continue as if it was pizza dough. You can store it in the freezer.



The Calzone – recipes

Calzone the "Napolitan" (Calzone "Napolitan" - American Style)

Ingredients for two parts: basic calzone dough / 230g (½ lb) of cheese / 230g (½ lb) of diced mozzarella / 230g (½ lb) of salami or ham cut into squares / basil / 2 teaspoons of grated cheese / 1 tablespoon of tomato sauce / oil / pepper.

Preparation: Divide the dough into two equal parts. Roll out the dough in the shape of a regular disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put the diced mozzarella, the ham, the crumbled ricotta, a sprinkle of grated cheese, chopped basil, pepper and a drop of oil on half of each disc, trying to keep the ingredients away from the edges. Fold the other half and close the edges by pressing firmly with your fingers. Brush the surface lightly with the tomato pulp, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake for 5/6 minutes until the top is lightly browned.



Napolitan calzone (American Style)

Ingredients for each calzone - pizza base for calzone / a few slices of mozzarella / a spoonful of cottage cheese / grated Parmesan cheese / diced tomato / basil / salt and pepper.

Preparation: Roll out the dough in the shape of a regular disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put the mozzarella (slices or a handful of it cut into cubes), a tablespoon of ricotta, basil, a tablespoon of tomato sauce and a pinch of pepper over half of the disk. Sprinkle with grated Parmesan cheese, fold the other half and close the edges by pressing firmly with your fingers to prevent the filling from leaking during baking. Brush the surface with oil, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Calzone with ricotta

Ingredients for each calzone pizza base for calzone / 75g of ricotta / 25g of grated parmesan / a teaspoon of beaten egg / salt and pepper.

Preparation: Prepare a cream cheese. Pour the ricotta, the Parmesan cheese and the egg in a bowl, add salt and pepper and stir until you get a smooth cream.

Roll out the dough in the shape of a disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put all the ingredients over half of the cream cheese, trying to stay away from the edges. Fold the other half and close the edges by pressing firmly with wet fingers. Brush with oil, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Ricotta Calzone (Calzone - American Style)

Ingredients for two: basic calzone dough / 230g (½ lb) of ricotta / 230g (½ lb) of diced mozzarella / 115g (¼ lb) of sliced cooked ham / 55g (2 oz) of corn flour / 1 egg / oil / salt.

Preparation: Put the ricotta, the mozzarella, the cooked ham cut into thin strips, the corn flour, the egg and a bit of salt in a bowl, then mix well. Divide the dough into two equal parts. Roll out the dough into a disk shape and thin. Flour the dough and lay it on the provided wooden pallets. Spread half of the contents of the bowl over half of the disc, trying to stay away from the edges. Fold the other half and close the edges by pressing firmly with your fingers. Brush with oil take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Calzone Tuna (Tuna Calzone - American Style)

Ingredients: Basic calzone / 160g (6 oz) of tuna in olive oil / 55g pitted olives (2 oz) / chopped parsley / 1 tablespoon tomato pulp / oil.

Preparation: Roll out the dough in the shape of a disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put the tuna (chopped into small pieces), the chopped olives, the parsley and the tomato pulp on half of the disc, trying to stay away from the edges. Fold the other half and close the edges by pressing firmly with your fingers. Brush with oil, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Egg Calzone (Calzone with egg - American Style)

Ingredients for each calzone: basic calzone dough / 1 egg / 2 slices of cooked ham / a handful of mozzarella cheese, cut into small cubes / salt / oil.

Preparation: Boil the eggs and let them cool. Remove the shell and cut into small pieces. Roll out the dough in the shape of disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put half of the egg that is cut into small pieces, the stripped ham and the mozzarella cubes in half of the disc. Fold the other half and close the edges by pressing firmly with your fingers to prevent the filling from leaking during baking. Brush the surface with oil, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally, check the cooking and move the calzone around regularly. Bake for 5/7 minutes until the top is lightly browned.



Calzone with vegetable oil (Calzone with vegetables in oil - American Style)

Ingredients for two: basic calzone dough / 2 tablespoons of mushrooms in oil / 2 tablespoons of artichokes in oil / 2 tablespoons of chopped eggplant pickled / 1 teaspoon of washed and non salted capers, / parsley / 4 slices of cooked ham sliced / olive oil.

Preparation: Divide the dough into two equal parts. Roll out the dough in the shape of a disk but not too thin. Flour the dough and lay it on the provided wooden pallets. Put the mushrooms, the artichokes, the eggplant, a bit of capers, parsley and a slice of cooked ham on half of the disc, trying to stay away from the edges. Fold the other half and close the edges by pressing firmly with your fingers. Brush the surface lightly with olive oil making sure it does not drip, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Special recipes (pizza with basic calzone)

The Turnovers

The turnovers are small "calzones" that can be fried or cooked in the oven. Below we present an example of turnovers baked in our pizza oven.

Turnovers Cayenne (American Style)

Ingredients: Basic calzone / tomato sauce / diced ham / grated parmesan cheese / 1 tablespoon of diced mozzarella or ricotta cheese / a pinch of chilli "cayenne" (slightly sweet and intense taste, medium spiciness).

Preparation: Roll out the dough on a regular way but not too thin, forming discs of about 8cm (3 in) in diameter. (To make the operation easier you can use a large glass bowl or even a biscuit

mold). Flour the dough and lay it over the provided wooden pallets. Mix all ingredients in a bowl and fill half of each pizza roll with a tablespoon of filling. Fold the other half and close the edges by pressing firmly with your fingers. Brush the surface lightly with olive oil making sure it does not drip, preheat the oven on position 2 ½ 8/10 minutes and take into the oven for 4/5 minutes until the top is slightly roasted. Check the cooking regularly and keep moving the pizza rolls around.



Pizza Rolls - cooked ham (Ham Calzonetti - American Style)

Ingredients: pizza base for calzone / 105g of cream cheese (4 oz) / 210g of ham cut into strips (8 oz) / Black Pepper / juice of ½ lemon / lemon slices / chives (for garnish).

Preparation: Roll out the dough to a thickness of about 3mm (1/8 in) and forming discs with a diameter of about 8cm (3 in). (In order to facilitate the operation you can use a large glass or a cup or even a mold for cookies). The remaining dough can be kneaded again and cut to create new rolls. Flour the dough and lay it on the provided wooden pallets. Mix the cream cheese, the ham, the black pepper and the lemon juice in a bowl. Fill half of each pizza roll with a teaspoon of filling. Moisten the edges and fold the other half; close the edges by pressing firmly with the base of a fork. take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake until the top is lightly browned.



Pizza Rolls with ham and mozzarella

Ingredients for each pizza roll: basic calzone dough / 1 slice of ham / 1 mozzarellina / a teaspoon of oil.

Preparation: Let the mozzarella drain; to make the preparation easier and quicker you can press on each mozzarellina with the base of a fork. Roll out the dough thinly, forming discs with a diameter of about 8cm. To make the operation easier, you can use a large glass, a cup or even a mold for cookies. Flour the dough and lay it over the provided wooden pallets. Put a small mozzarella wrapped in a slice of ham at the center of each pizza roll. Fold over after moisturizing the edges with wet fingers and sealing them by firmly pressing them together. Brush the surface lightly with oil, heat the oven on about 2 ½ for 8/10 minutes and bake for 4/5 minutes. Occasionally check the cooking and move the pizza rolls around regularly. Bake until the top is lightly browned.



Pizza Rolls Shrimp

Ingredients for each roll: basic calzone dough / 3 or 4 boiled and peeled prawns / 1 teaspoon of tomato sauce / a tablespoon of chopped and diced tomatoes / 1 teaspoon of chopped onion / a teaspoon of diced peppers / 1 teaspoon of mushrooms / 1 tablespoon of mozzarella cheese / 1 egg.

Preparation: Roll out the dough in the shape of regular disks with a diameter of about 8cm but not too thin. (In order to facilitate the operation you can use a large glass or a cup or even a mold for cookies). Flour the dough and lay it on the provided wooden pallets. Stuff half of each roll with all the ingredients, trying to stay away from the edges. Fold the other half and close the edges by pressing firmly with your fingers. Brush the surface lightly with the egg, take into the pre-heated oven on position 2 ½ and bake for 8/10 minutes. Occasionally check the cooking and move the calzone around regularly. Bake for 4/5 minutes until the top is lightly browned.



Spinach Strudel

Ingredients: dough calzone / 600g of spinach / butter / salt / 50g of raisin / 60g of pine kernel / 120g of corn flour / 2 eggs / pepper.

Preparation: Boil the spinach in salted water, then let them drain and squeeze to release all the water. Put them in a pan with a little of butter, salt and fry in low heat. Let them cool and put them in a bowl, add the corn flour, a pinch of pepper, raisins previously soaked in warm water and squeezed, the pine kernels and the beaten eggs. Mix all ingredients and let it rest until all the spices are well blended.

Prepare the dough, roll it out into a rectangular sheet and pour the filling of spinach, leaving the edges free. Using your hands roll the dough from the outside towards the inside to form the strudel. Close the edges with your fingers and then bake for 5/6 minutes in the preheated oven at position 2 and ½. Cut into slices and serve.



Waffle

The waffle is a pizza more brittle and less seasoned. The dressing should not be too rich, and usually consists of fresh herbs and vegetables. The dough should be about half a centimeter high and pricked with a fork to prevent the formation of air bubbles that would cause the dough to burn when in contact with the heating element. You can enrich the waffle with rosemary, garlic, cheese, vegetables (added before or after cooking) or ham (added after cooking).

Pizza basis for the waffle

Prepare the dough as if it was for the pizza and after it rises add small quantities of oil or melted butter.



Waffle - recipes

Waffle Oil and garlic

Ingredients: pizza base / 2 cloves of garlic / olive oil / salt.

Preparation: Peel the garlic cloves and crush them. Pour the juice and pulp of garlic in a bowl and add plenty of extra virgin olive oil and salt; mix well. Spread the dough evenly and thinly. Flour the dough and lay it over the provided wooden pallets. Make several holes in the dough with a fork and brush with olive oil and garlic (adding a little bit of pulp). Preheat the oven on position 2 ½ for 8/10 minutes and cook for 1 to 2 minutes until the crushed garlic gets a golden brown colour.



Flatbread garlic and olive oil pizza (garlic and olive oil focaccia - American Style)

Ingredients: pizza base / 2 cloves of garlic / oil / oregano / salt and pepper.

Preparation: Roll out the dough in a regular manner with a thickness of about 2cm (¾ inch). Flour the dough and lay it on the provided wooden pallets. Make several holes in the dough with a fork, brush the surface with olive oil, sprinkle with oregano and garlic cut into small pieces. Preheat the oven on position 2 ½ for 8/10 minutes and then bake. Cook until the flatbread has reached a golden brown colour.



Flatbread onion pizza (Onion Focaccia - American Style)

Ingredients: pizza base / 1 cup of finely chopped onion,
/ Oil / salt.

Preparation: Roll out the dough to a diameter of 25cm to 28cm (10-11 inches) regular and thin. Flour the dough and lay it on the provided wooden pallets. Sprinkle with onion previously fried in oil with a little water and finally add a pinch of salt. Sprinkle lightly with a little of oil, preheat the oven on position 2 ½ for 8/10 minutes and bake. Cook for 1 to 2 minutes until the flatbread has reached a golden brown colour and serve hot.



Flatbread potato pizza (Potato Focaccia - American Style)

Ingredients: pizza base (use at the first rising) / 230g (½ lb) of potatoes / 2 cloves of garlic / 115g (¼ lb) of pitted black olives.

Preparation: Boil the potatoes with two cloves of peeled garlic. Mash the boiled potatoes and the garlic and blend it well. Prepare the dough just like you do for pizza and, after it rises, add a

bit of melted butter and mashed potatoes. You may add a little of flour if you like, kneading well. Roll out the dough with regularity. Flour the dough and lay it on the provided wooden pallets. Cut the black olives into small pieces and scatter them over the pizza. Preheat the oven on position 2 ½ for 8/10 minutes and then cook for another 4/5 minutes. Remove from the oven, put the pizza on a plate or a baking sheet, cut into slices and serve.



Flatbread tomato pizza (Tomato Focaccia - American Style)

Ingredients: pizza base / 280g (10 oz) of fresh tomato / olive oil / butter / salt / oregano / 12 chopped basil leaves.

Preparation: Spread the dough even and thin. Flour the dough and lay it on the provided wooden pallets. Cover with diced ripe tomatoes, a pinch of salt, oregano and basil. Sprinkle lightly with a little of olive oil, heat the oven on position 2 ½ for 8/10 minutes and cook for 5 minutes until the crust has reached a golden brown color.



Flatbread spices pizza (Spice Focaccia - American Style)

Ingredients: pizza base for the focaccia / 2 cloves of garlic / sage / laurel / rosemary / oregano / thyme / oil / salt.

Preparation: Spread the dough evenly and thinly. Flour the dough and lay it on the provided wooden pallets. Sprinkle with the chopped garlic and with all the other spices. Salt and season lightly with a little bit of olive oil. Heat the oven on position 2 ½ for 8/10 minutes and then cook for another 5 minutes until the crust has reached a golden brown color. Better serve very hot.



Focaccia bread

This is a type of bread that is baked in a pan or on aluminum plate with 2cm edges and is usually enriched with extra virgin olive oil, rosemary and olives. Prepare an aluminum baking sheet with low edges (2 cm maximum). You'll find them easily, even of the disposable type. Spread the mixture evenly on the baking sheet greased with a little oil. With your fingers leave some deep imprint in the dough, brush the surface with plenty of olive oil and take to the oven for about 10/15 minutes. Finally, you can stuff the bread with ham and cheese.

One variation consists of stuffing the cake before cooking. In this case, divide the dough into two equal parts. Roll out one half of the dough on the pan, stuff to taste with cooked ham (raw ham would get too salty if cooked in the oven) and cheese, leaving about 1 cm around the edge without stuffing. Roll out the second layer of dough, take care to seal the edges and make finger impressions on the dough without piercing it, which would cause the stuffing to fall off. Brush it with plenty of oil and proceed with cooking.

Pizza base for focaccia

Prepare the dough as if it was a base for pizza and after rising add extra virgin olive oil, together with rosemary (or other herbs) and coarsely chopped olives to the dough.



Piadina

Ingredients for 4 people: 350g of flour / 100g max lard / salt / a pinch of baking soda / warm water to taste.

Preparation: Mix the flour with lard and a pinch of salt, adding enough warm water to make a paste the consistency of the classic pizza. Knead for a good 10 minutes, then divide into balls as big as an egg and pull disks of dough no thicker than 3 mm. Flour each disc so that it does not stick. Cook the tortillas one by one, first one side then the other one. Prick them with a fork. Cut in half and season to taste with cheese or cold meats and serve hot. Even in this case there are several variations of the recipe. According to your taste you can replace the warm water by milk or even by white wine.



Piadina - some recipes

Baked flat bread and fontina

Piadina / baked sliced ham / fontina

Flat bread with nutella Piadina Romagna / nutella

Ham flatbread

Piadina / ham slices

Ham and Mozzarella flatbread

Piadina / sliced ham / mozzarella slices

Flatbread ham, cheese and arugula

Piadina / ham slices / soft cheese / arugula

Spinach and gorgonzola flatbread

Piadina / blue cheese / spinach

Tomato and Mozzarella flatbread

Piadina / fresh sliced tomato / mozzarella slices / oregano

Sausage flatbread

Flat bread / sliced salami

Sausage and onion flatbread

Piadina Romagnola / open sausage cooked in a pan / onion stew

Cheese and arugula flatbread

Piadina / soft cheese / arugula



Roll

Ingredients for 4 people: 350g of flour / 100g of lard (max.) / salt / a pinch of baking soda / warm water to taste.

Preparation: Mix the flour with lard and a pinch of salt, adding enough warm water to get the dough with the same consistency as for the classic pizza. Knead for a good 10 minutes, then divide in little balls the size of an egg and pull disks of dough no thicker than 3 mm. Flour each disc so that it does not stick. Start cooking after you puncture the discs with a fork. Halfway through cooking top them with cheese or cold cuts and begin to roll them up like a big cigar. When done serve hot. There are variations of the recipe. According to your taste you can replace or mix the warm water with milk or even white wine.

Roll - some recipes

Roll and baked fontina

Piadina Pastry / baked sliced ham / fontina

Roll with Nutella

Piadina Pastry / nutella

Roll ham and mozzarella

Piadina Pastry / sliced ham / mozzarella slices

Roll ham, cheese and arugula

Piadina Pastry / ham slices / soft cheese / arugula

Roll cheese and arugula

Piadina Pastry / soft cheese / arugula



BRUSCHETTA

Ingredients: Sliced bread, olive oil, garlic cloves, salt and pepper to taste.

Preparation: Get specific bread for bruschetta (you'll easily find the oval type of bread, suitable for bruschetta) or prepared sliced bread. Tuscany, altamura or Puglia style of bread are perfect for this. Toast the bread slices on both sides turning them around halfway through the toasting. When toasting is done, remove from oven and sprinkle the toasted side with oil. Then take a peeled clove of garlic and rub it on the bread. Add salt and pepper q.b.

The bruschetta and garlic oil is the basis of each bruschetta. You can stuff the bruschetta to your liking as if they were pizzas. To fill the bruschetta take them out from the oven a few minutes before the end of cooking, oil the more toasted side, rub the garlic on it and add ingredients to your liking (e.g. mozzarella, tomato sauce, mushrooms, ham) and bake until it's done. If you add of a lot of ingredients it's better to cover the stone with aluminium foil to prevent them from falling on the stone and get burned.

In summer time you can add to the basic cooked bruschetta (oil and garlic) other fresh ingredients from the refrigerator (eg . diced tomatoes, cold mozzarella, fresh cheese , ham, mushrooms). The bruschetta will become lighter and more inviting.



Bruschetta - some recipes

Garlic Classic Bruschetta / oil

Bruschetta Campagnola

Eggplant / tomato / mushroom / arugula

Bruschetta CCCP

Black caviar / red caviar / arugula / lemon

Carpaccio bruschetta

Bresaola / arugula / parmesan flakes / lemon

Bruschetta and Grilled Mushrooms

Diced raw tomato / diced mozzarella / cooked ham / mushrooms

Bruschetta with Ham

Bruschetta with Beans and Onion

Bruschetta with Mushrooms

Garlic / oil / mushrooms

Bruschetta with Shrimp

Peeled shrimp, low-fat cheese spread, lemon

Italian bruschetta

Tomato / mozzarella / arugula

Bruschetta with Olive
Garlic / oil / olives or olive paste

Bruschetta al Pomodoro
Tomato / basil or oregano

Bruschetta with Chicory and Bacon

Bruschetta with Salmon
Salmon, low-fat cheese spread, lemon

Traditional Tomato Bruschetta / arugula

Bruschetta Tsar
Salmon / black caviar / arugula



Puff Pastry

Ingredients: Flour and margarine in equal amounts / 500g of flour/ 500g of butter or margarine / 1 pinch of salt / 2 dl of water.

Preparation:

Hand kneading of flour: Divide the flour into two parts: 375g ($\frac{3}{4}$ of the flour) in one bowl and 125g ($\frac{1}{4}$ of the flour) in another bowl. Mix with water and a pinch salt.

The dough will be ready when it gets smooth and homogeneous. Form a ball, wrap with plastic film and let it rest in the refrigerator for at least 20 minutes.

Hand kneading of butter: Mix the remaining flour (125g - $\frac{1}{4}$ of the flour) with butter or margarine (500g) kept at room temperature so to be soft and easy to work with.

Do not overheat the butter. When the dough is ready, form a square loaf, wrap with plastic film and let it rest in the refrigerator for at least 20 minutes.

A variant of puff pastry can be made by reducing the butter from 500g to 250g or even 125g. The pastry obtained this way can be used for strudel or pies, or even dumplings stuffed with fruit or vegetables. It is known by the name of "Pizza half pastry".

Machine kneading of the flour: Put 375g ($\frac{3}{4}$ of the flour) and 2 dl of water in the machine and start. You'll know the dough is ready when the dough will get smooth and even, while the machine's bowl gets shiny and clean.

Machine kneading of the butter: Process the remaining flour (125g - $\frac{1}{4}$ of the flour) with butter or margarine (500g). You can proceed by hand, as described in the preceding paragraph, or insert the ingredients into the mixing machine and wait until the dough is ready.

Processing: Roll out the dough with flour on a lightly floured cutting board (even better if on a marble slab) and give it a rectangular shape. Fold it over three or four times, as you would do with book pages, and let it to rest in the cool for at least 40 minutes. Roll out the dough again in the shape of a rectangle, putting a stick of butter or margarine in its center. Fold the edges of the rectangle in order they keep the stick of butter inside and roll it gently with a rolling pin, trying not to spill out the mixture of butter which will be absorbed by the outer layer of flour. Form a new rectangle, fold it over three or four times again and put it to rest in the cool for at least 40 minutes. This is called the "first round". Repeat the same procedure for 6 more times, if

the dough is folded in 3, for 4 times if folded in 4. Only at this point the dough is ready for baking. Roll out the dough to the desired thickness, trying not to exceed 1.5 cm. Make holes in the bottom of the pizza with a fork and bake in very hot oven (position 2 – 2 ½).



Puff pastry - recipes

Dumplings with ham and walnuts

Ingredients per person: 100g of puff pastry / 50g of grated gruyere / 50g of ham / 4 shelled and peeled walnuts / a pinch of nutmeg / 30g of cream / 1 egg / white pepper.

Preparation: Chop the nuts coarsely and put them in a bowl with the cooked ham cut into strips, the grated cheese, cream, nutmeg and pepper. Using other recipients separate the yolk from the egg white. Whip the egg whites until they get stiff, add a spoon of them to the other ingredients and stir.

Roll out the dough on a cutting board and form a square of about 15cm. Stuff a triangular half of the puff pastry (trying to stay away from the edges), brush the edges with beaten egg yolk with a little water and fold the other triangular half over the first triangle. Brush the surface with the remaining yolk. Preheat the oven on position 2 for 8/ 10 minutes and take into the oven on an aluminum sheet. Cook for 6/7 minutes until the top is golden and serve hot.



Shortcrust Pastry

Just like it happens with every type of dough there are many recipes and variations for shortcut pastry. We recommend this recipe for a pastry of medium consistency. For a thinner pastry, add an egg and remove a little of butter (about 100g). For a more crumbly pastry add a little of butter or a few tablespoons of milk.

Ingredients: 500g of flour / 250g of butter / 1 egg / 10g of salt / water q.b.

Preparation: Hand kneading: Sift the flour making a hole in the center and dropping there the softened butter. Mix with a spoon or a fork. This first step allows the butter to turn the flour partially impermeable to water and eggs.

Then add the other ingredients, the egg (or eggs), the salt, the water (or milk) and stir with a spoon or a fork to mix everything well. Continue quickly mixing with your hands until you get a perfect the dough. Do not take too long to avoid overheating the butter. Wrap the dough in aluminum foil and let it rest in the refrigerator for at least 30 minutes before use.

Machine kneading: If you have a kneading machine, put the flour and the butter in the machine and run for a few moments. This first step allows the butter to turn the flour partially impermeable to water and eggs. Then add all the other ingredients and restart the machine. It's easy to see when the dough is ready: the machine pan becomes clean while the dough becomes a compact ball.



Potato and meat tart

Ingredients: basic ingredients for pastry / 150g of instant mash flaked / Hot milk / 150g of minced beef / 30g of pitted olives / 30g of diced bacon (preferably smoked) / 10g of chopped parsley / ½ onion / nutmeg / dry white wine / 3 eggs (in addition to the egg in the recipe of the pastry base, a total of 4 eggs) / salt and pepper / bread crumbs.

Preparation: Prepare the pastry replacing 100g of flour by 100g of potato flakes and adding a bit of warm milk, two egg yolks, salt, pepper and nutmeg to taste. Fry the finely chopped onion with the bacon cubes in a non-adherent pan and after a few minutes add the meat and the parsley. Continue cooking at medium heat occasionally adding a little bit of dry white wine to prevent the meat from drying out too much. Halfway through cooking add the olives, the salt and pepper, and continue cooking until it's done. Let it cool out. Then move the knob to position 2 and wait approximately 3 minutes so that the oven reaches the ideal temperature.

Roll out the potato dough over an aluminium baking tray about 1cm high and 30cm in diameter (in order to avoid that the tart will stick while cooking, slightly "flour" the bottom of the pan with breadcrumbs). Boil two eggs, chop them into small chunks and add them to the pan together with the other ingredients (meat, bacon etc.). Stuff the tart and decorate its surface with the typical criss cross pattern with the remaining puree. Brush with the beaten egg yolk, cover the pan with a sheet of aluminum foil and take into the oven for about 10/12 minutes on position 2 or 2 ½ depending on the thickness of the tart and the type of cooking preferred. Check that the light is always on. After 10 /12 minutes turn off the oven, remove the aluminum foil and wait another 15 minutes before the tart is ready



Focaccia (pastry) with fish

Ingredients: pastry base / 100g grilled bacon / 500g of fish (your choice) / 1 stalk celery / 1 carrot / 1 onion / 1 slice of lemon / salt and pepper / oil / 50g of capers.

Preparation: Clean the fish thoroughly. Boil in slightly salted water with the celery, carrot, onion and slice of lemon. Drain it, remove the skin and bones, then flake with the help of a fork. In a bowl, mix the fish with chopped capers, oil and a pinch of pepper. Roll out the pastry and re-cover a previously buttered mold. Put the dried beans into the oven at a moderate temperature for 3 minutes. Remove from the oven, re-cover the base with the bacon, pour the filling and then take into the oven again selecting the temperature on position 2½ for another 3/4 minutes. Decorate with olives and serve.



Asparagus Cake

Ingredients: pastry base / 500g of asparagus tips / 30g of ricotta / 50g of cornmeal / 2 eggs / 1 egg yolk / 120g of cream / butter / salt.

Preparation: Boil the asparagus in salted water, drain and keep some tips aside for decoration. Triturate the asparagus into mash and put the resulting puree in a bowl. Add the ricotta cheese, the beaten eggs and the yolk, a bit of salt, the corn flour and cream. Mix all ingredients thoroughly. Roll out the dough not too thinly, forming a disc, and spread in a buttered bowl. Slowly pour in the mixture. Decorate with the asparagus tips that you had kept aside and then bake in a preheated oven (position 2 ½) for 5/6 minutes.



Cake of chard leaves

Ingredients: pastry base / 600g of beetroot / 120g of corn flour / 200g of cottage cheese / 100g of butter / 3 beaten eggs, / 2 boiled eggs / salt and pepper.

Preparation: Clean and wash the chard leaves thoroughly. Let them drain and then mash them in a pan with 50g of butter on low heat, stirring often. Once cooked, let them cool out, then put them in a bowl with salt, pepper, 3 beaten eggs, corn flour and ricotta. Mix everything thoroughly until it gets homogeneous.

Divide the dough into two parts and roll it out forming two discs, one with the same diameter of the bowl and the other one with a larger diameter. Put the larger disc on the bottom of the previously buttered container. Pour the filling carefully, enter the hard-boiled grape, then cover with the smaller disc and unit the disk edges by pinching with your fingers. With a fork make some holes on the upper disk of dough. Take into the oven preheated on position 2 ½ for 5/ 6 minutes. It 's equally delicious to serve hot or cold.



Onion tart

Ingredients: pastry base / 50g of butter / 500g of onion / 3 eggs / pepper / oil.

Preparation: Peel the onions and chop them finely. Fry them quickly in a pan with butter, salt and pepper, being careful not to burn them. When they are cooked process with the masher and add 3 egg yolks and 2 egg whites until you obtain an even mixture.

Roll out the dough forming two disks, one in the same diameter of the pan and one of a larger diameter. Place the larger disc on the bottom of a container that has been buttered. Carefully pour in the filling and then cover with the smaller disk. Close the disc by pinching the edges with your fingers. With a fork, make holes on the dough top. Take into the preheated oven at position 2 ½ for 5/6 minutes.



Mushroom Pie

Ingredients: 350g. of flour / 220g of butter / salt / 500g of mushrooms / 300g of zucchini / 1 clove of garlic / a handful of parsley / 2 eggs.

Preparation: Mix the flour with butter, salt, 2 tablespoons of water and let it sit for half an hour. Wash and slice the mushrooms and cook them in 4 tablespoons of butter with the garlic and the

chopped parsley. In another pan with 2 tablespoons of butter fry the zucchini cut into cubes. When both the mushrooms and the zucchini have cooled off mix them well, adding the beaten eggs and a bit of salt. With $\frac{3}{4}$ of the dough re-cover a previously greased mold, with an edge of 2/3 cm. Pour the filling and cover with the remaining dough, not stretched too thinly. Seal the edges by pressing with your fingers. Take into the oven selecting the 2 $\frac{1}{2}$ temperature and cook for 5/6 minutes.



Shrimp Cake

Ingredients: pastry base / 200g. of peeled prawns / 4 eggs / 100g of cream / 1 teaspoon of tomato sauce / 1 teaspoon of brandy / salt.

Preparation: Roll out the pastry and re-cover a previously buttered mold. Add the dried beans and then bake at moderate temperature for 3 minutes. Boil the shrimp for 3 minutes in lightly salted water. Beat the eggs with the cream, tomato sauce, brandy and a pinch of salt. Remove the beans, pour the mixture and add the shrimp on top. Bake in the preheated oven (position 2 $\frac{1}{2}$) for 4/5 minutes.



Potato pie and cheese

Ingredients: 500g potato / 180g ricotta / 50g corn flour / 100g of grated Gruyere cheese / 50g grated Fontina cheese / finely chopped parsley / 2 eggs / 1 egg yolk / salt and pepper / butter / bread crumbs.

Preparation: Wash the potatoes in salted water and boil. Once boiled, remove from the water, let them cool, peel and mash and grind into a puree. Put the puree in a bowl, add the eggs, flour corn, gruyere, fontina cheese, chopped parsley, and season with salt and pepper, then stir the ingredients with care. Grease a pan with an edge of 2/3 cm and sprinkle with breadcrumbs. Remove the bread in excess, pour the mixture and level it with a moistened spatula. Sprinkle with some butter and then take into the preheated oven (on position 2 $\frac{1}{2}$) for 5/6 minutes. It can be served either hot or cold.



Potato pie and tuna

Ingredients: pastry base / 500g of potato / 200g of canned tuna / 1 teaspoon of capers / 2 eggs / 120g of cream / 3 anchovy fillets in oil / butter.

Preparation: Wash the potatoes in salted water and boil them. Once boiled, remove from the water, let them cool, peel and mash and grind into a puree. Add the cream, a knob of butter and mix well until creamy. Chop the tuna, the capers and the anchovies, then add them to the potato mixture. Add the eggs and salt and mix all ingredients thoroughly. Roll out the dough forming two disks, one with the same diameter of the recipient and another one larger than that. Put the larger one on the bottom of the previously buttered recipient. Carefully pour in the filling then cover it with the smaller disk and close by pinching the edges with your fingers.

With a fork make a few holes on the upper disk of dough. Bake in the preheated oven on position 2½ for 5/6 minutes.



Pear cake

Ingredients: pastry base / 600g of sliced pears / 2 cappels / 4 artichoke hearts / parsley / 600g of grated Gruyere / 2 eggs / butter / Salt and pepper.

Preparation: Boil the vegetables in salted water. Let them drain well and flavor them with butter, salt and pepper. Mix them in a blender and collect the puree into a bowl. Add the chopped parsley, grated cheese and beaten eggs. Mix the ingredients well. With ¾ of the dough re-cover a mold with an edge of 2/3 cm, previously greased. Pour the filling and cover with the remaining dough, stretched not too thinly. Seal the edges by pressing with your fingers. Take into the oven on temperature 2 ½ and bake for 5/6 minutes



Spinach pie

Ingredients: pastry base / 1 package of frozen spinach / ricotta cheese 200g / Nutmeg / salt / 1 egg / 50g of grated cheese.

Preparation: Cook the spinach in boiling salted water, drain and chop it. Mix it with ricotta, add a pinch of nutmeg, salt, egg and grated cheese. Roll out the dough into a disk with a thickness of 3mm and re-cover a previously greased mold 2/3 cm high. Pour in the filling. Cut the remaining dough into stripes and cover your cake crosswise with them. Take into the oven at the preheated temperature by selecting position 2 ½ and cook for 5/6 minutes.



Egg cake

Ingredients: pastry base / 8 eggs / 2 teaspoons of potato starch / 120g of grated Gruyere / 120g of cream / nutmeg / salt / butter.

Preparation: Put the egg yolks in a bowl, add the potato starch, cream and grated cheese, a pinch of nutmeg, and then stir well with a whisk. Beat the egg whites until stiff and add them to the other ingredients a little at a time. Butter a mold with an edge of 2/3 cm, cover with the rolled out dough (not too thin), then pour in the filling and take into the oven for 5/7 minutes, setting the temperature on 2 ½ .



Sweet short crust pastry

As it is the case for every type of pastry dough, also the short crust variety features many recipes and variations. We recommend this recipe for a pastry of medium consistency. In order to get a thinner and drier pastry replace the yolks of the eggs with complete eggs and reduce the butter a little bit (about 100g). For a more crumbly one, add a little butter or a few tablespoons of milk or sugar.

The dough we're going to make is very sweet. In case you think of using marmalade or jam just as sweet, or if you prefer a not so sweet dough you can decrease the amount of sugar to just 75g.

Ingredients (for two pies about 25cm in diameter): 500g of flour / 250g of butter / 2 eggs + egg yolks / 250g of sugar / salt q.b.

Optional ingredients: a teaspoon of baking powder for sweets, a vanilla or a grated lemon zest or a grated orange peel, a few tablespoons of cold milk.

Preparation:

Hand Kneading: Arrange the flour with a hole in the center, in fountain mode, add the softened butter and mix with a spoon or a fork. This first step allows the butter to make flour partially impermeable to the eggs and eventually to the milk itself.

Then add the other ingredients – eggs, salt, sugar, possibly one or more ingredients classified as "optional", and stir with a spoon



Sweet shortcrust pastry - Cookies recipes

The cookies are very simple to prepare but require a lot of experience in cooking and in timing to be taken out of the oven. If the cookies are baked too little, before the optimal baking time, they will remain slightly damp, too soft, and they will not last for long. If they are overbaked the cookies will become very hard and dry. And the trouble is that the difference between under-baked or over-baked is just a few seconds.

While you cook you can always measure the doneness with a toothpick. As a general rule we recommend taking out the cookies when they are still slightly soft. When out of the oven don't pile them up on top of each other, just quickly put them on a grill until they cool down. In this way the biscuits will lose its residual moisture, thus becoming more crispy and lasting longer.



Biscuits with chocolate

Ingredients: 220g of white flour / 110g of starch / 15g of cocoa / 110g of sugar / 90g of butter / 1 egg / 5 tablespoons of cold milk / 1 teaspoon of vanilla extract / 1 teaspoon of baking powder / pinch of salt (also a pinch of cinnamon powder if you like).

Preparation: Sift the flour, add the sugar, the flour, the cocoa and the baking powder, and then stir. Make a hole in the center and add the egg, the vanilla, the salt, small pieces of softened butter and milk. Knead the dough very well, until it gets perfectly smooth. Let the dough rest in the refrigerator, wrapped in plastic film for about half an hour. Roll out the dough with a rolling pin and form a layer of about 5mm. With a mold cutter cut in the desired shape for the biscuits. Grease an

aluminum foil baking sheet and flour it. Arrange the biscuits on the baking sheet well spaced between each other. Heat the baking stone on position 1 ½ for 3 minutes. Cover the pan with aluminum foil and bake for about 6 minutes. Remove the foil, turn off the oven and let the cookies inside for a few minutes to finish cooking.



Cocoa biscuits

Ingredients: 250g of white flour / 110g of cocoa flour / 110g of sugar / 210g of butter / egg 1 / 5 tablespoons of cold milk / 1 teaspoon of vanilla extract / 1 teaspoon of baking powder / a pinch of salt (a pinch of cinnamon powder if you like).

Preparation: Sift the flour over the board, add the sugar, the flour, the cocoa and the baking powder, and stir. Make a hole in the middle and then add the egg, the vanilla, the salt, softened butter cut into small pieces and the milk. Knead the dough very well and for quite a while, until it is perfectly smooth. Let the dough rest in the refrigerator, wrapped in plastic film for about half an hour. Roll out the dough with a rolling pin and form a layer of about 5mm. With a little mold carve out cookies in the desired shape. Grease an aluminum baking sheet and flour it. Arrange the biscuits over the baking sheet well spaced between each other. Heat the baking stone on position 1 ½ for 3 minutes. Cover the pan with aluminum foil and bake for about 6 minutes. Remove the foil, turn off the oven and let the cookies inside for a few minutes until they're done.



Iced cookies

How to prepare the icing:

Ingredients: 300g of brown cane sugar / vanilla / Egg white / 2 tablespoons of lemon or orange juice, or filtered coffee (depending on the flavor that we want to give the icing) / a few drops of food coloring (depending on the color you want for the icing). Alternatively, you can replace the egg whites with 6 tablespoons of water or increase the coffee or the orange or lemon juice.

Preparation: Pour all the ingredients into a bowl and process it all with an electric mixer until the ingredients are well blended. The icing should be creamy and with no lumps, and it must be covered with plastic wrap to prevent it from hardening before actual use.



Ingredients: sweet pastry base, icing.

Preparation: Roll out the pastry to about half a cm thick and with a little mold carve out the cookies in the desired shape. Grease an aluminium baking sheet and flour it. Arrange the biscuits over the baking sheet well spaced between each other. Heat the baking stone on position 1 ½ for 3 minutes, Cover the pan with aluminium foil and bake for about 4 minutes. Remove the foil, turn off the oven but let the cookies inside the oven for a few minutes to finish cooking. When baking is complete decorate the cookies with icing. You can do this using a brush or, if you want to make

letterings or more elaborate drawings you can use an icing sleeve. The frosting will become solidified and the cookies will be ready in about half an hour.



"Krumiri" Cookies

Ingredients: 200g of fine yellow flour / 140g of white flour / 3 egg yolks / 190g of butter / 115g of granulated sugar / 1 teaspoon of vanilla extract.

Preparation: Whip the cream to butter with softened sugar (not melted). Then add the egg yolks and continue to mix. Sift together the two different flours, adding the vanilla and the butter, the sugar and the egg yolks blended. Knead all ingredients quickly until the dough gets perfectly smooth. Let the dough rest in the refrigerator, wrapped in plastic film for about half an hour. With a part of the dough fill a pastry bag applying in it the mold of a multi-pointed star. Arrange the cookies on an aluminum baking sheet, giving them the traditional shape of little curved sticks 7-8 cm long and keeping them apart from each other. Let it rest for half an hour before taking to the preheated oven on position 1 ½ for 3 minutes. Cover the pan with aluminum foil and bake for about 7 minutes. Remove the foil, turn off the oven and leave the cookies inside for a few minutes to finish baking. The krumiri will by then have a beautiful amber colour. If you like you can plunge both ends of the krumiri in a cup of dark melted chocolate and let it cool.



Rich Biscuits

Ingredients: sweet pastry base / jam.

Preparation: Roll out the pastry to about half a cm thick and with a little mold carve out cookies in the desired shape. With one finger make a hollow in the center of the dough and fill it with a drop of jam to taste. Grease an aluminium baking sheet and flour it. Arrange the biscuits over the baking sheet well spaced between each other. Heat the baking stone on position 1 ½ to 3 minutes, cover the pan with aluminium foil and cook for about 4 minutes. Remove the foil, turn off the oven but let the cookies inside the oven for a few minutes to finish cooking. Depending on your taste you can enrich the cookies with jam after they're baked (instead of filling them before). In this case please consider that due to the increased humidity cookies will be softer and will remain fresh for a shorter time.



Stuffed biscuits

Ingredients: sweet pastry base / jam.

Preparation: Roll out the pastry to about half a cm thick and with a cookie mold press cut the cookies into the desired shape. Fill half of the dough with a drop of jam to taste. Fold the dough over in half and close the edges firmly. Grease an aluminum baking sheet and flour it. Lay the biscuits on the baking sheet, well spaced between each other. Heat the baking stone on position 1 ½ for 3 minutes, Cover the pan with aluminium foil and bake for 4 minutes. Remove the foil, turn

off the oven and keep the cookies in the oven for a few minutes to finish baking. It will take slightly longer than it does for normal biscuits.



Simple cookies

Ingredients: sweet pastry base.

Preparation: Roll out the pastry to about half a cm thick and with a mold cut the cookies in the desired shape. Grease an aluminium baking sheet and flour it. Lay the biscuits on the tray, well spaced between each other. Heat the baking stone on position 1 ½ for 3 minutes, then cover the baking stone with aluminium foil and cook for 4 minutes. Remove the foil, turn off the oven and let the cookies inside for a few minutes to finish cooking. If you like you can finish by plunging the two ends of the cookies into a cup of melted chocolate and let them cool down.



Traditional cookies

Ingredients: 500g of white flour / 250g of sugar / 100g of butter / 4 eggs / Lemon rind.

Preparation: Pour the flour on the working table, add the sugar and stir. Form a hole in the center, add the egg yolks and a quantity of water equal to 4 half egg shells. Add the lemon zest and small chunks of the softened butter. Knead the dough very thoroughly, until it's perfectly smooth. Roll out with a rolling pin to form a layer not too thin. With a mold cut cookies in the desired shape. Move the knob onto position 2 and wait about 15 minutes until the oven reaches the ideal temperature. Put the cookies directly on the baking stone and let them bake for 15/20 minutes on position 2. If you like you can finish by plunging the two ends of the cookies into a cup of melted chocolate and let them cool down.



Sable

Ingredients: Makes about 40 cookies: 120g flour / 120g starch / 150g cold butter cut into small pieces / 110g Sugar / half lemon zest (optional).

Preparation: Sift the flour and starch on the work surface and make an opening in the middle. Add the cold (but somewhat soft) butter and stir it in with a spoon or a fork. Then add the other ingredients – 100g of sugar and eventually the grated rind of half a lemon, mixing it well with a spoon or a fork. Then continue quickly with your hands to get a perfect the dough. Do not go on for too long to prevent the butter from overheating. Wrap the dough in aluminum foil and let it rest in the refrigerator for at least 30 minutes before use.

Roll out the pastry to about 6mm thick and cut about 40 biscuits, laid on a greased and floured aluminum baking sheet well spread and without touching each other and sprinkle with 10g of the remaining sugar. Alternatively, you can use all the sugar during the preparation phase and dust on a small bit on the surface. Heat the baking stone on position 2 or 2 ½ (until the light in the oven

turns off). At this point, turn off the oven and put the pan inside it. Cookies will be ready when the oven has cooled down. You can then take the pan off and put the cookies out to dry on a grill.



Sable Chocolate

Ingredients to make about 20 cookies coupled: 120g flour / 120g starch / 150g cold butter cut into small pieces / 110g Sugar. Filling: chocolate spread.

Preparation: Sift the flour and starch on the work surface and open a hole in the fountain manner. Put the cold butter (although somewhat soft) in the center, add the sugar and stir with a spoon or a fork to mix everything well. Then continue quickly with your hands to get a perfect the dough. Do not go on for too long to prevent the butter from overheating Wrap the dough in aluminium foil and let it rest in the refrigerator for at least 30 minutes before use.

Roll out the pastry to about 6mm thick and cut about 40 biscuits, putting them well spaced between each other on a greased and floured aluminium baking sheet. Heat the baking stone on position 2 or 2 ½ until the light on the oven turns off. At this point turn off the oven and take the cookies in. They will be ready when the oven has cooled down. You can then pick up the pan and put the cookies out to dry on a grill. Finally, spread the chocolate cream on half of the cookies and put the other half on top of them



Sable coconut

Ingredients to make about 40 cookies: 80gr of flour / 80g starch / 80g freeze-dried coconut / 110g cold butter in small pieces / 110g Sugar / egg white 20g / 20g of sugar cane

Preparation: Sift the flour and starch on the work surface and open a hole to form a fountain. Put the small pieces of cold butter (although somewhat soft) in the center and stir with a spoon or a fork. Then add the remaining ingredients (except the brown sugar) and mix everything quickly with a spoon or a fork until it gets perfectly homogeneous. Continue then with your hands to get a perfect the dough. Do not go on for too long to prevent the butter from overheating. Wrap the dough in aluminum foil and let it rest in the refrigerator for at least 30 minutes before use.

Roll out the pastry to about 6mm thick and cut about 40 biscuits, laid on a greased and floured aluminum baking sheet well spread and without touching each other, then sprinkle with 20g of brown sugar. If you prefer replace the brown sugar by another freeze-dried coconut.

Heat the baking stone on position 2 for 2 ½ minutes to the right temperature (until the light in the oven turns off). At this point, turn off the oven and take the baking sheet into the oven. Cookies will be ready when the oven has cooled down. You can then pick up the pan and put the cookies out to dry on a grill.



Sable Almond

Ingredients to make about 40 cookies: 80 gr of flour / starch 80g / 80g almond powder / 140g cold butter cut into small pieces / 125g Sugar / 2 egg yolks / a grated lemon zest / a pinch of salt.

Preparation: Sift the flour and starch on the work surface and make an opening in the centre, add the the cold but softened butter bit by bit and stir with a spoon or a fork. Then add the other ingredients and stir with a spoon or a fork to mix everything well. If necessary, add 1 or 2 tablespoons of water or very cold milk. Continue to mix with your hand to make a perfect dough. Don't over-knead. Wrap the dough in aluminum foil and let it rest in the refrigerator for at least 45 minutes before use.

Roll out the pastry to about 6mm thick and cut about 40 biscuits well spread apart on a slightly greased and floured aluminum baking sheet. You can add half an almond in the center of each cookie if you like. Heat the baking stone on position 2 or 2 ½ until the light on the oven turns off. At this point, turn off the oven and bake in the pan, the cookies will be ready when the oven has cooled down. You can then pick up the pan and put the cookies out to dry on a grill.



Spiced Cookies

Spiced cookies are very well known and popular throughout Europe and are re-known for many variations of the recipe. The recipes were then passed down from generation to generation in Europe but the most faithful to the ancient tradition of the 17th century are located in Belgium and the Netherlands. The fact that spiced cookies are traditionally Belgian and Flemish and are still prepared and given as a gift to the children for the feast of St. Nicholas (December 6 is Saint Nicolas in Belgium). On the night between the 5th and the 6th December children put their shoes with carrots and sugar cubes in front of the door to feed the horses of St. Nicholas. In the morning of December 6th they receive marzipan sweets and spiced cookies as a gift from St. Nicholas, often representing the saint himself. These cookies are still very popular during the rest of the year.

Ingredients: 40g of butter at room temperature, 120g of brown sugar, 120g of flour, the tip of a teaspoon of bicarbonate of soda (or baking powder), cinnamon and ginger powder (the original recipe requires it but it may be excluded from the preparation, according to your taste).

Preparation: Let the butter soften at room temperature and when it is soft, knead it with the sugar. Separately, prepare the flour and the tip of a teaspoon of bicarbonate of soda (or baking powder), cinnamon and ginger powder (the original recipe requires it but it may be excluded from the preparation, according to your taste). Stir the flour for a few seconds and add it little by little to the butter and sugar. Knead until you obtain an even mixture. If needed, add one or two teaspoons of water during the processing of the dough. Wrap the dough in plastic film and let it rest in the refrigerator for an hour to an hour and a half. Roll out the dough with a rolling pin on a floured board to obtain a thickness of 4mm at the most. Using a sharp knife or molds for cookies cut out your desired funny shapes (like the typical silhouette of Saint Nicolas, if you're able to do it) and lay them on buttered plates.

Grease an aluminium baking sheet and flour it. Lay the biscuits on the baking sheet well spaced between each other. Heat the baking stone on position 1 for 3 minutes. Cover the pan with

aluminum foil and cook for about 4 minutes. Remove the foil, turn off the oven and let the cookies inside for about 10 minutes to finish cooking.



The tarts

Classic tart

Ingredients: 1 loaf of 300g of sweet homemade pastry or frozen pastry.

Preparation: To prepare the filling blend 300g of your favorite jam in a container with either 50g of dried biscuits or chopped almonds to make the jam more consistent. Add a tablespoon of your favorite liqueur for flavor. With a rolling pin roll out the dough shaped as a disc. Select heating position 2 and wait for about 3 minutes until the oven reaches the ideal temperature. Use a lightly floured aluminum tart pan about 1cm high and 22 cm in diameter. You can use sheets of baking paper. In this case, flip the pan on the sheet of paper, draw the outline of the pan and flatten the dough according to the drawing. Put it in the aluminum pan, leaving a slightly higher edge and filling with jam to taste.

Then decorate using the typical stripped criss cross pattern of this pastry. Brush with the beaten egg yolk, cover the pan with a sheet of aluminum foil and take into the oven for about 10/12 minutes on temp 2 or 2 ½ depending on the thickness of the tart and the type of baking you're looking for. Make sure the light is always on. After 10 /12 minutes turn off the oven, remove the aluminum foil and wait another 15 minutes before the tart is ready.



Strawberry Tart

Ingredients: 1 loaf of fresh homemade pastry or a frozen package / orange / strawberry jam / 300g of strawberries/ sugar q.b.

Preparation: Roll out the dough with a rolling pin in the shape of the pan. Move the temperature to setting 2 and wait about 15 minutes so that the oven reaches the ideal temperature. Turn off the oven. To bake use a lightly floured tart pan about 1 cm high and 30cm in diameter. Cover the tart with aluminum foil and bake for about 20 minutes depending on the thickness of the tart and the type of cooking you prefer. After 20 minutes remove the foil and turn the oven on setting 2 for about 4/5 minutes until your tart gets brown. When the dough has cooled, squeeze over the orange juice, spread the jam, lay the strawberries and sprinkle on plenty of sugar



Meat Recipes

Chunks of chicken or turkey

Ingredients: Chicken breast or turkey / various herbs to taste

Preparation: Heat the baking stone for 5 minutes on position 2 ½. In the meantime, cut chicken or turkey breasts into small cubes, season with various herbs of your choice and place them in a pan of lightly greased aluminium. Take into the oven for about 15 minutes.



Chunks of breaded chicken or turkey

Ingredients: Chicken breast or turkey / egg / breadcrumbs / grated Parmesan cheese / salt and pepper to taste.

Preparation: Cut chicken or turkey breasts into small cubes. Prepare a bowl of beaten eggs with salt. In another bowl prepare bread crumbs mixed with parmesan cheese. Flour diced chicken or turkey before passing them through the bowl of eggs and then through the bowl of bread crumbs, taking care to press with your hands so that the dough adheres firmly to the cubes themselves. Put the cubes on a lightly greased aluminium pan. Heat the stone on position 2 ½ for 5 minutes and then take into the oven for 8 minutes. Turn off the oven and let it cook on in the remaining heat for about 10/15 minutes. Shortly before the end of cooking turn the oven on for a few moments to make the breading crisp and golden.



Wiener schnitzel (Cutlets alla milanese)

Ingredients: 4 veal chops (preferably with the bone, although the kids will prefer it without bone) / Butter 50g / Breadcrumbs 50g / 2 eggs / 1 Lemon / Salt and pepper q.b.

Preparation: Place the cutlets one at a time on a cutting board and soften them with a meat mallet. Prepare a bowl of beaten eggs with a pinch of salt and a little pepper, while preparing another bowl with the bread crumbs, possibly mixed with grated Parmesan cheese. Roll the cutlets in flour before passing them through the bowl of the eggs and then through the bowl of the bread crumbs, making sure you press them firmly with your hands so that the dough sticks to the cutlets. Prepare an aluminum pan, add the butter cut into small pieces and heat the stone on position 2 ½ for 5 minutes. Then arrange the cutlets and take them into the oven for 8 minutes. Check and turn them. Turn off the oven and continue cooking in the turned off oven for about 10/15 minutes. Shortly before the end of the cooking turn the oven on for a few moments to make the cutlets crunchy and crispy.

Prepare a plate with some absorbing paper towels and lay the cutlets one at a time to dry off the excessive fat. Cut the lemon into 4 chunks and serve the cutlets hot with a sprinkle of lemon on every plate. Serve with a mixed salad or with mashed potatoes.



Cutlets from Aosta Valley

Ingredients: 6 Veal Cutlets / 60g Butter / 6 slices Fontina cheese / 6 slices of bacon (or 6 slices of lightly oiled ham) / 2 tablespoons of meat sauce/ Flour / 3 eggs / Breadcrumbs / chopped rosemary / salt and pepper to taste.

Preparation: Place all the veal cutlets on a cutting board and soften them with a meat mallet. Prepare a bowl of beaten eggs with a pinch of salt and a little pepper. In another bowl prepare the bread crumbs. Flour the cutlets before passing them through the bowl of eggs and then through the bread crumbs, taking care to press them with your hands so that the dough sticks firmly to the cutlets. Prepare an aluminum pan, put in the butter cut into small pieces and heat on the stone on the 2½ setting for 5 minutes. Arrange the chops in the aluminum pan and take them into the oven for 8 minutes. Check and turn them on, turn off the oven and let them cook on in the remaining heat for about 10/15 minutes. Shortly before the end of cooking sprinkle with the chopped rosemary, put a slice of bacon or ham on each cutlet and cover with a slice of fontina. Heat the oven for a few minutes at the maximum temperature. As soon as the cheese melts take them out of the oven and serve on a heated dish, pouring over the sauce.



Chicken with potatoes

Ingredients: Potatoes / spring chicken / various herbs to taste

Preparation: Heat the baking stone for 5 minutes on position 2 ½. In the meantime, peel, wash and cut the potatoes into small chunks and then dry them, or you can use the small round frozen potatoes instead. Wash and dry the pieces of chicken. Lay it all in an aluminium pan and season with spices to taste. Take to the oven for 10/12 minutes, then check the cooking, stir, close and cook for another 10/12 minutes. Turn off the oven and let it cooking on in the remaining heat for another 2 or 3 minutes before serving with plenty of salad.



Tasty meat balls

Ingredients: 250g of mixed minced beef and pork/ two tablespoons of cooked vegetables (spinach, potatoes, carrots) / various herbs to taste / 4/5 tablespoons of grated Parmesan cheese / bread crumbs / 1 or 2 eggs / salt.

Preparation: Preheat the baking stone on position 2 ½ for 5 minutes. Meanwhile knead 250g of minced mixed with 2 tablespoons of cooked vegetables squeezed and chopped (you can use any vegetables that you like such as spinach, carrots, potatoes etc.). Season with spices to taste. Add 4/5 tablespoons of grated parmesan cheese, a few breadcrumbs, 1 or 2 eggs and salt to taste. If necessary add more breadcrumbs. Shape into balls and flatten them with your hand, then sprinkle lightly with breadcrumbs and place them in a lightly greased aluminium pan. Take it to the oven for 13/15 minutes. Turn off the oven and let it cook on in the remaining heat for about 10 minutes.



Fish Recipes

Chunks of breaded fish

Ingredients: Boneless fish / spices / breadcrumbs / Parmesan cheese grated / Egg / oil or butter

Preparation: Thaw and cut into cubes of fish without bones and spice to taste. Prepare a bowl of beaten eggs with salt and in another bowl prepare bread crumbs mixed with parmesan cheese. Roll fish cubes in flour and then pass them through the bowl of eggs, first, and then through the breadcrumbs bowl, making sure to press firmly with your hands so that the dough adheres firmly to the fish cubes. Put the cubes in a lightly greased aluminium baking tray. Heat the stone on position 2 ½ for 5 minutes, take into the oven and cook for 8 minutes. Turn off the oven and let it cook on in the turned off oven for about 10/15 minutes until the end of cooking. Shortly before the end of cooking, turn the oven on again for a few moments to make the breading crispy and golden.



Fish in foil

Ingredients: 1 medium-sized fish (sea bream, sea bass or trout) / 1 bunch of parsley / 2 bay leaves / lemon, 1/3 anchovy fillets / oil, vinegar, salt and pepper.

Preparation: Clean, wash and dry the fish. Chop the anchovy fillets and parsley, add the lemon juice, two tablespoons of olive oil, a tablespoon of vinegar, a pinch of salt and pepper and mix well. Sprinkle the fish with the mixture and top it with the bay leaves. Place the fish in the middle of a sheet of aluminium foil and carefully close the bag. Then place everything in an aluminium pan. Move the temperature to position 2 and wait about 15 minutes so that the furnace reaches the ideal temperature. Put in the oven and cook for about 15 minutes.



Delicate fish balls

Ingredients for 16 fish balls: 200gr sole, 200gr hake, 200gr of potatoes, 1 small carrot, parsley, bread crumbs lightly moistened with milk, salt, garlic, lemon, 1 egg.

Preparation: Boil the potatoes and carrot. Boil the fish (if frozen thaw in hot water) with the juice of one lemon and 2 cloves of garlic. When cooked drain and chop into small pieces. Mash the potatoes and carrot and put them in a container. Add the parsley, breadcrumbs moistened lightly with milk, salt and chopped fish and egg. Mix everything together and form small balls no bigger than about 30 grams. Sprinkle a lightly greased aluminium pan with bread crumbs and add the fish balls. Cover with foil. Heat the baking stone on position 1 ½ for 5 minutes and then cook for another 5 minutes. Open the foil and turn the fish balls, then turn off the oven and let it cook on in the turned off oven for about 3 minutes before removing them and serving them with a side of steamed vegetables. N.B. – it should not be brown or over-toasted.



Eggs and Vegetables

Egg Omelette

Ingredients: eggs / milk / salt / oil / butter and parmesan cheese to taste

Preparation: Heat the baking stone for 5 minutes at 2 ½ setting. Meanwhile, lightly beat the eggs in a bowl with a tablespoon of milk and salt and pepper to taste.

Pour into a lightly greased aluminum pan, bake for about 10/13 minutes.

If you wish, you can serve the omelet with droplets of butter spread over it and sprinkled with grated parmesan.



Egg Omelette with zucchini

Ingredients: Eggs / zucchini / milk / salt / oil / butter and parmesan cheese to taste

Preparation: Heat the baking stone for 5 minutes at 2 ½ setting. Meanwhile, lightly beat the eggs in a bowl with a tablespoon of milk and salt to taste. Slice zucchini into small cubes and put into a lightly greased baking aluminum pan. Thinly slice a small zucchini and lay the slices on the surface. Take the baking tin to the oven and bake for about 10/13 minutes.

If you wish, you can spread small droplets of butter and sprinkle the omelet with grated parmesan before serving it.



Stuffed tomatoes au gratin

Ingredients: Tomatoes / breadcrumbs / parmesan cheese / garlic / parsley / chives / salt / olive oil.

Preparation: Clean and empty the tomatoes and turn them upside down. Prepare a stuffing with bread crumbs, a bit of grated parmesan and a few cloves of minced garlic, put it in a container and add the chopped parsley and chives, salt and oil to taste. Stir until the dough is smooth and grainy. Then fill the tomatoes and put them on a lightly oiled aluminum baking tin. Heat the baking stone for 3 minutes, take to the oven and cook for about 8 minutes covered with foil. Check, remove the foil, turn off the oven and continue to enjoy!



Flan "Paganini"

Ingredients: Potatoes / carrots / spinach / grated parmesan / soft mixed cheeses /mixed cold meats / 2 or 3 eggs / salt / chives / parsley / butter.

Preparation: Boil the vegetables, potatoes, carrots, spinach, or, if you have the already cooked vegetables you can use it but only after having drained them. Process the vegetables in the food processor and pour them into a container, add the grated parmesan cheese, together with a bit of

finely chopped meats and soft cheeses. Add 2 or 3 egg yolks (depending on the amount of vegetables), a little salt, chives and parsley or other herbs to taste. Beat the egg whites until they get stiff and gently add them to the mixture with a wooden spoon stirring from the bottom up. Pour the mixture into an aluminum pan and sprinkle with small knobs of butter and parmesan cheese. Cover the pan with aluminum foil to seal it. Heat the baking stone for 5 minutes at position 2, bake the pie for about 8 minutes. Remove the foil, turn off the oven and continue to cook in the oven turned off for about 10/15 minutes.



Eggs in the nest

Ingredients: eggs / fresh spinach or frozen (250g per head) / grated parmesan cheese / salt / oil or butter.

Preparation: Heat the baking stone for 5 minutes on position 2 ½. In the meantime, remove spinach from the freezer or use cooked spinach. Put the frozen spinach in a lightly greased aluminum pan. Put in the oven and cook for about 10 minutes. Check with a wooden spoon until the spinach is thawed. Make a dent 2 cm apart to form a "nest". Break an egg into each nest and cook for another 10 minutes until they are done. At the end of cooking, sprinkle with the grated cheese and salt to taste.



Stuffed Zucchini

Ingredients: Zucchini / 250g of minced meat/ two tablespoons of cooked vegetables (spinach, wedges, carrots, peeled potatoes) / various herbs to taste / 4 to 5 tablespoons of grated Parmesan cheese / bread crumbs / 1 or 2 eggs / salt.

Preparation: Cook the whole zucchini in salted water, al dente. Heat the baking stone on position 2 ½ for 5 minutes. Meanwhile mix 250g of minced meat with 2 tablespoons of cooked and chopped vegetables (use any vegetables that you like such as spinach, wedges, carrots, peeled potatoes etc.). Season with spices and add 4/5 tablespoons of grated parmesan cheese, a little bread crumbs, 1 or 2 eggs and salt to taste. Try to make a ball of it and, if necessary, add more breadcrumbs. Drain the zucchini, cut them in half horizontally and dig out the middle to fill it with the mixture. Lay the stuffed zucchini in a lightly greased aluminum pan. Take into the oven and cook for 13/15 minutes. Turn off the oven and continue cooking in the remaining heat in the turned off oven for about 10 minutes until it is done.



Various Recipes

Roasted Chestnuts

Ingredients: 1 kg of chestnut.

Preparation: When choosing chestnuts try to make sure that they are all the same size. In order they cook better and do not burst during the process, chestnuts should be "castrated". With a sharp knife make a small incision (preferably cross shaped) on the skin so that it pierces until the pulp below and lightly scratches it. Preheat the oven on position 2 ½ for 10 minutes, then, place the chestnuts in the oven and close; every 2 or 3 minutes, open the oven and rotate the nuts in order to achieve an uniform cooking. Repeat this simple task until the skin is crispy on all sides. Remove the chestnuts from the oven and wrap them for ten minutes in a damp cloth in order they will open easily. Chestnuts are good when hot, but also cold or dry and accompanied with a glass of red wine.



Cheerful Chestnuts

Ingredients: 1 kg of fresh or dried chestnuts / 1 glass of red wine

Preparation: Choose chestnuts of the same size (aprox.). In order they cook better and do not burst during the process chestnuts should be "castrated". With a sharp cutter make a small incision (preferably cross shaped) in the skin so that you barely reach the pulp underneath. Preheat the oven on position 2 ½ for 10 minutes. Then put the chestnuts in an aluminum pan and cook. Every 2 or 3 minutes open the oven and move them around to obtain an uniform cooking. Repeat this simple task until the skin gets roasted on all sides. A few minutes before the end of cooking pour a glass of red wine over the chestnuts. Then remove the chestnuts from the oven and wrap them for ten minutes in a damp cloth to make their opening easier. Chestnuts are good hot, cold or dried up.



Sweet Spirit Chestnuts

Ingredients: 1 kg of chestnuts / rum or brandy / brown sugar

Preparation: Choose chestnuts of the same size (aprox.). In order they cook better and do not burst during the process chestnuts should be "castrated". With a sharp cutter make a small incision (preferably cross shaped) in the skin so that you barely reach the pulp underneath. Preheat the oven on position 2 ½ for 10 minutes, then put the chestnuts in the oven and every 2 or 3 minutes open the oven and move them around to obtain an uniform cooking. Repeat this simple task until the skin gets roasted on all sides. Then remove the chestnuts from the oven and wrap them for ten minutes in a damp cloth to make their opening easier. When they have cooled down, peel the chestnuts and let them soak for at least a couple of hours in a bottle of brandy or rum. Sprinkle with cane sugar before serving at the table after a meal.



Lasagna or Eggplant Parmigiana

Ingredients: Frozen Lasagna or Parmesan.

Preparation: Remove the frozen lasagna or parmesan from the freezer, (preferably 10 minutes before cooking). Heat the oven for 5 minutes on position 2 and ½. Lay the lasagna or parmesan in an aluminium pan and bake for 14/15 minutes, check, turn off the oven and continue cooking in the turned off oven for a few minutes until it is done.



Polenta

Ingredients: ½ cup precooked flour (about 100g) / two large glasses of warm water (about 500g)

Preparation: Heat the baking stone for 5 minutes on position 2 ½. Prepare a pre-cooked polenta using ½ cup flour and add 2 cups of hot water, stir and pour into a pan of aluminium. Put in the oven and bake for 10/12 minutes.

Once cooked, you can add meat sauce and sprinkles of parmesan to the polenta. You may also enrich the polenta with soft cheese.



Roasted polenta

Ingredients: ½ cup of precooked flour (about 100g) / Two large glasses of warm water (about 500g)

Preparation: Heat the baking stone for 5 minutes on position 2 ½. Prepare a pre-cooked polenta using ½ cup flour and add 2 cups of hot water, stir and pour into a pan of aluminium. Put in the oven and cook for 10/12 minutes. Let it cool, cut into slices and lay it in a lightly greased aluminium pan and then cook for about 15 minutes. If you purchased polenta that is ready to use, remove it from the package, cut into slices. lay it in the pan of lightly greased aluminum and bake as above. Stuff them to taste with cold cuts, cheese, grated parmesan cheese with sprinkles of butter. You can even use the roasted polenta instead of bread.



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L'apparecchio è conforme ai requisiti richiesti dalle direttive dell'Unione Europea ed è pertanto marcato con il marchio CE

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TREVIDEA S.r.l.

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