CHEFMAN

Home Slice™
Indoor Electric Pizza Oven Recipes and Cooking Guide



Table of Contents

Recipes

3 Neapolitan Margherita Pizza
5 New York-Style Pepperoni Pizza
7 Thin-Crust Greek Pizza
9 Sausage and Broccoli Rabe Pan Pizza
11 Frozen Buffalo Chicken Pizza
12 Rosemary Focaccia
14 Blistered Shishitos with Sesame Aioli

Technique and Tips

15 How to Shape the Dough
18 A Note on Ingredients
18 Dough Handling Tips
19 Oven Pointers
19 Pizza Styles and Presets

Pizza Basics

20 All-Purpose Pizza Dough
21 Neapolitan Pizza Dough
22 Pizza Sauce

Learn about your new pizza oven and other innovative Chefman® products by visiting Chefman.com.

Connect with us on social media for new products, cooking tips, delicious recipes, and more!

@mychefman





Neapolitan Margherita Pizza

The simplicity of this style allows high-quality ingredients to shine. Choose freshly made mozzarella and premium olive oil. Select whole canned tomatoes—preferable to crushed tomatoes because the best, unblemished tomatoes are the ones that get canned whole. Adding fresh basil after cooking preserves the herb's delicate aroma. This style of pizza is very sensitive to the amount of tomatoes and cheese, the thickness of the crust, and to the oven temperature; as a result, you may want to tweak the temperature beyond the Neapolitan presets to perfect this pizza.

Active Time Per Pizza
10 min

Proofing Time
1 to 2 hrs

Level
Moderate

Yield
1 pizza
(1 to 2 servings)

Preset Temps
Lower: 750°F
Upper: 750°F

Ingredients

Pizza Base

- 8 oz Neapolitan (see p. 21), All-Purpose (see p. 20), or store-bought pizza dough, formed into a ball
- All-purpose flour, for shaping the dough
- Semolina flour, for dusting the peel (or use more all-purpose flour)
- ¼ to ⅓ cup hand-crushed tomatoes (from a can of whole tomatoes—see tip below)

Toppings

- 3 to 4 oz fresh mozzarella, patted dry and torn into 1-inch pieces
- Extra-virgin olive oil (optional)
- Whole, fresh basil leaves, from 1 to 2 sprigs
- Hard grating cheese (such as Parmigiano Reggiano or Pecorino Romano) (optional)

Tip
For ultimate control over the moisture of the tomato sauce, drain off and reserve some of the liquid the whole tomatoes were packed in, then crush the tomatoes in a food processor or by hand and add back some liquid to adjust consistency.

CONTINUES ON NEXT PAGE

Neapolitan Margherita Pizza

Steps

1. To proof the dough: Let the refrigerated ball(s) of dough sit in a warm place (such as an oven with the light on) until it is room temperature, airy, and stretchable, 1 to 2 hours. The dough is ready when you poke it and the indentation remains. Freshly made dough only needs to proof for 30 minutes.

2. Set the unit to the **NEAPOLITAN** setting, press the **START-STOP** button, and preheat until the **AT TEMP** indicator appears, about 20 minutes. (Don't begin shaping pizzas before the oven is preheated, or they will be soggy or stick to the peel.)

3. When the oven is fully heated, place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking. Lightly flour the peel as well, preferably with semolina flour, but all-purpose works too; you need less than you think.



4. Leaving a 1-inch border of airy dough around the rim of the ball (this will become the outer crust), press the dough ball with your fingertips, flattening out the center. You want to remove the air in the center while maintaining it in the outer crust.



5. **If using Neapolitan Dough**
With the dough on the work surface, place one hand in the center of the dough to keep it in place as you begin stretching. With the other hand, reach under the dough, cupping the crust and gently pull to stretch the dough (preserving the airy rim), rotate and continue stretching for 1-2 rotations. If the dough resists stretching, allow it to rest longer. Carefully transfer the dough to the back of your hands and mostly using gravity, gently stretch to a 10- to 12-inch round. At this point the center should be an even thickness. Lightly flour the dough if it feels sticky at any point, or it will stick to the peel.





If using All-Purpose Dough (or store-bought)
Pick the dough up with two hands, holding it just inside the outer crust. Begin rotating the dough circle while gently stretching for one or two rotations. Transfer the dough to the back of your hands and gently stretch the dough to form a 10- to 12-inch round. At this point the center should be an even thickness. Lightly flour the dough if it feels sticky at any point, or it will stick to the peel.

6. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle.

7. Working quickly to prevent sticking, spread the crushed tomatoes over the dough, avoiding the airy outer crust. Evenly distribute the mozzarella over the tomatoes. If desired, lightly drizzle with olive oil.



8. Quickly, insert the pizza into the oven (see technique on p. 18).

9. Press the **SET ALARM** knob to start the timer. Cook the pizza until the cheese melts, moisture evaporates from the tomatoes, and the crust has charred spots, about 2 to 4 minutes. Allow the pizza to cook undisturbed for the first minute. Then rotate as needed (see technique on p. 18) for even baking.

10. Remove the pizza to a cutting board, then quickly sweep out any residual flour left on the stone.

11. Top the pizza with basil and (if desired) grated cheese and another drizzle of oil.

12. Slice and serve immediately. If making multiple pizzas, let the oven come back up to temperature while you shape your next pizza.



New York-Style Pepperoni Pizza

Quick, think of a New York pizza; it's dotted with crisp-edged, cup-shaped pepperoni. For the crispiest pepperoni (and less oil), microwave it on paper towels for 30 to 45 seconds, then blot before adding it to the sauced-and-cheesed (but unbaked) pizza. If there is too much grease coming off the top of the pizza, you can reduce the cheese a little.

Active Time Per Pizza
10 min

Proofing Time
30 min to 2 hrs

Level
Easy

Yield
1 pizza
(1 to 2 servings)

Preset Temps
Lower: 650°F
Upper: 600°F

Ingredients

Pizza Base

- 8 oz All-Purpose (see p. 20) or store-bought pizza dough, formed into a ball
- All-purpose flour, for shaping the dough
- Semolina flour, for dusting the peel (or use more all-purpose flour)
- ⅓ cup homemade (see p. 22) or store-bought tomato sauce

Toppings

- 1 ¼ cups (about 5 oz) coarsely shredded low-moisture whole-milk mozzarella
- 2 oz sliced pepperoni

CONTINUES ON NEXT PAGE →

New York-Style Pepperoni Pizza

Steps

1. To proof the dough: Let the shaped ball(s) of dough sit, covered with plastic wrap, in a warm place (such as an oven with the light on) until airy and stretchable, about 30 minutes for freshly made dough, or 1 to 2 hours for refrigerated dough. The dough is ready when you poke it and the indentation remains. It should not feel cool.

2. Set the unit to the **NEW YORK** setting, press the **START-STOP** button, and preheat until the **AT TEMP** indicator appears, about 17 minutes. (Don't begin shaping pizzas before the oven is preheated, or they will be soggy or stick to the peel.)

3. When the oven is fully heated, place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking. Lightly flour the peel as well, preferably with semolina flour; you need less than you think.



4. Leaving a ½-inch border of airy dough around the rim of the ball (this will become the outer crust), press the dough ball with your fingertips, flattening out the center. You want to remove the air in the center while maintaining it in the outer crust.



5. Pick the dough up with two hands, holding it just inside the outer crust. Begin rotating the dough circle while gently stretching for one or two rotations. If the dough resists stretching, allow it to rest longer.



6. Transfer the dough to the back of your hands and gently stretch the dough to form a 10- to 12-inch round. At this point the center should be an even thickness. If the dough feels sticky at any point, lightly flour it to prevent sticking to the peel.



7. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle.

8. Working quickly to prevent sticking, spread the tomato sauce over the dough, avoiding the airy outer crust. Sprinkle the mozzarella over the sauce and distribute the pepperoni evenly over the cheese.

9. Make any final adjustments to the shape and size of pizza; gently stretch it on the peel if it has constricted. Do a test shake of the peel to make sure the pizza isn't sticking; if it does, gently lift up the side and sprinkle a little flour or semolina underneath.



10. Quickly insert the pizza into the oven (see technique on p. 18)

11. Press the **SET ALARM** knob to start the timer. Cook the pizza until the cheese melts and becomes bubbly and the crust is browned and crisp, 4 to 6 minutes. Let the pizza cook undisturbed for the first 2 to 3 minutes. Then rotate as needed (see technique on p. 18) for even baking.

12. Remove the pizza to a cutting board, then quickly sweep out any residual flour left on the stone.

13. Slice and serve immediately. If making multiple pizzas, let the oven come back up to temperature while you shape your next pizza.



Thin-Crust Greek Pizza

The briny, Mediterranean flavors of olives, artichokes, sun-dried tomatoes, and feta pair especially well with a thin, crisp crust. We like the ratio of toppings below, but feel free to adjust to your preference, keeping the total amount of topping around ½ cup (3 oz) or less. For a basic thin-crust pizza, omit the toppings and sprinkle ¾ cup shredded low-moisture mozzarella over the tomato sauce.

Active Time Per Pizza
10 min

Level
Moderate

Yield
1 pizza
(1 to 2 servings)

Preset Temps
Lower: 700°F
Upper: 500°F

Ingredients

Pizza Base

- 5 oz All-Purpose (see p. 20) or store-bought pizza dough, formed into a ball
- All-purpose flour, for shaping the dough
- Semolina flour, for dusting the peel (or use more all-purpose)
- ¼ cup homemade (see p. 22) or store-bought tomato sauce

Toppings

- 2 Tbsp marinated or oil-packed sun-dried tomatoes, patted dry and chopped
- 2 Tbsp marinated or canned artichoke hearts, patted dry and chopped
- 2 Tbsp kalamata olives, pitted, patted dry, and chopped
- 1 Tbsp non-pareil capers, patted dry
- ¼ cup crumbled feta
- Baby arugula, for topping (optional)
- Dried oregano, for finishing (optional)
- Extra-virgin olive oil, for finishing (optional)

CONTINUES ON NEXT PAGE

Thin-Crust Greek Pizza

Steps

1. If the pizza dough has been refrigerated, let it come to room temperature. The dough doesn't need to proof/rise as with other pizza styles but it is difficult to shape when chilled. If making multiple pizzas, let all dough balls come to room temperature at the same time.

2. Set the unit to the **THIN CRUST** setting, press the **START-STOP** button, and preheat until the **AT TEMP** indicator appears, about 22 minutes.

3. Place a dough ball on a floured surface and dust the top with flour to prevent sticking. Lightly flour the peel as well, preferably with semolina flour; you need less than you think.

4. Gently flatten the dough with your hands.



5. Using a rolling pin, roll the dough into a 12-inch circle, rolling from the center out in every direction to keep a circular shape. If the dough resists rolling, allow it to rest longer.



6. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle.

7. Spread the tomato sauce over the dough, leaving a ¼-inch border around the edge.

8. Evenly distribute the sun-dried tomatoes, artichokes, olives, capers, and feta over the sauce.

9. Make any final adjustments to shape and size of pizza; gently stretch it on the peel if it has constricted during topping. Do a test shake of the peel to make sure the pizza isn't sticking; if it does, gently lift up the side and sprinkle a little flour or semolina underneath.



10. Working quickly, insert the pizza into the oven (see technique on p. 18).

11. Press the **SET ALARM** knob to start the timer. Bake the pizza, rotating halfway through (see technique, p. 18), until the cheese is melted and the crust around the edge is crispy and browned, about 7 minutes.

12. Remove the pizza to a cutting board, then quickly sweep out any residual flour left on the stone.

13. If desired, top the pizza with arugula, a sprinkle of dried oregano, and a drizzle of olive oil.

14. Slice and serve immediately. If making multiple pizzas, let the oven come back up to temperature while you shape your next pizza.



Sausage and Broccoli Rabe Pan Pizza

The thick, fluffy crust of pan pizza just begs for a hearty topping like this classic pairing of sausage and broccoli rabe. If you prefer, you can slice cooked sausage links into ¼-inch-thick rounds in place of the crumbled bulk sausage. For a basic pan pizza, omit the sausage and broccoli rabe preparation and simply top with mozzarella (or your own favorite toppings).

Active Time Per Pizza
45 min

Proofing Time
2 to 3 hrs

Level
Easy

Yield
1 10-inch pizza (2 to 3 servings)

Preset Temps
Lower: 600°F
Upper: 475°F

Kitchen Tools
- 10-inch round cake pan rated for high heat (preferably anodized aluminum or cast iron)
- 10-inch skillet

Ingredients

Pizza Base
- 2 Tbsp olive oil
- 12 oz All-Purpose (see p. 20) or store-bought pizza dough, formed into a ball
- ½ cup homemade (see p. 22) or store-bought tomato sauce
- ¾ cup shredded low-moisture whole-milk mozzarella

Toppings
- 2 tsp olive oil
- 4 garlic cloves, thinly sliced or minced
- 1 pinch crushed red pepper flakes, plus more for serving (optional)
- 8 to 10 oz broccoli rabe, trimmed and cut into 1-inch pieces (about 4 cups)
- 6 oz bulk sweet Italian sausage
- ¼ cup thinly sliced red onion (optional)
- Grated Parmesan, for serving (optional)

CONTINUES ON NEXT PAGE

Sausage and Broccoli Rabe Pan Pizza

Steps

1. Grease the bottom and sides of a 10-inch round baking pan with 2 Tbsp olive oil.

2. Place the dough ball in the pan (remove packaging if using refrigerated dough). Cover and keep in a warm place until doubled in volume, at least 1 hour for freshly made dough, or 2 to 3 hours for refrigerated dough. If making multiple pizzas, let them proof/rise at the same time in separate pans. The dough should be airy, and an indentation should remain when poked.





3. Meanwhile, add 2 tsp olive oil to a 10-inch skillet and heat over high heat until shimmering, about 3 minutes.

4. Add the sausage to the pan, using a wooden spoon to break it up into pieces. Cook, stirring frequently, until sausage is crumbled and cooked through, about 5 minutes.

5. Use a slotted spoon to transfer sausage to a paper towel-lined plate and set aside.

6. Lower the heat to medium and add the garlic and red pepper flakes (if using) to the skillet. Cook, stirring frequently until fragrant and golden, about 2 minutes.

7. Carefully add the broccoli rabe to the skillet and cook, stirring frequently, until very tender and dark green, and any moisture released has evaporated, about 15 minutes.

8. Transfer the broccoli rabe to a second paper towel-lined plate. Let cool to room temperature.

9. Set the unit to the **PAN PIZZA** setting, press the **START-STOP** button, and preheat until the **AT TEMP** indicator appears, about 18 minutes.

10. When the oven is fully heated, uncover the pan and, using your fingertips, gently press and spread the dough to the edges of the pan so it covers the bottom, popping any large bubbles. Be careful not to flatten too much as this will prevent the finished pizza from being fluffy. While pressing, occasionally lift the sides of the dough to ensure there are not large air pockets on the bottom that may bake unevenly.



11. Press some of the dough up the edges of the pan to form a high crust.

12. Spread the tomato sauce over the dough, up to but not on the high crust. Evenly distribute the mozzarella over the sauce and top the pizza with the cooked broccoli rabe, sausage, and onion (if using). Gently press the toppings into the pizza dough.

13. Using oven mitts or tongs, carefully place the pan in the oven.



14. Press the **SET ALARM** knob to start the timer. Bake, rotating the pan halfway through, (see p. 18 for technique) until the cheese is melted, and the outer crust is deep golden brown, 16 to 20 minutes.

15. Using mitts or tongs, carefully remove the pan from the oven to a heatproof surface.

16. Allow the pizza to rest in the pan or, for the crispiest crust, carefully transfer the pizza from the pan to a wire rack and let rest for 3 to 5 minutes.

17. Top with grated Parmesan and additional red pepper flakes, if desired.

18. Slice and serve immediately. If making multiple pizzas, shape and top the next one while the oven comes back up to temperature.

Frozen Buffalo Chicken Pizza

Inspired by a post-party freezer raid, this is one of our favorite ways to dress up a frozen pizza. If you don't have popcorn chicken on hand, you can swap in 6-8 oz of any type of frozen breaded chicken (tenders, nuggets, or patties).



Active Time Per Pizza
10 min

Level
Easy

Yield
1 pizza
(1 to 3 servings)

Preset Temps
Lower: 475°F
Upper: 450°F

Ingredients

Pizza Base
- 1 12-inch frozen cheese pizza, plastic and cardboard removed

Toppings
- 4 to 6 pieces frozen popcorn chicken (about 6 to 8 oz)
- 2 Tbsp buffalo wing sauce, plus more for serving
- 2 Tbsp crumbled blue cheese (optional)
- Ranch or blue cheese dressing, for serving
- Celery leaves (optional)

Steps

1. Let the pizza sit at room temperature while the oven preheats.
2. Set the unit to the **FROZEN** setting, press the **START-STOP** button, and preheat until the **AT TEMP** indicator appears, about 12 minutes.
3. Meanwhile, cook the popcorn chicken according to microwave instructions on the package.
4. Carefully cut the cooked chicken into bite-size pieces and toss with 2 Tbsp buffalo wing sauce.
5. Transfer the frozen pizza to the peel (no flouring of the peel is necessary) and top with the chicken and blue cheese crumbles, if using.
6. Working quickly, insert the pizza into the oven (see technique on p. 18).
7. Press the **SET ALARM** knob to start the timer. Cook, rotating halfway through (see technique on p. 18), until the cheese is melted and bubbling, chicken is crisp, and bottom of the crust is golden brown, about 16 to 20 minutes.
8. Transfer the pizza to a cutting board. Quickly sweep out any stray food left on the pizza stone.
9. Top the pizza with additional buffalo wing sauce, dressing of choice, and celery leaves, if using.
10. Slice and serve immediately. If making multiple pizzas, let the oven come back up to temperature before inserting the next pizza.



Rosemary Focaccia

Is crust your favorite part of the pizza? You'll love this Tuscan bread with its soft, fluffy interior and dimpled, tender top crust, rich with olive oil and fragrant with rosemary.

Active Time
1 hr 15 min

Total Time
2 hr 30 min

Level
Easy

Yield
4 to 6 servings

Manual Temps
Lower: 500°F
Upper: 500°F

Kitchen Tools
- Stand mixer with dough hook
- 9-inch round baking pan rated for high heat
- Pastry brush

Ingredients
- 130g (½ cup plus 2 ½ Tbsp) warm water (105°F-110°F)
- 10g (1 tsp) honey
- 1 ⅛ tsp active dry yeast
- 232g (1 ¾ cups) all-purpose flour, plus more for dusting
- 10g kosher salt (1 Tbsp Diamond Crystal brand or ½ Tbsp Morton)
- 84g (¼ cup plus 2 Tbsp) olive oil, divided
- 1 tsp flaky sea salt
- 1 Tbsp chopped rosemary, about 1 sprig

CONTINUES ON NEXT PAGE

Rosemary Focaccia

Steps

1. In the bowl of a stand mixer fitted with a dough hook, combine the water and honey. Sprinkle the yeast over the mixture and stir. Let stand until the yeast blooms, about 10 minutes.

2. Meanwhile, in a medium bowl, whisk together the flour and kosher salt.

3. Turn the mixer on low speed and slowly add the flour mixture.

4. Drizzle in 2 Tbsp olive oil. Scrape down the sides of the bowl with a spatula if necessary.

5. Turn the mixer speed to medium and mix until dough is smooth and slightly sticky, 3 to 5 minutes.

6. Transfer the dough to a lightly floured surface and form into a ball. Lightly grease the stand mixer bowl and return the dough to the bowl. Cover with a towel and let proof in a warm place (such as an oven with the light on) until doubled in size, about 1 hour.

7. Add 2 Tbsp olive oil to a 9-inch round baking pan and coat the bottom and sides. Transfer the dough to the pan.

8. Cover with a towel and continue to proof in a warm place until the dough is fluffy and airy, about 1 hour.

9. Meanwhile, preheat the pizza oven using **MANUAL** mode to **LOWER TEMP** 500°F and **UPPER TEMP** 500°F, about 12 minutes.

10. In a small bowl, mix the rosemary, flaky sea salt, and remaining 2 Tbsp olive oil. Set aside.

11. Uncover the dough and press into the pan to cover the bottom, while making deep indentations with your fingertips. Be careful not to push too much air out of the dough; it should look puffy and dimpled.



12. Drizzle the rosemary-olive oil mixture over the top. Use a pastry brush to distribute it evenly over the dough.



13. Carefully open the pizza oven door and place the baking pan on the hot stone.

14. Set the timer for 7 minutes. When time is up, the focaccia should be golden brown on top and cooked through; it may need 1 to 2 minutes more.

15. Carefully remove the pan from the oven (with mitts and tongs as needed) and onto a heatproof surface.

16. Let the focaccia rest in the pan. Once it's cool enough to handle, carefully transfer to a wire rack to continue to cool.

17. Serve warm or at room temperature.

Blistered Shishitos with Sesame Aioli

The high heat of the pizza oven makes it perfect for quick-roasting vegetables, like these bite-size shishito peppers that soften and char in about 5 minutes for a tantalizing appetizer.



Active Time
5 min

Total Time
25 min

Level
Easy

Yield
2 to 4 servings

Manual Temps
Lower: 750°F
Upper: 725°F

Kitchen Tools
- 8- to 10-inch shallow round baking or cake pan rated for high heat (such as anodized aluminum or cast iron)

Ingredients

Sesame Aioli
- ¼ cup mayonnaise
- 1 Tbsp lemon juice
- 1 tsp sesame oil
- ¼ tsp kosher salt

Shishitos
- 8 oz shishito peppers
- 2 Tbsp lemon juice
- 1 tsp canola oil
- 1 tsp kosher salt

For Serving
- Toasted black and white sesame seeds
- Chopped fresh cilantro or scallion greens
- Furikake (Japanese seaweed seasoning)

Steps

1. Preheat pizza oven using **MANUAL** mode to **LOWER TEMP** 750°F and **UPPER TEMP** 725°F, about 20 minutes.
2. Meanwhile, in a small bowl combine the mayonnaise, 1 Tbsp lemon juice, sesame oil, ¼ tsp salt, and set aside.
3. Toss the peppers with 2 Tbsp lemon juice, oil, and 1 tsp salt until well-coated.
4. Transfer the seasoned peppers to an 8- to 10-inch round pan. Place in the preheated oven on the pizza stone. Set the timer for 4 minutes.
5. Cook until the peppers are soft, blistered, and have some charred spots. If the peppers are not fully cooked after 4 minutes, return to the oven for 1 to 2 minutes.
6. Using oven mitts and tongs as needed, carefully transfer the pan to a heatproof surface.
7. Serve the peppers with the aioli, topped with sesame seeds, cilantro or scallions, and/or furikake.



How to Shape the Dough

Neapolitan



1. Place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking when stretching.



2. Leaving a 1-inch border of airy dough around the rim of the ball (this will become the outer crust), press the dough ball with your fingertips, flattening out the center (the goal is to remove the air in this section while maintaining the air in the crust).



3. With the dough on the work surface, place one hand in the center of the dough to keep it in place as you begin stretching. With the other hand, reach under the dough, cupping the outer crust, and gently pull to stretch the dough (preserving the airy rim); rotate and continue stretching for 1 to 2 rotations. If the dough resists stretching, allow it to rest longer.



4. Carefully transfer the dough to the back of your hands and mostly using gravity, gently stretch to 10 to 12 inches. At this point the center should be an even thickness. If at any point the dough feels sticky, flour it lightly or it will stick to the peel.



5. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle, and top as desired.

How to Shape the Dough

New York



1. Place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking when stretching.



2. Leaving a ½-inch border of airy dough around the rim of the ball (this will become the outer crust), press the dough ball with your fingertips, flattening out the center (the goal is to remove the air in this section while maintaining the air in the crust).



3. Pick the dough up with two hands, holding it just inside the outer crust. Begin rotating the dough circle while gently stretching for one or two rotations. If the dough resists stretching, allow it to rest longer.



4. Transfer the dough to the back of your hands and gently stretch the dough until a 10- to 12-inch round is formed. At this point the center should be an even thickness. If at any point the dough feels sticky, flour it lightly or it will stick to the peel.



5. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle, and top as desired.

How to Shape the Dough

Pan Pizza



1. Grease the bottom and sides of the pan. Starting with unproofed dough, place a dough ball in the center of the pan. Cover with plastic wrap and allow to rise and become airy, at least 1 hour.



2. Using your fingertips, gently press the dough so it fills the bottom of the pan. Pop any large air bubbles but be careful not to flatten too much; the air keeps the finished pizza crust fluffy. Gently lift up the sides of the dough to ensure there are not large air pockets on the bottom that may bake unevenly.



3. If you like, press some of the dough up the edges of the pan to form a high crust.



4. Top as desired and bake.

Thin Crust



1. Place a proofed dough ball on a floured surface and dust the top of the dough with flour to prevent sticking. Gently flatten the dough with your hands.



2. Using a rolling pin, roll the dough to your desired size, rolling from the center out in every direction to keep a circular shape.



3. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle, and top as desired.

A Note on Ingredients

Store-Bought Dough
If using store-bought dough, a typical 1-lb ball will yield 2 Neapolitan or New York-style pizzas, 3 thin-crust pizzas, or 1 to 2 pan pizzas.

Dusting Flour
If possible, use semolina for dusting the peel, and regular all-purpose flour for shaping and stretching the dough. Semolina's coarse grains act like ball bearings to help the pizza slide off the peel, while all-purpose flour reduces moisture and helps the crust brown. If semolina isn't available, regular all-purpose flour will work for the peel.

Mozzarella
When using fresh mozzarella, pat it dry to remove some of the moisture. When using low-moisture mozzarella, shredding by hand from a brick produces a more authentic, chewy texture than using pre-shredded. If the cheese melts and bubbles too much before the crust is fully browned, try grating it more coarsely or cutting into larger pieces. Conversely, if it isn't melting fast enough, grate it more finely or cut into smaller pieces.

Toppings
It's easy to overestimate the amount of toppings to add. These are personal pizzas and can't hold as many toppings as a large restaurant pizza. Too much sauce and topping will make it hard to get the pizza off the peel and make the pie cook unevenly. Start with less and add more to the next pizza as needed.

Time Your Toppings

Pre-cook	• Sausage • Mushrooms • Broccoli
Cook with pizza	• Pepperoni & other cured meats • Thinly sliced veggies • Olives
Add after cooking	• Baby spinach • Arugula • Prosciutto • Fresh herbs

Dough Handling Tips

Warm It
Allow refrigerated dough to sit at room temperature for at least 1 hour before stretching and shaping. The exact timing will depend on the temperature of your home and dough. When you poke the dough and the indentation doesn't bounce back, it is ready to be worked.



Rest It
If the dough resists stretching, let it rest on the counter for 10 to 15 minutes so the gluten can relax, then stretch it the rest of the way.

Shape It
Though you can prep toppings as the oven warms up, don't stretch the dough or build the pie until it's fully heated. Once the oven is ready, transfer the stretched dough to the peel, reshape it gently, and add the toppings, then quickly slide it into the oven.



Bake It
Slide the pizza cleanly into the oven. This is the part that takes the most practice! Once your pizza is topped and ready to go, give it a little shake to make sure it's not sticking to the peel. Insert the entire peel into the oven on top of the stone. Raise the peel at a slight downward angle and with quick, short movements pull the peel back, leaving the pizza on the stone.



Turn It
For even cooking, rotate your pizza halfway through cooking; use the peel to pull it partially out of the oven, rotate it with tongs, then return it to the oven and shut the door. The shorter cooking styles can even benefit from multiple rotations but be sure to do it very quickly or you'll lose heat from the open oven door.

Oven Pointers

Getting Warmer
When making multiple pizzas, leave 5 minutes between pizzas to let the oven reheat. If you're doing different styles of pizza in one session, start with the style that uses the lowest temperatures and work your way up to higher-temperature styles.

The Perfect Pan
For pan pizzas, press the dough into an oiled 9- to 12-inch round pan that is rated for high heat (cast iron or aluminum are perfect). Be sure the pan does not touch the upper element when in the oven.

Frozen Fundamentals
Since crust thickness and toppings of frozen pizzas can vary greatly, check on your pizza 1 or 2 minutes before the end of the timer.

Beyond the Presets
Don't be afraid to diverge from the presets. Though they're a great place to start, pizza making is as much an art as it is a science. Once the oven is preheated, you can make tweaks to the top and bottom temperatures and adjust the timer to get your pizza just right.

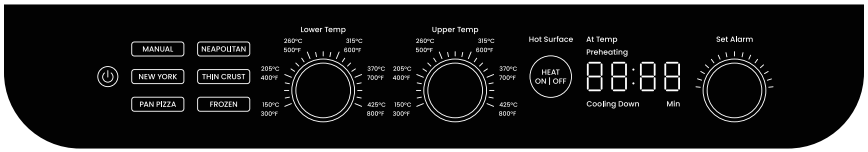
Cool it Right
When you're finished cooking, be sure to press the **START-STOP** button and allow the fan to run, completely cooling the oven's electronics.

Think Outside the Pizza Box

Perfect for the Pizza Oven	Avoid Cooking in the Pizza Oven
• Calzones • Stromboli • Naan • Pita • Focaccia (see recipe p. 12) • Pie in a metal pie tin • Bagels • Cookies (on a sheet pan) • Roasted vegetables (in a pan) • Crackers • Quesadillas	• Steaks • Bacon • Anything that splatters oil • Buttery doughs, like biscuit, right on the stone • Pie in a glass pie plate

Pizza Styles and Presets

The five pizza style presets let you quickly program the unit to chef-tested parameters (upper temperature, lower temperature, and recommended cook time) to produce the characteristics of that particular style.



Times & Temps At a Glance
In general, thicker-crust styles bake for longer at lower temperatures, while thin-crust pies bake for a shorter time at higher temperatures. If setting temperatures manually, keep in mind that the two temperature adjustment knobs cannot be more than 200°F apart. The knobs can be adjusted mid-cooking cycle.

Pizza Preset	Lower Element Temperature	Upper Element Temperature	Recommended Time
NEAPOLITAN	750°F	750°F	2 ½ min
NEW YORK	650°F	600°F	5 min
THIN CRUST	700°F	500°F	7 min
PAN PIZZA	600°F	475°F	14 min
FROZEN	475°F	450°F	16 min

All-Purpose Pizza Dough

This dough works well with all of the presets, even for Neapolitan pizza. (But for even better Neapolitan pizza, try our dough recipe tailored for high-heat cooking, p. 21.) If you have the time, this dough develops a superior texture and flavor when it's allowed to rest overnight in the refrigerator (see Make-Ahead tip at right). But if your pizza craving can't wait that long, it works perfectly well with a quick proof before shaping. Measuring your ingredients by weight will give you greater accuracy.



Active Time
20 minutes

Total Time
1 hour 20 minutes
(more if refrigerated)

Level
Easy

Yield
4 8-oz balls
6 5-oz balls
3 scant 12-oz balls

Ingredients
- 355g (about 1 ½ cups) warm water (105°F–110°F)
- 24g (2 Tbsp) sugar
- 2 tsp active dry yeast
- 28g (2 Tbsp) neutral oil, such as canola or vegetable
- 560g (4 ¼ cups) bread flour, plus more for shaping
- 16g kosher salt (1 Tbsp plus 1 ¾ tsp Diamond Crystal brand, or 2 ½ tsp Morton)

Make Ahead
After dividing dough into desired size and shaping into balls, cover the sheet pan tightly in plastic wrap and refrigerate overnight. About 1 to 2 hours before you plan to make pizza, remove the dough from the fridge and let it come to room temperature. It should no longer feel cool when you start stretching and building your pizza.

To Freeze Dough
Follow directions for same-day use. After the two-hour proof, punch down the dough to remove excess air, form it into balls, and freeze individually on a floured sheet pan. Once frozen, wrap each dough ball tightly in plastic wrap and store for up to 2 months. To defrost, remove plastic wrap, place in refrigerator overnight or on the counter at room temperature.

Steps

1. Add the water, sugar, and yeast to the bowl of a stand mixer (or a large bowl), whisk to combine the water, sugar, and yeast. Allow to sit until foamy, 5 to 10 minutes.

2. Add the oil, flour, and salt to the yeast mixture. Mix on low speed with the dough hook, scraping the sides of the bowl as needed until the dough is stretchy and pulls away from the side of the bowl, about 8 minutes. The dough may come together sooner, but the full mixing time is needed to develop gluten, which gives the dough its structure and proper texture.

   Alternatively, mix with a wooden spoon, then turn out onto a lightly floured work surface and knead by hand for 10 to 12 minutes, and return to the bowl. The dough will be tacky.

3. Cover the bowl with a dishtowel or plastic wrap. Let the dough rest in a warm place, such as an oven with the light turned on, for 1 hour; the dough will nearly triple in volume.

4. Divide the dough into your desired size and shape into balls. If using right away, place the dough balls into individual lightly oiled bowls or containers (They should be large enough for the dough to double in size). Alternatively, place on a lightly oiled sheet pan. For pan pizza, place the dough in the oiled pan. If making ahead, see tips above.

Neapolitan Pizza Dough

This dough is designed for the Neapolitan preset with more water and less kneading time than the All-Purpose Dough, to develop a perfectly airy, less chewy crust than New York-style pizza, and an overnight proof for greater flavor development. Measuring your ingredients by weight will give you greater accuracy.

Active Time
20 min

Total Time
10 hrs

Level
Advanced

Yield
4 balls, approximately 8 oz each

Ingredients
- 388g (1 ⅔ cups) cool water
- 1½ tsp active dry yeast
- 572g (5 ⅓ cups) bread flour; plus more for shaping and stretching
- 13g kosher salt (4 tsp Diamond Crystal brand or 2 tsp Morton)
- 2 tsp olive oil

Make Ahead
The shaped, wrapped dough balls can be refrigerated for up to 2 days before using. About 1 to 2 hours before you plan to make pizza, remove the dough from the fridge and let it come to room temperature. It should no longer feel cool when you start stretching and building your pizza.

Steps

1. Add the water and yeast to the bowl of a stand mixer or a large bowl. Stir to dissolve.

2. Add the flour and salt to the bowl. Mix on low speed with the dough hook until smooth and stretchy, 5 to 6 minutes. Alternatively, mix in a bowl with a wooden spoon, then knead by hand on a lightly floured work surface for 8 to 9 minutes, and return to the bowl. Even though the dough comes together sooner, the full mixing/kneading time is needed to develop gluten, which gives the dough its structure and proper texture. The dough will be tacky.

3. Cover the bowl with a kitchen towel or plastic wrap and let rise at room temperature for 1 hour. The dough will not double in size but will become airy.

4. Transfer the dough to a floured work surface and flour your hands. Divide the dough into four equal pieces and shape into balls. Place the dough balls into individual lightly oiled bowls or containers (they should be large enough for the dough to double in size) and cover. Alternatively, place on a lightly oiled sheet pan, leaving about 3–4 inches on each side to allow expansion, and cover the pan airtight with plastic wrap. Refrigerate for at least 8 hours or up to 2 days.

5. To proof, stretch and shape the dough, follow the Neapolitan Margherita Pizza recipe on p. 03.

Pizza Sauce

Store-bought pizza sauce is fine, but taking the (minimal) time to make your own will really take your pizza to the next level. The flavors are fresher (yes, even if you make it ahead and freeze it!) and you have total control over the texture, the quality of the ingredients, and the levels of salt, garlic, and herbs.



Active Time
30–35 min

Total Time
30–35 min

Level
Easy

Yield
About 4 cups

Supplies Needed
- Medium saucepan
- Immersion blender or blender

Ingredients
- 1 Tbsp olive oil
- 6 garlic cloves, chopped
- 1 yellow onion, chopped
- 1 tsp kosher salt
- 2 tsp dried basil
- 2 tsp dried oregano
- 1 Tbsp dried parsley
- ½ tsp freshly ground black pepper
- 1 28-oz can whole peeled tomatoes

Make Ahead
The sauce can be refrigerated in an airtight container for up to one week, or frozen for up to 6 months.

Steps

1. In a medium saucepan, heat the olive oil over medium heat until hot, about 2 minutes.
2. Add the garlic, onion, and salt and cook, stirring occasionally, until vegetables are fragrant and translucent, about 5 minutes.
3. Add the basil, oregano, parsley, and pepper, and stir. Cook until herbs are fragrant, about 1 minute.
4. Remove the pot from the heat and add the tomatoes and their juices, being careful not to splatter hot oil. Stir to incorporate.
5. Using an immersion blender or a standard blender, puree the sauce until the vegetables are completely blended and there are no visible clumps. If using a standard blender, be sure to work in batches and remove the center of the lid and hold a kitchen towel over the open portion, to prevent a blowout of the hot liquid.
6. Return the sauce to the stovetop and bring to a boil over medium-high heat.
7. Reduce the heat to a simmer and cook until the sauce has thickened and slightly deepened in color, at least 20 minutes.
8. Remove the sauce from the heat and let it cool completely before using.

