



Neapolitan Pizza



the Smart Oven™ Pizzaiolo

Sage®

Neapolitan Pizza



the Smart Oven® Pizzaiolo

⌚ Prep 20 minutes (plus 2 hours resting and up to 5 days refrigerating)

Cook 2 minutes per pizza

🍷 Makes 4 pizzas

Dough

570g bread flour or strong plain flour
2 tsp fine salt
1 tsp instant dried yeast
1½ cups (375ml) cold water
Semolina mix, for sprinkling (see NOTE)
Olive oil, for drizzling

Sauce

400g can crushed tomatoes
1 tsp salt

Toppings

340g fresh buffalo mozzarella, drained, torn into small pieces
Small bunch basil, leaves picked
Olive oil, for drizzling

Make the Dough

1. Place the flour, salt and yeast in the bowl of a bench mixer. Using the dough hook, mix to combine. Add the water and knead on low speed for 5-6 minutes or until the dough is smooth and elastic.
2. Cover the bowl with plastic wrap and let the dough rest in a warm, draft-free place for 1 hour or until doubled in size.
3. Turn the dough out onto a lightly floured surface and divide into 4 x 240g pieces. Shape each piece into a smooth ball.
4. Lightly sprinkle two baking trays with the semolina mix and place the dough balls on the trays, leaving 10cm between the balls. Drizzle each ball with a little oil, spread the oil to coat the dough. Cover each tray with plastic wrap and refrigerate for at least 6 hours or up to 5 days.

Make the Sauce

1. Blend or process the tomatoes and salt until smooth.

Make the Pizzas

1. Just before cooking remove the dough from the refrigerator and stand, covered, at room temperature for 1 hour.

2. About 20 minutes before the dough is finished resting, select the WOOD FIRED setting and preheat the oven (preheat can take up to 20 minutes).
3. Use a bench scraper to lift out one of the dough balls and dip both sides in the semolina mix to coat. Keep the remaining dough covered to prevent it from drying out. Gently press out the dough working from the centre into a 20cm round, leaving a 2cm border. Lightly sprinkle the peel with the semolina mix. Carefully transfer the dough onto the peel, gently shaking off any excess semolina mix.
4. Spread a quarter of the sauce evenly over the dough, leaving a 1-2cm border. Scatter a quarter of the mozzarella and basil over the sauce.
5. Transfer the pizza to the oven and cook for 2 minutes or until the crust is spotted brown and the cheese is melted. Drizzle with the oil.
6. Transfer to a cutting board, slice and serve immediately. Repeat with the remaining dough, sauce and toppings.

NOTE - To make the semolina mix, simply combine equal parts of semolina and plain flour. Store in an airtight container. Refrigerating the dough for 1-3 days is preferred but can be refrigerated for up to 5 days.



Thick Crust Pizza



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Thick Crust Pizza



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⌚ Prep 15 minutes (plus 2 hours resting and up to 24 hours refrigerating)

Cook 9 minutes per pizza

⚖️ Makes 2 pizzas

Dough

- 480g bread flour or strong plain flour
- 2 tsp fine salt
- 1 tsp instant dried yeast
- 1 cup (250ml) water
- 1 tbsp milk
- 1½ tbsp olive oil, plus extra for drizzling
- Semolina mix, for sprinkling (see NOTE)

Toppings

- ¾ cup (160ml) Pizza Sauce
- 160g grated mozzarella cheese
- 240g button mushrooms, thinly sliced
- 125g fresh buffalo mozzarella, drained, quartered
- Fresh oregano leaves, to serve

Make the Dough

1. Place the flour, salt, yeast, the water, milk and oil in the bowl of a bench mixer. Using the dough hook, knead on medium speed for 10 minutes or until the dough is smooth and elastic. Cover the bowl with plastic wrap and let the dough rest in a warm, draft-free place for 1 hour or until doubled in size.
2. Turn the dough out onto the work bench and divide into 2 x 395g pieces. Shape each piece into a smooth ball and place on a lightly oiled tray, leaving 10cm between each ball. Drizzle each ball with a little oil, spread the oil to coat the dough. Cover with plastic wrap and refrigerate for 12-24 hours.

Make the Pizzas

1. Just before cooking remove the dough from the refrigerator and stand, covered, at room temperature for 1 hour.
2. About 12 minutes before the dough is finished resting, select the MEDIUM setting and preheat the oven (preheat can take up to 12 minutes).
3. Working with one piece at a time, dip base of dough into the semolina mix. Gently press out into a 15cm circle, leaving a 2cm border. Gently stretch into a 25-30cm circle.
4. Lightly sprinkle the peel with the semolina mix. Carefully transfer the dough onto the peel, gently shaking off excess semolina mix.
5. Spread dough with half the pizza sauce leaving a 1-2cm border. Sprinkle with half the grated mozzarella and half the mushrooms.
6. Transfer the pizza to the oven and cook for 9 minutes or until the base is golden and crisp and the cheese is melted.
7. To serve, top with the fresh mozzarella and oregano. Repeat with the remaining dough, sauce and toppings.

NOTE - To make the semolina mix, simply combine equal parts of semolina and plain flour. Store in an airtight container.



Neapolitan Pizza Dough



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Neapolitan Pizza Dough



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 Prep 20 minutes
(plus 2 hours resting and up to 5 days refrigerating)

 Makes 4 x 240g balls

Ingredients

570g bread flour
2 tsp fine salt
1 tsp instant dried yeast

1½ cups (375ml) cold water
Semolina mix (equal parts semolina and bread flour), for sprinkling
Olive oil, for drizzling



Step 1 – Place the flour, salt and yeast in the bowl of a bench mixer. Using the dough hook, mix to combine. Add the water and knead on low speed for 5-6 minutes or until the dough is smooth and elastic.

Cover the bowl with plastic wrap and let the dough rest in a warm, draft-free place for 1 hour or until doubled in size.



Step 2 – Turn the dough out onto a lightly floured surface and divide into 4 x 240g pieces. Using lightly floured hands, shape each piece into a smooth ball.



Step 3 - Lightly sprinkle two baking trays with the semolina mix and place the dough balls on the trays, leaving 10cm between the balls. Drizzle each ball with a little oil, spread the oil to coat the dough. Cover each tray with plastic wrap and refrigerate for at least 6 hours or up to 5 days. Refrigerating for 1-3 days is ideal but can be refrigerated for up to 5 days.



Step 4 - Let the dough stand, still wrapped, at room temperature for 1 hour before using. Sprinkle a generous pile of the semolina mix on a clean work surface. Use a bench scraper to lift out one of the dough balls. Keep the remaining dough covered to prevent it from drying out.



Step 5 - Working with one dough ball at a time, dip both sides in the semolina mix to coat.



Step 6 - Gently press out the dough working from the centre into a 15cm round, leaving a 2cm border. Gently stretch the dough into a 25-30cm circle.



Thin and Crispy Pizza



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Thin and Crispy Pizza



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⌚ Prep 30 minutes (plus 2½ hours resting)

Cook 7 minutes per pizza

⚖️ Makes 4 pizzas

Dough

- 300g bread flour or strong plain flour
- 60g fine semolina
- 2 tsp salt
- 1 tsp instant dried yeast
- 200ml lukewarm water
- 1½ tbsp extra virgin olive oil, plus extra for drizzling
- Semolina mix, for sprinkling (see NOTE)

Toppings

- 1½ cups (330ml) Pizza Sauce
- 320g grated mozzarella cheese
- 200g pepperoni, thinly sliced
- 160g button mushrooms, thinly sliced
- 120g shaved ham
- ½ red onion, thinly sliced
- Fresh basil leaves, to serve

Make the dough

1. Place the flour, semolina, salt and yeast in a large bowl of a bench mixer. Add the water and oil. Using the dough hook, knead for 10 minutes or until the dough is smooth and elastic.
2. Place the dough in a large oiled bowl, turn dough to coat it in oil. Cover the bowl with plastic wrap and let the dough rest in a warm, draft-free place for 2 hours or until doubled in size.
3. Turn the dough out onto a lightly floured surface and divide into 4 x 150g pieces. Shape each piece into a smooth ball and place on a lightly oiled tray, leaving 10cm between each ball. Drizzle each ball with a little oil, spread the oil to coat the dough. Cover with plastic wrap and rest for 30 minutes.

Make the Pizzas

1. About 15 minutes before the dough is finished resting, select the **THIN AND CRISPY** setting and preheat the oven (preheat can take up to 14 minutes).
2. Sprinkle a small amount of semolina mix on the work surface. Using a rolling pin, roll out one portion of the dough into a 25cm round.
3. Carefully transfer the dough onto the peel, gently shaking off any excess semolina mix.
4. Spread a quarter of the pizza sauce all over the pizza base. Top with a quarter of mozzarella and a quarter of the toppings.
5. Transfer the pizza to the oven and cook for 7 minutes or until the crust is golden and crisp and the cheese is melted.
6. Transfer to a cutting board, top with basil, slice and serve immediately. Repeat with the remaining dough and toppings.

NOTE - To make the semolina mix, simply combine equal parts of semolina and plain flour. Store in an airtight container.



Pan Pizza



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Pan Pizza



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⌚ Prep 10 minutes (plus up to 24 hours resting)

Cook 18 minutes

🍴 Makes 1 pizza

No-Knead Dough

½ cup (125ml) water

½ cup (80ml) milk

255g bread flour or strong plain flour

1½ tsp fine salt

½ tsp instant dried yeast

1 tbsp olive oil, to coat the pan

Semolina mix, for sprinkling (see NOTE)

Toppings

½ cup (125ml) Pizza Sauce

170g grated mozzarella cheese

50g pepperoni, thinly sliced

50g button mushrooms, thinly sliced

½ red onion, thinly sliced

½ green pepper, thinly sliced

1 small (mild or spicy) Italian sausage, casing removed, crumbled

Make the Dough

1. Combine the water and milk in a large bowl. Add the flour, salt and yeast. Mix well with a wooden spoon to combine.
2. Cover the bowl with plastic wrap and let the dough rest at room temperature for 12-24 hours.

Make the Pizza

1. Turn the dough out onto a well-floured surface. Form the dough into a smooth ball.
2. Pour the oil over the base of the pizza pan. Place the dough in the pan and turn to coat it evenly in the oil. Press the dough to flatten it as much as possible and spread the oil around the pan. The dough will not fill the pan at this point. Cover the pan with plastic wrap and let it rest at room temperature for 2 hours or until the dough has risen and spread towards the edge of the pan.
3. About 15 minutes before the dough has finished resting, select the PAN setting and preheat the oven (preheat can take up to 14 minutes).

4. Use your fingertips to press the dough all the way to the edge of the pan, popping any large bubbles that appear and keeping the thickness as even as possible.
5. Spread the pizza sauce on the dough, leaving a border for a crust as desired. Sprinkle with the cheese and top with the remaining ingredients.
6. Using the handle, transfer the pizza pan to the oven and cook for 18 minutes or until the crust is golden and crisp and cheese is melted.
7. Using the handle, remove the pizza pan and place it on a heatproof surface. Stand the pizza in the pan for 5 minutes before serving.

NOTE - To make the semolina mix, simply combine equal parts of semolina and plain flour. Store in an airtight container.



Pizza Bianca.



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Pizza Bianca



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⌚ Prep 30 minutes (plus 2 hours resting and up to 5 days refrigerating)

Cook 2 minutes per pizza

🍷 Makes 4 pizzas

Dough

570g bread flour or strong plain flour
2 tsp fine salt
1 tsp instant dried yeast
1½ cups (375ml) cold water
Semolina mix, for sprinkling (see NOTE)
Olive oil, for drizzling

Toppings

180g crème fraîche
2 cloves garlic, crushed
Salt, to season
Freshly ground black pepper, to season
4 baby Desiree potatoes (about 115g each)
125g fontina cheese, grated
2-3 fresh rosemary sprigs, leaves picked
Olive oil, for drizzling
Sea salt flakes, to sprinkle

Make the Dough

1. Place the flour, salt and yeast in the bowl of a bench mixer. Using the dough hook, mix to combine. Add the water and knead on low speed for 5-6 minutes or until the dough is smooth and elastic.
2. Cover the bowl with plastic wrap and let the dough rest in a warm, draft-free place for 1 hour or until doubled in size.
3. Turn the dough out onto a lightly floured surface and divide into 4 x 240g pieces. Shape each piece into a smooth ball.
4. Lightly sprinkle two baking trays with the semolina mix and place the dough balls on the trays, leaving 10cm between the balls. Drizzle each ball with a little oil, spread the oil to coat the dough. Cover each tray with plastic wrap and refrigerate for at least 6 hours or up to 5 days.
4. Use a mandolin to very thinly slice the potatoes.
5. Use a bench scraper to lift out one of the dough balls and dip both sides in the semolina mix to coat. Keep the remaining dough covered to prevent it from drying out. Gently press out the dough working from the centre into a 15cm circle, leaving a 2cm border. Then gently stretch the dough into a 25-30cm circle. Lightly sprinkle the peel with the semolina mix. Carefully transfer the dough onto the peel, gently shaking off any excess semolina mix.
6. Spread a quarter of the crème fraîche mixture over the dough, leaving a 1-2cm border. Arrange the potatoes in a single layer, slightly overlapping, on top of the crème fraîche. Sprinkle with a quarter of the fontina and rosemary.
7. Transfer the pizza to the oven and cook for 2 minutes or until the crust is spotted brown, cheese is melted, and the potatoes are cooked.
8. Transfer to a cutting board, drizzle with the oil and sprinkle with the salt flakes. Slice and serve. Repeat with the remaining dough and toppings.

Make the Pizzas

1. Just before cooking remove the dough from the refrigerator and stand, covered, at room temperature for 1 hour.
2. About 20 minutes before the dough is finished resting, select the WOOD FIRED setting and preheat the oven (preheat can take up to 20 minutes).
3. Combine the crème fraîche and garlic in a small bowl. Season with salt and pepper.

NOTE - To make the semolina mix, simply combine equal parts of semolina and plain flour. Store in an airtight container. For even cooking the potatoes need to be very thinly sliced and translucent. Gruyere, provolone and gouda can be used as substitute for fontina cheese. Refrigerating the dough for 1-3 days is preferred but can be refrigerated for up to 5 days.



Charred Cauliflower Steaks with Lemon-Herb Sauce



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Charred Cauliflower Steaks with Lemon-Herb Sauce



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 Prep 20 minutes

Cook 6 minutes

 Serves 2-4

Lemon-Herb Sauce

60g flat-leaf parsley leaves, coarsely chopped

1½ tbsp coarsely chopped dill

2 cloves garlic, chopped

1 small eschallot, chopped

1 tbsp capers, rinsed, drained

1 tbsp grated lemon zest

1½ tbsp lemon juice

½ tsp salt

½ tsp freshly ground black pepper

⅓ cup (80ml) olive oil

Cauliflower Steaks

1 large (1kg) head cauliflower

2 tbsp olive oil

Salt, to season

Freshly ground black pepper, to season

Make the Lemon-Herb Sauce

1. Select the 400°C setting and preheat the oven while making the sauce (preheat can take up to 20 minutes).
2. Place the parsley, dill, garlic, eschallot, capers, lemon zest and juice, salt and pepper in the bowl of a food processor. Pulse until the ingredients are chopped and combined.
3. With the motor running, slowly add the oil. Process for about 45 seconds, pausing if necessary, to scrape the sides. Transfer the sauce to a small bowl, cover and reserve.

Cook the Cauliflower Steaks

1. Remove the leaves and trim the base from the cauliflower, leaving the core intact. Using a large knife, cut the cauliflower from top to base into three 2cm-thick steaks. Brush both sides of each steak with half the oil and season with salt and pepper.
2. Using the handle, place the pizza pan in the oven to heat for 2 minutes. Remove the pan and drizzle the remaining oil over the base of the pan. Carefully place the cauliflower steaks in the hot pan and return to the oven. Cook for 3 minutes. Carefully turn the cauliflower over and cook for a further 2-3 minutes or until browned and cooked.
3. Using the handle, remove the pan from the oven and place it on a heatproof surface. Serve the cauliflower drizzled with the Lemon-Herb Sauce.



Pizza Sauce



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Pizza Sauce



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⌚ Prep 5 minutes

Cook 50 minutes

⚖️ Makes 2 cups (500ml)

800g can whole peeled tomatoes

1 tbsp extra virgin olive oil

2 cloves garlic, crushed

½ tsp salt

1 tsp dried oregano

Pinch dried chilli flakes

1. *Process the tomatoes in a food processor until smooth.*
2. *Heat the oil in a small saucepan over medium heat. Add the garlic and cook, stirring over low heat, for 30 seconds or until fragrant. Add the tomatoes, salt, oregano and chilli and stir to combine.*
3. *Bring to a simmer, cook stirring occasionally, for 45 minutes or until the sauce has reduced by half. Allow to cool and store in an airtight container in the refrigerator for up to 4 days. Any leftover sauce can be frozen for up to 3 months.*



Tips and tricks for making perfect pizza.



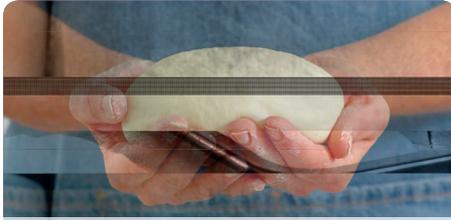
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Tips and tricks for making perfect pizza



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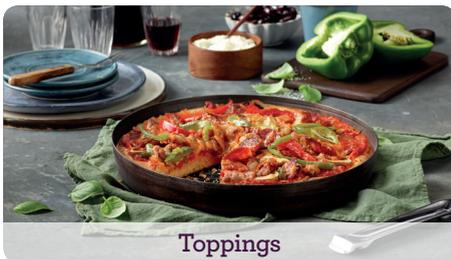
Dough

- Use a kitchen scale for greater accuracy when measuring the ingredients and dough.
- Use bread flour or strong plain flour for best results.
- Different brands of flour may require different amounts of hydration. If the dough is too sticky, add more flour, 1 tablespoon at a time, kneading well to incorporate before adding more.
- Remove the dough from the refrigerator about 1 hour before use. Dough can stand at room temperature for up to 2 hours before use.
- Use a mixture of equal parts semolina and bread flour to dust the work surface, dough and hands.
- Try to use as little as possible. Too much semolina mix will burn onto the base of your pizza, resulting in a bitter taste.
- Pizza dough can be frozen for up to 1 month in airtight containers or resealable bags. Thaw pizza dough overnight in the refrigerator before using.
- Ensure the peel always remains cool to prevent the dough from sticking to it.



Shaping

- **Neapolitan Pizza** - Use lightly floured hands to gently press the dough into a round leaving a 2cm border. Press center of dough with palm of hand to flatten. Placing one hand flat on the inside of the border gently pull and turn dough to make a round. The dough should be about 2-3mm thick.
- **Medium Pizza** - Use lightly floured fingertips to gently press the dough into a round leaving a 2cm border. Press center of dough with palm of hand to flatten. Placing one hand flat on the inside of the boarder gently pull and turn dough to make a round. Lift dough and drape gently over knuckles to stretch the dough without stretching the border.
- **Thin and Crispy Pizza** - Make sure there is enough semolina mix on the bench and sprinkled over the top of dough. This will stop the dough from sticking as the dough is rolled.
- **Pan Pizza** - Ensure the base and sides of the pan are well oiled to prevent sticking. Flatten the dough by using the palm of your hand to gently press down. Cover with plastic wrap and let rest as directed. Before topping, gently stretch the dough to fit the pan, lifting it from the pan to remove any air bubbles that may be trapped underneath.
- **Work fast** - Once the dough is shaped, lightly sprinkle the peel with the semolina mix. Place the dough on the peel. If the dough sticks, sprinkle the area with a small amount of semolina mixture.
- **Snap back** - If dough creeps back when it is being stretched it is called "snap back". Snap back occurs mainly due to higher protein content in the flour. The best way to manage "snap back" is to cover the dough with a damp tea towel and let it rest for 15 minutes. This relaxes the active gluten strands which can behave like mini rubber bands constantly pulling the dough back.



Toppings

- Dab soft cheese with paper towels to remove any excess liquid.
- Too much cheese or sauce can result in soft, undercooked dough.
- Drizzle pizza with olive oil just before serving.
- If toppings burn during cooking, add them halfway through the cook time.