



Neapolitan Pizza Margherita



the Smart Oven™ Pizzaiolo

Breville

Neapolitan Pizza Margherita

 Prep 30 minutes + 1 hour resting + 6 hours, or up to 4 days proofing

Cook 2 minutes per pizza

 Makes 4 pizzas



the Smart Oven® Pizzaiolo

Dough

20 ounces/570g (4 ½ cups) bread flour
1 teaspoon instant yeast
4 teaspoons kosher salt
13 ounces (370ml) cold tap water
Flour and semolina mix (half/half),
for shaping the dough

Sauce

1 can (28 ounces /800g) whole peeled tomatoes
1 teaspoon kosher salt

Toppings

12 ounces (340g) buffalo mozzarella,
drained and torn into small pieces
Small bunch basil leaves
Olive oil, for drizzling

Make Dough

1. Add flour, yeast and salt to the bowl of a bench mixer. Stir to combine.
2. Add the water and knead on low speed until the dough is smooth and elastic, 5-6 minutes.
3. Cover the bowl with plastic wrap and let dough rise in a warm, draft-free place until doubled in volume, 45-60 minutes.
4. Divide dough into 4x 8-ounce (240g) pieces and shape into balls. Lightly dust two baking trays with semolina mix and place the dough balls on the trays, leaving 4 inches (10cm) between the balls. Lightly oil the top of each ball then thoroughly wrap each tray with plastic wrap. Refrigerate for at least 6 hours or up to 4 days.

Make Pizzas

1. Remove dough from refrigerator and let stand, still wrapped, at room temperature for 1 hour before use.
2. For the sauce, process the tomatoes (with their juices) and salt in a blender until just smooth. Transfer to a medium bowl, cover and chill until ready to use.
3. About 20 minutes before the dough is done resting, select the WOOD FIRED[†] setting and preheat the oven (preheat can take up to 20 minutes).

4. Sprinkle a generous amount of semolina mix on a clean work surface. Sprinkle a small amount of semolina mix on the pizza peel and place nearby.
5. Use a bench scraper to lift out one dough ball. Keep the remaining dough covered until ready to use. Coat the dough on both sides with the semolina mix.
6. On a lightly floured work surface, gently press out dough from the center into a 6-inch (15cm) circle, leaving a 1-inch (2cm) border around the edge. Gently stretch dough into a 10 to 12-inch (25-30cm) circle.
7. Carefully transfer the dough onto the pizza peel, gently shaking off any excess semolina mix in the process.
8. Spread 2 tablespoons sauce evenly on the dough, leaving a ½ to 1-inch (1-2cm) border around the edges. Scatter ¼ of the mozzarella over the sauce and garnish with several basil leaves.
9. Transfer pizza to oven and bake until crust is spotted brown and cheese is melted, about 2 minutes. Drizzle with olive oil.
10. Transfer to cutting board, slice and serve immediately. Repeat with remaining dough balls.

[†]This product does not utilize any wood or wood by-product. The term "Wood Fired" refers to the specific heat performance characteristics of this oven that replicate that of a wood fired brick oven.




New York-Style Pepperoni Pizza



the Smart Oven™ Pizzaiolo

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New York-Style Pepperoni Pizza

 Prep 30 minutes + 8-24 hours proofing + 1 hour resting

Cook 7 minutes per pizza

 Makes 2 pizzas



the Smart Oven® Pizzaiolo

Dough

10.5 ounces/300g (2 $\frac{1}{3}$ cups) bread flour
2 teaspoons sugar
1½ teaspoons kosher salt
1 teaspoon instant yeast
7 ounces (200ml) room temperature water
2 teaspoons olive oil
Flour and semolina mix (half/half),
for shaping the dough

Toppings

6 ounces (170g) Pizza Sauce (see recipe card)
8 ounces (225g) grated low-moisture whole milk
mozzarella cheese
20-24 slices (55g) pepperoni

Make Dough

1. Add flour, sugar, salt and yeast to the bowl of a bench mixer. Stir to combine.
2. Combine water and olive oil and add to flour mixture. Knead on low speed until a smooth dough forms, 8-10 minutes. Check dough about halfway through kneading - it should be tacky but not too sticky. Add additional flour, 1 tablespoon at a time, if necessary.
3. Divide dough into 2x 9-ounce (255g) pieces and shape each piece into a ball. Place on an oiled baking tray and wrap thoroughly with plastic wrap. Let rest in refrigerator for 8-24 hours.

Make Pizzas

1. Remove dough from refrigerator and let stand, still wrapped, at room temperature for 1 hour before use.
2. About 15 minutes before the dough is done resting, select the NEW YORK setting and preheat the oven (preheat can take up to 15 minutes).
3. Transfer one dough ball to a lightly floured surface. Gently press out dough into a 6-inch (15cm) circle, leaving a 1-inch (2cm) border around the edge. Gently stretch dough into a 10 to 12-inch (25-30cm) circle.
4. Lightly dust the pizza peel with semolina mix and transfer dough onto the peel.
5. Spread half of the pizza sauce evenly on the dough, leaving a $\frac{1}{2}$ to 1-inch (1-2cm) border around the edges. Sprinkle with half the cheese and top with half the pepperoni.
6. Transfer pizza to the oven and bake until cheese is melted with some browned spots and crust is golden brown, about 7 minutes.
7. Transfer to cutting board, slice and serve immediately. Repeat with remaining dough, sauce and toppings.



Pan Pizza Supreme



the Smart Oven™ Pizzaiolo

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Pan Pizza Supreme

 Prep 20 minutes + 8-24 hours proofing + 2 hours resting

Cook 18 minutes

 Makes 1 pizza



the Smart Oven® Pizzaiolo

Dough

8.75 ounces/245g (2 cups) bread flour
1½ teaspoons kosher salt
¾ teaspoon instant yeast
½ cup (120ml) room temperature water
¼ cup (60ml) whole milk
1 teaspoon olive oil,
plus 2 tablespoons to coat pan

Toppings

⅔ cup (180g) Pizza Sauce (see recipe card)
6 ounces (170g) grated low-moisture
whole milk mozzarella cheese
10-12 slices pepperoni
2 ounces (55g) sliced button mushrooms
¼ cup (20g) sliced red onion
½ cup (50g) sliced red and/
or green bell pepper
2 tablespoons (10g) sliced black olives
2 ounces (55g) raw (mild or spicy) Italian
sausage, crumbled into ¾-inch (2cm) balls

Make Dough

1. Combine flour, salt, yeast, water, milk and oil in a large bowl. The bowl should be at least four times the volume of the dough to accommodate it rising. Mix with a wooden spoon until no dry flour remains.
2. Cover the bowl tightly with plastic wrap and then let the dough rest at room temperature for 8-24 hours

Make Pizzas

1. Use a bowl scraper or lightly floured hands to transfer the dough to a well-floured work surface. Form the dough into a ball.
2. Pour 2 tablespoons olive oil in the bottom of the pizza pan. Place the dough in the pan and turn to coat it evenly in oil. Using a flat hand, press the dough to flatten it as much as possible and spread the oil around the entire bottom and edges of the pan. The dough will not fill the pan at this point. Cover the pan with plastic wrap and let sit at room temperature for 2 hours.
3. About 15 minutes before the dough is done resting, select the PAN setting and preheat the oven (preheat can take up to 15 minutes).

4. After 2 hours, the dough should have risen and spread out towards the edge of the pan. Use your fingertips to press the dough all the way to the edges, popping any large bubbles that appear and keeping the thickness as even as possible. Gently lift the dough up to ensure there are no air bubbles under the dough.
5. Spread pizza sauce on the dough, leaving a border for a crust as desired. Sprinkle with cheese and top with remaining ingredients.
6. Using the handle, transfer the pizza pan to the oven and bake until crust is golden and crispy and cheese is melted and brown, about 18 minutes.
7. Using the handle, remove the pizza pan and place on a heatproof surface. Let pizza rest in pan for 5 minutes before transferring to a cutting board. Cut and serve immediately.

Tip:

Add toppings in the order listed to prevent the pepperoni and mushrooms from getting too crispy.



Neapolitan Pizza Bianca



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Neapolitan Pizza Bianca



Prep 30 minutes + 1 hour resting + 6 hours, or up to 4 days proofing

Cook 2 minutes per pizza



Makes 4 pizzas



the Smart Oven® Pizzaiolo

Dough

20 ounces/570g (4 ½ cups) bread flour
1 teaspoon instant yeast
4 teaspoons kosher salt
13 ounces (370ml) cold tap water
Flour and semolina mix (half/half),
for shaping the dough

Toppings

4 baby Yukon gold potatoes (about 4 ounces/115g)
6 ounces (180g) crème fraîche
1 teaspoon minced garlic (1-2 cloves)
Kosher salt and freshly ground black pepper
4 ounces (115g) fontina cheese, grated
2 tablespoons fresh rosemary leaves (from 2-3 sprigs)
Olive oil, for drizzling
Flaky sea salt, for finishing

Make Dough

1. Add flour, yeast and salt to the bowl of a bench mixer. Stir to combine.
2. Add the water and knead on low speed until the dough is smooth and elastic, 5-6 minutes.
3. Cover the bowl with plastic wrap and let dough rise in a warm, draft-free place until doubled in volume, 45-60 minutes.
4. Divide dough into 4x 8-ounce (240g) pieces and shape into balls. Lightly dust two baking trays with semolina mix and place the dough balls on the trays, leaving 4 inches (10cm) between the balls. Lightly oil the top of each ball then thoroughly wrap each tray with plastic wrap. Refrigerate for at least 6 hours or up to 4 days.
5. Use a mandoline to very thinly slice the potatoes. It is important that the potato slices are almost translucent.
6. Sprinkle a generous amount of semolina mix on a clean work surface. Sprinkle a small amount of semolina mix on the pizza peel and place nearby.
7. Use a bench scraper to lift out one dough ball. Keep the remaining dough covered until ready to use. Coat the dough on both sides with the semolina mix.
8. On a lightly floured work surface, gently press out dough from the center into a 6-inch (15cm) circle, leaving a 1-inch (2cm) border around the edge. Gently stretch dough into a 10 to 12-inch (25-30cm) circle.

Make Pizzas

1. Remove dough from refrigerator and let stand, still wrapped, at room temperature for 1 hour before use.
2. About 20 minutes before the dough is done 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 to taste with salt and black pepper.
4. Carefully transfer the dough onto the pizza peel, gently shaking off any excess semolina mix in the process.
5. Spread ¼ of the crème fraîche mixture on the dough, leaving a ½ to 1-inch (1-2cm) border around the edges. Arrange potato slices in a single layer on top of the crème fraîche. Sprinkle with ¼ of the fontina and rosemary.
6. Transfer pizza to oven and bake until crust is spotted brown, cheese is melted and potatoes are cooked, about 2 minutes.
7. Transfer to cutting board, drizzle with olive oil and sprinkle with sea salt. Slice and serve immediately. Repeat with remaining dough balls.

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Charred Cauliflower Steaks with Lemon-Herb Sauce



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Charred Cauliflower Steaks with Lemon-Herb Sauce

 Prep 20 minutes

Cook 5-6 minutes

 Serves 2-4



the Smart Oven® Pizzaiolo

Lemon-Herb Sauce

1 cup (about ½ bunch/60g)
Italian parsley, roughly chopped
1½ tablespoons roughly chopped dill
2 cloves garlic, chopped
1 tablespoon chopped shallot
1 tablespoon capers, rinsed, drained
1 tablespoon lemon zest, gently packed
1½ tablespoons lemon juice
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
3 ounces (90ml) olive oil

Cauliflower Steaks

1 large head cauliflower (about 2 pounds/1kg)
2 tablespoons olive oil
½ teaspoon kosher salt
Freshly ground black pepper, to taste

Lemon-Herb Sauce

1. Select the 750°F setting and preheat the oven while making the sauce (preheat can take up to 20 minutes).
2. Add parsley, dill, garlic, shallot, capers, lemon zest and juice, salt and pepper to the bowl of a food processor. Pulse several times until ingredients are chopped and combined.
3. With the food processor running, slowly add the olive oil through the chute. Process for about 45 seconds, pausing if necessary to scrape the sides. Season to taste with salt and pepper. Transfer the sauce to a small serving bowl, cover and reserve.

Cauliflower Steaks

1. Remove the leaves and trim the stem end of the cauliflower, leaving the core intact. Using a large knife, cut the cauliflower from top to base into 3x ¾-inch (2cm) thick steaks. Brush both sides of each steak with olive oil and season with salt and pepper.
2. Using the handle, place the pizza pan in the preheated oven for 2 minutes. Remove the heated pan and drizzle remaining olive oil around the bottom. Carefully place the steaks in the hot pan and return pan to the oven. Cook steaks for 3 minutes and then carefully turn steaks over and cook for an additional 2-3 minutes.
3. Using the handle, remove the pizza pan and place on a heatproof surface. Transfer the steaks to a serving platter and serve hot or at room temperature with Lemon-Herb Sauce.






Pizza Sauce



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Pizza Sauce

-  Prep 5 minutes
-  Cook 1 hour
-  Makes 1½ cups



the Smart Oven® Pizzaiolo

Ingredients

- 1 can (28 ounces/800g) whole peeled tomatoes
- 1 tablespoon extra-virgin olive oil
- 2 cloves garlic, minced
- ½ teaspoon kosher salt, and extra to taste
- 1 teaspoon dried oregano
- Pinch red pepper flakes
- 2 sprigs fresh basil with leaves attached

Method

1. *Process tomatoes and their juices in a food processor or blender until mostly smooth but not totally pureed. Set aside.*
2. *Heat olive oil in a small saucepan over medium heat. Add minced garlic and cook, stirring constantly, until just golden, about 30 seconds. Add the tomatoes, salt, oregano, red pepper flakes and basil and stir to combine.*
3. *Bring to a simmer and then reduce heat to low and cook, stirring occasionally, until reduced by half, about 1 hour.*
4. *Discard basil and season to taste with extra salt, if desired. Allow to cool and store in a covered container in the refrigerator for up to 1 week. Extra sauce can also be frozen for up to 3 months.*



Neapolitan Pizza Dough




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Neapolitan Pizza Dough

 Prep 30 minutes + 1 hour resting + 6 hours, or up to 4 days proofing

 Makes 4 x 8oz/240g balls

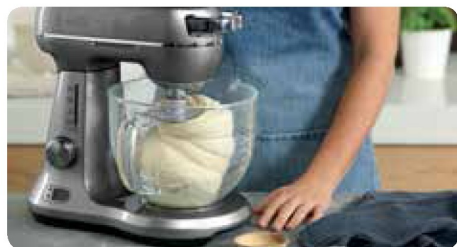


the Smart Oven® Pizzaiolo

Ingredients

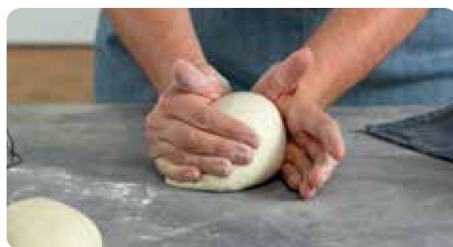
20 ounces/570g (4 ½ cups) bread flour
1 teaspoon instant yeast
4 teaspoons kosher salt
13 ounces (370ml) cold tap water

Flour and semolina (half/half), to coat the pizza dough and flour the working bench



Step 1 - Add flour, yeast and salt to the bowl of a bench mixer. Stir to combine. Add the water and knead on low speed until the dough is smooth and elastic, 5-6 minutes.

Cover with plastic wrap and proof until doubled in size, 45-60 minutes.



Step 2 - Divide dough into 4x 8-ounce (240g) pieces. Using lightly floured hands, shape each piece into a smooth ball.



Step 3 - Lightly dust two baking trays with semolina mix and place the dough balls on the trays, leaving 4 inches (10cm) between the balls. Lightly oil the top of each ball then thoroughly wrap each tray with plastic wrap. Refrigerate for at least 6 hours or up to 4 days.



Step 4 - Let dough stand, still wrapped, at room temperature for 1 hour before use. Sprinkle a generous amount of semolina mix on a clean work surface. Use a bench scraper to lift out one dough ball. Keep the remaining dough covered until ready to use.



Step 5 - Working with one dough disc at a time, coat dough in the semolina mix.



Step 6 - On a lightly floured work surface, gently press out dough from the center into a 6-inch (15cm) circle, leaving a 1-inch (2cm) border around the edge. Gently stretch dough into a 10 to 12-inch (25-30cm) circle.



Tips and tricks for making perfect pizza



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Tips and tricks for making perfect pizza



the Smart Oven® Pizzaiolo



Dough

- Use a kitchen scale for greater accuracy when measuring ingredients and dough.
- Use bread or 00 flours 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 dough from refrigerator about 1 hour before use. Dough can sit at room temperature for up to 2 hours before use.
- Use a mixture of equal parts semolina and bread flour to dust your 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.
- Extra pizza dough can be frozen for up to 1 month in airtight containers or zip-top bags. Thaw pizza dough overnight in the refrigerator before using.
- Ensure that the peel always remains cool to prevent the dough from sticking to it.



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.



Shaping

- **Neapolitan Pizza** - Use lightly floured hands to gently press dough round leaving a ½-inch (1cm) 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 ¼-inch (2-3mm) thick.
- **New York Pizza** - Use lightly floured fingertips to gently press dough round leaving a ½-inch (1cm) 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 bottom and sides of the pan are well oiled to prevent sticking. Flatten dough by using the palm of your hand to gently press down. Cover with plastic wrap and let proof as directed. Before topping, gently stretch the dough to fill the pan, lifting it from the pan to remove any air bubbles that may be trapped underneath.
- **Work fast** - Once dough is shaped, lightly sprinkle peel with semolina mixture. Place dough on peel and top pizza. 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.