



live love eat

WOLFGANG PUCK

USE & CARE

22 L Convection Toaster Oven with Rotisserie

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit, contact
Consumer Relations for service PHONE: 1-800-275-
8273 or visit our website at wphousewares.com

Please read operating instructions before using this
product. Please keep original box and packing
materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BCOBR020 Printed in China REV 3.0

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to Wolfgang Puck World Wide.



wolfgang puck
Bistro
collection





IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 **Read all instructions.**
- 2 The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs. Use only oven-safe containers within the warming racks on top of the oven. Do not store or place any other item on top of the oven.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
- 5 Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Call our toll free consumer hotline for information on examination, repair or adjustment.
- 6 The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- 7 Do not use outdoors.
- 8 Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9 Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.
- 10 When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- 11 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 12 To disconnect, turn the timer control to "Off", then remove the plug. Always hold the plug, never pull the cord.
- 13 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 15 A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Use only oven-safe containers within the warming racks on top of the oven. Do not store or place any other item on top of the oven.
- 16 Extreme caution should be used when using containers other than metal or glass.
- 17 Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- 18 Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
- 19 Use extreme caution when removing trays or disposing of hot grease or other hot liquids.

IMPORTANT SAFEGUARDS

- 20 Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- 21 This appliance is off when the Timer is in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
- 22 Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- 23 This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
- 24 Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-prong extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Please take a few minutes to read this manual before using your oven to become familiar with its parts and operation. Included you will find a wide assortment of mouth-watering recipes that were specially written for use in your new Convection Oven with Rotisserie.





Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

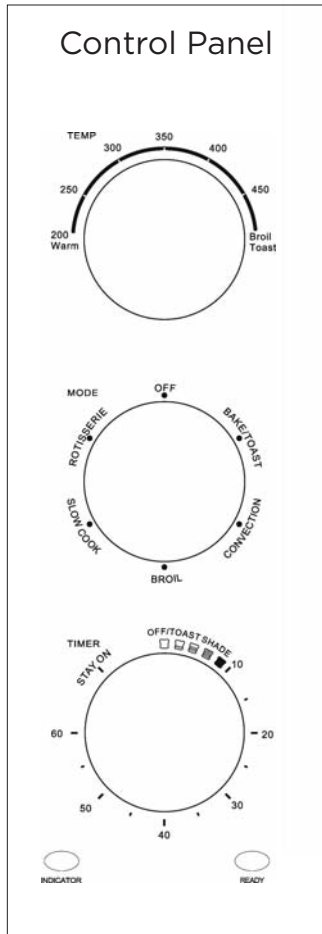
California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

Table of Contents

Important Safeguards	1
Additional Safety Information	2
About Wolfgang Puck	3
Know Your Convection Oven	5
Using Your Oven	7
Before Your First Use	8
Operation	9
Bake/Toast Mode	10
Toasting	10
Roasting in Bake/Toast Mode	11
Convection Mode	12
Broil Mode	13
Slow Cooking	14
Rotisserie Roasting	15
Rotisserie Chart	16
Trussing Chicken	17
Care and Cleaning	18
Recipes	19
Limited Warranty	54
Contact Information	back



Know Your Convection Oven



Baking Rack

Roasting/Broiling Rack

Rotisserie Forks & Spit

Rack Removal Tool

Warming Tray

Temperature Control

Function Selector

Timer

Power Indicator Light

Ready Light

Bake/Drip Pan

Rotisserie Removal Tool

Crumb Tray

Actual product may differ slightly from images on this page



Using Your Oven

Temperature Control

Choose the desired or recommended temperature up to 450°.

Time Control

When you turn the knob to the left (counterclockwise) to the “Stay On” position, the oven will remain on until it is manually shut off. To activate the 60 minute timer, turn the knob to the right (clockwise). When the time has elapsed or the knob is manually turned to the “Off” position, a bell will sound and oven will shut off. For times shorter than 10 minutes, or when toasting, turn the timer past the 10 minute mark and then back to the desired setting or shade.

Mode Control

Select from one of the five available cooking modes (Bake/Toast, Convection, Broil, Slow Cook and Rotisserie).

Power-On Light (Red)

Illuminates when the “Stay On” mode or Timer mode is turned on.

Ready Light (Blue)

Illuminates when the oven has preheated to the set temperature.

Oven Rack

The curved portion of the oven rack should be placed at the rear of the oven.

Bake/Drip Pan

Always have in the bottom rack position when using the rotisserie to catch drippings. Use as a drip pan when broiling in the up rack position when combined with the broiling rack. Also can be used as a baking pan, but when used as a baking pan adjust temperature 50°F higher than recipe states.

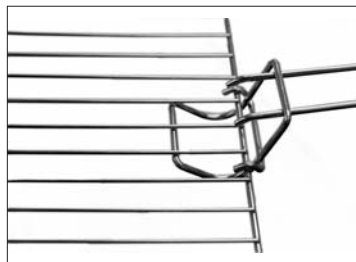


Figure 1

Broil Rack

Insert into drip pan when broiling.

Rack Removal Tool

Used to remove the rack from the oven. It is not recommended to be used when lifting heavy casserole dishes. See figure 1 for proper placement on rack.

Using Your Oven (cont.)

Crumb Tray

To access the crumb tray the oven door must be closed. The crumb tray is located at the bottom of the oven and can be completely removed for cleaning.

Rotisserie Spit with Forks

Slide forks with tines pointed toward the center of the spit. Ensure that screws are tightened prior to placing in oven.

Before Your First Use

Read all instructions in this manual carefully. The information included in this book will help you to use your Bistro Convection Oven with Rotisserie to its fullest.

Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table.

Remove all stickers from the oven except the ETL rating label. Remove Oven Rack, Drip/Baking Pan, Broiling/Roasting Rack, Rotisserie Spit and Forks, and Rack Removal Tool. Wash them in hot, soapy water or in the dishwasher and dry thoroughly before placing in the oven.

When you are ready to use the oven, be sure that the Timer Control is in the “Off” position. Plug the cord into a 120-volt AC outlet. We recommend a “trial run” at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that may have been used for packing and shipping. Set the Temperature Control to BROIL/TOAST, the Mode to BAKE/TOAST, and the Time Control to “20” minutes. A small amount of smoke and odor may be detected. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation. This appliance requires 1,500 watts and should be the only appliance operating on the circuit.

Operation

Caution: Appliance surfaces are hot during and after use! Do not touch hot surfaces. Use handles or knobs. Use only oven-safe containers within the warming racks on top of the oven. Do not store or place any other item on top of the oven.

- The convection fan is programmed to operate on CONVECTION mode and SLOW COOK Mode.
- Be sure that the TIMER control is set to “Off” before plugging the cord into the outlet for use and when unplugging the oven after use.
- Set the Temperature Control and the Mode before setting the Time Control.
- The oven will only operate if the Time Control is turned to a time setting or if it is in the “Stay On” position.
- For even cooking, always place foods in the oven with at least one inch of space on all sides to allow proper air circulation.

Cooking Containers

- The drip/baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc.
- Most standard baking pans and casserole dishes are suitable for the convection oven. The width should not exceed 12.5 inches and the depth should not exceed 12 inches.
- Choose bakeware made of metal, oven-proof glass or ceramic. Check for Wolfgang Puck bakeware on HSN.com.
- Many convenience foods are packaged in nonmetallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions carefully to determine if the container is suitable for use in a regular oven.

Warming Tray

The top of your oven can be used to keep foods warm while your oven is being used, however follow the below safety precautions.

- The top of the oven gets hot, always use oven mitts or gloves when utilizing the warming tray.
- Do not place food directly on the top of the oven.
- Only use oven safe containers or the drip/baking pan included with your oven on the warming tray.

Bake/Toast Mode

In BAKE/TOAST mode, both the top and bottom heating elements operate without the Infrared element and convection fan. The heating elements will cycle on and off to maintain the selected temperature.

In most cases you should use the lowest rack position; however, if more browning is desired, place in the upper racks. The Drip Pan included with your oven can be used for baking. It is enamel-coated, making it easy to clean. When not in use, the Drip Pan should always be removed from the oven as it will interfere with the flow of hot air from the bottom elements. When it is being used, the pan should be placed in the upper rack, and the temperature must be increased by 50° F.

- 1 Place the oven rack or baking pan in the desired rack position.
- 2 Set the Mode Control to BAKE/TOAST.
- 3 Set the TEMP Control to the recommended temperature.
- 4 Set the TIMER Control to the shortest baking time in the recipe after the oven is preheated.

Toasting

Your toaster oven can accommodate up to six slices of standard sandwich bread. To toast bread, set the temperature to BROIL/TOAST and the mode to BAKE/TOAST. Turn the Timer past the 10 minute mark and then back to the desired shade.

Roasting in Bake/Toast Mode

- 1 Place the broiling/roasting rack in the drip/baking pan.
- 2 Place the meat fat side up on the broiling/roasting rack (unless otherwise directed).
- 3 Preheat the oven to the recommended temperature before roasting.
- 4 Slide the drip/baking pan into position in the rails at the bottom of the oven.
- 5 Set the Temperature Control to the desired temperature.
- 6 Set the Mode to BAKE/TOAST.
- 7 Set the Time Control to the shortest time. If more than 2 hours, set to "Stay On" and check after the shortest time.

Use the following chart as a guide for roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time, they will continue to cook increasing the meat thermometer reading by about 10 degrees.

Note: Increase temperature by 50° F if using the black Drip/Roasting Bake Pan.

Food Type	Weight (lbs)	Time / Lb	Thermometer
Beef: Roast at 350°F			
Sirloin Tip/Top Round	3 - 8	20 - 22 min	Rare 120 - 130
		23 - 24 min	Med 140 - 150
		25 - 27 min	Well 160 - 170
Eye Round	3 - 6	18 - 20 min	Rare 120 - 130
		21 - 23 min	Med 140 - 150
		24 - 26 min	Well 160 - 170
Standing Rib	3 - 6	20 - 22 min	Rare 120 - 130
		23 - 24 min	Med 140 - 150
		25 - 27 min	Well 160 - 170
Pork: Roast at 350°F			
Loin (bone in)	3 - 6	25 min	170
Loin (boneless)	3 - 8	15 min	170
Fresh Ham	4 - 8	25 min	170
Smoked Ham: Roast at 325°F			
Fully cooked/w bone			
Half	6 - 8	15 min	140
Lamb: Roast at 350°F			
Leg	6 - 8	20 - 23 min	Med 170
		25 min	Well 180
Poultry: Roast at 325°F			
Chicken (unstuffed)	6 - 8	20 min	180
Chicken (stuffed)	6 - 8	20 min	180

These cooking times are an average and should be adjusted to individual preferences.

Convection Mode

In CONVECTION mode the top and bottom elements will operate without Infrared and the fan will circulate the heated air in the oven. The heating elements will cycle on and off to maintain the selected temperature.

Note: Increase temperature by 50° F if using the black Drip/Roasting Bake Pan.

In convection mode the fan circulates the hot air around the food making baked goods rise quickly and evenly. Like large commercial convection ovens it is necessary to rotate food halfway through the cooking time. The oven heats quickly, so preheating is not necessary or desirable. In many convection ovens, it is necessary to lower the baking temperature to achieve acceptable results. Your Bistro Convection Oven has been designed for easy use. Lowering the baking temperature is not necessary. Follow package or recipe directions remembering not to preheat the oven and check after the shortest baking time.

In most cases you should use the lowest rack position; however if more browning is desired place in the upper racks. The drip/baking pan included with your oven can also be used for baking. It is enamel coated making it easy to clean. When not in use, the drip/baking pan should always be removed from the rails in the bottom of the oven when baking as it will interfere with the flow of hot air from the bottom elements. When it is being used as the baking pan, the pan should be placed in the middle or upper racks.

- 1 Place the oven rack or baking pan in the desired rack position. If using the lowest position the rack should be facing up.
- 2 Set the Temperature Control to the recommended temperature.
- 3 Set the Mode to "Convection".
- 4 Set the Time Control to the shortest baking time in the recipe and check for desired doneness.

A Note on Baking Times:

Convection air is superheated and it circulates around the food, so it cooks food faster. When baking your favorite recipes or packaged goods, follow recipe instructions remembering not to preheat. Check baked goods a few minutes before shortest recommended baking time.

Recommended Baking Temperatures

Cakes:	325°-350°	Muffins:	400°
Cheesecake:	300°	Pies:	425°
Quick Bread:	375°	Cookies (large):	350°
		Cookies (jumbo):	325°

Broil Mode

The top heating elements including infrared cycle on and off to maintain the maximum temperature in the oven. For best results, the oven should be preheated for 10 minutes before adding the food to be broiled. The fan will not run in the broil mode.

Barbecue or other sweet sauces should be brushed on during the last 15 minutes of broiling. They will burn if applied too early in the cooking.

- 1 Remove all accessories from the oven
- 2 Set the Temperature Control to BROIL/TOAST
- 3 Set the Mode to BROIL.
- 4 Set the Time Control to "20" and allow the oven to preheat for 15 minutes.
- 5 While the oven is preheating, place the broiling/roasting rack in the drip/baking pan. Place the food to be broiled directly on the broiling/roasting rack, unless otherwise directed.
- 6 When the oven is preheated place the drip/baking pan with the broiling/roasting rack and the food in the upper rack position and close the door.
- 7 Set the timer for the shortest broiling time recommended.

Caution: DO NOT leave the oven unattended during broiling.

Type Doneness	Weight/Thickness Cooking time		Desired
Beef			
Steak: Porterhouse	1 inch	Rare	18 - 20 min
Sirloin, London broil, Top round		Medium	21 - 23 min
		Well done	24 - 28 min
Hamburger	6 ounces	Rare	15 - 17 min
		Medium	18 - 21 min
		Well done	22 - 25 min
Pork			
Chops	1 inch	Well Done	19 - 23 min
Ribs	Cut in Pieces	Well Done	30 - 35 min
Sausage	Links	Well Done	25 - 30 min
Chicken			
Pieces w/ Skin	-	Well Done	20 - 25min
Boneless Breasts - each		-	Well Done
12 - 15 min			
Halves w/ skin - each	-	Well Done	30 - 40 min
Fish			
Filletts	1/2 inch	Well Done	10 - 12 min
Steaks	1 inch	Well Done	15 - 20 min

These cooking times are an average and should be adjusted to individual preferences.

Turn foods halfway through cooking time.

Slow Cooking

The bottom heating elements cycle on and off to maintain the selected temperature while the top heating elements remain off. The convection fan will run during the Slow Cook cycle.

Slow cooking is a long cooking process at a low temperature used to tenderize less tender cuts of meat and blend flavors in soups and stews. Foods to be slow cooked are usually placed in a covered casserole with some liquid and cooked at 250° for 4 to 12 hours.

- 1 Place the oven rack in the lowest rack position.
- 2 Place the covered casserole with food to be slow cooked on the center of the oven rack.
- 3 Set the Temperature Control to 250°.
- 4 Set the Mode to SLOW COOK.
- 5 Set the Time Control to "Stay On" and follow recipe instructions for time.

Note: The drip/baking pan should always be removed from oven when slow cooking as it will interfere with the flow of hot air from the bottom elements.



Rotisserie Roasting

The top heating elements and infrared cycle on and off to maintain the set temperature in the oven while the spit continually turns. The convection fan will remain off during rotisserie roasting.

Rotisserie roasting is a healthy way to cook meats because the slow-turning spit provides natural basting of meats while fats drip away. The rotisserie can be used to roast meats up to 5 pounds. It is not necessary to preheat the oven for rotisserie roasting.

- 1 Place one rotisserie fork on the end of the rotisserie spit opposite the point with the tines facing the center and tighten the screw slightly.
- 2 Slide the pointed end of the rotisserie spit through the center of the food to be cooked.
- 3 Place the other rotisserie fork on the other end of the rotisserie spit with the tines facing the roast.
- 4 Adjust the roast so that it is centered on the rotisserie spit. Make sure the forks secure the roast on the spit and tighten the screws. When cooking poultry, it may be necessary to secure legs and wings to the body with string to make the roast as compact as possible for smooth movement of the rotisserie spit.
- 5 Season or baste the roast as desired.
- 6 **IMPORTANT!** Place the drip/baking pan in the rails on the bottom of the oven to catch the drippings.
- 7 Put the solid end of the rotisserie spit in the drive socket on right interior wall of the oven.
- 8 Place the grooved end on the spit support on the left interior wall of the oven.
- 9 Set the Temperature Control to "450°".
- 10 Set the Mode to ROTISSERIE.
- 11 Set the Time Control to the shortest time. If more than 2 hours, set to "Stay On" and check after the shortest time.
- 12 When the roast is done, turn the Time Control to "Off" and unplug the oven.
- 13 Remove the rotisserie spit from the oven using the rotisserie handle included.
- 14 Place the roast on a cutting board or platter and allow to stand for 10-15 minutes.
- 15 Using a pot holder, loosen the screws on the rotisserie forks and remove the rotisserie spit from the roast. Carefully remove the rotisserie forks and carve the roast.

Caution: The rotisserie spit, rotisserie forks, screws and the roast will be hot.



Rotisserie Chart

Use the following chart as a guide for rotisserie roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time they will continue to cook, increasing the meat thermometer reading about 10 degrees.

Type	Weight	Setting	Time
Chicken	3-4 lb.	450°	1 - 1 1/2 hours
	4-5 lb.	450°	1 1/2 - 2 hours
Pork Roast	4-5 lb.	450°	1 1/2 - 2 hours
Roast Beef	3-5 lb.	450°	1 1/2 hours (rare)
		450°	1 3/4 hours (med) 2 hours (well)
Cornish Hens	2 - 1.5 lbs. each	450°	1 hour
Smoked Ham Boneless	4-5 lb.		1 1/2 - 2 hours

These cooking times are an average and should be adjusted to individual preferences.





Trussing Chicken

Items needed to truss chicken: 2 feet butchers twine (approximate), Scissors or knife.



Place the chicken on a cutting board, breast up. Place twine under wings of the chicken then pull the twine evenly between legs and breast.



Cross the twine.



Run the twine under the end of the chicken legs.



Wrap the twine up and around legs and bring them together. Then, tie the twine into a knot and then a bow to secure.



Run skewer through the cavity of the chicken. Then secure the skewer fork between the legs and into the back of the chicken and tighten down the screw on the skewer fork.



Place the other skewer fork on the skewer already in the chicken. Slide down and secure the fork into both sides of the chicken breast. Tighten down the screw on the skewer fork. Load chicken into oven

Care and Cleaning

- 1 Turn the Time Control to "Off" and unplug before cleaning.
- 2 Allow oven and accessories to cool completely before cleaning.
- 3 Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a nonabrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
- 4 Clean the glass door with a cloth or sponge dampened with warm, soapy water and dry thoroughly.
- 5 Wash the oven rack, the broiling/roasting rack and drip/baking pan in hot, soapy water or in the dishwasher. DO NOT use abrasive cleaners or metal scouring pads to clean the oven rack, broiling/roasting rack or drip/baking pan. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.
- 6 If crumbs and spills have accumulated on the crumb tray carefully remove the tray from the oven and wash in warm soapy water. Dry thoroughly.
- 7 The walls on the inside of the oven have a nonstick coating which allows food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
- 8 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 9 The Rotisserie spit and forks (without screws attached) and rack removal tool can be placed in the dishwasher or washed in warm soapy water. Handwash the screws in warm soapy water and dry thoroughly.



Recipes

Classic French Onion Soup

6 servings

INGREDIENTS

3 tablespoons safflower oil or olive oil
4 medium onions, peeled and thinly sliced
1/2 cup port wine
8 cups chicken stock
1 sprig thyme
1 bay leaf
1 stalk celery
salt to taste
freshly ground black pepper to taste
12 slices french bread, 1/4" thick
2 cups Swiss cheese, shredded

METHOD

- 1 In a large saucepan over medium-high heat, heat the oil.
- 2 Add the onions and sauté, stirring frequently and taking care that the onions do not scorch. Sauté until golden brown, for about 20 minutes.
- 3 Add port to the pan and deglaze, stirring and scraping with a wooden spoon to dissolve the pan deposits.
- 4 Stir in the stock, add the Bouquet garni (made with the thyme, bay leaf, and celery), and season to taste with salt and pepper. When the liquid reaches a boil, reduce the heat and simmer for about 40 minutes.
- 5 Set the MODE to BAKE/TOAST, the TEMP to 250°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 6 Once preheated, arrange the bread slices on a baking sheet and put them in the convection oven. Set the Timer to 15 minutes.
- 7 When the bread slices are dry and crusty, place 1 slice in each of 6 deep ovenproof soup bowls. Set the other slices aside and place the bowls on the baking sheet. Reset the convection oven to BROIL at 400°F. Place the rack in the upper rack of the oven.
- 8 Ladle the soup over the bread in each bowl. Top each bowl with 1 more slice of bread and sprinkle with cheese. Place on rack in convection oven. Watch for browning. Remove from oven when melted and bubbly, 2 to 3 minutes.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House)



All-American Chicken Pot Pie

6 servings

INGREDIENTS

Crust

2 cups all-purpose flour
 2 tablespoons chives, snipped
 12 tablespoons unsalted butter, cut into small pieces
 1 cup sharp cheddar cheese, shredded
 2 egg yolks
 5-6 tablespoons heavy cream

Filling

2 tablespoons unsalted butter
 1 tablespoon vegetable oil
 1 pound boneless skinless chicken breasts, cut into 1" thick pieces
 2 medium carrots, cut into 1/2" slices
 1 stalk celery, cut into 1/2" slices
 1/2 pound mushrooms, cut into 1/2" slices
 1 package (10 ounces) frozen pearl onions, thawed
 3/4 cup frozen petite peas, thawed

Sauce

6 tablespoons unsalted butter
 1/4 cup all-purpose flour
 1 1/2 cups chicken stock
 1/2 cup heavy cream
 1 teaspoon minced fresh thyme
 1 egg beaten with 1 tablespoon water
 salt to taste
 fresh ground black pepper

METHOD

- 1 PREPARE THE PASTRY:** Put the flour and chives in a bowl. Using your fingertips, work in the butter until the mixture resembles coarse crumbs. Add the cheese and toss it together with the flour mixture until evenly mixed. In a small bowl, whisk together the egg yolks and 5 tablespoons of the cream. While stirring the flour-butter-cheese mixture continuously with a fork, sprinkle in the yolk-cream mixture a little at a time. If the mixture still seems a little too dry to hold together, add the remaining tablespoon of cream. With your hands, knead the dough lightly until it is just smooth. Press the dough into a thick, flat disk, wrap it in plastic wrap, and refrigerate until needed.

Chicken Pot Pie (cont.)

- 2 PREPARE THE FILLING:** Heat a large skillet over medium-high heat and add the butter and vegetable oil. Add the chicken pieces and sauté until lightly browned but not yet cooked through, 2 to 3 minutes. With a slotted spoon, remove the chicken to a mixing bowl. Leave the butter and oil in the skillet.
- In the same skillet over medium-high heat, sauté the carrots, celery, and mushrooms, stirring frequently, until they begin to color, about 5 minutes. With a slotted spoon, remove them to a separate bowl. Stir the thawed pearl onions and peas into the other vegetables.
- 4 PREPARE THE SAUCE:** In the same pan, melt the butter over medium heat. Add the flour and whisk until the mixture is smooth and bubbling, about 2 minutes. Remove the skillet from the heat and gradually whisk in the stock, cream, and thyme. Return the skillet to the heat and, stirring constantly, bring the mixture to a simmer. Cook, stirring continuously, until the sauce has thickened and is smooth, about 2 minutes. Season to taste with salt and pepper. Stir in the reserved chicken and vegetables. Set the pan aside and let the mixture cool for about 20 minutes.
- Set the MODE to CONVECTION, the TEMP to 400°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- Spoon the cooled filling into a 10-inch deep-dish pie plate. On a lightly floured surface, roll out the dough into an even circle 11 inches in diameter. Loosely roll up the dough around the rolling pin, then transfer it to the pie plate and unroll it on top. With a small, sharp knife, trim the uneven edge of the dough slightly, reserving the trimmings; then, fold the overhang underneath and press it gently all around the rim of the baking dish to make a decorative rim. If you like, gather up the trimmings into a ball, roll them out again, and cut them into decorative designs to apply to the top of the pie. Brush pastry with the beaten egg wash. Using the tip of the knife, cut three slits in the center of the pie dough.
- Once preheated, set the Timer to 25 minutes and bake the pie until the crust is golden brown and the filling beneath is bubbling hot, 25 to 30 minutes. Present the pie at the table on a trivet and use a pie server and a serving spoon to cut and scoop the crust and filling onto each heated plate.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House)





Barbecue Chicken

4 servings

INGREDIENTS

4-lb whole chicken
 1 teaspoon peanut oil
 1 tablespoon kosher salt
 1 teaspoon paprika
 1 teaspoon garlic powder
 1/2 teaspoon sugar
 1/4 teaspoon fresh ground white pepper
 butcher's twine

METHOD

- 1 Wash the chicken well. Pat dry with a paper towel.
- 2 Rub the chicken well with peanut oil, top and bottom.
- 3 Combine all the spices in a small bowl, rub the chicken well with the spices.
- 4 Tuck the tips of the wings under the chicken.
- 5 Tie the legs together securely with butchers twine.
- 6 Attach the chicken to the Rotisserie Spit. Place the chicken in the very center of the spit, insert the Rotisserie Forks into each end of the chicken, tighten the screw until the fork cannot move. Place the spit into convection oven.
- 7 Set the MODE to ROTISSERIE, the TEMP to 450°F and the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated. Once preheated, set the Timer to 80 minutes.
- 8 When the timer goes off, remove the chicken with the rotisserie removal tool. Place chicken on the platter and let rest for 10 minutes before carving.

Warning: Never use your Rotisserie without the Drip Pan in the lower rails of the oven.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Rotisserie Baby Back Pork Ribs

4 servings

INGREDIENTS

1 whole slab baby back ribs
 2 tablespoons olive oil
 1 tablespoon kosher salt
 1 tablespoon fresh thyme, chopped
 6 cloves garlic, minced
 1/2 tablespoon fresh ground pepper
 1 medium lemon
 1 teaspoon crushed red pepper, optional

METHOD

- 1 Rinse the ribs and pat dry with a paper towel.
- 2 Thread the Rotisserie Spit through the slab of ribs, inserting about every third rib.
- 3 Place ribs on a platter. Rub well with olive oil.
- 4 Mix the salt, thyme, garlic, & pepper together. Press onto the meat side of the ribs. Rub some on the back side of ribs.
- 5 Squeeze the lemon juice over both sides of the ribs. If you are using crushed red pepper flakes, sprinkle them on now. Insert the rotisserie forks into ribs. Secure by tightening screws.
- 6 Insert Rotisserie Spit into oven.
- 7 Set the MODE to ROTISSERIE, the TEMP to 450°F and the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated. Once preheated, Set the Timer to 45 minutes.
- 8 When timer goes off, ribs will be crispy outside, juicy and tender inside.
- 9 Remove from oven, set on platter. Let rest for 10 minutes before cutting.

Warning: Never use your Rotisserie without the Drip Pan in the lower rails of the oven.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host





Roast Chicken and Onions

4 servings

INGREDIENTS

1 whole chicken, approximately 3 - 4 pounds
 1 12-ounce bag of frozen pearl onions or two yellow onions, sliced
 8 or 10 fresh sage leaves
 Olive oil for brushing
 Kosher salt and fresh ground pepper to taste

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 375°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Butter an 8" x 8" baking pan. Scatter onions in pan and set aside.
- 3 Using kitchen scissors cut the backbone out of the chicken by cutting down on either side of backbone. Discard backbone or save for stock.
- 4 Place chicken breast side up on a flat surface. Using the heel of your hand, press down on the breast to flatten. Place breast in prepared baking pan. Season chicken under skin and on top with olive oil, salt, pepper, and sage leaves. Once preheated, Set the Timer to 40 - 50 minutes or until the thickest part of the thigh registers 165° on a thermometer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Fennel Garlic Pork Roast

4 servings

INGREDIENTS

3 pounds pork loin, rib end, ready to cook
 2 tablespoons Dijon mustard
 6 cloves garlic, chopped
 1 tablespoon kosher salt
 1 tablespoon pepper blend or fresh cracked pepper
 1 tablespoon fennel seeds
 1 teaspoon crushed red pepper (optional)

METHOD

- 1 Rinse the roast and pat dry with paper towels.
- 2 Place roast on a platter, rub entire roast with Dijon mustard.
- 3 Combine the remaining ingredients. Press them firmly on entire roast.
- 4 Insert the Rotisserie Spit through center of roast. Pierce each end of roast with the Rotisserie Forks. When forks are secure in roast, tighten the screws.
- 5 Insert Rotisserie Spit in oven.
- 6 Set the MODE to ROTISSERIE, the TEMP to 450°F and the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated. Once preheated, set the TIMER to 80 minutes.
- 7 When timer goes off, test the pork with a thermometer for a reading of 170°F.
- 8 Remove roast from oven with Rotisserie Removal Tool; let rest at least 10 minutes before carving.

Warning: Never use your Rotisserie without the Drip Pan in the lower rails of the oven.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



My Mother's Chicken Stuffed Bell Peppers with Tomato Sauce

6 servings

INGREDIENTS

2 whole chicken legs (skinned & boned), cut into even chunks
 1/2 cup extra virgin olive oil, divided
 1 cup onion, diced
 1/2 pound mushrooms, finely chopped
 2 cloves garlic, peeled and minced
 1 whole egg, lightly beaten
 2 tablespoons fresh parsley, chopped
 1 teaspoon fresh thyme, chopped
 1 teaspoon salt (plus extra as needed)
 1/2 teaspoon ground cumin
 freshly ground white pepper to taste
 2 cups long-grain white rice, cooked as directed
 5 cups My Favorite Tomato Sauce (See recipe, p. 27)
 6 medium green bell peppers
 fresh parsley (for garnish), minced

METHOD

- 1 With a meat grinder or food processor fitted with metal blade, coarsely grind the chicken. Transfer to a mixing bowl and set aside.
- 2 In a medium skillet, heat 1/4 cup of the olive oil over moderate heat. Add the onion and sauté until translucent, about 5 minutes. Add the mushrooms and continue to cook, stirring occasionally, until all the liquid given up by the mushrooms evaporates, 10 - 15 minutes. Set aside the mixture and let cool.
- 3 Add the onion and mushrooms to the ground chicken. Add the garlic, egg, parsley, thyme, 1 teaspoon salt, cumin, and white pepper and mix well. To test for taste, sauté a small amount in a little oil and, when it is done, taste it and adjust the seasoning if necessary. Set the mixture aside and, when it is cool, stir in the cooked rice. Reserve.
- 4 Prepare My Favorite Tomato Sauce. Set it aside and keep warm.
- 5 Set the MODE to BAKE/TOAST, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated. Place a baking rack in the lower rail of the oven.

My Mother's Chicken Stuffed Bell Peppers with Tomato Sauce (cont.)

- 6 Rinse the peppers under cold running water. Wipe them dry. Cut the top 1 inch from each pepper, keeping the stem in tact, and reserve the tops. With your fingers and, if necessary, with the tip of a small sharp knife or a teaspoon, remove the core and seeds from each pepper. Brush the peppers inside and out with the remaining 1/4 cup of olive oil. Season their insides with salt and pepper.
- 7 Divide the filling evenly among the peppers, filling them to the top. Place the lids back on top. In a baking dish just large enough to hold the peppers comfortably, arrange the stuffed peppers stem end up. Spoon the hot tomato sauce all around them.
- 8 Once preheated, place the baking dish in the oven and set the TIMER to 1 hour. Bake in the oven until the peppers are tender. With a serving spoon, transfer each pepper to a heated plate. Garnish with minced parsley.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

My Favorite Tomato Sauce

4 servings

INGREDIENTS

1/4 cup extra virgin olive oil
 2 small onions, peeled, trimmed, and minced
 6 cloves garlic, minced
 2 tablespoons tomato paste
 4 pounds Roma tomatoes, peeled, seeded, and diced
 2 cups chicken stock
 14 large fresh basil leaves, washed and dried
 12 tablespoons unsalted butter, cut into pieces
 kosher salt & freshly ground black pepper to taste

METHOD

- 1 In a large saucepan, heat the olive oil over medium-high heat.
- 2 Add the onion and sauté until soft, about 5 minutes. Add the garlic and cook 1 minute longer.
- 3 Add the tomato paste and then the tomatoes, cook for 2 - 3 minutes, and then pour in the chicken stock.
- 4 Simmer briskly until the sauce is thick, 20 - 30 minutes. For a finer consistency, pass the sauce through a wire-mesh sieve into a clean saucepan.
- 5 Stack the basil leaves, roll them up lengthwise, and cut across the roll very thinly to make a chiffonade.
- 6 Stir in the basil. Whisk in the butter piece by piece, then season to taste with salt and pepper. Keep warm.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House)

Prime Rib with Horseradish Garlic Crust

6 servings

INGREDIENTS

1 large head of garlic
 1/4 cup olive oil, divided
 1/4 cup prepared white horseradish
 1 5-pound trimmed boneless beef rib roast tied with butcher's twine
 1 teaspoon kosher salt
 1 teaspoon fresh ground pepper
 1 cup beef stock

METHOD

- 1 Place the Baking Rack in the upper rack of the oven. Set the MODE to BAKE/TOAST, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Cut off the top of garlic head and drizzle with olive oil. Wrap in foil.
- 3 Once preheated, place garlic in oven and set TIMER to 40 minutes.
- 4 Remove garlic from oven when timer goes off and let cool for at least 15 minutes.
- 5 Place half of the oil in the bowl of a food processor fitted with a metal blade. Squeeze the roasted garlic in the food processor. Add the horseradish, process until almost smooth.
- 6 Rinse roast and pat dry.
- 7 Rub with remaining olive oil, sprinkle roast with salt and pepper.
- 8 Spread the garlic mixture over entire roast.
- 9 Let the roast sit for at least 30 minutes at room temperature before roasting. The coating can sit on roast for 24 hours in refrigerator. Wrap well with plastic wrap.
- 10 Set the MODE to BAKE/TOAST, the TEMP to 450°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.



Prime Rib with Horseradish Garlic Crust (cont'd.)

- 11 Insert the rotisserie spit through the center of the roast. Insert the rotisserie forks into roast. Secure by tightening screws.
- 12 Once preheated, place roast in oven and set the TIMER to 35 minutes.
- 13 When timer goes off, clear all settings in the oven and reset the FUNCTION control to ROTISSERIE, the TEMP to 450°F and the TIMER to 35 minutes.
- 14 When timer goes off check meat for doneness, 125°F for rare. Cook to desired doneness. For instance if you desire medium, cook for 10 minutes longer on rotisserie. Turn the heat off and let the roast spin on rotisserie for 10 minutes longer without heat, before removing from oven and putting it on a platter.
- 15 Pour juice from drip pan into sauce pan and add the beef stock. Heat to a simmer.
- 16 Let the roast sit at least 15 minutes before carving. To serve pour hot juice over each serving.

Warning: Never use your Rotisserie without the Drip Pan in the lower rails of the oven.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

6 ounces Pizza Dough
 Chili and Garlic Oil,
 (See recipe, p. 32)
 4 large eggs
 1/4 cup milk
 Kosher salt and
 freshly ground black pepper
 1 tablespoon olive oil
 1 tablespoon unsalted butter
 1/4 cup mozzarella cheese,
 grated
 1/4 cup Fontina cheese,
 grated
 2 ounces smoked salmon,
 sliced very thin
 Chopped chives, for garnish
 2 tablespoons salmon roe, optional

Pizza Dough:

1 package active dry or fresh yeast
 1 teaspoon honey
 1 cup warm water, 105 to 115°F
 3 cups all-purpose flour
 1 teaspoon kosher salt
 1 tablespoon extra-virgin olive oil,
 plus additional for brushing

METHOD

Preparing the Pizza Dough:

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup warm water. In a food processor, combine the flour and the salt. Add the oil, the yeast mixture, and the remaining 3/4 cup of water and process until the mixture forms a ball. (The pizza dough can also be made in a mixer fitted with a dough hook. Mix on low speed until the mixture comes cleanly away from the sides of the bowl and starts to climb up the dough hook).
- 2 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).
- 3 Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.



Brunch Pizza (cont'd.)

Preparing the Pizza:

- 4 Place the pizza rack on the upper rack of the oven and Set the MODE to BAKE/TOAST, the TEMP to 450°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 5 On a lightly floured surface, stretch or roll out the dough to an 8-inch round. Place the dough on a pizza peel that has been dusted with flour or semolina (you can also place on a cookie sheet). Lightly brush the surface of the dough with the Chili and Garlic oil. Once preheated, place the pizza on the rack and bake up to 6 - 8 minutes. Bake until the bottom begins to turn golden brown, but the pizza is not cooked through. Remove from the oven and set aside.
- 6 In a medium bowl, whisk together the eggs, milk, salt, and pepper. Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are slightly set, but still fairly undercooked, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.
- 7 Spread the eggs on the pizza dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella cheese and Fontina cheese evenly over the eggs. Return to the oven and bake just until the cheese melts and is bubbly, about 5 minutes.
- 8 Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering completely. Garnish with the chopped chives and salmon eggs.

Chili and Garlic Oil

Yields about 2 cups

INGREDIENTS

- 1 whole head garlic,
cloves separated and peeled)
- 2 cups extra-virgin olive oil

METHOD

- 1 In a small saucepan, combine the garlic cloves and olive oil and bring to a simmer. Reduce the heat and simmer until the garlic begins to turn brown, 10 to 15 minutes. (Do not let the garlic get too brown or the oil will have a bitter taste.)
- 2 Remove from the heat and cool to room temperature. Add the red pepper flakes and infuse for at least 2 hours to allow the flavors to blend. Refrigerate in a covered container for up to 2 weeks.

Pizza Dough

4 servings

INGREDIENTS

1 package active dry yeast
 1 tablespoon honey
 1 cup warm water
 3 cups all-purpose flour
 1 teaspoon kosher salt
 1 tablespoon extra virgin olive oil

METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup of warm water.
- 2 In a mixer fitted with dough hook, combine the flour and the salt.
- 3 Add the oil, yeast mixture, and the remaining 3/4 cup of water and mix on low speed until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 5 minutes. This could also be prepared in a food processor.
- 4 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should feel smooth and firm.
- 5 Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. When ready the dough should stretch easily as it is lightly pulled.
- 6 Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking them under the bottom of the ball. Repeat four or five times to form a smooth, even, firm ball.
- 7 Then, on a smooth, un-floured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let it rest for 15 to 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- 8 Place the Pizza Rack in the upper rack of the oven. Set the MODE to BAKE/TOAST, the TEMP to 425°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 9 To prepare a pizza, dip the ball of dough into flour, shake off the excess flour, place the dough on a clean, lightly floured surface, and start to stretch the dough.

Pizza Dough (cont.)

- 10 Press down on the center, spreading the dough into an 8-inch circle, with its outer rim a little thicker than the inner circle. If you find this difficult to do, use a small rolling pin to roll out the dough.
- 11 Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 12 Once preheated, use a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the Pizza Rack and set the TIMER to 12 minutes.
- 13 Bake until the pizza crust is nicely browned. Remember that the oven is very hot and be careful as you move the pizza into and out of the oven.
- 14 Transfer the pizza to a firm surface and cut into slices with a pizza cutter or a very sharp knife. Serve immediately.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House)

Whole Wheat Pizza Dough

4 servings

INGREDIENTS

1 package fresh or dry yeast
 1/4 cup warm water
 3 3/4 cups whole wheat flour
 1 cup cool water
 1 tablespoon olive oil
 1 tablespoon honey
 pinch salt

METHOD

- 1 Dissolve the yeast in the 1/4 cup of warm water and let proof.
- 2 Put flour in a food processor. Add salt. Pulse several times.
- 3 Mix the 1 cup cool water with the olive oil, honey and salt.
- 4 With the motor running, pour the olive oil mixture and yeast slowly in through the feed tube. Process until the dough forms a ball on the blade. Transfer the dough to an oiled bowl, cover and let rise until double in bulk.
- 5 Punch down the dough and knead it on a lightly floured surface for 1 minute. Divide the dough into 4 equal portions and roll them into tight balls. Place on a tray, cover with a damp towel and let rest for several hours or overnight in the refrigerator.
- 6 Roll or stretch each ball of dough into 7- to 8-inch circles. Place the circles, one at a time, on a wooden peel and build the pizzas as desired.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House)

Pizza with Smoked Salmon and Caviar

One 8-inch pizza

INGREDIENTS

6 ounces pizza dough (See recipe, p. 33)
 1 tablespoon chile and garlic oil (See recipe, p. 32)
 1/4 cup red onion, thinly sliced
 2 tablespoons dill cream (See recipe, p. 37)
 2 1/2 ounces smoked salmon, thinly sliced
 1 teaspoon fresh chives, chopped
 1 tablespoon sevruga caviar (optional)

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 450°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Place the pizza rack in the upper rack of the oven.
- 3 On a lightly floured surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle.
- 4 Brush the dough with the oil and arrange the onion over the pizza. Slide pizza peel or large spatula under the pizza and then slide the pizza onto the pizza rack.
- 5 Once preheated, place the pizza on the rack and set the Timer to 6 - 8 minutes. Bake until the crust is golden brown.
- 6 With the pizza peel or a large spatula, carefully remove the pizza from the oven and set it on the cutting board. Use a knife, an icing spatula, or the back of a spoon to spread the dill cream over the inner circle.
- 7 Arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the raised rim. Sprinkle the chopped chives over the salmon.
- 8 Using a pizza cutter or a large knife, cut the pizza into 4 or 6 slices. If you like, spoon a little caviar in the center of each slice. Serve immediately.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House)



Dill Cream

4 servings

INGREDIENTS

- 1 1/2 cups sour cream
- 3 tablespoons shallots, minced
- 2 tablespoons fresh dill, chopped
- 1 1/2 tablespoons fresh lemon juice
- 1/4 teaspoon ground white pepper

METHOD

- 1 In a medium bowl, combine all ingredients and mix well.
- 2 Cover with plastic wrap and refrigerate until ready to use.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)



B-L-T Pizza

Makes one 8"- 10" inch pizza

INGREDIENTS

- 1/4 pizza dough recipe (See recipe, p. 33)
- 1/2 cup mozzarella, shredded
- 1/4 cup onion, sliced
- 1 tablespoon mayonnaise
- 1 tablespoon heavy cream
- salt and pepper to taste
- 4 slices bacon, cooked and crumbled
- 1 medium tomato, chopped
- 1 cup romaine lettuce, chopped

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 400°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Place the pizza rack in the upper rack of the oven.
- 3 On a lightly floured surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle.
- 4 Scatter cheese and onion over the pizza. Slide pizza peel or large spatula under the pizza and then slide the pizza onto the pizza rack.
- 5 Once preheated, place the pizza on the rack and set the TIMER to 12 - 18 minutes. Bake at 400 until the crust is crispy and brown.
- 6 While pizza crust is baking, whisk in a bowl the mayonnaise, heavy cream, and salt and pepper. Add bacon, tomato, and lettuce. Toss to coat. Pour onto hot pizza crust and eat immediately. The contrast of hot crust and cold salad is wonderful. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef





Spicy Chicken Pizza

4 servings

INGREDIENTS

Chicken Mixture

3 cups boneless skinless chicken breast, cubed
 1/2 cup olive oil
 1 tablespoon olive oil
 3 1/2 tablespoons lime juice
 2 teaspoons jalapeno pepper, chopped
 pinch cilantro, chopped
 salt

Toppings

3 cups mozzarella cheese, grated
 2 cups fontina cheese, grated
 1 pound plum tomatoes, thinly sliced
 1/2 cup eggplant, cubed and sautéed
 1/2 cup grilled onions, chopped
 chives, chopped
 4 teaspoons Parmesan cheese, grated

METHOD

- 1 Arrange the cubed chicken in a medium bowl and toss with 1/2 cup olive oil, lime juice, jalapeno, and cilantro. Season lightly with salt. Let marinate for about 1 hour, refrigerated.
- 2 In a skillet large enough to hold the chicken in one layer, heat the remaining oil. Sauté the chicken just to brown on all the sides. Let cool for 15 minutes.
- 3 Set the MODE to BAKE/TOAST, the TEMP to 450°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 4 Prepare pizza dough according to the recipe, page 33. Add the toppings to the pizza in the order they are listed above, along with the cooked chicken. .
- 5 Once preheated, place in the oven and set the TIMER to 10 - 12 minutes. Bake until the pizza is nicely browned. Transfer the pizza to a firm surface and cut into slices with a pizza cutter or very sharp knife. Serve immediately.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)



Cheeseburger Pizza

Makes one 8"- 10" inch pizza

INGREDIENTS

1/4 pizza dough recipe (See recipe, p. 33)
 1/4 lb. ground beef
 1 tablespoon onion, chopped
 1 tablespoon ketchup
 2 teaspoons yellow mustard
 3 slices dill pickle, sliced lengthwise and thin
 2 slices American cheese
 Kosher salt and pepper to taste

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 400°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Place the pizza rack in the upper rack of the oven.
- 3 On a cornmeal-dusted surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle.
- 4 Brown ground beef with onion, salt and pepper in a sauté pan until brown. Remove, drain and cool quickly by spreading it out onto a large piece of foil or cookie sheet.
- 5 Mix mustard and ketchup together in a small bowl. Spread out onto dough as if it were tomato sauce.
- 6 Top with meat mixture, then with pickle slices and the American cheese slices.
- 7 Once preheated, place the pizza on the rack and set TIMER to 12 - 18 minutes. Bake until it reaches desired color.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef





Mexican Pizza

4 servings

INGREDIENTS

3 cups mozzarella cheese, grated
 2 cups fontina cheese, grated
 6 plum tomatoes, sliced thin
 1 cup whole cilantro leaves
 7 jalapeno peppers
 2 cups roasted red peppers, sliced
 1/2 cup roasted garlic, sliced
 4 teaspoons Parmesan cheese, grated
 2 cups Maui or Vidalia onions, sliced
 pinch cilantro, chopped

METHOD

- 1 Place the Pizza Rack in the upper rack of the oven. Set the MODE to ROAST, the TEMP to 350°F, to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Once preheated, place the 7 whole jalapeno peppers on the pizza rack and set the TIMER to 15 minutes. When the time is up, remove from oven and core, seed, and cut into thin slices.
- 3 Clear all settings on the oven, place the Pizza Rack in the upper rack of the oven. Set the MODE to BAKE/TOAST, the TEMP to 450°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 4 Prepare the pizza dough according to the recipe for Pizza Dough, p. 33. Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 5 Once preheated, place in the oven and set the TIMER to 10 - 12 minutes. Bake until the pizza is nicely browned. When the pizzas are baked, remove from the oven and sprinkle with the onion and chopped cilantro.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)



Vegetarian Pizza

4 servings

INGREDIENTS

3 cups mozzarella cheese, grated
 2 cups fontina cheese, grated
 2 cups artichoke hearts, sliced and cooked
 2 cups eggplant, sliced and sautéed
 4 teaspoons Parmesan cheese, grated
 1/4 cup mozzarella cheese, grated
 1 teaspoon fresh oregano, chopped

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 400°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Sauté the eggplant and artichokes separately, each in 1 tablespoon olive oil. Use more if necessary. Let cool.
- 3 Follow the rest of the directions from the recipe Pizza Dough, p.33. Arrange ingredients on the pizza dough in the order listed above.
 NOTE : The vegetables listed are the ones we usually use. You can substitute vegetables of your choice as desired.
- 4 Once preheated, place the pizza on the rack and set the TIMER to 10 - 12 minutes. Bake until the pizza is nicely browned.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)





Calzone Sandwich Ring

8 servings

INGREDIENTS

- 2 1-pound dough balls (You may use prepackaged frozen dough thawed, or make two 1-pound dough balls from scratch)
- 3 tablespoons extra virgin olive oil
- 1 pound hard salami, shaved thin
- 1 pound ham, shaved thin
- 1 pound whole milk mozzarella cheese, shredded
- 1 cup fresh spinach
- 4 whole roasted peppers

METHOD

- 1 If you are using the frozen bread dough, you can thaw at room temp. for about 2 hours, or place in the refrigerator overnight. If making your own dough, after the dough has had one full rise, form into one large dough ball, and two small.
- 2 On a lightly floured surface, roll out the largest dough ball to at least 13 inches in diameter. Spray a bundt pan or angel food cake pan with nonstick spray, or rub well with olive oil.
- 3 Stretch the large dough over cake pan, tearing a small hole for the smaller opening of the tube pan. Press against side of the pan. Rub the dough with olive oil.
- 4 Begin by layering half the salami, then half the cheese, half the ham, two of the roasted red peppers, then half the spinach.
- 5 Roll out one of the smaller dough balls on the lightly floured surface. to a 10-inch round, place in cake pan over the spinach, touching the sides of the larger dough which goes up to the top edge of cake pan.
- 6 Repeat the same sequence for layering meat, cheese and vegetables.
- 7 Set the MODE to BAKE/TOAST, the TEMP to 375°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 8 Roll out the last dough. Place on top of spinach. Press the seams together of the last dough and the first dough. Brush with olive oil.
- 9 Once preheated, place in the oven and set the TIMER to 40 minutes. When timer goes off remove from oven. You should let rest about 10 minutes then invert onto a platter. Serve warm or cold.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Best Sticky Buns

Makes 10 servings

INGREDIENTS

For the Buns:

- 1 package yeast
- 1/4 cup tepid water
- 1/2 cup milk
- 4 eggs
- 4 cups unbleached all-purpose flour
- 1/3 cup granulated sugar
- 1/2 cup soft, unsalted butter
- 1 teaspoon kosher salt

For the Filling:

- 4 tablespoons unsalted butter, melted
- 2 teaspoons pure vanilla extract
- 1 cup brown sugar
- 1 tablespoon cinnamon
- 1/2 cup dark raisins

For the Sticky Pan Bottom:

- 2 tablespoons soft, unsalted butter
- 2 cups pecan halves
- 1/2 cup thick maple syrup
- A pinch of kosher salt

METHOD

- 1 Prepare Buns: combine yeast and water in the bowl of a stand mixer and let stand 5 minutes. Attach dough hook to mixer, add milk and eggs and mix on low speed.
- 2 Add 1 cup of flour and mix on medium speed for 2 minutes. Add 2 more cups of the flour, the sugar and butter and mix for 2 minutes.
- 3 Add remaining flour and salt and knead for 3 minutes until a smooth but sticky dough ball forms. Remove hook and cover dough with a towel and let rise for 1 hour.
- 4 Punch dough down and remove to floured surface. Knead into a ball and flatten slightly with palms into a fat rectangle. Cover with towel and let rest for 15 minutes.
- 5 Prepare Filling: stir all ingredients together with a spatula. Set aside. Prepare Sticky Pan Bottom: Choose a 10-inch round baking pan and coat heavily with butter. Pour in syrup and sprinkle with pecans and salt.
- 6 Roll dough out and shape into a large rectangle. Spread with filling and roll up and pinch edges. Cut into 15 rolls and place in prepared pan. Cover and let rise for 1 hour, or overnight.
- 7 Set the MODE to CONVECTION, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 8 Once preheated, place in the oven and set the TIMER to 45 minutes. Bake until dark brown. Let rest 5 minutes before carefully inverting onto serving plate.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Chocolate Chip Cookies

12 servings

INGREDIENTS

1 cup walnut or pecans
 1 3/4 cups cake flour
 1/2 teaspoon salt
 6 ounces unsalted butter, at room temperature
 3/4 cup brown sugar
 1/2 cup sugar
 1/2 teaspoon baking soda
 2 teaspoons warm water
 1 egg
 1 teaspoon vanilla
 1 cup chocolate chips

METHOD

- 1 Set the MODE to CONVECTION.
- 2 Set the TEMP to 375°F.
- 3 Set the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 4 Arrange the nuts on the baking tray. Once preheated, set tray in oven, set the TIMER to 10 minutes and toast, turning occasionally. Cool and chop coarsely. Set aside.
- 6 Sift together the flour and salt. Set aside.
- 7 In an electric mixer, cream the butter until light and fluffy. On low speed, gradually add the brown and white sugars. Increase speed and beat until well combined.
- 8 In a cup or a small bowl, dissolve the baking soda in the warm water and pour into the mixture. Add the egg and vanilla and mix until blended. With the motor off, sprinkle the nuts, chocolate chips and, last of all, the flour around the blade. On low to medium speed, mix just until the flour is incorporated.
- 9 Turn out of the bowl, wrap in plastic wrap, and chill until firm. With lightly floured hands, shape the dough into 12 equal balls, about 3 ounces each, and arrange on parchment-lined baking trays, 3 inches apart. Flatten each ball slightly. Once preheated, place in the oven and set the Timer for 16 minutes and bake until golden brown. Let the cookies cool slightly on the baking trays, then transfer to a rack to finish cooling.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Morning Glory Muffins

Makes 4 servings

INGREDIENTS

2 large eggs
 1/3 cup vegetable oil
 1 teaspoon pure vanilla extract
 1 cup all-purpose flour
 1/2 cup brown sugar
 1 teaspoon baking soda
 1 teaspoon ground cinnamon
 1/4 teaspoon each ground ginger, nutmeg, and allspice
 1/2 teaspoon kosher salt
 1/2 cup dark raisins
 1 cup carrot, grated
 1 cup apple, grated
 1/2 cup coconut flakes, lightly toasted
 1/2 cup almonds, chopped and lightly toasted
 1/2 cup pecans, chopped and lightly toasted

METHOD

- 1 Set the MODE to CONVECTION, Set the TEMP to 375°F and set the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 In a large bowl, whisk together eggs, oil, vanilla, and sugar.
- 3 In a separate bowl, whisk together flour, baking soda, spices, and salt. Add remaining ingredients to egg mixture then fold in flour mixture until just combined (do not over mix). Spoon batter into 6 sprayed or paper-lined muffin tins.
- 4 Once preheated, place in the oven and set the TIMER to 20 - 25 minutes. Bake until golden brown.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Wolf's Bread Pudding

Makes 8 servings

INGREDIENTS

2 cups whole milk
 3 cups heavy cream
 8 eggs
 1 1/2 cups brown sugar
 1/4 teaspoon kosher salt
 1 tablespoon pure vanilla extract
 1 tablespoon fresh lemon juice
 4 cups cubed leftover bread
 4 cups mixed fresh berries and raisins

METHOD

- 1 Set the MODE to CONVECTION, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Whisk all ingredients together except the bread and berries.
- 3 Put bread and berries into a 10-inch round baking pan that has been generously buttered. Pour milk mixture over top. Gently press down on bread to help it absorb the milk mixture.
- 4 Once preheated, place in the oven and set the TIMER to 45 minutes. Bake until mixture is gently set off center. Serve with powdered sugar.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Baked Apple Pouches

Makes 4 servings

INGREDIENTS

1 1/2 tablespoons butter
 8 ounces granny smith apples
 1/8 cup sugar
 1/8 cup golden raisins
 1/2 lemon (juiced)
 1/4 teaspoon cinnamon
 1/2 package large square egg roll skins
 1/8 cup melted butter
 Confectioners' sugar
 Vanilla ice cream

METHOD

- 1 Set the MODE to CONVECTION, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Heat a large sauté pan over medium heat, add butter and melt. Add the apples, sugar, raisins, lemon juice, and cinnamon and sauté until the apples are tender, about 8 minutes. Remove from the heat.
- 3 Lay an egg roll skin on a flat surface with 1 of the points facing you so it looks like a diamond. Lay another egg roll skin on top of this one to create a diamond shape. Place 1/4 cup of the filling in the center of the wrappers and gather the egg roll skin around the filling to create a pouch. Tie the pouch with kitchen string and place on a parchment paper-lined baking sheet. Repeat with the rest of the ingredients.
- 4 Brush the pouches with the melted butter. Once preheated, place in the oven and set TIMER to 10 to 15 minutes, and bake until golden brown and crispy.
- 5 Remove from the oven and dust with confectioners' sugar. Serve with vanilla ice cream.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef





Raspberry Almond Squares

8 servings

INGREDIENTS

1 stick unsalted butter, room temperature
 1 box yellow cake mix
 1 large egg, beaten
 2 tablespoons water
 1/2 cup raspberry jam
 1/2 cup sliced almonds, or more if desired

METHOD

- 1 Set the MODE to CONVECTION, the TEMP to 350°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Spray the baking pan that comes with your oven with nonstick spray.
- 3 In the bowl of a food processor or with a mixer combine the butter, cake mix, and egg. Mixture should be crumbly. Remove a half cup at this time and reserve. Add the 2 tablespoons of water. Continue mixing until thoroughly mixed.
- 4 Spread the cake batter over the entire baking sheet.
- 5 Once preheated, place the baking pan in the upper rack and set the TIMER to 12 minutes.
- 6 Remove cake from oven, spread the raspberry jam over the entire cake. Top with reserved crumbles and sliced almonds.
- 7 Set the TIMER to 10 minutes and bake.
- 8 Remove from oven and let cool. Cut into squares.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Dessert Pizza

Makes one 8" - 10" pizza

INGREDIENTS

1/4 pizza dough recipe (See recipe, p. 33)
 2 teaspoons butter, soft
 1/4 teaspoon cinnamon
 1 tablespoon sugar
 1/2 cup cream cheese, softened
 1/3 cup strawberry jam or other flavor
 1 banana, sliced
 1 cup sliced strawberries
 1 cup blueberries
 powdered sugar for dusting

METHOD

- 1 Set the MODE to BAKE/TOAST, the TEMP to 400°F, the TIMER to Stay On and wait for the Ready light to illuminate indicating that your oven is preheated.
- 2 Place the pizza rack in the upper rack of the oven.
- 3 On a lightly floured surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle.
- 4 Spread top of crust with soft butter and sprinkle with cinnamon and sugar. Once preheated, place in the oven and set the TIMER to 12 minutes. Bake until golden brown.
- 5 While crust is baking, stir together cream cheese and jam in a bowl. Spread this mixture over slightly cooled crust, top with fruit and dust with powdered sugar.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef





Recipe Notes



Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

