

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 www.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 BDCOR010 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.



Wolfgang Puck

Professional Series
29L Digital Convection Oven with Rotisserie
Use and Care



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. Do not place anything on top of the oven.
- 3 This appliance is not to be used by 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. Return appliance to the nearest Authorized Service Center for 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 appliance "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. Do not store any item on top of the oven when in operation, or before the oven cools down.
- 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.
- 20 Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.

- 21 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 FOR COMMERCIAL USE

Additional Safety Information

Grounding Instructions

This appliance must be grounded. It is equipped with a 3-wire 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 wire 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-wire 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 back of this unit.

IMPORTANT: This oven is rated 1,700 watts. Be sure this is the only appliance operating on this circuit.

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, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks 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	9
Function: Defrost	10
Function: Keep Warm	11
Function: Bake1	12
Function: Bake2	14
Convection Baking Tips	15
Function: Slow Cook	16
Function: Roast	17
Roasting Chart	18
Function: Broil	19
Broil Chart	20
Function: Rotisserie	21
Rotisserie Chart	22
Care and Cleaning	23
Recipes	24
Limited Warranty	50
Contact Information	back

Know Your Convection Oven

Baking Rack

Drip/Baking Pan

Broil Rack (placed inside Drip/Baking pan)



Crumb Tray



5



Temperature Selector

Timer

Function Selector

Increase Time or Temperature

Decrease Time or Temperature

On/Off

Red Power Indicator Light



Rotisserie Spit With Forks Attached

Rotisserie Removal Tool

6

Using Your Oven



Figure 1 - READY display

Power On

Plug the oven into a properly installed and grounded 120V outlet. See “Additional Safety Information” section of this manual for more information. Once you plug the unit in you will notice the interior light and blue LCD Control Panel will illuminate. Your oven is not preheating or functioning unless the RED indicator light is illuminated. You must set the FUNCTION, TEMP, and optional TIMER to start the cooking process.

Setting the Time

Press the TIME button and you will notice the TIME display on the control panel blinking. Press the + or - button to adjust the TIME up or down. If you do not adjust the TIME within 5 seconds it will stop blinking and you will need to press it again. TIME can only be adjusted when the TIME display is blinking.

You can set the time from 1 minute up to 3 hours. Press the button down once to change in 1-minute increments, or hold it down to change in 10-minute increments. If you wish to keep your oven ON without setting the TIME simply add your food to the oven once the READY indicator displays on the control panel. Manually set a kitchen timer to track the cooking time.

Setting the Temperature

Choose the desired or recommended temperature up to 450°F. Press the TEMP button once and you will notice the temperature display on the control panel blinking. Use the + or - button to increase or decrease the temperature in 5° increments, hold the TEMP button down to change in 25°F increments. Once you have set the TEMP and optional TIMER, press the ON/OFF button to begin the preheating cycle.

Once your oven has completed the preheat cycle you will hear a short beep and see a READY indicator display on the control panel (see Figure 1). If you are using the oven TIMER add your food to the oven and press the TIME button to begin the countdown process. You will notice the colon (:) blinking indicating the TIMER is activated.

NOTE: You cannot change the temperature in the DEFROST, KEEP WARM, SLOW COOK or BROIL modes. You can program the TIMER before the oven is preheated; however you cannot begin the TIMER countdown process until the oven is preheated and the control panel displays READY.

Selecting a Function

Select desired cooking function: DEFROST, KEEP WARM, BAKE1 (Convection Bake), BAKE2 (Standard Bake), SLOW COOK, ROAST, BROIL, or ROTISSERIE.

Parts of Your Oven

Rotisserie Spit with Forks

Used to hold food for rotisserie roasting.

Rotisserie Spit Tool

Used to place or remove the food from the rotisserie motor in the oven.

Red Power Indicator Light

Illuminates when unit is in the preheat or cooking process.

Ready Indicator Light (See figure 1)

Once unit it preheated, the READY display will show in the control panel.

Broil Rack

Place broil rack into Drip/Baking pan and slide into top rack position.

Drip/Baking Pan

Slides into bottom rail when acting as a drip pan, top rail when acting as a broil pan, or middle and upper racks when used as a baking sheet.

Crumb Tray

Slides underneath the bottom heating element to catch crumbs.

Control Panel Lock (see Figure 2)

Can lock every setting on the control panel, including temperature, timer function, and the ON/OFF button. Use this if you want to make sure your settings cannot be adjusted. To activate or de-activate, press the FUNCTION button followed by the ON/OFF button.



Figure 2

Selecting Cooking Containers

- The Drip/Baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc. We recommend using a nonstick spray when using the Drip/Baking pan for baking or broiling.
- Any oven-safe baking pans or casserole dishes are suitable for the convection oven. Your Convection Oven will accommodate a half cookie sheet.
- 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.

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.

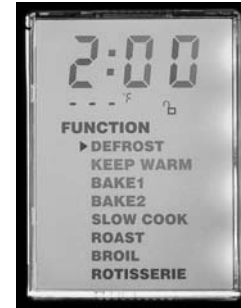
Remove Baking Racks, Drip/Baking Pan, Broiling/Roasting Rack, Rotisserie Spit and Forks and wash them in hot, sudsy water or in the dishwasher. Dry thoroughly before placing in the oven.

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 the Function Control to BAKE2, the Temperature Control to 450°F, and press the ON/OFF button to begin the trial run process. Let oven run for 45 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 1,700 watts and should be the only appliance operating on the circuit.

Function: Defrost



The heating elements do not operate for the DEFROST function. The convection fan circulates air to thaw food in a shorter period of time than conventional methods of defrosting.

Important: Defrosted foods should be cooked as soon as possible after thawing and should never be left at room temperature when completely thawed as harmful bacteria can begin to grow. DO NOT defrost large amounts of food at one time.

- 1 Place the Drip/Baking pan in the bottom rails of the oven.
- 2 Place the oven rack in middle position facing up.
- 3 Place the food to be defrosted on the center of the oven rack.
- 4 Set the Function Control to DEFROST.
- 5 Set the Time Control to the shortest amount of time necessary for defrosting.
- 6 Press the ON/OFF button to begin the DEFROST function. Check when the timer shuts off and the bell rings. Add more time if necessary.

Function: Keep Warm



In the KEEP WARM setting, the temperature stays fixed at 150°F and the convection fan circulates the air throughout the oven to ensure even heat distribution. The temperature cannot be adjusted while in the KEEP WARM mode.

Function: Bake1 (with Convection)



In BAKE1 mode, both the top and bottom heating elements operate at full power. The heating elements will cycle on and off to maintain the selected temperature. The convection fan will also operate during the BAKE1 mode.

During convection baking, a fan circulates hot air around the food making baked goods rise quickly and evenly. 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. Always use the Baking Rack facing up, see Figure 3. The Drip/Baking 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/Baking 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 middle or upper racks, and the temperature must be increased by 50° F. If you need to accommodate a larger cut of meat or poultry using the Drip/Baking pan, place the pan on top of the bottom rails, not in them.

1 Place the oven rack or baking pan in the desired rack position, facing up.



Figure 3

- 2** Set the Function Control to BAKE1.
- 3** Set the Temperature Control to the recommended temperature.
- 4** Set the Time Control to the shortest baking time in the recipe.
- 5** Press the ON/OFF button to begin the preheating process.
- 6** Once preheated and the READY Indicator is displayed on the control panel, add your food to the oven and press the TIME button to start the countdown timer (if used).

Function: Bake1 (with Convection)

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°F	Muffins:	350° - 375°F
Cheesecake:	275°F	Pies:	350°F
Quick Bread:	375°F	Cookies:	350°F

Function: Bake2

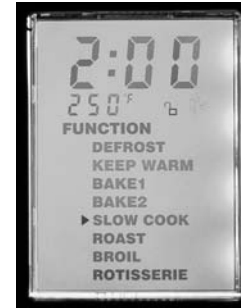


In BAKE2 mode, both the top and bottom heating elements operate at full power. The heating elements will cycle on and off to maintain the selected temperature. In this mode, the convection fan does not operate. This is a standard bake function and is best used for baking delicate soufflés, crème brûlée, flan, cheesecake or any similar custard/egg and cream-based desserts.

Convection Baking Tips

- 1 Your Wolfgang Puck Bistro Convection Oven can bake up to 25% percent faster than standard ovens using radiant heat. The fan on the side of the oven circulates the heated air and removes colder air from around your food, allowing the heat to penetrate faster.
- 2 Expect food to be done in less time (as much as 25% less) than it would be in a conventional oven. Recipes that cook for hours, such as large roasts and poultry, will give you a greater time savings than baking cakes or cookies which only take up to 12 - 20 minutes
- 3 When convection baking, select pans with shallow sides which will allow greater air circulation to reach you food.
- 4 It may be necessary to rotate your food halfway through the cooking cycle for even browning. Almost all convection ovens, including commercial ovens, require turning halfway through the cooking process.
- 5 Your convection oven comes equipped with an interior light and a large glass door for viewing the cooking process of your food. Do not open the door to check on your baked goods as this will let out a significant amount of heat and create longer baking times. The only time the door should be opened is if you need to rotate your baked goods halfway through the cooking process. When cooking a roast or large poultry we suggest using an oven safe thermostat that you can keep in the meat to monitor the temperature while the food is cooking. (Do not use a thermometer when using the rotisserie to avoid damage to the interior of the oven, or the rotisserie motor)
- 6 Follow the temperature guidelines in this manual. Using higher than suggested temperatures will not cook your food any faster, instead it will dry out the food.
- 7 For better results you should always bake food that has been thoroughly thawed. The only exception to this is rule is when baking packaged frozen dinners and or pizzas. Follow the manufacturers instructions for required time. If the manufacturer does not recommend using convection bake, simply switch your function selector to BAKE2.
- 8 Always distribute the food evenly around the inside of the oven. Give equal space around the pans as well as above and below.
- 9 Do not use aluminum foil or parchment paper to cover your food in the Convection Bake mode. The foil will defeat the purpose of circulating the air in the oven. In addition, the foil could become loose and potentially get caught in the fan causing damage to the oven.

Function: Slow Cook



During SLOW COOK function, 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 mode.

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°F for 4 to 12 hours. This function will only allow you to set the temperature between 150°F to 250°F.

- 1 Place the baking rack in the lowest rack position facing upward.
- 2 Set the Function Control to SLOW COOK.
- 3 Set the Temperature Control to 250°F.
- 4 Since the TIMER can only be set to a maximum of three hours, you will need to manually track your time in the SLOW COOK mode, as most recipes call for slow cooking from 4 to 12 hours.
- 5 Press the ON/OFF button to begin the preheating process.
- 6 Once preheated and the READY indicator is displayed, add your food to the oven and use a separate kitchen timer to track the cooking time. Place the covered casserole with food to be slow cooked on the center of the baking rack.

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.

Function: Roast



The top and bottom heating elements cycle on and off to maintain the selected temperature. The convection fan will operate during the ROAST mode.

- 1 Place the Drip/Baking pan on top of the bottom racks in the oven. Do not insert in the oven rails itself.
- 2 Set the Function Control to ROAST.
- 3 Preheat the oven to 375° F. (325°F when not using the Drip/Baking pan.)
- 4 Set the Time Control to the shortest time. If more than 3 hours, use a separate kitchen timer.
- 5 Press the ON/OFF button to begin the preheating process.
- 6 Once preheated and the READY Indicator is displayed on the control panel, add your food to the oven and press the TIME button to start the countdown timer (if used). Place the meat fat side up in the Drip/Baking pan (unless otherwise directed).

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°F.

Roasting Chart

Food Type	Weight (lbs)	Time / Lb	Desired Doneness
Beef			
Sirloin Tip/Top Round	3 - 8	20 - 22min 23 - 24 min 25 - 27 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Eye Round	3 - 6	18 - 20min 21 - 23 min 24 - 26 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Standing Rib	3 - 6	20 - 22min 23 - 24 min 25 - 27 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Pork			
Loin (bone in)	3 - 6	25 min	170
Loin (boneless)	3 - 8	15 min	170
Fresh Ham	4 - 8	25 min	170
Smoked Ham			
Fully cooked/w bone			
Half	6 - 8	15 min	140
Whole	12 - 16	15 - 17 min	140
Lamb			
Leg	6 - 8	20 - 23 min 25 min	Med 170 Well 180
Poultry			
Chicken (unstuffed)	6 - 8	20 min	180
Chicken (stuffed)	6 - 8	20 min	180
Turkey (unstuffed)	up to 14 lbs	15 min	180
Turkey (stuffed)	up to 14 lbs	20 min	180

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

Function: Broil



When broiling, the top heating elements cycle on and off to maintain 400°F in the oven. For best results, the oven should be preheated for 10 minutes before adding the food to be broiled. The fan will operate in the BROIL mode.

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

- 1 Remove all accessories from the oven
- 2 Set the Function Control to BROIL.
(Please note: you cannot change temperature in BROIL mode.)
- 3 Set the Time Control according to recipe instructions.
- 4 Press the ON/OFF button to begin the preheating process.
- 5 While the oven is preheating, place the food to be broiled directly on the Drip/Baking pan or you may use a broiling rack and place directly into the Drip/Baking pan, unless otherwise directed.
- 6 Once preheated and the READY Indicator is displayed on the control panel, place the Drip/Baking pan in the upper rack position and press the TIME button to start the countdown timer (if used).

Warning: Do not leave the oven unattended during broiling.

Broil Chart

Food Type	Weight/ Thickness	Desired Doneness	Time
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			
Fillets	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.

Function: Rotisserie



When using ROTISSERIE mode, the top heating elements cycle on and off to maintain 400°F in the oven while the spit continually turns. The convection fan will operate 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 7 pounds. It is not necessary to preheat the oven for rotisserie roasting.

Warning: Never use your Rotisserie without the Drip/Baking pan in the bottom rails of the oven.

- 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 chicken as compact as possible for smooth movement of the rotisserie spit.
- 5 Season or baste as desired.
- 6 Put the pointed end of the Rotisserie Spit in the drive socket on right interior wall of the oven.
- 7 Place the grooved end on the spit support on the left interior wall of the oven.
- 8 Set the Function Control to ROTISSERIE.
- 9 Set the Temperature Control to 400°F.
- 10 Set the Time Control to the shortest time. If more than 3 hours, use a separate kitchen timer.
- 11 When the roast is done, press the ON/OFF button to turn the oven off, you will see "END" displayed on the control panel. Unplug your unit from the wall outlet.
- 12 Remove the Rotisserie Spit from the oven using the Rotisserie Handle included.
- 13 Place the roast on a cutting board or platter and allow to stand for 10 - 15 minutes.
- 14 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°F.

Hint:

For crispier poultry or roasts you can open the door slightly to allow excess steam to escape for the last 30 minutes of cooking.

Food Type	Weight	Time
Chicken	3 - 4 lb.	1 1/2 - 2 hours
	4 - 6 lb.	2 - 2 1/2 hours
Pork Roast	4 - 6 lb.	1 1/2 - 2 hours
Roast Beef	3 - 5 lb.	1 1/2 hours (rare)
		1 3/4 hours (med)
		2 hours (well)
Cornish Hens	2-1.5 lbs. each	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.

Do not exceed 7 pounds on the rotisserie spit to avoid damage to the rotisserie motor.

Care and Cleaning

- 1 Turn the oven 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, sudsy water and dry thoroughly.
- 5 Wash the baking racks, Drip/Baking pan in hot, sudsy 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 The walls on the inside of the oven have a nonstick coating which allows food particles or spatters 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.
- 7 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 8 The Rotisserie Spit and Forks (without screws attached) can be placed in the dishwasher or washed in warm soapy water. Handwash the screws in warm soapy water and dry thoroughly.

Replacing the light bulb

The light bulb inside the oven can be replaced if it burns out. New light bulbs may be obtained by calling the toll-free number on the back of this manual or visiting your local hardware store.

To remove the old light bulb, ensure that the oven is off, unplugged and has completely cooled. Remove the lightbulb cover by turning counter clockwise. Turn the bulb counterclockwise to remove. Place the new bulb in the socket and turn the bulb clockwise to tighten. Replace the light bulb cover by turning clockwise. Only hand tighten both bulb and lightbulb cover. Replacement bulbs should be rated 120 volt and not exceed 15 watts.

Recipes

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. Set oven temperature to 400°F and set function to ROTISSERIE. Set timer for 80 minutes.
- 7 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 Preheat oven to 375°F on BAKE1 function.
- 2 Arrange the nuts on the baking tray and toast for 10 minutes, turning occasionally. Cool and chop coarsely. Set aside.
- 3 Sift together the flour and salt. Set aside.
- 4 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.
- 5 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.
- 6 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 and bake 16 minutes or until golden brown. Let the cookies cool slightly on the baking tray, then transfer to a rack to finish cooling.

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

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.
- 3** 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.
- 5** Meanwhile, preheat convection oven on BAKE1 and set temperature to 400°F. 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.
- 6** 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, 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, 2002)

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. Meanwhile, arrange the bread slices on a baking sheet and put them in the convection oven on BAKE1 at 250°F.
- 5 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. Set convection oven to BROIL at 400°F. Place the rack in the center of the oven.
- 6 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, 2002)

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 temperature to 400°F, function to ROTISSERIE, and timer for 40 - 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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. Set temperature to 400°F, function to ROTISSERIE, and Timer to 70 - 80 minutes.
- 6 When timer goes off, test the pork with a thermometer for a reading of 170°F.
- 7 Remove roast from oven with Rotisserie Removal Tool; let rest at least 10 minutes before carving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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)

Pizza with Smoked Salmon and Caviar

One 8-inch pizza

INGREDIENTS

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

METHOD

- 1 Place a pizza stone on the middle rack of the oven. Set oven on BAKE1 and Temperature to 450°F. Let it preheat.
- 2 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.
- 3 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 stone.
- 4 Bake until the crust is golden brown, 6 - 8 minutes.
- 5 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.
- 6 Arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the raised rim. Sprinkle the chopped chives over the salmon.
- 7 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, 2002)

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. 29)
 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 Place wire rack in convection oven in lowest setting. Set Function to BAKE2 and set Temperature to 350°F.

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. Bake in the convection oven until the peppers are tender, about 1 hour. 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)

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 a pizza stone on the top rack of the oven. Set function to ROAST mode and temperature to 425°F; let it preheat for 15 minutes.
- 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.
- 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.

Pizza Dough (cont.)

- 11 Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 12 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minute. Remember that the oven is very hot and be careful as you move the pizza into and out of the oven.
- 13 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, 2002)

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 6-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 Preheat oven to 350°F on ROAST. Place rack in the center of the oven.
- 2 Cut off the top of garlic head and drizzle with olive oil. Wrap in foil. Place garlic in oven and roast for 35 - 40 minutes.
- 3 Remove garlic from oven when timer goes off and let cool for at least 15 minutes.
- 4 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.
- 5 Rinse roast and pat dry.
- 6 Rub with remaining olive oil, sprinkle roast with salt and pepper.
- 7 Spread the garlic mixture over entire roast.
- 8 I suggest letting 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.
- 9 Insert the rotisserie spit through the center of the roast. Insert the rotisserie forks into roast. Secure by tightening screws.
- 10 Place roast in oven. Put drip tray in oven.
- 11 Set function to ROAST, Temperature to 450°F and Timer for 35 minutes.
- 12 When timer goes off, set function to ROTISSERIE. Set timer for 35 minutes.

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

- 13 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.
- 14 Pour juice from drip pan into sauce pan and add the beef stock. Heat to a simmer.
- 15 Let the roast sit at least 15 minutes before carving. To serve pour hot juice over each serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 Preheat oven to 450°F on Bake2 mode. Prepare pizza dough according to the recipe, page 37. Add the toppings to the pizza in the order they are listed above.

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

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 Roast 7 whole jalapeno peppers by placing in the oven for 15 minutes at 350°F. Then core, seed, and cut into thin slices.
- 2 Set oven to 450°F on ROAST mode, and preheat for 20 minutes. Place rack in top position in oven, put stone in oven for preheating.
- 3 Prepare the pizza dough according to the recipe for Pizza Dough, p. 37. Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 4 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 Sauté the eggplant and artichokes separately, each in 1 tablespoon olive oil. Use more if necessary. Let cool.
- 2 Follow the rest of the directions from the recipe Pizza Dough, p.37. Arrange ingredients on the pizza dough in the order listed above.

NOTES : The vegetables listed are the ones we usually use. You can substitute vegetables of your choice as desired.

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

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, 1986)

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 Preheat oven to 375°F in BAKE1 mode. Place the oven rack in the bottom position.
- 2 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.
- 3 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.
- 4 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.
- 5 Begin by layering half the salami, then half the cheese, half the ham, two of the roasted red peppers, then half the spinach.
- 6 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.
- 7 Repeat the same sequence for layering meat, cheese and vegetables.
- 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 Place in the oven. Set timer for 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

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 Preheat oven to 350°F and set function to BAKE1 mode. Set timer for 30 minutes.
- 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 Bake for 12 minutes.
- 6 Remove from oven, spread the raspberry jam over the entire cake. Top with reserved crumbles and sliced almonds.
- 7 Bake for an additional 10 minutes.
- 8 Remove from oven and let cool. Cut into squares.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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.

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.