

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 BDCOR020 Printed in China REV 2.0

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



Wolfgang Puck

Electronic 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 Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use 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, press the CLEAR button twice to 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 Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- 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 HOUSEHOLD USE ONLY

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 1,500 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, 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
Before Your First Use	5
Selecting Cooking Containers	6
Know Your Convection Oven	7
Using Your Oven	9
Function: Defrost	11
Function: Keep Warm	12
Function: Standard Bake	13
Function: Convection Bake	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
Troubleshooting	25
Recipes	29
Limited Warranty	66
Contact Information	back

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 CONVECTION BAKE, the Temperature Control to 450°F, and press the START 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 1,500 watts and should be the only appliance operating on the circuit.

Selecting Cooking Containers

- The Drip 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 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.

Know Your Convection Oven



Baking Rack



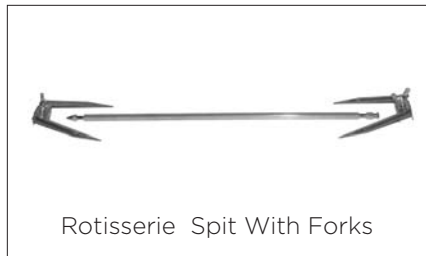
Drip/Baking/Roasting/Broiling Pan



Broil Pan Insert
(To be used with Drip Pan)



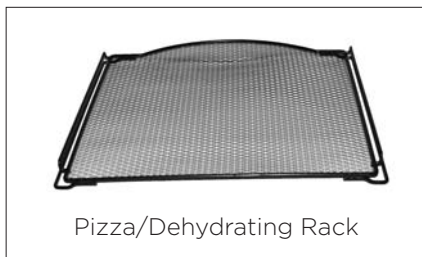
Crumb Tray



Rotisserie Spit With Forks



Rotisserie Removal Tool



Pizza/Dehydrating Rack



- Timer Display
- Temperature Display
- Child Lock On
- Convection Fan On
- Child Lock Off
- Preheat Indicator
- Available Oven Functions

- TEMP
- TEMP/TIMER/FUNCTION Adjustment
- FUNC
- Function Select button
- TIMER
- Timer Select button
- LIGHT
- START
- CLEAR

Using Your Oven

1 Set FUNCTION

- a Press the FUNCTION selector and then press the + or - to scroll through the 8 separate functions of your Oven. You will notice an arrow next to the FUNCTION showing the active function selected.

2 Set TEMP

- a Press the TEMP button to set the temperature. and then scroll through the temperature by pressing the + or - button until the temperature is selected. You cannot set the Temperature for DEFROST and KEEP WARM functions.

3 Set TIMER

- a Press the TIMER button once to set the cooking time. Scroll through the time range by pressing the + or - button until the desired cooking time is selected. Press and hold the TIMER button to scroll through the times at a faster rate. For times longer than 3 hours do not use the TIMER function as the oven will turn off after 3 hours elapse. Use a standard kitchen timer. The following guide shows the increments that the TIMER can be adjusted.

1 - 30 minutes - Timer can be changed in 1 minute increments



30 - 60 minutes - Timer can be changed in 5 minute increments

60 - 180 minutes - Timer can be changed in 10 minute increments

- 4 Once all settings have been made press the START button to begin the preheat process. Your oven will preheat for approximately 10 minutes depending on temperature setting. Once the oven is preheated you will hear 3 short beeps and will see a READY indicator on the control panel. Please note that the following functions do not require a preheat function: ROTISSERIE and DEFROST.
- 5 If you are using the oven timer, once your oven has completed the preheat cycle, press the START button to begin the TIMER. The TIMER will not start until the oven is preheated (except for functions listed under section 4 above.) You can adjust the TIMER or TEMP during the cooking process by selecting either option, followed by the + or - button. When changing these settings during the cooking process you will no longer see the READY indicator displayed as the preheat cycle has already been completed. You cannot adjust the FUNCTION once you have started the cooking process, you must press CLEAR twice to reset the oven.

Using Your Oven

6 CHILD LOCK Feature

- a Your Convection Oven comes with a CHILD LOCK feature that prevents changes to the oven during the cooking cycle. To invoke the CHILD LOCK feature hold down the START and CLEAR button for approximately 3 seconds and you will see a LOCK symbol  on the LCD panel. You will no longer be able to make any changes to the oven until you unlock this feature. To unlock hold the START and CLEAR button for approximately 3 seconds and you will see an unlock symbol  on the control panel. This symbol will disappear after 3 seconds.

7 CLEAR button

Pause Cooking Process

- a Pressing the CLEAR button once will cause the control panel to blink and will pause the cooking cycle. This is useful when taking temperature readings of your food during the cooking process. It will also pause the ROTISSERIE motor from spinning. To start the cooking process from PAUSE mode, press the START button.

Clear All Settings

- a To reset all settings, press the CLEAR button twice and the Indicator will display three zero's (0:00).

8 Baking Racks

- a Always use your baking racks facing up. See Figure 1.



Figure 1

Function: Defrost

TEMPERATURE RANGE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
0°	0°	No	On	Off

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 Pan in the lower rails of the oven.
- 2 Place the oven rack in upper 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 START button to begin the DEFROST function.

Function: Keep Warm

TEMPERATURE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
175°	175°	Yes	On	Off

In the KEEP WARM setting, the temperature stays fixed at 175°F and cannot be adjusted. The convection fan circulates the air throughout the oven to ensure even heat distribution. The temperature display will show"---". The convection fan will not begin to operate until the preheat function has completed and you have pressed the START button.

The convection fan will not begin to operate until the preheat function has completed and you have pressed the START button.

Function: STANDARD BAKE

TEMPERATURE RANGE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
150°	450°	Yes	Off	On

In STANDARD BAKE 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.

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 1. 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, facing up.
- 2 Set the Function Control to STANDARD BAKE.
- 3 Set the TEMP Control to the recommended temperature.
- 4 Set the TIMER Control to the shortest baking time in the recipe.
- 5 Press the START 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 START button to start the countdown timer (if used).

Function: CONVECTION BAKE

TEMPERATURE RANGE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
150°	450°	Yes	On	On

In CONVECTION BAKE 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 operate after the preheat cycle has completed and you have pressed the START button.

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 1. 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, facing up.
- 2 Set the Function Control to CONVECTION BAKE.
- 3 Set the TEMP Control to the recommended temperature.
- 4 Set the TIMER Control to the shortest baking time in the recipe.
- 5 Press the START 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 START button to start the countdown timer (if used).

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 STANDARD BAKE.
- 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

TEMPERATURE °F		PREHEAT	CONVECTION	LCD COOLING
FROM	TO	MODE	FAN	FAN
150°	250°	Yes	Off	Off

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 not 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 TEMP 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 START 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 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

TEMPERATURE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
300°	450°	Yes	Off	On

The top and bottom heating elements cycle on and off to maintain the selected temperature. The convection fan will not operate during the ROAST mode.

- 1 Place the Drip Pan in the lower racks of the oven.
- 2 Set the Function Control to ROAST.
- 3 Preheat the oven to the desired temperature.
- 4 Set the TIMER Control to the shortest time. If more than 3 hours, use a separate kitchen timer.
- 5 Press the START 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 START button to start the countdown timer (if used). Place the meat fat side up in the Drip 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	8 - 12	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

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

Function: Broil

TEMPERATURE °F		PREHEAT MODE	CONVECTION FAN	LCD COOLING FAN
FROM	TO			
350°	450°	Yes	Off	On

When broiling, the top heating elements cycle on and off to maintain 400°F in the oven. The convection fan will not 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.
- 3 Set the TIMER Control according to recipe instructions.
- 4 Press the START button to begin the preheating process.
- 5 While the oven is preheating, place the food to be broiled directly on the Drip Pan or you may use the broiling rack and place directly into the Drip Pan, unless otherwise directed.
- 6 Once preheated and the READY Indicator is displayed on the control panel, place the Drip Pan in the upper rack position and press the START 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,		Medium	21 - 23 min
Top round		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

TEMPERATURE °F		PREHEAT	CONVECTION	LCD COOLING
FROM	TO	MODE	FAN	FAN
350°	400°	No	Off	On

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 not 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 5 pounds. It is not necessary to preheat the oven for rotisserie roasting.

Warning: Never use your Rotisserie without the Drip Pan in the lower 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 TEMP Control to 400°F.
- 10 Set the TIMER Control to the shortest time. If more than 3 hours, use a separate kitchen timer.
- 11 When the roast is done, press the CLEAR button twice to turn the oven off, you will see "0:00" displayed on the control panel. Unplug your oven 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.

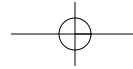
Hint:

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 - 5 lb.	2 - 2 1/2 hours
Pork Roast	4 - 5 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 5 pounds on the rotisserie spit to avoid damage to the rotisserie motor.

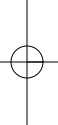
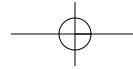


Care and Cleaning

- 1 Ensure that your oven is unplugged from the wall outlet and completely cool prior to cleaning.
- 2 Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a non-abrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
- 3 Clean the glass door with a cloth or sponge dampened with warm, sudsy water and dry thoroughly.
- 4 Wash the baking racks, Drip 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 Pan. Clean stubborn stains with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

Care and Cleaning

- 5 The walls on the inside of the oven have a nonstick coating which allow 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.
- 6 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 7 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.



Troubleshooting

Problem	Possible Cause
I see smoke and detect an odor during my first use of the Oven.	Smoke and odor is expected during the initial use of your Oven as protective coatings used during shipment burn off.
I hear a fan running when I am using a function that is not supposed to use the Convection fan.	The LCD cooling fan is running.
I can't set the temperature in my oven.	You are in DEFROST or KEEP WARM function.
	The CHILD LOCK feature is enabled.
My timer is not counting down.	You have not pressed START once the preheat indicator displays READY.
	The CHILD LOCK feature is enabled.
My oven is not heating.	You have not pressed START after making your selections to FUNCTION, TIMER and TEMP.
The READY indicator does not show on my display.	The oven is not preheated.
	You have not pressed START after making your selections to FUNCTION, TIMER AND TEMP.
	Changes were made to TIMER or TEMP settings after the initial preheat cycle has completed.
	You are in a mode that does not require a preheat cycle - ROTISSERIE and DEFROST

Solution
We recommend a trial run of your oven as outlined in the section BEFORE YOUR FIRST USE of this manual.
Your oven is equipped with two fans, one for convection baking, and one that acts as a cooling fan for the electronic control panel. Similar to a computer cooling fan, the electronic liquid crystal display needs to be cooled during the cooking process. The cooling fan does not circulate air within oven cavity.
Select a FUNCTION other than DEFROST or KEEP WARM.
Disable the CHILD LOCK feature by holding down the START and CLEAR buttons for 3 seconds until you see an UNLOCK indicator on the display.
Once the oven is preheated, you must press START to begin the TIMER. This prevents your TIMER from starting until the proper oven temperature has been reached.
Disable the CHILD LOCK feature by holding down the START and CLEAR buttons for 3 seconds until you see an UNLOCK indicator on the display.
Once your selections are made, you need to press START to begin the preheat cycle.
Wait until the oven has reached the proper operating temperature. Depending on selected temperature, it can take up to 10 minutes for the oven to preheat.
Once your selections are made, you need to press START to begin the preheat cycle.
The READY indicator will no longer display when changes are made after the cooking process has started. This is normal and there is no need to wait for the READY light to display.
These two cooking cycles do not require a preheat cycle. DEFROST mode does not use any heat, and ROTISSERIE mode works by proximity to heating elements, not radiant oven temperature (for more information on ROTISSERIE function see the ROTISSERIE section of the manual.)

Troubleshooting

Problem	Possible Cause
I hear a clicking noise inside the oven during the cooking process.	Thermostat is turning on and off during the cooking process
I still hear a fan after I press the CLEAR button	The LCD cooling fan is running.
I cannot set the TIMER above 3 hours.	The maximum TIMER setting of your oven is 3 hours.
My rotisserie spit is not turning.	You have not selected ROTISSERIE mode.
	Food type is too large for oven and is rubbing against the top or bottom of oven cavity.
	You did not place the skewer forks on the rotisserie spit.
	The screws are missing from the skewer forks, or have become loose.
My food flops over on the spit.	One side of the skewer fork has fallen out of the food.

Solution
The thermostat will cycle on and off during the cooking process to maintain the selected temperature.
The LCD cooling fan will remain on up to one minute after the CLEAR button has been pressed.
For cooking times greater than 3 hours, do not use the oven TIMER. After selecting the FUNCTION and TEMP, press START. The oven will continue to operate and no time will show in the display panel. Your oven will remain on at the selected FUNCTION and TEMP until you press the CLEAR button or unplug the oven.
Ensure that you have selected ROTISSERIE function on your control panel. Press CLEAR twice and reset the correct FUNCTION.
Select a smaller food type, or ensure that your food is properly tied with twine.
The skewer forks must be used for all food types on the rotisserie spit.
Place the screws into the skewer forks and ensure that they are properly tightened.
Tighten the skewer fork screws on the spit and ensure that both ends of the forks have pierced a solid part of the food.

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 FUNCTION control to CONVECTION BAKE, the TEMP to 250°F, the TIMER to 15 minutes, and press the START button to begin the Preheat cycle
- 6 Once preheated, arrange the bread slices on a baking sheet and put them in the convection oven. Press START to begin the Timer
- 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, 2002)

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** Set the FUNCTION control to CONVECTION BAKE, the TEMP to 400°F, the TIMER to 25 minutes, and press the START button to begin the Preheat cycle
- 6** 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.
- 7** Once preheated, Press the START button to start the TIMER 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, 2002)

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 FUNCTION control to ROTISSERIE, the TEMP to 400°F and the TIMER to 80 minutes. Press the START button.
- 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 FUNCTION control to ROTISSERIE, the TEMP to 400°F and the TIMER to 45 minutes. Press the START button.
- 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 FUNCTION control to STANDARD BAKE, the TEMP to 375°F, the TIMER to 50 minutes, and press the START button to begin the Preheat cycle
- 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 the oven is preheated, place in the oven and press START to begin the Timer. Roast for 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 FUNCTION control to ROTISSERIE, the TEMP to 400°F and the TIMER to 80 minutes. Press the START button.
- 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. 39)
 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 FUNCTION control to STANDARD BAKE, the TEMP to 350°F, the TIMER to 8 minutes, and press the START button to begin the Preheat cycle. 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 the oven is preheated place the baking dish in the oven and press START to begin the timer. 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)

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)

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 FUNCTION control to ROAST, the TEMP to 350°F, the TIMER to 40 minutes, and press the START button to begin the Preheat cycle.
- 2 Cut off the top of garlic head and drizzle with olive oil. Wrap in foil.
- 3 Once the oven is preheated, place garlic in oven and press the START button to begin the Timer.
- 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 FUNCTION control to ROAST, the TEMP to 450°F, the TIMER to 35 minutes, and press the START button to begin the Preheat cycle.

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 the oven is preheated place roast in oven and press START to begin the Timer.
- 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. Press the START button to begin the Timer.
- 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. 44)
 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 FUNCTION control to STANDARD BAKE, the TEMP to 500°F, the TIMER to 15 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated, place the pizza on the rack and press START to begin the Timer. Bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Press the CLEAR button once to pause the TIMER. 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 press the START button to start the TIMER 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 FUNCTION control to STANDARD BAKE, the TEMP to 425°F, the TIMER to 12 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated use a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the Pizza Rack and press the START button to begin the Timer.
- 13 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.
- 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, 2002)

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)

Pizza with Smoked Salmon and Caviar

One 8-inch pizza

INGREDIENTS

6 ounces pizza dough (See recipe, p. 45)
 1 tablespoon chile and garlic oil (See recipe, p. 44)
 1/4 cup red onion, thinly sliced
 2 tablespoons dill cream (See recipe, p. 49)
 2 1/2 ounces smoked salmon, thinly sliced
 1 teaspoon fresh chives, chopped
 1 tablespoon sevruga caviar (optional)

METHOD

- 1 Set the FUNCTION control to STANDARD BAKE, the TEMP to 450°F, the TIMER to 8 minutes, and press the START button to begin the Preheat cycle
- 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 the oven is preheated, place the pizza on the rack and press START to begin the Timer. Bake until the crust is golden brown, 6 - 8 minutes.
- 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, 2002)

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. 45)
- 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 FUNCTION control to STANDARD BAKE, the TEMP to 400°F, the TIMER to 18 minutes, and press the START button to begin the Preheat cycle
- 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 the oven is preheated, place the pizza on the rack and press START to begin the Timer. Bake at 400 until the crust is crispy and brown, 12 - 18 minutes.
- 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 FUNCTION control to STANDARD BAKE, the TEMP to 450°F, the TIMER to 35 minutes, and press the START button to begin the Preheat cycle.
- 4 Prepare pizza dough according to the recipe, page 45. Add the toppings to the pizza in the order they are listed above, along with the cooked chicken.
- 5 Once the oven is preheated, place in the oven and press START to begin the Timer. Bake until the pizza is nicely browned, 10 - 12 minutes. 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. 45)
 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 FUNCTION control to STANDARD BAKE, the TEMP to 400°F, the TIMER to 18 minutes, and press the START button to begin the Preheat cycle
- 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 the oven is preheated, place the pizza on the rack and press START to begin the Timer. Bake for 12 - 18 minutes, or 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 FUNCTION control to ROAST, the TEMP to 350°F, the TIMER to 15 minutes, and press the START button to begin the Preheat cycle.
- 2 Once the oven is preheated place the 7 whole jalapeno peppers on the pizza rack and press START to begin the Timer. 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 FUNCTION control to STANDARD BAKE, the TEMP to 450°F, the TIMER to 20 minutes, and press the START button to begin the Preheat cycle.
- 4 Prepare the pizza dough according to the recipe for Pizza Dough, p. 45. Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 5 Once the oven is preheated, place in the oven and press START to begin the Timer. Bake until the pizza is nicely browned, 10 - 12 minutes. 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 FUNCTION control to STANDARD BAKE, the TEMP to 400°F, the TIMER to 18 minutes, and press the START button to begin the Preheat cycle
- 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.45. 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 the oven is preheated, place the pizza on the rack and press START to begin the Timer. Bake until the pizza is nicely browned, 10 - 12 minutes.

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 FUNCTION control to STANDARD BAKE, the TEMP to 375°F, the TIMER to 40 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated, place in the oven and press START to begin the Timer. 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

<p>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</p>	<p>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</p> <p>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</p>
---	---

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 FUNCTION control to CONVECTION BAKE, the TEMP to 350°F, the TIMER to 45 minutes, and press the START button to begin the Preheat cycle.
- 8 Once the oven is preheated, place in the oven and press START to begin the Timer. Bake at 350°F for 45 minutes or 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 FUNCTION control to CONVECTION BAKE
- 2 Set the TEMP to 375°F
- 3 Set the TIMER to 10 minutes
- 4 Press START button to begin the Preheat cycle
- 5 Arrange the nuts on the baking tray and toast for 10 minutes, 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 the oven is preheated, place in the oven and press START to begin the Timer. and bake for 16 minutes or 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 FUNCTION control to CONVECTION BAKE, Set the TEMP to 375°F and set the TIMER to 25 minutes. Press START button to begin the Preheat cycle.
- 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 the oven is preheated, place in the oven and press START to begin the Timer. Bake at 375° for 20 - 25 minutes or 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 FUNCTION control to CONVECTION BAKE, the TEMP to 350°F, the TIMER to 45 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated, place in the oven and press START to begin the Timer. Bake for 45 minutes or 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 FUNCTION control to CONVECTION BAKE, the TEMP to 350°F, the TIMER to 15 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated, place in the oven and press START to begin the Timer. and bake for 10 to 15 minutes, or 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 FUNCTION control to CONVECTION BAKE, the TEMP to 350°F, the TIMER to 22 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated place the baking pan in the upper rack and press START to begin the Timer. After 12 minutes press the CLEAR button once to pause the cooking timer.
- 6 Remove cake from oven, spread the raspberry jam over the entire cake. Top with reserved crumbles and sliced almonds.
- 7 Press START and Bake for the remaining 10 minutes.
- 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. 45)
 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 FUNCTION control to STANDARD BAKE, the TEMP to 400°F, the TIMER to 12 minutes, and press the START button to begin the Preheat cycle.
- 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 the oven is preheated, place in the oven and press START to begin the Timer. Bake at 400 degrees for 10 - 12 minutes or 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

