

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.



Wolfgang Puck

Dual Electronic Convection Oven with Rotisserie
Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model WPDCORP10 Printed in China REV 1.0

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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 ON/OFF button until the display turns off, (do not hold button down) 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 Oversized 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 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 Dual Electronic Convection Oven with Rotisserie.



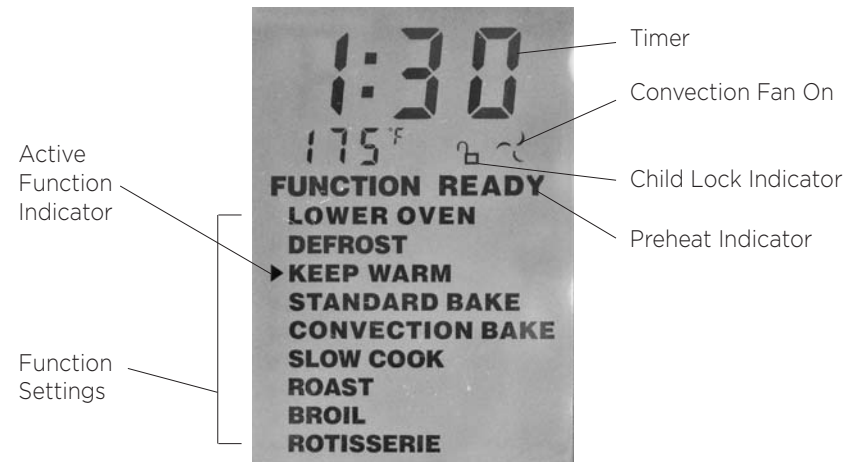
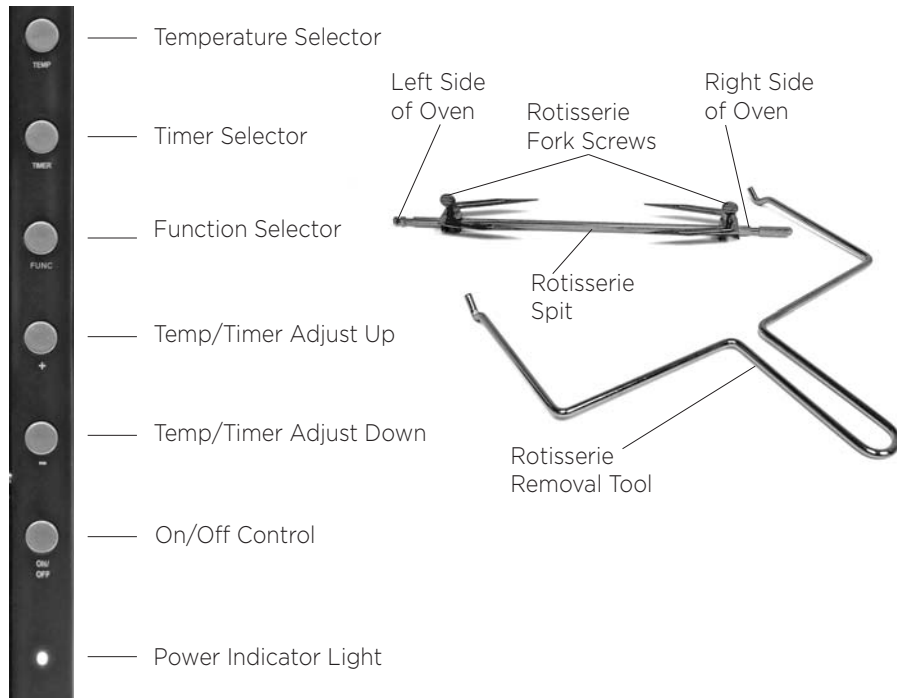
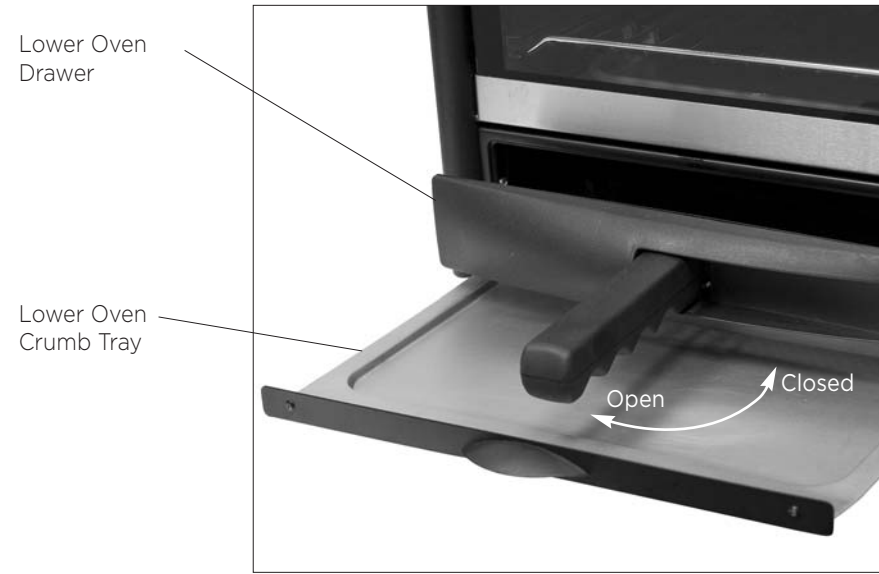
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

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, 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!

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Know Your Dual Convection 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.

Wash the Baking Racks, Drip Pan, Broil 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. The Crumb Trays and Lower Oven Drawer should be washed in hot, sudsy water and dried thoroughly, do not place these items in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.

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.

- 1 Set the FUNC to CONVECTION BAKE, the Temperature Control to 450°F, and the TIMER to 20 minutes.
- 2 Press the ON/OFF button to begin the trial run preheat process. Once the oven is preheated you will hear 3 short beeps and READY will show next to FUNCTION on the display panel. Press the ON/OFF button to start the countdown timer.

When the upper oven preheat cycle has completed, you should also conduct a trial run on the Lower Oven.

- 3 Set the FUNC to LOWER OVEN, the Temperature Control to 400°F, and the TIMER to 20 minutes.
- 4 Press the ON/OFF button to begin the trial run preheat process. Once the LOWER OVEN is preheated you will hear 3 short beeps and READY will show next to FUNCTION on the display panel. Press the ON/OFF button to start the countdown timer.

During the trial run process 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.

Using Your Oven

1 Set FUNC

- a Press the FUNC button to scroll through the 9 separate functions of your oven. You will notice an arrow next to the selected function.

2 Set TEMP

- a Press the TEMP button to set the temperature. Scroll through the temperature by pressing the + or - button until the temperature is selected. Hold the TEMP button in to scroll at a faster rate. 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, once the display shows READY use a standard kitchen timer.

- 4 Once all settings have been made, press the ON/OFF 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 and the display shows READY, press the ON/OFF 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 the ON/OFF button once and END will be displayed on the control panel.

Using Your Oven cont.

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 FUNC and ON/OFF 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 FUNC and ON/OFF button for approximately 3 seconds and you will see an unlock symbol on the control panel.

7 Turning the Oven Off

- a If you are using the oven timer, your oven will turn off after the time has expired. To manually turn the oven off press the ON/OFF button until the display panel shuts off and unplug your oven from the wall outlet.

Function: Lower Oven

TEMPERATURE °F		PREHEAT MODE	CONVECTION FAN
FROM	TO		
150°	400°	Yes	Off

In LOWER OVEN function, only the heating elements in the lower pizza drawer will operate. You cannot use the lower oven and the upper oven at the same time due to wattage constraints. When running the Lower Oven, the temperature in the upper oven will warm to approximately 200°F from the residual heat. This is the perfect temperature to act as a plate warmer, or for keeping food warm.



Figure 1

- 1 Always ensure that the retractable handle is in the open position. See Figure 1.
- 2 Set the FUNCTION to LOWER OVEN.
- 3 Set the TEMP Control to the recommended temperature. (150°F to 400°F)
- 4 Set the TIMER Control to the shortest baking time in the recipe. The maximum allowable time for the lower oven is 30 minutes.
- 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 ON/OFF button to start the countdown timer.

Function: Defrost

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

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 the desired position facing up.
- 3 Place the food to be defrosted on the center of the oven rack.
- 4 Set the FUNCTION 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.

Function: Keep Warm

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

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 convection fan will not begin to operate until the preheat FUNCTION has completed.

- 1 Place the oven rack or baking pan in the desired rack position, facing up.
- 2 Set the FUNCTION Control to KEEP WARM
- 3 Set the TIMER Control to the desired setting
- 4 Press the ON/OFF button to begin the preheating process.
- 5 Once preheated and the READY Indicator is displayed on the control panel, add your food to the oven and press the ON/OFF button to start the countdown timer.

Function: Standard Bake

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

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 2. 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 middle rack (depending on size of food), and the temperature must be increased by 50° F.



Figure 2

- 1 Place the oven rack or baking pan in the desired rack position.
- 2 Set the FUNCTION Control to STANDARD BAKE.
- 3 Set the TEMP Control to the recommended temperature. (If using the black baking pan that comes with your oven adjust the temperature up by 50°F.)
- 4 Set the TIMER 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 ON/OFF button to start the countdown timer.

Function: Convection Bake

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

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 Convection Oven has been designed for easy use. Lowering the baking temperature is not necessary. Follow package or recipe directions 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 2. 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 middle rack position, 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 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 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 ON/OFF button to start the countdown timer (if used).

Convection Baking Tips

- 1 Your Wolfgang Puck 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 (up to 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 your 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 thermometer 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 manufacturer's instructions for required time. If the manufacturer does not recommend using convection bake, simply use the STANDARD BAKE function.
- 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 function. 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
FROM	TO	MODE	FAN
150°	250°	Yes	Off

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 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. Do not press the ON/OFF button after preheat as this will start the countdown timer, forcing the oven to turn off after the displayed time has elapsed.

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
FROM	TO		
300°	450°	Yes	Off

- 1 Place the Drip Pan in the lower racks of the oven.
- 2 Set the FUNCTION to ROAST.
- 3 Set the TEMP Control 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 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 ON/OFF button to start the countdown timer. 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. The temperature for your oven should be set at 375°F.

Function: Broil

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

When broiling, the top heating elements cycle on and off to maintain the selected temperature in the oven. During the preheat function both the top and bottom elements will come on to shorten the preheat time. Once preheated only the top elements will remain on. The convection fan will not operate in the BROIL function.

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 to BROIL.
- 3 Set the TEMP Control to the desired temperature. Most broiling is done at the maximum temperature (450°F).
- 4 Set the TIMER Control according to recipe instructions.
- 5 Press the ON/OFF button to begin the preheating process.
- 6 While the oven is preheating, place the food to be broiled directly on the Drip Pan or you may use the broiling pan and place directly into the Drip Pan, unless otherwise directed.
- 7 Once preheated and the READY Indicator is displayed on the control panel, place the Drip Pan in the upper rack position and press the ON/OFF 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

TEMPERATURE °F		PREHEAT	CONVECTION
FROM	TO	MODE	FAN
150°	400°	No	Off

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 6 pounds. It is not necessary to preheat the oven for rotisserie roasting. If desired, at the end of the cooking process, you can set your oven temperature to 150°F to keep food warm on the spit until you are ready to carve.

Warning: Never use your Rotisserie without the Black 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 is necessary to secure legs and wings to the body with string to make the chicken as compact as possible.
- 5 Season or baste as desired.
- 6 Put the rounded end of the Rotisserie Spit in the drive socket on the 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 to ROTISSERIE. Set the TEMP Control to 400°F.
- 9 Set the TIMER Control to the shortest time. If more than 3 hours, use a separate kitchen timer.

WARNING! Ensure that the food placed on the rotisserie freely spins and does not touch the upper heating elements when turning.

- 10 When the roast is done, press the ON/OFF button until the display turns off (do not hold button down). Unplug your oven from the wall outlet.
- 11 Remove the Rotisserie Spit from the oven using the Rotisserie Removal Tool included with your oven.
- 12 Place the roast on a cutting board or platter and allow to stand for 10 - 15 minutes.
- 13 Using a pot holder, loosen the screws on the Rotisserie Forks and remove the Rotisserie Spit from 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.

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. The temperature for your oven should be set at 400°F.

Do not exceed 6 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, Broil 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. The Crumb Trays and Lower Oven Drawer should be washed in hot, sudsy water and dried thoroughly. Do not place these items in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse 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 by visiting your local hardware store. Do not exceed 15 watts. To remove the old light bulb ensure that the oven is off and has completely cooled. Rotate the glass lens cover counter-clockwise to remove the cover. Turn the bulb counterclockwise to remove. Place the new bulb in the socket and turn the bulb clockwise to tighten. Replace the glass lens cover by turning clockwise, do not over tighten, hand tighten only.

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 ON/OFF button once the preheat indicator displays READY.
	The CHILD LOCK feature is enabled.
My oven is not heating.	You have not pressed ON/OFF 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 ON/OFF 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 FUNC and ON/OFF buttons for 3 seconds until you see an UNLOCK indicator on the display.
Once the oven is preheated, you must press ON/OFF 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 FUNC and ON/OFF buttons for 3 seconds until you see an UNLOCK indicator on the display.
Once your selections are made, you need to press ON/OFF 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 ON/OFF 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 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.
For cooking times greater than 3 hours, do not use the oven TIMER. After selecting the FUNCTION and TEMP, press ON/OFF. Once the oven is preheated and the READY indicator is displayed add your food to the oven. Do not press ON/OFF as this will start the oven's timer, use a separate timer to track the time. At the end of the cooking cycle, press the ON/OFF button until the display turns off and unplug the oven from the wall outlet.
Ensure that you have selected ROTISSERIE function on your control panel.
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 Upper Oven

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 ON/OFF 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 ON/OFF 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)

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 ON/OFF 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 ON/OFF 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

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 ON/OFF 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 ON/OFF 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)

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 ON/OFF 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

Braised Short Ribs

Makes 6 Servings

INGREDIENTS

1 bottle Cabernet Sauvignon	2 stalks celery, peeled, trimmed, and cut into 1-inch lengths
2 tablespoons vegetable oil	1 medium leek, white and light green parts only, coarsely chopped
6 portions beef short ribs, trimmed	6 sprigs Italian parsley
1 teaspoon black peppercorns, crushed	2 sprigs thyme
salt	2 bay leaves
Fine matzoh meal, for dredging	2 tablespoons tomato paste
10 cloves garlic, peeled	2 quarts unsalted beef stock or chicken stock
8 large shallots, peeled, trimmed, rinsed, split, and dried	Freshly ground white pepper
2 medium carrots, peeled, trimmed, and cut into 1-inch lengths	

METHOD

- 1 Pour the wine into a large saucepan set over medium heat. Carefully set wine aflame when it is heated. Let the flames die out, then increase the heat to a boil and let the liquid reduce by half. Remove from the heat.
- 2 Center a rack in the oven and preheat it to 350°F STANDARD BAKE.
- 3 Heat the oil to medium-high heat in a Dutch oven or a casserole large enough to hold the 6 portions of ribs. Season the ribs all over with salt and crushed pepper. Dust the ribs with about 2 tablespoons of matzoh meal. When the oil is hot, slip the ribs into the pot and sear for 4 to 5 minutes on each side, until well browned.
- 4 Transfer the browned ribs to a plate. Remove all but 1 tablespoon of fat from the pot. Lower heat to medium and toss in vegetables and herbs. Sauté the vegetable mixture until lightly browned, 5 to 7 minutes. Stir in the tomato paste and cook for 1 minute to blend.
- 5 Add the reduced wine, browned ribs, and stock. Bring to a boil and cover the pot tightly. Slide it into the oven, and cook until the ribs are tender enough to be easily pierced with a fork, about 2 1/2 hours. Every 30 minutes or so, lift the lid, skim and discard fat that has bubbled to the surface.
- 6 Carefully transfer the meat to a heated serving platter, cover, and keep warm. Boil the pan liquids until thickened and reduced to approximately 1 quart. Season with salt and pepper and pass through a fine-mesh strainer. Discard solids. Pour the sauce over the meat.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Black Pepper Scones

Makes 18 Servings

INGREDIENTS

4 cups all-purpose flour
 1 tablespoon all-purpose flour
 1/2 cup sugar
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 1/2 teaspoon salt
 13 tablespoons (6 1/2 ounces) unsalted butter,
 cut into small pieces and chilled
 1 1/2 tablespoons medium grind black pepper
 2 1/2 teaspoons finely chopped lemon peel
 1 1/2 cups heavy cream plus 2 tablespoons for brushing

METHOD

- 1 In a large bowl, sift together the flour, sugar, baking powder and salt. Using two knives or a pastry blender, cut in the butter until the mixture resembles coarse meal. Gently stir in the pepper and lemon peel. Add 1 1/2 cups cream all at once and mix until the dough just comes together.
- 2 Turn out onto a lightly floured surface and knead the dough. For a flakier consistency, do not knead the dough into a smooth ball. Smooth dough makes the scone more cake-like. Wrap in plastic wrap and refrigerate for at least 30 minutes, up to overnight.
- 3 Cut the dough into three equal pieces. Working with one piece at a time while keeping the other two pieces covered, roll out into a circle, 6 inches in diameter and 1/2 inch thick. Cut the circle into 6 wedges and arrange the wedges on one or two baking trays lined with parchment paper. Repeat with the remaining dough.
- 4 The scones can also be shaped with a 2 1/2 inch cookie cutter if desired. Roll out the dough, cut, and place on a baking tray. Reroll the dough and continue cutting out circles. Proceed as in step 5.
- 5 Preheat the oven to 350°F CONVECTION BAKE. Lightly brush the scones with the remaining 2 tablespoons of cream and bake until golden, about 10 to 12 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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 ON/OFF 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 ON/OFF 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

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. 35)
 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 ON/OFF 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 ON/OFF 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 ON/OFF 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 ON/OFF 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 ON/OFF 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 ON/OFF 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 ON/OFF 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

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 ON/OFF 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 ON/OFF 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)*

Chocolate Bread Pudding

Makes 8 Servings

INGREDIENTS

Custard

6 ounces bittersweet chocolate
1 1/2 ounces unsweetened chocolate
3 whole eggs
3 egg yolks
2 cups half-and-half
1/4 cup sugar

Soaking Liquid

1 1/2 cups half and half
1 cup sugar
2 tablespoons sugar
1/3 cup unsweetened cocoa
8 1/2-inch thick slices brioche or challah

METHOD

- 1 *Prepare the Custard:* In a stainless steel bowl or double boiler placed over simmering water, melt the two chocolates.
- 2 In a large stainless steel bowl, beat the whole eggs and egg yolks together. Gradually whisk in sugar and beat until fluffy.
- 3 In a small saucepan bring the half and half to a rolling boil. Slowly whisk it into the egg mixture. Then, whisk in the melted chocolate. Chill mixture over ice and refrigerate, covered, until needed. (This should be prepared the day before so that the custard will thicken.)
- 4 *Prepare the Bread:* Combine the Soaking Liquid ingredients in a saucepan and heat until the cocoa is completely dissolved. With a 2-inch cookie cutter, cut each slice of bread into two 2-inch circles (making 16 circles). Arrange the circles of bread in 1 or 2 dishes large enough to hold the circles in one layer. Pour the soaking liquid over bread and soak well, turning pieces to allow absorption on both sides.
- 5 Preheat the oven to 350 degrees F CONVECTION BAKE. Butter eight 1-cup molds or custard cups.
- 6 *Prepare the Pudding:* Spoon a layer of custard (about 1/4 cup) into the bottom of each of the 8 cups. Using a slotted spoon remove a circle of bread and set in the custard. Spoon over a second layer of custard, a second circle of bread and top with a final layer of custard. Repeat this procedure, filling the remaining cups with custard and bread, and then arrange the cups in a large baking pan. Fill the pan with boiling water, halfway up the sides of the cups. Bake 30 minutes. Cool and refrigerate until needed.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Baked Apple Pouches

Makes 8 Servings

INGREDIENTS

3 tablespoons unsalted butter
1 pound Granny Smith apples, peeled, cored and sliced thin
1/4 cup sugar
1/4 cup golden raisins
1 lemon, juiced
1/2 teaspoon cinnamon
1 large square egg roll skins
1/4 cup melted butter
Confectioners' sugar
Vanilla ice cream

METHOD

- 1 Preheat the oven to 350 degrees F CONVECTION BAKE.
- 2 Heat a large sauté pan over medium heat. Add butter and melt. Add apples, sugar, raisins, lemon juice, and cinnamon and sauté until the apples are tender, about 8 minutes. Remove from 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 apple 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 melted butter and bake for 10 to 15 minutes, or until golden brown and crispy.
- 5 Remove from the oven and dust with confectioners' sugar.

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 ON/OFF 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 ON/OFF 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 ON/OFF 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

Wolf's Bread Pudding

Makes 8 servings

INGREDIENTS

2 cups whole milk
3 cups heavy cream
8 eggs
1 cup granulated 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

METHOD

- 1 Whisk together all ingredients except the bread and berries.
- 2 Preheat oven to 350°F CONVECTION BAKE.
- 3 Put bread and berries in a large oval or round baking pan that has been generously buttered.
- 4 Pour milk mixture over top.
- 5 Gently press down on bread to help it absorb the milk mixture.
- 6 Bake for 45 minutes or so till mixture is gently set off center.
- 7 Serve with powdered sugar.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Banana Chocolate Chip Soufflés

Makes 6 servings

INGREDIENTS

Banana Base

4 tablespoons unsalted butter
1/3 cup brown sugar
1/4 cup granulated sugar
8 ounces very ripe bananas,
chopped into 1/2 inch pieces
2 tablespoons dark rum
2 tablespoons lemon juice

Soufflé:

2 tablespoons unsalted butter, softened
1/3 cup sugar, for dusting
12 egg whites
1/2 cup granulated sugar
2 ounces bittersweet chocolate,
chopped into 1/4-inch chips,
or 1/3 cup bittersweet chocolate chips

METHOD

- 1** *Banana Base:* In a medium saucepan over high heat, brown the butter. Add the sugars and continue to cook, stirring constantly, until they turn a caramel color, about 5 minutes.
- 2** Add the chopped bananas and stir until well coated. Continue to cook, stirring continuously, for 2 minutes more. Remove the pan from the heat and stir in the rum and lemon juice.
- 3** Pour mixture into a food processor and pulse until smooth.
- 4** Transfer into a bowl and leave the mixture to cool until it reaches room temperature.
- 5** Preheat the oven to 375°F CONVECTION BAKE. Brush the insides of 6 (6-ounce) soufflé ramekins with softened butter and dust them with sugar.
- 6** *Soufflés:* In the bowl of a mixer with the whip attachment, or in a large bowl with a hand-held mixer, beat the egg whites at medium speed until they are firm enough to form soft peaks when the whip or beaters are lifted out.
- 7** Still beating at medium speed, add the sugar in a slow but steady stream. Continue to beat until the whites form moderately stiff peaks.
- 8** With a large rubber spatula, fold half of the meringue into the Banana Base. Add the finely chopped chocolate and fold in the remaining meringue. Divide the soufflé mixture among the prepared ramekins, mounding it higher than their tops. Bake the soufflés until well risen and golden, 12 minutes. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pumpkin Quick Bread

Makes 1 loaf

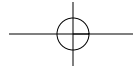
INGREDIENTS

1 tablespoon whole milk
1 can (15 ounce size) pumpkin
1/2 cup vegetable oil
1 1/2 cups light brown sugar, packed
2 large eggs
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
1 2/3 cup unbleached all purpose flour
1 cup pecan pieces, toasted (optional)

METHOD

- 1** Preheat oven to 350°F CONVECTION BAKE.
- 2** Coat a loaf pan with nonstick spray.
- 3** Combine all ingredients in a large mixing bowl. Use a hand whisk to incorporate all ingredients thoroughly.
- 4** Scrape batter into prepared pan.
- 5** Bake for 1 hour or until a pick inserted off center comes out with just a few moist crumbs clinging to it.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Recipes Lower Pizza Oven

Lower Oven Tips

- 1** If you store your pizza dough in the refrigerator, use a zip-top plastic bag. Place 1 tablespoon of oil in bag before placing dough in bag.
- 2** Always preheat your oven for at least 10 minutes.
- 3** Be sure to stretch your dough on a floured surface (pizza peel, rimless baking tray) for easy transfer onto the pizza baking rack.
- 4** Have all of your toppings/ingredients ready when preparing your pizzas.
- 5** All your pizza toppings should be cold. If you place hot/sautéed toppings on the pizza, it creates moisture and your pizza could stick to the pizza baking screen.
- 6** Always place your toppings on the pizza just before you place the pizza in the oven. Placing toppings on too soon could effect the thickness and the texture of the pizza dough.
- 7** When using the lower oven, always leave the handle out. It may be hot to the touch if folded in.
- 8** If using flour tortillas, make sure to prick the top with a fork several times to prevent tortilla from rising too high.

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 Dough

Makes 4 servings

INGREDIENTS

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

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup of the warm water.
- 2 *Using a Stand Mixer:* Fit with a dough hook and combine flour and salt. Add oil, yeast mixture, and the remaining 3/4 cup of water. 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.
- 3 *Using a Food Processor:* Fit with the steel blade and dissolve the yeast as above. Combine the flour and salt and pulse once or twice. Add remaining ingredients and process until the dough begins to form a ball.
- 4 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 dough with a clean, damp towel and let it rise in a warm spot for 30 minutes. (When ready, the dough will stretch as it is lightly pulled.)

Pizza Dough cont.

- 5 Preheat the lower oven to 400° F.
- 6 Divide dough equally into 4 balls. Pull down the sides and tuck under the bottom of each ball. 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 for 15 - 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- 7 To prepare each pizza, dip each ball into flour, shake off excess and place onto a clean, lightly floured surface. Press down on the center, spreading the dough into an 8-inch circle, with outer border a little thicker than the inner circle. You can also use a small rolling pin. Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 8 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the lower oven pizza rack and bake until the pizza crust 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.

Caution: Oven is very hot. Be careful as you place the pizza into and Remove from the oven.

Recipe courtesy Wolfgang Puck.

Cameron's Four Cheese Pizza

Makes one 10-inch pizza or two 8-inch pizza's

INGREDIENTS

12 ounces (1/2 recipe) Pizza Dough (See recipe, p. 49)
 2 tablespoons prepared Pesto, store-bought
 2 tablespoons Sun-Dried Tomatoes, store-bought, cut into thin slices
 1 cup grated mozzarella cheese
 3/4 cup grated Fontina cheese (3 ounces)
 2 Roma tomatoes, ends trimmed and cut into 12 slices
 2 ounces goat cheese, crumbled
 1 teaspoon chopped fresh oregano leaves
 1 teaspoon chopped fresh thyme leaves
 2 tablespoons freshly grated Parmesan cheese

METHOD

- 1 Preheat the lower pizza oven to 400°F.
- 2 On a lightly floured surface, stretch or roll out the dough into one 10-inch round or two 8-inch rounds. Transfer dough to a wooden pizza paddle or lightly-floured cookie sheet. Brush lightly with Pesto and scatter the Sun-Dried Tomatoes evenly around the inner circle of the pizza.
- 3 Sprinkle with the mozzarella and Fontina cheeses, arrange the slices of the Roma tomatoes, and then sprinkle with the goat cheese, oregano, thyme, and finally the Parmesan cheese. Slide pizza off paddle or cookie sheet onto hot pizza rack. Bake until the pizza crust is nicely browned, 10 to 12 minutes.

ABOUT THIS RECIPE

When my son Cameron was younger, this was the only pizza he would eat. He told me just what he wanted on his pizza, and he's eaten it the same way ever since.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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 Preheat the lower pizza oven to 400°F.
- 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 Pizza Dough recipe, p.49. 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 Bake until the pizza is nicely browned, 10 - 12 minutes.

*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 jalapeño 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 Set the FUNCTION control to ROAST, the TEMP to 350°F, the TIMER to 15 minutes, and press the ON/OFF button to begin the Preheat cycle in the Upper Oven.
- 2 Once the upper oven is preheated, place the 7 whole jalapeño peppers on the pizza rack and press ON/OFF to begin the Timer. When the time is up, remove from oven and core, seed, and cut into thin slices. Turn off upper oven.
- 3 Preheat the lower pizza oven to 400°F.
- 4 Prepare the pizza dough according to the recipe for Pizza Dough, p. 49. Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 5 Once the lower oven is preheated, place pizza in the oven and 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)*

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 the lower pizza oven to 400°F.
- 4 Prepare pizza dough according to the recipe, page 49. 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 pizza in the oven and 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)*

B-L-T Pizza

Makes one 8"- 10" inch pizza

INGREDIENTS

1/4 pizza dough recipe (See recipe, p. 49)
 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 Preheat the lower pizza oven to 400°F.
- 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 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.
- 4 Once the oven is preheated, place the pizza on the rack and bake until the crust is crispy and brown, 12 - 18 minutes.
- 5 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

Cheeseburger Pizza

Makes one 8"-10" inch pizza

INGREDIENTS

1/4 pizza dough recipe (See recipe, p. 49)
 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 Preheat the lower pizza oven to 400°F.
- 2 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.
- 3 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.
- 4 Mix mustard and ketchup together in a small bowl. Spread out onto dough as if it were tomato sauce.
- 5 Top with meat mixture, then with pickle slices and the American cheese slices.
- 6 Once the oven is preheated, place the pizza on the rack and bake for 12 - 18 minutes, or until it reaches desired color.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Calzone with Artichokes

Makes 4 Servings

INGREDIENTS

Pizza dough (See recipe, p. 49)
 2 tablespoons extra-virgin olive oil
 2 large artichoke hearts, very thinly sliced
 1 1/2 cups fresh porcini, sliced if large
 Salt and Freshly ground pepper
 2 tablespoons Chile & Garlic Oil (see recipe p. 63)
 1 cup grated Italian Fontina
 2 cups grated mozzarella
 2 tablespoons chopped garlic, blanched
 3 teaspoons chopped fresh thyme, plus 4 sprigs for garnish
 2 tablespoons unsalted butter, melted
 2 tablespoons freshly grated Parmesan

METHOD

- 1 Divide the pizza dough into 4 equal pieces. Preheat the lower pizza oven to 400°F.
- 2 Place a large sauté pan over high heat. Add olive oil and when it is hot, sauté the artichoke hearts and mushrooms. Season to taste with salt and pepper. Pour off any excess oil and let the vegetables cool.
- 3 Roll or stretch the dough, 1/4 at a time, into 9-inch circles. Place the dough circles, one at a time, on a lightly floured wooden peel. Brush the circles to within 1-inch of the edge with chili oil. For each calzone, put 1/4 of both cheeses on half of the dough, still leaving the 1-inch border. Top with 1/4 of the artichokes and mushrooms, the garlic and the thyme. Assemble the remaining calzones in the same way.
- 4 Moisten the edges of the circles with water. Fold the un-topped half of the dough, trapping as much air inside as possible, over the filling and press the edges together firmly to seal. With the backside of a fork, press the edges of the dough to crimp them.
- 5 Slide the calzones onto the pizza rack and bake about 12 minutes, or until the crust is golden brown. Brush the calzones with melted butter and sprinkle them with Parmesan.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Bruschetta Trio

Makes 7 Servings

INGREDIENTS

21 slices batard or good French bread, sliced 1 inch thick
 1/2 cup olive oil
 3 garlic cloves
 1 cup goat cheese, softened
 1 cup olive tapenade, store-bought
 1 cup roasted peppers, store-bought
 7 white anchovies
 1 cup garlic aioli
 1 tomato, blanched*, seeded and cut into 7 even petals
 7 slices Parmesan cheese
 1/4 cup aged balsamic vinegar

METHOD

- 1 Preheat the lower pizza oven to 400°F.
- 2 Lightly oil all the bread slices on both sides and toast in pizza oven. Rub the bread slices with garlic cloves.
- 3 Spread softened goat cheese on the first 7 pieces of the bread and top with the olive tapenade.
- 4 On the next 7 slices of bread, spread softened goat cheese on and top with roasted peppers and white anchovies.
- 5 On the last 7 slices of bread, spread with the garlic aioli. Place confit tomato* on top and then the Parmesan slices.
- 6 Drizzle olive oil and aged balsamic vinegar on each piece.
- 7 Season each piece with salt and sugar. Bake for 20 minutes.

* To blanch tomatoes, place in boiling salted water for 15 seconds. Remove and place them into ice water. For this recipes, peel and quarter the tomatoes, remove the seeds and place on a sheet pan; cover half way with olive oil.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pizza with Smoked Salmon and Caviar

One 8-inch pizza

INGREDIENTS

6 ounces pizza dough (See recipe, p. 49)
 1 tablespoon Chile & Garlic Oil (See recipe, p. 63)
 1/4 cup red onion, thinly sliced
 2 tablespoons dill cream (See recipe, p. 60)
 2 1/2 ounces smoked salmon, thinly sliced
 1 teaspoon fresh chives, chopped
 1 tablespoon sevruga caviar (optional)

METHOD

- 1 Preheat the lower pizza oven to 400°F.
- 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 rack.
- 4 Once the oven is preheated, place the pizza on the rack and 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)

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)

Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

- 6 ounces Pizza Dough, (See recipe, p. 49)
- Chili and Garlic Oil, (See recipe, p. 63)
- 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 Preheat the lower pizza oven to 400°F.
- 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 bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Remove from the oven and set aside.
- 6 In a medium bowl, whisk together the eggs, milk, salt, and pepper. Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are slightly set, but still fairly undercooked, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.
- 7 Spread the eggs on the pizza dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella cheese and Fontina cheese evenly over the eggs. Return to the oven and bake just until the cheese melts and is bubbly, about 5 minutes.
- 8 Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering completely. Garnish with the chopped chives and salmon eggs.

Chili and Garlic Oil

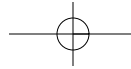
Yields about 2 cups

INGREDIENTS

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

METHOD

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



Dessert Pizza

Makes one 8" - 10" pizza

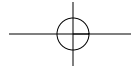
INGREDIENTS

- 1/4 pizza dough recipe (See recipe, p. 49)
- 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 Preheat lower pizza oven to 400°F.
- 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 Spread top of crust with soft butter and sprinkle with cinnamon and sugar. Once the oven is preheated, place in the oven and 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



Recipe Notes

