

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 wppotsandpans.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

Convection Oven and Rotisserie
with Lower Pizza Oven
Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273

Model BTOBR0040 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.
- 4 To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
- 5 Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- 6 The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- 7 Do not use outdoors.
- 8 Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9 Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.
- 10 When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- 11 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 12 To disconnect, turn the Timer control to "Off", then remove the plug. Always hold the plug, never pull the cord.
- 13 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 15 A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. 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 This appliance is off when the Timer and Temperature Controls are in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
- 22 Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- 23 This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
- 24 Do not use appliance for other than intended use.
- 25 Caution: Please take care when folding in and out the Pizza Drawer handle as to avoid injury to hands and fingers.

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 bottom of this unit.

IMPORTANT: This oven is rated 1700 watts. Be sure this is the only appliance operating on this circuit.



Wolfgang Puck,

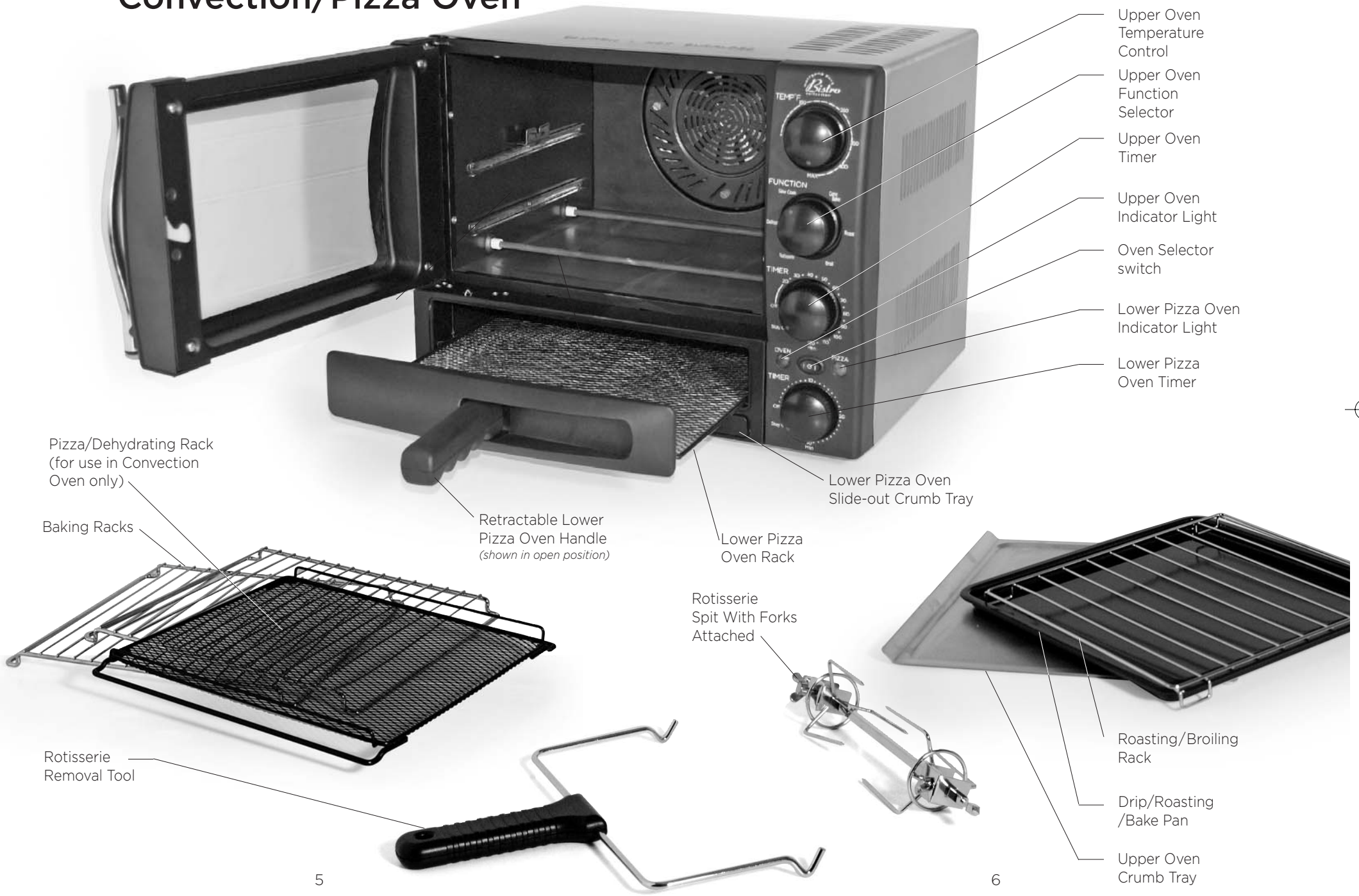
owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Convection/Pizza 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/Pizza Oven to its fullest extent.

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

Remove all Racks, Pans, Rotisserie Spit and Forks. Wash them in hot, sudsy water or in the dishwasher and dry thoroughly before placing in the oven. Do not place the slide-out pizza rack from the lower oven in the dishwasher. Only wash in warm, sudsy water.

When you are ready to use the oven, be sure that the Temperature and Time Controls are in the "Off" position. Plug the cord into a 120-volt AC outlet.

We recommend a "trial run" at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that may have been used for packing and shipping.

Upper Oven

Set the oven selector to "Oven", the Temperature Control to "MAX", the Function Control to "Broil", and the Time Control to "20" minutes. After the first 10 minutes, switch the Function Control to "Conv/Bake" to activate the lower heating elements. A small amount of smoke and odor may be detected. This is normal.

Lower Oven

Switch the oven selector to "Pizza" and the lower oven Timer to "20" minutes. A small amount of smoke and odor may be detected. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation.

This appliance requires 1,700 watts and should be the only appliance operating on the circuit.

Using Your Upper Oven

Using Your Upper Oven

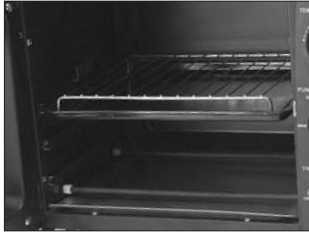


Figure 1

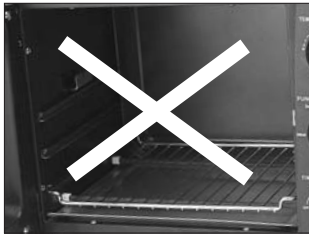


Figure 2

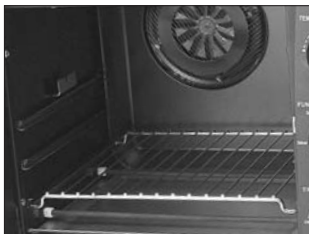


Figure 3

Temperature Control:

Choose the desired or recommended temperature up to 450°.

Time Control:

When you turn the knob to the left (counter-clockwise) to the “Stay On” position, the oven will remain on until it is manually shut off. To activate the Timer, turn the knob to the right (clockwise). The Timer is used for defrosting, slow cooking, baking, roasting, rotisserie roasting and broiling for up to 120 minutes (2 hours) or as an independent 120-minute Timer. When the time has elapsed or the knob is manually turned to the “Off” position, a bell will sound and oven will automatically shut off.

Function Control:

Select desired cooking function (Defrost, Slow Cook, Conv/Bake, Roast, Rotisserie, Broil).

Upper Oven Pizza/Dehydrating Racks:

Used in one of two positions for defrosting, slow cooking, baking and proofing.



Note: never use baking rack facing down. (see figures 2 and 3.)

Broil Rack:

Place broil rack into drip/baking pan and slide into top rack position as referenced in figure 1.

Drip/Baking Pan:

Slides into rails below the rack positions in the oven for defrosting, roasting, rotisserie roasting, or baking

Crumb Tray:

Slides underneath the bottom heating element to catch crumbs.

Rotisserie Spit with Forks

Used to hold food for rotisserie roasting.

Using Your Upper Oven cont.



Figure 4

Rotisserie Spit Tool

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

Red Upper Oven Indicator Light

(See figure 4)

Illuminates when pizza oven is in use.

Green Lower Oven Indicator Light

(See figure 4)

Illuminates when convection oven is in use.

Oven Selector Switch (See figure 4)

Switches functionality of oven. Pizza oven and convection oven cannot be used simultaneously. When using the upper oven, always ensure that the switch is moved to the “Oven” position. Your oven will not work if the switch is kept in the middle (neutral) position.

Operation of Upper Oven

Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance.

- When using the upper oven, always ensure that the switch is moved to the "Oven" position. Your oven will not work if the switch is kept in the middle (neutral) position.
- The convection fan is programmed to operate on Bake, Defrost, and Slow Cook.
- Be sure that the Temperature Control is set to "0" and the Time Control is set to "Off" before plugging the cord into the outlet for use and when unplugging the oven after use.
- Set the Temperature Control and the Function Control before setting the Time Control.
- The oven will only operate if the Time Control is turned to a time setting or if it is in the "Stay On" position.
- For even cooking, always place foods in the oven with at least one inch of space on all sides to allow proper air circulation.

Cooking Containers

- The drip/baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc. It may be easier to use a non-stick spray when using the drip/baking pan for baking or broiling. When it is being used as the baking pan, the pan should be placed in the upper rack, and the temperature must be increased by 50° F.
- Any oven-safe baking pans or casserole dishes are suitable for the convection oven. Your Convection Oven will accommodate a full 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.

Convection Baking

In baking mode the bottom heating elements operate at full power and the top heating elements operate at 50% power. The heating elements will cycle on and off to maintain the selected temperature. The Convection fan will operate during the Conv/Bake cycle.

The fan circulates the 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 rack, facing up. If using the baking rack in the lowest rack position, make sure that it is facing up. See page 8. The drip/roasting/baking pan included with your oven can also be used for baking. It is enamel coated making it easy to clean. When not in use, the drip/roasting/baking pan should always be removed from the oven when baking as it will interfere with the flow of hot air from the bottom elements. **When it is being used as the baking pan, the pan should be placed in the upper rack, and the temperature must be increased by 50° F.** If you need to accommodate a larger cut of meat or poultry on the drip pan, place the pan on top of the bottom rails, not in them.

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

A Note on Baking Times:

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

Recommended Baking Temperatures

Cakes:	325° - 350°	Muffins:	350° - 375°
Cheesecake:	275°	Pies:	350°
Quick Bread:	375°	Cookies:	350°

Proofing Bread Dough

When making yeast bread, you can proof (raise) the dough in the oven on the Conv/Bake function. Set the Temperature Control to "MAX" and let the oven run for one minute. Turn the oven off, place the dough in the center rack of the oven and allow it to double in size.

Convection Baking Tips

- 1 Your Wolfgang Puck Convection Oven can bake up to 25% percent faster than standard ovens using radiant heat. The fan in the back 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. Don't be concerned if you don't notice this faster baking time in items that do not require a greater cooking time. For instance, 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 baking, select pans with shallow sides which will allow greater air circulation to reach your food.
- 4 Despite much marketing hype regarding even browning in convection ovens 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. The main benefit of convection cooking is faster bake times.
- 5 Your convection oven comes equipped with 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 "Roast".
- 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 Conv/Bake cycle. 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.

Defrosting

The heating elements do not operate for this function. For defrosting, 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 will begin to grow. DO NOT defrost large amounts of food at one time.

- 1 Place the drip/baking pan in the bottom rails of the oven.
- 2 Place the oven rack in middle position facing up.
- 3 Place the food to be defrosted on the center of the oven rack.
- 4 Set the Temperature Control to "0".
- 5 Set the Function Control to "Defrost".
- 6 Set the Time Control to the shortest amount of time necessary for defrosting.
- 7 Check when the Timer shuts off and the bell rings. Add more time if necessary.

Slow Cooking

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

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

- 1 Place the baking rack in the lowest rack position facing upward.
- 2 Place the covered casserole with food to be slow cooked on the center of the baking rack.
- 3 Set the Temperature Control to 250°.
- 4 Set the Function Control to "Slow Cook".
- 5 Set the Time Control to "Stay On" and follow recipe instructions for time.

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

Roasting

The top and bottom heating elements cycle on and off to maintain the selected temperature. The convection fan remains off during the Roast cycle.

- 1 Place the drip/roasting/baking pan in the bottom rails in the oven. Place the broil/roasting rack inside the drip pan.
- 2 Place the meat fat side up on the roasting/broiling rack (unless otherwise directed).
- 3 Preheat the oven to 375° F.
- 4 Set the Function Selector to “Roast”.
- 5 Set the Time Control to the shortest time. If more than 2 hours, set to “Stay On” and check after the shortest time.

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

Food Type	Weight (lbs)	Time per Lb	Thermometer
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
Lamb			
Leg	6 - 8	20 - 23 min 25 min	Med 170 Well 180
Poultry			
Chicken (unstuffed)	6 - 8	20 min	180
Chicken (stuffed)	6 - 8	20 min	180
Turkey (unstuffed)	up to 10 lbs	15 min	180
Turkey (stuffed)	up to 10 lbs	20 min	180

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

Rotisserie Roasting

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

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

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

- 1 Place one rotisserie fork on the end of the rotisserie spit opposite the point with the tines facing the center and tighten the screw slightly.
- 2 Slide the pointed end of the rotisserie spit through the center of the food to be cooked.
- 3 Place the other rotisserie fork on the other end of the rotisserie spit with the tines facing the roast.
- 4 Adjust the roast so that it is centered on the rotisserie spit. Make sure the forks secure the roast on the spit and tighten the screws. When cooking poultry, it may be necessary to secure legs and wings to the body with string to make the roast as compact as possible for smooth movement of the rotisserie spit.
- 5 Season or baste the roast 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 Temperature Control to “MAX”.
- 9 Set the Function Control to “Rotisserie”.
- 10 Set the Time Control to the shortest time. If more than 2 hours, set to “Stay On” and check after the shortest time.
- 11 When the roast is done, turn the Temperature Control to “0” and the Time Control to “Off” and unplug the oven.
- 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 degrees.

Hint:

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

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

Broiling

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

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

- 1 Remove all accessories from the oven
- 2 Set the Temperature Control to "MAX"
- 3 Set the Function Control to "Broil".
- 4 Set the Time Control to "20" and allow the oven to preheat for 15 minutes.
- 5 While the oven is preheating, place the food to be broiled directly on the drip/roasting/baking pan or you may use a broiling rack and place directly into the drip/roasting/baking pan, unless otherwise directed.
- 6 When the oven is preheated place the drip/roasting/baking pan in the upper rack position and close the door.
- 7 Set the Timer for the shortest broiling time recommended.

DO NOT leave the oven unattended during broiling.

Type	Weight/Thickness	Desired Doneness	Cooking 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			
Filletts	1/2 inch	Well Done	10 - 12 min
Steaks	1 inch	Well Done	15 - 20 min

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

Turn foods halfway through cooking time.

Using Your Lower Pizza Oven

Using Your Lower Pizza Oven

The upper three controls are only applicable to the top portion of your oven. The lower pizza oven operates at a fixed temperature and you are only required to set the lower pizza oven Timer in order to power the lower pizza oven. Due to wattage constraints for household use you cannot use both the upper convection oven and lower bottom pizza oven at the same time.

- 1 To use your lower pizza oven, set the oven selector to "Pizza", extend the handle, and preheat for five minutes.
- 2 Your pizza oven will preheat up to 400°. Slide out the removable rack being mindful that the rack is extremely hot. Place your food on the center of the rack and slide the rack into the oven.
- 3 Set the Timer to the minimum time as per your recipe instructions. When the time expires you will hear a signal bell. If you require additional cooking, simply set the Timer as desired.

Lower Pizza Oven Tips

The Lower Pizza Oven can be used for a wide variety of foods, such as pizza's, quesadillas, bruschetta, etc. When using the bottom pizza oven there is no need to set the temperature. Simply set the Timer and the oven will be maintained between 375° - 400° F.

Due to the close proximity of the heating elements to the pizza you will find that your pizza will come out evenly heated and crispy. Most frozen pizzas will cook in 12-13 minutes, or until your desired doneness. There is no need to use a pizza stone, or separate baking rack since the rack built into the door also serves as your baking rack. The grates allow the heat to pass to the bottom of your food providing you with a crispy bottom crust as well.

You can also toast up to 9 slices of standard sliced bread in your pizza oven. Check toast for your desired shade after 5 minutes.

Warning

- Do not attempt to cook meat or poultry in your bottom pizza oven (except as toppings to your pizza or breads) as the drippings will come in contact with the bottom heating elements and could cause excess smoke from the oven.
- Do not attempt to toast rice cakes, fried foods, or non-bread items.
- Close supervision is necessary when used by or near children.

Care and Cleaning

- 1 Turn the Temperature Control to "0" and the Time Control to "Off" and unplug before cleaning.
- 2 Allow oven and accessories to cool completely before cleaning.
- 3 Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a non-abrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
- 4 Clean the glass door with a cloth or sponge dampened with warm, sudsy water and dry thoroughly.
- 5 Wash the Racks, Pans, Rotisserie Spit and Forks in hot, sudsy water or in the dishwasher and dry thoroughly before placing in the oven. Do not place the slide-out pizza rack from the lower oven in the dishwasher. Only wash in warm, sudsy water. Clean stubborn stains with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.
- 6 The walls on the inside of the oven have a nonstick coating which allows food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
- 7 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 8 The Rotisserie spit and forks (without screws attached) can be placed in the dishwasher or washed in warm soapy water. Handwash the screws in warm soapy water and dry thoroughly.

Note: No other service operations required for this appliance. All repairs, if necessary, should be performed by an authorized service representative.

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 the temperature to 250° and set Function Selector to "Conv/Bake". Arrange the bread slices on a baking sheet and put them in the convection oven. When the bread slices are dry and crusty, place 1 slice in each of 6 deep ovenproof soup bowls.
- 6 Set the temperature to "MAX", the Function Selector to "Broil", and the Timer to "Stay On".
- 7 Set the other slices aside and place the bowls on the baking sheet. Turn convection oven to broil. Place the rack in the center of the oven. Turn the temperature to "MAX" and turn the Timer to "Stay On".
- 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.

Barbecue Chicken

4 servings

INGREDIENTS

1 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
 butchers twine

METHOD

- 1 Set oven temperature to "MAX" and set Function Selector to "Rotisserie".
- 2 Wash the chicken well. Pat dry with a paper towel.
- 3 Rub the chicken well with peanut oil, top and bottom.
- 4 Combine all the spices in a small bowl, rub the chicken well with the spices.
- 5 Tuck the tips of the wings under the chicken. 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 till the fork cannot move. Place the spit into convection oven. Set Timer for 80 minutes.
- 7 When the Timer goes off, remove the chicken with the Rotisserie Removal Tool. Place chicken on the platter and let rest for 10 minutes before carving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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
10 ounces frozen pearl onions (package), thawed
3/4 cup frozen petite peas, thawed

Sauce

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

METHOD

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

Chicken Pot Pie (cont.)

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

Recipe courtesy Wolfgang Puck.

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 Set oven temperature to "MAX" and set Function Selector to "Rotisserie".
- 2 Rinse the ribs and pat dry with a paper towel.
- 3 Thread the rotisserie spit through the slab of ribs, inserting about every third rib.
- 4 Place ribs on a platter. Rub well with olive oil.
- 5 Mix the salt, thyme, garlic, & pepper together. Press onto the meat side of the ribs. Rub some on the back side of ribs.
- 6 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.
- 7 Insert rotisserie spit into oven and set the Timer for 40 - 45 minutes.
- 9 When Timer goes off, ribs will be crispy outside, juicy and tender inside.
- 10 Remove from oven, set on platter. Let rest for 10 minutes before cutting them up.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Fennel Garlic Pork Roast

4 servings

INGREDIENTS

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

METHOD

- 1 Set the oven temperature to "MAX" and set Function Selector to "Rotisserie".
- 2 Rinse the roast and pat dry with paper towels.
- 3 Place roast on a platter, rub entire roast with Dijon mustard.
- 4 Combine the remaining ingredients. Press them firmly on entire roast.
- 5 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.
- 6 Insert rotisserie spit in oven. Set the Timer to 70 - 80 minutes.
- 7 When Timer goes off, test the pork with a thermometer for a reading of 170°.
- 8 Remove roast from oven with Rotisserie Removal Tool; let rest at least 10 minutes before carving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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
 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 following recipe)
 6 medium green bell peppers
 fresh parsley (for garnish), minced

METHOD

- 1 Set convection oven to lowest setting, set Function Selector to "Conv/Bake" and set Temperature to 350°.
- 2 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. (See following recipe). Set it aside and keep warm.

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

Recipe courtesy Wolfgang Puck.

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.

Calzone Sandwich Ring

8 servings

INGREDIENTS

2 1 - pound dough (You may use Bridgford Frozen Dough thawed, or make 2 1 - pound dough from scratch), formed into balls.
 One large and 2 small
 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 Set oven temperature to 375° and set Function Selector to "Conv/Bake" mode. Place the oven rack in the bottom position.
- 2 If you are using the frozen bread dough, you can thaw at room temp. for about 2 hours, or place in the refrigerator overnight. If making your own dough, after the dough has had one full rise, form into one large dough ball, and two small.
- 3 On a lightly floured surface, roll out the largest dough ball to at least 13 inches in diameter. Spray a bundt pan or angel food cake pan with nonstick spray, or rub well with olive oil.
- 4 Stretch the large dough over cake pan, tearing a small hole for the smaller opening of the tube pan. Press against side of the pan. Rub the dough with olive oil.
- 5 Begin by layering half the salami, then half the cheese, half the ham, two of the roasted red peppers, then half the spinach.
- 6 Roll out one of the smaller dough balls on the lightly floured surface. to a 10 inch round, place in cake pan over the spinach, touching the sides of the larger dough which goes up to the top edge of cake pan.
- 7 Repeat the same sequence for layering meat, cheese and vegetables.
- 8 Roll out the last dough. Place on top of spinach. Press the seams together of the last dough and the first dough. Brush with good olive oil.
- 9 Place in the oven. Set Timer for 40 minutes. When Timer goes off remove from oven. You should let rest about 10 minutes then invert onto a platter. Serve warm or cold.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Prime Rib with Horseradish Garlic Crust

6 servings

INGREDIENTS

- 1 large head of garlic
- 1/4 cup olive oil
- 1/4 cup prepared white horseradish
- 1 6 pound trimmed boneless beef rib roast tied with butchers twine
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground pepper
- 1 cup beef stock

METHOD

- 1 Set oven temperature to 350° and set Function Selector to "Roast". Place rack in the lower rack position of the oven.
- 2 Cut off the top of garlic head and drizzle with olive oil. Wrap in foil. Place garlic in oven and roast for 35 - 40 minutes.
- 3 Remove garlic from oven when Timer goes off and let cool for at least 15 minutes.
- 4 Place half of the oil in the bowl of a food processor fitted with a metal blade. Squeeze the roasted garlic in the food processor. Add the horseradish, process until almost smooth.
- 5 Rinse roast and pat dry.
- 6 Rub with remaining olive oil, sprinkle roast with salt and pepper.
- 7 Spread the garlic mixture over entire roast.
- 8 I suggest letting the roast sit for at least 30 minutes at room temperature before roasting. The coating can sit on roast for 24 hours in refrigerator. Wrap well with plastic wrap.
- 9 Insert the rotisserie spit through the center of the roast. Insert the rotisserie forks into roast. Secure by tightening screws.
- 10 Put drip tray in oven. Place roast in oven.
- 11 Set temperature to "MAX". Turn Function Selector to "Roast", set Timer for 35 minutes.
- 12 When Timer goes off, turn Function Selector to "Rotisserie". Set Timer for 35 minutes.

Prime Rib with Horseradish Garlic Crust (cont.)

- 13 When Timer goes off check meat for doneness, 125° for rare. Cook to desired doneness. For instance if you desire medium, cook for 10 minutes longer on "Rotisserie". Turn the heat off and let the roast spin on "Rotisserie" for 10 minutes longer without heat, before removing from oven and putting it on a platter.
- 14 Pour juice from drip pan into sauce pan add the beef stock. Heat to a simmer.
- 15 Let the roast sit at least 15 minutes before carving. To serve pour hot juice over each serving.

Calzone With Artichokes

Makes 4 calzones, 12 servings

INGREDIENTS

Pizza dough (See Recipe, p. 41)
 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 oil
 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 Set the oven temperature to "MAX" and set Function Selector to "Roast". Set the Timer for 15 minutes with the Pizza/Dehydrating rack in the upper position.
- 2 Divide the pizza dough into 4 equal pieces.
- 3 Place a large sauté pan over high heat. Add the 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.
- 4 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.
- 5 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.
- 6 Slide the calzones onto the Pizza/Dehydrating 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 Wolfgang Puck.

Triple Chocolate Fudge Brownies

6 servings

INGREDIENTS

2 cups cold milk
 1 3-oz. pkg. instant chocolate pudding (I like to use chocolate fudge)
 1 18.25-oz. box chocolate cake mix (I use various chocolate, chocolate fudge mixes)
 1 12-oz. pkg. chocolate chips (I use various variations, regular, minis, milk chocolate, chocolate and peanut butter, etc.)
 1 1/4 cups coarsely chopped nuts (whatever your preference - walnuts, pecans, macadamia nuts, etc.)

METHOD

- 1 Set the oven temperature to 350° and set Function Selector to "Conv/Bake".
- 2 Butter/grease a 9" x 12" cake pan. In medium-sized bowl, mix the milk and chocolate pudding mix. Add the chocolate cake mix and beat well. Fold in the chocolate chips and nuts. Bake for 40 to 45 minutes.

Tip: They make a wonderful dessert cut into squares, and topped with ice cream and/or whipped cream and chocolate sauce.

Recipe Courtesy of HSN Consumer and loyal Wolfgang Puck customer: D'Ann Matthews.

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

Recipe courtesy Wolfgang Puck.

Raspberry Almond Squares

8 servings

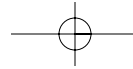
INGREDIENTS

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, (You may add more)

METHOD

- 1 Set the oven temperature to 350° and set Function Selector to "Conv/Bake". Set Timer for 30 minutes.
- 2 Spray the baking pan that comes with your oven with nonstick spray.
- 3 In the bowl of a food processor or with a mixer combine the butter, cake mix, and egg. Mixture should be crumbly. Remove a half cup at this time and reserve. Add the 2 tablespoons of water. Continue mixing until thoroughly mixed.
- 4 Spread the cake batter over the entire baking sheet.
- 5 Bake for 12 minutes.
- 6 Remove from oven, spread the raspberry jam over the entire cake. Top with reserved crumbles, and sliced almonds.
- 7 Bake for an additional 10 minutes.
- 8 Remove from oven and let cool. Cut into squares.

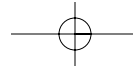
Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Lower Pizza Oven Tips & Recipes

Lower Pizza 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 pizza 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.



Pizza Dough

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 warm water.
- 2 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).
- 3 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).
- 4 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, 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 rest 1 hour. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days

Recipe courtesy Wolfgang Puck.

Whole Wheat Pizza Dough

Try this robust dough in place of my regular pizza dough. The honey brings out a wonderful, rich flavor in the crust.

Makes enough for four 7- to 8 - inch pizzas

INGREDIENTS

1 package yeast
 1/4 cup warm water
 1 tablespoon honey
 3 3/4 cups whole wheat flour
 1 cup cool water
 1 tablespoon olive oil
 Pinch salt

METHOD

- 1 In a small bowl, dissolve the yeast in the warm water. Add the honey and let sit for 5 minutes, until foamy.
- 2 Put the flour in a food processor fitted with the stainless-steel blade. Mix the 1 cup cool water with the olive oil and salt. With the motor running, pour the olive oil mixture and the yeast slowly in through the feed tube. Process until the dough forms a ball that rides around on the blade.
- 3 Transfer the dough to an oiled bowl, cover with plastic wrap, and let rise until double in bulk. 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 before use.
- 4 Roll or stretch each ball of dough into a 7-to-8-inch circle. Place the circles, one at a time, on a wooden peel or on a baking sheet and build the pizza as desired.

Recipe courtesy Wolfgang Puck.

Topping for 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 Set the oven selector to "Upper Oven" and function selector to "Roast", and roast 7 whole jalapeno peppers by placing in the oven for 15 minutes at 350°. Then core, seed, and cut into thin slices.
- 2 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 3 Prepare the pizza dough according to the recipe for Pizza Dough, (See Recipe, p. 41). Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 4 Bake pizza for 10 - 12 minutes until the crust is nicely browned. Remove from the oven and sprinkle with the onion and chopped cilantro.

Recipe courtesy Wolfgang Puck.

Topping for 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 selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 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", (See Recipe, p. 41). Arrange ingredients on the pizza dough in the order listed above.
- 4 Bake pizza for 10 - 12 minutes until the crust is nicely browned.

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

Recipe courtesy Wolfgang Puck.

B-L-T Pizza

8" - 10" Pizza

INGREDIENTS

1/4 pizza dough recipe (See Recipe, p. 41)
4 slices bacon, cooked and crumbled
1 medium tomato, chopped
1 cup romaine lettuce, chopped
1/2 cup mozzarella, shredded
1/4 cup onion, sliced
salt and pepper to taste
1 tablespoon mayonnaise
1 tablespoon heavy cream

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 Scatter cheese and onion over pizza crust. Bake in lower pizza oven for 12 - 18 minutes or until crispy and brown.
- 3 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.

Recipe courtesy Wolfgang Puck.

Cheeseburger Pizza

Makes Four 8 - 10 inch pizzas

INGREDIENTS

1 recipe pizza dough (See Recipe, p. 41)
1 lb. ground beef
1/2 onion, chopped
8 slices American cheese
12 thin lengthwise slices dill pickle
4 Tablespoons ketchup
2 Tablespoons yellow mustard
Kosher salt and pepper to taste

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 Stretch pizza dough into 4 pizzas, place on cornmeal dusted board, peel or rimless cookie sheet.
- 3 Brown ground beef with onion, salt and pepper in a sauté pan till 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 this out onto doughs like you would tomato sauce.
- 5 Sprinkle tops with meat mixture.
- 6 Top with pickle slices and slices of the American cheese.
- 7 Slide one at a time into heated pizza oven and cook for 12 - 18 minutes, or till desired color.

Recipe courtesy Marion Getz

Pizza with Smoked Salmon and Caviar

1 8-inch pizza

INGREDIENTS

6 ounces pizza dough (See Recipe, p. 41)
1 tablespoon chile and garlic oil
1/4 cup red onion, thinly sliced
2 tablespoons dill cream (See following recipe)
2 1/2 ounces smoked salmon, thinly sliced
1 teaspoon fresh chives, chopped
1 tablespoon sevruga caviar (optional)

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 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 the pizza peel under the pizza and then slide the pizza onto the lower pizza oven rack.
- 4 Bake until the crust is golden brown, 6 - 8 minutes.
- 5 With the pizza peel or a large spatula, carefully remove the pizza from the oven and set it on the cutting board. Use a knife, an icing spatula, or the back of a spoon to spread the dill cream over the inner circle.
- 6 Arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the raised rim. Sprinkle the chopped chives over the salmon.
- 7 Using a pizza cutter or a large knife, cut the pizza into 4 or 6 slices (Do not cut pizza on the lower pizza oven rack.) If you like, spoon a little caviar in the center of each slice. Serve immediately.

Recipe courtesy Wolfgang Puck.

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 the ingredients and mix well.
- 2 Cover with plastic wrap and refrigerate until ready to use.

Recipe courtesy Wolfgang Puck.

Pizza with Caramelized Onions and Crispy Bacon

Serves 2 main course or 4 appetizer servings

INGREDIENTS

1 teaspoon olive oil
 3 slices bacon (about 2 ounces), cut into 1/2-inch pieces
 1 small onion, peeled, thinly sliced
 2 tablespoons mascarpone cheese
 1/4 cup farmer's cheese
 Freshly grated nutmeg
 Freshly ground black pepper
 6 ounces Pizza Dough (See Recipe, p. 41)
 1/2 cup grated mozzarella
 2 tablespoons grated Parmesan
 2 tablespoons fresh thyme leaves

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 In a medium size sauté pan, add olive oil and heat over medium heat. When the oil is hot, add the bacon and cook until the bacon is very crispy and all of the fat is rendered. Remove the bacon with a slotted spoon and drain on a paper towel-lined plate. Remove all but 2 tablespoons of the bacon fat from the pan and discard. Place the pan over high heat. Add the onions to the hot bacon fat and cook until the onions are well browned, about 8 to 10 minutes, stirring often. Remove to a paper towel lined plate and reserve.
- 3 In a small bowl, combine the mascarpone and farmer's cheeses. Season with nutmeg and black pepper. Reserve.
- 4 On a lightly floured surface, stretch or roll the dough as thinly as possible into a 14 to 15-inch circle. Evenly spread the mascarpone mixture over the dough. Sprinkle with the mozzarella and Parmesan cheeses, bacon, thyme, and sautéed onion. Bake until the pizza crust is nicely browned, about 8 to 10 minutes.
- 5 Remove pizza from the oven, transfer to a cutting board, cut into slices and serve immediately.

Recipe courtesy Wolfgang Puck.

Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

6 ounces Pizza Dough (See Recipe, p. 41)	1 tablespoon unsalted butter
Chili Garlic Oil (See following recipe)	1/4 cup grated mozzarella cheese
4 large eggs	1/4 cup grated Fontina cheese
1/4 cup milk	2 ounces smoked salmon, sliced very thin
Kosher salt and freshly ground black pepper	Chopped chives, for garnish
1 tablespoon olive oil	2 tablespoons salmon roe, optional

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 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 oil. Place on lower pizza oven 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.
- 3 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.
- 4 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 cook just until the cheese melts and is bubbly, about 5 minutes.
- 5 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.

Recipe courtesy Wolfgang Puck.

Chili Garlic Oil

Yield: about 2 cups

INGREDIENTS

1 whole head garlic (about 2 1/2 ounces, 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.

Recipe courtesy Wolfgang Puck.

Spicy Chicken Pizza

This has always been one of the most popular recipes at my Cafés. It's a wonderful, hearty pizza, spicy and delicious, perfect for dinner for a family.

Makes two 10-inch or four 8-inch pizzas

INGREDIENTS

About 1 1/4 pounds skinned and boned uncooked chicken, cut into small cubes to make 4 cups.

Marinade:

1/2 cup plus 1 tablespoon extra-virgin olive oil
3 1/2 tablespoons fresh lime juice
2 large jalapeño peppers, trimmed and minced
1 garlic clove, peeled and minced
1 tablespoon chopped fresh cilantro leaves
Kosher salt
1 recipe Pizza Dough (See Recipe, p. 41)

Toppings:

2 cups grated mozzarella cheese (8 ounces)
2 cups grated Fontina cheese (8 ounces)
6 Roma tomatoes (about 1 pound), ends trimmed, cut into thin slices
1 cup cubed Asian eggplant, sautéed or grilled
1 recipe Caramelized Onions (See following recipe)
1/2 cup sliced red and yellow bell peppers, sautéed or grilled

Spicy Chicken Pizza cont.

METHOD

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 Marinate the chicken: Arrange the cubed chicken in a shallow medium bowl and toss with the marinade ingredients, using 1/4 cup of olive oil. Season lightly with salt and let marinate for about 1 hour, refrigerated.
- 3 In a skillet or sauté pan large enough to hold the chicken in one layer, heat the remaining 1 tablespoon of oil. Remove the chicken from the marinade with a slotted spoon. Sauté the chicken just to brown on all sides. Do not overcook. Remove from the skillet with a slotted spoon and set aside.
- 4 On a lightly floured surface, stretch or roll out the dough to make two 10-inch rounds, with the outer border a little thicker than the inner circle. Transfer dough to wooden pizza paddles or cookie sheets.
- 5 Layer the pizza: Start with the mozzarella, then the Fontina, tomato, eggplant, caramelized onions, cooked chicken, and peppers. Slide the pizza directly onto the lower pizza oven rack. Bake until the pizza is nicely browned, 10 to 12 minutes.
- 5 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

Caramelized Onions

Sprinkle these onions over pizza, over pasta, even over mashed potatoes. These will add wonderful flavor to a wide variety of dishes.

Makes about 3/4 cup

INGREDIENTS

2 tablespoons extra virgin olive oil
 1 large red, yellow or white onion (3/4 pound) peeled, trimmed, and cut into 3/4 inch dice
 2 tablespoons balsamic vinegar
 Kosher salt and freshly ground black pepper

METHOD

- 1 In a 10-inch skillet, heat the oil. Add the onion and cook over medium heat, stirring frequently, until light browned, about 15 minutes. Add the vinegar and cook 1 minute longer. Season with salt and pepper to taste.
- 2 Cool the onion and transfer to a covered container. Refrigerate and use as needed.

Recipe courtesy Wolfgang Puck

Cheese Quesadillas with Fresh Guacamole

Makes 4 - 8 hors d'oeuvres servings

INGREDIENTS

4 (12 - inch) flour tortillas
1/2 cup grated Cheddar
1/4 cup grated mozzarella
1/2 cup grated queso blanco
Olive oil
Guacamole (See following recipe)

METHOD

Note: If using flour tortillas, make sure to prick the top with a fork several times to prevent tortilla from rising too high.

- 1 Set selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 Lay out 2 of the flour tortillas on a flat surface. Top with the cheeses, spreading evenly over the tortillas. Top with remaining tortillas and press to seal.
- 3 Cook for 8 to 10 minutes or until desired doneness. Let cool for 5 minutes. Slice into 8 or 10 pieces. Serve with the guacamole

Recipe courtesy Wolfgang Puck

California Guacamole

There are as many different guacamole recipes as there are cantinas in Tijuana. Mine is a simple version, subtly flavored with roasted garlic and shallots. I try and keep the processing of the fresh ingredients to a minimum to let the flavors each play their role and always use fully-ripened, pebble-skinned Haas avocados.

Makes about 2 cups, serves 4 to 6

INGREDIENTS

3 medium, fully ripe avocados
1/4 cup freshly squeezed lime juice
1/3 cup freshly chopped cilantro
1 medium shallot, minced
1 tablespoon roasted garlic (See following recipe)
1 small jalapeno, seeded and minced
1 teaspoon salt

METHOD

- 1 Halve one avocado, remove pit and scoop flesh into medium bowl. Repeat with remaining avocados. Pour lime juice over avocado flesh.
- 2 Using a fork or potato masher, mash lightly until mixture is still a little chunky. Stir in cilantro, shallot, roasted garlic, jalapeno and salt.
- 3 Serve with tortilla chips. (Guacamole can be made ahead and covered with plastic wrap and kept refrigerated for up to 8 hours. Return to room temperature before serving.)

Recipe courtesy Wolfgang Puck

Roasted Whole Garlic

Roasting garlic develops a sweeter, more flavorful taste, without the pungency of raw garlic. This is a great ingredient to have on hand, so you may want to make a double or triple batch and keep it in the refrigerator.

Makes about 1/2 cup

INGREDIENTS

4 whole heads of garlic
About 1/3 cup extra virgin olive oil

METHOD

- 1 Preheat the upper oven to 375° F.
- 2 Arrange the garlic heads in a small roasting pan and toss with the olive oil, coating them well.
- 3 Roast garlic until very tender, 50 to 60 minutes. Remove from the oven and cool. When cool, cut the heads in half, crosswise, with a serrated knife and remove the softened garlic pulp. This can be done by squeezing each half or by scooping the garlic out with a tiny teaspoon or small knife.
- 4 Transfer to a container, cover, and refrigerate. Use as needed.

Recipe courtesy Wolfgang Puck

Dessert Pizza

Makes one 8" - 10" pizza

INGREDIENTS

1/4 pizza dough recipe (See Recipe, p. 41)
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 selector switch to "Pizza", and Timer to "10" minutes to preheat the Lower Pizza Oven. Ensure the retractable handle is in the "open" position.
- 2 Spread top of crust with soft butter and sprinkle with cinnamon and sugar. Bake in pizza oven for 10-12 minutes or until golden brown.
- 3 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 Marion Getz

