

KENWOOD

MY PIZZERIA INDOOR PIZZA OVEN

TIPS FOR ACHIEVING PERFECT PIZZA



PRE-HEAT YOUR PIZZA OVEN

Let your My Pizzeria pre-heat for 10 minutes to ensure it reaches 400 degrees. When the light turns off, you're ready to cook

.....



WHEN USING MY PIZZERIA

Never add anything directly to your hot pizza stone, like semolina or oil. Do not add sticky dough to your hot stone, always add semolina or flour onto the peel, add the dough to the peel then place onto the stone.

.....



TOPPINGS

For a crisp base, use 2-3 tablespoons (approx. 45g) of sauce; too much moisture can lead to a soggy base and be harder to see the cooking process.

.....



TIPS FOR BACK-TO-BACK PIZZAS

If you're onto your second or third pizza, the stone stays incredibly hot. To avoid a burnt crust, reduce the recommended cooking times by 1-2 minutes and keep a close eye on your pizza. Don't use your My Pizzeria continuously for longer than 45 minutes.

.....



STONE CARE

Discolouration is normal and expected, stains and dark spots are a sign of a well-used stone and improve the taste, flavour and cooking results over time. Remove cooking residues with a heat-resistant spatula, or gently scrape using the paddles provided.

USING FRESH OR PRE-MADE BASES



1. Overlap pizza peels on your worktop. If using a fresh base, sprinkle a small amount of semolina or flour - approx ½ (half) tsp onto the peels to prevent sticking, then place base onto peels. If using **pre-made bases**, place straight onto the peels (no flour or semolina needed). Assemble your dough, sauce, and toppings directly on pizza peels lightly dusted with semolina or flour.
2. Open the My Pizzeria lid fully. Use the pizza peels to slide the pizza onto the preheated stone.
3. Monitor your pizza's cooking progress by looking through the ClearView window.
4. When it's ready, fully open the lid and use your pizza peels to lift the pizza out.
5. Turn off and unplug your My Pizzeria when finished. Scrape off any excess semolina or flour using a pizza peel.

TIPS FOR PIZZA BASES

USING FROZEN PIZZAS



1. For the best results, thaw frozen pizzas for 15 minutes before cooking to prevent the dough from sticking to the hot stone. Do this whilst the My Pizzeria is heating up.
2. Place your frozen pizza onto your pizza peels, open the My Pizzeria lid fully. Use the pizza peels to slide the pizza onto the preheated stone.
3. Monitor your pizza's cooking progress by looking through the ClearView window.
4. When it's ready, fully open the lid and use your pizza peels to lift the pizza out.
5. Turn off and unplug your My Pizzeria when finished. Scrape off any excess semolina or flour using a pizza peel.

CAUTION: All surfaces are extremely hot during and after use. Always use the handles and pizza peels provided.

PIZZA DOUGH RECIPE | Makes 3 x 28cm pizza bases

Prep Time

15 Mins

Proofing and
Resting Time

75 - 90
Mins

Cook Time
Per Pizza

3 Mins

INGREDIENTS

500g Bread Flour 10g Salt 7g Instant Yeast
30g Olive Oil 340g Water (Lukewarm, around 35°C–38°C)

METHOD

1. **Mix** Add all the ingredients to your bowl.
2. **Knead** Knead the ingredients for 10 minutes until the dough is smooth and elastic.
3. **First Proof** Transfer the dough into a bowl covered with flour or semolina, cover tightly with clingfilm, and let it proof for 1 hour until doubled in size.
4. **Divide & Rest** Divide and roll the dough into three 300g balls on a surface covered with semolina or flour. Cover the balls loosely with clingfilm or a damp towel and let them rest for 15 to 30 minutes (this relaxes the gluten so they won't snap back when you stretch them).
5. **Shape** Gently press the dough out with your fingers, working from the centre towards the edges to create a 28cm base. Avoid using a rolling pin so you don't crush the air bubbles - this ensures a light, airy crust!
6. **Bake** Add the pizza sauce and toppings of your choice, then bake in My Pizzeria for authentic, stonebaked results.



KENWOOD