

NEFF

Z1912X0 Pizza Stone



Sampford | IXL

Features

Glazed clay stone
High, rapid heat transfer from stone to dough
Dough paddle

Benefits

Easy to clean
Ensures crisp crust
Easy removal of baked product

Uses for your Neff Pizza Stone

Pizzas	Scones	Calzone
Pastries	Foccacia	Loaves of bread
Bread rolls	Damper	Soda bread
Quiches	Flans	

Care Instructions

- Before use wipe over with warm, soapy water, using a soft cloth or sponge.
- Clean immediately after use with warm water and mild detergent; air dry.
- Do not place in dishwasher.

Using the Pizza Stone

1. Place wire oven shelf in shelf position 1.
2. Place baking stone on shelf.
3. Preheat oven on bread baking function at 220°C for 20 minutes.
4. Bake dough directly on stone at recommended temperature (180°C - 220°C)

Take advantage of the Neff dough proving function. It ensures dough rises quickly and evenly and won't dry out or form a skin.

NB. Don't place the baking stone on the open oven door. Don't attempt to remove the stone from the oven until cooled.

Did you know?

- 12,000 years ago bread was first made in Turkish mountain villages by cooking dough on sun baked stones.
- The Neff baking stone allows you to replicate the flavour and texture of these early loaves using the modern convenience of a Neff oven.
- Home bread baking is uncomplicated and requires a small amount of effort. The reward is the wonderful aroma and flavour of home baked bread.
- Neff telescopic shelves will assist with the use of the Pizza Stone.

Recipes

Pizza

Preheat pizza stone in preheated oven at 220°C for 15 minutes. Make your pizza base using the following recipe or alternatively use a base purchased from the supermarket. You could also use Turkish or Lebanese bread as a quick base. For pre-purchased bases simply put your desired topping on top of the base then place directly on preheated pizza stone. Place stone on third shelf and cook at 200°C for 20-25 minutes or until cheese (if using) is golden and bubbling.

Home made pizza base

This recipe will make 2 large pizza bases or 3 small ones. Bases can be frozen – bake untopped base for 10 minutes at 200°C or until firm.

Dry Ingredients

4 cups white bread flour
3 teaspoons freeze dried yeast
2 teaspoons bread improver
1 cup grated cheese
2 teaspoons salt

Liquid Ingredients

400-500 mls warm water
2 tablespoons olive oil

Method

1. Mix all dry ingredients together in the bowl.
2. Pour in the oil and approximately half of the water.
3. Add enough water to achieve a moist, sticky dough.
4. Cover with plastic wrap and leave in warm place i.e. Sink filled with warm water for 45 minutes.
5. Once risen, remove plastic wrap and knead until smooth and soft.
6. Divide the dough into two or three balls.

For Thin Crust

1. Roll out dough with rolling pin, slightly larger than the pizza tray.
2. Top with chosen topping and bake immediately in preheated oven for 10 minutes or until firm enough to slide off tray on to pizza stone. Continue baking for 15-20 minutes or until golden on top with a golden brown base.

For Thick Crust

1. Press dough down onto an oven tray and gently stretch out to fit, taking care not to have a very thin centre and thick edges.
2. Top with chosen topping and leave to rise for 10-15 minutes or until puffy.
3. Bake in preheated oven for 10 minutes or until firm enough to slide off tray onto pizza stone.
4. Continue baking for 15-20 minutes or until bubbling and golden on top with a golden brown bottom.

Suggested Pizza Toppings

Spread base with tomato paste and top with:

Traditional

- Onion rings
- Red and/or green capsicum
- Finely diced bacon or shaved ham
- Anchovies
- Kalamata olives
- Mozzarella cheese
- Mushrooms

Kids

- Mozzarella or parmesan cheese
- Finely diced bacon or shaved ham, with pineapple and cheese

Gourmet

- Caramelized onions
- Pesto
- Cream cheese
- Chilli tomato or satay sauce
- Yoghurt and tandoori paste (mixed to a thick consistency)
- Prosciutto ham, sweet potato, sliced ricotta cheese
- Smoked salmon, capers and rocket leaves added to cooked pizza base
- Roasted Italian vegetables e.g. eggplant, artichokes, zucchini
- Finely sliced potato drizzled with olive oil, rosemary and garlic.
- Finely sliced potato, alternated with slices of tomato and basil, topped with slices of bocconcini or mozzarella and drizzled with olive oil and chopped rosemary.
- Grilled chicken breast, roasted capsicum and zucchini
- Ground beef, your choice of herbs and spices, grilled vegetables and topped with sour cream.
- Cooked, shaved zucchini slices topped with mozzarella and scallops.

Sweet Dessert Pizza (Schiacciata)

Dessert pizzas are low in fat compared to pastries laden with butter, sugar and eggs. For alternative toppings use those you would put on fruit flans or tarts.

Dough

Dry Ingredients

2-3 cups white unbleached bread flour mix
2 teaspoons freeze dried yeast
100g finely chopped pecans or walnuts
½ teaspoon salt
2 teaspoons sugar

Liquid Ingredients

100-200mls warm water
2 tablespoons melted butter
½ cup apple juice

Topping

200g soft cream cheese or thick custard
2 thinly sliced apples
2 sliced bananas
½ cup sultanas
½ cup dates
1 teaspoon Dutch cinnamon, mixed with
3 tablespoons Demerara or brown sugar

Method

1. Preheat oven to 180°C.
2. Mix together all dry ingredients.
3. Add liquid ingredients with enough warm water to form a moist, stiff dough.
4. Cover with plastic wrap and leave to rise in a warm place for 45 minutes.
5. Turn out onto a well floured surface and knead until smooth and soft.
6. With a rolling pin roll out dough to fit a pizza tray.
7. Spread base with cream cheese and sprinkles with 1/3 of sugar and cinnamon.
8. Top with slices of apple, then banana and dried fruit.
9. Top with dollops of cream cheese and sprinkle with remaining sugar and cinnamon.
10. Bake in preheated oven for 10 minutes or until firm enough to slide off tray onto pizza stone. Continue baking for 15-20 minutes or until bubbling on top and golden brown on the bottom.

White crusty loaf

Ingredients

Dry Ingredients

4 cups white bread mix
2 tablespoons freeze
dried instant yeast (or 2
sachets)

Liquid Ingredients

400-500ml warm water
1 tablespoon oil

Optional

Sesame or poppy seeds

Method

1. Preheat oven to 200°C.
2. Mix all dry ingredients in a bowl – make a well.
3. Add approximately 300ml water and the oil and mix until you have a moist (but not too sticky) dough. The extra 200ml of water may not be necessary.
4. Cover bowl with plastic and leave to rise in a warm place (a sink filled with hot water is suitable) for approximately 30-40 minutes.
5. Remove dough from bowl to a floured surface and knead until soft and smooth (approximately 30 seconds). *Kneading dough in the bowl will prevent mess.*
6. Divide dough in half, shape into balls and place in a well oiled tin.
7. Spray dough with warm water and sprinkle with seed if you like.
8. Leave in a warm place for approximately 45 minutes or until dough appears double in size.
9. Bake in preheated oven for 30-35 minutes or until loaf is golden and come slightly away from the edge of tin and sounds hollow.

Pita pocket bread

Pita bread lends itself to a variety of settings. It can be used as an alternative to bread for sandwiches or as a casing for hot savoury fillings to be enjoyed in cooler weather. For mini pizzas it provides a substantial base for the simplest or the most extravagant of toppings to be finished off under the griller.

This recipe will yield 8-12 small Pita Pocket Breads.

Any type of bread dough is suitable to be used with this method including multigrain, wholemeal and even rye.

Dry Ingredients

4 cups white
unbleached bread
flour
2 teaspoons deluxe
bread improver
3 teaspoons freeze
dried yeast
2 teaspoons sugar
2 teaspoons salt

Liquid Ingredients

300-400mls warm water
1 tablespoon oil

Method

1. Mix all dry ingredients in a large mixing bowl.
2. Add oil and approximately half the warm water. Add extra water to form a moist, sticky dough.
3. Cover with plastic wrap and leave to rise in warm place 30-45 minutes.
4. Preheat grill to high.
5. Turn dough onto a well floured board and knead until soft and smooth.
6. Divide the dough into four and then into two or three - depending on your size preference.
7. Shape each piece into a ball then with a rolling pin rollout flat, approximately the size of a saucer.
8. Place pita under grill, approximately 10-15cm away from element, allowing room to rise.
9. Grill for 1 minute or until puffy then turn over with egg slide and repeat on other side.
10. Turn over again and cook for a further 1-2 minutes or until golden and brown. Repeat for other side.
11. Remove and cool on rack.