
RICARDO

GAS-POWERED PIZZA OVEN

recipes, tips, maintenance & warranty



Thank you for purchasing the **RICARDO** gas-powered pizza oven. Before using this product, please read the user care and instruction manual carefully.

! WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.

! DANGER

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open door.**
- **If odor continues, keep away from the appliance and immediately call your fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

! DANGER

- **Never operate this appliance unattended.**
- **Never operate this appliance within 10" (3.0 m) of any structure, combustible material or other gas cylinder.**
- **Never operate this appliance within 25" (7.5 m) of any flammable liquid.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

IMPORTANT SAFEGUARDS

- ::: This appliance is not intended for commercial use.
- ::: This appliance is not a toy and should not be used by children. Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- ::: The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ::: **This appliance is intended FOR OUTDOOR USE ONLY. Do not use indoors, in a building, garage or any other enclosed area. Do not obstruct the flow of combustion and ventilation air.**
- ::: Do not use under any apartment or condominium balcony or deck.
- ::: This appliance is not intended to be installed in or on a boat.
- ::: This appliance is not intended to be installed in or on a recreational vehicle.
- ::: Do not use within a tent or under a marquee.
- ::: Do not use the appliance for anything other than its intended use. It should never be used as a heater.
- ::: Always place the oven on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces. Glass and plastic tables are not recommended.
- ::: Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ::: Do not operate the appliance in strong windy conditions. Wind can extinguish flame.
- ::: Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- ::: Do not operate the appliance with a damaged hose, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please contact our customer service at 1-866-226-9222.
- ::: Do not modify the appliance. Parts sealed by the manufacturer, or the company shall not be manipulated.
- ::: Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. A clogged tube can lead to a fire beneath the appliance. **CAUTION: A fire could cause property damage, personal injury or death.** Inspect the pizza oven at least twice a year or immediately if you smell gas while the burner flames appear yellow, if the control knob has melted or if the burner is making popping noises.
- ::: Do not smoke while leak testing. Never leak test with an open flame.
- ::: Ignite the appliance away from trees and any flammable objects.
- ::: While in use, provide adequate space around the appliance for air circulation.
- ::: Do not heat unopened food containers as a build-up of pressure may cause the containers to burst.
- ::: Do not use plastic or glass utensils inside the pizza oven.

- ::: **CAUTION** Burn hazard! The appliance and the pizza stone will be hot during and after use. Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury. Improper handling can cause severe burns.
- ::: Never let clothing or other flammables materials near or touch the hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- ::: Do not wear flammable loose garments or sleeves when using the oven.
- ::: Keep the fuel supply hose away from any heated surface(s).
- ::: Do not move the appliance when in use.
- ::: Once cooled, exercise caution when carrying the appliance. Do not use the oven opening as a handle.
- ::: Product may contain sharp edges. Please use with caution.
- ::: Do not operate the appliance for more than 1 hour continuously. Let appliance cool down before using it again.
- ::: Always turn off the pizza oven and the gas supply after use. Allow to cool down completely before handling and cleaning the appliance.
- ::: Do not store combustible material within 24 inches (60 cm) of the sides, front and back of the oven.
- ::: Do not store this appliance indoors unless the gas cylinder is disconnected.

IMPORTANT SAFEGUARDS FOR THE PIZZA STONE

.....

- ::: Do not use the pizza stone over an open flame.
- ::: Avoid extreme temperature changes to the stone. This is dangerous and can crack the stone.
- ::: Use care when handling the stone. The stone is fragile and can break if bumped or dropped.
- ::: Do not use a damaged stone.
- ::: The pizza stone become very hot during use and stays hot for a long time after use. Allow it to cool down completely before handling or cleaning it.

IMPORTANT SAFEGUARDS FOR THE PROPANE CYLINDER

.....




- ::: Use a 20 lb propane gas (LPG) cylinder with this appliance. The size of a 20 lb propane gas cylinder is 31 cm (12 inches) in diameter and 45.5 cm (18 inches) tall.
- ::: Do not use natural gas as it can damage the oven.
- ::: Always keep the cylinder outside in an upright position.
- ::: Never fill the cylinder beyond 80 percent full.
- ::: Do not connect multiple propane cylinder to the pizza oven.
- ::: Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
- ::: The cylinder supply system must be arranged for vapour withdrawal.
- ::: The propane cylinder used must incorporate a safety collar to protect the valve assembly.
- ::: Do not use a rusty or dented propane cylinder or cylinder with a damaged gas valve.

- ::: The minimum distance between the appliance and the 20 lb propane cylinder is 24 inches (60 cm) apart.
- ::: If the appliance is not in use, the gas must be turned off at the supply cylinder.
- ::: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- ::: Cylinder must be stored outdoors out of the reach of children and shall not be stored in a building, garage or any other enclosed area.
- ::: Do not store a spare propane cylinder under or near the pizza oven.
- ::: If the instructions above are not followed exactly, a fire causing death or serious injury may occur.
- ::: The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2
- ::: The propane cylinder used, must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standards for cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

PRODUCT INFORMATION

RICARDO

ANS Z21.89-2017 CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance

Atlantic Promotions Inc.
770, bd Guimond, Longueuil (Quebec), Canada, J4G 1V6

Item : 063209	
Gas type: Propane	Rate input: 12000 BTU/H
Gas pressure: 11" WC	Orifice size: 1.04mm

This appliance is not intended for commercial use.

The instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

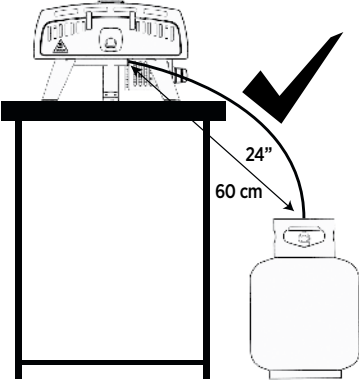
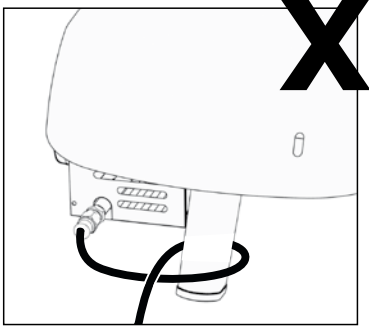
For outdoor use only. If store indoors, detach and leave cylinder outdoors.

Minimum clearance from sides and back of the unit to combustible constructions is 24 inches.

Do not use under overhead combustible surfaces.

Always route the gas hose away from the oven. The hose must not touch the oven body.

WARNING: Hose pipe can be a tripping hazard.

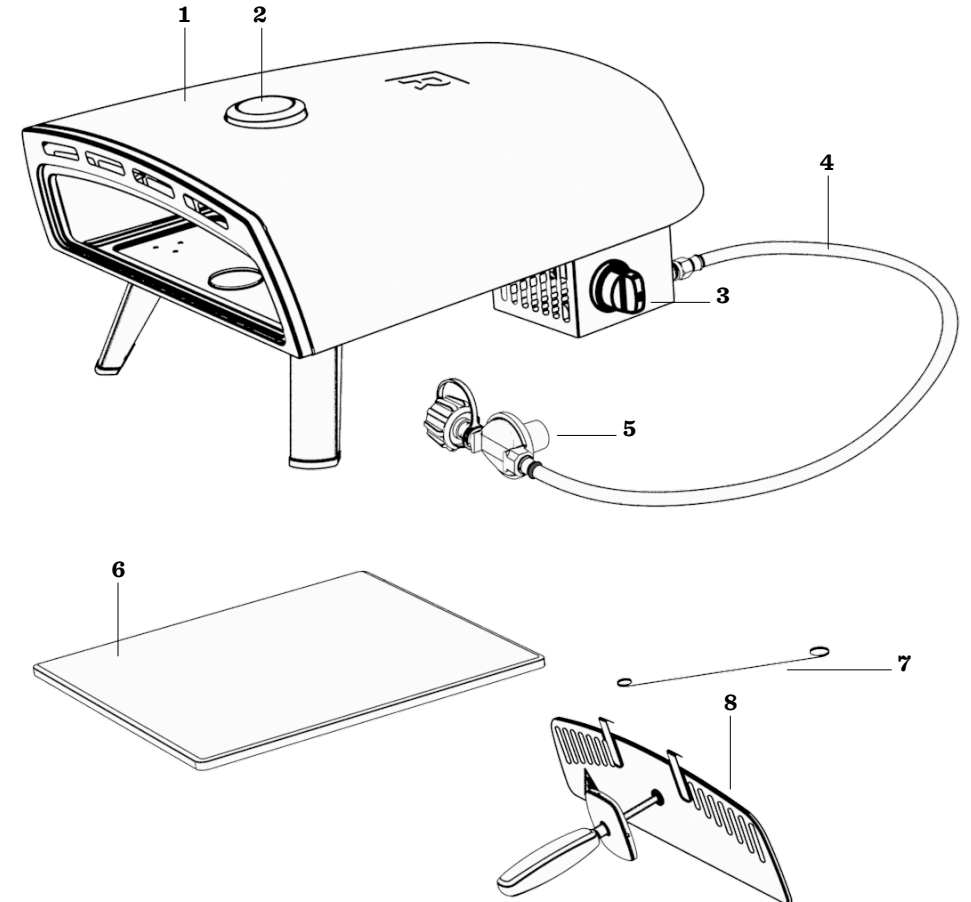
CAUTION: The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. FRO0A or GR-129A-01.

If instructions or parts are missing, contact customer service at 1-866-226-9222.

PARTS IDENTIFICATION

Product may vary slightly from diagram.

1. Body
2. Thermometer
3. Control knob
4. Hose
5. Regulator
6. Pizza stone
7. Matchstick holder
8. Door



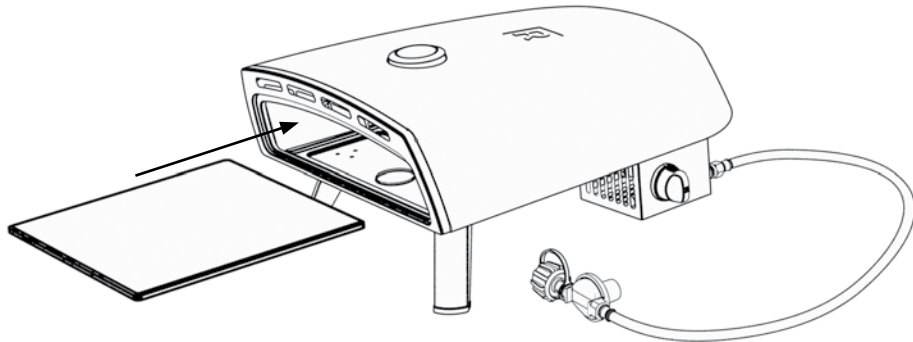
BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Wipe the exterior of the oven with a soft damp cloth. Dry thoroughly. NEVER IMMERSE IN WATER. It will cause serious damage to the product.
- 5- Wipe the pizza stone with a damp cloth. DO NOT soak or immerse stone in water. Allow the stone to dry completely before use.

NOTE: NEVER use metal scouring pads, abrasive cleaners or any other object that could scratch when cleaning.

ASSEMBLY

- 1- Place the appliance on a stable, flat, heat-resistant surface outside.
- 2- Slide the pizza stone into the oven.



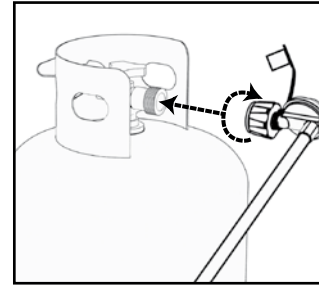
CONNECT TO A PROPANE GAS CYLINDER

CAUTION: This appliance is designed for use with propane gas only.

- 1- Place the propane cylinder in an upright position on a secure, level, and stable surface. The minimum distance for the appliance and the 20 lb gas cylinder is 24 inches (60 cm).
- 2- Make sure the propane cylinder valve and oven control knob are turned off.
- 3- The hose and regulator are already connected to the pizza oven. Remove the cover of the regulator. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced.

NOTE: To replace the hose, turn the coupling nut counterclockwise using a wrench.

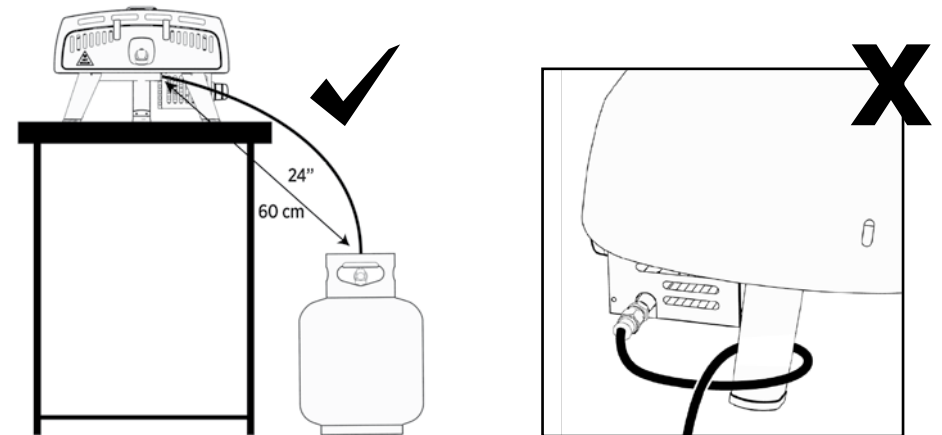
- 4- The gas fitting is clockwise. Screw the regulator on to the propane cylinder valve fitting until tight.



- 5- Always route the gas hose away from the oven. The hose must not touch the oven body.

WARNING: Hose pipe can be a tripping hazard.

NOTE: Only the pressure regulator and gas hose assembly supplied with this appliance should be used. For replacement pressure regulators and hose assemblies, please contact our customer service.



LEAK TESTING

A leak test must be carried out before every use.

CAUTION: If the smell of gas is detected at any time, you should immediately stop and check the entire system for leaks. Do not leak test using open flame.

- 1- Prepare a solution of 50% water and 50% liquid dish detergent.
- 2- Ensure the pizza oven control knob is in the off position. **CAUTION:** Do not ignite the burner while performing the leak check.
- 3- Open the propane cylinder valve by turning it counterclockwise.
- 4- Use a spray bottle or a brush to apply the solution to the connections between the propane cylinder and the pizza oven. Soap bubbles would appear where a leak is present.

- 5- If a leak is found, immediately turn off the propane valve. Tighten any leaking connection and repeat test until no leaks are detected.
- 6- If gas continues to leak from any of the connections, turn off the propane valve. NEVER use the pizza oven if a leak is present. Do not attempt to repair this product yourself, please contact our customer service at 1-866-226-9222.

LIGHTING INSTRUCTIONS

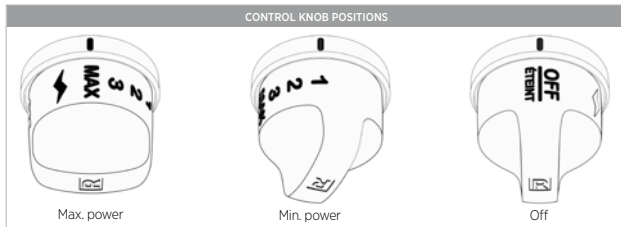
Read all the instructions before lighting the oven. Make sure the oven has been leak tested and properly placed.

- 1- Connect the pizza oven to the propane cylinder. Ensure the oven control knob is in the OFF position.
- 2- Open in propane cylinder valve by turning it counterclockwise.
- 3- Push and slowly turn the oven knob counterclockwise until a click is heard and the burner ignites.



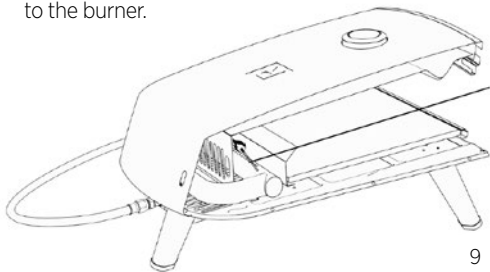
- 4- Continue to push in the oven knob for another 5 seconds after ignition to ensure the oven remains lit.

If the burner does not stay lit after the control knob is released, turn the knob OFF and wait 5 minutes before trying again.



MANUAL LIGHTING INSTRUCTIONS IF IGNITION WITH CONTROL KNOB FAILS

- 1- If after several attempts the burner does not light, the oven can be lit manually.
- 2- If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
- 3- Insert a match into the matchstick holder, ignite the match and insert it through the front of the oven to the burner.



- 4- Push and slowly turn the control knob counterclockwise to MAX. The burner should ignite immediately. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes before trying again.

NOTE:

- ∴ When using it for the first time, run the pizza oven at max temperature for 30 minutes to burn off any oils or coatings that are remnants from the manufacturing process. Do not cook anything during this process. Turn off the oven, let cool and wipe down the inside.
- ∴ To ensure safe operation, the **RICARDO** pizza oven is equipped with a Flame Safety Device (FSD). If the flame is extinguished while the gas supply is on, the FSD will automatically cut off the gas supply to the pizza oven safely. If the flames have gone out, turn off the propane cylinder and the oven control knob. Disconnect the pizza oven from the propane cylinder. Wait 5 minutes before relighting the oven.

USING THE PIZZA OVEN

CAUTION: Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a stable, flat, heat-resistant surface outside.
- 2- Slide the pizza stone into the oven.
- 3- Connect to a propane cylinder and turn on the oven. Refer to the "LIGHTING INSTRUCTIONS" section.
- 4- Place the door on the oven and preheat for 20 minutes. The control knob should be at MAX.

NOTE: Preheating time of oven may vary depending on outdoor temperature.

- 5- Use the thermometer on the oven to monitor the temperature. When the temperature reaches 800 °F (420 °C), remove the door and slide pizza onto the stone using a pizza peel.

NOTE: Do not cook the pizza with the door on.

- 6- Turn the pizza every 20 to 30 seconds for even browning.
- 7- Cooking time depends on the thickness of the dough and the toppings. Monitor the cooking time carefully. The pizza should be ready in less than 3 minutes. Once cooked, remove the pizza from the oven using the pizza peel.

NOTE: Replace the door on the oven to retain heat between cooking pizzas.

DISCONNECT FROM PROPANE GAS CYLINDER

To disconnect the oven from the propane cylinder, follow the instructions below:

- 1- Turn off the oven control knob.
- 2- Close the propane cylinder valve by turning it clockwise until it is tight.
- 3- Detach the regulator from the cylinder valve by turning the coupling nut counterclockwise.
- 4- When not in use, replace the dust cap, provided with the propane cylinder, on the cylinder valve.

USEFUL TIPS FOR THE BEST COOKING EXPERIENCE

- ::: Prepare all toppings before starting to cook pizzas.
- ::: Pizza dough should be at room temperature to stretch with ease, do not overwork the dough.
- ::: Dust flour on hands and work surface while stretching dough.
- ::: Do not stretch dough too thin, as it may tear. Leave at least 1 cm of space on perimeter of dough to form a generous crust.
- ::: Lightly dust pizza peel with semolina flour or cornmeal before laying the stretched dough onto the peel, this will prevent sticking.
- ::: Check dough for holes and shake the peel before adding toppings to ensure the dough can freely move.
- ::: To prevent a soggy pizza, refrain from adding too much sauce or toppings.
- ::: For best cooking results, the center of the pizza stone should be at least 752 °F (400 °C). An infrared thermometer can be used to measure the exact temperature of the pizza stone.
- ::: Once the pizza is placed in the oven, always keep an eye on it. The dough at the back of the oven (closest to the flame) will cook faster, requiring the pizza to be rotated several times for an even bake.
- ::: Use a pizza turning peel to rotate the pizza while cooking. A perforated turning peel is recommended to get rid of any excess flour.
- ::: Use the door to preheat the oven in between cooking pizzas to ensure the stone maintains its temperature.
- ::: If cooking vegetables, meats or fish, never cook directly on the stone. Always use a high heat resistant pan to retain fats and juices, as the stone is porous and will absorb the smell and taste of the liquids.

CLEANING AND MAINTENANCE

- Allow the pizza oven and the stone to cool down completely before handling or attempting to clean. Once cooled, the pizza stone can be removed from the oven to be cleaned. Manipulate with caution. The stone may chip or break if dropped onto hard surfaces.
- ::: Scrape off baked on foods with a scraper or spatula. Burnt on food can be cleaned by flipping the stone where it will clean itself due to the high oven temperatures.
 - ::: Rinse stone with warm water. Do not soak or immerse stone in water. Do not use soap, as the stone is porous and will absorb the smell and taste of the detergent.
 - ::: Allow the stone to dry completely before sliding it back into the oven. To dry it, you can put it in a conventional oven at 140 °F (60 °C) for 2 hours.
 - ::: The pizza stone will darken and discolor with use over time. This is normal and part of the stone's natural seasoning process. It will not affect the stone's performance or the taste of the food.
- Wipe down the interior of the oven with a paper towel between uses to remove any debris. If needed, wipe the exterior surface of the oven with a soft, damp cloth. Dry thoroughly. Never use an abrasive cleaner.

STORAGE

- Do not expose the pizza oven to harsh weather conditions. Use an outdoor cover to protect the oven. Store inside, in a dry place, when not in use for an extended period of time.
- Propane cylinder must be disconnected from the oven for storage. Cylinder must be stored outdoors, out of the reach of children and shall not be stored in a building, garage or any other enclosed area.

3-YEAR LIMITED WARRANTY

This limited warranty is non-transferable and applied only to the original end user purchaser. An original sale receipt from the original retailer is required as proof of purchase to seek warranty service.

This limited warranty covers defects in materials and workmanship or quality when the product is used in a normal domestic setting and in accordance with the use and maintenance instructions found in the manual provided with the product.

3-year limited warranty on cook box (inner stainless steel) or grill body (outer carbon steel shell).

2-year limited warranty on burner, ignition system, gas regulator, hose and all other parts.

Due to product material, ceramic pizza stone is not warranted from cook discoloration, chipping or breaking.

This limited warranty does not cover: normal wear and tear, stains, discoloration, chips, surface rust, heat tarnishing, scratches, minor distortions or warping caused by prolonged exposure to heat (where such warping does not prevent use of the oven), water damage, excessive exposure to salt air conditions, sea spray and humidity, severe weather conditions and natural disasters, use with improper fuel, negligent use, misuse of the product, accident or abuse, use for commercial purposes and disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

For assistance regarding this product or warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light	<ol style="list-style-type: none"> 1- No gas flow. 2- Coupling nut and regulator not fully connected. 3- Lighting instructions were not properly followed. 	<ol style="list-style-type: none"> 1- Check to see if propane cylinder is empty. 2- Turn the coupling nut about one-half to three quarters additional turn until solid stop. 3- To light the oven, push the control knob and slowly turn counterclockwise until a click is heard and the burner ignites. This should take about 5 seconds as you allow gas to flow into the oven. Continue to push in the control knob for another 5 seconds after ignition and then release.
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1- Out of gas. 2- Possible gas leakage. 	<ol style="list-style-type: none"> 1- Check for gas in propane cylinder. 2- Turn off the control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. If no leak is found, turn on propane propane valve, wait 30 seconds and then light oven.
Flames blow out	<ol style="list-style-type: none"> 1- High or gusting winds. 2- Low on propane gas. 3- Thermocouple out of function. 	<ol style="list-style-type: none"> 1- Turn front of oven away from wind. 2- Refill propane cylinder. 3- Turn off the control knob, wait 5 minutes before relighting. Continue to push in the knob for 15 seconds after ignition. If the flames blow out again, contact customer service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Flare-up	<ol style="list-style-type: none"> 1- Grease build up. 2- Excessive cooking temperature. 3- Excess flour on the cooking surface. 4- Pizza stone is dirty. 	<ol style="list-style-type: none"> 1- Clean oven. 2- Adjust (lower) temperature accordingly. 3- Brush remnant flour from cooking surface. 4- Clean or flip stone once cooled down.
Flashback (fire in burner tube, roaring sound from burner)	Pressure drop during ignition.	Turn off the control knob, ensure the cylinder valve is fully open and relight the oven.



pizza dough

PREPARATION 20 minutes

RISING 4 hours

MAKES 4 balls, for 12-inch (30 cm) pizzas

FREEZES WELL

4 ½ cups (675 g) unbleached all-purpose flour
8 tsp sugar
2 tsp instant yeast
2 tsp salt
2 cups (500 ml) warm water

1 In a large bowl, using a wooden spoon, or in a stand mixer fitted with the dough hook, combine the flour, sugar, yeast and salt. Add the water and mix just until the dough starts to form a ball. Knead the dough with your hands for 5 minutes on a lightly floured work surface, or with the dough hook, just until smooth.

2 Form the dough into a ball and place in a clean, lightly oiled bowl, turning to coat with the oil. Cover and let rise in a warm spot for 3 hours or until the dough has doubled in volume, or refrigerate for 24 to 48 hours in an airtight container or in a pot with a lid.

3 On a lightly floured work surface, cut the dough into 4 equal pieces. Shape each piece into a ball and place in a lightly floured large airtight container or baking sheet. Cover with plastic wrap (see note). Let rise for 1 hour or until doubled in volume.

| NOTE | You can refrigerate the balls of dough for up to 48 hours at this point. Let sit out at room temperature for 1 hour before rolling out.

You can also freeze the balls of dough. Once frozen, cover tightly in plastic wrap and store in an airtight container. Before using, let the frozen balls of dough thaw out in the refrigerator. Once thawed, let sit out in a warm, humid spot for 1 hour.

no-cook tomato sauce

PREPARATION 15 minutes

COOKING 10 minutes

MAKES about 1 ½ cups (375 ml)

FREEZES WELL

1 can (28 oz/796 ml) plum tomatoes
2 garlic cloves, chopped (optional)
2 tsp (30 ml) olive oil
1 tsp (15 ml) tomato paste
¼ tsp red pepper flakes

1 Drain the tomatoes and save the juice for another use. Remove the seeds and excess natural juices stored at the centre of each tomato (see note). Compost the seeds.

2 In a bowl, coarsely crush the tomatoes with your hands. Add the remaining ingredients. Season with salt and pepper. Mix well to combine.

| NOTE | By seeding and removing the excess juices from the tomatoes, you will obtain a thicker sauce that will not water down your dough.





margherita pizza

PREPARATION 10 minutes
COOKING 2 to 3 minutes per pizza
MAKES 2 pizzas

- 2** balls pizza dough (recipe p. 15)
- 1 cup** (250 ml) no-cook tomato sauce (recipe p. 16)
- 2** balls (100 g each) buffalo mozzarella, drained and torn into pieces
- Basil leaves, to taste
- Olive oil, for serving

- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.
- 2** On a floured work surface, roll out one ball of pizza dough at a time into a 12-inch (30 cm) circle, keeping a thick border all the way around. Place the dough on a pizza peel lightly dusted with cornmeal. Spread half of the tomato sauce over the dough. Top with half of the cheese (see note).
- 3** Using the pizza peel, slide one pizza at a time onto the hot stone. Bake in the pizza oven for 2 to 3 minutes, rotating the pizza 4 or 5 times during cooking, or until the crust is nicely browned.
- 4** Once out of the oven, garnish each pizza with basil and season with pepper. Drizzle with olive oil. Cut into slices and serve.

| NOTE | If you prefer your cheese less golden, simply add it to the pizza halfway through cooking.

all-dressed pizza

PREPARATION 20 minutes
COOKING 12 minutes
MAKES 2 pizzas

- 1/2 lb** (225 g) white mushrooms, thinly sliced
- 1 tsp** (15 ml) olive oil
- 2** balls pizza dough (recipe p. 15)
- 1 cup** (250 ml) no-cook tomato sauce (recipe p. 16)
- 1 1/2 cups** (150 g) mozzarella cheese, grated
- 1** Italian sausage, casing removed, meat crumbled
- 1** ball (100 g) buffalo mozzarella, drained and torn into pieces

- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.
- 2** In a skillet over medium-high heat, brown the mushrooms in the oil. Season with salt and pepper.
- 3** On a floured work surface, roll out one ball of pizza dough at a time into a 12-inch (30 cm) circle, keeping a thick border all the way around. Place the dough on a pizza peel lightly dusted with cornmeal. Spread half of the tomato sauce over the dough. Top with half of the grated cheese, sausage, mushrooms and torn buffalo mozzarella.
- 4** Using the pizza peel, slide one pizza at a time onto the hot stone. Bake in the pizza oven for 2 to 3 minutes, rotating the pizza 4 or 5 times during cooking, or until the crust is nicely browned and the cheese is melted.
- 5** Cut into slices and serve.





smoked meat pizza

PREPARATION 15 minutes
SOAKING 15 minutes
COOKING 2 to 3 minutes per pizza
MAKES 2 pizzas

- 1/2** onion, thinly sliced
- 1/2 cup** (125 ml) crème fraîche
- 2 tbsp** (30 ml) prepared yellow mustard, plus more for serving
- 2** packages (125 g each) smoked meat, torn into pieces
- 2** balls pizza dough (recipe p. 15)
- 1/4 cup** (35 g) sour gherkins, cut into rounds

- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.
- 2** In a bowl, cover the onion with cold water and let soak for 15 minutes. Rinse and drain well.
- 3** In another bowl, combine the crème fraîche and mustard.
- 4** On a floured work surface, roll out one ball of pizza dough at a time into a 12-inch (30 cm) circle, keeping a thick border all the way around. Place the dough on a pizza peel lightly dusted with cornmeal. Spread half of the crème fraîche mixture over the dough. Top with half of the onion and smoked meat.
- 5** Using the pizza peel, slide one pizza at a time onto the hot stone. Bake in the pizza oven for 2 to 3 minutes, rotating the pizza 4 or 5 times during cooking, or until the crust is nicely browned.
- 6** Once out of the oven, top each pizza with half of the gherkins and a drizzle of mustard, to taste. Cut into slices and serve.

shrimp pizza

PREPARATION 15 minutes
COOKING 2 to 3 minutes per pizza
MAKES 2 pizzas

Parmesan Crème Fraîche

- 3/4 cup** (180 ml) crème fraîche
- 1/4 cup** (20 g) fresh Parmesan cheese, finely grated
- 1 tbsp** (15 ml) olive oil, plus more for serving

Pizza

- 2** balls pizza dough (recipe p. 15)
- 1** small shallot, thinly sliced
- 4 oz** (115 g) bacon, chopped and cooked
- 7 oz** (200 g) frozen Nordic shrimp, thawed and patted very dry
- 1 cup** (25 g) arugula
- 1/4 cup** (10 g) chives, finely chopped

- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.

Parmesan Crème Fraîche

- 2** In a small bowl, whisk together all of the ingredients. Season with salt and pepper.

Pizza

- 3** On a floured work surface, roll out one ball of pizza dough at a time into a 12-inch (30 cm) circle, keeping a thick border all the way around. Place the dough on a pizza peel lightly dusted with cornmeal. Spread half of the Parmesan crème fraîche over the dough. Top with half of the shallot and bacon.
- 4** Using the pizza peel, slide one pizza at a time onto the hot stone. Bake in the pizza oven for 2 to 3 minutes, rotating the pizza 4 or 5 times during cooking, or until the crust is nicely browned.
- 5** Once out of the oven, garnish each pizza with half of the shrimp, arugula and chives. Drizzle with olive oil and season with pepper. Cut into slices and serve.





pesto and three cheese calzone

PREPARATION 15 minutes
COOKING 3 to 4 minutes per calzone
MAKES 2 calzones

3/4 cup (195 g) ricotta cheese
1/2 cup (50 g) mozzarella cheese, grated
1/4 cup (20 g) fresh Parmesan cheese, finely grated
2 balls pizza dough (recipe p. 15)
1/4 cup (60 ml) homemade or store-bought pesto water, for brushing

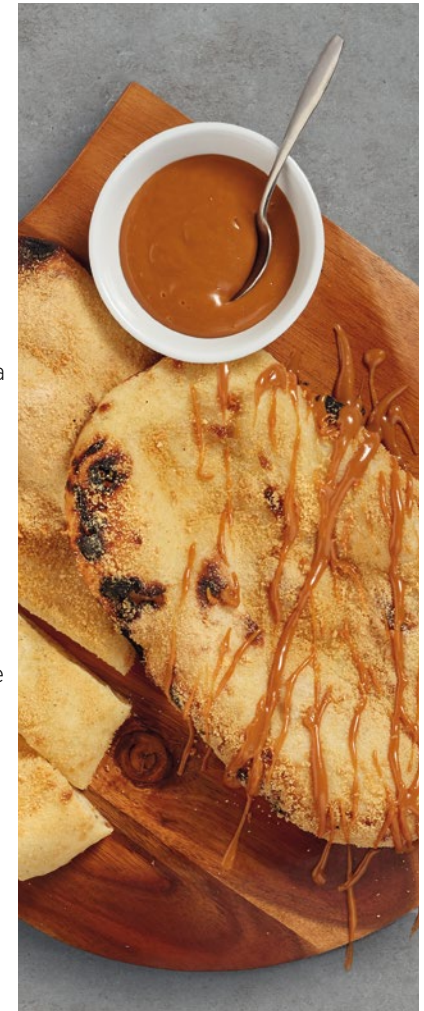
- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.
- 2** In a bowl, combine the three types of cheese.
- 3** On a floured work surface, roll out one ball of pizza dough at a time into a 12-inch (30 cm) circle, keeping a thick border all the way around. Place the dough on a pizza peel lightly dusted with cornmeal. Spread half of the pesto over the dough. Spread half of the cheese mixture over one side of the dough. Brush half of the thick border of dough with water. Fold the dough over to form into a turnover, pressing to stick the dry border to the moistened border. Press the edge of the dough with your fingertips to seal. Brush the top of the turnover with water.
- 4** Reduce the temperature of the pizza oven to medium (2). Using the pizza peel, slide one calzone at a time onto the hot stone. Bake in the pizza oven for 3 to 4 minutes, rotating the calzone 4 or 5 times during cooking, or until the crust is nicely browned.
- 5** Cut in half and serve.

maple pizza

PREPARATION 15 minutes
COOKING 2 to 3 minutes per pizza
MAKES 2 pizzas

2 balls pizza dough (recipe p. 15)
1/4 cup (55 g) unsalted butter, melted
1/2 cup (80 g) maple sugar

- 1** Preheat the pizza oven on high (MAX) with the door closed for 20 minutes.
- 2** On a floured work surface, roll out one ball of pizza dough at a time into an 11 x 7-inch (28 x 18 cm) oval. Place the dough on a pizza peel lightly dusted with cornmeal. Brush the dough with melted butter.
- 3** Reduce the temperature of the pizza oven to medium (2). Using the pizza peel, slide one pizza at a time onto the hot stone. Bake in the pizza oven for 2 to 3 minutes, rotating the pizza 4 or 5 times during cooking, or until the crust is nicely browned.
- 4** Once out of the oven, brush each pizza with more butter. Place on a plate buttered-side up and sprinkle generously with maple sugar, shaking off any excess. Cut into slices and serve. Delicious served with a scoop of vanilla ice cream, maple butter or dulce de leche.



FOR RECIPES AND ADVICE:

RICARDO
cuisine.com