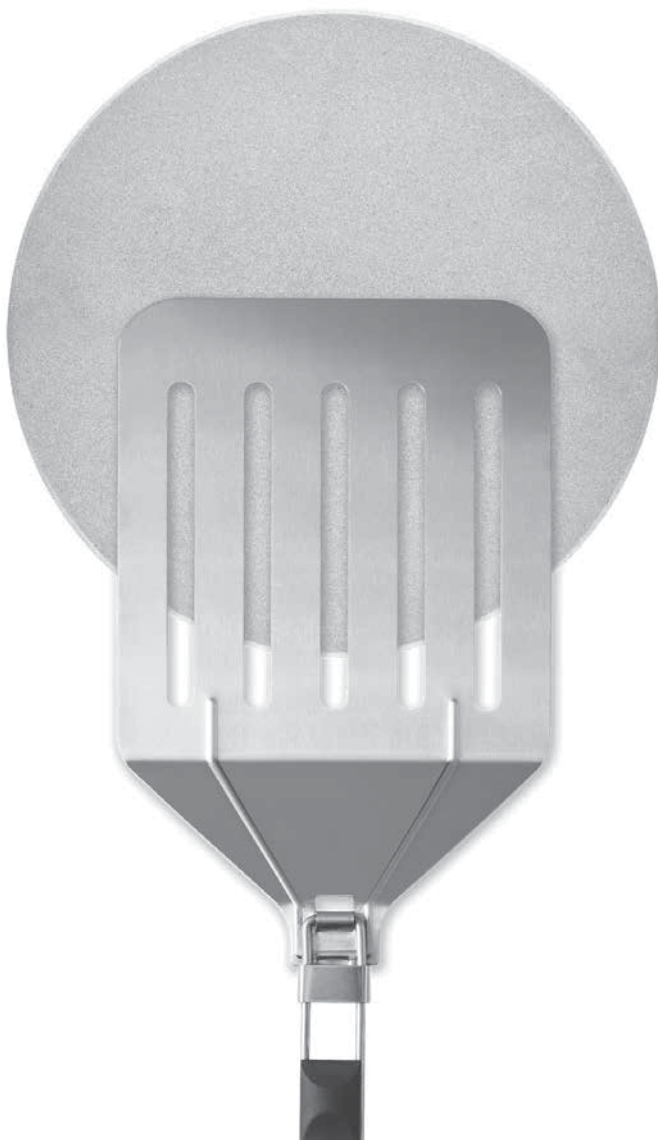


Sunbeam

PIZZA STONE & PADDLE

PZ0550

30cm Ceramic Pizza Stone
and Stainless Steel Paddle



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

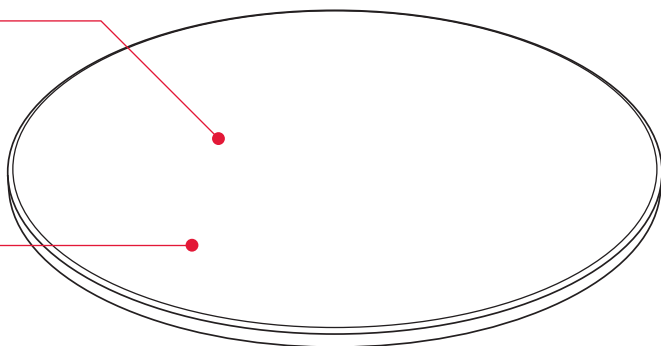
Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Features of your Sunbeam Pizza Stone & Paddle

30cm pizza stone

Recreates the intense dry heat of a traditional pizza oven.

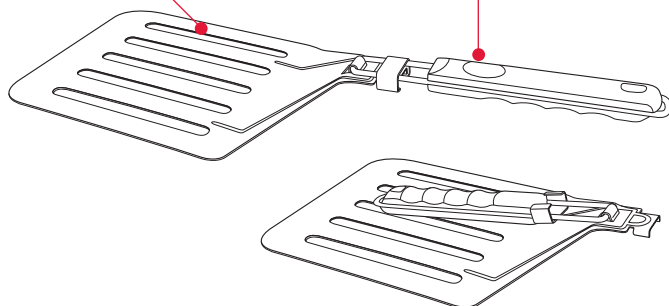


Ceramic stone

Distributes heat evenly and allows steam to escape from the dough during cooking for a crispy base.

20cm pizza paddle

Stainless steel paddle easily and safely lifts pizza from the oven or BBQ.



Fold away handle

Cool grip handle folds away for easy storage.

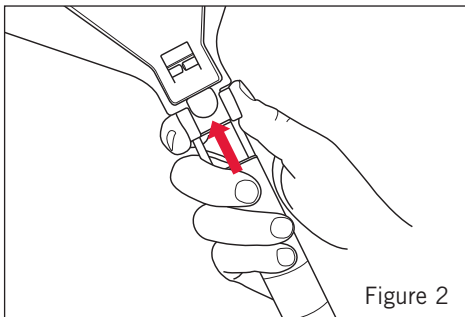
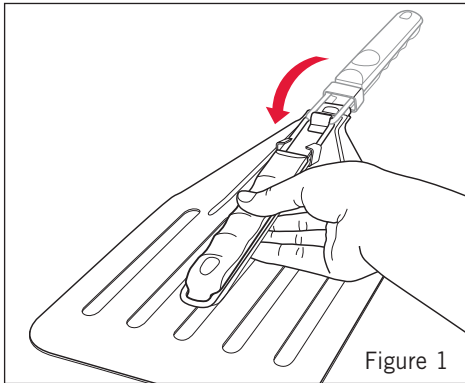
Using your Pizza Stone & Paddle

1. Place the Pizza Stone into a cold oven or BBQ and preheat to desired temperature.

Important: Do not place a cold Pizza Stone into a hot oven or BBQ as this can weaken the Stone.

Note: The hotter the Pizza Stone is preheated, the crispier the pizza crust will become.

2. Extend the handle on the Paddle (figure 1) and lock into place by sliding the safety bar down the handle (figure 2).



3. Use the Paddle to transfer the pizza onto the flat side of the pizza stone.

Important: Do not grease or oil the pizza stone as it will damage the stone.

4. Use the paddle to remove the cooked pizza from the stone.

Note: The Pizza Stone will acquire food stains through use. These will not affect the cooking performance and can help season the Pizza Stone.

5. Do not use a pizza cutter or knife to cut the pizza on the stone. Remove before cutting or the cutting implement will be damaged by the Pizza Stone.

Cooking Tips

- The Sunbeam Pizza Stone can be used in Sunbeam electric BBQs and some Sunbeam compact ovens.
- Never place the Pizza Stone directly onto a flame or electric element as this can crack the Stone.
- You can cook frozen pizza using a Pizza Stone. Preheat the stone in the oven and cook following the pizza instructions.
- Pizza Stone also creates the ideal cooking surface for baking bread, pastries and cookies. Use a preheated Stone in the place of a baking tray.
- Never place the Pizza Stone directly onto a cold or non-heatproof surface or bench top. Protect your surfaces by using a heatproof mat.

Care and Cleaning

Pizza Stone

- Always allow the Pizza Stone to cool before cleaning.

Note: Pizza Stones can retain their heat for long periods of time.

- Use a metal implement such as a spatula to remove any food stuck to the Pizza Stone's surface.

Note: Never immerse the Pizza Stone in water as the Stone can crack.

- To clean the Pizza Stone, wipe with a damp cloth.

Note: Never clean the Pizza Stone with soap or detergents as they will leave a residue taste in the stone.

- Allow to dry fully before further use or the Pizza Stone may crack during cooking if damp.

Pizza Paddle

- To clean the paddle, wipe with a damp cloth.

Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Sunbeam Pizza Stone & Paddle. We hope you enjoy.

Pizza Dough

Makes: 2 small or 1 large

2 teaspoons (7g) dry yeast

1 teaspoon caster sugar

$\frac{3}{4}$ cup warm water

2 cups plain flour

$\frac{1}{2}$ teaspoon salt

2 tablespoons olive oil

1. Combine the yeast, sugar and water in a bowl. Stir to combine. Cover mixture with cling wrap and place in a warm area until the mixture starts to bubble.
2. Combine the yeast mixture, flour, salt and oil in a large bowl and mix until combined. Turn dough onto a floured surface and knead for about 10 minutes or until the dough is firm and elastic. Place dough in a bowl and allow to rest in a warm place until the dough has doubled in size.
3. Using your fist, punch the dough down. Fold sides to centre and turn dough over. Place dough onto a floured surface and lightly knead. Cut dough in half. Roll dough out to fit the 30cm Pizza Stone. Dress pizza dough as required.

Pumpkin, Caramelized Onion and Goats Cheese Pizza

Makes: 2 Pizzas

1kg pumpkin, peeled, deseeded, cubed

3 onions, sliced

1 clove garlic, crushed

1 teaspoon fresh thyme

$\frac{1}{3}$ cup olive oil

1 quantity basic pizza dough, rolled out into two 26cm circles

1 cup pizza sauce

150g goats cheese, crumbled

Salt and freshly ground black pepper, to taste

1. Place the Pizza Stone into the oven and preheat to 210°C.
2. Toss pumpkin, onions, garlic and thyme in oil. Place onto a lined baking tray and bake for 25-30 minutes or until pumpkin and onions are tender and golden.
3. Spread pizza sauce evenly over pizza bases. Scatter pumpkin mixture and goats cheese over the bases.
4. Use the Paddle to place the pizza onto the Pizza Stone and bake for 15-20 minutes or until golden brown. Season to taste with salt and pepper.

Recipes continued

Margherita Pizza

Makes: 2 Pizzas

1 quantity basic pizza dough, rolled out into two 26cm circles

1 cup tomato puree

150g mozzarella, thinly sliced

2 tablespoons fresh basil, chopped

Salt and freshly ground black pepper, to taste

1. Place the Pizza Stone into the oven and preheat to 210°C.
2. Spread tomato puree over bases. Top with cheese.
3. Use the Paddle to place the pizza onto the Pizza Stone and bake for about 15-20 minutes or until golden.
4. Top with basil. Season to taste with salt and pepper.

Meat Lovers Pizza

Makes: 2 Pizzas

1 quantity basic pizza dough, rolled out into two 26cm circles

1 cup tomato puree

1 red onion, finely sliced

100g pepperoni, sliced

100g prosciutto, roughly chopped

100g salami, sliced

100g mozzarella, grated

¼ cup barbeque sauce

Salt and freshly ground black pepper, to taste

1. Place the Pizza Stone into the oven and preheat to 210°C.
2. Spread tomato puree over pizza bases. Scatter onion, pepperoni, prosciutto and salami over the bases. Top with mozzarella and barbeque sauce.
3. Use the Paddle to place the pizza onto the Pizza Stone and bake for 15-20 minutes or until golden. Season to taste with salt and pepper.

Recipes continued

Mediterranean Pizza

Makes: 2 Pizzas

1 quantity basic pizza dough, rolled out into two 26cm circles

¼ cup basil pesto

200g roasted eggplant; chopped *

100g roasted artichoke; chopped *

100g roasted red pepper; chopped *

100g semi dried tomato *

50g kalamata olives, pitted *

150g feta cheese, crumbled

½ teaspoon dried basil

Salt and freshly ground black pepper, to taste

1. Place the Pizza Stone into the oven and preheat oven to 210°C.

2. Spread pesto over the pizza bases. Top with roasted vegetables, tomatoes and olives. Scatter feta and dried basil over pizza.

3. Use the Paddle to place the pizza onto the Pizza Stone and bake for 15-20 minutes or until golden. Season to taste with salt and pepper.

* If you don't wish to roast your own vegetables, roasted vegetables are also available from your local supermarket in the deli section.

Tandoori Chicken Pizza

Makes: 2 Pizzas

1 quantity basic pizza dough, rolled out into two 26cm circles

½ cup plain Greek yoghurt

⅓ cup tandoori paste

400g chicken thigh fillets

200g tzakiki spread

1 teaspoon mint sauce

1 red onion, finely sliced

200g bocconcini cheese, roughly chopped

¼ cup fresh coriander, chopped

Salt and freshly ground black pepper, to taste

1. Place the Pizza Stone into the oven and preheat oven to 210°C.

2. Combine yoghurt and tandoori paste. Stir through chicken, cover and refrigerate for 1 hour.

3. Place chicken on a lined baking tray and bake for 10 minutes or until the chicken juices run clear. Cool and roughly chop.

4. Combine tzakiki and mint sauce. Season with salt and pepper. Spread over pizza bases. Scatter bases with chicken and onion. Top with cheese.

5. Use the Paddle to place the pizza onto the Pizza Stone and bake for 15-20 minutes or until golden. Top with coriander. Season to taste with salt and pepper.

Recipes continued

Garlic Prawn Pizza

Makes: 2 Pizzas

1 quantity basic pizza dough, rolled out into two 26 cm circles

¼ cup olive oil

2 cloves garlic, crushed

400g fresh ricotta

¾ cup grated parmesan cheese

1 tablespoon lemon zest

600g prawns, deveined, tails removed, washed

Salt and freshly ground black pepper, to taste

Freshly chopped parsley, if desired

1. Place the Pizza Stone into the oven and preheat oven to 210°C.
2. In a bowl combine half of the oil, garlic, ricotta, parmesan and lemon zest. Season to taste with salt and pepper.
3. Spread ricotta mixture over pizza bases. Top with prawns and remaining oil.
4. Use the Paddle to place the pizza onto the Pizza Stone and bake for 15-20 minutes or until golden. Season to taste with salt and pepper. Top with parsley.

Notes

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

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	phone	1300 881 861
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	phone	0800 786 232
	mail	Level 6, Building 5, Central Park, 660-670 Great South Road, Greenlane, Auckland.

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Approved by the appropriate electrical regulatory authorities.

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