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Pizza Stone

Recipes

Yes, there's pizza, but so much more!



Tangy Pepper-Pecan Brie

SERVES 12

Prep Time: 10 mins Total Time: 20 mins

- ½ cup (125 mL) pecan halves
- 1 jalapeño pepper, stemmed and seeded
- ¼ cup (60 mL) apricot preserves
- 1 4-inch round (8 oz./230 g) Brie cheese with rind, room temperature
- 1 loaf (16 oz./450 g) French baguette
- Vegetable oil

1. Preheat oven to 425°F (218°C). Coarsely chop pecans. Chop jalapeño using the **Food Chopper**. In bowl, combine the jalapeño and preserves; mix well.
2. Cut Brie in half horizontally. Place one half of Brie, cut side up, onto center of the **Pizza Stone**. Spread half of the apricot mixture evenly over bottom half of Brie using **Small Spreader**. Top with half of the pecans and remaining half of Brie, cut side up. Spread the remaining apricot mixture over Brie; sprinkle with remaining pecans.
3. Using a bread knife, cut baguette on a bias into twenty-four ¼-inch-thick (6-mm) slices. Arrange baguette slices around Brie; spray with oil using the **Kitchen Spritzer**. Bake 8–10 minutes or until baguette slices are golden brown and Brie begins to soften. Remove from oven; let stand 5 minutes before serving.

Cook's Tips

Variations

Sun-Dried Tomato Pesto Brie: Substitute ⅔ cup (150 mL) sun-dried tomatoes in oil, drained, patted dry and chopped for the apricot preserves. Substitute 1 tbsp (15 mL) prepared basil pesto for the jalapeño pepper and ¼ cup (60 mL) pine nuts for the pecans. Proceed as recipe directs.

Brown Sugar Dijon Brie: Substitute ½ cup (125 mL) brown sugar for the apricot preserves, 1 tbsp (15 mL) Dijon mustard for the jalapeño pepper and ½ cup (125 mL) sliced almonds for the pecans. Reserve ¼ cup (60 mL) of the almonds. Chop remaining almonds; combine chopped brown sugar, almonds and mustard. Assemble as directed in Step 2; top with reserved almonds. Proceed as recipe directs.

This recipe can also be prepared using a 20 oz. (575 g) round of Brie. Simply double the ingredients for the Brie. Place Brie in a 2-qt. (2-L) casserole dish and proceed as recipe directs. Bake 12–14 minutes or until Brie begins to soften.

For a simple garnish, slice a jalapeño pepper in half lengthwise using paring knife. Brush cut surface with apricot jam. Place next to Brie before baking.

This recipe can also be prepared on the **Stone Bar Pan**, if desired.

Camembert cheese can be substituted for the Brie, if desired.



Taffy Apple Pizza

SERVES 16

Prep Time: 5 mins Total Time: 40 mins

- 1 pkg (18 oz./540 g) refrigerated sugar cookie dough
- 1 pkg (8 oz/250 g) cream cheese, softened
- ½ cup (125 mL) packed brown sugar
- ¼ cup (60 mL) creamy peanut butter
- ½ teaspoon (2 mL) vanilla
- 2 medium Granny Smith apples
- ¼ cup (60 mL) caramel ice cream topping
- ½ cup (125 mL) peanuts, chopped

1. Preheat the oven to 350°F (176°C). Shape the cookie dough into a ball and place the dough in the center of the **Pizza Stone**; flatten the dough slightly. Using a lightly floured a **Baker's Roller®**, roll out the dough into a 14" (35-cm) circle, about ¼" (6 mm) thick. Bake for 16–18 minutes or until the dough is a light golden brown. Remove the stone from the oven and let it cool for 10 minutes. Carefully loosen the cookie from the baking stone using a bread knife; let the cookie cool completely on the baking stone.
2. Combine the cream cheese, brown sugar, peanut butter, and vanilla in a **Small Batter Bowl** and mix well. Spread the cream cheese mixture evenly over the baked cookie.
3. Peel, core, and slice the apples using the **Apple Peeler, Corer & Slicer**. Cut the apple slices in half and arrange them evenly over the cream cheese mixture.
4. Microwave the ice cream topping on HIGH for 30–45 seconds or until warm; drizzle the topping evenly over the apples. Chop the peanuts using a **Food Chopper**; sprinkle the nuts over the apples. Cut the pizza into wedges.

Cook's Tips

Dip the apple slices in lemon-lime flavored carbonated soda or lemon juice to prevent them from turning brown.

Add a touch of spice to this dessert pizza by sprinkling ground cinnamon over the apple slices in Step 3.

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Taco Ring

SERVES 8

Prep Time: 10 mins Total Time: 35 mins

- 1½ lb. (700 g) lean (90%) ground beef
- 1 pkg (1–1.25 oz/30–35 g) taco seasoning mix
- 1¾ cups (7 oz./200 g) shredded cheddar cheese, divided
- 2 tbsp (45 mL) water
- 2 pkg (8 oz./250 g each) refrigerated crescent rolls
- 1 egg white, lightly beaten

Optional toppings: salsa, shredded lettuce, chopped onion and tomato, sliced olives, or sour cream

1. Preheat the oven to 375°F (190°C). Cook the ground beef in a 10" (25-cm) skillet over medium heat for 10–12 minutes or until it's no longer pink, breaking beef into crumbles, then drain. Transfer the beef to a **Classic Batter Bowl**. Stir in the taco seasoning mix, 1 ½ cups (375 mL) of the cheese, and water.
2. Unroll the crescent dough and separate it into 16 triangles. Arrange the triangles, slightly overlapping, in a circle on a **Pizza Stone** with the wide ends of the triangles overlapping in the center and points toward the outside. There should be a 5" (13-cm)-diameter opening in the center of the stone. The narrow triangle points of dough will extend off the edge of the baking stone.
3. Using a **Large Scoop**, scoop the filling evenly over the dough in a continuous circle. Bring the points of triangles up over the filling and tuck them under the dough at center to form a ring. (Filling will show.) Brush the top with the egg white. Sprinkle with the remaining cheese. Bake for 25–30 minutes or until it is golden brown. Serve with toppings.

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@foxeslovelemons

Detroit-Style Pizza Recipe with Pickled Tomato Sauce

SERVES 4

Prep Time: 20 mins Total Time: 50 mins

Dough

- 2½ cups (600 mL) all-purpose flour
- 1 tsp (5 mL) fast-rise yeast
- 1 tsp (5 mL) honey
- 2 tsp (10 mL) kosher salt
- Olive oil for oiling the bowl

Pickled Tomato Sauce

- 1 tbsp (15 mL) extra-virgin olive oil
- 8 oz. (225 g) grape tomatoes
- Kosher salt and ground black pepper
- 1 tbsp (15 mL) red wine vinegar
- 1 tsp (5 mL) minced garlic

Pizza

- 2 tbsp (30 mL) olive oil
- 4 oz. (125 g) sliced pepperoni
- 12 oz. (370 mL) whole milk low-moisture mozzarella cheese, cut into ½" (1.25-cm) cubes

Basil leaves

Parmesan

1. Make the Dough: In bowl of stand mixer fitted with bread hook attachment, stir together flour and yeast. In liquid measuring cup, stir honey into 1 cup (250 mL) warm (110°–115° F/43°–46° C) water. Add water mixture to mixer and mix on medium-low speed 1 minute or until ball forms, scraping down sides of bowl with spatula as needed.
2. Let dough rest in mixer bowl 10 minutes, then add salt and mix for 30 seconds. Place dough in a large lightly oiled bowl. Cover with clean towel and proof in warm spot 2 hours or until dough doubles in size.
3. Meanwhile, make the Pickled Tomato Sauce: Heat medium skillet over medium-high heat 2 minutes. Add oil and tomatoes to skillet and season with salt and pepper. Cook 5 minutes or until tomatoes are charred all over, shaking pan frequently.
4. Transfer half of tomatoes to bowl of food processor fitted with knife blade attachment. Add vinegar and garlic; process until smooth. Transfer remaining half of tomatoes to medium bowl; lightly crush with fork. Stir in pureed tomatoes. Sauce will be thinner than traditional pizza sauce—this is OK.
5. Build and Bake the Pizza: Position two oven racks on bottom two slots of oven. Place large rimmed baking pan on bottom rack. Preheat to 500°F (260°C).
6. Pour 2 tbsp (30 mL) olive oil into a **Pizza Stone**. Place dough in pan and stretch dough to edges of pan until it starts to shrink back and won't stretch farther. Let dough rest for 10 minutes, then finish stretching dough to edges of pan.
7. Place pepperoni in even layer over dough. Spread cheese in even layer over pepperoni, all the way up to the edges of the pan. Spread Pickled Tomato Sauce in three lines, lengthwise, across cheese.
8. Transfer pizza to second lowest oven rack and bake 20 to 25 minutes or until crust is very crispy and golden brown (or dark golden brown, if you prefer). Using a metal mini serving spatula or small knife, loosen edges of pizza from pan and transfer to cutting board. Cut into 8 squares. Garnish with basil and Parmesan cheese and serve immediately.

Cook's Tips

Allow an additional 2 hours and 20 minutes for your homemade dough to proof.

The rimmed baking pan placed on the rack beneath the pizza is to protect the bottom of your oven from a mess. Detroit-style pizza often bubbles over with olive oil or cheese—that's just the way it is! If you choose not to use the rimmed baking pan (if you have something else protecting the bottom of your oven), your pizza may cook faster (because there won't be a pan between the heat source and pizza). Check on it after 15 minutes and watch carefully.

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White Pizza

SERVES 6

Prep Time: 5 mins Total Time: 20 mins

- ½ lb. (250 g) prepared pizza dough
- Cornmeal for dusting
- 1 tbsp (15 mL) olive oil
- 2 garlic cloves, pressed
- 4 oz. (125 g) mozzarella cheese, coarsely grated (1 cup/250 mL)
- ½ oz. (15 g) Parmesan cheese, finely grated (¼ cup/60 mL)
- ½ cup (125 mL) whole milk ricotta cheese
- ¼ cup (60 mL) oil-packed, sun-dried tomatoes, drained and chopped
- Salt and pepper
- 4–5 chopped basil leaves

1. Place the **Pizza Stone** on the middle rack of the oven, and preheat the oven to 450°F (230°C) for up to 30 minutes (see cook's tips).
2. Place the dough on a lightly floured surface and flatten with your hands. Starting at the center and working outwards, turn and stretch the dough into a 12" (30-cm) round disk, forming a lip around the edge. Fold the dough in half twice.
3. Transfer the dough to a pizza peel dusted with cornmeal and unfold.
4. Combine the olive oil and garlic; brush on the dough. Sprinkle with mozzarella and Parmesan. Spoon on dollops of ricotta. Top with chopped tomatoes, salt, and pepper.
5. Transfer the pizza onto the stone in the oven and bake until the crust is browned and the cheese is melted, about 12–15 minutes. Top with basil just before serving.

Cook's Tips

Pizza crust gets even crispier when cooked on a preheated stone. If you don't have a stone that can be preheated, add a few extra minutes to the cook time.

Check out your local pizzeria or supermarket for fresh or frozen dough. Or, you can easily make your own. See this website for our *Homemade Pizza Dough* and *5-Minute Dough* recipes.

Leftover dough? Tightly wrap and freeze it. You can thaw it overnight in the fridge or let it sit on the counter for about an hour.

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Fall Hummus Pizza

SERVES 4

Prep Time: 10 mins Total Time: 35 mins

- 2 cups (500 mL) cubed butternut squash
- 1 tbsp (15 mL) extra virgin olive oil
- 1 tbsp (15 mL) dried rosemary
- salt and pepper
- 1 package store-bought pizza dough (or your favorite homemade recipe), room temperature
- 10 oz. (300 g) hummus
- ½ apple, thinly sliced
- 1 large radish, thinly sliced
- 1 sprig fresh rosemary, minced

1. Reheat oven to 400°F (200°C).
2. Place butternut squash, olive oil, salt, pepper, and rosemary in a bowl and toss to combine.
3. Spread the seasoned butternut squash out onto a baking sheet or roasting stone.
4. Roast the squash for 12–15 minutes until tender and just starting to turn golden brown around edges.
5. Remove the squash from the oven and set aside. Place a pizza stone in the oven and increase the temperature to 450°F (230°C).
6. While the pizza stone preheats, shape the dough into a circle on a cornmeal-dusted pizza peel.
7. Slide the dough onto the pizza stone in the oven and bake for 10–12 minutes until the edges are crispy and middle is baked through.
8. Remove the pizza crust from the oven and let cool for 10 minutes.
9. Once cooled, spread the hummus onto the crust. Top with the butternut squash, sliced apples, and sliced radishes.
10. Garnish with the minced rosemary and serve.

Cook's Tip

If you don't have a pizza stone or pizza peel, shape the dough directly on a baking sheet (not preheated) and bake directly on that.

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Turkey Cranberry Wreath

SERVES 10

Prep Time: 15 mins Total Time: 45 mins

- 2 packages (8 oz./235 g *each*) refrigerated crescent rolls
- ½ cup (125 mL) mayonnaise
- 2 tbsp (30 mL) honey Dijon mustard
- ½ tsp (2 mL) coarsely ground black pepper
- 2 cups (500 mL) chopped cooked turkey
- ½ cup (125 mL) sliced celery
- 3 tbsp (45 mL) snipped fresh parsley
- ½ cup (125 mL) sweetened dried cranberries
- 4 oz. (115 g) Swiss cheese, coarsley grated (1 cup/250 mL)
- ¼ cup (60 mL) walnuts, coarsely chopped
- 1 egg, separated

1. Preheat oven to 375°F (190°C). Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on **Pizza Stone**. Corners of wide ends will touch and points will extend 1 inch (2.5 cm) beyond edge of baking stone. Arrange remaining 8 triangles in center, matching wide ends. Seal seams using Baker's Roller®. (Points will overlap in center; do not seal.)
2. Place mayonnaise, mustard and black pepper in **Classic Batter Bowl**. Chop turkey using **Food Chopper**. Slice celery. Snip parsley using **Professional Shears**. Add turkey, celery, parsley and cranberries to batter bowl. Grate cheese into batter bowl. Mix filling. Using **Medium Scoop**, scoop filling over seams of dough, forming a circle.
3. Coarsely chop walnuts using Food Chopper; sprinkle over filling. Beginning in center, lift one dough triangle across filling mixture. Continue alternating with outer triangles, slightly overlapping to form wreath. Tuck last end under first.
4. Separate egg over **Small Batter Bowl**. (Discard yolk or set aside for another use.) Lightly beat egg white; brush over dough using **Chef's Silicone Basting Brush**. Bake 25–30 minutes or until golden brown.

Cook's Tips

If desired, 2 cups (500 mL) chopped cooked chicken can be substituted for the turkey.

Use the *Turkey Cranberry Wreath* to transform leftover turkey.

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