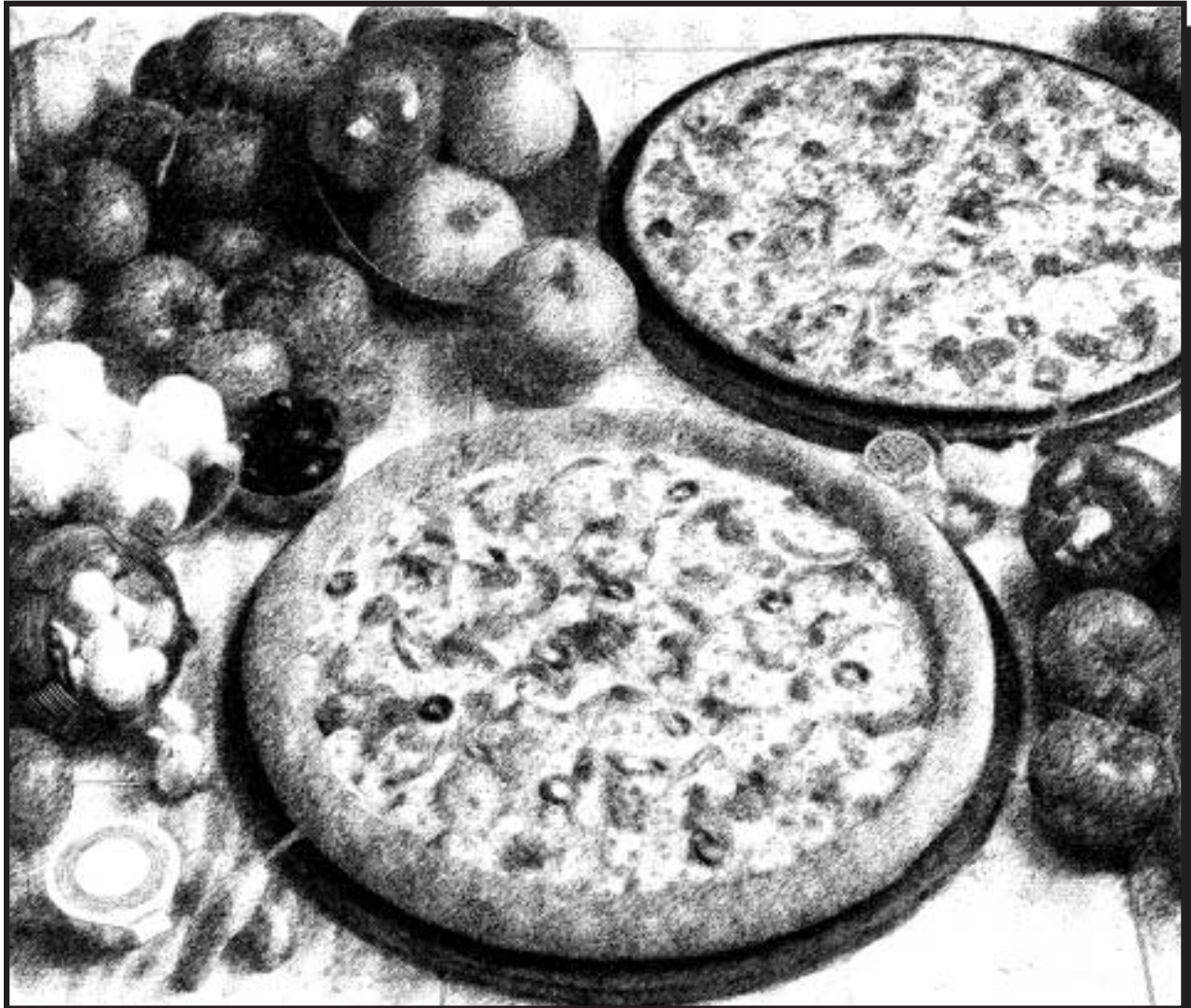


Dacor Baking Stone Use and Care



USING YOUR BAKING STONE

Now even a beginner can duplicate delicious “restaurant quality” pizza, crust and all, using Dacor’s baking stone accessory. Imagine fresh artisan bread with a crispy brown exterior and soft, warm bread inside. Dacor’s baking stone provides brick- oven style pizza and breads right in your oven.

The following are tips to maximize the use of the stone, along with a few of our favorite recipes.

The stone is made with the finest heat- retaining materials obtainable. With repeated use, the stone will harden and actually improve in baking. It is handmade and will sometimes have a rough edge. This can be smoothed very easily with a file, sandpaper or an ordinary stone or rock.

How to Use Your Baking Stone

1. Wash stone with hot water and scrub clean before first use. Do not use soap or detergents to wash the stone. The stone is porous and may retain the soap and its flavors.
2. Do not submerge stone completely in water.
3. Handle stone carefully. Although it is heavy and relatively durable, it may break or chip if dropped.
4. It is best to allow the stone to cool before handling. If you must handle it while it’s hot, be sure to use very thick oven mitts or potholders to prevent severe burns. Make sure you have a safe place to set the stone before you lift it.
5. Sprinkle the preheated stone liberally with cornmeal to prevent sticking.
6. Do not bake cookies, turnovers or other foods with significant fat content directly on the stone. The fats will soak into the stone, imparting a burnt flavor and emitting noxious smoke and fumes.
7. The stone will stain after repeated use. This is normal and will not affect its performance or baking capabilities in any way.
8. If accumulation of oil on the stone is heavy, it may cause smoking and create odors. A scouring pad or brush will remove most burned on bits. If staining is deep, you may thoroughly sand the stone with emery paper or an electric sander to clean the stone.
9. It is acceptable to leave the stone in the oven while baking in other modes. You may either set the baking dish directly on the stone or on a rack position above the stone. This will not decrease baking performance, but may increase preheat times.
10. When multirack baking, it is best to remove the baking stone, as the pan closest to it will brown more on the bottom than the additional pans.
11. The stone, along with the oven racks and filters, should be removed during self- cleaning. These temperatures will not harm the stone, but will cause the oven rack to discolor and become difficult to slide.
12. Making a paste of baking soda and water and brushing or scrubbing the stained spot with hot water can clean small stains.
13. To rise yeast breads in the oven, place the dough in a greased bowl inside of the oven. Cover it, and turn on the halogen lights. These lights will emit just enough heat to proof yeast breads. Or, set the oven to Standard Bake at 135°, then before placing the dough in the oven, turn the oven off and turn the lights on. The insulation around the oven cell will retain heat and provide a draft-free environment to rise yeast breads. As a side note, Dacor’s warming ovens provide the perfect medium to proof yeast doughs. Setting 1 or 2 in the moist setting will provide a wonderful draft- free, warm environment.
14. Remember that your stone is a true ceramic product made of clays and fired at over 2000°F.

Baking Instructions

1. Wash the stone with hot water and a bristle brush before using for the first time. Wipe dry with a towel.
2. Place stone in the middle of the bottom rack (Rack Position 1, counting up from the bottom).
3. Preheat oven on either Convection Bake or Standard Bake to desired temperature. Convection Bake will provide great bottom heat, while circulating the heated air to brown the top of the food. Pure Convection™ is not recommended while using the baking stone, as it does not provide enough bottom heat to heat the stone.
4. Allow the stone to heat fully during preheat. Preheat times will increase due to high oven temperatures and additional cold mass in the oven cell.
Allow the stone to preheat an additional 10-15 minutes after the preheat tone. This will insure that the stone reaches a good starting temperature to properly brown the baked goods. The longer you are able to allow the stone to heat, the better the heat transfer.
6. Sprinkle the preheated stone with cornmeal to prevent the baked goods from sticking.
7. Using a pizza peel or a cookie sheet sprinkled with cornmeal, transfer the food on the center of the stone.
8. Set the oven timer(s) to indicate when to turn the food or when the food will be ready.
9. Once the baked goods are done, use a cookie sheet or pizza peel to remove the food from the stone.
10. Turn oven off and allow stone to cool. Rinse under hot water and use a scrub brush to dislodge any food particles.
11. Do not bake items with a significant fat content directly on the stone. The stone will absorb the fat, and, during subsequent use, the absorbed fat will burn off causing smoke and a noxious odor. A 1/2” rimmed cookie sheet with higher- fat baked items on it may be placed directly on the stone to bake. You may also leave the stone in the oven, then place a rack 1 position higher than the stone and bake on this rack position.
12. The stone can be used as a server to keep your baked goods piping hot. Use heavy oven mitts to remove the stone and place on a heatproof trivet or mat.
13. A sharp knife, kitchen shears, or a pizza cutter can be used to slice breads and pizzas when served on the stone.

Baking Recipes

Perfect Pizza Dough

Yield: Two 13-14 inch pizza shells
 1 pkg. dried yeast (or 1 cake compressed yeast)
 1 cup water*
 1 teaspoon salt
 3 1/2 cups flour
 2 tablespoons olive oil
 Cornmeal

*For dried yeast, use very warm water (105-115°F);
 for compressed yeast, use lukewarm water (80-90°F).

Dissolve yeast in water; let stand 5-10 minutes. Combine flour and salt in large mixing bowl. Make a well at the center of flour and gradually work half the yeast mixture into well with your fingers. Add 2 tablespoons olive oil and gradually work in remaining yeast mixture. Add a tablespoon or more of water, if needed, to make dough soft and smooth.

Turn dough out onto flat surface and knead vigorously for at least 10 minutes- pushing dough away from you, then folding it back toward you- until it is smooth and elastic with a dull sheen, Don't worry- you can't overknead it. Shape dough into a ball and place in large greased bowl, turning dough over to grease top. Cover with a damp cloth; let rise in Dacor oven by placing bowl in oven with oven lights on. Dough should double in bulk, about 45-60 minutes.

Divide dough in half .** On a lightly floured board, roll each half into a 13-14 inch circle about 1/8 inch thick, leaving a thick ridge around edge so topping will not spill over. Sprinkle cornmeal liberally over pizza paddle or cookie sheet. Fold dough in half, then in half again. Carefully transfer it to the center of the paddle and unfold. Rub about a tablespoon of olive oil over dough surface and top with your favorite filling or one of those suggested.

Slide pizza from paddle onto the preheated stone in the oven (see Baking Instructions) by holding the paddle or cookie sheet directly over stone, then giving a slight forward movement and a hard backward jerk toward you. Place in preheated oven and bake for 20-25 minutes or until crust is crisp and brown.

Bake pizzas one at a time for best results.

** At this point, dough may be frozen for later use in several ways.

TO FREEZE: Shape dough into balls, wrap and freeze. Let thaw completely at room temperature before rolling out.

PARBAKED SHELLS: Roll out as described, bake on preheated stone as directed for 8-10 minutes. Let cool. Wrap and freeze.

Topping may be added before wrapping. No need to defrost before final baking. Bake frozen filled shells for 30-35 minutes or until crust is crisp and brown.

Toppings

PASQUALE'S FAVORITE

Yield: Fills two 13-14 inch pizza shells
 1 tablespoon olive oil
 1 clove garlic, thinly sliced vertically
 1 large onion, chopped
 1 1/2 lbs. sweet Italian sausage
 1 1/2 teaspoons fennel seed
 2 28-oz. cans Italian plum tomatoes, drained and chopped***
 1/4 cup grated Parmesan or Romano cheese
 1 1/2 teaspoons fresh oregano
 1 1/2 teaspoons fresh basil
 1 Tablespoon salt
 1 lb. mozzarella cheese, grated
 Cornmeal

Place baking stone in oven on Rack Position 1. Preheat oven on Convection Bake at 425°. In large, deep sauté pan, lightly brown garlic in oil-- do not burn. Discard garlic. Remove sausage from casing. Add sausage, onion and fennel seed to the oil in sauté pan and cook over medium- high heat until sausage is browned. Drain all liquid from pan. Add well-drained tomatoes, 1/2 cup Parmesan or Romano cheese, oregano, basil and salt. Simmer over low heat for 25 minutes. Spoon half of the topping onto each shell using a slotted spoon. Sprinkle mozzarella cheese on top. Sprinkle preheated stone with cornmeal. Bake directly on stone for 10-15 minutes, or until cheese is slightly browned and bubbly.

*** Eight medium- sized fresh tomatoes may be substituted. Cut out stem and cut an "X" on the bottom. Blanch in boiling water for 10 seconds. Peel and lightly squeeze to remove seeds. Chop coarsely.

MARY'S PRIMA

Yield: Fills two 13-14 inch pizza shells
 1 16-oz. can Italian tomato puree
 1 teaspoon sugar
 1 teaspoon basil
 1 teaspoon oregano
 2 tablespoons grated Parmesan or Romano cheese
 3/4 lb. ground beef
 1 tablespoon olive oil
 3 medium-sized onions, chopped
 2 large green peppers, chopped
 1 lb. mozzarella cheese, grated
 Cornmeal

Place baking stone in oven on Rack position 1. Preheat oven on Convection Bake at 425°. Simmer first five ingredients in sauté pan for 20-25 minutes. In separate sauté pan, brown ground beef. Remove beef with a slotted spoon to a plate and set aside. In same sauté pan, add olive oil and lightly sauté the onions and peppers in oil without overcooking. Spoon half of the tomato sauce on top of each pizza shell. Top with the pepper and onion mixture. Sprinkle on mozzarella cheese and cooked ground beef. Sprinkle preheated stone with cornmeal. Bake directly on stone for 10-15 minutes, or until cheese is slightly browned and bubbly.

Toppings

AUNT ELVA'S PIZZA AL FUNGHI

Yield: Fills two 13-14 inch pizza shells
 2 16-oz. cans of pizza sauce
 2 tablespoons grated Parmesan or Romano cheese
 1 lb. fresh mushrooms
 1 lb. mozzarella cheese, grated
 2 tablespoons olive oil
 Cornmeal

Place baking stone in oven on Rack position 1. Preheat oven on Convection Bake at 425°. Simmer pizza sauce and Parmesan or Romano cheese in saucepan for 20-25 minutes. Wash mushrooms and slice thinly. Spoon half of the pizza sauce on each pizza shell. Add mushroom caps evenly over sauce. Top with mozzarella cheese. Sprinkle olive oil over pizzas. Sprinkle preheated stone with cornmeal. Bake directly on stone for 10-15 minutes, or until cheese is slightly browned and bubbly.

ROASTED VEGETABLE PIZZA - A LOW FAT PIZZA

Yield: One 13-14 inch pizza
 1 eggplant, peeled and cubed
 1/4 cup green onions, cut into small rounds
 1 lb. plum tomatoes, each cut into about 8 wedges
 1 cup chopped zucchini
 1 teaspoon fresh thyme
 1 teaspoon fresh oregano
 4 cloves garlic, thinly sliced
 Salt and pepper, to taste
 3 Tablespoons olive oil
 3 tablespoons Parmesan cheese
 Cornmeal

Preheat oven to 425° on Convection Bake. Put first four ingredients in a large roasting pan. Sprinkle with thyme, oregano, salt and pepper and toss all ingredients to combine. Drizzle with olive oil and toss again. Roast vegetables in the roasting pan on the baking stone in preheated oven for 5 minutes. Remove pan, toss vegetables, and put back in the oven for an additional 5-10 minutes, or until browned slightly. Remove pan and allow to cool. Spread all vegetables evenly across the pizza shell. Top with Parmesan cheese. Sprinkle preheated stone with cornmeal. Bake directly on stone for 10-15 minutes, or until vegetables and cheese brown slightly.

Breads

ITALIAN BREAD

Yield: 2 loaves
 1 pkg. active dry yeast
 3 cups warm water (105-115°F)
 1 tablespoon salt
 6-7 cups flour
 Cornmeal
 2 Tablespoons butter, melted

Dissolve yeast into warm water. Let stand 5 minutes. In a large mixing bowl, combine 6 cups flour and salt. Make a well in the center. Add water and yeast. Mix to form a stiff dough, adding more flour if necessary. Turn out on a floured surface and knead for 10 minutes until dough is smooth and elastic and has a satiny sheen.

Place in a greased bowl and turn once to grease top. Cover with a damp cloth, then place in oven with lights on to rise. Let dough double in bulk (about 1 to 1 1/2 hours). Turn dough out onto floured surface and knead for 5 minutes. Divide dough into two pieces and round each piece into a ball. Return to greased bowl. Cover and let rise until doubled (approximately 40-60 minutes). Separate pieces of dough and stretch each ball into an oblong shape using both hands. Shape into Italian-style loaves.

Dust cookie sheet or paddle with cornmeal. Place loaves on cookie sheet or paddle; cover and let rise 30 minutes. Preheat oven on Convection Bake to 375°. Brush top with melted butter. Make one long slash in the center of the loaf. Place loaves on baking stone and bake for 50-60 minutes, or until loaves are golden brown and sound hollow when tapped on the bottom.

PORTUGUESE SWEET BREAD

Yield: 3 8-inch round loaves
 2 pkgs. active dry yeast
 1/2 cup warm water (105-115°F)
 1 cup milk
 1/2 cup butter or margarine, softened
 6 eggs
 1 1/2 cups sugar
 8-9 cups flour
 2 teaspoons salt

In a large bowl, sprinkle yeast into warm water. Scald milk and add butter. Cool to lukewarm. Meanwhile, beat eggs and sugar until light. Add milk mixture to eggs, then stir into yeast mixture. Gradually beat in 3 cups of flour with a wooden spoon. Add salt. Stir in enough additional flour to make a soft dough that is workable and leaves the sides of the bowl. Turn dough out onto lightly floured surface and knead for 10 minutes. Add additional flour as necessary. Knead until smooth and elastic. Put dough in a greased bowl, turn once to grease the top. Cover and place in oven with the lights on. Let dough double in size (about 1 - 1 1/2 hours). Punch down, then let rest for 10 minutes. Divide the dough into thirds.

Shape each into a ball. Using your hands, flatten each ball into 8 inch diameter. Press into 3 greased 8- inch round cake pans. Cover and let rise in the oven with the light on until doubled (about 1 hour). Remove cake pans and preheat oven to Convection Bake at 375°. Place pans on stone, making sure they are not touching each other or the sides of the oven walls. Bake for approximately 30 minutes, or until well browned. Brush with melted butter while still hot. Cool and slice.

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