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15 recipes you can easily make at home

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## The DOUGH

Let's get started with the dough. The base of every good pizza recipe starts with the dough. While you can find many recipes online, we've done the work in choosing our favourite, and ensuring the size fits perfectly in your Mimiuo Pizza oven.

## Ingredients

- 2/3 cup warm water (~110 degrees)
- 1/4 teaspoon active dry yeast (not rapid-rise)
- 1 3/4 cups unbleached bread flour
- A littler bit more flour for dusting
- 1 1/2 teaspoons kosher salt

## Step 1

Combine the salt and yeast into the warm water. Place the flour in a large bowl and pour the yeast mixture into it and then set a side until starting to foam (10-12 minutes).

## Step 2

Start with a rounded ball of pizza dough. Flour your hands and use your fingertips to press the dough into a flat disc. You should be able to see through the base when holding it up to light but do not tear it up. Stretch to your preferred size, around 8-10 inches wide.

## Step 3

Once the Pizza dough is ready, flour your pizza peel and you are ready to start adding ingredients. If there are small holes in your dough, make sure to patch them up gently.



# DOUGH IT YOURSELF!



## Margherita

**This pizza is a traditional Neapolitan pizza. It is loved all over the world and its simplicity is what makes it so tasteful. The secret to achieving the perfect pizza Margherita is to use high-quality ingredients.**

## Ingredients

- 1/2 cup crushed San Marzano tomatoes, dried oregano, salt, pepper, and olive oil for the sauce
- 1/2 pound diced mozzarella
- Torn basil
- Salt

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizzadough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Top it with mozzarella.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven and place the basil leaves on top.



# PEPPERONI



## Pepperoni

**Looking for something very tastefully? This Pizza has everything you want, a great crust, gooey cheese, and tons of pepperoni. The secret to great pepperoni flavor? Hide extra under the cheese! Who needs delivery?**

## Ingredients

- 1/2 cup crushed San Marzano tomatoes, dried oregano, salt, pepper, and olive oil for the sauce
- 1/2 pound diced mozzarella
- Slices of pepperoni sausage
- Pinch of ground pepper

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Top it with pepperoni first, then the mozzarella.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.



# STUFFED CRUST



## Stuffed Crust

Stuffed crust pizza can sound like a bizarre fever dream, a pizza with more cheese inside the crust? But it is very, very real and delicious! This simple recipe will impress everybody.

## Ingredients

- 1/2 cup crushed San Marzano tomatoes, dried oregano, salt, pepper, and olive oil for the sauce
- 1/2 pound diced mozzarella
- Shredded mozzarella
- Slices of pepperoni sausage

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it.
- Place the mozzarella pieces around the edge of the pizza dough and then fold it over. Spread the middle with 3-4 tbsps of the tomato sauce.
- Top it with pepperoni and/or mozzarella.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.

## Quattro Fomaggi

This is the classic version of one of the most wonderful combinations of bread and cheese imaginable. You can, of course, vary the cheeses, but the ones we've chosen here are a truly magical combination.

### Ingredients

- 1/2 cup crushed San Marzano tomatoes, dried oregano, salt, pepper, and olive oil for the sauce
- 1/2 pound diced mozzarella
- 1/2 pound diced gorgonzola, Parmigiano Reggiano, goat cheese, and/or Parmesan

### How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it.
- Place the sauce on the pizza dough and proceed to add your cheese choices. Try to spread them evenly to maximize the taste!
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.





# BBQ CHICKEN PIZZA

## BBQ chicken pizza

**Pizza night just got even more delicious! Made with chicken, barbecue sauce, mozzarella, corn, red pepper, and onion. This is what every weekend calls for.**

## Ingredients

- 1/2 cup crushed San Marzano tomatoes, dried oregano, salt, pepper, and olive oil for the sauce
- 1/2 pound diced mozzarella
- 1.8oz chicken, cooked and shredded
- 1.4oz corn
- Sliced Red Pepper and Onion
- 3 tbsp of BBQ Sauce

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it.
- Top the pizza with BBQ Sauce, Mozzarella, Shredded Chicken.
- Place the mozzarella pieces around the edge of the pizza dough and then fold it over. Spread the middle with 3-4 tbsps of the tomato sauce, corn, red peppers, and onions.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.



# HAWAIIAN



## Hawaiian

The only fruit topping that goes with pizza is tomatoes! Would you put peaches on pizza? Definitely not, so why pineapple?

## Ingredients

· None

## How to

· Just don't do it...



## Chicken and Pancetta

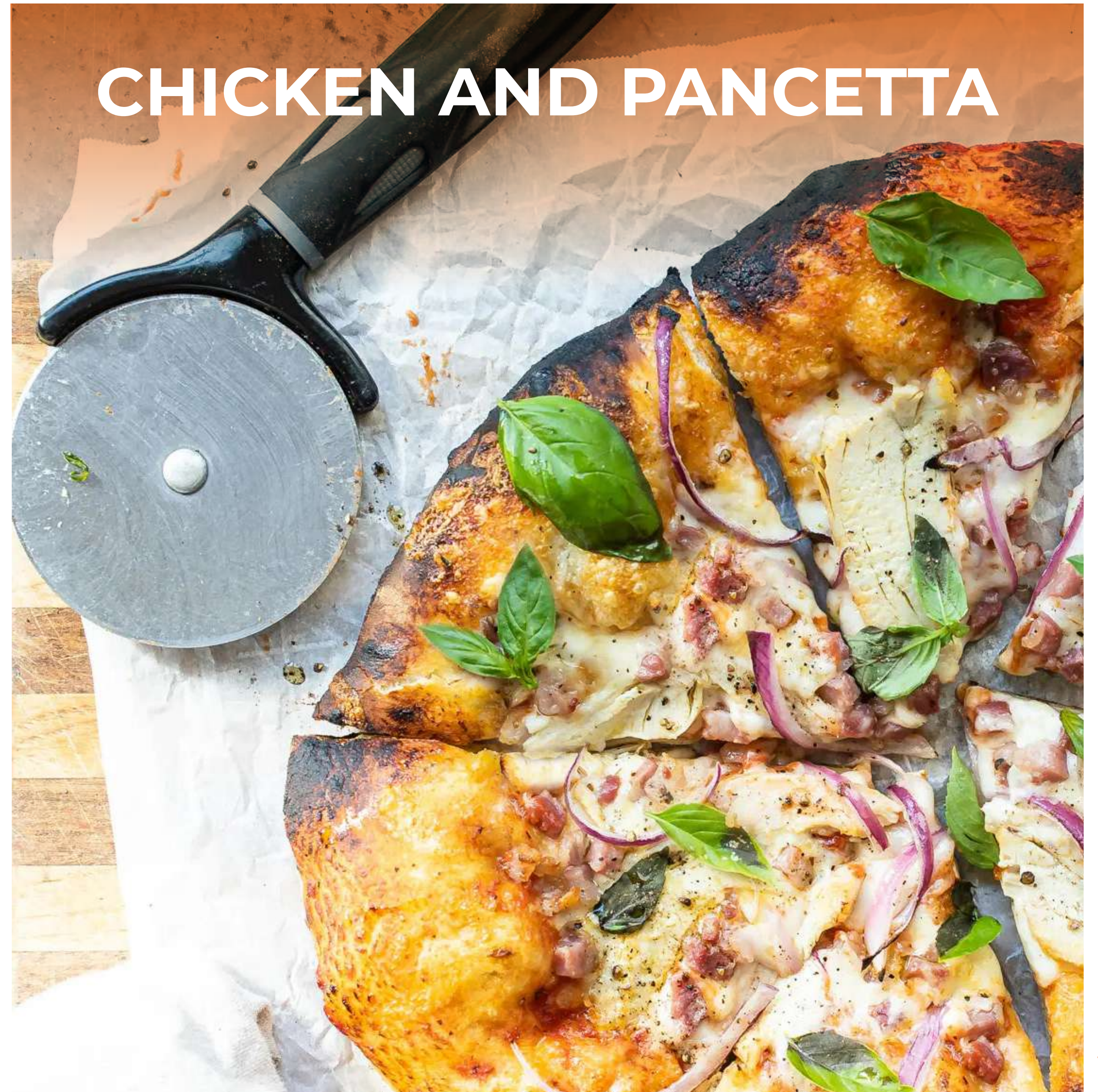
The perfect balance of smooth flavors for a delightful pizza treat. Chicken and Pancetta delivers the perfect mix of high quality meats that the whole family is sure to love, a little twist on the usual meat dishes.

## Ingredients

- 1 cup Fontina Cheese, grated
- 1 cup Cooked Chicken breast, thinly sliced
- 3/4 cup Pancetta, diced or your favourite Italian meat.
- 1/2 cup Red Onion, sliced
- Fresh Basil

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizzadough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Evenly sprinkle the Fontina cheese on top of the sauce.
- Add some slices of chicken on top of the cheese.
- Sprinkle the Pancetta on top (either finely diced for a quick bake, or dice and sautee it in advance for a crispier texture.) Follow with the red onion.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven and place the basil leaves on top.



# CHICKEN MUSHROOM



## Chicken Mushroom

**White meat meets earthy flavours. This recipe takes the best of chicken pizzas we all know and love, and adds the earthy flavours of mushrooms to the mix, pairs perfectly with a glass of wine.**

## Ingredients

- 1 cup cubed, cooked chicken
- 1 cup graped tomatoes, havled
- 1/2 cup sliced fresh mushrooms
- 1/4 cup sliced ripe olives
- 1/8 teaspoon garlic salt and pepper
- 1/2 tablespoon olive oil
- 1/2 cup shredded mozzarella cheese

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Top with the chicken, tomatoes, mushrooms, olives, garlic salt and pepper. Drizzle with oil. Sprinkle with cheese.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.



# DEEP DISH



## Deep Dish

Chicago style deep dish is a favourite amongst many who need to add a little more bite to their pizza. To achieve this delicious base, you'll need to adjust your dough recipe slightly.

## Ingredients

- 1.5 cups of bread flour
- 2 cups warm water
- 1.25 teaspoon of instant yeast
- 1 tablespoon extra virgin olive oil
- 1/2 tablespoon sea salt
- 1/2 teaspoon sugar

## How to

- Prepare the pizza dough in the same way as usual, with the adjusted ingredients.
- Place in a 12in skillet rather than the normal pizza peel, to let the thickness of the dough set it while cooking.
- The other significant attribute of true Chicago-Style Deep Dish Pizza is that the toppings are assembled in reverse. That is to say, the cheese (and plenty of it) goes on first, followed by your toppings and finally a heavy layer of extra-thick full-flavored pizza sauce.
- Rather than cook at 932 °F (500 °C), the deep dish cooks better at 450 °F (230 °C) for around 30 minutes, to slow cook the flavours through and get the perfect creamy rich texture.

## Pepperoni Onion Olive

**A twist on the classic, much loved pepperoni. By adding olives and thinly sliced sweet onions we're packing in the flavour. Simple and great for those who want a more balanced meat to flavour ratio.**

### Ingredients

- 1/2 cup thinly sliced sweet onion
- 1 ounce pepperoni slices
- 10 olives, pitted and halved lengthwise
- 1/2 cup Red Onion, sliced
- 3/4 cup shredded 4-cheese Italian blend

### How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizzadough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Top with onion, pepperoni, and olives; sprinkle with cheese.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.





# SPINACH & MOZZARELLA

## Spinach & Mozzarella

This delicious, early autumn dish features some of our favourite recipes: **Fresh Mozzarella, sauteed spinach and classic tomato sauce. But the secret to the perfect finish? A drizzle of honey chile for a sweet and warming kick.**

## Ingredients

- 8oz Fresh Mozzarella Cheese
- 8oz Spinach
- 2 Teaspoon Lemon Zest
- 1 Tablespoon Honey
- 1/4 Teaspoon Crushed Red Pepper Flakes

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Cook and drain spinach. Evenly top with the mozzarella cheese, drained spinach and lemon zest; season with salt and pepper.
- Slide your pizza inside the oven and make sure to rotate constantly.
- Combine the honey and as much of the crushed red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Just before serving, drizzle the baked pizza with as much of the chile honey as you'd like.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.



# EGGPLANT



## Eggplant

Inspired by Roman and Sicilian Italian classics. This super easy recipe can be customized to your families liking, but everyone will love the flavour packed eggplant with gooey fresh mozzarella and parmigiano bite.

## Ingredients

- 1 Medium sized Eggplant
- 2 Tablespoons Olive Oil
- 250g Fresh Mozzarella
- 1.5 Tablespoon Parmigiano, Grated
- 1/2 tablespoon sea salt
- 1/2 teaspoon sugar

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it.
- Cut Eggplant into 1/2cm wide slices. Saute in pan with olive oil into golden on both sides.
- Place sauteed eggplant onto pizza distributing them evenly.
- Top with Mozzarella and Parmigiano. Drizzle olive oil ontop.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.

## Shrimp & Mushroom

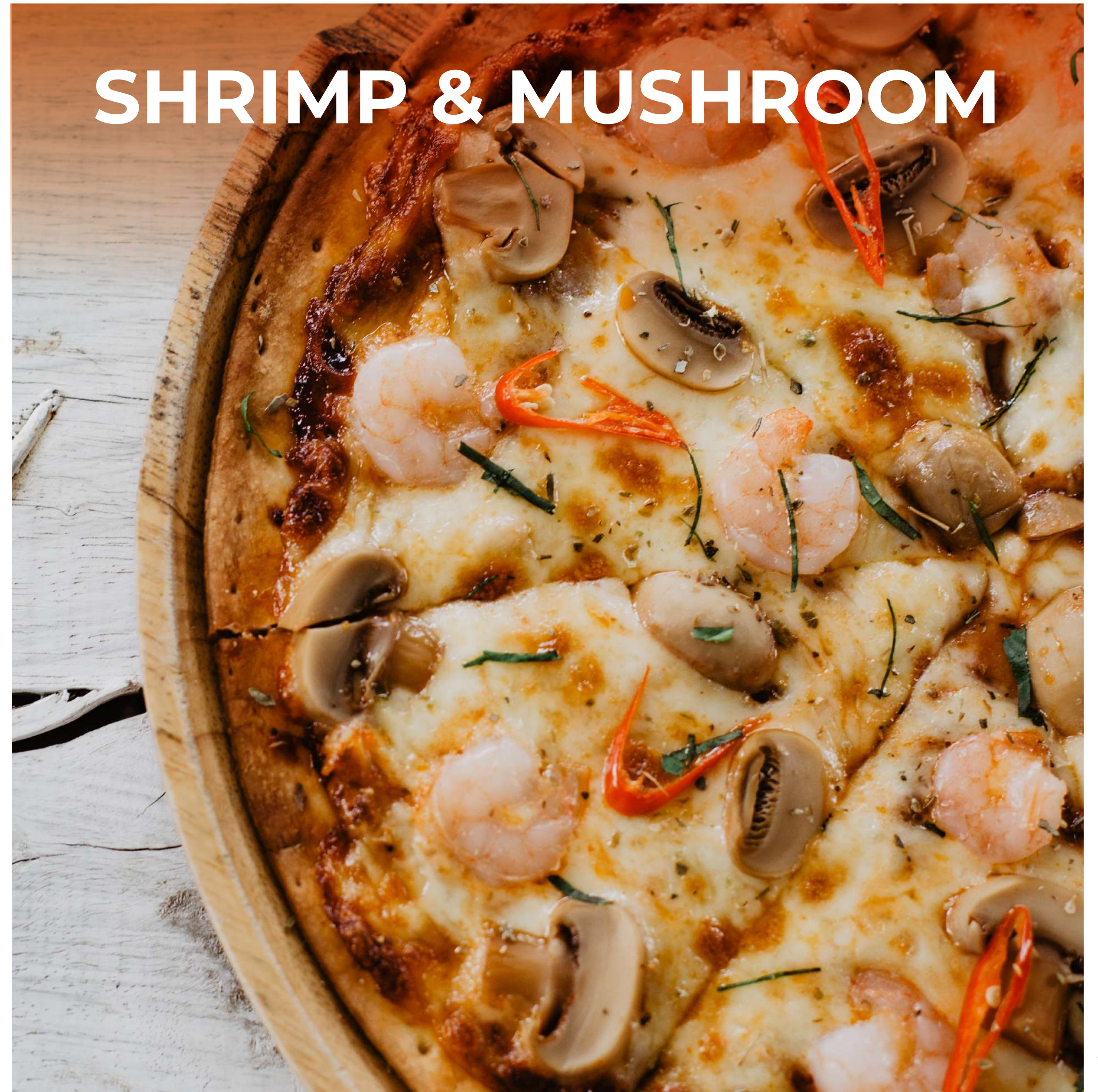
A Mediterranean inspired dish you're sure to love. With simple ingredients combined for an intense and memorable pizza.

### Ingredients

- 1/2 Teaspoon Dried Oregano
- 1/4 Teaspoon Dried or Fresh Red Pepper
- 1 Garlic clove, finely diced
- 8oz Cooked Shrimp,
- 1/2 Cup Fresh Mushroom, Sliced
- 1 Cup Mozzarella Cheese, shredded
- 1/3 Cup Feta Cheese, crumbled
- 1.5 Cup Tablespoon Parmesan Cheese, grated

### How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizzadough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Evenly sprinkle oregano, pepper and garlic.
- Distribute shrimp and mushrooms over pizza.
- Combine 3 cheeses and sprinkle evenly over pizza.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.



# SHRIMP & MUSHROOM

# AVOCADO GRECIAN

## Avocado Grecian

**This modern take of greek recipes was born from Californian pizza makers. Delicious and fresh, the mix of avocados with greek ingredients gives a fresh take on avocado toast.**

## Ingredients

- 1/2 Tablespoon Parsley, chopped
- 1 Tablespoon Olive Oil
- 2oz Mozzarella Cheese, shredded
- 1/2 Fresh Avocado, sliced into 8
- 1/2oz Red Onion, sliced
- 1oz Feta Cheese, crumbled
- 1/2oz Olives, sliced

## How to

- Prepare the pizza dough ahead of time.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it. Spread and put 3-4 tbsps of the tomato sauce.
- Combine the garlic, parsley and olive oil to form a paste. Brush this onto the pizza dough.
- Top with the mozzarella, onion, avocado, feta cheese and olives.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once its cooked, remove it from the oven.





# MULTI-RECIPE



## Multi-Recipe

We've seen a lot of recipes in our time, and one thing for certain, you can't please everyone. Try mix it up a bit, combine any of the recipes provided in this book and split your pizza up into multiple flavours!

## How to

- Prepare the pizza dough ahead of time in the same way as usual.
- Prepare the tomato sauce.
- In the meantime, pre-heat your pizza oven or pizza oven grill insert. Aim for 932° F (500° C).
- Dust the pizza peel with some flour and place the pizza dough on it.
- Apply your ingredients over a section of a pizza, divide either by 50/50, or by quarters for more options.
- Slide your pizza inside the oven and make sure to rotate constantly.
- At this temperature, you can bake the pizza in only 60-90 seconds.
- Once it's cooked, remove it from the oven.



## **F-BRK6061-SS1 Mimiuo Portable Wood Pellet Pizza Oven**

**The ideal way to enjoy the same delicious and classic Neapolitan pizza anytime and anywhere you want. Use wood pellets or wood chips as fuel to create pizzas with the same quality as a professional brick oven.**

### **Tips and Tricks**

How to reach max temp:

1. In order to get a good the fire going and make sure it reaches high temperatures, the pellets should reach about 2/3 of the pellet collector (or about 380 grams (0.81lbs).
2. Keep the chimney cap open when preheating and close the front door.
3. Fully ignite the pellet to shorten the heating time.
4. DO NOT open the front door frequently to prevent heat loss.
5. Measure the temperature from the middle of the pizza stone since the outer part of the stone will naturally have a lower temperature.
6. After ignition, please make sure the pellet burns normally.

The pizza oven is very easy to operate for both professionals and beginners, once the fire burns to the max, use the pizza shovel to rotate the pizza from time to time, this will keep the side near the fire from scorching. Whether cheese or pepperoni, you will enjoy the perfect pizza every time!

### **Please note**

- While the base of the stove is close to the table, hardly any heat is transferred downwards. In order to avoid any injuries, please remember to use heat resistant protective gloves when handling the stove.
- Keep the diameter of the pizza to 10-12", as anything larger than that may end up burning your pizza, fair game if you love your pie's 'artisanally charred'.
- Remember to have a your pellets burning a 'clean fire' before you start cooking.



## F-BRK6062-SS1 Mimiuo Portable Gas Pizza Oven

Our Mimiuo Portable Pizza Oven is a must-have for casual dinners, get-togethers with family and friends, or for tailgating. Powered by propane gas, makes it easy to plug in and use when needed!

### Tips and Tricks

How to reach max temp:

The flame is turned on by slowly turning the back knob anticlockwise and pressing down for 5 seconds, until you hear a click and the burner ignites. If the oven's burner doesn't light, turn the knob off, wait 5 minutes and repeat.

Remember to measure the temperature from the middle of the pizza stone since the outer part of the stone will naturally have a lower temperature.

Apply minimal flour to the peel and don't let it sit on the stone all the time to avoid the pizza getting stuck to it and the stone. Make sure to turn the pizza often, they bake fast!

### Please note

- If you just press down on the knob afor a second, let go, and then turn to click, you're in fact cutting off the gas.
- The base of the stove, while close to the table, won't cause any downward heat transfer.
- Please remember to use heat-protective gloves if you're handling the stove!
- We suggest keeping the diameter of the pizza between 10-12", anything larger and you'll either burn the pizza or get a truly 'artisanally charred' crust.

# mimiluc

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