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# 1. Care and maintenance

## Packaging

The PizzaSteel has arrived, wrapped in food-approved anti-corrosion paper. It's necessary to store the Pizza Steel in the original paper until it gets the first protective oil film and until you start using it in the oven.

### **The first time you bake on the PizzaSteel**

**An hour before you put the bread rolls in the oven, coat the Pizza Steel with a very thin layer of rapeseed and olive oil. Spread the oil with your hand and wipe it off with a lint-free cloth to ensure that the oil is evenly spread and that there's no excess oil on the stone. Be careful. The thinner the layer, the better the results. At the same time you reduce the chances of smoke/smell.**

**Then, heat up the Pizza Steel in the oven during 60 minutes at 250°C and then it's ready for its first baking.**

**Don't forget to keep letting the fresh air in during the first heating up of the Pizza Steel.**

## Routine Maintenance

Repeat the above procedure the first 3-4 times you use the Pizza Steel to ensure the optimal dark colour, while at the same time enabling formation of natural protection from rust and contamination.

Note: If at any time you need to wash the stone, you can use a hard brush. After this, you should dry the stone in the hot oven, and then coat it with a new oil film. If you let it dry in the air, the chances of rust forming are big.

## 2. Practical Advice

### Warm-up time and use of the oven

Warm-up time varies according to the oven, but it usually takes around 40-45 minutes.

When it comes to placing the Pizza Steel in the oven, we recommend you start by placing it in the centre of the oven, and after that you can experiment with higher and lower positions to figure out what best works for your oven.

### Adjusting recipes

In order to use the explosive heat coming out of the Pizza Steel, you should usually add more water to your recipes than you normally do.

Try out new things and make notes from time to time. This way it won't take too long before you outshine your local baker 😊.

### Sourdough and heavy bread

Light and fluffy flatbreads can easily be baked in the middle at high temperatures for 6-8 minutes, but if you bake larger bread or use heavy dough - for example, seeded whole grain bread or sourdough bread, it might be a good idea to heat up the Pizza Steel to 250°C and then cool it down to 220°C when you should put the bread in the oven. This way you can benefit from the heat of the Pizza Steel, while at the same time ensuring that the bread is baked in the middle.

### Correct baking = more flavour / better flavour

Taste and pleasure depend on the person, but, generally, darker colour of a baked bread roll means more flavour, so don't be afraid to experiment and challenge your sense of taste by letting your bread roll get a bit more colour than usual.

## Baking paper?

Although you can bake directly on the Pizza Steel, we recommend you use standard baking paper because this will later make the cleaning a piece of cake. If necessary, cut the baking paper so that it fits the shape of your bread / pie. This will prevent the unused part of the paper from turning black at a high temperature in the oven.

## Cleaning

If you need to clean the Pizza Steel, just a hard brush should usually do the job. If you have access to a pyrolytic oven, you can use the pyrolytic function to “restore” your Pizza steel to its previous state, because the extreme temperature of the pyrolysis programme will lead to burning of oil and food residues, so that you’ll be able to brush off dirt and coat the Pizza Steel with a new oil film.

## Gluten test

When you knead dough, you develop its gluten network. Yeast produces carbon dioxide that makes the dough expand, making the bread airy and light. Dough which has passed the gluten test should be able to expand without falling apart, which is the be all and end all if you want to get airy and light bread. Once you place the dough in a dish / on the table, wet your hands with water and hand-stretch a portion of dough. If you’re able to form a very thin, almost translucent “windowpane” of very thin dough without it cracking or tearing up, you’re done with kneading. If your dough cracks, you need to knead it a bit more. Knead for 1 more minute and then check again.

## Whole grain flour and other experiments ☺

You can usually replace about 20% of white flour with whole white / graham flour without any problem.

Also, feel free to add a freshly chopped carrot, potato, or beetroot. Depending on how wet the ingredients are, you may need to add a bit more flour to the dough in order to achieve regular consistency. Seeds, grains, and spices are also a great choice when it comes to both flavour and health, so just try it out ☺.

Do yourself a favour and start thinking about “consistency” instead of strictly sticking to recipes. Get to know your dough so that you can make up for the changes in moisture, additional ingredients, types of flour, etc. when needed. Once you get a feel for perfect consistency, you can make your own recipes and adjust your old favourite ones to the Pizza Steel ☺.

## Pizza loves heat!

When making pizza, do it at full throttle! Set the oven to the highest temperature – this way you'll get a crispy crust every time 😊.

Some of our buyers actually let the Pizza Steel heat up in the oven at the roasting setting! Just make sure you turn off the roasting setting when the pizza is in the oven - unless of course you like your Pizza extra crispy on top. 😊.

### Follow us on:

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# 3. Recipes

1. Crusty rustic morning rolls
2. Special spelt bread
3. Super delicious rustic bread
4. Soft birthday buns
5. Airy French baguettes
6. Juicy Indian naan bread
7. Quick Arabic pita bread
8. No-knead pizza dough with a longer rise time
9. No-knead bread with a longer rise time

*Note:*

*The following recipes are intended to be very simple. You can often replace 20% of all-purpose flour with whole-grain flour without any problem or experiment with dough rising time, amount of liquid, spices, other types of flour, grains, seeds, beer, etc.*

# 1. Crusty rustic morning rolls



You'll now learn a super simple recipe for rustic rolls for breakfast 😊



## Ingredients – 20 rustic morning rolls

8.5 dl (85ml) cold water

1100 grams all-purpose wheat flour

10 grams yeast

22 grams salt

## Preparation

### After dinner:

Stir together all ingredients and knead the dough until it has pulled away from the table / bowl. This usually takes around 15-20 minutes if you use a dough mixer. Leave the dough in the bowl covered for 2 hours, and then let stand in the fridge.

### When you get up:

Place the Pizza Steel into the oven and set the temperature to 250°C. Take the bowl out of the fridge and put it somewhere warm. Flip the dough in the bowl regularly with wet hands. Once the dough “has woken up” (about 1 hour after you have taken it out of the fridge) spread flour and then a fine layer of sesame seeds onto the table. Turn the dough out onto the sesame seeds and sprinkle it with a mixture of golden flax seeds and blue poppy seeds. Cut the dough into squares by dough cutter; put them on the baking paper which has been placed on a peel (pizza) to make them slide onto the Pizza Steel. Bake until golden brown (about 8-12 minutes).

## 2. Special spelt bread (3 hours)



Working with spelt flour doesn't necessarily need to turn into a complete disaster 😊. Spelt flour is characterised by an incredible taste and short kneading time.



### Ingredients – 2 special loaves of bread

8.5 dl water

1000 grams sifted flour

20 grams yeast

22 grams salt

### Preparation

Fill a bowl with water and add other ingredients.

Knead the dough until it has pulled away from the sides of the bowl. Watch it closely because you mustn't let it get hard by over-kneading it. Depending on the flour manufacturer, mixing the dough with spelt flour usually takes between 4 and 10 minutes. Knead until the dough has passed the gluten test and let stand in the bowl for an hour.

After an hour, flip the dough in the bowl and let stand for one more hour. After the second hour has expired, flip the dough again, put the Pizza Steel into the oven and set it to 250°C.

An hour later, turn the thin dough out onto a lightly floured table (graham flour, sesame seeds, pumpkin seeds and the like). Then sprinkle the dough with whole-grain flour. Use a dough cutter to divide the dough into two loaves of bread. Then place the loaves onto the baking paper by baking (pizza) spatula, cut into the loaves transversely (1-cm-deep cuts using a wet bread knife) and let them slide onto the Pizza Steel. Reduce the temperature to 240°C and bake until nice and dark.

### 3. Super delicious rustic bread (3 hours)



Rustic bread is amazing and boosts baker's confidence 😊.



#### **Ingredients – 2 rustic loaves of bread (you need to have two rustic bread bowls)**

8.5 d cold water	20 grams yeast
1100 grams all-purpose wheat flour	22 grams salt

#### **Preparation**

Knead the ingredients until the dough starts pulling away from the sides of the bowl and until it has passed the gluten test. Then you need to let the dough stand for an hour, flip it over in the bowl with a wet hand and let stand for one more hour. Check if the dough has bubbles and if it seems lively and “happy” 😊. If this is not the case, let stand for one more hour.

When the dough is ready (rises gradually and properly) turn it out onto a lightly floured table and divide it into two portions by dough cutter. Gather each piece of dough carefully into a single ball by pulling sides of the dough downwards, over the bottom of the ball and place it into a rustic bread bowl. Don't forget to put plenty of flour in the bowl! Then put the Pizza Steel into the oven, set to 250°C, and let the loaves rise in the bowls for an hour.

Place a piece of baking paper on the top of the rustic bread bowl and then a baking (pizza) spatula over it and then flip it over. If you were lucky, the bread should now be on the baking paper with a baking (pizza) spatula underneath it. Let it slide onto the Pizza Steel and reduce the temperature in the oven to 230°C. Bake the bread until golden brown.

## 4. Soft birthday buns (4 hours)



That's right, you can actually make soft birthday buns on your new Pizza Steel 😊.

A must-have at every kid's birthday party!



### Ingredients – 22 big buns

7.5 dl cold water	50 grams yeast
1200 grams all-purpose wheat flour	125 grams sugar
24 grams salt	80 grams rapeseed oil
2 tsp cardamom	2 tbsp lemon juice

### Preparation

Make sure the butter is soft and stir together all ingredients.

Knead the dough until it starts pulling away from the table / bowl. This usually takes around 15 minutes if you use a dough mixer. Then let rise until doubled in volume (1-2 hours).

Put the Pizza Steel into the oven (200°C) and divide the dough into 22 equal pieces (about 100 grams per bun). Dust your hands with flour, form buns, and let them rise on the baking paper on baking (pizza) spatulas. Cover them with floured transparent kitchen foil.

About an hour later, coat the buns with water or coffee using a brush and let them slide onto the Pizza Steel. Bake for about 11-12 minutes until golden 😊.

## 5. Airy French baguettes (3 hours)



Super easy and airy French “flûtes”. The better the flour, the better the long loaves. For the ones in the picture, we used Manitoba flour with 15% protein.



### Ingredients – 6 long loaves

5.5 dl cold water

800 grams fine wheat flour

2 tbsp lemon juice

20 grams yeast

15 grams salt

### Preparation

Knead the ingredients until the dough starts pulling away from the sides of the bowl and until it has passed the gluten test. Now you need to let the dough stand for an hour, and then turn it out into a bowl with a wet hand. Let stand for one more hour and then flip it again. Put the Pizza Steel into the oven, set the temperature to 250°C and wait for an hour. If the dough has puffed up and if it seems “happy”, it’s ready, but if this is not the case, let stand a bit more.

When the dough is ready, turn it out onto a lightly floured table, sprinkle filo with coarsely ground flour and use a dough cutter in order to cut long and 4-5 cm wide straps and then place them carefully onto a baking (pizza) spatula covered with baking paper (alternatively, watch the video on our website). Then slide them onto the Pizza Steel and bake until golden brown.

## 6. Juicy Indian naan bread (75 minutes)



In our family, we just love Indian food, where naan bread is a must 😊.  
Naan bread on the Pizza Steel is a mega hit.



### Ingredients – 8 naan breads

3.5 dl water	25 grams yeast
500 grams all-purpose wheat flour	4 tbsp olive oil
2 tsp salt	2 tsp sugar
4 tsp soy yogurt	Oil and salt for coating

### Preparation

Put the Pizza Steel into the oven and set to the maximum temperature. Knead all the ingredients until the dough starts pulling away from the sides of the bowl. Flour the table and turn out the VERY wet dough onto the flour. Gather the dough carefully with as little flour as possible and divide it into 8 pieces. Form every piece of dough carefully into filo and at the end sprinkle 8 filo sheets with a bit of flour after which they need to rest under transparent kitchen foil for 45 minutes.

Put baking paper over baking (pizza) spatulas and now carefully press / stretch filo sheets before placing them onto the baking paper. Each baking (pizza) spatula must have 4 filo sheets placed over it.

Then place them on the Pizza Steel and bake for 2 minutes and then flip them and bake for 1 minute on the other side. Use a brush to spread the oil and sprinkle the salt and optionally nigella seeds before serving.

## 7. Quick Arabic pita bread (75 minutes)



Super light, tasty, and quick Arabic pita bread, the way Ali Baba's mum would make it – and we'll leave it up to you to decide on the filling 😊



### Ingredients – 16 pita breads

5.5 dl cold water

1200 grams all-purpose wheat flour

1 tsp salt

50 grams yeast

1 dl olive oil

1 tsp sugar

### Preparation

Put the Pizza Steel into the oven at the maximum temperature! Stir all ingredients together and knead the dough until it has passed the gluten test. Let the dough stand in a bowl for 50 minutes.

Put baking paper onto a baking (pizza) spatula and divide it into 16 pieces. Form pieces of dough into filo sheets and keep rolling them out until they're completely flat and then place them onto the baking paper.

Place them on the Pizza Steel and bake until brown spots appear.

Let them cool down under a tea towel until they are served.

## 8. No-knead pizza dough (18-24 hours)



The time is actually your best friend in the kitchen – at least if you let it work to your advantage – which is true for this tasty pizza dough.



### Ingredients – 4 pizzas

500 grams flour  
10 grams salt

Fresh piece of yeast the size of a large grape  
3.25 dl water

### Preparation

Mix together dry ingredients in a bowl and add water. Stir all together thoroughly with a spoon until the biggest lumps have disappeared. Cover the bowl with transparent kitchen foil and leave stand for 18-24 hours at room temperature (21°C) until the dough has fully risen.

Then turn out the dough onto a lightly floured table and divide it into 4 equal pieces by dough cutter. Now fold the sides of each piece of dough back onto itself carefully so that you get ball-shaped filo sheets.

Leave the filo stand for half an hour and the dough is ready to be rolled out / shaped ☑.

## 9. No-knead wheat bread (18-24 hours)



Super great bread that doesn't require dough mixer or strong muscular arms 😊.



### Ingredients - 2

6 dl water

800 grams wheat flour

A piece of yeast the size of a large grape

16 grams salt

### Preparation

Mix together dry ingredients in a bowl and add water. Stir all together thoroughly with a spoon until the biggest lumps have disappeared. Cover the bowl with transparent kitchen foil and leave stand for 18-24 hours at room temperature (21°C) until the dough has puffed up and until its surface gets darker.

Then turn out the dough on a lightly floured table (alternatively with a wet hand if the dough is stuck to the bowl) and divide it into 2 equal pieces by dough cutter. Fold the sides of each piece of dough back onto itself **carefully** so that it gets a nice ball-like shape.

Place the baking paper onto a baking (pizza) spatula and lift the bread carefully onto each spatula. Sprinkle the loaves with flour, cover them with transparent kitchen foil and let them rise until doubled in volume (around 1-2 hours).

Cut into the loaves with a wet bread knife and bake them separately on the Pizza Steel at 240°C until the crust turns golden brown.

## 4. Share your experience

Together is better ☺

Hurry up and sign up yourself and your baking achievements on our Facebook group. This is the place where we help and inspire each other and where you can share photos of your amazing bread, rolls, and pizza.

<https://www.facebook.com/pizzasteelch/>



**Share your best baking experiences!**

Good rolls must be shared with others ☺.

This is why we, of course, have an Instagram profile, where we want to share our best works with other roll enthusiasts ☺

“TAG” your photos: **#pizzasteelch**

We regularly repost the best photos and we link them to your profile as a thank you!