

gorenje
Life Simplified



THE TASTE OF WOOD-FIRED OVEN

GORENJE BAKING
STONE PBS 02S

www.gorenje.com

 **Coolinary Guide**

NEXT BEST THING TO A WOOD FIRED OVEN

Gorenje Baking Stone is made from special cordierite mineral which can handle extreme temperatures very well. It has the ability to evenly distribute the heat and to enable baking results on a par with those from a wood-fired oven. It also absorbs excess moisture for the perfect crust and crumb.



EASY & DELICIOUS PIZZA DOUGH

INGREDIENTS

- 350 g flour
- 20 g fresh yeast
- salt
- 2 tablespoons olive oil
- 2 dl lukewarm water

METHOD

Thoroughly knead the ingredients and leave the dough to rest at room temperature for two hours.



You can make the dough one day ahead. In this case, cover it and store it in the fridge. Before using it, let it rest at room temperature for at least half an hour.

HOMEMADE TOMATO SAUCE FOR PIZZA

INGREDIENTS

- ripe tomatoes (can be substituted with canned tomatoes)
- salt
- pepper
- basil
- oregano

METHOD

Wash the tomatoes, wipe them dry, slice, and sauté until tender. Purée by hand or with an immersion blender. Season with salt, pepper, basil, and oregano.



For a sauce without peel and seeds, clean the tomatoes before sautéing them. For the perfect flavour, use fresh herbs.




CLASSICA

Classic is never out of fashion

METHOD

Roll out the dough and coat it with homemade tomato sauce. Top with ham, fresh button mushrooms, and grated mozzarella. Bake at 200 °C for 15 to 20 minutes. When the pizza is done, sprinkle some oregano over it.



For a crunchy ring around the pizza, do not put any sauce or toppings half an inch from the edge.



PROSCIUTTO

Not quite the usual

METHOD

Roll out the dough and coat it with homemade tomato sauce. Top with cooked ham, fresh button mushrooms, and grated mozzarella. Bake at 200 °C for 15 to 20 minutes. When done, sprinkle fresh mint leaves on the pizza.

You can substitute dried or brined button mushrooms for fresh ones. If using brined mushrooms, dry them before use.




SALAMI

Small extra for a more intensive flavour

METHOD

Roll out the dough and coat it with homemade tomato sauce. Top with ham, salami, grated mozzarella, halved cherry tomatoes, and fresh rosemary. Bake at 200 °C for 15 to 20 minutes.



For an even more intense flavour, use spicy salami and top it up with some spicy sauce.




VEGETARIANA

Not only for the vegetarians

METHOD

Roll out the dough and coat it with homemade tomato sauce. Top with sliced fresh green bell peppers, onion rings, corn, chopped cherry tomatoes, dried tomatoes, and buffalo mozzarella. Bake at 200 °C for 15 to 20 minutes.



For a fresh and full flavour, use fresh seasonal vegetables. Play with colours to make it more attractive.



MARGHERITA

The copy does not beat the original

METHOD

Roll out the dough and coat it with homemade tomato sauce. Top with buffalo mozzarella. Bake at 200 °C for 15 to 20 minutes. Garnish with fresh basil leaves.



For best flavour, use buffalo mozzarella. You can also use regular grated mozzarella or mozzarella balls in brine.




MEXICANA

A spicy culinary journey

METHOD

Roll out the dough and spread nacho cheese on it. Add the fried ground beef with spices, mozzarella, chillies, and black olives. Bake at 200 °C for 15 to 20 minutes. Garnish with fresh rosemary.



Make your own nacho cheese to avoid the preservatives and other additives. Use cheddar or any other melting cheese.




TARTUFFATA

The flavour of the mysterious fungus

METHOD

Roll out the dough and top with mozzarella, sliced eggplant, and truffle sauce. Drizzle with a few drops of white truffle oil and add fresh thyme sprigs. Bake at 200 °C for 15 to 20 minutes. Garnish with baby field salad.



Truffle oil is much less expensive than actual truffles, while possessing a related flavor and aroma.




FOCACCIA

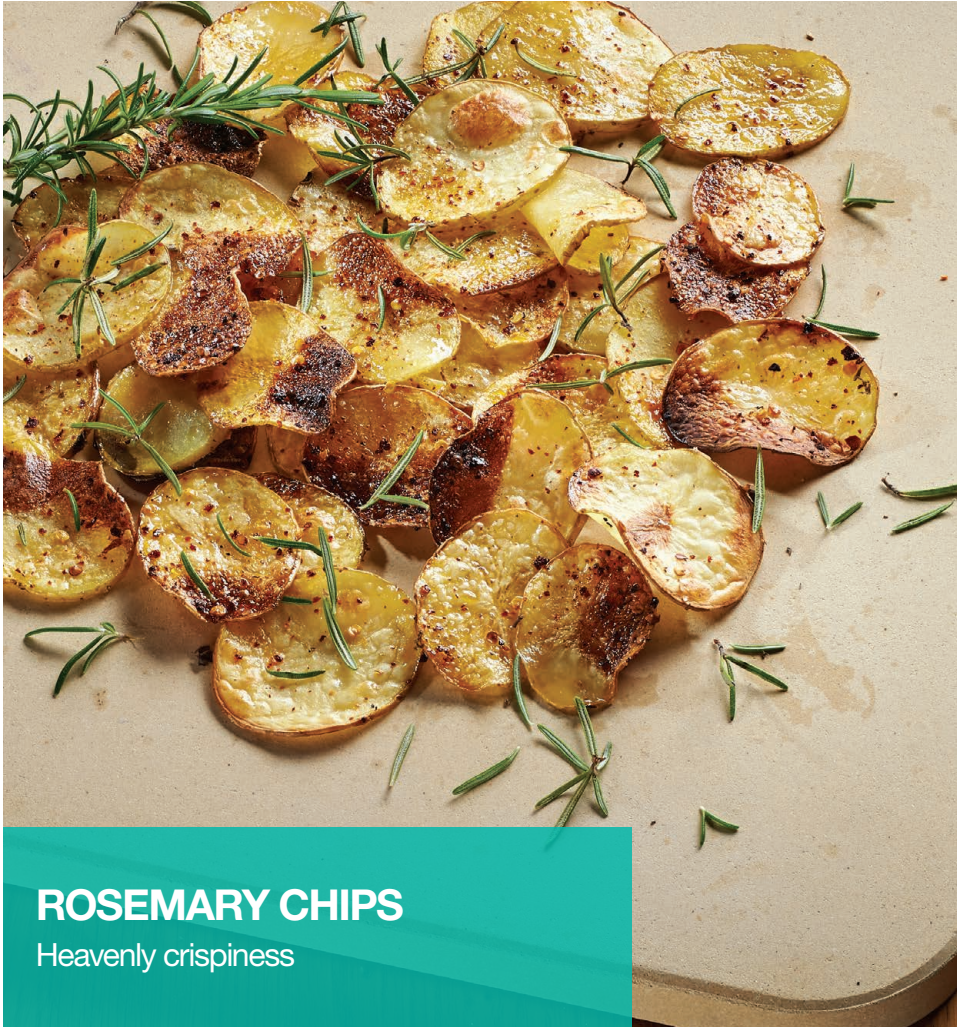
Italian flat bread as a side

METHOD

Roll out the dough and cover it with olive oil. Puncture the dough with a fork and season with dried herbs (oregano, rosemary, thyme etc.). Bake at 200 °C for 15 minutes. Garnish with fresh herbs before serving.



To spice up the flavour of your focaccia, infuse your olive oil with garlic, herbs, or chillies.




ROSEMARY CHIPS

Heavenly crispiness

METHOD

Peel, wash, and dry the potatoes. Slice them thinly, season with salt and pepper, and drizzle with olive oil. Sprinkle with fresh rosemary. Cover with aluminium foil. Bake at 180 °C for 20 minutes; then remove the foil to brown the chips.



To further simplify the process of making this crunchy side or snack, use baby potatoes that do not require peeling.

