



# Russell Hobbs



## **5 MINUTE PIZZA AND SNACK OVEN**

2 YEAR WARRANTY

RHP300AU

RHP300AU\_IB\_RB\_FA\_240815

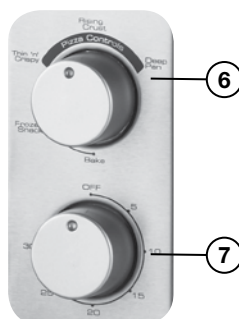
### **INSTRUCTIONS & WARRANTY**

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.

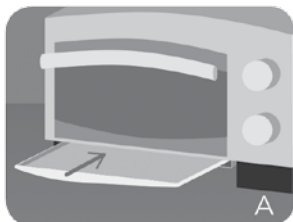


1. Ceramic tray
2. Crumb tray
3. Power light
4. Tray handle
5. Tray handle hooks
6. Control knob
7. Timer and On/Off knob



## BEFORE FIRST USE

- Read all of the instructions included in this manual.
- Remove all packing material and any stickers.
- Wash all removable parts in warm soapy water.
- Thoroughly dry all parts before reassembling.
- Select a location where this unit is to be used, leaving enough space ( $\approx 150\text{mm}/6$  inches) from the back and sides of the unit to allow heat to flow without damage to adjacent cabinets and walls.
- Do not place near or below any curtains or other combustible materials.
- Insert crumb tray before use (Fig A). Slide the crumb tray into the space provide directly below the oven door.



### CAUTION:

- ***Do not operate the oven without the crumb tray installed.***
- ***Do not cover the crumb tray with aluminium foil as this may cause the oven to overheat.***
- Install tray handle hooks (refer to the INSTALLING TRAY HANDLE HOOKS section of this manual on page 4 for specific instructions).
- Plug unit into power outlet and switch the outlet on.

*NOTE: You must set the timer for the pizza oven to function.*

- Set the temperature to maximum (turn knob to either the Thin & Crispy or Frozen Snack functions) and set the timer for approximately 20 minutes to condition/cure the elements. Ensure the room is well ventilated.

*NOTE: It is normal during this process for the new elements to give off some odour and a small amount of vapour.*

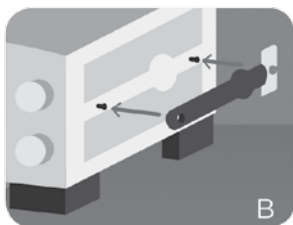
## IMPORTANT INFORMATION ABOUT YOUR OVEN

- This unit is designed to cook significantly faster than other cooking devices on most settings. Do not leave unit unattended while in use.
- This oven gets hot. When in use, always use oven mitts when touching any outer or inner surface of the oven.
- Do not use cooking sprays or oils on Ceramic Tray while using functions that have Medium or High infrared intensity. Refer to the chart on page 5 of this manual for further information.
- During first few minutes of use you may notice smoke and a slight odour. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance of this oven.
- The heating elements will cycle on and off during operation to maintain even heat distribution.

- Do not cut foods directly on the provided Ceramic Tray.
- Do not use parchment paper, silicone mats, or other baking liners in this oven.
- Opening the door often or for extended periods of time could impact preheat and cook time. Keep door closed whenever possible to retain heat.
- Be sure food or baking dishes do not come within 40mm (1.5 inches) of the top heating elements.

## INSTALLING TRAY HANDLE HOOKS

- Find a location for your Pizza Oven, and then decide which side of the unit you would like your tray handle to be located.
- Take the handle hooks, and screw them into the two holes on the desired side. Do not over tighten.



- Place tray handle in the hooks (Fig B).

## PREHEATING

- Always preheat the oven for at least 5 minutes before use.
- For items such as pizza and frozen snacks always preheat the Ceramic Tray along with the oven by putting the Ceramic Tray in place before the appliance starts heating.
- For more sensitive baked goods such as cookies, croissants, etc; preheating the Ceramic Tray can cause the food to cook too quickly and is not recommended. Remove the Ceramic Tray before the appliance starts heating and insert together with food after the preheating process.
- As a general rule, if the foods are being cooked on the lower heat settings (Bake and Deep Pan) preheating the Ceramic Tray is not needed. If the foods cook at higher temperatures, preheat the Ceramic Tray for optimal results.
- For crispier crusts on your pizza we recommend preheating the oven for 10 minutes before the first use, then an additional 3-4 minutes between pizzas for the oven to maintain optimal temperature.

## CHOOSING THE RIGHT FUNCTION

This Pizza Oven & Snack Maker features 5 easy to use settings that were specially programmed to ensure optimal results for the foods being cooked.

**BAKE:** Set with a constant temperature at 190°C, enabling you to bake general items like cookies or pastries in the Pizza Oven. Please note that while you can bake a variety of items at this temperature you may need to adjust your baking time.

**FROZEN SNACKS:** Optimised with high heat and high infrared intensity to quickly cook basic frozen snack items in approximately half the time as a conventional oven. For best results ensure all items being cooked are of the same type and general size. Please watch the cooking process closely as cooking times will vary depending on the item type and thickness.

**PIZZA - THIN & CRISPY:** This setting works with fresh or frozen pizza by optimising the top and bottom heating elements to give you a crisp crust while melting the cheese on top. Depending on the thickness and number of toppings cooking times may vary so please watch the cooking process closely.

**PIZZA—RISING:** Developed with high heat but lowered infrared intensity to create both fresh and frozen rising crusts. This allows the crusts to rise appropriately. Please watch the cooking process closely as thickness and number of toppings may affect cook time.

**PIZZA—DEEP PAN:** Cooks the pizza more slowly at 190°C to ensure warm gooey toppings all the way through the pizza. While it will cook more closely to standard cooking times for deep dish pizzas please monitor the cooking process closely.

**CAUTION:**

- ***This unit is designed to cook significantly faster than other cooking devices on most settings. Do not leave unit unattended while in use.***
- ***This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.***

FUNCTION		INFRARED INTENSITY	TEMP	RECOMMENDED BAKEWARE	EXAMPLE FOODS	RECOMMENDED COOK TIMES*
<b>Bake</b>		Low	190°C	Provided Ceramic Tray, or oven safe metal or glass pans on provided tray	Cookies	8 - 12 mins
					Croissants	8 - 10 mins
					Cinnamon Rolls	7 - 10 mins
<b>Frozen Snacks</b>		High	+315°C	Provided Ceramic Tray only	Frozen Potato Skins	4 - 5 mins
					Frozen Chicken Nuggets	4 - 5 mins
					Frozen Fish Sticks	4 - 5 mins
<b>PIZZA</b>	<b>Regular / Thin &amp; Crispy</b>	High	+315°C	Provided Ceramic Tray only	Fresh Pizza (Homemade & Store Bought)	4 - 5 mins
					Frozen Pizza	4 - 5 mins
					Thin Crust Pizza	4 - 5 mins
	<b>Rising</b>	Medium	+315°C	Provided Ceramic Tray only	Frozen Rising Crust Pizza	10 - 14 mins time may vary depending on toppings
					Frozen Meal Pockets	12 - 13 mins
	<b>Deep Pan</b>	Low	190°C	Provided Ceramic Tray, or oven safe metal or glass pans on provided tray	Deep Pan Pizza	35 - 45 mins
					Pot Pie	25 - 30 mins
					Lasagna	50 - 60 mins

\*Household voltages may vary, impacting cooking times

\*\*If store-bought pizza comes with tray, do not use. Put pizza directly on Ceramic Tray.

## OPERATING YOUR PIZZA OVEN

- Turn the control knob to the desired function. Refer to the CHOOSING THE RIGHT FUNCTION section of this manual on page 4.
- Turn the timer knob past 10, and then to desired cooking time.
- The power light will illuminate, indicating that oven is on and heating. The light will stay on until the timer counts down to the off position.

*NOTE: The cooking cycle can be stopped at any time by manually turning the timer counter-clockwise to the off position.*

- Allow the Pizza Oven and Ceramic Tray to preheat for approximately 5 minutes. For a crispier crust, preheat an extra 5 minutes on first pizza, and 3 - 4 minutes between pizzas.

*NOTE: Preheat the Ceramic Tray along with the oven for frozen snacks, pizza, etc. For more sensitive baked goods, do not preheat the Ceramic Tray; instead insert the Ceramic Tray along with the food at the start of the baking time.*

**CAUTION: This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.**

- Open the door, slide the Ceramic Tray out using the Tray Handle. To use, position handle hooks over centre bar of Ceramic Tray and pull out. Carefully place pizza or food on to the Ceramic Tray using oven mitts or pot holders. Then position tray handle hooks over the centre bar of the Ceramic Tray again and gently push back into the oven. Adjust timer as needed for cooking time.

*NOTE: Placing pizzas or other items off centre on the tray may cause uneven results. Use an oven safe non-metallic utensil (i.e. spatula or tongs) to re-position if necessary*

- At the end of the selected baking time there will be an audible signal and the power indicator light will go off, indicating the oven is no longer on.
- Remove the food using oven mitts or by using the provided Tray Handle to pull the Ceramic Tray out. Place on a heat resistant surface.
- Always turn off and unplug from the wall power outlet when not in use.

## CARE AND CLEANING

This product contains no user serviceable parts.

### CLEANING

**IMPORTANT: Before cleaning any part, be sure the oven is off, unplugged and completely cool. It is important that you clean the entire appliance after each use to prevent accumulation of grease and to avoid unpleasant odours. DO NOT clean the heating elements.**

- Due to the intense heat inside of the oven, over time a slight yellowing may occur around the oven door. Cleaners such as Barkeeper's Friend® easily clean the surface to like-new condition. Only use these cleaners on the outside surfaces of the oven.
- After use, the ceramic tray may slightly season and discolour. This is normal and should not affect results.

## EXTERIOR SURFACES

- Clean the glass door with a sponge, soft cloth or nylon pad. A mild dishwashing detergent can be used to remove difficult marks. Do not use a spray glass cleaner.
- Clean the stainless steel with a sponge, soft cloth or nylon pad. A mild dishwashing detergent can be used to remove difficult marks.
- Do not use any abrasive material or sharp utensils on the exterior of the oven, it will damage the surface and finish. Dry thoroughly.

***IMPORTANT: Do not immerse the appliance, power cord or plug in any liquid.***

## CERAMIC TRAY

The Ceramic Tray is dishwasher safe, but can also be cleaned using dish soap and water with a polyester or nylon pad. Similar to a pizza stone some discoloration will occur over time on the ceramic tray.

## CRUMB TRAY

- Grasp handle and pull out tray. Dispose of crumbs.
- Wipe crumb tray with a dampened cloth or paper towelling and dry thoroughly before inserting back into unit.

*NOTE: Allow all parts and surfaces to dry thoroughly before using the appliance again.*

*Do not use any abrasive material or sharp utensils on the exterior of the oven, it will damage the surface and finish.*


## TROUBLESHOOTING

PROBLEM	EXPLANATION	RECOMMENDATION
My Pizza cooked unevenly.	The heating element types and location have been specifically optimised to cook a perfect pizza from the center of the pan without needing to rotate. Being off center can cause one side to cook a little faster than the other.	<ul style="list-style-type: none"> <li>When placing pizza on the tray, pull it out slightly with the tray handle to better see where the true center is.</li> <li>If you notice this during the cooking process, pull the tray out and use oven safe utensils (such as a spatula or tongs) to move the pizza back into the center for the rest of the cook time. Rotating the pizza can also help if you are further along in the cooking process. Please note opening the door could impact the cook time.</li> </ul>
The food took longer to cook than expected or lacked crisp.	Preheating the appliance properly can affect the results; if a pizza is cooked before the oven is at the proper temperature the pizza may take longer to cook and could lack crisp.	<ul style="list-style-type: none"> <li>Always preheat the appliance for at least 5 minutes prior to cooking.</li> </ul>
My Pizza didn't turn out on the Regular setting. or Some frozen snacks didn't turn out on the Snack setting.	<p>As with a normal oven, thick foods will need more cooking time than thinner foods. Because this oven cooks quickly on the Regular and Snack settings the following may happen:</p> <ol style="list-style-type: none"> <li>Pizzas with thicker crusts or toppings may brown before the pizza is cooked all the way through.</li> <li>Frozen foods with various thicknesses may have some pieces done before others.</li> <li>Some thick or dense frozen snacks might cook unevenly.</li> </ol>	<ul style="list-style-type: none"> <li>Inspect the food before choosing a setting: <ul style="list-style-type: none"> <li>If the pizza crust looks thick or there are a lot of toppings (e.g. supreme pizza), you may want to consider using the "Rising" setting. The lower infrared intensity helps cook slightly slower, giving the pizza more time to cook all the way through.</li> <li>If frozen snacks have a large variation in thickness and size or are very dense, you may want to consider using the "Rising" setting. The lower infrared intensity helps cook slightly slower, giving the food more time to cook all the way through.</li> </ul> </li> <li>If while cooking you notice this, turn the control setting to "Rising" and allow it to cook until desired doneness. If needed, remove items that are finished cooking and allow underdone items more time to finish cooking.</li> </ul>
I want a crispier crust on my pizza.	As with a normal oven, getting a crispier crust requires more time and in some cases higher temperatures. Allowing the pizza oven to preheat longer will enable your oven to reach a higher temperature for desired results.	<ul style="list-style-type: none"> <li>Normal preheat is 5 minutes. Allow the oven to preheat for a full 10 minutes for crispier crust; follow the same cook times listed in cooking chart provided.</li> <li>If cooking more than one pizza, allow 3 - 4 minutes of preheat between pizzas in order to keep the oven at an optimal temperature.</li> </ul>
The unit is smoking.	As with a normal oven, leftover food or debris can cause the appliance to smoke.	<ul style="list-style-type: none"> <li>Always clean your oven between uses to avoid smoke and safety hazards.</li> <li>Upon first use you may notice a slight odour or smoke. This is normal and will cause no harm.</li> </ul>



## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards do not immerse the power cord, plug or pizza oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water. 
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Keep the oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the wall power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the oven to cool before cleaning.
12. To disconnect, set the timer to O/Off. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Do not use on an inclined plane or unstable surface.
16. Do not move the oven while it is switched on.
17. Do not cover the oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the oven.
20. Food may burn. Always monitor when using this appliance.
21. Do not use the oven near or below any curtains or other combustible materials.
22. Do not cook food items too large for the oven.
23. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
24. Do not place on or near any heat sources.
25. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
26. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
27. Follow the instructions when cleaning this appliance.
28. Do not use appliance for anything other than its intended purpose.
29. Misuse of this appliance may cause injury.
30. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
31. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
32. Clean the oven and crumb tray regularly. Failure to do so may cause a fire hazard.
33. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the oven.
34. This appliance is not intended to be operated by means of an external timer or separate remote control system.
35. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

**SAVE THESE INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## **Spectrum Brands Australia Pty Ltd**

Locked Bag 3004 Braeside  
Victoria 3195 Australia

### **Customer Service in Australia**

TollFree: 1800 623 118

Email: [info@spectrumbrands.com.au](mailto:info@spectrumbrands.com.au)

Website: [www.spectrumbrands.com.au](http://www.spectrumbrands.com.au)

## **Spectrum Brands New Zealand Ltd**

PO Box 9817 Newmarket  
Auckland 1149 New Zealand

### **Customer Service in New Zealand**

TollFree: 0800 736 776

Email: [service@spectrumbrands.co.nz](mailto:service@spectrumbrands.co.nz)

Website: [www.spectrumbrands.co.nz](http://www.spectrumbrands.co.nz)

## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**



In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We or us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of 2 years from the date of purchase (**Warranty Period**).

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

## Register your product online

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.



# Russell Hobbs



## **RECIPES 5 MINUTE PIZZA AND SNACK OVEN**

2 YEAR WARRANTY

RHP300AU

RHP300AU\_RB\_FA\_240815

## **RECIPES**

## **PERFECTLY EASY PIZZA DOUGH**

### **Preparation Time:**

60 minutes

### **Ingredients:**

3¼ cups all-purpose white flour + extra for dusting

2½ tsps salt

1 tbsp fast-acting active dry yeast

1 cup warm water

### **Method:**

1. Combine the flour, salt and yeast in a large mixing bowl. Add the warm water and stir until combined.
2. Form the dough into a ball and knead for 5 minutes. Let rest for 5 minutes.
3. Lightly flour a board and divide dough in half. Roll each half into a 12-inch circle. Cover with a cloth and let rise 45-50 minutes. Bake as your recipe directs.

Makes 2 pizza crusts

Tip: unused dough may be wrapped and frozen for up to 2 weeks. Thaw and let rise as directed.

## THIN CRUST PIZZA DOUGH

### Preparation Time:

20 minutes

### Ingredients:

1½ tbsps active dry yeast  
1 tbsp sugar  
1½ cups warm water  
1½ tsps salt  
2 tbsps olive oil  
2 tbsps honey  
2 cups whole wheat flour  
2 cups white flour + extra for dusting  
2 tbsps polenta

### Method:

1. Combine the yeast, sugar and water in a large bowl. Mix and let stand for 5 minutes.
2. Mixture will be foamy when ready. Add the salt, oil and honey and mix until the honey melts. Add whole wheat flour and mix well. Continue adding enough white flour, one-half cup at a time, until the dough becomes stiff enough to form a ball. Cover and let rest 5 minutes.
3. Lightly flour two pieces of parchment paper and divide dough in half. Roll each half out to a 12-inch / 30 cm circle. Add toppings and bake as recipe directs.

Makes 2 pizza crusts

Note: Do not use parchment paper or other baking liners on Thin & Crispy, Rising Crust, or Frozen Snack settings

## GLUTEN-FREE PIZZA DOUGH

### Preparation Time:

15 minutes

### Ingredients:

- 1 tbsp gluten-free active dry yeast
- $\frac{2}{3}$  cup brown rice flour or bean flour + extra for dusting
- $\frac{1}{2}$  cup tapioca flour
- 2 tbsps dry milk powder
- 2 tsp xanthan gum
- $\frac{1}{2}$  tsp salt
- 1 tsp unflavoured gelatine powder
- 1 tsp dried Italian herbs
- $\frac{2}{3}$  cup warm water
- $\frac{1}{2}$  tsp sugar
- 1 tsp olive oil
- 1 tsp cider vinegar

### Method:

1. In a medium bowl, use electric mixer with regular beater paddles (not dough hooks) on low speed to blend the yeast, flours, milk powder, xanthan gum, salt, gelatine and herb seasoning. Add warm water, sugar, oil and vinegar and beat on high speed for 3 minutes.
2. Add more water by tablespoons if dough is too stiff to beat. The finished dough will resemble soft bread dough. Sprinkle a few tablespoons flour over parchment paper and roll dough to a 12-inch/30cm circle.
3. Add sauce, toppings and finish as recipe directs.

Note: Do not use parchment paper or other baking liners on Thin & Crispy, Rising Crust, or Frozen Snack settings.

Makes 1 pizza crust

## **SWEET DESSERT PIZZA DOUGH**

### **Preparation Time:**

1½ - 2 hours

### **Ingredients:**

1 cup warm water

2 tbsps honey

2 ¼ tsps active dry yeast

¼ cup sugar

1 tsp salt

2 tbsps olive oil + extra

3 ¼ cups all-purpose white flour + extra for dusting

### **Method:**

1. Place the water and honey in a large bowl and stir to dissolve. Add the yeast and stir again. Let stand for 10 minutes.
2. Mixture will be foamy when ready to mix. Add the sugar, salt and oil, stirring well. Add 1 cup flour, mixing well, and continue adding flour until the water is absorbed and dough has formed.
3. Knead the dough on a lightly floured board for 10 minutes. Dust with flour as needed to prevent sticking. Form the dough into a ball and coat with a bit of olive oil, place in a bowl, covered and let stand in a warm place for 1 to 1½ hours, until dough has doubled. Punch down lightly and roll as your recipe directs.
4. If desired, wrap securely and chill the dough for up to 3 days before using. Bring to room temperature and bake as directed.

Makes 1 pizza crust



## COOKIEZZA CRUST

### Preparation Time:

1½ - 2 hours

### Ingredients:

850g refrigerated cookie dough

### Method:

1. Slice dough into 18 rounds, each 5mm thick. Reserve 9 rounds and set aside. Place 1 round in the middle of the unheated ceramic tray and arrange the remaining 8 rounds around it. Cookies should be about ¼ inch apart. Bake for 4 minutes on the Rising Crust setting.
2. Check the crust and cover with foil if it is browned. Continue baking for 1-2 minutes until baked through. Cookiezza crust will be soft. Let stand on the tray for 5 minutes before removing to a wire rack to cool. Repeat with remaining 9 rounds. Add toppings as your recipe directs and slice into wedges to serve.

Makes 2 Cookiezza crusts

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## CLASSIC TOMATO HERB PIZZA SAUCE

### Preparation Time:

20 minutes

### Ingredients:

1 tbsp olive oil  
2 cloves garlic, chopped  
½ medium yellow onion, chopped  
800g canned whole tomatoes crushed with hands  
170g tomato paste  
¼ cup fresh basil leaves chopped  
¼ tsp dried marjoram  
½ tsp dried oregano  
¼ tsp sugar  
½ tsp black pepper  
½ tsp salt, or to taste

### Method:

1. In a medium saucepan, heat the olive oil over medium-high heat. Add the garlic and onion and sauté on medium heat for 5 minutes, until the onions are translucent.
2. Add the tomatoes, basil, marjoram, oregano, sugar, pepper and salt to taste. Stir and simmer until thickened, about 15 minutes.
3. Tightly seal and store sauce for up to 1 week in the refrigerator.

Makes 3 cups

## ITALIAN MEAT TRIO PIZZA

### Preparation Time:

15 minutes

### Ingredients:

1 prepared pizza crust, unbaked

$\frac{3}{4}$  cup Classical Tomato Herb

Pizza Sauce (or prepared tomato pizza sauce)

$\frac{1}{2}$  cup mozzarella cheese, shredded

8 thin slices pepperoni

5 thin slices salami, quartered

115g Linguica sausage (or other sausage of your choice), cooked and crumbled

$\frac{1}{4}$  cup black olives, sliced

3 tbsps Parmesan cheese, grated

### Method:

1. Preheat the Pizza Oven for 5 minutes on the Thin & Crispy Pizza setting.
2. Carefully remove the hot ceramic tray and place the crust on the tray. Spoon sauce over the crust and add the toppings in the order listed.
3. Return the tray to the oven and bake for 3-4 minutes on the Thin & Crispy Pizza setting.
4. Remove and let stand a few minutes before slicing into wedges

Serves 4

## **CHICKEN CAESAR SALAD PIZZA**

### **Preparation Time:**

15 minutes

### **Ingredients:**

- 1 prepared pizza crust, unbaked
- ½ cup prepared Garlic Alfredo Sauce
- 1 cup cooked chicken meat, diced
- 6 tbsps Parmesan cheese, grated, divided
- 1½ cups cos lettuce, torn
- ⅓ cup prepared Caesar salad dressing (regular or low-fat)
- 1 spring onion, thinly sliced

### **Method:**

1. Preheat the Pizza Oven for 5 minutes on the Thin & Crispy Pizza setting.
2. Carefully remove the hot ceramic tray and place the crust on the tray. Spoon the sauce over the crust, top with the chicken and sprinkle with 3 tablespoons Parmesan cheese. Return to the Pizza Oven and bake for 3-4 minutes on the Thin & Crispy Pizza setting.
3. Let stand 5 minutes. Toss the lettuce and dressing in a medium bowl. Loosely arrange over the pizza, scatter with remaining Parmesan and garnish with the spring onion.
4. Slice and serve right away.

Serves 4

## **SAUSAGE, BACON & ZUCCHINI PIZZA**

### **Preparation Time:**

15 minutes

### **Ingredients:**

½ recipe Thin Crust Pizza Dough (or any prepared pizza dough)

½ cup prepared pizza sauce

¾ cup smoked gouda cheese, grated, divided

⅓ cup bacon, cooked and crumbled

115g Italian sauce, cooked

½ zucchini, thinly sliced

2 tbsps green pepper, chopped

2 tbsps red onion, chopped

### **Method:**

1. Preheat the Pizza Oven for 5 minutes on the Thin & Crispy Pizza setting.
2. Roll out the dough to a 12-inch/ 30cm circle.
3. When ready, carefully remove the hot ceramic tray and arrange the dough on the tray.
4. Spoon the sauce over the dough and cover with the cheese. Arrange the bacon, sausage, zucchini, green pepper and onions on top and bake for 4-5 minutes, until the middle has cooked through and the cheese is melted.
5. Cool for a few minutes before slicing to serve.

Serves 4

## STRAWBERRY CHEESECAKE PIZZA

### Preparation Time:

20 minutes

### Ingredients:

3 tbsps sugar

2 tbsps vegetable oil

4 tbsps water

2 cups baking mix

170g cream cheese, softened

¼ cup powdered sugar

1 tsp vanilla extract

1½ cups fresh strawberries, hulled, sliced

Coarse ground sugar for garnish

### Method:

1. In a large mixing bowl, combine the sugar, oil and water. Add the baking mix and blend until ingredients are moistened.
2. Pat the mixture into a 12-inch/30cm circle on the ceramic tray (do not preheat tray). Set aside.
3. In a small bowl, whip together the cream cheese, powdered sugar and vanilla until smooth and soft. Chill until use.
4. Preheat the Pizza Oven for 5 minutes on the Thin & Crispy setting. When ready, slide the crust on the ceramic tray into the oven and bake on the Thin & Crispy Pizza setting until golden, about 4 minutes. Remove and cool.
5. When cool, transfer to a plate, cover with the filling and layer the strawberries over the top. Dust with sugar, if using. Chill until serving.

Serves 6 to 8

## CARAMELISED APPLE PIZZA

### Preparation Time:

30 minutes

### Ingredients:

- 1 prepared pie pastry sheet, unbaked
- 1 large or 2 small baking apples, cored, very thinly sliced
- $\frac{1}{3}$  cup dark brown sugar
- 2 tbsps butter, softened
- 2 tsps white flour
- 3 tbsps walnuts, chopped

### Method:

1. Arrange the pie crust on the ceramic tray and form a standing 1/2-inch tart crust. Crimp the edges and set aside.
2. Preheat the Pizza Oven for 5 minutes on the Thin & Crispy Pizza setting.
3. Slide the crust on the tray into the oven and par bake for 2-3 minutes on the Thin 'n' Crispy Pizza setting, until the crust is firm.
4. Remove and cool slightly. Arrange the apple slices in a circular single layer over the crust.
5. In a small bowl, mix together the brown sugar, butter, flour and walnuts.
6. Crumble the mixture evenly over the apples. Place the filled tray in the Pizza Oven and cook for 3-4 minutes on the Thin & Crispy Pizza setting, until the crust is golden and the apples are tender.
7. Remove and let cool for 5 minutes before cutting into wedges to serve.

Serves 6 to 8

## **CRISPY HAM & CHEESE SLICES**

### **Preparation Time:**

40 minutes

### **Ingredients:**

- 1 sheet refrigerated puff pastry, unbaked
- 110g deli ham, thin sliced
- 110g cream cheese, softened
- 3 tbsps asiago cheese, grated
- 2 spring onion stalks, thinly sliced

### **Method:**

1. Preheat the Pizza Oven without the ceramic tray for 10 minutes on the Bake setting. Place the puff pastry on the ceramic tray and pat the edges to seal. Position the ham in the middle of the pastry, forming an 18cm square on the pastry.
2. In a small bowl, mix together the cream cheese and asiago cheese. Add the spring onions and stir.
3. Using a spatula, cover the ham slices with the cheese mixture. Tri-fold the pastry over the ham and cheese in pocket fashion. Press the edges slightly to seal. Place the filled tray in the Pizza Oven and bake for 13-18 minutes, carefully checking the top of the pastry during the process.
4. If it becomes too brown during baking, place a single sheet of foil over the top and continue baking. Bake until the pocket is golden and puffed.
5. Remove and let cool for 10 minutes. Slice 1-inch pieces and serve.

Serves 6 to 8

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