

Big Green Egg®

COOKING TIPS + TECHNIQUES

PIZZA BASICS



The Ultimate Cooking Experience®

From Italy to your home ...

*Old world traditions meet
a modern marvel*

Around the world and throughout history, people have gathered together around wood-fired ovens to enjoy a sense of community, warmth, and simple, yet irresistible food. From Italian villas to your own backyard, Big Green Egg chefs know that this versatile culinary marvel performs as a very efficient fire-brick oven – just like those found in the ruins of Pompeii and adapted for use in pizzerias around the world today.

For a fun cooking activity that everyone can enjoy at home, nothing's better than a pizza party! Gather your favorite toppings, along with your family and friends, and enjoy creative, hot-off-the-EGG® homemade meals! You can't go wrong when everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly! With the Big Green Egg and our pizza EGGcessories®, you can also easily bake your own custom flatbreads and calzones – and there's no reason to travel to Naples for the perfect pizza!



Big Green Egg®



Dough: The Secret to Great Pizza

Amazing pizza and calzones start with a great crust! Thick or thin, crispy or chewy, the pizza crust is more than just a delivery system for sauce, cheese and toppings. So get out the flour and have fun experimenting with these different recipes – discovering which is your favorite with different combinations of toppings. And of course, you can always use fresh, store-bought pizza dough when you are in a hurry.

Thin Crust Pizza Dough

There are as many pizza dough recipes out there as there are pizzerias, but after a lot of experimenting, we've found this recipe to be reliable, easy, and delicious. Neapolitan purists will point out that traditional dough does not contain olive oil, but its inclusion not only makes the raw dough easier to work with, but also adds a rich flavor and crisp texture.

Ingredients

4 cups all-purpose flour
2¼ tsp active dry yeast
1 tbsp olive oil
1¾ cup warm water (105°-115°F / 40°-45°C)
1 tbsp kosher salt

Method

Dissolve yeast in a small bowl of tepid water; whisk gently to fully incorporate the yeast. Let stand 5 to 10 minutes while yeast softens and starts to form a creamy foam.

Meanwhile, add the remaining ingredients to a large stand mixer bowl. Add the creamy yeast mixture and knead with the dough hook until the dough comes together, about 3 to 5 minutes. If the mixture is too dry add warm water 1 teaspoon at a time until dough comes together.

Transfer dough to a Dough Rolling Mat or lightly floured surface and knead by hand until dough is soft and elastic, approximately 5 to 8 minutes. Place dough in an oiled bowl, cover dough with plastic wrap and place a dish towel over the bowl. Allow dough to rise at room temperature for one hour or until dough doubles in size.

Once the dough has doubled in size, turn it out onto the mat or floured surface. Use a knife or dough scraper to cut dough into four equal sized pieces. Gently form each piece into a ball. Dust the dough balls with flour, cover with plastic wrap and let the dough balls rise for 20 minutes. The dough is now ready for shaping.

This recipe yields enough dough for four 10-inch pizzas. If desired, dough can be cut in half for two 16-inch pizzas or cut in thirds for three 12-inch pizzas.

Recipe adapted from PIZZA: From Every Day to Gourmet;
©The Companion Group

Whole Wheat Pizza Dough

Using whole wheat flour gives your dough more nutty flavor and bread-like texture, plus it retains fiber and nutrients that bleached, refined flours lack. You'll still need to use a little bit of all-purpose or bread flour in this recipe, as whole wheat flour is more fickle and resistant to stretching.

Ingredients

2½ cups all-purpose flour
1½ cups whole-grain wheat flour
1 tbsp sugar
2¾ tsp active dry yeast
¼ cup olive oil
1¾ cups warm water (105°-115°F / 40°-45°C)
1¼ tsp kosher salt

Method

Dissolve yeast and sugar in a small bowl of tepid water; whisk gently to fully incorporate the yeast. Let stand 5 to 10 minutes while yeast softens and starts to form a creamy foam.

Meanwhile, add the remaining ingredients to a large stand mixer bowl. Add the creamy yeast mixture and knead with the dough hook until the dough comes together, about 3 to 5 minutes. If the mixture is too dry add warm water 1 teaspoon at a time until dough comes together.

Transfer dough to a Dough Rolling Mat or lightly floured surface and knead by hand until dough is soft and elastic, approximately 5 to 8 minutes. Place dough in an oiled bowl, cover dough with plastic wrap and place a dish towel over the bowl. Allow dough to rise at room temperature for one hour or until dough doubles in size.

Once the dough has doubled in size, turn it out onto the mat or lightly floured surface. Use a knife or dough scraper to cut dough into four equal sized pieces. Gently form each piece into a ball. Dust the dough balls with flour, cover with plastic wrap and let the dough balls rise for 20 minutes. The dough is now ready for shaping.

This recipe yields enough dough for four 10-inch pizzas. If desired, dough can be cut in half for two 16-inch pizzas or cut in thirds for three 12-inch pizzas.

Recipe adapted from PIZZA: From Every Day to Gourmet;
©The Companion Group



Photo from PIZZA: From Every Day to Gourmet; ©The Companion Group

Deep Dish Pizza Dough

Buttery, flaky, and almost like pastry, deep dish pizza dough makes pan pizzas as close to “pie” as you can get without a fruity filling! This dough is pressed into the pan and then filled with your sauce, cheese, and toppings, so there’s no need to worry about stretching and shaping it perfectly. Let your pan do the work, and enjoy the delicious results.



Ingredients

2¼ tsp active dry yeast
1½ tsp white sugar
1⅞ cup warm water (105°-115°F / 40°-45°C)
3 cups all-purpose flour
½ cup grape seed oil (or other neutral cooking oil)
1½ tsp kosher salt

Method

Dissolve yeast and sugar in a small bowl of tepid water; whisk gently to fully incorporate the yeast. Let stand 5 to 10 minutes while yeast softens and starts to form a creamy foam.

Meanwhile, add the remaining ingredients to a large stand mixer bowl. Add the creamy yeast mixture and knead with the dough hook until the dough just comes together while remaining slightly sticky, about 2 to 3 minutes.

Form dough into a ball and transfer to a buttered bowl, turning dough to coat with butter. Cover dough with plastic wrap and drape a towel over the bowl. Allow the dough to rise at room temperature for 6 hours or until it has doubled in size.

After the dough has risen, punch it down in the bowl and let it rest covered for 15 minutes. Turn the dough out onto a Dough Rolling Mat or lightly floured surface and roll it out to the desired circumference. The dough is now ready for filling.

This recipe yields enough dough for one large deep dish pizza.

Recipe adapted from PIZZA: From Every Day to Gourmet;
©The Companion Group

Above: The Wooden Pizza Peel is a handy tool for sliding pizza in and out of a hot EGG. Conveniently assemble pizza, calzones or baked goods on the peel, and then easily slide directly onto the stone.



The Aluminum and Hardwood Pizza Peel features a smooth and sturdy aluminum surface with a natural hardwood handle.

Use the Dough Rolling Mat (left) to easily roll out and perfectly shape pizza or calzone dough – even a pie crust – at home just like a professional pizzaiolo! Easy recipe included on mat.





Grilled Steak, Gorgonzola & Scallion, Pizza

Gather your favorite toppings – along with your family and friends - and enjoy creative, hot-off-the-EGG homemade meals! You can't go wrong when everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly!



Big Green Egg®



You may never cook indoors again once you experience cooking on the Big Green Egg . . .

The Big Green Egg bakes and roasts better and quicker than wood-fired ovens ever could ... heat from the natural charcoal radiates within the thick ceramic walls of the dome, allowing your food to bake quickly and evenly. No need to buy a high-priced pizza oven ... you can bake and roast your way to culinary perfection by cooking with indirect heat using the convEGGtor® and a Pizza & Baking Stone. You must try this to believe it ... you may never cook indoors again once you experience how your Big Green Egg achieves better results – with more intense flavor – than any other oven!



Nothing will contribute greater versatility to your outdoor cooking than adding a convEGGtor Indirect Convection System to your accessories collection. The convEGGtor is used for indirect cooking on the Big Green Egg, providing a barrier between the food and the fire, turning your EGG into an outdoor convection oven.

Grilled veggies make a delicious pizza!

Caramelizing flames and a touch of smoke do wonders for vegetables. After grilling, set aside to build your perfect pizza.





Building the Pizza

Whether you toss the dough in the air like a pizzaiolo or rely on a rolling pin to do the work, our flexible silicone Dough Rolling Mat provides a large, slip-proof surface with guidelines for making five sizes of crust. Simply place the dough on a lightly floured Mat and roll it to the desired size. The Mat is also perfect for rolling pie crusts, cookie dough or other pastries.

Once you've rolled or tossed the dough to the desired size, slide the dough onto a Pizza Peel that has been lightly dusted with corn meal. Using your favorite toppings, assemble your pizza right on top of the Peel – when you are ready to cook you can slide the pizza off onto the Pizza & Baking Stone. Another option is to build the pizza on a piece of parchment paper cut to the size of your Stone; just slide the assembled pizza and parchment paper onto the stone when ready.

Brick Oven Goodness!

Pizza cooking temperature is a “hot” topic! Some cooks recommend a high temperature - 650°F/343°C, especially for thin crust pizzas with lighter toppings. Others cook at 400-500°F/204-260°C; especially if using thicker crusts or thicker, heavier toppings. Experiment and see which temperature yields the crust that you prefer.

Regardless of the temperature, set the EGG for indirect cooking with the convEGGtor, legs up. Place the cooking grid on top of the convEGGtor. Place the Pizza & Baking Stone onto the cooking grid to preheat for at least 15 minutes.

Once the desired cooking temperature is reached and the Stone is preheated, slide the pizza onto the stone. Bake until your pizza is a crispy, golden perfection – brown on the bottom with cheesy, melted goodness on top.



The Big Green Egg Pizza & Baking Stone is a versatile piece of cookware for baking a variety of recipes from pizzas to breads to desserts. The stone distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for brick-oven crustiness. The stone also retains heat, so foods remain warm longer.





Big Green Egg®

Gourmet Pizza with Prosciutto & Arugula

Ingredients:

Homemade or store bought pizza dough

Cornmeal for dusting

1½ cups (375 ml) marinara sauce

12 oz (340 g) thinly sliced mozzarella di bufala

1½ cups (375 ml) chopped baby arugula

1 cup (250 ml) chopped prosciutto

1 cup (250 ml) Parmigiano Reggiano cheese

4 tsp (20 ml) white truffle oil

Method

Set the EGG for indirect cooking with the convEGGtor at 600°F/315°C and preheat a Pizza & Baking Stone.

Place pizza dough on a dough rolling mat or a lightly floured surface and, using a rolling pin, roll the disk into a 14 in (35 cm) circle.

Dust a Pizza Peel with cornmeal and place the dough disk on the peel. Gently shake the peel back and forth to make sure the dough does not stick.

Top the pizza with the sauce, mozzarella, arugula, and prosciutto. Slide the pizza onto the hot Pizza & Baking Stone and close the lid of the EGG. Cook until the edges are lightly browned and crisp.

Using the Pizza Peel, remove the pizza from the stone, sprinkle with the Parmigiano Reggiano cheese and drizzle with truffle oil. Using a Pizza Cutter, cut the pizza into desired portions and serve immediately.

For Professional Results

The sharp, stainless steel Traditional Pizza Wheel and the Rockin' Pizza Cutter (below) cut through even the thickest crusts for professional pizzeria results.





Margherita Pizza

A simple, tasty pizza with fresh tomatoes, mozzarella and basil leaves.



King Arthur Flour is America's oldest flour company, founded in Boston in 1790 to provide pure, high-quality flour for residents of the newly formed United States. More than 220 years later, they're the nation's premier baking resource, offering everything from top-quality baking products to inspiring educational programs—all backed by the passion and commitment of the dedicated employee-owners.

Recipe adapted from King Arthur Flour.
For more information, visit:
kingarthurfLOUR.com.



Ingredients

Dough

2 teaspoons instant yeast
1½ cups warm water
2 tablespoons honey
3½ – 3¾ cups King Arthur 100% Organic White Whole Wheat Flour
1 tablespoon vital wheat gluten
1½ teaspoons salt
2 tablespoons extra-virgin olive oil
2 tablespoons sesame seeds

Toppings

3 tablespoons extra-virgin olive oil
4 ripe plum tomatoes, sliced into thin rounds
2 cups diced fresh mozzarella cheese
12 fresh basil leaves
½ teaspoon bread salt or other fine salt

Method

Set the EGG for indirect cooking with the convEGGtor at 450°F/232°C.

Dough

Stir together the yeast, water, honey, and 1 cup of the flour in a large mixing bowl, in the bowl of a stand mixer, or in the bucket of a bread machine. Cover the mixture and let it stand for 30 minutes; it'll be very soupy.

Add 2 cups of the remaining flour, the vital wheat gluten, and the salt to the yeast mixture, along with the olive oil and sesame seeds. Mix and knead the dough—by hand, mixer, or bread machine—for about 5 minutes, adding more flour as necessary to make a smooth, elastic dough. Place it in a lightly greased bowl, cover the bowl tightly with plastic wrap, and allow the dough to rise for at least 2 hours, or until it's doubled in size.

Assembling the Pizza

Divide the dough in half and roll each piece to the desired size.

Brush each round with 1 tablespoon of the olive oil. Divide the tomato slices between the rounds. Divide the cheese and sprinkle it on top of the tomatoes. Divide the basil leaves and sprinkle them on top of the cheese. Divide and sprinkle on the salt and the remaining 1 tablespoon of oil.

Place the pizza on a preheated Pizza & Baking Stone dusted with corn meal and bake for 15 to 25 minutes, or until the crust is nicely browned on the bottom. Cut into wedges and serve immediately, garnished with additional fresh basil, if desired.

Makes 2 pizzas



El Greco

Bypass the Parthenon and go straight to the heart of Greece – its cuisine!



Ingredients

- 1 tbsp olive oil
- 1 garlic clove, minced
- 2 cups fresh spinach
- ¼ cup marinara sauce
- ½ cup mozzarella cheese, shredded
- ⅓ cup feta cheese, crumbled
- ⅓ cup kalamata olives, pitted and halved
- 1 thin crust pizza dough round

Method

Set the EGG for indirect cooking with the convEGGtor at 550°F/287°C.

Meanwhile, in a Stir-Fry and Paella Pan or sauté pan, heat the olive oil, minced garlic and fresh spinach. Use your hands to toss the spinach around in the oil until it wilts enough to be managed with a spoon. Remove from the EGG and set aside.

Add a Pizza & Baking Stone and preheat approximately 20 minutes prior to baking.


Prepare your crust following the instructions in the how to work with dough section. Place your raw pizza crust on a floured pizza peel. Use a spoon to evenly spread the marinara sauce around the dough. Next, spread the cooked spinach around the sauce; sprinkle evenly with the shredded mozzarella and kalamata olives.

Move the dough to the Pizza & Baking Stone and bake for approximately 5 minutes. Remove the pizza from the EGG when the crust is crisp and evenly browned. Sprinkle immediately with crumbled feta cheese. Allow to cool for one minute before slicing to serve.

Recipe adapted from PIZZA: From Every Day to Gourmet;
©The Companion Group



"Olives in bowl" by Gphoto - Own work.
Licensed under Creative Commons Attribution



This pizza uses the quintessential Greek ingredient, olives, in addition to feta cheese and spinach. If you're looking for a more traditional pizza, you can add mozzarella cheese before the rest of your toppings.

Thai Chicken Pizza

Ingredients

Overnight starter

1 cup King Arthur White Whole Wheat Flour
Small pinch of instant yeast
½ cup cool tap water

Dough

All of the overnight starter
1¼ cups cool water
2½ cups King Arthur White Whole Wheat flour
1½ tsp salt
¾ tsp instant yeast

Thai Chicken Toppings

1 large boneless, skinless chicken breast
1 cup Thai Fish Sauce (available in the international food section of your grocery store)
Juice of 1 lime
¼ cup packed brown sugar
1 tsp Thai chili garlic paste
½ cup Thai spicy peanut sauce
1 small bunch scallions, chopped
1 cup shredded Mozzarella cheese, or pizza cheese blend
¼ cup chopped fresh cilantro

Method

The evening before you want to make the pizza, make the overnight starter. In a medium bowl mix the flour and yeast. Stir in the cold water until all is well blended; the mixture will be slightly sticky. If it seems too thick or dry add another tablespoon of water to adjust the consistency. If it seems soupy, add another tablespoon of flour. Lightly cover the bowl with plastic wrap and set aside at room temperature for 12-15 hours. It will puff slightly and develop flavor and structure.

The next day to make the dough, place all of the overnight starter in the bowl of your stand mixer. Add the cool water and stir to break up the starter. Add the flour, salt and yeast. Mix the dough on speed two for 5 minutes. This dough is a wet dough, don't be tempted to add more flour.

Remove the dough hook, loosely cover the bowl with plastic wrap and set aside at room temperature to rise. Every 30 minutes for 2 hours (a total of 3 folds), grasp the dough on one side and lift it slightly, pulling to fold it over the rest of the dough. Give the bowl a quarter turn and repeat the fold. Turn the bowl and repeat again. Re-cover the bowl and set aside for another 30 minutes. Dipping your hands in a bowl of cool water prior to working with the dough will help prevent the dough from sticking to you.

Cut the chicken breast into large chunks. Place in a medium non-reactive bowl and add the fish sauce, lime juice, brown sugar and chili garlic paste. Mix well and refrigerate, covered, for at least 30 minutes or up to overnight. This can be done at the same time as the overnight starter, if desired.

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Cook chicken in Stir-Fry and Paella Pan with about half of the marinade, discard remaining marinade. Cook until the chicken is no longer pink inside and the liquid has reduced and coats the chicken. The chicken should still be quite moist at this point. Set aside to cool slightly, then chop into small bite sized pieces.

Add the convEGGtor and set the EGG for indirect cooking at 450°F/232°C.

Remove half of the dough to a Dough Rolling Mat. Wet your hands with cool water and gently press the dough into a circle. If the dough resists stretching, let it rest for a few minutes, then shape again. Keep your fingertips wet to prevent sticking and tearing of the dough. Move the dough circle to a sheet of parchment paper. Repeat this process with other half of dough.

Top each pizza with half of the Thai peanut sauce, half of the chopped scallions, half of the chicken and half of the pizza cheese. Bake the pizza on the EGG for 10-15 minutes, until the crust is golden brown and the cheese is bubbly. Remove from the EGG, top with fresh chopped cilantro and serve.

Makes two pizzas.



A fusion of Asian and American, this pizza offers a 100% whole wheat crust topped with spicy peanut sauce, scallions and chicken for a savory, flavorful treat!



Spinach White Pizza

Ingredients

Crust

3 cups Italian-Style Flour, or other soft (lower protein) flour
1 tablespoon Baker's Special Dry Milk or nonfat dry milk
1 tablespoon Pizza Dough Flavor, optional
1 ¼ teaspoons salt
2 teaspoons sugar
¾ cup (6 ounces) lukewarm water
2 tablespoons olive oil
2 teaspoons instant yeast

Topping

1 ½ cups ricotta cheese (whole milk ricotta gives the creamiest result)
1 ½ cups shredded mozzarella cheese or pizza cheese blend
2 to 4 teaspoons Pizza Seasoning (use the smaller amount if you use the optional feta)
2 tablespoons olive oil or garlic oil, plus additional for brushing in pans and atop pizzas
One 10-ounce bag baby spinach; or use frozen spinach (see tip below)
Pinch of salt
1 cup crumbled feta cheese, optional

Method

Crust

Mix all of the ingredients — by hand, mixer, or bread machine — to make a soft, supple dough. Knead for 5 minutes, put the dough in a lightly greased bowl, and cover with plastic. Allow the dough to rest for at least 15 minutes.

Set the EGG for indirect cooking with the convEGGtor at 425°F/204°C.

Divide the dough in half, and pat each onto a pizza stone. Let the dough rise, covered, while you prepare the topping.

Topping

Mix the ricotta, shredded cheese, and Pizza Seasoning until well combined. Set it aside.

Heat 2 tablespoons of the garlic oil in a grilling wok. Add the spinach and sprinkle on the salt. Using tongs, turn the spinach as it wilts. When the spinach is barely wilted, transfer it from the pan to a strainer, to drain.

Bake the crusts for 10 minutes, then remove them from the EGG. Brush them lightly with olive oil or garlic oil. Spread the ricotta topping evenly over the crusts, about ¼" thick.

Sprinkle on the feta, then divide the spinach evenly between the two pizzas.

Return the pizzas to the EGG, and bake them until the crust is crisp and the feta is a bit browned, about 10 to 12 minutes. Serve warm.

Makes 2 pizzas



Spinach is a super food loaded with tons of nutrients in a low calorie package. Dark leafy greens like spinach are important for skin and hair, bone health, and provide protein, iron, vitamins and minerals.

- Medical News Today



Deep Dish Roasted Vegetable Pizza with Pesto

Ingredients

1 tsp olive oil
2 medium onions, chopped
2 bell pepper, chopped
1½ cups artichoke hearts, drained and quartered (or one 13.75 oz. can)
1 cup cherry tomatoes, quartered
1 cup kalamata olives, halved
5 slices mozzarella cheese
1½ cups mozzarella cheese, shredded
1 cup pesto sauce
2 tbsp parmesan cheese, coarsely grated
1 deep dish pizza dough round

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

In a Stir-Fry and Paella Pan or sauté pan, toss the onion and bell pepper with olive oil and some kosher salt to taste. Roast the vegetables in the EGG until tender and beginning to caramelize, approximately 20 minutes. Remove from the EGG and set aside and reduce temperature to 375°F/190°C.

Following the deep-dish pizza dough method, roll out and press the dough into a lightly buttered Deep Dish Baking Stone. Trim and discard any excess dough.

Combine the roasted onion and bell peppers, artichoke hearts, cherry tomatoes, olives, ½ cup pesto sauce and ¾ cup shredded mozzarella cheese in a bowl. Set aside.

To assemble the pizza, place a layer of mozzarella cheese slices onto the dough. Spread the vegetable mixture over the cheese slices, filling the pan almost to the top of the crust.

Bake the pizza for 20 minutes. Remove from the EGG and top with the remaining pesto sauces, mozzarella and Parmesan cheese. Return the pizza to the EGG and bake for an additional 25 minutes or until the crust is golden brown and the cheese is golden bubbly.

Allow the pizza to cool for 10 minutes before serving.

Recipe adapted from PIZZA: From Every Day to Gourmet; ©The Companion Group



The Deep Dish Pizza/Baking Stone is ideally suited for baking deep dish pizzas, pies, cinnamon rolls and quiche.

This vegetarian deep-dish pie transforms a garden-fresh salad into a pizza masterpiece. By combining a variety of ripe veggies with herbaceous pesto sauce and lots of cheese, you get a hearty meal that's packed with flavor.



Italian Sausage Deep Dish Pizza

Ingredients

Crust

4 cups (500 g) all-purpose flour
3 tbsp (45 ml) yellow cornmeal
1 3/4 tsp (10 g) salt
2 3/4 tsp (8 g) instant yeast
2 tbsp (30 ml) olive oil (plus extra for greasing the stone)
4 tbsp (60 ml) butter, melted
2 tbsp (30 ml) vegetable oil or salad oil
1 cup + 2 tbsp (280 ml) lukewarm water

Filling

12 oz (340 g) mozzarella cheese
Sliced 16 oz (455 g) Italian sweet or hot sausage, cooked and sliced
28 oz (795 g) can plum tomatoes, lightly crushed, diced or chopped tomatoes
2 to 4 garlic cloves, peeled and minced, optional
1 tbsp (15 ml) sugar, optional
1 to 2 tsp (5 to 10 ml)
Pizza Seasoning or mixed dried Italian herbs (oregano, basil, rosemary), to taste
1 cup (100 g) freshly grated Parmesan or Asiago cheese
2 tbsp (30 ml) olive oil, to drizzle on top

Method

Method Set the EGG for indirect cooking with the convEGGtor at 425°F/232°C.

To make the crust, mix the dough ingredients and knead — by hand, stand mixer, or bread machine — to make a smooth crust. This will take about 7 minutes at medium-low speed in a stand mixer.

Place the dough in a lightly oiled bowl or 8 cup measure (which makes it easy to track its rise), cover, and let rise till very puffy, about 60 minutes. While the dough is rising, ready your Deep Dish Pizza/Baking Stone. Grease it with non-stick vegetable oil spray; pour in 3 to 4 tablespoons olive oil, tilting it to cover the bottom of the pan, and partway up the sides.

Stretch the dough to make as large a circle as you can (you can do this on a lightly oiled Dough Rolling Mat or simply stretch the dough in your hands. Lay the dough in the pan, and stretch it towards the edges till it starts to shrink back. Cover, and let it rest for 15 minutes.

Stretch the dough to cover the bottom of the pan, and then gently push it up the sides of the pan. The olive oil may ooze over the edge of the crust; that's OK. Let the crust rest for 15 minutes or so. Bake the crust for 10 minutes, until it sets and barely begins to brown. While it's baking, prepare the filling.

Drain the tomatoes thoroughly. Combine them with the pizza seasoning or herbs, and the garlic and sugar. Add salt to taste; you probably won't need any additional salt if you've used the Pizza Seasoning. Cover the bottom of the crust with the sliced mozzarella, fanning it into the crust. Add the sausage, then the tomato mixture. Sprinkle with the grated Parmesan, and drizzle with the olive oil.

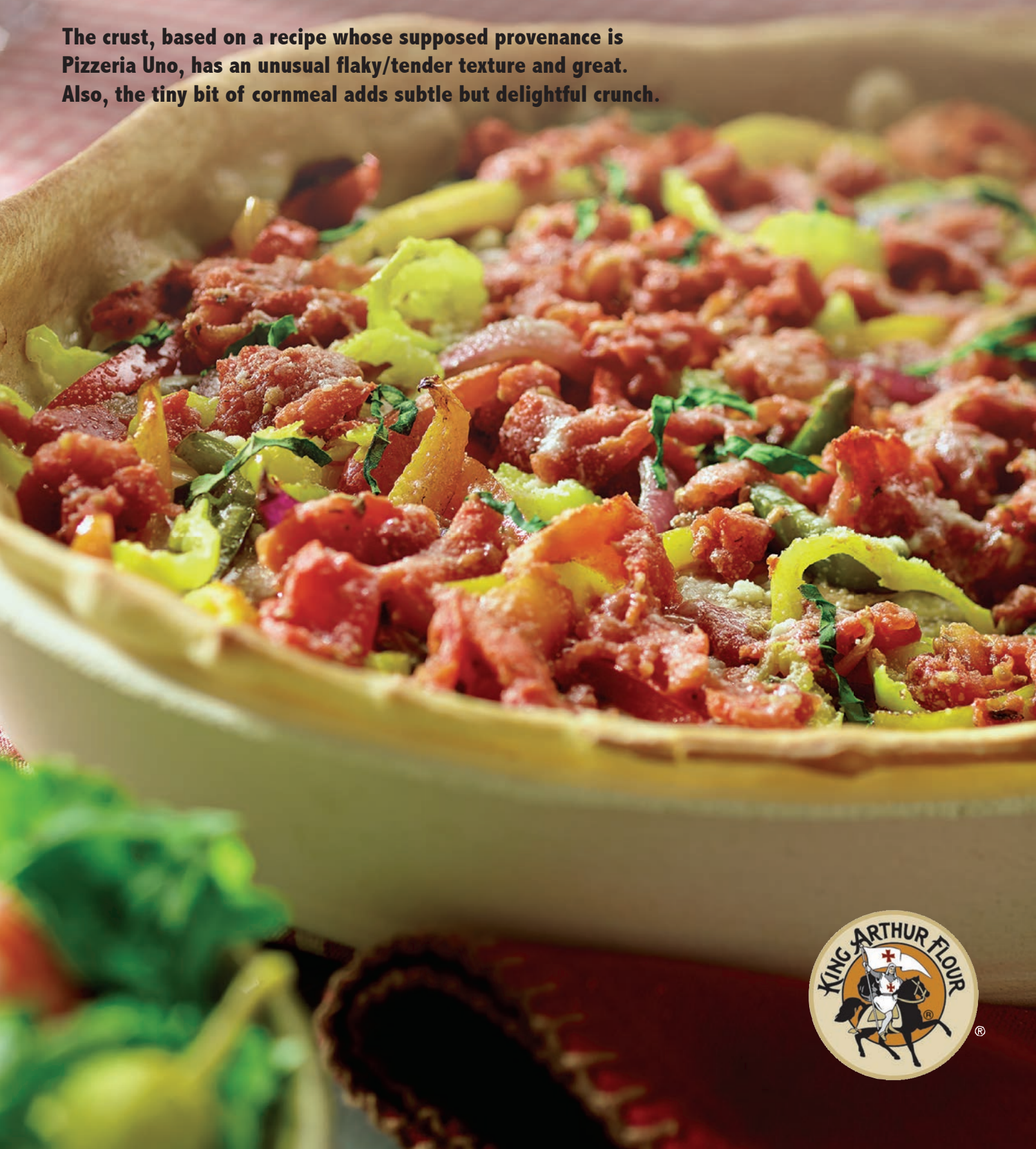
Bake the pizza in the EGG for about 25 minutes or until the filling is bubbly and the topping is golden brown. Remove from the EGG and allow to cool for about 15 minutes (or longer, for less oozing) before cutting and serving. Serves 12



Serve up your creations like a pro. The extra-wide stainless steel blade of the Pizza Slice Server is ideal for easy handling of pizza, pie, appetizers and more.

Did you ever wonder about the “pie” in pizza pie? This dish will make that connection clear for you. With its deep crust cradling distinct layers of cheese, sausage, and tomatoes, this is definitely a knife-and-fork pizza pie.

The crust, based on a recipe whose supposed provenance is Pizzeria Uno, has an unusual flaky/tender texture and great. Also, the tiny bit of cornmeal adds subtle but delightful crunch.



Calzone “Georgia”

By Don Scalmanini



“I have always loved the sausage and peach combination for a variety of dishes, including sandwiches, appetizers ... even risotto! So the idea of a calzone was perfect, and the results using the EGG are phenomenal!”

Chef Don Scalmanini grew up in an Italian-Irish family where there was never a dull culinary moment. Early on, he developed a fascination for cooking with natural charcoal and fire – so it’s no surprise that he now cooks on the EGG – creating amazing Italian fare. Don’s newest culinary creation, Slow Burn BBQ & Smokehouse, opens in Milan, Italy in the fall of 2014.



Spice up your next pizza night! Use a Calzone Press to create custom calzones and filled pastries at home with everyone’s favorite ingredients.

Makes four 12 inch diameter calzones

Pizza Dough

2lbs 3oz type “0” flour

1.25 pints water

1 oz beer yeast

3 tsp extra virgin olive oil

2 tsp sugar

1 tsp salt

Note: dough should rest for at least 2-4 hrs to allow it to rise; 24 hours is best.

Sauce

½ cup yellow prepared mustard

¼ cup dry white wine

1 level tbsp horseradish

¼ tsp salt

Fresh ground black pepper

Mix all ingredients well until creamy.

Pizza Ingredients

4 Italian sausages, no casing

2 large ripe peaches

1 lb grated mozzarella cheese

Smoke sausages until halfway cooked about 90°F/32°C. Cut to ¼ inch slices. Peel and slice peaches to ¼ inch.

Roll out the dough and cut a circle using the Large Calzone Press, or form into a 12 inch round. Spread about 2 tbsp of sauce on half of the dough, and then add 4 ounces of cheese. Place sausage evenly on cheese, and then add peach slices. Fold dough and close edges making sure there are no openings. Lightly brush with extra virgin olive oil if desired.

Set the EGG for indirect cooking with the convEGGtor at 500°F/260°C. Preheat a Pizza & Baking Stone.

Add the calzone to the stone and cook about 6 minutes, turning once. Let rest for 5 to 10 minutes to set.

Buon appetito!





Easy Beef Calzones

Ingredients

1/2 pound Laura's 92% Lean Ground Beef or 96% Lean Ground Round
1/2 cup turkey pepperoni slices, halved
1/2 medium onion, chopped
1 garlic clove, minced
1 teaspoon Italian seasoning
1/8 teaspoon salt
1/4 teaspoon pepper
1 (13.8-ounce) can refrigerated pizza crust dough
1 cup shredded reduced-fat mozzarella cheese
1 cup marinara sauce, warmed

Method

Set up EGG for indirect cooking with the convEGGtor at 450°F/232°C.

Cook beef and next 3 ingredients on the Half Moon Cast Iron Griddle or Dutch Oven, stirring until beef crumbles and is no longer pink. Add Italian seasoning, salt and pepper; drain and remove from heat.

Divide dough evenly into 4 pieces; pat each into a square. Spoon beef mixture evenly onto each square, leaving a 1/2-inch border; top evenly with cheese.

Fold dough over filling until edges almost meet. Bring bottom edge over top edge; crimp edges of dough with fingers to form a rim. Place on a lightly greased baking sheet coated with cooking spray.

Place on Pizza & Baking Stone and bake for 10 to 12 minutes or until lightly browned. Serve topped with marinara sauce.

Makes 4 to 6 servings.

Cooking Tip: Lightly brush calzones with olive oil before placing in the oven for a nice golden color and crisp texture. These calzones keep well in the fridge for leftovers, too.

© Copyright 2011 Laura's Lean Beef. All rights reserved.





**LAURA'S
LEAN BEEF®**
NO ADDED HORMONES OR ANTIBIOTICS. VEGETARIAN FED.

Grilled Cheddar Flatbread with Garlic Thyme Oil

Ingredients

Garlic Olive Oil

⅔ cup extra-virgin olive oil

¼ cup fresh thyme sprigs, lightly packed

8 large cloves garlic, peeled and sliced

Flatbread

1 1/2 cups warm water (110°F/43°C)

2 teaspoons sugar

1 (¼-ounce) package active dry yeast

3 ¼- 3 ½ cups King Arthur Unbleached All-Purpose Flour

2 tablespoons extra-virgin olive oil

2 teaspoons salt

8 ounces Cabot Extra Sharp Cheddar or Cabot Sharp Cheddar, grated (about 2 cups)

Method

To make garlic-thyme oil

Set EGG for indirect cooking with the convEGGtor at 350°F/177°C.

In a Stir Fry/Paella Pan, combine oil and thyme. Submerge thyme sprigs in oil and place on EGG until thyme is sizzling throughout. Remove from heat. Stir in garlic and let stand for about 2 hours.

Pour oil through strainer into small jar, pressing any remaining oil out of solids. Cover and refrigerate until needed or up to 10 days.

To make flatbread

In bowl of mixer fitted with dough hook, combine warm water and sugar, stirring until sugar is dissolved. Sprinkle yeast on top and let stand until yeast is dissolved and foamy, about 10 minutes.

Add 3 cups of flour, oil and salt; knead mixture on medium speed for 5 minutes until smooth and elastic, adding more flour as needed if dough doesn't clean side of bowl (it will still be slightly sticky).

Add cheese and knead for about 1 minute longer until well mixed in.

*Alternatively, make dough in food processor, kneading in cheese by hand at end, or make entirely by hand, kneading for 8 to 10 minutes.

Place dough in oiled bowl, turning to coat, cover with plastic wrap and set aside to rise until doubled in volume, 1 to 2 hours. (If you don't wish to use all of dough immediately, you may refrigerate part of it for up to 2 days or freeze for up to 3 months; bring back to room temperature before shaping and baking.)

Set EGG for indirect cooking with the convEGGtor at 425°F/218°C.

Punch down dough and divide into 4 equal pieces. Press each piece into approximate 10-inch round. Brush top of each round with some of garlic oil.

Place rounds oiled-side-down on Pizza/Baking Stone and cook until browned on underside, 2 to 4 minutes.

Brush tops with additional garlic-thyme oil, turn rounds over with tongs and cook until browned on second side and cooked through to center, 1 to 2 minutes longer.

Remove to cutting board. Drizzle with any remaining garlic-thyme oil, cut into pieces and serve.



Recipe adapted Cabot Cheese.
For more cheesy recipes, visit
CabotCheese.com.



Gena's Peach & Prosciutto Pizza with Bleu Cheese

Sweet peaches and salty prosciutto are a delicious combination. These pizzas make a perfect starter or pair with a simple salad for a light summer meal.



A native of a small town in middle Georgia, Gena Knox's foray into the kitchen came at a young age. Her daily chores included helping her mom with the family's meals. As she got older, she began to experiment and learn how to put her stamp on traditional meals. Influenced by her mom's love of cooking, the abundance of fresh produce from the garden and the fact that all good meals in her area were home-cooked, Gena embraced all things food and was set on her culinary path.

Gena and her husband Davis cook frequently on their Big Green Eggs and enjoy the versatility the EGG provides.



Method

1 pound homemade or store bought pizza dough, room temperature
Cornmeal for sprinkling
2 peaches, pitted and sliced into thin wedges
6 very thin slices prosciutto, torn into pieces
3 ounces blue cheese, crumbled
Small handful fresh basil leaves
Olive oil to drizzle

Instructions

Set EGG for indirect cooking with the convEGGtor at 450°F/232°C.

Divide dough in half and stretch pizza dough into two thin rounds.

Sprinkle Pizza/Baking Stone lightly with cornmeal and preheat in the EGG.

Place first dough round on the stone and bake for 5 minutes. Remove dough from stone, top with prosciutto and peaches.

Crumble cheese over pizza, leaving a ½-inch border around edges.

Return pizza to the stone and bake until crust is browned, about 10 minutes.

Drizzle with olive oil and top with basil leaves.

Slice pizza into wedges and serve.

Makes 8 servings

Recipe reprinted with permission from Gena Knox. To learn more about cooking with fresh peaches, visit GenaKnox.com.

Prosciutto is a thin sliced, cured Italian ham. It adds a salty savoriness to any dish - especially pizza.



Pears, Pecans, and Gorgonzola

Five simple ingredients come together in a gourmet pizza that's absolutely decadent.

Ingredients:

½ cup Fontina cheese, shredded
1 Bosque or D'Anjou pear, thinly sliced
¼ cup Gorgonzola cheese crumbles
¼ cup pecan halves, lightly toasted
1 thin crust pizza dough round of your choice
1 tbsp wildflower honey

Method

Set the EGG for indirect cooking with the convEGGtor at 550°F/287°C. Add a Pizza & Baking Stone and preheat approximately 20 minutes prior to baking.

Prepare your crust following the instructions in the how to work with dough section.

Place your raw pizza crust on a floured pizza peel. Sprinkle the dough and sauce with Fontina cheese and top with the pear slices, Gorgonzola and pecan halves.

Bake for approximately 5 minutes. Remove the pizza from the EGG when the crust is crisp and evenly browned. Allow to cool for one minute before drizzling with honey.

Recipe adapted from PIZZA: From Every Day to Gourmet;
©The Companion Group



The visual appeal of this pizza will impress your friends, while the taste will have everyone hooked. The sweetness of the honey and pear contrast the sharpness of the Gorgonzola, and the crunchy, nutty pecan halves add pleasing texture.



Very Berry Pizza

Recipe adapted from Pizza on the Grill, by Elizabeth Karmel and Bob Blumer.



North Carolina native Elizabeth Karmel was raised on barbecue—at roadside stands, neighborhood cookouts and county fairs—but it wasn't until she moved away from home that the barbecue love affair began. When it wasn't at her fingertips, she had to learn how to smoke it herself and a pit-mistress was born. Karmel, a.k.a. Grill Girl is a nationally respected authority on grilling, barbecue and Southern food.

Elizabeth and her dear friend and fellow culinary adventurer, Bob Blumer, met and bonded over grilled pizza. As their friendship grew, so did their love of grilled pizza. They compiled their favorite recipes into "Pizza on the Grill." Bob and Elizabeth agree that once you have Pizza on the Grill, you'll never want it any other way!



Ingredients

- 1 cup ricotta cheese
- ½ teaspoon vanilla extract
- 5 tablespoons sugar
- 2 tablespoons finely chopped crystallized ginger
- Zest of ½ lemon, finely grated with a micro-plane or zester
- 2 tablespoons all-purpose flour, for kneading the dough
- ¾ teaspoon ground cinnamon
- 1 ball prepared pizza dough, at room temperature
- ¼ cup uncooked grits or polenta, for rolling the dough
- 2 tablespoons vegetable oil (such as canola) or nut oil (such as walnut)
- ½ pint fresh blueberries, picked over
- ½ pint fresh raspberries, picked over
- ¼ cup honey

Method

Combine the ricotta, vanilla, 2 tablespoons of the sugar, the ginger, and lemon zest in a medium bowl. Reserve for topping.

Sprinkle the work surface with the flour. Mix the remaining 3 tablespoons sugar with the cinnamon and knead it into the dough. Set aside until ready to make pizza.

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C. Preheat a Pizza & Baking Stone.

Roll out and shape the dough, add to preheated Pizza & Baking Stone and cook the first side of the crust. Use tongs to turn the crust over. Continue cooking until the bottom crust is well browned.

Remove from the EGG and immediately spread it evenly with the ricotta mixture. Let your inner artist dictate how you arrange the berries over the top. Finish with a generous drizzle of honey. Slice and serve immediately.

Serves 2 to 4

You may also want to try adding the pulp from 2 fresh passion fruits to the ricotta cheese mixture.

Buy a few extra raspberries and make your own raspberry lemonade.



The Art of Perfect Pizza



For a fun cooking activity that everyone can enjoy, there's nothing better than a pizza party! With the Big Green Egg and our pizza EGGcessories, you can make custom pizzas ... where everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly! Gather your favorite toppings ... along with your family and friends ... to enjoy creative, hot-off-the-EGG homemade meals — and say “no thanks” to those take-out pizza coupons!

Big Green Egg®

© Big Green Egg

