

ONE-YEAR LIMITED WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

If you experience a problem with your VillaWare product, please contact Consumer Service. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare
Consumer Service 866-484-5529
Monday through Friday, 8am - 8pm EST
Saturday, 9am - 6pm EST
villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Wafflers	Smoothee-Bar™ Blenders
Pizzelle Bakers	Bravo™ Pizza Stones
Electric Skillets	Espresso Coffee Pots
Crepe Makers	Victorio™ & VillaClassic™ Cookware
Electric Meat Grinders	Italian Style Gadgets & Utensils
Disney Licensed Series by VillaWare	<i>...and hundreds more Classic Italian</i>
Imperia® & Al Dente™ Pasta Machines	<i>Kitchenware products from VillaWare</i>
Cookie Presses	

Also look for the award-winning UNO™ line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

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VillaWare®



PIZZA GRILL® BBQ PIZZA MAKER

*Converts your outdoor gas grill into a pizza oven to bake
brick-oven style pizza right in your own backyard.*



Instructions & Recipes

Please read all instructions carefully and keep this booklet for future reference.

BRICK OVEN-STYLE PIZZAS FROM THE GRILL

PizzaGrill BBQ Pizza Maker makes it possible to produce brick-oven style pizzas on your own gas grill. The unique design of the PizzaGrill allows you to bake at higher temperatures than a household oven, resulting in pizzas with superbly light, crisp and bubbly crusts!

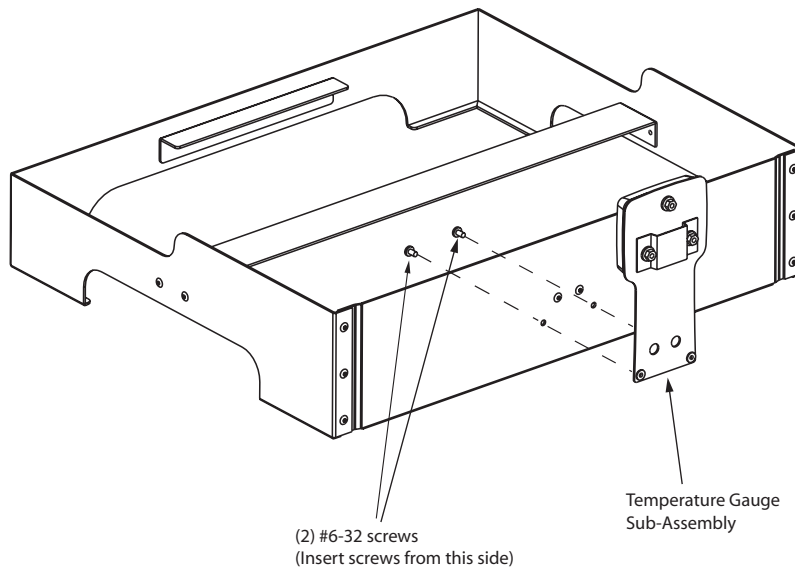
PizzaGrill should only be used on a controlled gas grill, and should never be allowed to come in direct contact with an open flame or fire. Your PizzaGrill can also be used in an indoor oven on cold, wet winter nights.

Your PizzaGrill is equipped with a built-in thermometer, allowing you to accurately gauge the temperature of the grill. The PizzaGrill also has a backsplash to keep pizzas and toppings from sliding off the stone as well as a back slot where loose crumbs can be brushed or swept. The particles will fall through the slot and burn away.

HOW TO ASSEMBLE

1. Unwrap metal frame.
2. Attach thermometer to back of grill using provided screws and nuts.
3. Carefully lift stone out from packaging; remove packing.
4. Lower stone into metal frame.

TEMPERATURE GAUGE ASSEMBLY



HOW TO CARE FOR YOUR PIZZAGRILL BBQ PIZZA MAKER

The PizzaGrill pizza stone is made from high-quality, traditional materials. The stone, like all pizza stones, is very porous and should never be exposed to liquids. Never wash or immerse in water. Do not use detergents to clean the stone. The stone will absorb the flavor of the soap and may impart that taste onto foods cooked on it.

To clean the pizza stone, allow stone to cool completely, then simply scrape, brush or wipe clean. A metal dough scraper or spatula may be used to scrape off any burnt food. A stiff wire or other brush can also be used to scrub the surface of the stone.

It is perfectly normal for the pizza stone to stain and darken with use. Any dark stains that result from oil or sauce that spills onto it are also normal. Like a cast-iron skillet, it will perform better with time and seasoning.

HOW TO USE

Never place unheated stone on a hot grill or in the oven. Exposure to extreme heat differences may cause the pizza stone to crack.

For best quality pizzas, use fresh pizza dough. Always let frozen pizza dough thaw and warm to room temperature before placing on the pizza stone.

1. Place your PizzaGrill to one side of your gas grill to allow for optimal heat circulation. The burner(s) directly below the PizzaGrill will provide heat for the stone, while the burners to the side will provide ambient heat for cooking the top of the pizzas. Close grill lid to make sure the lid shuts completely; adjust position of PizzaGrill and remove the temperature gauge if necessary.
2. Start your gas grill with all burners on full or HIGH. If your grill has a rotisserie burner in back, it can also be used to increase the heat above the stone.
3. Preheat your PizzaGrill on HIGH for 15 minutes. Reduce the heat level on the burner(s) directly below the pizza stone to MEDIUM; heat an additional 15 minutes. You are now ready to grill your pizza.

The proper temperature for baking pizzas will be dictated by the thickness of the dough and toppings. The general rule is the thinner the pizza, the higher the heat. Higher temperatures (about 500°F and above) will produce crusts that are crisp and bubbly like those baked in brick ovens. However, gas grill brands vary widely. If you are finding that the bottoms of pizzas made on your grill are becoming charred, you may need to adjust the temperature of your grill. Begin by reducing the heat level of the burner(s) directly below your PizzaGrill. You will soon learn how to regulate your grill to achieve the best results.

If using your PizzaGrill in a home oven, place PizzaGrill in a cold oven. Heat the oven at 500°F for 30 minutes before baking pizzas.

Pizza Tips

HEATING THE PIZZAGRILL BBQ PIZZA MAKER

Be sure to heat gas grill or oven at least 15 minutes before you want to begin baking your pizzas. This will allow the pizza stone to heat up completely. Follow directions on page 3 for heating the PizzaGrill.

SHAPING THE DOUGH

To shape pizza dough, allow dough that has been refrigerated to sit out at room temperature at least 15 minutes before shaping. For each pizza, use about 6 ounces dough (or half the Pizza Dough recipe). On a lightly floured surface, press or pat dough into a flat cake, about ½ inch thick. Stretch or roll the dough to about ¼ inch thickness. To stretch by hand, make a fist with both hands and place fists (finger sides down) under dough. Gently pull fists apart to stretch the dough, being careful not to tear a hole. Rotate the dough and stretch again; repeat until dough is of desired diameter and thickness. For thin-crust pizzas, stretch dough to 9 to 10 inches in diameter and about ¼ inch thick. Dough should be thinner in center with slightly thicker edge. If dough is too elastic, allow it to rest a few minutes to relax before proceeding.

TRANSPORTING THE UNBAKED PIZZA

Carefully place shaped dough on a pizza peel or inverted (or rimless) baking pan that will be used to carry the pizza to the grill, and to transfer the pizza onto the pizza stone. Dust the peel well with cornmeal or semolina flour to prevent sticking.

TOPPING THE PIZZA

For easier transfers, place the toppings on the pizza while the dough is on the pizza peel. Place toppings within ½ inch of edge of dough. For best balance of flavor and texture, refrain from adding too much topping. The amount of each topping should be sparse and not overlap. A heavily-topped pizza is more difficult to transfer onto the stone and will take longer to cook. Be sure ingredients are cut small and thin. Longer-cooking ingredients, such as wild mushrooms, asparagus and sausage, should be cooked before topping. Ingredients such as thinly sliced onion, sliced tomato and medium-sized shrimp can be used raw. Arrange toppings so that they will stay on the pizza, without toppling onto the pizza stone.

TRANSFERRING PIZZA FROM PEEL TO STONE

After topping pizza, shake the peel (or baking pan) gently to ensure that pizza is not stuck and will slide easily onto the pizza stone. If the pizza sticks, slide a long spatula underneath the dough to loosen. Lift the edge up slightly and sprinkle additional cornmeal or flour under the dough.

To slide the pizza onto the preheated pizza stone, hold the peel at a 30° angle, and pull peel back with a quick jerk. Be sure to allow enough room in the front of the stone to hold the entire pizza without hanging over the edge. Don't worry if a few ingredients get knocked off during the transfer. If excessive, however, you may want to remove them before they burn onto the stone and become more difficult to remove.

BAKING THE PIZZA

During baking, resist from opening the grill lid too often so the grill will stay as hot as possible. Do check the pizza after about 4 minutes, lifting to see if the bottom crust is browning too quickly. If so, reduce the heat level on the grill, beginning with the burner(s) directly under the PizzaGrill BBQ Pizza Maker. If pizza is cooking unevenly, you may want to rotate the pizza partway during cooking. Close lid quickly and continue baking with as little interruption as possible.

If additional pizzas are to be baked, use a metal spatula or the pizza peel to scrape excess crumbs to the back slot of your PizzaGrill. Close grill lid and allow pizza stone to reheat a few minutes before baking another pizza.

Recipes

Pizza Dough

Makes dough for two 9 to 10 inch pizzas (about 12 ounces total)

- ¼ cup warm water (105 to 115°F)
- 1 ⅛ tsp. active dry yeast (one-half 8-gram package)
- ½ tsp. honey
- 1¼ to 1¾ cups all-purpose flour, divided
- ¼ cup milk
- 2 Tbsp. room temperature water
- 1 Tbsp. olive oil, plus additional for oiling bowl
- ½ tsp. salt

To make a sponge*: In small bowl, mix together warm water, yeast and honey until yeast is dissolved. Stir in ¼ cup of the flour until smooth; set aside 20 to 30 minutes or until bubbly.

To make the dough: In bowl or electric mixer fitted with a dough hook, combine sponge mixture, 1 cup of the flour, milk, room temperature water, olive oil and salt; mix on medium speed to form a sticky dough, stopping occasionally to scrape bottom and side of bowl. Add additional flour, 1 tablespoon at a time, until dough clings to the hook and almost cleans the side of the bowl. (Dough should be very soft. Avoid adding too much flour; a soft, tacky dough is one key to achieving a crisp, light and bubbly crust.) Reduce heat to low; knead dough 10 minutes. Remove dough to well-floured work surface, using rubber scraper, if necessary. Knead lightly to form into smooth ball, again using only enough flour as needed. Place dough in lightly oiled medium bowl; turn to coat dough with oil. Cover with plastic; let rise in warm place 1 to 1½ hours or until doubled in volume.

Punch down dough. Using a knife or dough scraper, cut dough into 2 pieces (approximately 6 ounces each); roll each into a smooth ball. Place balls in a floured loaf pan or 9 inch baking pan; lightly oil tops with olive oil. Cover pan with double layer plastic wrap to keep dough from drying out. Let dough rise 30 to 45 minutes at room temperature or overnight in refrigerator. (Refrigerating the dough overnight will relax the dough, making it easier to shape and giving it slightly better flavor.) The dough can also be frozen after forming into balls. To freeze, dust well with flour. Place each ball in re-sealable freezer bag. Defrost completely before using.

Cook's note: This recipe can also be made without use of an electric mixer. In large bowl, mix sponge mixture, flour, milk, room temperature water, olive oil and salt with wooden spoon to form a very soft dough. Remove to well-floured surface, adding only enough flour as necessary. Knead dough until smooth and elastic, about 10 minutes. Proceed as recipe directs.

* The "sponge" is the starter or "pre-dough". Using a sponge enhances the flavor and strength of the dough and gives the dough extra character.

Below are recipes for seven popular pizzas and one flatbread. Make one or several kinds of pizzas for variety or to suit the tastes of family or guests. Feel free to mix or match toppings as you like. Pizzas are a great way to be creative while enjoying really delicious food!

Pizza Margherita

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 1 tsp. olive oil
- 1 tsp. minced garlic
- 2 Tbsp. grated parmesan or romano cheese
- ¾ cup (approx. 3 ounces) shredded Italian fontina cheese
- 8 Roma tomato slices
- Torn or julienne-cut basil leaves

Lightly brush pizza dough with olive oil; sprinkle with garlic. Top with parmesan; sprinkle with fontina cheese. Arrange tomato slices over cheese.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired. Sprinkle with basil just before removing pizza from grill.

Greek Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 1 tsp. olive oil
- 1 tsp. minced garlic
- ½ cup (2 ounces) shredded whole-milk mozzarella cheese
- ½ cup thinly sliced red onion
- 3 Tbsp. coarsely chopped, pitted kalamata olives
- 3 Tbsp. sliced pepperoncini, well-drained
- ⅓ cup (1 ¼ ounces) crumbled feta cheese

Lightly brush pizza dough with olive oil; sprinkle with garlic. Top with mozzarella cheese, red onion, olives and pepperoncini. Sprinkle feta over pizza.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired.

BBQ Chicken Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- ½ cup diced cooked boneless chicken
- 3 Tbsp. prepared barbecue sauce, divided
- ⅓ cup (1 ¼ ounces) shredded smoked gouda cheese
- ½ cup thinly sliced red onion
- ½ cup (2 ounces) shredded whole-milk mozzarella cheese
- 2 Tbsp. thinly sliced green onion

In small bowl, toss chicken with 1 tablespoon of the barbecue sauce; set aside.

Brush pizza dough with remaining 2 tablespoons barbecue sauce. Sprinkle with gouda cheese. Arrange red onion and chicken mixture over cheese. Top with mozzarella cheese.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired. Sprinkle immediately with green onion.

Sun-dried Tomato & Goat Cheese Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 1 tsp. olive oil
- 1 tsp. minced garlic
- 2 Tbsp. tomato sauce
- 2 Tbsp. grated parmesan cheese
- ½ cup thinly sliced red onion
- ¼ cup thinly sliced oil-packed sun-dried tomatoes, drained and patted dry
- 2 Tbsp. julienne-cut fresh basil leaves
- ½ cup (2 ounces) shredded whole-milk mozzarella cheese
- ⅓ cup (1 ¼ ounces) crumbled goat cheese

Lightly brush pizza dough with olive oil; sprinkle with garlic. Spread with tomato sauce; sprinkle with parmesan. Top with red onion, sun-dried tomatoes and basil. Top with mozzarella and goat cheeses.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired.

Shrimp Scampi Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 3 ounces peeled and deveined medium shrimp (51-60 per pound), well-drained and patted dry
- 2 large cloves garlic, crushed
- Olive oil
- Salt and freshly ground black pepper
- 2 Tbsp. grated parmesan cheese
- ⅓ cup (1 ¼ ounces) shredded fontina cheese
- ⅓ cup (1 ¼ ounces) shredded provolone cheese
- ⅓ cup very thinly sliced shallots or yellow onion
- 2 Tbsp. julienne-cut fresh basil leaves

In small bowl, toss shrimp with garlic and 2 teaspoons of the olive oil; season to taste with salt and pepper. Cover; allow to marinate in refrigerator at least 15 minutes.

Lightly brush pizza dough with 1 teaspoon olive oil. Top with parmesan. Sprinkle with fontina and provolone cheeses. Top with shallots. Arrange shrimp over top, being sure to include bits of minced garlic.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned and shrimp is cooked. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired. Sprinkle immediately with basil.

White Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 1 tsp. olive oil
- 1 ½ tsps. minced garlic
- 2 Tbsp. grated parmesan or romano cheese
- ¾ cup (3 ounces) shredded fontina cheese
- ¼ cup sautéed spinach (about 3 ounces raw), well-drained
- 2 Tbsp. whole-milk ricotta cheese
- 2 Tbsp. cooked bacon pieces (optional)

Lightly brush pizza dough with olive oil; sprinkle with garlic. Top with parmesan and fontina cheeses. Drop clumps of sautéed spinach over cheese. Dollop with small spoonfuls of ricotta cheese. Sprinkle with bacon, if desired.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired.

Sautéed Spinach: In large skillet, heat 2 teaspoons olive oil over high heat until hot. Add 1 crushed large garlic clove and 6 ounces baby spinach leaves; sauté 2 to 3 minutes or until spinach is wilted. Season with ⅛ teaspoon salt; remove from heat. Divide spinach in half; use half of spinach (about ¼ cup cooked) per pizza.

Sausage & Peppers Pizza

Makes 1 (9 to 10 inch) pizza

- 1 (9 to 10 inch) unbaked pizza crust
- 1 tsp. olive oil
- 1 tsp. minced garlic
- 2 Tbsp. grated parmesan or romano cheese
- ½ cup (2 ounces) shredded whole-milk mozzarella cheese
- ½ cup (2 ounces) shredded provolone cheese
- ½ cup cooked, crumbled Italian sausage (approx. 2 ounces)
- ⅓ cup red bell pepper strips
- ⅓ cup diced peeled roma tomato
- 1 ½ Tbsp. minced fresh oregano leaves (optional)

Lightly brush pizza dough with olive oil; sprinkle with garlic. Top with parmesan; sprinkle with mozzarella and provolone cheeses. Arrange sausage, bell pepper and tomato over cheeses. Sprinkle with oregano, if desired.

Bake on preheated PizzaGrill for 5 to 10 minutes or until crust is crisp and lightly browned. Check bottom of pizza once or twice while baking to be sure it is not too dark; rotate pizza for more even color, if desired.

Rosemary & Garlic Flatbread

Makes 1 (9 inch) flatbread

- 1 (9 inch) unbaked pizza crust
- ¾ tsp. minced fresh rosemary leaves
- 4 cloves garlic, thinly sliced
- About ¼ tsp. coarse salt
- 2 to 3 tsps. extra-virgin olive oil
- 1 ½ Tbsp. grated or shredded parmesan cheese

Poke end of wooden spoon into pizza dough several times to keep dough from puffing up during baking. Top dough with rosemary, garlic and coarse salt to taste. Drizzle olive oil over top. Sprinkle with parmesan cheese.

Bake on preheated PizzaGrill for 5 to 7 minutes or until crust is crisp and lightly browned. Check bottom crust once or twice while baking to be sure it is not too dark; rotate for more even color, if desired.