



Using your Smeg Pizza Stone

Your Smeg oven has a special base developed for cooking delicious and tasty pizza just like from an Italian pizzeria!

For perfect pizzeria pizza, please follow these four easy steps:

1. Remove all oven shelves from inside the oven
2. Select the traditional (top and bottom) function or the pizza function and set the oven to the maximum temperature (250-280°C)
3. Place the pizza stone accessory into the oven, positioning it within the special profile base, and leave it to heat for approximately 20 minutes. The stone itself will reach around 350°C, the perfect temperature for baking pizza dough!
4. Once the oven has reached optimum temperature, place the pizza directly on the stone and bake for approximately 4-5mins and serve.



NB: A pizza with a thicker base may take 1-2 minutes longer. All pre-prepared pizza can be cooked on the stone depending upon the thickness of the pizza. Pre-prepared pizza will usually take around 4-7 minutes to cook.

Smeg's recommendations:

While you are waiting for the pizza stone to heat up, prepare the pizza for the oven with your favourite toppings, taking care to spread them thinly across the dough. Why not follow Smeg's tried and tested recipe?

To help prevent the pizza dough from sticking to the worktop when you are kneading it, try using semolina instead of flour, this will give you a better result.

For a final flourish of flavour finish off the pizza with your favourite flavoured oil* or fresh herbs!

Your pizza stone can also be used to cook all kinds of flat breads and thin dough's with either sweet or savoury toppings. The possibilities are endless!

Happy cooking!

Pizza stone safety precautions

!! Only use the pizza stone accessory as described above (do not use it on gas or ceramic hobs or in ovens not designed to take this accessory).

*If you like oil on your pizza, it is best to add this after you remove the pizza from the oven. This will help avoid baked on oil stains on the pizza stone surface which may reduce its efficiency. To clean, please wipe with damp cloth.