

# ITALIA

ARTISAN PIZZA OVEN

## Cooking Guide

*Great ideas, tips and recipes for your Pizza Oven*



**CAMP CHEF**  
THE WAY TO COOK OUTDOORS®

## Pizza Accessories



model SPLG

### Professional Stainless Steel Long Spatula

The Camp Chef Stainless Steel Long Spatula is durable and sturdy to handle flipping your heartiest meals. A lengthier, ergonomic handle and a wider and longer blade mean you can flip more at once while controlling larger items easier. Made of durable stainless steel.



model SPPZ

### Professional Chef Pizza Spatula

The Camp Chef Stainless Steel Pizza Spatula was designed specifically for dealing with wide loads. Perfect for simple lifting and placing of pizzas and breads to and from the oven. A long, ergonomically designed handle makes handling food effortless. Durable stainless steel construction.



model PZIRT

### Infrared Thermometer

Always know the temperature of any spot in the Italia Pizza Oven with the Infrared Thermometer. It reads temperatures quickly and accurately to ensure that you cook the perfect pizza every time. Also great for indoor baking/cooking use.

**Congratulations** on the purchase of your Italia Artisan Pizza Oven. This guide has been put together to assist you as you learn how your new pizza oven cooks.

Enjoy trying new recipes and have fun experimenting with your pizza oven. It may take some trial and error to learn correct temperature control, but this guide will help you channel your inner chef and cook like a pro.

**DO NOT USE YOUR CAMP CHEF STOVE ON HIGH HEAT WITH THIS PIZZA OVEN. Medium to low heat provides all the heat you will need. DO NOT LEAVE UNATTENDED.**

This oven is designed to cook artisan style pizza, deep dish pizza, premade and frozen pizzas, and calzones - each requiring slightly different cooking styles. Learn the differences in this manual.

Just like with a true brick oven or your home oven, preheating your Italia Artisan Pizza Oven is essential.

The temperatures and cooking times talked about in this guide are approximate and will vary slightly depending on outside temperatures and weather conditions.

## Italia Pizza Oven Use Instructions

### Understanding Temperatures

There are two temperature zone you should be aware of with your pizza oven. The internal air temperature and the temperature of the pizza stone.

### Internal Air Temperature

You can read the internal air temperature by looking at the built in temperature gauge on the top of the pizza oven. Internal air heat will help cook your crust, cheese and toppings. The internal air temperature will react quickly when you change the amount of heat produced by your Camp Chef stove.

### Pizza Stone Temperature

The pizza stone temperature will rise slower than the internal air temperature at first, but will gradually equalize with the temperature gauge on the oven.

Pre-Heating Instructions – 10-15 minutes on medium heat (med-low)

It is essential to preheat your pizza oven before use to ensure the right cooking environment for your pizza.

- Ignite.** Turn heat-control knobs on Camp Chef stove to medium, ensure that gas is flowing and ignite.
- Heat.** Allow pizza oven to heat up for 10-15 minutes on medium to low heat. Heat pizza stone to 500°-550°F.
- Maintain/Adjust.** Maintain temperature by adjusting from low to medium to keep the heat at desired level for the type of pizza's being cooked and the number of pizza's.

### Preheat Temperature Range Guide (Valves set at med/low settings)

Time	Stone Temp.	Oven Temp.
5 min	275-300°F	350-375°F
10 min	400-450°F	475-550°F
12 min	500-540°F	550-600°F
15 min	550-600°F	600°F+

\*Monitor temperatures



Example of Med/Low Heat

**DO NOT LEAVE UNATTENDED. DO NOT OVERHEAT STONE TEMP. OVER 600°F or OVEN TEMP. OVER 700°F.** Maintain temperature by adjusting from low to medium to keep the heat at the desired level for the number and styles of pizza's being cooked.



Example of Low Heat



## Cooking Pizza

Maintain temperature by adjusting from low to medium to keep the heat at the desired level for the number and styles of pizza's being cooked.

### Three Types of Dough

Artisan style – Make your own (recipe included)  
Premade dough from local bakery, pizza shop, or grocery store bakery  
Frozen/refrigerated dough from grocery store

When the oven is heated, adjust temperature for type of pizza being cooked.

The pizza stone temperature will rise slower than the internal air temperature at first, but will gradually become hotter than the air.

Artisan Pizza: Approximately 500°-550°F stone temp.  
Artisan Thin Crust Pizza - 500° - 600°F stone temp.  
Homemade or Deep Dish Pizza (Lots of toppings) - 350° - 425°F stone temp.  
Frozen Premade Pizza - 375° - 420°F - Follow instructions provided with pizza  
**On the lowest setting on a Camp Chef stove, temperature will be about 350-400°F. Adjust heat up gradually to reach desired temperature.**

We highly recommend using a cooking surface thermometer or **infrared thermometer** to gauge the temperature of the pizza stone.

### Thin vs. Thick Dough

Thicker dough, like premade dough from a store will need to be rolled with a rolling pin. When cooking, you will need slightly lower stone temperatures and longer cook times.

Stretched/hand tossed thin dough, like the dough recipe found in this booklet, are cooked faster and at higher temperatures.

### Size of ball / shape of crust

A dough ball the size of an orange or softball will provide a 10-12 inch crust.

### Toppings

**Tip:** Less is better for a great pizza; do not overload your pizza with a lot of toppings. Depending on the amount of toppings you use, you may need to slightly adjust cook times.

## Cooking Your Pizza

In general, cook an artisan pizza with thin crust at 500°- 600°F for 4-7 minutes. Thicker crust and more toppings will require more time and lower temperatures. For premade pizzas and frozen pizzas, follow instructions provided with pizza.



### Works on your Traditional Barbecue Grill

For best performance the Italia Pizza Oven is designed for Camp Chef stoves. However it can be used on a traditional barbecue grill. For use on a traditional barbecue grill use medium to high heat. 400° - 500°F range.

### Artisan Pizza - Thin Crust

1. Follow included dough recipe to prepare dough.
2. Flour surface and stretch dough ball onto table or wooden pizza peel. Stretch your dough to 1/8" thickness, 10" – 12" round
3. Follow pizza recipe instructions to construct your pizza by adding any sauce, cheese, and toppings.
4. Using pizza spatula or pizza peel, add your pizza to preheated oven (500° F - 550° F).
5. Cook 4-7 minutes
6. Remove pizza from oven and onto pizza peel, slice and serve.



## Homemade Pizza - Fluffy Crust

This style of dough is premade bread dough from a grocery store bakery or store bought frozen dough.

1. Flour surface and stretch dough onto table or wooden pizza peel. Stretch your dough to 1/4" thickness or thinner, 10" – 12" round
2. Follow pizza recipe instructions to construct your pizza by adding any sauce, cheese, and toppings.
3. Cook 7-10 minutes
4. Using pizza spatula or pizza peel, add your pizza to preheated oven (500° F - 550° F).
5. Remove pizza from oven and onto pizza peel, slice and serve.

*Always be sure to turn stove off when finished cooking pizza!*

## Premade Pizzas – frozen or take and bake style

1. Preheat pizza oven to 500°-550° F and reduce heat to low
2. Using pizza spatula or pizza peel, add your pizza to preheated oven
3. Follow cooking instructions provided on your premade pizza.
4. Remove pizza from oven and onto pizza peel, slice and serve.

*Always be sure to turn stove off when finished cooking pizza!*

## Take it to the Next Level!

Experiment with different techniques and enjoy learning how to cook the different styles of pizza that are possible with your Italia Pizza Oven.

*Go online to find great recipes for deep dish pizza or calzones and have fun trying them out with your pizza oven!*

**The instructions in this booklet are a guide to cooking great pizza. Temperatures are averages and results may vary. Making great pizza is fun and an art. Experience and practice will help you get the best results from your pizza oven.**

## Artisan Pizza Dough

**Makes:** 6 orange-sized dough balls

### Ingredients

- 3 cups warm water
- 1 T. and 1 t. active dry yeast
- 1 T. and 1t. salt
- 4 cups all purpose flour
- 2 ½ cups bread flour

### Instructions

You will want a large, clean bowl to make and hold the dough in. Measure 3 cups warm water into the bucket; add yeast, salt, and flour. Mix until all the flour is moist, the dough should be firm but sticky. Let this rise until it doubles, about 1 hour. The dough is now ready to shape into dough balls or put in the fridge until it is ready to use, this will last 3 days. The dough is much easier to handle after being chilled in the fridge. Scrape dough out of the bucket and shape into 6 dough balls the size of a large orange. Let them rise at room temperature for 30 minutes if not chilled, and about 2 hours if chilled.

The bread flour in the recipe is required in order to be able to stretch your dough very thin. You will find that a rolling pin will not be necessary. The dough should also be wetter than normal dough so that your pizza crust will have the air pockets of true artisan bread. Use flour to coat the dough so you can handle it. Stretch to about a 12 inch pizza, dust a pizza peel with flour, put the dough on it and top your pizza.

Note: If you choose to use premade dough such as Rhodes, it works fine. Just be aware that your crust will be thicker and you may need to use a rolling pin. You will also want to cook your pizza at a lower temperature for a bit longer.

## Easy Artisan Focaccia Bread

### Ingredients

Pizza dough ball  
Olive oil ( about 1 T.)  
Pinch of salt  
Grated Mozzarella cheese  
Parmesan cheese

### Instructions

Begin by stretching a dough ball into a thin 12" round and laying it on a floured pizza peel. Sprinkle olive oil and salt evenly onto dough. Put a small amount of grated Mozzarella and Parmesan cheese on top. The cheese should be less than half of what it would be on the pizza.



## Artisan Pepperoni Pizza

### Ingredients

Pizza dough ball  
Red sauce  
Grated Mozzarella cheese  
Pepperoni  
Grated Parmesan cheese

### Instructions

Begin by stretching a dough ball into a thin 12" round and laying it on a floured pizza peel. Spread red sauce onto the dough then cover with grated mozzarella. Cover with pepperoni and sprinkle with parmesan cheese.



## Tomato Pizza Sauce

### Ingredients

1 can crushed tomato (28 oz.)  
1 can tomato paste (12 oz.)  
2 t. salt  
2 t. sugar  
1 T. fresh oregano, minced

### Instructions

Combine ingredients and mix well.

## White Pizza Sauce

### Ingredients

½ cup butter (1 cube)  
1 to 2 cloves garlic  
½ cup flour  
2 cups heavy cream  
1 ½ t. salt

### Instructions

Melt butter in small sauce pan add garlic and sauté until soft. Add flour and stir until smooth and golden brown. Add cream and cook just until thickened, do not boil. Add salt to taste.

## Artisan Margherita Pizza

### Ingredients

Pizza dough ball  
Red pizza sauce  
Fresh Mozzarella cheese, cut in slices  
Fresh basil leaves  
Parmesan cheese  
Olive oil

### Instructions

Begin by stretching a dough ball into a thin 12" round and laying it on a floured pizza peel. Spread a thin amount of red sauce on the dough. Top with slices of Mozzarella spaced evenly. Tear the basil leaves to desired size and put on top of Mozzarella. Sprinkle with Parmesan and olive oil.





## Artisan Chicken with White Garlic Sauce Pizza

### Ingredients

Pizza dough ball  
 White pizza sauce (see recipe above)  
 Grated mozzarella cheese  
 Fresh spinach  
 Cooked chicken breasts broken to bite size pieces  
 Mushrooms  
 Onions  
 Grated Parmesan cheese

### Instructions

Begin by stretching a dough ball into a thin 12" round and laying it on a floured pizza peel. Spread a thin layer of white sauce onto dough and top with grated cheese, just enough to cover. Put a good handful of spinach on top of cheese (it will shrink a lot when cooked). Put chicken on top of spinach then add mushrooms and onions. Finish with a sprinkle of Parmesan cheese and olive oil (to keep chicken and vegetables from drying out during cooking).

## Artisan Chocolate, Caramel, Pecan Pizza

### Ingredients

Coconut  
 Chocolate chips  
 Pecans  
 Caramel topping  
 Brown Sugar

### Instructions

Stretch or roll a dough ball and place onto a pizza peel. Sprinkle a handful of coconut, chocolate chips, and pecans. Top with caramel topping and a sprinkle of brown sugar. Cook in pizza oven for 5 – 10 mins or until crust is light brown and chocolate is melted. Add a few dollops of butter on top to add extra flavor if you choose.

## Artisan Barbecue Chicken Pizza

### Ingredients

Pizza dough ball  
 Cooked chicken breasts broken into bite sized pieces  
 Your favorite BBQ sauce  
 Grated mozzarella cheese  
 Red onion, sliced very thin  
 Fresh, chopped cilantro (optional)

### Instructions

Begin by stretching a dough ball into a thin 12" round and laying it on a floured pizza peel. Spread a thin layer of BBQ sauce onto dough and top with grated mozzarella cheese, just to cover. Put sliced onion on top of cheese. Put chicken on top of onions. Finish with a sprinkle of mozzarella cheese and olive oil (to keep chicken and vegetables from drying out during cooking). After cooking, sprinkle with cilantro, if desired.







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