

TRATTORIA

— PIZZA OVEN —

Welcome to pizza perfection.





Pizza like a pro.

Congratulations on your new Trattoria Pizza Oven.

You already know it's unlike any of its kind. And it's almost time to put it to use. Whether you plan to step up your game or to perfectly execute your tried-and-true favorites, every recipe cooked in the Trattoria will bring restaurant quality home.

Artisan Style



New York Style



Pan Style



Bread





Dough 101

It all starts with the dough.

Developed by our food scientists, this Profile Artisan Dough recipe will set you up for success on your first bake.

No matter what style of pizza you're making, dough is created using four ingredients: water, yeast, flour and salt. Changing up the types and amounts of each of these ingredients can create different styles of dough.

- **Water**
The temperature of the water affects how quickly the yeasts act on the flour. Slower fermentation produces more flavorful dough.
- **Yeast**
Yeast is the ingredient that allows fermentation to occur, producing a flavorful, stretchy dough.
- **Flour**
Higher-protein flours, like bread flour, produce a chewier, more bubbly crust.
- **Salt**
In addition to flavoring the dough, salt both limits yeast activity and makes the dough's gluten network stronger. Use non-iodized salt for better flavor.



Recipe

Detach this recipe card to keep in the kitchen.

GE Profile™ artisan dough recipe

One 8oz ball yields one 12" pizza

INGREDIENTS

3
8oz

DOUGH BALLS

6
8oz

DOUGH BALLS

Water

~50° F

267g

534g

Yeast

Instant

1.5g

3g

Flour

Bread Flour
or Italian "00"

405g

810g

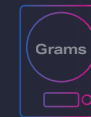
Salt

Non-Iodized

10g

20g

TOOLS NEEDED



Kitchen scale



Mixing bowls (2)



Plastic wrap



Storage containers



Wooden pizza peel



Mix

Step 1

- Combine water and salt in mixing bowl. Stir until salt is dissolved.
- Whisk flour and yeast in separate bowl, then add to water and salt mixture.
- Stir until ingredients are fully mixed.
- Cover bowl with plastic wrap and let rest for 15 minutes.

PRO TIP

The 15-minute rest allows the water to soak into the flour and begin forming a gluten network. It makes the dough easier to work with during the kneading step.

Mix

Knead

Divide

Ferment

Proof

Prep



Knead

Step 2

- Transfer dough to floured surface. Knead by hand for 5 minutes or mix with a food processor for 60 seconds. Whether or not you use a food processor for this step, follow the next steps.
- Cover dough on surface lightly with plastic wrap. Let rest for 2 minutes.
- Remove plastic wrap. Knead by hand for 2 minutes.

PRO TIP

If the dough rebounds quickly after being lightly poked with a fingertip, it's ready for the next step.

Mix

Knead

Divide

Ferment

Proof

Prep



Divide

Step 3

- Divide the dough into 8oz portions using a dough scraper and kitchen scale. Form each piece into a ball by:
 - a. Bringing together the cut surfaces of the dough portion
 - b. Shaping into a ball by stretching the dough down from the uncut sides to form a smooth top surface.
 - c. Pinching the seams on the bottom of the ball, then rolling it lightly back and forth between your hands on the countertop.

PRO TIP

To prevent dough from sticking to hands, dip your hands into water and shake off the drops before returning to forming dough balls.

Mix

Knead

Divide

Ferment

Proof

Prep



Ferment

Step 4

- Oil storage containers, place dough balls in the containers, and cover them with lids.
- Refrigerate the containers at least 24 hours. More time in the refrigerator (up to 3 days) will produce more flavor.

PRO TIP

Cool, long fermentation creates a strong gluten network, making the dough easier to shape before cooking and limiting yeast activity for flavorful, bubbly dough. If the dough smells sweet, it's ready to proof and bake.

Mix

Knead

Divide

Ferment

Proof

Prep



Proof

Step 5

- Remove dough balls from the refrigerator 1 hour before cooking.
- The dough balls may have flattened in the refrigerator. Gently re-form each dough ball, taking care not to pop any air bubbles.
- Return the dough balls to their containers, cover them, and place in the Trattoria lower oven, set to the Proof mode for 1 hour. After proofing, use the dough to make pizza within 1 hour.

PRO TIP

Room-temperature dough is easier to stretch than cool dough, but it should not sit out too long or the air bubbles in the dough will deflate. Experiment to find the balance that works best for you.

Mix

Knead

Divide

Ferment

Proof

Prep



Prep

Step 6

- Select the Artisan Pizza preheat cycle on your Trattoria Pizza Oven and begin shaping your dough.
- Dust the outside of the entire dough ball liberally with flour.
- Remove excess flour and place ball on a lightly floured wooden pizza peel.
- Press the center of the ball lightly with your fingertips, gently moving toward the outer edge of the ball. Stretch the dough and move any air bubbles to the outer edge, but avoid popping the bubbles.
- Continue stretching, flipping the dough as needed to ensure an even stretch.
- Leave a finger-width of unstretched dough around the outer edge for a puffy crust, or stretch the whole ball for a thinner crust.

PRO TIP

Before topping the pizza, gently shake the peel back and forth to make sure the dough does not stick to it. Add a dusting of flour on the peel if needed. Do this periodically until the pizza is placed in the oven.

Mix

Knead

Divide

Ferment

Proof

Prep

good things, for life.  Profile™

Appliance Park
Louisville, KY 40225
geappliances.com

GE is a trademark of the General Electric Company.
Manufactured under trademark license.

Pub. No 3-R009
PC96030