

# THE PIZZA GUIDE



## “ Preparation For Dough “



### *Ingredients:*

- ✓  $\frac{3}{4}$  cup refined flour (maida)
- ✓  $\frac{1}{4}$  teaspoon sugar
- ✓  $\frac{1}{4}$  teaspoon salt
- ✓  $\frac{1}{2}$  teaspoon instant yeast
- ✓ (or  $\frac{5}{8}$  teaspoon active dry yeast → approx. half of  $1\frac{1}{4}$  tsp)
- ✓  $\frac{3}{4}$  tablespoon oil (olive oil or any neutral oil)
- ✓  $\frac{1}{4}$  cup + 1 tablespoon warm water (bathwater-warm, not hot)



### *Instructions:*

- **Activate Yeast (if using active dry yeast only)**
  - In a small bowl, mix  $\frac{1}{4}$  cup + 1 tbsp warm water, sugar, and active dry yeast.
  - Stir and let it sit for 5–10 minutes until foamy.
  - (Skip this step if using instant yeast — just mix it directly with flour.)

### ➤ **Prepare Dough**

- In a mixing bowl, add maida and salt.
- Add the activated yeast mixture (or water + instant yeast) and oil.
- Mix well until a sticky dough forms.

### ➤ **Knead Dough**

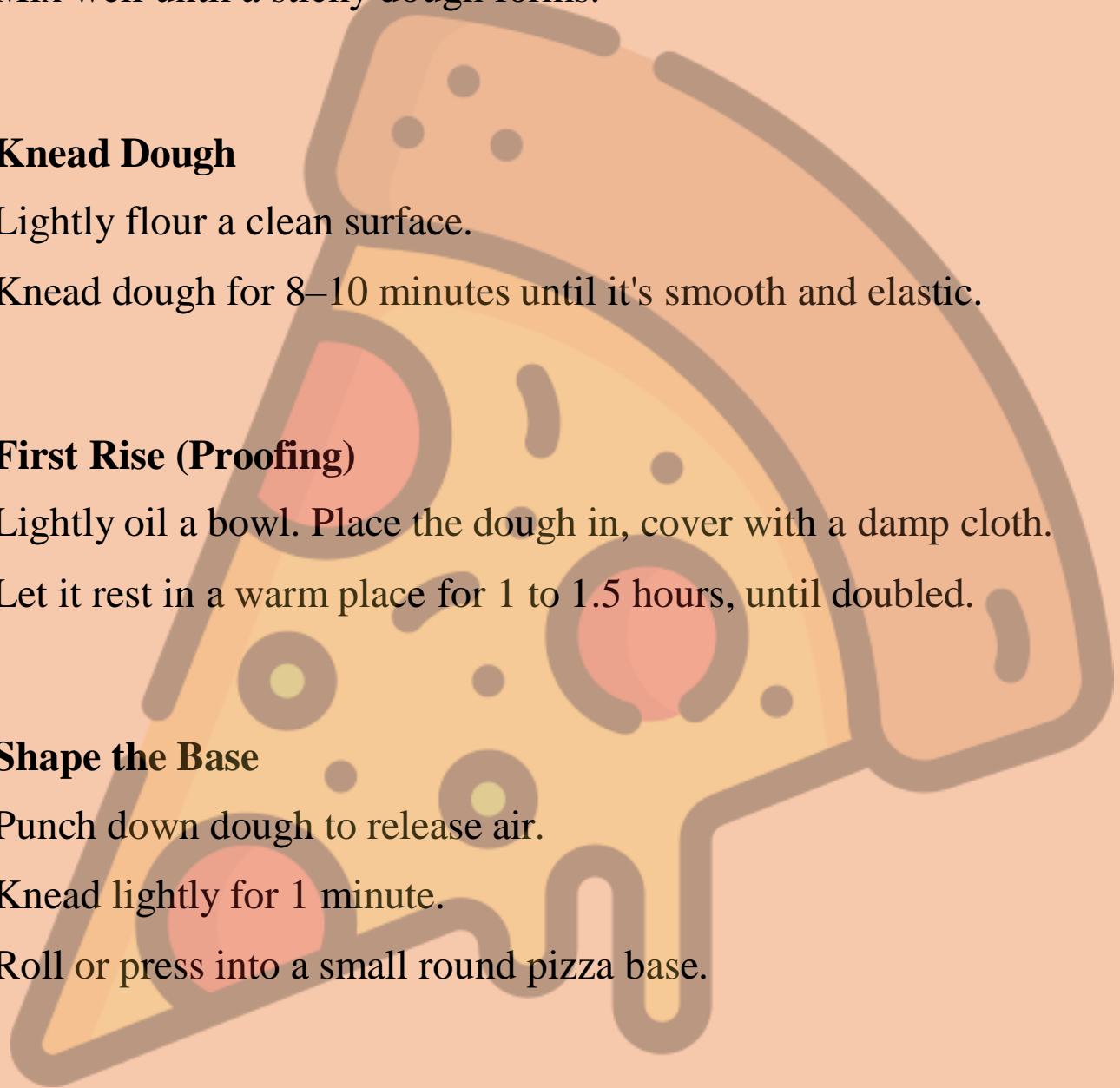
- Lightly flour a clean surface.
- Knead dough for 8–10 minutes until it's smooth and elastic.

### ➤ **First Rise (Proofing)**

- Lightly oil a bowl. Place the dough in, cover with a damp cloth.
- Let it rest in a warm place for 1 to 1.5 hours, until doubled.

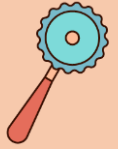
### ➤ **Shape the Base**

- Punch down dough to release air.
- Knead lightly for 1 minute.
- Roll or press into a small round pizza base.





# “ How to Bake Pizza in an Electrolux Microwave “



## 1) Prepare and Partially Bake the Crust:

- Roll out your pizza dough evenly (around 0.5–1 cm thick).
- Prick it with a fork so it doesn't puff up too much.
- Place the dough on the metal grill rack that came with your microwave.
- Set your microwave to Combi 3 mode (full grill + 300W microwave power).
- Bake it for about 1.5-2.5 minutes — just enough to make it a little firm.

(You don't need to preheat the grill.)

*Tip: Brush some oil around the edges before baking to make the crust brown nicely.*

## 2) Add Sauce and Toppings:

- Spread a thin layer of tomato sauce on the crust.
- Sprinkle cheese evenly on top.
- Add your toppings — but don't overload it.

(Too many toppings or wet ingredients can make the pizza soggy.)

*Tip: Slice veggies thinly so they cook well.*

### **3) Cook the Pizza:**

- Place the pizza back on the grill rack or a microwave-safe tray.
- First, cook it again on Combi 3 (grill + 300W microwave) for 2–3 minutes to heat it up and start melting the cheese.
- Then, switch to Combi 2 (grill + 450W microwave) for 4-5 minutes to bake it fully.
- Cover the pizza with a microwave-safe lid or plate while cooking. (It helps it cook evenly and keeps the toppings moist.)
- Check every few minutes — rotate the pizza if some parts are cooking faster than others.

### **4) Final Touch:**

- Once the cheese is bubbling and the crust feels firm, switch to Grill mode only (no microwave) for 1–1.5 minutes to brown the top nicely.
- Watch carefully so it doesn't burn!

### **5) Rest and Serve:**

- Take the pizza out carefully and let it rest for 1 minute before cutting.
- This helps the crust settle properly. Now, slice and enjoy!

### *Important Tips:*

- ❖ Always cover the pizza during cooking for even heating.
- ❖ Rotate the pizza midway if needed.
- ❖ Use Combi modes (Combi 2/Combi 3) — they combine microwave heating and grill to cook faster and better.
- ❖ High rack is better than the turntable, because it brings the pizza closer to the grill heater.

