

# Silar<sup>®</sup> MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”

## RECIPE

### Fresh-Dough Pizza

#### Amana AXP with Silar<sup>®</sup> FS-1614A



### **IMPORTANT INFORMATION**

The Silar<sup>®</sup> Microwave Flatstone is made of a high technology ceramic composite that works by absorbing microwaves and converting those microwaves into heat. To get the maximum benefit from the Silar<sup>®</sup> Microwave Flatstone, multi-stage cooking is essential in your AXP.

The multi-stage program we provide is tested and delivers excellent results in the AXP.

When Silar<sup>®</sup> Technology products are in the Amana AXP, typically more microwave energy is required to achieve the best cooking results. More microwave energy means faster cooking times, and, when utilizing Silar<sup>®</sup> Technology products, higher quality foods in taste, presentation, and texture.

### **Speed-Baked Fresh Dough Pizza**

- Pizza dough: fresh pizza dough ball, or raw frozen, pre-formed pizza crust
- Pizza sauce, grated mozzarella cheese, toppings of choice

Roll out each ball of dough to desired thickness and shape. For the pre-formed frozen crust, remove from freezer and thaw. Allow dough to approach room temperature. Spread sauce over the dough, just enough to cover the crust. Apply a layer of cheese, and then toppings.

Hint: sprinkle the pizza spade with corn meal to help the dough slide off and into the oven. Place on Silar<sup>®</sup> Microwave Flatstone and bake according to program below. Cut into slices and serve.

<i>Oven Multi-Stage Programming:</i>	Stage 1	Stage 2	Stage 3	Stage 4	Time
Time (m:s)	1:30	0:30	0:40	0:40	3:20
Temp (°F)	520	520	520	520	
MW (%)	0	70	50	50	
Fan (%)	0	10	20	50	
IR (%)	100	100	100	100	

*Some minor adjustments to time and microwave energy may be required based on the choice of food ingredients.*

For more information, visit the Applications Tab at [www.silarwave.com](http://www.silarwave.com)