

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

“Changing the Speed-Quality Cooking Paradigm”

TURBOCHEF



## RECIPE Fresh-Dough Pizza Turbochef Tornado with Silar<sup>®</sup> FS-1514T

### **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 Tornado.

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

When Silar<sup>®</sup> Technology products are in the Turbochef Tornado, 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.

Set Temperature: 525 °F

IR Temperature: 850°F

Total Cook Time: 2:45

Event	% Time	% Air	% Wave
1	35	10	0
2	20	10	10
3	20	40	40
4	20	60	80
5	5	90	90

*Some minor adjustments to time and % wave 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)