

SÖLT

NOT JUST

RECIPES

TIPS & TRICKS

PIZZA



We've done the hard work for you, testing (and eating) as many different recipes as we could while designing and developing our Portable Pizza* Oven.

This guide has all the tips and tricks that you knead to know, as well as some recipes to get you started making your own #SoltPizza or #NotJustPizza.

So get cooking and have a slice day!

RULE #1

THERE ARE NO RULES

Apart from...

- Use good ingredients
- Generously dust surfaces with flour
- Be confident
- Experiment
- #NotJustPizza

* So much more than just pizza!

Flour

Flour is your best friend when making pizza! It will stop the dough from sticking to your hands, to the working surface and most importantly to the peel!

Stretching the Base

With your hands generously dusted in flour, get a dough ball and place it on the flour-dusted working surface. The dough should stretch easily, so start to create the round base by working your fingertips from the bottom all the way up, making sure to leave a 1cm rim all around the edges. Turn the pizza upside down and repeat the process: this pushes all the air to the bottom and into the crust. Repeat this (gently) twice on each side.

You can of course use a rolling pin, but keep in mind this will create a more dense base.

Toppings

There is no rule here — you can use whatever you want for your pizza creations! After creating hundreds of pizzas ourselves, we have two good tips to follow:

1. Don't make the toppings too high: you risk them sliding off the pizza when you launch it into the oven!
2. Use paper towel to dry out any wet ingredients a little. This includes mozzarella or rehydrated porcini mushrooms. No one likes a wet base!

The Launch

Launching your pizza from the peel and into the oven is the final hurdle. It is the moment of truth! If you jiggle your pizza off the peel it will contract, undoing the work you did when stretching the dough out, which makes the dough thicker than you want (harder to cook through).

Apart from making sure you have a good amount of flour under the base and the peel is also dusted, the trick is to have complete confidence. It's a leap of faith but you need to believe you won't destroy your pizza. To do this, slowly push the peel into the oven and then, quick as a flash, snap the peel back to the pizza slides off and remains in the oven. Easy!

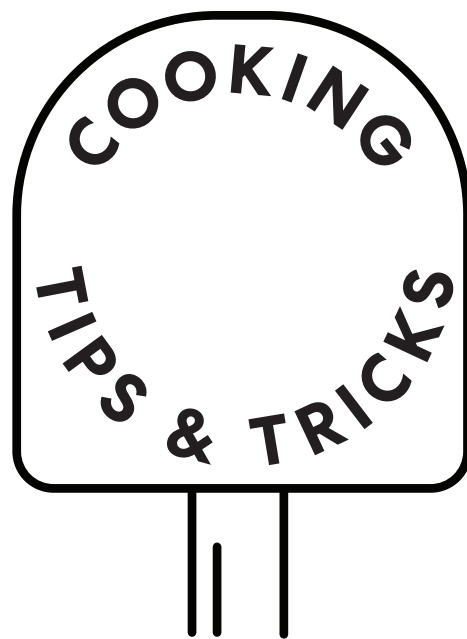
The Heat

For best results, we recommend heating your oven for 20 minutes on full heat although if your base is very thin, 10 minutes is enough.

Once heated, turn the knob down to around 3/4 for cooking. The ideal knob position will change each time, depending on the thickness of your base and your toppings, so keep this in mind while cooking and remember what position works best for different pizzas.

#NotJustPizza

If you think of your oven as an incredibly high heat, specifically from above and below, almost anything can be cooked on it! Fish and veggies for example work great.



DOUGH DOUGH DOUGH DOUGH



INGREDIENTS	QTY
• 00 Pizza flour	1kg*
• Fine sea salt	1 tablespoon
• Active dried yeast	2 × 7g sachets
• Unrefined brown sugar Such as muscovado or rapadura	1 tablespoon
• Extra virgin olive oil	4 tablespoons
• Room temperature water	650ml
* Extra flour is needed for dusting and pizza preparation	

TO START

Pour two tablespoons of olive oil to your mixer — if you have a doughhook, that will work best. Pour the flour and salt into the food mixer, you can use a sieve to help guarantee perfection but it is not necessary.

NEXT

Add the sugar to a measuring jug and pour in the room temperature water. Give it a stir to help it dissolve. Once the sugar has dissolved, scatter the yeast over the surface and leave it for five to ten minutes, at which point the surface should be frothy.

NOW

Start adding the liquid yeast mix to the flour, with your mixer on a low speed. Once it has been added, increase the speed to medium, and allow it to knead the dough for five to six minutes.

LASTLY

Get a large bowl and coat it with a splash of olive oil before adding the dough ball to it and covering with cling film. After about an hour, or until the dough has risen and doubled in size, remove the dough and knead it with your hands, pushing the air out.

Cut the dough down to your required size, shaping the portions into balls. These can be used right away, stored at room temperature or even put in the freezer for a later date (although fresh is always best).

INGREDIENTS

	QTY (P/PIZZA)
• Pizza dough	~200g
• Passata	3–5 tablespoons
• Fresh mozzarella or fior di latte	100–150g
• Parmigiano reggiano	A sprinkling
• Fresh basil	4–6 leaves

Note: Flour is needed for dusting and pizza preparation

**TO START**

Dust your working surface and pizza peel with a generous amount of flour (this will help to stop the dough from sticking to the peel).

NEXT

With your hands dusted in flour, get one of the dough balls stretch (or roll) your base out, creating a small lip around the edge to help keep your toppings in place.

NOW

Coat the base with the passata before tearing the mozzarella and randomly placing it around the pizza. Make this as cheesy as you want it—there are no hard rules when it comes to what you like!

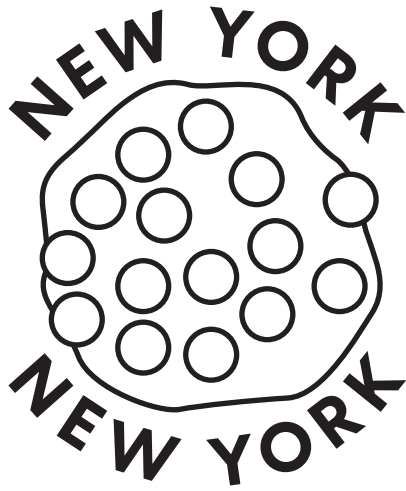
PIZZA TIME!

Launch your pizza into your oven and cook for between 1–3 minutes. You should turn your pizza halfway to ensure even cooking.

LASTLY

Remove your pizza from the oven and instantly sprinkle the parmigiano reggiano over it while it is still hot. Scatter the fresh basil leaves to finish it off.





INGREDIENTS	QTY (P/PIZZA)
• Pizza dough	~200g
• Passata	3–5 tablespoons
• Salami or sopressa (mild or hot)	10–15 slices
• Fresh mozzarella or fior di latte	100–150g
• Parmigiano reggiano	A sprinkling

Note: Flour is needed for dusting and pizza preparation

TO START

Dust your working surface and pizza peel with a generous amount of flour (this will help to stop the dough from sticking to the peel).

NEXT

With your hands dusted in flour, get one of the dough balls stretch (or roll) your base out, creating a small lip around the edge to help keep your toppings in place.

NOW

Coat the base with the passata before tearing the mozzarella and placing it all over the pizza. Next, add the parmigiano reggiano, before dropping the salami or sopressa on last.

PIZZA TIME!

Launch your pizza into your oven and cook for between 1–3 minutes. You should turn your pizza halfway to ensure even cooking.

LASTLY

Remove your pizza from the oven and devour it!

INGREDIENTS

	QTY (P/PIZZA)
• Pizza dough	~200g
• Extra virgin olive oil	3–5 tablespoons
• Chilli flakes	Up to you!
• Fresh mozzarella or fior di latte	100–150g
• Parmigiano reggiano	A big sprinkling
• Fresh mint	4–6 leaves

Note: Flour is needed for dusting and pizza preparation

TO START

Dust your working surface and pizza peel with a generous amount of flour (this will help to stop the dough from sticking to the peel).

NEXT

With your hands dusted in flour, get one of the dough balls stretch (or roll) your base out, creating a small lip around the edge to help keep your toppings in place.

NOW

This is a bianco base, so coat the base with the extra virgin olive oil before sprinkling the chilli. Now, tear the mozzarella, generously putting it over the base before adding the parmigiano reggiano over it all. The zucchini is placed on last and you can make this random or arranged like a masterpiece mosaic.

PIZZA TIME!

Launch your pizza into your oven and cook for between 1–3 minutes. You should turn your pizza halfway to ensure even cooking.

LASTLY

Remove your pizza from the oven and instantly sprinkle the finely cut mint over it while it is still hot, if you're worried about the chilli, add more mint as it helps to tame the heat!

CHEESY, SPICY
ZUCCHINI





INGREDIENTS	QTY (P/PIZZA)
• Pizza dough	~200g
• Passata	3–5 tablespoons
• Prosciutto	4–5 thin slices
• Fresh mozzarella or fior di latte	100–150g
• Parmigiano reggiano	A sprinkling
• Cherry tomatoes	5 (cut in half)
• Rocket	A handful

Note: Flour is needed for dusting and pizza preparation

TO START

Dust your working surface and pizza peel with a generous amount of flour (this will help to stop the dough from sticking to the peel).

NEXT

With your hands dusted in flour, get one of the dough balls stretch (or roll) your base out, creating a small lip around the edge to help keep your toppings in place.

NOW

Coat the base with the passata before tearing the mozzarella and placing it all over the pizza. Next, add the parmigiano reggiano, before draping the prosciutto on, letting it fold over itself a little to create some height will help create some crunchy bits. Scatter the cherry tomatoes on last, with the skin side down.

PIZZA TIME!

Launch your pizza into your oven and cook for between 1–3 minutes. You should turn your pizza halfway to ensure even cooking.

LASTLY

Remove your pizza from the oven and generously add the rocket on top.

INGREDIENTS

- Any veggies
- Extra virgin olive oil
- Salt and pepper

QTY

- Up to you!
- A good glug
- Don't be shy

TO START

Grab an oven dish or cast iron pan that is suitable and fits inside your Sôlt Pizza Oven.

We know from experience that carrots, onion, asparagus, potatoes, broccolini and parsnip all work well but you can experiment with anything you like! Our only tip is to parboil the veggies first and try to ensure that they are of a similar thickness to ensure consistent cooking.

NEXT

Put all the veggies into the oven dish with a good glug of extra virgin olive oil, before seasoning with salt and pepper. Toss them around the dish so they're all coated.

COOK TIME!

Slide the dish into your oven and cook for around 4–6 minutes. You should spin your the dish 180° halfway, giving it a good shake to ensure even cooking. If you want more caramelisation on your veggies, simply cook them for another few minutes.

LASTLY

Remove from the oven and enjoy!

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VEGGIES

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PRAWNS

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INGREDIENTS

QTY

• Prawns	12
• Parsley	1 handful
• Garlic cloves	2, finely sliced
• White wine	A decent glug
• Extra virgin olive oil	3 tablespoons
• Salt and pepper	A good pinch
• Chilli flakes	Up to you!
• Lemon	1/2

TO START

With a small, sharp knife, cut a slit along the back of each prawn, through the shell. Remove the vein.

NEXT

Marinate the prawns in olive oil, white wine, chilli flakes (if using) and a good pinch of salt and pepper. Put it aside for 15–20 minutes.

NOW

Place a cast iron pan into your Portable Pizza* Oven and preheat it for 10 minutes.

COOKING TIME!

Carefully remove the cast iron pan and add the prawn mix, before placing back into the oven for 6–7 minutes.

MORE COOKING...

Remove the pan, add sliced garlic on top of the prawns, and then replace the pan into the oven and cook for a further 2 minutes.

LASTLY

Coarsely chop the parsley. Remove the pan, add the chopped parsley, squeeze the lemon and toss with the prawns.

THIS IS
JUST THE START!

We strongly encourage you to
experiment and make your own dishes.
For more great recipes, please visit us online:

www.solt.house

Share your **#SoltPizza** creations or
#NotJustPizza experiments to inspire fellow
Portable Pizza* Oven owners!

Instagram: @solt.house
Facebook: @solt.appliances

* So much more than just pizza!

HAVE A
SÔLT
SLICE DAY