

CUZI
GOURMET



COOK OUTSIDE OF THE BOX

SIMPLE CARE INSTRUCTIONS AND RECIPES
FOR YOUR CUZI GOURMET DELUXE PIZZA SET

handmade
QUALITY THAT LASTS

CUZI
GOURMET



e-book

CUZI
GOURMET

ABOUT CUZI



CARE INSTUCTIONS



RECIPES



about cuzi

CUZI
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CUZI GOURMET IS A SMALL, US-BASED, FAMILY-OWNED BUSINESS THAT STRIVES TO CREATE MEMORABLE MOMENTS THROUGH OUR PRODUCTS.

WE CAREFULLY SOURCE OUR PRODUCTS USING NATURAL, ENVIRONMENTALLY FRIENDLY MATERIALS INCLUDING BAMBOO AND CORDIERITE STONE.

BAMBOO



BAMBOO IS A HIGHLY SUSTAINABLE PLANT, BAMBOO IS ABLE TO GROW ITS FULL SIZE IN ABOUT A YEAR, WHILE STANDARD TREES TAKE OVER 30 YEARS TO GROW TO MATURATION.

CORDIERITE STONE



CORDIERITE IS A UNIQUE MINERAL, IN THAT IT CAN WITHSTAND EXTREME TEMPERATURES. IT IS HEAT RESISTANT, AS WELL AS HEAT SHOCK RESISTANT, WHICH MAKES IT IDEAL FOR GRILLING, BAKING AND OTHER HIGH TEMPERATURE COOKING METHODS.

care & general use instructions



FLOUR PIZZA PEEL BEFORE DOUGH IS PUT ON - OTHERWISE DOUGH WILL STICK TO THE PEEL.

PREHEAT PIZZA STONE IN STANDARD OVEN TO 500°F DEGREES (OR HIGHEST TEMPERATURE) FOR 1 HOUR.

DO NOT WASH PIZZA STONE OR PUT OIL ON IT, EVER! THE STONE WILL GET DARK SPOTS WITH USAGE AND THIS IS NORMAL AS IT BECOMES SEASONED.

HAND WASH BAMBOO PIZZA PEEL AND CUTTER, DO NOT PUT IN DISHWASHER.



recipes



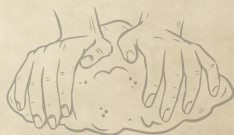
SIMPLE PIZZA DOUGH

INGREDIENTS

- 1 PACKAGE ACTIVE DRY YEAST (.25 OUNCE)
- 1 TSP WHITE SUGAR
- 1 CUP WARM WATER (110 DEGREES F /45 DEGREES C)
- 2 1/2 CUPS BREAD FLOUR
- 2 TBSP OLIVE OIL
- 1 TSP SALT

DIRECTIONS

1. IN A MEDIUM BOWL, DISSOLVE YEAST AND SUGAR IN WARM WATER. LET STAND UNTIL CREAMY, ABOUT 10 MINUTES
2. STIR IN FLOUR SALT AND OIL. BEAT UNTIL SMOOTH. LET REST FOR 5 MINUTES.
3. TURN DOUGH OUT ONTO A LIGHTLY FLOURED SURFACE AND PAT OR ROLL INTO A ROUND SHAPE FOR CRUST.



recipes



CLASSIC MARGARITA PIZZA

INGREDIENTS

- 1 PIZZA DOUGH
- 1/2 CUP PIZZA SAUCE
- 1 CUP MOZZARELLA CHEESE SHREDDED
- 1 TBSP OLIVE OIL
- FLOUR OR CORNMEAL
- FAVOURITE HERBS (BASIL, THYME, ROSEMARY, ETC)

DIRECTIONS

1. USE FLOUR OR CORNMEAL TO ROLL AND HANDTOSS DOUGH TO DESIRED PIZZA SIZE
2. ADD FLOUR TO PIZZA PEEL. PULL DOUGH ONTO PIZZA PEEL.
3. ADD PIZZA SAUCE AND SPREAD EVENLY OVER PIZZA DOUGH.
4. BRUSH OR SPRAY OLIVE OIL OVER CRUST
5. USE PIZZA PEEL TO CAREFULLY PLACE UNCOOKED PIZZA ON PRE-HEATED PIZZA STONE.



recipes

QUICK BBQ CHICKEN PIZZA

INGREDIENTS

- PIZZA DOUGH
- 1/2 CUP STORE-BOUGHT BARBECUE SAUCE
- 1 CUP DICED ROTISSERIE CHICKEN
- 1 CUP SHREDDED MOZZARELLA CHEESE
- 1/3 CUP THINLY SLICED RED ONIONS
- CHOPPED CILANTRO, FOR GARNISH (OPTIONAL)

DIRECTIONS

1. TOSS TOGETHER DICED CHICKEN WITH HALF (1/4 CUP) OF THE BARBECUE SAUCE ON THE DOUGH.
2. SPRINKLE THE MOZZARELLA CHEESE ON TOP THE BARBECUE SAUCE, EVENLY DISTRIBUTE COATED CHICKEN ON THE CHEESE. SCATTER THE RED ONIONS ON TOP THE CHICKEN
3. BAKE 10 -15 MINUTES ON PREHEATED STONE.

recipes



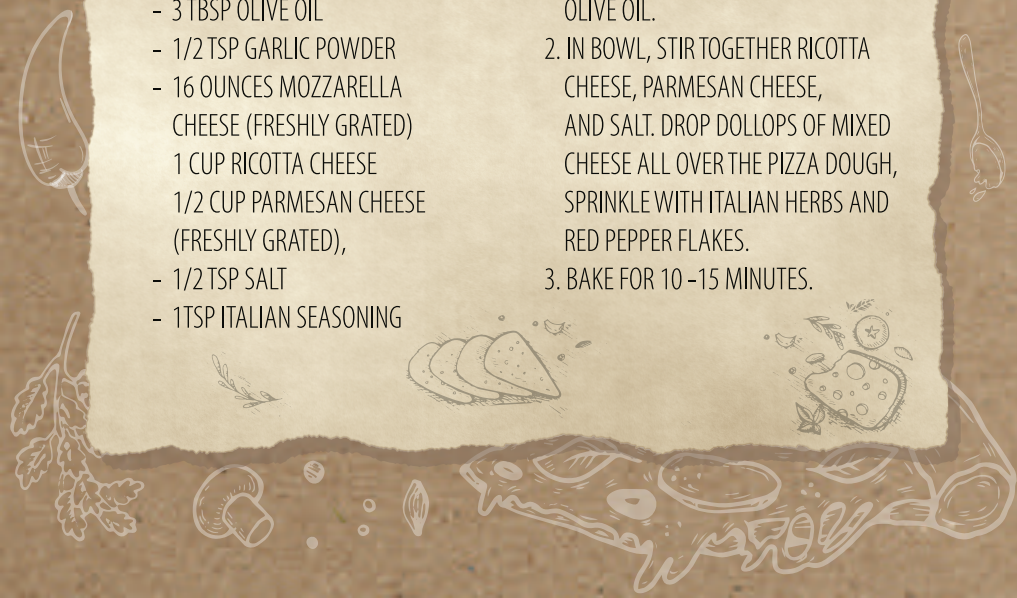
3 - CHEESE WHITE PIZZA

INGREDIENTS

- 1 PIZZA DOUGH
- 3 TBSP OLIVE OIL
- 1/2 TSP GARLIC POWDER
- 16 OUNCES MOZZARELLA CHEESE (FRESHLY GRATED)
- 1 CUP RICOTTA CHEESE
- 1/2 CUP PARMESAN CHEESE (FRESHLY GRATED),
- 1/2 TSP SALT
- 1TSP ITALIAN SEASONING

DIRECTIONS

1. BRUSH UNCOOKED CRUST WITH OLIVE OIL.
2. IN BOWL, STIR TOGETHER RICOTTA CHEESE, PARMESAN CHEESE, AND SALT. DROP DOLLOPS OF MIXED CHEESE ALL OVER THE PIZZA DOUGH, SPRINKLE WITH ITALIAN HERBS AND RED PEPPER FLAKES.
3. BAKE FOR 10 -15 MINUTES.





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THANK YOU!

TAKE PICTURES OF YOUR CUZI GOURMET
SET WITH YOUR FAVORITE RECIPE
AND SHARE ON SOCIAL MEDIA!



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