



EXPERIMENTING  
WITH MENEER  
WATEETONS

MENEER WATEETONS IS THE AUTHOR OF NO FEWER THAN EIGHT COOKBOOKS. HE DOESN'T LIKE TO CALL HIMSELF A CHEF, BUT RESEARCHES, GIVES WORKSHOPS, IS A SAUSAGE MAKER, SMOKER, FERMENTING SPECIALIST, AND EXPERIMENTS WITH ALL SORTS OF THINGS. HE SHARES HIS KNOWLEDGE AND INSPIRATION WITH A LOT OF HUMOUR AND THAT IS WHY FERNUS IS A BIG FAN OF THIS FOOD HERO. THESE RECIPES – VERY SUITABLE TO MAKE WITH FERNUS – WERE WRITTEN BY MENEER AND MORE CAN BE FOUND AT [WWW.WATEETONS.COM](http://WWW.WATEETONS.COM)



NAAN WITH GRILLED  
FILLET OF LAMB AND  
GARLIC GHEE

- INGREDIENTS FOR 4 PERSONS**
- 500 g good pizza flour
  - 10 g salt
  - 7 g dried yeast
  - 175 g full fat Greek yoghurt, at room temperature
  - 175 ml water, lukewarm
  - 2 tbsp Nigella seed
  - 500 g fillet of lamb
  - 8 g kitchen salt
  - Fresh pepper to taste
  - Fresh coriander to taste
  - 200 g ghee
  - 1 clove of garlic, pressed
  - Additional materials: (griddle) pan, stone tray

- 1 Around one day before, rub the salt into the fillet of lamb, wrap tightly in cling film, and return it to the fridge. That way, the salt gets absorbed into the meat, improving the flavour and succulence.
- 2 Prepare the pizza dough as described on page 2 of the FERNUS user manual, but using the ingredients listed above.
- 3 Two hours before serving, take the meat from the fridge and out of the cling film and dab it dry.
- 4 Heat FERNUS to 350 °C.

- 5 Meanwhile, use the griddle pan to grill the fillet of lamb for 5 minutes on each side and leave to rest.
- 6 Melt the ghee, with the pressed clove of garlic added, in a tray on top of FERNUS.
- 7 Roll the naan out thinly using a rolling pin and sprinkle with Nigella seed to taste.
- 8 Shove it into FERNUS and cook it in 3-4 minutes, great big bells will form in the dough.
- 9 Meanwhile, carve the lamb, pour the garlic ghee over it if you like, and add coriander leaf and pepper to taste.
- 10 Tear pieces off the warm naan and use them to pick up the meat and put it in your mouth. Feel free to dip it in more ghee.

ITALIAN HOT  
SMOKED SALMON  
WITH FENNEL-  
ORANGE SALAD

FERNUS IS ALSO GREAT FOR SMOKING. THAT DOES REQUIRE THE SEPARATELY AVAILABLE SNACKRACK AND SMOKESET FOR IT THOUGH. YOU CAN SMOKE JUST ABOUT ANYTHING, BUT SALMON IN PARTICULAR SEEMS TO EXIST FOR THAT VERY PURPOSE. BECAUSE FERNUS IS INSPIRED ON THE REAL ITALIAN PIZZA OVENS, WE WILL GIVE THIS DISH A SOUTHERN EUROPEAN TWIST.

- INGREDIENTS FOR 4 PERSONS**
- 4 salmon filets of approx. 125 grams (with skin), or one large piece of 500 grams
  - 225 g coarse sea salt
  - 50 g brown or light brown sugar
  - 2x 2 tsp lemon zest
  - 2x 1 tsp coarsely ground black pepper

- 2x 1 tsp finely chopped garlic
- 3 tsp sawdust (beech or any fruit tree)
- 2 fennel bulbs
- 2 oranges
- 200 ml good olive oil
- 80 ml lemon juice
- 5-10 leaves of sage, finely chopped
- 1 chili pepper, seedless, finely chopped
- Fresh pepper to taste
- Additional materials: FERNUS SnackRack and SmokeSet

- 1 Mix the sea salt with the brown sugar and flavouring. Rub this mixture firmly into all sides of the salmon filets and place them in the fridge for 45 minutes, on a plate covered with cling film.
- 2 Meanwhile, prepare a new mixture of lemon zest, pepper and garlic, but this time without salt.
- 3 Rinse the filets off properly under cold running water, dab dry and rub with the flavouring.
- 4 Leave to dry properly in the fridge for a further twelve hours, preferably

- on a rack so that the files can dry on all sides.
- 5 Take the fillets out of the fridge 2 hours before you intend to smoke them.
  - 6 Close the oven using the SmokeSet and place over medium heat. Make sure the flames are perfectly aligned underneath the hole of the ChipFeeder.
  - 7 Fill the ChipFeeder with the sawdust and wait until the dust begins to smoulder and smoke. Place the SnackRack with the salmon into FERNUS and close the door.
  - 8 Keep the temperature between 80 - 100 °C and smoke for 15 to 20 minutes.
  - 9 Meanwhile, prepare the salad. Slice the peeled orange and fennel into thin slices and place untidily on the plates.
  - 10 Prepare the vinaigrette by thoroughly mixing the lemon juice, olive oil, sage, fresh pepper, and a pinch of salt, using a whisk or (easier) by shaking it inside an empty water bottle.
  - 11 Pour the vinaigrette over the salad and place the hot smoked salmon on top.
  - 12 Finish with fresh pepper.

MÜNSTER  
FLAMMKUCHEN  
WITH  
GRILLED HAM

THE TARTE FLAMBÉE OR FLAMMKUCHEN IS A DISH THAT THE ELZAS REGION IS PARTICULARLY FAMOUS FOR. LIKE PIZZA, IT IS A DISH THAT WAS ORIGINALLY PREPARED WHEN THE RECENTLY LIT WOOD OVEN WAS STILL TOO HOT FOR BREAD. THANKS TO THE THIN BASE AND HIGH TEMPERATURE, IT IS READY IN NO TIME. IN FERNUS, OF COURSE, YOU CAN MAKE THIS ANY TIME.

- INGREDIENTS FOR 4 PERSONS**
- 4 balls of pizza dough
  - 250 g crème fraîche (soured cream)
  - 2 large onions
  - 150 g bacon lardons
  - 100 g Münster cheese
  - 100 g Black Forest ham
  - Freshly ground pepper to taste

- 3 Slice the onions in half and then chop into very thin half-moon shaped rings.
- 4 Roll the dough ball out to a thin sheet, for this dish you can use a rolling pin. Roll into a round shape or a more traditional rectangle.
- 5 Fold about one centimetre of the edge inwards. Cover the inside of the flammkuchen with crème fraîche and add the onions and bacon lardons on top, it is allowed to look a bit messy. Finish by adding pieces of Münster cheese.

- 6 Shove the flammkuchen into FERNUS.
- 7 While the flammkuchen is cooking, grill a few slices of Black Forest ham on top of the piping hot FERNUS, making optimal use of the heat of your oven.
- 8 The flammkuchen will be ready after 3 or 4 minutes. Take it out of FERNUS and crumble the crispy bacon over it before serving, add freshly ground pepper to taste.

ADULT MARSHMALLOW S'MORES

THIS IS A DESERT THAT CAN BE READY IN JUST 5 MINUTES BUT WILL BE A TOPIC OF CONVERSATION AMONG YOUR FRIENDS FOR WEEKS TO COME. IT IS A CAMPFIRE CLASSIC THAT FINDS ITS ORIGINS WITH THE AMERICAN SCOUTING ASSOCIATION OF THE '20S AND '30S, ALTHOUGH WE COULDN'T SAY FOR SURE WHETHER THEY USED AMARETTO BACK THEN. OR FERNUS, FOR THAT MATTER. PREPARE IT IN A SMALL OVEN DISH, INDIVIDUAL CRÈME BRÛLÉE POTS, OR A HEAT-RESISTANT FRYING PAN THAT FITS INSIDE FERNUS.

- INGREDIENTS FOR 4 PERSONS**
- 1 bar of good quality dark chocolate
  - One bag of marshmallows
  - One bag of cantuccini
  - Optional: a splash of liqueur, like Limoncello or Amaretto

- 1 Heat FERNUS to 350 °C.
- 2 Crumble the chocolate on the bottom of your baking vessel(s). Pour in that optional splash of liqueur.



- 3 Place your marshmallows upright into the baking vessel(s) until the bottom is completely covered. Depending on the height of your baking vessel and the length of the marshmallow, you might consider cutting the marshmallows in half.
- 4 Place inside FERNUS and allow to cook for about 5 minutes. Check regu-

larly to make sure the marshmallows aren't getting burned.

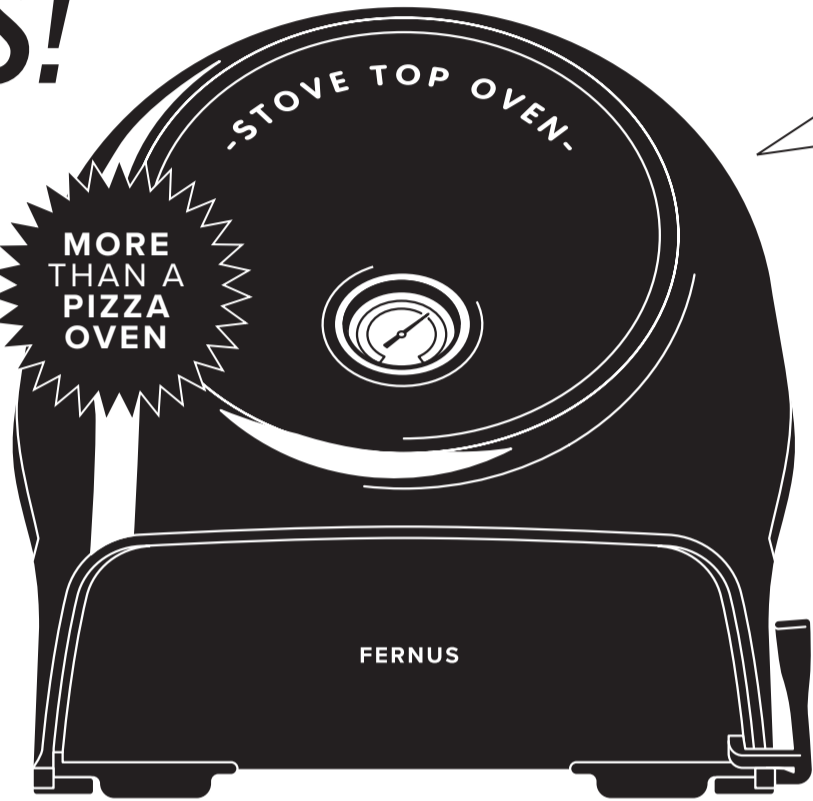
- 5 Take out of the oven, careful not to burn your fingers, and serve immediately with the cantuccini, which are used to scoop that gooey goodness out of the vessel.

CONGRATULATIONS  
ON PURCHASING YOUR  
FERNUS!

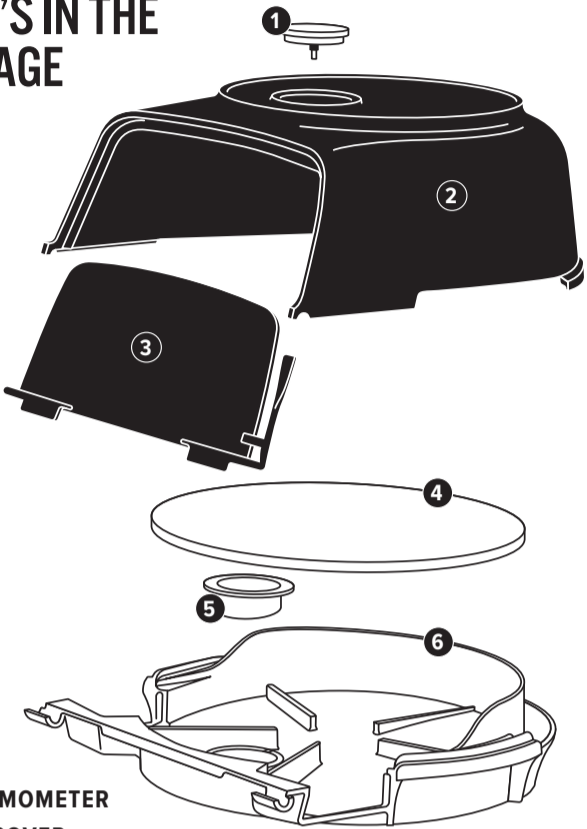
PLEASE READ THIS USER MANUAL CAREFULLY AND, BEFORE YOU CONTINUE UNPACKING, PLEASE MAKE ABSOLUTELY CERTAIN YOUR STOVETOP IS SUITABLE FOR FERNUS.

In this user manual, we will use text and illustrations to provide information about various topics. FERNUS can only be used safely if the stated safety measures are observed. If you are uncertain whether your stovetop is suitable for FERNUS, please contact us at - [FERNUS.nl](mailto:FERNUS.nl)

- NOTE!** please pay extra attention
- TIP** based on our own experience
- ✓ we recommend this
  - ✗ we recommend against this
  - ⚠ this indicates a possible hazard or risk



WHAT'S IN THE  
PACKAGE



- 1 THERMOMETER
- 2 TOP COVER
- 3 LID
- 4 PIZZA STONE
- 5 SEALING CAP\*
- 6 BOTTOM
- 7 PIZZA SCOOP

\*The sealing cap is replaced by the ChipFeeder when using FERNUS as a smoker.

The handle of the pizza scoop can also be used to remove FERNUS accessories from the oven.

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What's in the package	1	Placement of FERNUS	1	Cleaning and maintenance	2
Safe usage	1	Where can FERNUS be used?	2	Warranty	2
How FERNUS works	1	Cooking with FERNUS in practice	2	Recipes	3-4

SAFE USAGE

WITHIN A MATTER OF MINUTES, FERNUS CAN REACH TEMPERATURES OF UP TO 350 °C. COOKING AT SUCH HIGH TEMPERATURES IS AWESOME, OF COURSE, BUT IT CAN ALSO BE DANGEROUS, REQUIRING CAUTION AND A BIT OF PRACTICE. FERNUS WAS BUILT FOR INDOOR USE ON YOUR GAS STOVE OR OUTDOOR ON THE FLAMES OF YOUR GAS BURNER OR ROCKET STOVE. FERNUS CAN BE USED SAFELY AS LONG AS THESE 3 BASIC RULES ARE FOLLOWED:

1 STABILITY

FERNUS must always be positioned evenly and stable. Before use, please ensure all components are in the right place.

- NOTE!** Test FERNUS' stability before use. In case of doubt: do not use FERNUS.
- TIP** Use the PittStand accessory, sold separately, to improve FERNUS' stability.

HOW FERNUS WORKS

FERNUS HAS AN ANGLED UNDERSIDE. THIS ALLOWS THE HEAT OF THE FLAMES TO FLOW INSIDE. ONCE INSIDE, THE HOT AIR CIRCULATES, ENSURING YOUR DISH IS HEATED EVENLY.

Place FERNUS in the most suitable spot on your gas stove, preferably on the wok ring (see also 'Placement of FERNUS'). Light the stovetop. The reading on the thermometer will increase very quickly and after as few as 10 minutes, a temperature of up to 350 °C can be reached. Now, FERNUS is ready to start cooking your pizzas, flammkuchen, naan breads, and other dough products that are best when stone baked.

- TIP** Always allow at least 10 minutes for FERNUS to heat through evenly, the stone in particular will need some time.
- TIP** When using FERNUS to scallop or air fry, use the FERNUS Snack Rack. Sold separately.
- TIP** When using FERNUS for the first time, it may give off a weird smell. That smell is caused by the coating, don't worry though, it is not dangerous.

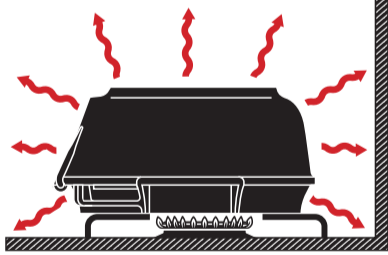
2 HEAT MANAGEMENT

FERNUS gets very hot during use, not just on the inside but on the outside as well. The emitted heat must be absorbed by heat-resistant material or by leaving a sufficient amount of free space around FERNUS.

- NOTE!** Check FERNUS' environment during first use.
- NOTE!** Give FERNUS adequate time to cool after use.
- TIP** Use the PittStand accessory to increase the distance between FERNUS and the supporting surface underneath.
- NOTE!** While in use, only touch FERNUS' rubber handle to open the door. Make sure to wear oven mitts for this.

3 SUPERVISION

Never leave FERNUS unattended while in use and ensure children keep their distance.



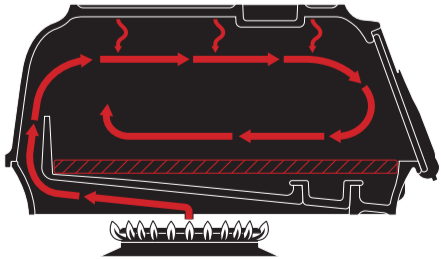
FERNUS gets very hot during use, not just on the inside but on the outside as well. Before use, check the environment.

PLACEMENT OF FERNUS

PLACE FERNUS ON YOUR GAS STOVE. PREFERABLY USE THE WOK RING AS IT HAS A HIGH CAPACITY AND A WIDE FLAME CIRCLE. THAT WILL ENSURE FERNUS HEATS UP QUICKLY AND THE HEAT OF THE FLAMES IS DISTRIBUTED EVENLY ALONG THE UNDERSIDE OF THE OVEN.

Don't have a wok ring? No problem. Just make sure not to place FERNUS on too small a gas ring. That might cause a small portion of the underside to overheat, with the risk of distortion to the underside of your FERNUS.

- TIP** Place FERNUS slightly forward in relation to the gas ring. This allows the heat of the flames to get inside FERNUS even more easily.
- NOTE!** Always check to ensure FERNUS is in a stable position!



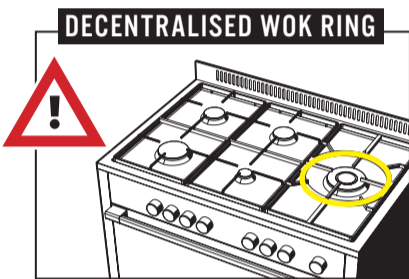
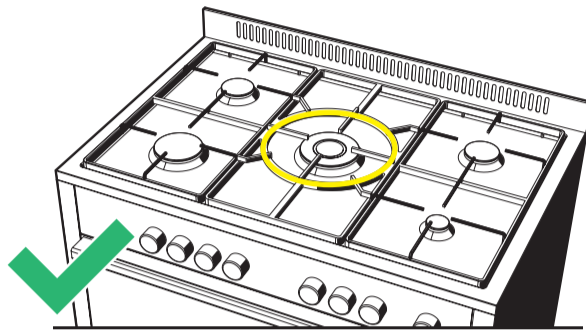
Air circulation and heat transference of FERNUS. Place FERNUS slightly forward for optimal air circulation and cooking results.

# WHERE CAN FERNUS BE USED?

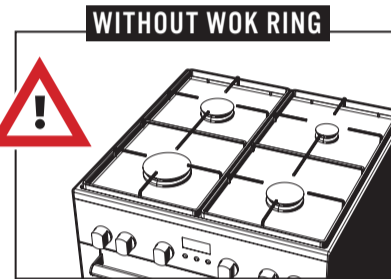
FERNUS CAN BE USED IN VARIOUS SITUATIONS. FOR SAFE USAGE OF FERNUS WE PROVIDE AN OVERVIEW OF THE SUITABLE AND UNSUITABLE USAGE SCENARIOS.

## 1 USE ON A FREESTANDING GAS STOVE WITH CENTRAL WOK RING (5 RINGS)

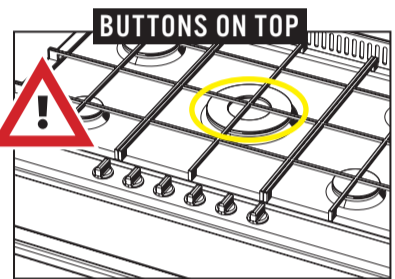
FERNUS can be used safely on a 5-ring freestanding gas stove with a central work ring of approx. 2.5 to 5 kW. The operating buttons are placed at the front of the stove, protecting them against the radiant heat.



FERNUS is placed to the side of your gas stove. The side must be able to withstand the radiant heat generated by FERNUS.



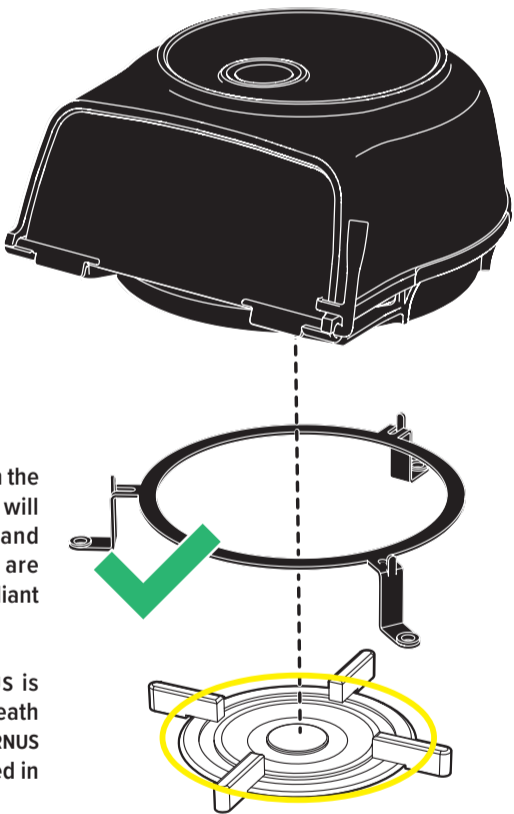
In this setup, FERNUS is always placed to the side of the stove. Please ensure that FERNUS is stable and that the worktop to the side can withstand the radiant heat.



Operating elements in the top surface will get hot due to the radiant heat generated by FERNUS. Use gloves when operating these buttons and ensure the material they are made of is heat resistant.

## 2 USE ON A BUILT-IN GAS STOVE WITH REMOVABLE PAN STAND ON AN EVEN SURFACE

Does your built-in gas stove consist of a glass plate with gas ring on top or a solid worktop with round gas rings? We developed the PittStand especially for this usage scenario. Because the iron pan holders in this type of stoves are also round, FERNUS can be better positioned when using the PittStand. The PittStand ensures your FERNUS can be placed freely over the gas flame. The PittStand also increases the distance to the glass plate or worktop, so that they are less affected by radiant heat coming down.

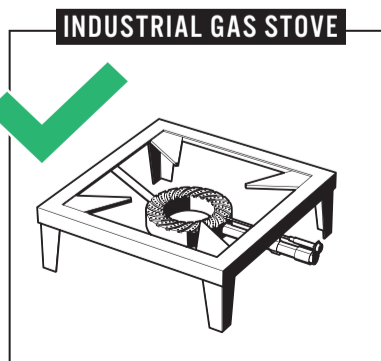


**NOTE!** The operating buttons are on the same surface as FERNUS, so they will get hot. Always use oven mitts and ensure the material the buttons are made of is resistant against the radiant heat.

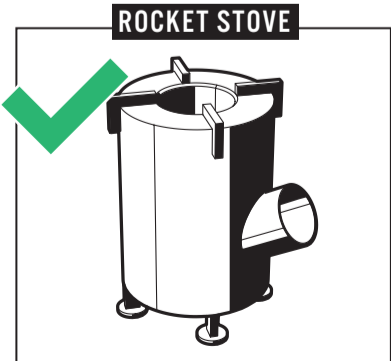
**NOTE!** Please ensure that FERNUS is stable and that the surface underneath it can withstand the radiant heat. FERNUS will be easier to position when used in combination with PittStand.

## 3 USE OUTDOORS

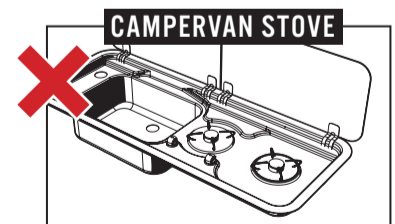
FERNUS is very suitable for outdoor use. A mobile 1-ring gas stove usually allows the radiant heat to dissipate very well. It is particularly important to ensure FERNUS' stable positioning.



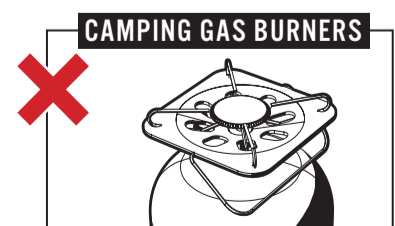
FERNUS can be placed stable and used safely.



FERNUS can be used safely so long as it is in a stable position.



Use of FERNUS is not recommended because the nearby synthetic materials are not resistant against the radiant heat.



FERNUS cannot be placed in a stable position, using FERNUS in this scenario is discouraged.

## COOKING WITH FERNUS IN PRACTICE

MAKING PIZZAS REQUIRES PRACTICE AND WILL NOT IMMEDIATELY GO GREAT. BUT DON'T WORRY AND PERSEVERE. ROME WASN'T BUILT IN A DAY!

- Use dough balls of approx. 200 grams and stretch them to a diameter of approx. 27 centimetres.
- It is important that you allow sufficient time for FERNUS to heat up. The thermometer will respond immediately, but the stone needs a little time to heat through.
- The pizza stone has a light colour and will darken with use due to burnt oil and food residue. And that is absolutely fine! In fact, given the proper care, the stone will only get better over time.
- Don't stretch your pizza base beyond 27 centimetres, you can always use your pizza scoop for guidance.
- Use dough at room temperature as it will be more elastic and easier to work with.
- Don't leave uncooked dough products on the scoop for too long, because the longer it remains on the scoop, the harder it will be to shove into the oven.
- Use corn and rice flour to allow your pizza to slide off the scoop onto the stone. Trust us, do this! These types of flour won't burn as quickly, making the process much easier.
- During initial practice attempts, you could always leave your pizza the cook on the scoop for the first minute or so. After that minute inside a preheated FERNUS, your pizza will slide onto the stone much more easily and the contact with the stone will make the base lovely and crispy.
- With FERNUS you can cook one item after the other, because dough products will finish cooking in as little as 4 minutes. As soon as one dish is ready, you can move on to the next. However, do not leave FERNUS empty at a high temperature for more than 15 minutes. Doing so might cause it to overheat.
- FERNUS is excellent for baking bread but do ensure your bread is no higher than about 7 centimetres, otherwise it will touch the thermometer and the air won't be able to circulate optimally.

## CLEANING AND MAINTENANCE

### FERNUS OVEN

Allow FERNUS to cool off for about an hour before picking it up.

**NOTE!** Never try to cool FERNUS by putting it in cold water! Wash the oven by hand (use a nylon scouring sponge or a mild detergent if needed). You can also leave FERNUS to soak in warm water and wash it after.

**NOTE!** FERNUS should not be put in the dishwasher. The pure polished aluminium version can easily be repolished using steel wool and polish.

### PIZZA STONE

Wait until the stone has completely cooled down before cleaning it. Wipe the pizza stone with a dry kitchen towel or wet kitchen sponge. No detergents needed. Remove any burnt bits of cheese, dough, or sauce using a spatula or putty knife. For stubborn dirt, you can use a stainless steel scouring sponge.

**NOTE!** Regular use will cause the pizza stone to look blotchy. This is unavoidable and will not affect operation or cooking results.

**NOTE!** Never put the pizza stone in the dishwasher.

## ACCESSORIES

WE HAVE DEVELOPED SOME ACCESSORIES THAT WILL ALLOW YOU TO USE FERNUS FOR OTHER COOKING TECHNIQUES AND PREPARATION METHODS, THESE ARE SOLD SEPARATELY.

With the SnackRack, you can turn FERNUS into an air fryer, while the SmokeSet will allow you to use your FERNUS as a smoker. On our website and our YouTube channel, you can find more information about our accessories.

## WARRANTY

FOR INFORMATION ABOUT THE WARRANTY, PLEASE VISIT OUR WEBSITE: [WWW.FERNUS.NL](http://WWW.FERNUS.NL)

## PIZZAS AND FLAMMKUCHEN

A PIZZA OR FLAMMKUCHEN WITH A HOMEMADE BASE IS SO MUCH NICER THAN THE ONES YOU GET FROM THE SUPERMARKET.

For the best base, please follow the recipe to the side. On the FERNUS&FRIENDS YouTube channel, we demonstrate the Neapolitan method for making a delicious base. This method keeps your base airy, resulting in that delicious crispy edge. Experiment and persevere! A first attempt rarely succeeds, second attempts usually go better, and after that you'll be a real pizza chef. Of course, you could always use a ready-made base. In

addition, the secret to a delicious pizza is not to put too much on it. Less is more or - as the Italians say - *meno è meglio*. Use cornflower on your worktop and on the included scoop, this will make it much easier to shape the dough and to put your pizza in and take it out of the oven. Ensure your pizza isn't touching the edge at the back of the oven. That edge will get so hot, it will burn your dough where it touches. So, don't make your pizza too thick, but also not too big. The size of the included scoop is a good size guide.

**TIP** If you're not that skilled at shoving your pizza into the oven - which isn't very easy and not likely something you've had much practice at yet - you can always put your pizza in the oven on the scoop for the first minute or so. Not very authentic, but neither is a crumbled mess of dough in the back of your oven. After 1 or 2 minutes, the base will have firmed up, making it easier to put onto the stone to finish cooking.



## SIMON GIACCOTTO'S FAVOURITE PIZZAS

SIMON GIACCOTTO LEARNED THE ART OF PIZZA BAKING IN SICILY, WHERE HIS FATHER IS ORIGINALLY FROM. SIMON IS A PIZZA BAKER, AUTHOR OF THE PIZZA BIBLE AND FOUNDER OF VIVA LA PIZZA. HE HAS MADE IT HIS MISSION TO SHARE AND SPREAD HIS KNOWLEDGE ABOUT BAKING FANTASTIC PIZZAS. THE RECIPES ON THIS PAGE ARE ALSO LISTED IN THE PIZZA BIBLE.



## PIZZA MARGHERITA

THIS IS THE MOTHER OF ALL PIZZAS. THE CONCEPT IS SIMPLE: THE COLOURS OF THE ITALIAN FLAG TRANSLATED INTO INGREDIENTS. RED FROM THE TOMATO SAUCE, WHITE FROM THE MOZZARELLA, AND GREEN FROM THE BASIL. MAKIN THIS PIZZA IS PART OF EVERY PIZZA BAKING COMPETITION. BECAUSE OF ITS SIMPLICITY, THE QUALITY OF THE INGREDIENTS IS EXTRA IMPORTANT.

### INGREDIENTS

- 200 g pizza dough
- 70 g Neapolitan pizza sauce
- 80 g fresh mozzarella (in strips drained)
- 5 leaves of fresh basil
- fleur de sel

- 1 Make the pizza dough as described on page 2 of the FERNUS user manual.
- 2 Heat FERNUS for 10 minutes to 350 °C.
- 3 Dust the worktop generously with corn flour and place the dough ball on it. Shape the pizza base by hand by pushing the dough outwards from the middle in turning motions. Then, remove the pizza from the worktop to remove the corn flour so that it doesn't end up going into the oven. Place the pizza back on the worktop and stretch it once more, if needed, to achieve the right shape and size. The blade of the scoop is exactly the right diameter.
- 4 Scoop the sauce onto the middle of the pizza and use the sauce spoon to spread the sauce from the middle to the edge of the pizza in rotating

motions. Leave an edge of 1 centimetre free, so that the edge stays light.

- 5 Tear the mozzarella by hand and place about 5 pieces onto the pizza. Flavour the pizza to taste with fleur de sel.
- 6 Place the pizza on the pizza scoop and place it in FERNUS. To make life easy on yourself, you can leave your pizza on the scoop for the first minute to allow the base to cook through slightly. After about one minute, you can easily slide your pizza off the scoop and onto the stone, to cook it through in a further 3 minutes.
- 7 Scoop the pizza out of FERNUS, tear the basic leaves in two and spread them over the pizza. Slice the pizza on a wooden board.

## SWEET PIZZOLO WITH NUTELLA

THIS IS THE MOTHER OF ALL SWEET PIZZAS. WHEN, NEAR THE END OF A CATERING JOB, WE BRING OUT THE POT OF NUTELLA, MANY AN EYEBROW TWITCHES AT US. CURIOUS CHILDREN MOVE CLOSER AND PARENTS LOOK DOUBTFUL. BUT ONCE EVERYONE HAS HAD A TASTE, WITH OR WITHOUT A LITTLE COERCION, THEY PRACTICALLY END UP ASKING FOR OUR HANDS IN MARRIAGE.

### INGREDIENTS

- 300 g pizza dough, a 50% thicker ball than you would use for a standard pizza
- 200 g Nutella
- powdered sugar to taste

- 3 Cook the pizzolo halfway through in about 4 minutes.
- 4 Slice the pizzolo open. Spread the Nutella over the bottom half using a pallet knife and place the top of the pizzolo back on it.
- 5 Take the pizzolo using the pizza scoop and place it in FERNUS. Ensure the oven door stays open as
- 6 briefly as possible. Finish baking the pizzolo in a further 4 minutes.

## BASIC RECIPE FOR PIZZA DOUGH

WITH FERNUS, YOU'LL MAKE MEDIUM SIZE PIZZAS WITH A DIAMETER OF AROUND 26 CM. FOR ONE PIZZA, USE A DOUGH BALL OF APPROXIMATELY 200 GRAMS.

For the dough, when allowing one hour to rise, use:

- 500 g flour, preferably
- Italian flour type "00"
- 7 g dried yeast
- 10 g salt
- 275-300 ml lukewarm water
- 2 tablespoons of olive oil

- 1 Knead the dough, with a mixer or by hand, and leave to rise at room temperature.
- 2 If you've got the time, we recommend trying dough that has been left to rise for 4-5 hours. You can still use the same ingredient ratio's but don't add the olive oil and use only 3 grams of dried yeast.
- 3 Have you got one or two full days at your disposal? Then give dough that has risen in the fridge a try. That is the method used by Italian masters, which requires barely any yeast at all.

## PIZZA BIANCA WITH SEA SALT AND ROSEMARY

THIS IS MORE OF A STARTER THAN A MAIN, SUPER EASY AND SURPRISINGLY GOOD.

### FOR THE TOPPING

- 5 g fine sea salt
- 1 sprig of fresh rosemary
- extra virgin olive oil to taste

- 1 Heat FERNUS to 350 °C.
- 2 Dust the worktop generously with fine corn flour and place the, approx. 200 g, dough ball on top. Share the pizza base as previously described. Remove the pizza from the worktop to remove the corn flour so that it doesn't end up going into the oven. Place the pizza back on the worktop and stretch it once more, if needed,



- to achieve the right shape and size.
- 3 Drizzle a thin spiral of olive oil onto the underside.
- 4 Spread the sea salt evenly over the pizza. Pick the needles off the sprig of rosemary and spread them over the pizza.
- 5 Pick up the pizza using the pizza scoop. Use a fork to press lots of holes in the dough. That will stop the pizza from blowing up like a balloon.
- 6 Place the pizza into FERNUS. Cook the pizza in approx. 4 minutes and cut it on a wooden board.

## PIZZOLO WITH SPINACH, RICOTTA AND SAUSAGES

IF WE WERE ABLE TO BUY THE FRESH RICOTTA MADE FROM SICILIAN SHEEP CHEESE, OUR CULINARY LIFE WOULD BE EVEN MORE BEAUTIFUL. UNTIL THAT TIME, WE WILL HAVE TO MAKE DO WITH THE PASTEURISED COWS MILK RICOTTA, WHICH STILL ALLOWS US TO MAKE AN ABSOLUTELY DELICIOUS PIZZOLO WITH SPINACH AND SAUSAGES.

### INGREDIENTS

- 300 g pizza dough, a slightly thicker ball than for other pizzas
- 90 g sausage
- 1 tbsp grated pecorino
- 1 tsp dried oregano
- 1 tsp fleur de sel and pepper
- 60 g ricotta
- 25 g fresh spinach, washed
- oil or butter for frying

- 1 Heat FERNUS to 350 °C.
- 2 Take the skin off the sausage, break the meat into small pieces and fry in a pan with a little oil or butter until cooked.
- 3 Dust the worktop generously with corn flour and place the dough on it. Share the pizza base as previously described.

- 4 Dust the pizzolo with pecorino, dried oregano, and fleur de sel and pepper.
- 5 Cook the pizzolo halfway through in about 2 to 4 minutes.
- 6 Slice the pizzolo open. Spread the ricotta over the bottom half. Spread the spinach over the ricotta and then the sausage meat over the spinach. Place the top back on the pizzolo.
- 7 Take the pizzolo using the pizza scoop and place it in FERNUS. Ensure the oven door stays open as briefly as possible and finish cooking the pizzolo in a further 4 minutes.
- 8 Use the scoop to take the pizzolo out of FERNUS and cut it on a wooden board.

FIND OUT MORE INSPIRING RECIPES, THE IMPORTANCE OF GOOD QUALITY INGREDIENTS, AND HOW TO PREPARE THE PERFECT PIZZA IN THE PIZZA BIBLE, WRITTEN BY SIMON GIACCOTTO.