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IMPORTANT – READ ALL DIRECTIONS BEFORE USING YOUR HEARTHKIT

ABOUT HEARTHKIT™

Whether you have a gas or electric home oven, HearthKit will help you to improve the quality of all foods you bake and roast.

With HearthKit in your oven, you can:

- Roast Meats, Poultry, Vegetables, and Casseroles at higher temperatures to give these foods greater succulence and a delicious taste, color, and texture.
- Bake European Style Artisan Breads with chewy, crisp crusts and deep color like those found only in the finest bakeries.
- Bake Professional Style Pizza at home as if it came from a brick beehive oven.
- Bake Perfect Muffins, Cakes, Cookies and Pies like those you've found from the best bakeries.
- Bake Long Simmer Dishes at consistent low temperatures for maximum flavor and convenience.

The key to a hearth oven's great results is its unique ability to absorb heat and redistribute it evenly. Pressed at over 175 tons and made from cordierite, a sturdy, specialized blend of earth and stone, HearthKit is fired at over 2300°F and has excellent conductive properties. HearthKit features two slightly curved side pieces and a thick, tapered base designed to form a chamber much like that of a wood burning beehive or brick pizza oven. This balances the heat in the oven and releases it relentlessly back into the food, making it possible to safely bake or roast at higher temperatures without burning, or to slow cook more gently and evenly at lower temperatures.

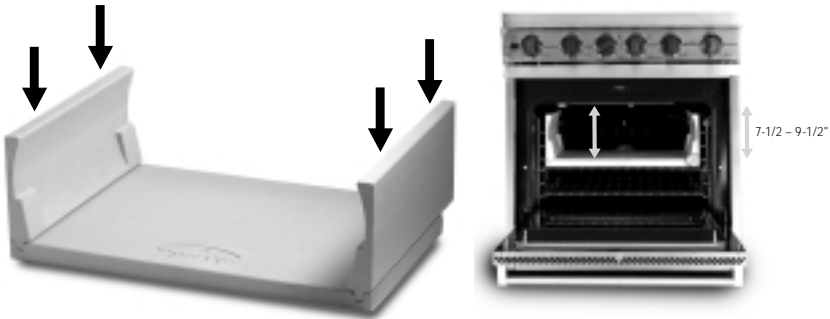
Once HearthKit is heated to the desired temperature, it tends to remain at that level creating a highly stable heat platform. Thus, three types of heat – conductive, radiant, and ambient – work together allowing you to cook your usual dishes with superior results; meats and poultry cook evenly and quickly, retaining their juiciness while breads with fabulous crusts rise to their fullest volume.

SETTING UP YOUR HEARTHKIT

HearthKit has been designed to maximize the useable space on your oven rack. Its thick base covers a large area allowing you to bake 14" pizzas, up to five loaves of French style baguettes or a few round loaves at one time. When roasting, the generously sized hearth accommodates as many as two to three medium-sized casseroles at once. Its tapered base allows you to insert and remove baked goods with ease. Its custom HearthKit Thermometer lets you instantly check the temperature of the stone for optimum control. Once installed, and under normal usage, HearthKit need not be removed except for thorough cleaning once a year (see Caring for Your HearthKit).

Therefore, HearthKit is stored where it is used, in your oven, requiring no additional counter or closet space!

To install your HearthKit, remove the top racks from your oven. Center the base of your HearthKit on a rack in order to create a chamber that measures between 7-1/2" and 9-1/2" from the ceiling of your oven to the top of your base stone. [SEE VISUAL] In most home ovens, this is the second or third shelf from the top. Gently lower each side piece into the grooves with the curved sides facing each other. Position the front of the base stone flush with the front of the oven rack so that warm air may circulate freely.



WARNING: DO NOT SLIDE THE SIDES INTO OR OUT OF THE BASE. CAREFULLY PLACE THEM STRAIGHT DOWN INTO THE SLOTS. TO REMOVE THEM, LIFT STRAIGHT UP. YOUR HEARTHKIT IS MADE OF A CERAMIC MATERIAL AND MAY CHIP OR CRACK IF MISHANDLED.

Once you have installed the sides, insert the custom HearthKit Thermometer into the lower right-hand corner of your assembled HearthKit. You will see a groove for it located where the right side attaches to the base. [SEE VISUAL] This thermometer allows you to immediately determine the exact temperature of your hearth for optimum cooking and baking control.

Your HearthKit also comes with a chrome, dual-purpose rack that inserts between its sides. This rack allows you to bake multiple trays of cookies or use your broiler without having to remove HearthKit from the oven. When not in use, it is designed to serve as a cooling rack for all of your baked goods!

NOTE: Unless the rack is in use for broiling or baking, it should be removed from the oven.

PREPARING YOUR HEARTHKIT FOR FIRST USE

Your HearthKit may have small chips or dust clinging to it. This is normal as it is made from natural earthen materials. Wipe HearthKit base and sides with a moist, clean sponge. Do not use soap or detergents on your HearthKit as this could affect the taste of anything baked directly on the hearth surface.

The first time you preheat your HearthKit, it is normal for some steam to release in the first hour of use. This is caused by moisture trapped in the stone during manufacture.

For perfect baking and roasting, keep your HearthKit in the oven at all times and remove it only when cleaning the interior of your oven.

NOTE: Individual results may vary depending upon a variety of factors including oven type, food quantity, temperature, and care in preparation.

PREHEATING YOUR HEARTHKIT

Preheat your oven for at least 30 minutes before baking. Don't forget to turn your oven on when you begin to prepare food for cooking or while you are in the final stages of bread proofing. Once HearthKit is fully charged with heat, it uses less energy than a regular oven.

Adequate preheating of your HearthKit is critical to obtaining great results!

To cut down on the time required to preheat your HearthKit, set your oven temperature at 50°F to 75°F hotter than is required by your recipe and use the convection option if your oven is so equipped. Once the stone has reached the desired temperature (monitor the thermometer on the stone), lower the oven temperature to the desired setting and turn off the convection feature.

HearthKit Thermometer is the best indication of when you can start baking. This is especially useful when you bake artisan crusty breads or pizza directly on the hearth. Use the thermometer to gauge when the hearth is fully charged with heat. The temperature of the stone will not always correspond to the ambient temperature in your oven. For instance, your oven may read 450°F and your HearthKit Thermometer may read only 400°F, meaning HearthKit is not yet ready.

NOTE: Conventional ovens without HearthKit are constantly cycling on and off trying to maintain the desired temperature. These heat variations can swing as high as 75°F or more causing poor results. HearthKit now provides you with a highly stable baking environment regardless of your oven's age or efficiency!

COOKWARE TO USE WITH YOUR HEARTHKIT

Most cookware will work on your HearthKit, though some types of cookware work especially well, producing the best results.

Use good quality heavy pans with flat bottoms. The more surface area that is in contact with the hearth, the better. Dented pans do not conduct heat as evenly.

Heavy gauge flat bottom baking sheets are good for baking and roasting. Enameled cast iron cookware is good for roasting and slow cooking. Clay cookware is good for slow cooking. Glass cookware is good for baking pies since it lets you see if the bottom of the crust has browned properly.

CAUTION: Some non-stick cookware should not be used at temperatures higher than 400°F. Follow your cookware manufacturer's instructions and be especially careful of plastic handles.

ROASTING WITH YOUR HEARTHKIT

With HearthKit in your oven, you can cook at higher temperatures than normal, which means that you can roast faster with improved results. Chickens roasted on HearthKit cook quickly and acquire the kind of crackling skin you associate with those served in the finest restaurants. The delicious juices in roasts are sealed inside while the exterior develops a flavorful crust.

HINT: You may want to try the convection setting on your oven during the last 5 to 10 minutes of roasting to speed up the browning process.

RECOMMENDED ROASTING TEMPERATURES

Preheat HearthKit and roast 25°F to 50°F higher than the desired roasting temperature of your non-hearth recipe. If necessary, place your HearthKit on a lower shelf to accommodate a large turkey or roast. If a recipe calls for raising or lowering the temperature during the cooking process, proceed as directed.

MEATS

Tender cuts of meat, such as a standing rib roast or tenderloin of beef, pork tenderloin, or leg of spring lamb, cook best when first seared at a high temperature and then roasted at a reduced temperature to cook the inside. Because HearthKit transfers heat directly into the meat, it will tend to cook more quickly and evenly.

HINT: An instant-read thermometer is the best way to monitor doneness!

TIP – Slices of bacon spread out on a baking sheet cook quickly and evenly on your HearthKit without messy stovetop splattering!

POULTRY

Place whole roast chickens on a shallow, flat pan or baking sheet with the legs to the rear of the oven. This helps the dark meat cook more quickly. The same applies to whole Cornish Game hens.

Since boneless chicken breasts tend to dry out quickly, cook them at a high temperature being careful not to overcook.

HINT: A whole turkey roasts more quickly when it is not stuffed. You may bake the stuffing in a covered casserole on HearthKit while your turkey is resting before carving.

Always roast whole ducks and geese at a constant temperature over a long period of time. This tenderizes the fowl, releases the fat from under the skin, and produces a crisp crust and succulent meat.

VEGETABLES

To roast potatoes or other vegetables, cut them up then coat them with oil and seasoning. Spread them out on a baking sheet and roast at 475°F, turning occasionally, until done.

To bake Russet or Idaho potatoes, scrub and then lightly oil and salt them. Place on a baking sheet and pierce in several places with a small knife or the tines of a fork. Bake on HearthKit until tender.

CASSEROLES

Casseroles such as lasagna, macaroni and cheese, and au gratin of vegetables benefit greatly from the steady, constant temperature of HearthKit. Try your favorite recipe and bake in an oven set 50°F higher than normal.

PREPARED FOODS/FROZEN FOODS/CONVENIENCE FOODS

You can easily cook your favorite frozen foods on your HearthKit according to the manufacturer's instructions. Due to the pan materials used in these products, do not exceed recommended temperatures and be sure to preheat your HearthKit adequately (see Preheating Your HearthKit).

HEARTH KITCHEN ROASTING TIPS

When roasting meats, fish, poultry, and vegetables, select the proper size pan. A pan that is too small may crowd the meat or vegetables preventing them from browning properly. A pan that is too large might burn and smoke as fats and oils are released from the food.

RECOMMENDED BAKING TEMPERATURES

Because HearthKit balances the heat in your oven, you will find that you can bake at higher temperatures than normally recommended, about 25°F to 50°F higher, with excellent results. For breads baked directly on the hearth, smaller or thinner loaves bake at a higher temperature than large fat loaves. Pizzas and flatbreads bake best at very high temperatures, 550°F or more!

We recommend that you do not use the convection setting on your oven with HearthKit when baking hearth breads, pizzas, or other baked goods as it may cause your foods to burn.

TEMPERATURES FOR BAKING DIRECTLY ON HEARTHKIT

Pizza	500°F to 550°F
Baguettes and thin loaves	450°F to 465°F
Hearth breads	425°F to 465°F
Crusty rolls	425°F to 465°F

BREAD BAKING WITH YOUR HEARTHKIT

Bread dough that is firm enough to hold its shape without a pan, such as baguettes, boules, pizza, pita bread, and other flatbreads, are traditionally baked directly on the hearth. Professional bakers use a peel, a flat piece of wood or metal resembling a paddle, to slide dough in and out of the hearth ovens.

HINT: A wooden peel, known as the “makeup” peel, is used to prepare pizza and bread dough and slide them into the oven. The metal peel is used to adjust and remove baked goods and place them onto the cooling rack.

Use a peel to slide bread or pizza directly onto HearthKit. If you do not have a peel, use a flat baking sheet. Sprinkle the peel with cornmeal, and then transfer a formed loaf of bread dough onto it. Using a push and pull motion, slide the bread onto HearthKit in the preheated oven, taking care not to have any dough hanging off the hearth. After the bread has baked, quickly slide the peel under the front edge of the bread or pizza to retrieve it.

For best results, bake breads and pizzas directly on HearthKit. However, if your bread or pizza dough includes butter or oil, use a baking sheet. Or, you may place your dough on a sheet of baker’s parchment paper, then transfer it onto the hearth. The parchment paper keeps the HearthKit base from absorbing oil and makes it easier to remove bread.

Breads baked in loaf pans also benefit from being partially baked directly on the hearth. After about 20 to 30 minutes, or once the crust is well set, you may remove your favorite sandwich loaf from the pan and place it back on HearthKit to finish baking for an overall golden, crisp crust.

Bake your bread until it is a rich, dark mahogany color. In many cases, it may be improved if you leave it in the oven 5 minutes longer than you think is necessary.

The quality of most frozen pizza is dramatically improved when baked on HearthKit. Place the pizza on a baking sheet or just slide it directly onto the hearth in a 450°F to 500°F oven. The crust will be crispier and crunchier.

Follow manufacturer’s instructions when baking cakes, muffins, or cookies from packaged mixes or refrigerated dough.

BAKING TIPS

STEAM – A PROFESSIONAL BAKER’S TRICK

WARNING: THE CREATION OF STEAM IN THE MANNER DESCRIBED BELOW IS AN INHERENTLY RISKY PROCEDURE AND YOU DO SO AT YOUR OWN RISK. PLEASE TAKE PROPER PRECAUTIONS INCLUDING WEARING OVEN MITTS, LONG SLEEVES, AND SAFETY GLASSES.

One secret of artisan breads, like those sold in the best bakeries, is the use of steam in the oven during baking. Steam protects a loaf of bread from the intense heat of the oven and gives it a chance to expand to its full volume. Steam reactivates the yeast and increases the production of carbon dioxide gas to promote expansion. The result is what is called “oven spring”. You can introduce steam into your home oven as follows:

Before you preheat, put a heavy cast iron or ovenproof frying pan on the bottom shelf of your oven underneath HearthKit. Slide your bread onto the hearth, and then carefully pour about 3/4 cup of warm water into the pan to create steam and immediately close the oven door. Or, spray the inside of your oven with water from a plant mister right before baking. Take care not to pour water directly on your oven floor. Over time, it could warp, rust, and develop holes. In an electric oven, the water can burn out the heating element or the lights if it touches either.

CARING FOR YOUR HEARTHKIT

DO NOT USE SOAP OR DETERGENT ON YOUR HEARTHKIT.

The bright creamy color of your new HearthKit is the way it comes out of the kiln. After a few months of use, your HearthKit will develop a warm, dark patina from all the delicious things you've cooked on it. HearthKit is easy to keep clean. Simply use a whiskbroom or brush to sweep out all of the crumbs so they do not smoke. A natural bristle brush is ideal since it will not burn when it touches the hot stone.

NOTE: Use a dustpan to catch the crumbs. Use of a synthetic-bristle brush may cause the bristles to melt and stick to your HearthKit.

The stone will absorb small spills and drips. This will not affect the quality or taste of the food you cook on your HearthKit. Bits that stick should be scraped from the stone using a plastic spatula, dough scraper, or a stiff, natural-bristle brush and removed with a dust pan. You may clean your HearthKit once it has cooled completely by wiping it lightly with a moist, clean sponge. Do not use soap or detergent as the stone may absorb it and create an off-flavor in foods you bake. Small stains may also be cleaned using a dry paste made with 3 tablespoons baking soda and 1 teaspoon water. Make sure your HearthKit has dried completely before reheating.

In most cases, your HearthKit may be returned to “like new” condition by simply running the self-clean feature on your oven with your unit inside! Be sure to first REMOVE the thermometer and rack from your HearthKit. Scrape and sweep any crumbs and debris from your HearthKit and remove them prior to starting the self-clean cycle and again once the self-clean cycle has ended and the oven has completely cooled. Some oven manufacturers recommend removing the oven racks to prevent damage to the coatings used on the racks.

CONSULT YOUR MANUFACTURER'S OVEN MANUAL FOR INFORMATION ON SELF-CLEANING. IF THE OVEN REQUIRES THE OVEN RACKS TO BE REMOVED WHEN SELF-CLEANING, HEARTHKIT SHOULD BE REMOVED AS WELL.

RECIPES

HINT: For best results, ALWAYS use a scale to measure ingredients and a instant-read thermometer to determine temperatures. For your convenience, metric and U.S. weights and measures have been provided.

HEARTH ROASTED CHICKEN

Prep Time: 15 minutes

Roast: 1 Hour

Serves: 4

1 3-1/2 pound chicken
Salt and pepper
3 to 4 tablespoons olive oil

1. Preheat oven and HearthKit to 450°F.
2. Wash the chicken under cold running water. Dry with paper towels. Generously, season chicken cavity with salt and pepper.
3. Brush the chicken with the olive oil and season the surface of the bird with more salt and pepper.
4. Place the chicken in a small flat roasting pan. Place it in the oven so that the legs face the back of the oven. Roast for 45 minutes to 1 hour or until an instant-read thermometer inserted into the chicken reads 170°F to 180°F.

VARIATION: SAGE AND PROSCIUTTO ROASTED CHICKEN

ADD to above:
4 slices prosciutto
8 large sage leaves

Prepare the chicken for roasting as in step 2. Slide a finger under the skin of the breast, thigh, and leg to loosen. Slip a slice of prosciutto under each section of the skin so that it lies evenly over the meat. Slip the sage leaves evenly over the prosciutto. Truss the chicken if you wish. Proceed from step 3 and roast chicken as described above.

EUROPEAN STYLE ARTISAN BREAD

Prep Time: 1/2 hour

Fermentation: 1-1/2 to 3 hours at room temperature, 70°F to 72°F

Proofing: 35 to 40 minutes at room temperature

Bake: 25-40 minutes

Serves: Three 14" loaves or one large loaf

Unbleached Bread Flour	500 gms	or	1 lbs	or	3-1/3 to 4 c
Fine Sea Salt	10 gms	or	2 tsps	or	2 tsps
Instant Yeast	1 tsp	or	1 tsp	or	1 tsp
Water	315 gms	or	10 oz	or	1-1/4 c

Cornmeal for the peel or baking sheet

1. Place the flour, salt, and yeast in a food processor fitted with the metal blade. Using an instant-read thermometer, take the temperature of the combined dry ingredients in the food processor (Example, 68°F). Subtract this temperature from 140 to give you the required temperature for the water (72°F). With your faucet running, hold the probe of the instant-read thermometer under the running water, adjusting the temperature until it reaches your required temperature (72°F). Now remove the probe and measure out the required quantity of water. With the machine running, pour in all of the water and process for a total of 45 seconds, until the dough forms into a ball in your food processor. Depending on humidity, you may need to add a very small amount of water to get the ball to form. After mixing, insert the instant-read thermometer into the dough. It should read between 75°F and 80°F.
2. Place dough in a large non-greased plastic or wooden bowl and cover with plastic wrap and a towel. Allow the dough to ferment for 1-1/2 to 3 hours at room temperature.

HINT: At this stage, the dough may be refrigerated for up to 36 hours. Simply remove the dough from your refrigerator when you begin to preheat your oven and proceed to step three.

3. Scrape the dough onto a lightly floured work surface. Divide the dough into three equal pieces. Shape the dough into rough balls and let the dough rest, covered with plastic wrap, for 15 to 20 minutes. In preparation for the final proofing, spread a sheet of canvas or a heavy linen cloth on a counter or tabletop and sprinkle it lightly with flour.
4. Sift a fine coating of flour on the work surface. Place one ball of dough on the surface and gently pat it down to an even thickness of 1 inch. Do not attempt to deflate every air bubble. Using the heels and palms of your hands, flatten the dough into a crude rectangle measuring about 4" x 5" and 1"-thick. Fold the long side farthest from you a little over 2/3 of the way towards you. Using the heel of your hand, gently press the folded edge to seal the dough. (Be careful not to use too much flour on top as it will become difficult to seal.) Pick up the dough and turn it 180 degrees. Again, fold over the other long edge of the dough about 2/3 of the way towards you and seal with the palm of your hand.
5. To make a compact cylinder easy to roll into a baguette shape, use both hands and fold the log in half lengthwise. This time, as you fold, press your thumbs gently inside of the fold to create tension on the surface of the log. Using your fingertips, press the edges together to seal the dough into a taut cylinder. This will produce a visible seam running the length of the dough.
6. To roll the dough into a baguette shape, place both hands on the center of the log with your fingers spread apart. Using light uniform pressure, gently roll the dough back and forth into a long snake. Taking care not to stretch the dough, move your hands from the center of the dough to the ends as the dough begins to lengthen to about 14 inches. If the dough resists rolling, let it rest for 5 minutes before continuing. Repeat steps 4 through 6 with the remaining dough.

7. Using both hands, gently transfer each baguette, seam side up, to the lightly floured cloth. Fold the fabric up to form channels in which each loaf will rise. (Place the baguettes close together so that they rise and don't spread out.) Sprinkle the loaves with flour and cover them loosely with plastic wrap or a kitchen towel. Let the baguettes rise for 30 to 45 minutes, until dough increases by half its size. It should feel soft but still spring back slightly when poked with your finger.
8. Thirty minutes to one hour before baking, place a small pan for water on the bottom shelf of the oven (see Baking Tips: Steam) under HearthKit and preheat the oven to 465°F.
9. Just before baking, gently transfer the loaves onto a peel or the back of a baking sheet that has been dusted with cornmeal. Lightly sift flour over the tops of each loaf. Holding a serrated knife at a 90 degree angle over the top of the loaf, score the loaves three or four times.
10. Slide the loaves directly onto the HearthKit then carefully pour about 3/4 cup of warm water into the pan in the oven (see Baking Tips: Steam) **WARNING: THE CREATION OF STEAM IN THE MANNER DESCRIBED ABOVE IS AN INHERENTLY RISKY PROCEDURE AND YOU DO SO AT YOUR OWN RISK. PLEASE TAKE PROPER PRECAUTIONS INCLUDING WEARING OVEN MITTS, LONG SLEEVES, AND SAFETY GLASSES.**
11. Reduce the heat to 450°F. Bake the loaves for 20 to 25 minutes until the crust is a deep mahogany color. Tap the bottom of the loaves; a hollow sound means they're done.
12. Remove the bread from the oven and immediately place the loaves on the HearthKit cooling rack and cool completely before storing.

HINT: If desired, a single large loaf may be substituted for multiple baguettes. Simply use a complete mixture of dough per loaf and form as desired. Try slashing the loaf once lengthwise for an impressive looking "bloom"! NOTE: Larger loaves will require another 5 to 10 minutes of baking.

CLASSIC FRENCH SCALLOPED POTATOES

Prep Time: 30 minutes

Bake: 70 minutes

Serves: 8-10

8 medium Russet potatoes
2 cloves garlic
2 cups heavy cream
1 cup milk
About 6 ounces Gruyère cheese, grated
Salt, pepper, nutmeg for seasoning

1. Preheat oven and HearthKit to 400°F. Rub a 3-quart (about 12-inch diameter) shallow oval casserole dish with a cut clove of garlic. Set aside.
2. Peel the potatoes, without washing them. Then, slice into 1/4-inch-thick pieces. Place them in the casserole dish.
3. Place the cream and milk in a small saucepan. Use a garlic press to squeeze the garlic into the cream mixture. Heat the cream until warmed. Season to taste with salt, pepper, and nutmeg, as desired.
4. Pour the cream mixture over the potatoes. Place the casserole on a baking sheet and place the sheet on HearthKit. Bake for about 40 minutes. Reduce the heat to 350°F and continue baking for another 30 minutes until the liquid has reduced, the potatoes are tender and the top crust of the potatoes is well browned. The potatoes may be prepared ahead and reheated before serving.
5. Before serving, sprinkle the potatoes with the cheese, then return to the oven to brown for another 10 to 15 minutes, longer if the potatoes have cooled significantly.

NAVARIN OF LAMB PROVENÇAL

Prep Time: 45 minutes

Bake: 2-1/2 hrs

Serves: 4-6

- 2 pounds lamb shoulder, cut into 2" chunks
- 1/4 to 1/3 cup Wondra flour
- Salt and pepper
- 3 tablespoons olive oil
- 3 cloves garlic, minced
- 1 small onion, minced
- 2 or 3 fresh tomatoes, seeded and diced = 1 cup
- Fresh thyme and/or bouquet garnish
- Bay leaf
- 1 carrot, peeled
- 1 cup white wine
- 2 cups lamb or other meat stock or broth
- 3 1-inch pieces of orange rind

1. Preheat the oven and HearthKit to 300°F.
2. Season flour with salt and pepper and dredge lamb pieces in the mixture. Shake off excess.
3. In a large skillet over medium-high heat, heat the olive oil until it smokes. Brown the lamb, a few pieces at a time, on each side until very well browned and crisp, about 15 minutes per batch. Cook the lamb in two batches. Place the cooked lamb pieces in a deep oven-proof pot, then add the remaining pieces until all of the lamb is well seared.
4. Add the onions and garlic to the skillet, adding more oil if necessary, and cook over low heat until translucent but not burned, about 5 minutes. Scrape drippings over the lamb pieces into the pot.

5. Add the chopped tomatoes, thyme or bouquet garnish, bay leaf, carrot, white wine, and enough broth to cover half the lamb. Add the orange rind. Bring the mixture to a boil, and then season the lamb with about 1/2-teaspoon salt. Cover the pan and place on HearthKit to slow cook for 1-1/2 to 2 hours, or until tender. Midway through cooking, remove the cover and turn the lamb over. Add additional stock or wine if needed.
6. Once the lamb is cooked, remove the cover. Add salt and pepper, if necessary. (If there is too much liquid, remove the lamb from the pot with a slotted spoon. Stir in a teaspoon of Wondra and simmer for 8 minutes until the sauce thickens. Return the lamb pieces to the pot for a few minutes to heat before serving.)
7. Serve with thick fresh pasta cut into 2"-wide ribbons, boiled then tossed with chopped parsley and butter.

PIZZA PROVENÇAL

Prep Time: 15 minutes

Proofing: 1 hour at room temperature, 70°F to 72°F

Bake: 10 minutes

Serves: 2-3 12" pizzas

- 1/3 recipe World-Class Dough (see below), about 10 ounces
- 4 tablespoons Gourmet Tomato Sauce (see below)
- 1 fresh tomato, sliced 1/4"-thick
- 1/2 cup crumbled feta cheese
- 1/3 cup (about 12) pitted and halved kalamata olives
- 6 anchovy fillets (if desired)
- 5 sprigs of fresh thyme
- 5 large basil leaves, halved
- 1 tablespoon extra virgin olive oil
- Freshly ground black pepper and salt
- Cornmeal for the peel or baking sheet

1. One hour before baking, remove the dough from the refrigerator. Preheat HearthKit to 500°F – 550°F

2. Turn the dough on a lightly floured work surface. With the palms of your hands, flatten it to a thickness of about 1/2". Generously sprinkle a baking sheet with flour, place the dough on the sheet and cover it loosely with plastic wrap. Allow the dough to come to room temperature. This will take about 1 hour. Do not let dough sit longer than 2 hours before forming and baking.

HINT: The dough will soften best in a warm environment. If needed, place the baking sheet of dough on top of the warm stove, making sure to remove it within 10 minutes as over proofing may occur. Turn the dough over once or twice during this time to permeate the heat throughout the dough.

Place the dough on a lightly floured work surface. Using your fingertips, press the dough all over so that it begins to stretch out. Gently pull the dough to stretch it into a round disc. The dough will be noticeably soft when pulled. Lift the dough by one edge and place your fists underneath it to begin to stretch the dough into a circle about 10" to 11" in diameter, or the size that fits your peel or the baking sheet you are using. If the dough resists shaping, cover it with plastic and let it sit for another 10 minutes.

Sprinkle the peel with cornmeal, and then carefully transfer the stretched pizza dough onto it.

HINT: An old baker's trick – cornmeal provides a slippery surface to assist in sliding the pizza on and off the peel or baking sheet.

CLASSIC MISTAKE – DO NOT FORGET TO TRANSFER THE DOUGH ONTO THE PEEL OR BAKING SHEET BEFORE APPLYING THE SAUCE AND TOPPINGS!

Spread the dough with the tomato sauce leaving a plain 1/2" edge of dough around the perimeter of the pizza. Arrange about 5 or 6 tomato slices around the pizza leaving about an 1-1/2" between them. Scatter the feta cheese, olives, and thyme around the

pizza evenly then add the anchovy filets, if desired. Distribute the basil leaves evenly. Season the pizza with fresh ground pepper then lightly drizzle olive oil all over it.

3. Open the oven door and carefully slide the pizza directly onto HearthKit. Hold the baking sheet or the peel with two hands; place it deep into the oven directly over HearthKit where you want the pizza to land. Use a firm back and forth movement to shake and slide the pizza from the peel or baking sheet onto the stone, careful not to have any dough hanging off the edge. As the pizza slides forward and contacts the hearth, gently pull the peel or baking sheet out from under it.
4. Bake the pizza for 5 minutes. Check it and rotate the pizza if necessary so that it bakes evenly. Continue baking for another 5 to 7 minutes or until the edges of the pizza crust are just beginning to get dark brown. To remove the pizza from the oven, quickly slide the peel under the pizza and use it to lift the pizza out of the oven. Transfer the pizza to the wire cooling rack to sit for 2-4 minutes so that some of the steam escapes and the crust remains crisp.
5. Place the pizza on a cutting board and slice.

HINT: For best results, slice pizza with a pizza wheel.

WORLD-CLASS PIZZA DOUGH

HINT: The following World-Class Pizza Dough and Gourmet Tomato Sauce may be used as a base for all your favorite toppings! Try garlic, roasted pumpkin, squash, eggplant, olives, prosciutto, minced garlic, littleneck clams, mushrooms, parmesan cheese, mozzarella, bacon, tomatoes, sun-dried tomatoes, sausage, onions, spinach, basil, meatballs, red-peppers, etc. Use your imagination and above all, have fun!

Prep Time: 20 minutes
Fermentation: 1-1/2 – 3 hours
Refrigerate: 4 hours
Serves: Dough for 2-3 12" pizzas

Unbleached, All-Purpose Flour	500 gms	or	1 lb	or	3-1/3 to 4 c
Fine Sea Salt	10 gms	or	2 tsps	or	2 tsps
Instant Yeast	1/2 tsp	or	1/2 tsp	or	1/2 tsp
Water	300 gms	or	9-1/2 oz.	or	1 c plus 3 tbs

1. Place the flour, salt, and yeast in a food processor fitted with the metal blade. Using an instant-read thermometer, take the temperature of the combined dry ingredients in the food processor (Example, 68°F). Subtract this temperature from 140 to give you the required temperature for the water (72°F). With your faucet running, hold the probe of a instant-read thermometer under the running water, adjusting the temperature until it reaches your required temperature (72°F). Now remove the probe and measure out the required quantity of water. Immediately proceed to step 2.
2. With the machine running, pour in all of the water and process for a total of 45 seconds until the dough forms into a ball in your food processor. Depending on humidity, you may need to add a very small amount of water to get the ball to form. After mixing, insert the instant-read thermometer into the dough. It should read between 75°F and 80°F.
3. Place dough in a large non-greased plastic or wooden bowl and cover with plastic wrap and a towel. Allow the dough to ferment for 1-1/2 to 3 hours at room temperature.
4. Refrigerate the dough for a minimum of 4 hours, up to a maximum of 36 hours before using. Before using the dough for the pizza, bring it to room temperature. This takes about an hour out of the refrigerator.

HINT: If you prepare this dough before noon, it will be ready in time for dinner!

GOURMET TOMATO SAUCE

Prep Time: 5 minutes

Cook: 15 minutes

Cool: 1 hour

Serves: About 3 cups (4 pizzas)

- 1/4 cup extra virgin olive oil
- 4 cloves of garlic, thinly sliced
- 1 28-ounce can Italian-style skinned plum tomatoes
- 1 teaspoon salt
- 3 pinches sugar

1. In a small saucepan over medium heat, warm the olive oil. Add the garlic and soften it for 2 or 3 minutes without browning it. Add the canned tomatoes and their liquid, the salt, and sugar. Simmer the sauce for 15 minutes, stirring occasionally with a wooden spoon to break up the tomatoes.
2. Pour the sauce through a food mill fitted with a medium or coarse plate. Or, press the sauce through a sieve. The sauce is ready to use immediately but should be at room temperature before being spread on pizza dough. (If the sauce seems too watery, return the pan to the heat and simmer for another 5 to 10 minutes until the sauce is reduced.)

PEAR GINGER CRISP

Prep Time: 1 hour

Bake: 45 minutes

Serves: 8

- 5 tablespoons butter
- 4 pounds ripe pears such as Anjou, about 8 pears
- 1 tablespoon minced fresh ginger
- 1 tablespoon fresh lemon juice
- 1/2 cup all purpose flour

1/4 cup brown sugar
Pinch salt
1/2 cup finely chopped pecans
Sour cream as garnish

1. Preheat oven and HearthKit to 450°F.
2. Use about 1 teaspoon of the butter to grease a 12"-round shallow casserole dish or a 9" x 13" baking pan.
3. Peel, core, and slice the pears into 1/2"-thick slices. Toss with the ginger and lemon juice and set aside in the refrigerator.
4. Place flour, sugar, and salt in the bowl of a food processor fitted with the metal blade. Cut the remaining butter into small pieces and add to the flour mixture. Process for 10 to 20 seconds until the mixture resembles fine cornmeal. Stir in the pecans.
5. Pour the pear slices into the prepared pan. Scrape all the collected juices into the pan using a rubber spatula. Grab a small handful of the topping in one hand. Squeeze tightly until the topping forms clumps. Spread the clumps of topping evenly over the pears. Continue with the remaining topping until the pears are well covered.
6. Bake in the oven for 30 minutes. Use a small knife to check to see that the pears are not too dry. Sprinkle a few tablespoons of lemon juice or water along the edge of the pan if the pears are becoming too dry. Continue baking for another 10 to 15 minutes until the pears are soft and the topping is well browned.
7. Serve warm with a dollop of sour cream.

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Bon-Appétit!



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