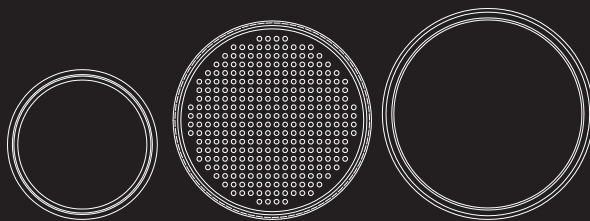




made exclusively with
Dura-Bake
NON-STICK COATING

CURTIS STONE



3PC PIZZA PAN SET

RECIPES AND USAGE
INSTRUCTIONS





CURTIS STONE

Chocolate Bread Pudding

Serves: 8

Prep Time: 10 minutes, plus 25 minutes soaking time

Cook Time: 50 minutes

INGREDIENTS

2 1/2 cups heavy cream

1 1/4 cups whole milk

1 1/4 cups packed light brown sugar

5 large eggs

1 1/2 tsp. pure vanilla extract

1 lb. day-old French or Italian bread, cut into 1-inch cubes (about 12 cups)

8 oz. semisweet chocolate, coarsely chopped

1 tbs. granulated sugar

METHOD

1. In a large bowl, whisk cream, milk, brown sugar, eggs, and vanilla together. Add bread, and gently stir to coat well. Set aside for about 20 minutes to allow bread to soften and soak up some egg mixture.
2. Position a rack in center of oven and preheat oven to 350°F.
3. Fold chocolate into bread mixture. Transfer to the Curtis Stone 10.5-inch Deep Dish Pizza Pan and sprinkle with granulated sugar. Bake for about 50 minutes, or until pudding puffs and is golden brown on top but still moist inside. Cool slightly before serving.

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CURTIS STONE

Tomato-Salami Pizza

Serves: 4

Prep Time: 10 minutes

Cook Time: 25 minutes

Make-Ahead: Pizza is best eaten as soon as it's made.

INGREDIENTS

Two 13-oz. balls Homemade Pizza Dough (see recipe)

Unbleached all-purpose flour, for dusting

1/4 cup extra-virgin olive oil

4 tsp. finely chopped garlic

3 oz. paper-thin slices salami

2 small tomatoes (about 7 oz. each), cut into 1/4-inch-thick rounds

10 oz. fresh mozzarella cheese, torn into 2-inch pieces

METHOD

1. Position an oven rack in bottom third of oven and preheat oven to 450°. Stretch out 1 dough ball with floured hands, or roll it out on floured work surface, until it is about 12.75 inches in diameter. Place dough on the Curtis Stone 12.75-inch Perforated Pizza.
2. Working quickly, drizzle and rub 2 tbs. oil over dough. Sprinkle half of garlic evenly over dough and gently rub it into oil. Arrange half of salami and tomato slices in single layer, overlapping slightly, on dough, leaving a 1-inch-wide border around circumference. Scatter half of cheese on top. Season with salt and pepper.
3. Bake 8 to 12 minutes on lower rack of oven, or until crust is crisp and golden brown on bottom and cheese has melted and begun to brown. Transfer pizza to cutting board. Repeat to make second pizza.
4. Using pizza cutter or large knife, cut pizzas into wedges and serve.







CURTIS STONE

Turkey with Sage-Brown Butter Gravy

Serves: 8

Prep Time: 10 minutes, plus 20 minutes to rest turkey

Cook Time: 2 3/4 hours

Make-Ahead: Turkey and gravy are best served immediately.

INGREDIENTS

One 14- to 16-lb. whole turkey

2 yellow onions, coarsely chopped

2 carrots, coarsely chopped

3 celery stalks, coarsely chopped

3/4 cup (1 1/2 sticks) unsalted butter, divided

1/2 oz. fresh sage, stems and leaves separated (about 1/3 cup leaves; stems reserved)

1 tbs. Worcestershire sauce

4 cups reduced-sodium chicken broth

1/3 cup unbleached all-purpose flour





CURTIS STONE

METHOD

To roast turkey:

1. Preheat oven to 425°F.
2. Thoroughly pat turkey dry. Season inside of turkey with salt and pepper. Stuff main turkey cavity with half of chopped onions, carrots, and celery and tie turkey legs together with butcher's twine. Place remaining onions, carrots, and celery in the Curtis Stone 14.75-inch Jumbo Deep Dish Pizza Pan.
3. In small saucepan, melt 1/2 cup (1 stick) butter with sage stems and Worcestershire sauce. Remove pan from heat. Brush some melted butter mixture all over turkey and sprinkle turkey all over with salt and pepper.
4. Place pan in oven and roast for 30 minutes. Reduce oven temperature to 325°F and roast, basting turkey every 30 minutes with melted butter mixture until meat thermometer reads 165°F when inserted into part of thigh nearest to thigh-hip joint, 1 3/4 to 2 hours (if skin starts to get dark in spots, cover with foil).
5. Transfer turkey to carving board and rest at room temperature for 20 minutes before carving.

Meanwhile, to make gravy:

6. Carefully pour pan drippings from pizza pan into small measure cup and set aside for about 5 minutes to allow oil to rise above juices; spoon off oil and reserve pan juices. Set medium saucepan on stove over medium-high heat. Add pan juices and broth and bring to a simmer. Strain pan juices and discard solids.
7. In medium heavy saucepan over medium-high heat, add remaining 1/4 cup (1/2 stick) butter and swirl to melt. After butter has melted, continue to swirl in pan for 2 minutes, or until butter has stopped foaming and is light brown. Stir in sage leaves and cook for 1 minute, or until sage leaves are crisp. Remove pan from heat and, using slotted spoon, remove sage leaves from brown butter. Sprinkle sage leaves with salt and reserve.
8. Return pan to medium heat, stir in flour, and cook, stirring, for 1 minute. Whisk in pan juices and bring mixture to a simmer. Simmer for 3 minutes, or until gravy thickens slightly. Season gravy with salt and pepper.

To serve:

9. Carve turkey and serve with gravy and crispy sage leaves.



CURTIS STONE

Pizza Sauce

Serves: 8

Prep Time: 10 minutes

Cook Time: 35 minutes

INGREDIENTS

3 tbs. olive oil

1/2 cup finely chopped shallots

6 large garlic cloves, finely chopped

4 large sprigs of fresh thyme

1/2 cup dry white wine

Two 26-oz. cans crushed tomatoes, undrained

METHOD

1. Heat wide heavy pot over medium heat. Add oil, then add shallots and garlic and cook, stirring often, for 2 minutes, or until tender but not browned. Add thyme and wine, then add tomatoes.
2. Bring to a simmer, then reduce heat to medium low and simmer, uncovered, stirring occasionally, for 15 minutes, or until liquid has reduced slightly and flavors are well blended. Discard thyme stems. Season with salt and pepper.





CURTIS STONE

Homemade Pizza Dough

Serves: 4

Prep Time: 55 minutes

Make-Ahead: The pizza dough can be made up to 1 day ahead. If making dough ahead, refrigerate dough to allow it to double in volume slowly, rather than rise quickly at room temperature.

INGREDIENTS

- 1 1/4 cups lukewarm water (110° to 115°F)
- 2 tsp. honey
- 1 packet (2 1/4 tsp.) active dry yeast
- 3 cups unbleached all-purpose flour, plus more for dusting
- 1 tsp. fine sea salt
- 1 tbs. olive oil

METHOD

1. In small bowl or 2-cup measuring cup, whisk water, honey, and yeast to blend. Set aside for 5 minutes, or until foamy. Stir to dissolve yeast.
2. In food processor, pulse flour and salt to combine. With machine running, pour in yeast mixture and oil and process until dough forms a ball. Transfer dough to work surface and knead 3 minutes, or until dough is smooth and elastic. Do not add too much flour. The dough will be tacky but should release cleanly from your hands.
3. Divide dough in half and gently form each half into a ball. Place on floured rimmed baking sheet and dust the tops with flour. Cover with plastic wrap. Let stand in warm, draft-free place for about 45 minutes, or until dough doubles in volume.



CURTIS STONE

SET INCLUDES

- 12.75-inch Perforated Pizza Pan
- 14.75-inch Jumbo Deep Dish Pizza Pan
- 10.5-inch Standard Deep Dish Pizza Pan

PRODUCT INFORMATION

- Thick carbon steel durable enough for professional bakers
- Exclusive Dura-Bake® finish: great release and scratch resistant
- Oven safe to 450°F (not broiler safe)



DURA-BAKE NON-STICK COATING:

- 4 layers of non-stick coating
- 8 x stronger than non-reinforced coatings
- High performance food release
- Easy clean up
- PFOA free



USAGE & CARE INSTRUCTIONS

BEFORE FIRST USE

- Wash in warm, soapy water, rinse, and dry thoroughly

CLEANING YOUR BAKEWARE

- Do not pour cold water into hot baking pans, as this may cause warping.
- Always allow baking pans to cool before immersing in water.
- After each use, hand wash the pans with warm, soapy water and a non-abrasive cloth.
- Rinse and dry thoroughly, paying particular attention to underside of rims.
- To help preserve the coating of the baking pans, hand washing is recommended, however the pans are dishwasher safe.

USING YOUR BAKEWARE

- The baking pans are oven safe to 450°F.
- The baking pans are not suitable for use in microwave ovens.
- Do not overheat empty baking pans. Ensure that food, oil, or other liquids are in the baking pan prior to heating.
- The Dura-Bake® non-stick coating on your bakeware is scratch resistant but it cannot be used as a cutting surface. It is always best to use wooden and silicone utensils with your bakeware.
- Always use oven mitts when removing bakeware from the oven.

STORAGE

- To protect the non-stick coating, do not stack or nest the baking pans inside each other without a protective sheath, such as kitchen or paper towels in between.
- Do not use bakeware as storage containers. This may cause staining to occur. Ensure bakeware is cleaned thoroughly prior to storage.

WARRANTY: 1-YEAR LIMITED

Your Curtis Stone bakeware is warranted for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the bakeware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

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Dura-Bake® is a registered Trademark of Food Fight Ltd.
Made in China

