



MUSTANG

THE SUPREME GRILLING EXPERIENCE

*Buon
appetito!*



PIZZA



The most delicious pizza
is now made at home!

Make the perfect dough
See tips and instructions

Pizza is now made at home!



LET'S TALK ABOUT PIZZA

You will soon feel inexplicably hungry

Homemade pizza is currently at the peak of its popularity. Grocery stores are filled with delicious ingredients from around the world, from which skilled pizza enthusiasts are making pizzas that are taking social media by storm.

Caputo flours are accompanied by a wide variety of other flours. It makes us happy to say that small-scale mills have seized this opportunity and begun to make their own flours for pizza. However, San Marzano tomatoes are yet to have a challenger. 'Nduja (a salami-like paste made from fatty pork and chili paste) can be found in almost every grocery store. People no longer have to travel long distances to buy these pizza treats.

The most experimental chefs have also made sweet dessert pizzas to go with their savory favorites.

We have collected easy instructions for making perfect pizza bases with raising times of different lengths on the following pages, including a few delicious topping combinations.

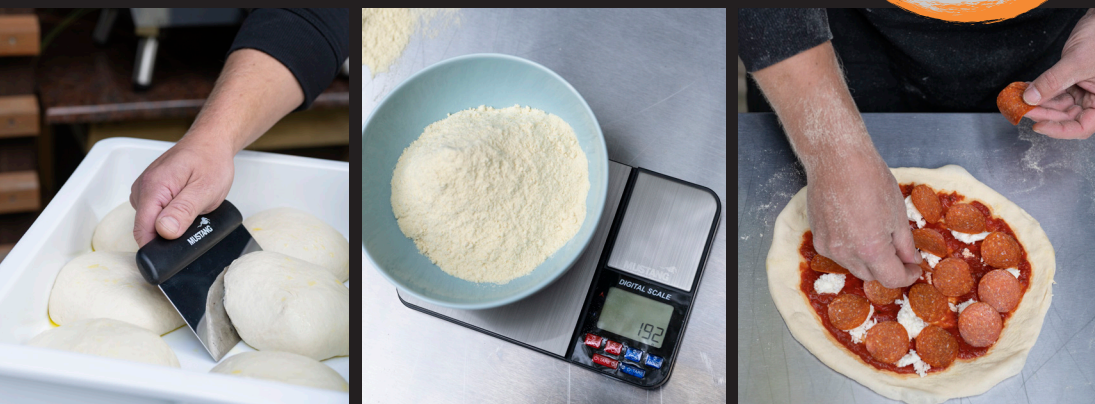
TIP!
Follow the Mustang
pizza making
instructions and you
cannot fail!



Watch the YouTube video of
making pizza in the Vesuvio
by scanning the QR code



Good dough, *better* pizza



MAKING PIZZA

Take your time making the dough

Excellent toppings won't save your pizza, if the pizza base is too dry or otherwise disappointing. You should approach making the dough with sufficient patience to have the desired end result. You can choose whether you would like to raise your dough for a shorter or longer time. In addition to the ingredients, the most important thing is to let the dough rise for sufficiently long. The longer you wait, the more flavor, air bubbles and structure the dough will have.

Pizza dough 4 dough balls of 240 g each

Long raising time

600 g of 00 pizza flour (W index of 310 or higher)
420 ml of cold water
0.6 g of dry yeast
15 g of fine sea salt
12 ml of virgin olive oil



Medium raising time

600 g of 00 pizza flour (W index of 250-310)
420 ml of cold water
0.6 g of dry yeast
15 g of fine sea salt
12 ml of virgin olive oil



Instructions

- Mix the flour and dry yeast in a bowl.
- Add the water slowly while constantly mixing. The water must be as cold as possible.
- After adding the water, knead the dough for a moment in the bowl and continue kneading on the table until the dough has a smooth and even consistency. The mixing and kneading will take a total of 10-12 minutes.
- Add the olive oil and salt. Continue kneading for roughly five minutes until the dough is smooth and even again.
- Form the dough into a ball and cover with the bowl on the table for roughly 10 minutes.
- Form the dough into a ball again and place it into a lightly oiled Mustang rising container for roughly 10 hours to rise in room temperature. The container should be as airtight as possible to prevent the surface of the dough from drying.
- After the dough has risen, divide it into four 240 g dough balls.

Raising the dough

- Place the balls into a Mustang raising box and place in the fridge to rise for approx. 48-72 hours (long raising time) or 24 hours (medium raising time).
- Place the dough balls in room temperature for 2-3 hours before baking.

Form and add your favorite topping

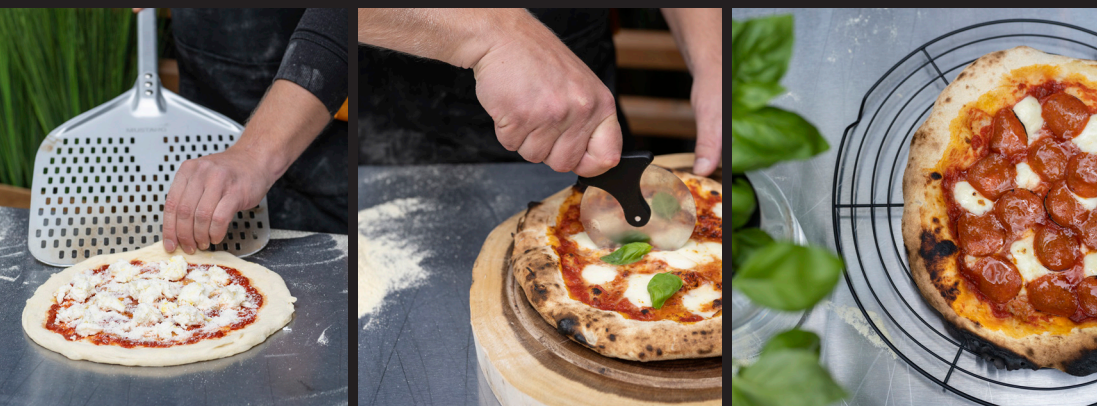
- Form pizza bases out of the dough. Tips on how to form the dough are found on the following page.
- Top the base with your favorite toppings. See two classic pizza toppings and the recipe for a dessert pizza on page 9.

Bake and enjoy!

- Bake the pizzas in the oven, rotating them to ensure even cooking. The temperature of the oven / pizza stone should be 420-450 degrees. Check the temperature of the pizza oven and stone using the Mustang infrared thermometer.

Set up your own pizzeria at home

Buon appetito!



MAKING PIZZA

Tips on handling and shaping pizza bases

A carefully prepared pizza dough can withstand handling. The gluten in the dough makes sure that the base can be stretched to the desired size and shape. Start working on the pizza dough by covering the table with flour. Also add a good amount of flour on the dough ball, preferably durum or semolina.

Start by pressing the middle of the dough ball toward the edges with your fingers. Once your palms fit in the middle of the dough, you can start stretching the dough on the table by pulling in the opposite directions. The outer edge of the dough should remain untouched throughout the process. Otherwise the crust will not rise properly during baking as all the air bubbles have been pressed out. Finally, you can lift the dough off the table on the back of your hands and stretch from the middle toward the edges a couple of times. This also removes any excess flour from the bottom.

Ready-made pizza dough balls

For easier pizza baking, grocery stores have ready-made pizza dough balls in the frozen food section. Their purpose is not exactly to satiate your craving for pizza faster, but to make things easier if you are not up for making a dough yourself. As a general rule, the dough balls are taken from their bag and placed in an airtight rising container to thaw in the fridge for roughly 24 hours and then placed in room temperature for 2–3 hours before forming them into pizza crusts.

What you need for excellent dough



Pizza dough raising box L
(611926)



Pizza dough raising box S
and lid (612123)



Dough spatula
(611859)



Precision scale
(615272)

What you need for the perfect bake



Pizza oven Vesuvio
(608192)



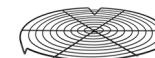
Infrared
thermometer
(623769)



Turning peel
Premium (612121)



Pizza spatula
Premium (615095)



Cooling rack (611856)



Pizza spatula
(274191)



Pizza cutter (613115)



Bamboo pizza
spatula (612094)



Pizza
cutter
(604021)

See all products at: mustang-grill.com/en/category/pizza-en/



Much more than a *pizza oven!*



MULTIPURPOSE PIZZA OVEN

The sky is the limit

In addition to perfect pizzas, you can use the pizza oven to cook vegetables, steaks, bread, buns, pies and virtually anything that requires a high temperature.

Mustang Vesuvio 12 and Vomero 16 are not just simple pizza ovens. Just as the Napoli and Dome models, Vesuvio and Vomero can be used for other types of cooking as well.

By replacing the pizza stone in the pizza oven with a griddle pan, the oven becomes ideal for frying steaks and vegetables. Napoli and Dome can fit larger cast iron pans and pots. See all pizza ovens on page 11.

Use these compatible pots and pans for best results



Cast iron pan Multigrill
(603435)



Cast iron pan Multigrill
(316743)



Cast iron wok-pan
Multigrill (603438)



Cast iron pan set
(327531)



Multigrill cast iron pot
(325435)



See all products at mustang-grill.com/en/accessories/



See all the delicious recipes **that you can make with the pizza oven** by scanning the QR code or at mustang-grill.com/en/recipes/



Margherita

tomato sauce made with Neapolitan tomatoes (San Marzano)
mozzarella
parmesan
olive oil
fresh basil

Pepperoni

tomato sauce made with Neapolitan tomatoes (San Marzano)
mozzarella
pepperoni
honey

Choose
your
favorite
toppings



Time for dessert

Mustang Vesuvio has got you covered. First, bake only the base in the pizza oven for approx. 1–2 minutes, pour some chocolate sauce on the base and add dollops of mascarpone or vanilla ice cream. Garnish with fresh strawberries and make the flavor pop with a pinch of finishing salt!



PIZZA OVENS AND OPTIONAL ACCESSORIES



Mustang Vesuvio 12 (608192)

Mustang Vesuvio 12 is a gas-operated pizza oven that satisfies your cravings quickly. Its 2-cm-thick pizza stone stores heat and bakes perfectly crispy pizzas. The U-shaped burner bakes the pizza from three sides simultaneously. Rotate the pizza a couple of times in the oven to ensure that the crust is baked evenly. The maximum temperature of the oven is 500 C. Do not dawdle – your pizza will be ready in about 90 seconds!



Mustang Vomero 16 (610626)

A gas-operated tabletop pizza oven with a flame resembling that of a wood-burning pizza oven. The oven has a very powerful burner on the right side, creating a sea of flames in the ceiling that cooks your pizza toppings in an instant. Normally, flames like this can only be achieved with a wood-burning pizza oven. Vomero's 2-cm-thick cordierite pizza stone stores heat and bakes perfectly crispy pizzas. The maximum temperature of the oven is 500 C.



Mustang Dome (610603)

Mustang Dome is a wood-burning pizza oven made from ceramic Mullite clay. The clay withstands great temperature changes and stores heat. The wood-burning oven will add a smokey flavor. You can bake your pizzas directly on the floor of the Dome oven (provided that you carefully clean it from ashes) or on a separate pizza stone. Mustang Dome comes with a long cleaning brush for cleaning the oven floor without having to worry about singeing your arm hairs.



Mustang Napoli (328213)

Mustang Napoli is a large and impressive-looking stainless steel wood-burning pizza oven. Thanks to the renewed structure, the floor of the oven now consists of one level area. This makes it possible to bake pizzas directly on the oven floor. The door and the chimney of the oven have also received technical improvements. Napoli is an excellent oven for cooking other foods as well. How does a Dutch oven bread with a slight smoke aroma sound? Or how about Italian-style meatballs in tomato sauce?

These and many more additional accessories for making pizza



Bamboo pizza spatula (612094)



Pizza spatula (274191)



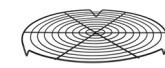
Turning peel Premium (612121)



Pizza spatula Premium (614798)



Pizza cutter (613115)



Cooling rack (611856)



Pizza stone (612093)

Cleaning brush (612116)



Infrared thermometer (623769)



See all products at mustang-grill.com/en/category/pizza-en/



MUSTANG

THE SUPREME GRILLING EXPERIENCE

SHARED FOOD IS DOUBLE THE FUN

**Become a part of our family on social media
by following us!**

Be inspired by delicious images of barbequing, get the best cooking and barbequing tips
and share your own barbeque images for others to enjoy with the hashtag
#mustanggrill

As our follower, you can be entered in monthly draws and win
great prizes for grilling!

See more detailed participation instructions at: mustang-grill.com/en/monthly-draw



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