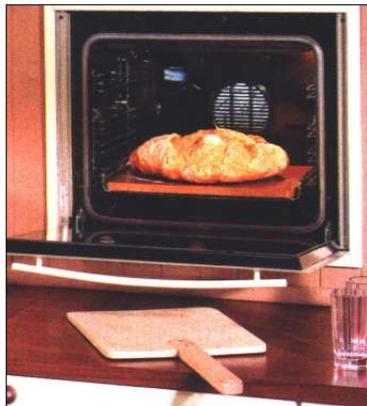




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF Z1912X0. You'll find the answers to all your questions on the NEFF Z1912X0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF Z1912X0
User guide NEFF Z1912X0
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Sampford IXL



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Manual abstract:

Clean immediately after use with warm water and mild detergent; air dry. Do not place in dishwasher. Scones Focaccia Damper Flans Calzone Loaves of bread Soda bread Using the Pizza Stone 1. Place wire oven shelf in shelf position 1. 2. Place baking stone on shelf. 3. Preheat oven on bread baking function at 220°C for 20 minutes. 4. @@@@NB.

Don't place the baking stone on the open oven door. @@12,000 years ago bread was first made in Turkish mountain villages by cooking dough on sun baked stones. The Neff baking stone allows you to replicate the flavour and texture of these early loaves using the modern convenience of a Neff oven. Home bread baking is uncomplicated and requires a small amount of effort. The reward is the wonderful aroma and flavour of home baked bread.

Neff telescopic shelves will assist with the use of the Pizza Stone. -Z1910XO Pizza Stone Recipes Pizza Preheat pizza stone in preheated oven at 220°C for 15 minutes. Make your pizza base using the following recipe or alternatively use a base purchased from the supermarket. You could also use Turkish or Lebanese bread as a quick base. For pre-purchased bases simply put your desired topping on top of the base then place directly on preheated pizza stone.

Place stone on third shelf and cook at 200°C for 20-25 minutes or until cheese (if using) is golden and bubbling. Home made pizza base This recipe will make 2 large pizza bases or 3 small ones. Bases can be frozen bake untopped base for 10 minutes at 200°C or until firm. Dry Ingredients 4 cups white bread flour 3 teaspoons freeze dried yeast 2 teaspoons bread improver 1 cup grated cheese 2 teaspoons salt Liquid Ingredients 400-500 mls warm water 2 tablespoons olive oil Method 1. Mix all dry ingredients together in the bowl. 2. Pour in the oil and approximately half of the water. 3. Add enough water to achieve a moist, sticky dough. 4.

Cover with plastic wrap and leave in warm place i.e. Sink filled with warm water for 45 minutes. 5. Once risen, remove plastic wrap and knead until smooth and soft. 6. Divide the dough into two or three balls. For Thin Crust 1. Roll out dough with rolling pin, slightly larger than the pizza tray. 2.

Top with chosen topping and bake immediately in preheated oven for 10 minutes or until firm enough to slide off tray on to pizza stone. @@For Thick Crust 1. @@2. @@3. @@4.

@@@@@@@@@@@@@Preheat oven to 180°C. 2. Mix together all dry ingredients. 3. @@4.

@@5. @@6. With a rolling pin roll out dough to fit a pizza tray. 7. @@8. Top with slices of apple, then banana and dried fruit. 9. @@10. @@Continue baking for 15-20 minutes or until bubbling on top and golden brown on the bottom. White crusty loaf Method Ingredients Dry Ingredients 4 cups white bread mix 2 tablespoons freeze dried instant yeast (or 2 sachets) 1.

Preheat oven to 200°C. 2. Mix all dry ingredients in a bowl make a well. 3. Add approximately 300ml water and the oil and mix until you have a moist (but not too sticky) dough. The extra 200ml of water may not be necessary. Liquid Ingredients 400-500ml warm water 1 tablespoon oil 4. Cover bowl with plastic and leave to rise in a warm place (a sink filled with hot water is suitable) for approximately 30-40 minutes. 5. Remove dough from bowl to a floured Optional Sesame or poppy seeds surface and knead until soft and smooth (approximately 30 seconds).

Kneading dough in the bowl will prevent mess. 6. Divide dough in half, shape into balls and place in a well oiled tin. 7. Spray dough with warm water and sprinkle with seed if you like.

8. Leave in a warm place for approximately 45 minutes or until dough appears double in size. 9. Bake in preheated oven for 30-35 minutes or until loaf is golden and come slightly away from the edge of tin and sounds hollow. -6- Z1910XO Pizza Stone Pita pocket bread Pita bread lends itself to a variety of settings.

It can be used as an alternative to bread for sandwiches or as a casing for hot savoury fillings to be enjoyed in cooler weather. For mini pizzas it provides a substantial base for the simplest or the most extravagant of toppings to be finished off under the griller. This recipe will yield 8-12 small Pita Pocket Breads.

Any type of bread dough is suitable to be used with this method including multigrain, wholemeal and even rye. Dry Ingredients 4 cups white unbleached bread flour 2 teaspoons deluxe bread improver 3 teaspoons freeze dried yeast 2 teaspoons sugar 2 teaspoons salt Method 1. Mix all dry ingredients in a large mixing bowl. 2. Add oil and approximately half the warm water. Add extra water to form a moist, sticky dough. 3.

Cover with plastic wrap and leave to rise in warm place 30-45 minutes. 4. Preheat grill to high. 5. Turn dough onto a well floured board and knead until soft and smooth. 6. @@@@8. @@9. Grill for 1 minute or until puffy then turn over with egg slide and repeat on other side. 10.

Turn over again and cook for a further 1-2 minutes or until golden and brown. Repeat for other side. 11. Remove and cool on rack. -7- Z1910XO Pizza Stone .



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