



MasterPRO

THE PROFESSIONAL CHOICE

Recipes
COOK
LIKE A PRO

Pizza oven





COOK & CHEF
- I N S T I T U T E -
by Bergner

MasterPRO

CREATIVITY, INNOVATION & SCIENCE IN THE KITCHEN

The **Cook & Chef Institute** is a foundation comprised of figures from the world of international haute cuisine and Bergner who have come together to share strategic thinking about cooking and technological innovation in kitchenware.

"Our mission is to guarantee innovation internationally in kitchenware products which contribute towards improving the culinary arts, with attention paid to people's nutrition, health and well-being by making top quality products available to them."

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At **MasterPRO**, we are constantly increasing our knowledge through **research, study and experience**. This attitude of continuous improvement is possible thanks to the professionalism and meticulousness with which MasterPRO faces the challenge of taking professional cuisine into foodies' homes.

MasterPRO applies **the most professional production processes**, while taking care of the design and manufacturing in order to comply with the most demanding quality standards, and paying the closest possible attention to detail, thus bringing **a real change to the world of cooking**.

All products from MasterPRO has been tested by Cook&Chef Institute, which have been subject to a prior comprehensive audit by a committee of chefs from the Institute, to reinforcing food safety guarantees for consumers.

CLASSIC PIZZA DOUGH

Ingredients

- 607g (21.4oz) '00' flour, plus extra for dusting
- 364g (12.8oz) room temperature water
- 18g (4 tsp) salt
- 20g fresh yeast (for dried yeast, follow packet instructions)
- Makes 5 x 12in pizzas (5 x 250g / 8.8 oz dough balls)
- or 3 x 16in pizzas (3 x 330g / 11.6 oz dough balls)



Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to the boil, then add it to the cold water in the bowl. This creates the correct temperature for activating the yeast. Whisk the salt and the yeast into the warm water.

If mixing by hand: Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Cover with clingfilm (plastic wrap) and leave to prove (rise) in a warm place for 1-2 hours.

If using a mixer: Fit the mixer with the dough hook, and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with clingfilm (plastic wrap) and a cloth and leave to prove (rise) in a warm place for 1-2 hours.

When the dough has proved, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be. Place each piece of dough in a separate bowl or tray, cover with clingfilm (plastic wrap) and leave to prove (rise) for another 20 minutes, or until doubled in size. Kneading and stretching the dough: Our top tip is always to start with a perfectly rounded ball of dough as this helps to keep the shape of the pizza base circular during the stretching process. Place the ball on a lightly floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc. Working from the centre, push the dough outwards while spreading your fingers, making the disc slightly bigger. Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a 12in circle. Neapolitan-style pizza bases are very thin, so you should be able to see through the base

When you hold it up to the light. Take care when doing this – you don't want it to tear. Once the dough is fully stretched, lightly flour your pizza peel and lay the base on it. If at this point you see any small holes in the dough, gently pinch them together to seal the dough. Add your toppings and bake as indicated in your chosen recipe.

PIZZA WITH INSTANT YEAST

Ingredients for a 30 cm pizza on a tray

- Water at room temperature 220 g
- Fine salt 15 g
- Instant yeast for savory preparations 15 g

To the condition

- Mushrooms 100 g
- Parma ham 4 slices
- Taleggio cheese 150 g
- Fine salt to taste
- Extra virgin olive oil q.b

Method

What do you do when you're craving pizza but don't have time to make it? Pizza with instant yeast is the answer to this problem. In just a few minutes the dough is ready and, since it is a brewer's yeast-free pizza, you don't need to wait for the long yeast times... We know that brewer's yeast and sourdough products have unbeatable characteristics, but sometimes characteristics, but sometimes you have to make concessions...



We suggest topping the instant yeast pizza with mushrooms, taleggio cheese and ham, but you can enrich this quick pizza with many other ingredients. The final result will not be exactly like the original, but we are sure you will be very satisfied with this quick and tasty recipe. this quick and tasty recipe.

To make the pizza with instant yeast, combine the flour, water and instant yeast in a bowl. Work the ingredients first with a fork and then by hand. When the mixture is homogeneous, add the salt and knead again. Then transfer the dough to the worktop and knead for another 5 minutes knead for another 5 minutes. Then "pirouette" the dough, giving it a spherical shape.

Grease a 30 cm 10 round baking pan and place the dough inside. Spread it, pressing with your fingers so that the entire surface is covered. Clean the mushrooms. First remove the base, then use a brush to scrape off all the dirt and finally cut them into slices.

Then add the sliced mushrooms along with the taleggio cheese, arranging them in an orderly fashion. Bake in the preheated oven for 10-12 minutes. Then remove from the oven, transfer to a serving dish, add the ham slices and serve.

Conservation

It is recommended to eat the pizza as soon as it is ready..



SOFT PIZZA WITHOUT KNEADING

Ingredients

- 500 g of 00 flour
- 350 ml water
- 6 g brewer's yeast
- 12 g salt
- 3 tablespoons of seed oil

Method

Put water at room temperature in a bowl and dissolve the yeast. Once the yeast is dissolved, add the oil and the flour. Take a spoon and mix the ingredients well. Add the salt and continue mixing.

Now begins the first phase of fermentation, which lasts 45 minutes and allows you to make the dough effortlessly, the dough is not manipulated and is formed thanks to precise resting times.

2- The dough will be puffier, softer and firmer. Make more folds, again gently, trying to give the dough gently, trying to give the dough a rounded shape. Cover with the bowl and wait another 15 minutes.

3- Fold again to complete the dough. Put a little oil in a clean bowl, place the dough in it and pour another the dough inside and pour another little bit of oil. Cover with cling film so that it will adhere perfectly to the dough, without letting it perfectly to the dough, without letting air through.

This phase is divided into three 15-minute phases:

1- Leave the dough for 15 minutes in the bowl. Once the indicated time has elapsed, with the help of a spoon, transfer the dough spoon, transfer the dough to the work surface (previously sprinkled with a pinch of flour) and a pinch of flour) and make a couple of folds by gently bringing the ends of the dough to opposite ends. Cover the dough with the bowl, keeping the smooth side up. Let rest for another 15 minutes.

Let the dough rest and rise until it has doubled in size. Wait about 2 hours. After 2 hours, the dough should have doubled in size. Sprinkle the work surface with flour the work surface with flour, place the dough on it and divide it into two parts with a spatula or a knife.

Take the first half and form it into a ball using the folding technique. Be sure to close the bottom part well by "pinching" the dough with your hands. Take a bowl, grease it with oil and place your ball in it, grease the surface of the dough and close the container, either with a lid or with cling film. with a lid or cling film. Do the same with the other half of the dough. Let the 2 loaves rest until they have doubled in volume and in the meantime heat the oven.

Take a ball of dough, sprinkle the work surface with flour and place the dough on it. Sprinkle the surface of the ball with more flour and turn it over. Shape the pizza with your fingers: punch the pizza gough so that as much air as possible remains in the center (enclosed in the bubbles of the dough). This pizza can be baked directly in the oven or in a pan. If you opt for the baking pan, grease it well with oil and place the pizza inside it, filling it with the pizza inside it, completing the rolling process. The secret is not to break the the dough and the air bubbles that form when it is flattened with the fingers.

This is what allows the pizza to remain soft and high. Sprinkle with the tomato and bake for 10 minutes. Add the mozzarella and a drizzle of oil. Put the pizza back in the oven for 2 minutes and you can finally enjoy it.



PIZZA WITH SOURDOUGH

Ingredients

- Flour 0 500 gr
- Risen bread - 100 g
- Water 350 ml
- Extravirgin olive oil (EVO) 10 ml
- Salt 10 g

Ingredients for the filling

- Ready tomato sauce 250 ml
- Mozzarella 250 g
- Extravirgin olive oil (EVO) 15 ml

Note: The time of ascent is approximately 6 to 8 hours. After forming the dough, let it rest for another 2 hours.

Sourdough pizza is a light and airy pizza to prepare at home. The dough is soft and elastic, and the pizza is very digestible thanks to the natural yeast and the slow fermentation.

The toppings can be customized to your taste, from the simple margherita to the version with the version with cold meats, or the simple focaccia brushed with oil and flavored with rosemary. Its flavor and digestibility will conquer everyone at the table, just follow the instructions and steps of the recipe to obtain instructions and steps of the recipe to obtain a result like in a pizzeria.



Method

1 To make the sourdough pizza, dissolve the broken sourdough starter in 100 ml of room temperature water.

2 Sift the flour into a bowl and pour the yeast, previously dissolved in the water, into the center of the bowl, using a spoon of the bowl, using a spoon to absorb it into the flour. Pour the remaining water and knead. When the dough has taken structure, add the salt while continuing to knead the dough.

3 Add the oil as the last ingredient. When the dough has reached a smooth and homogeneous consistency, put it to ferment in a greased container with oil and cover it with cling film. Leave it to rise for 6-8 hours in a protected place until it doubles.

4 When the dough has doubled in size, place it on a floured pastry board and cut three 280 g loaves.

Spread them gently, then roll out the dough towards the center, turn it over and form a round, let it rest in a high-sided box, spaced and covered, for another 2 hours.

5 When the dough has rested, roll out the dough from the center outward with your fingertips.

your fingers. Pour the tomato sauce, oil and salt into a bowl and mix.

6 Season with the sauce and bake in the preheated oven at maximum power for 2-3 minutes, then add the mozzarella and finish cooking for another 2-3 minutes.

Conservation

It is recommended to eat the pizza as soon as it is ready.

Tip

The sourdough starter to knead the pizza must be cooled and doubled to have the necessary strength to make the pizza rise. The topping can be customized as desired. Use semolina flour to roll it out and shake off excess before seasoning and baking. Bake at the maximum power allowed by the oven at home, the ideal is to have a refractory stone and bake directly on top of it, as in the case of the Masterpro pizza oven.

CLASSIC PIZZA SAUCE

Ingredients

- 1 clove of garlic
- Olive oil (1 tbs)
- 2 cups (400g) canned whole plum tomatoes
(we like San Marzano)
- Salt (½ tsp)
- Sugar (½ tbs)
- Black pepper (1 tsp)
- Basil leaves
- Handful of chopped basil

Method

Place the oil in a pan over a medium heat. When warm, add the garlic and fry until softened but not brown.

Pour the can of plum tomatoes in the pan and use a masher or fork to crush them down.

Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavor has deepened and the sauce has thickened slightly.

This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.





R E C I P E S





ITALIANO NAPOLETANO

Tomato sauce
Anchovies
Garlic
Capers



FIORI DI ZUCCA AND ALICI

Zucchini flowers
Mozzarella
Anchovies and olive oil

NEAPOLITAN CON MOZZARELLA

Tomato sauce
Mozzarella cheese
Anchovies
Garlic
Capers



PATATE E MOZZARELLA

Mozzarella
Potato

MARGARITA

Tomato sauce
Mozzarella cheese
Tomato slices
Natural basil



NICOLETTO

Mozzarella
Gorgonzola
Onion
Olive oil

ROSSA CON BUFALA

Tomato sauce
Mozzarella cheese
Olive oil
Basil



MARTINELLI

Burrata and prosciutto

DIAVOLA

Tomato sauce
Mozzarella cheese
Spicy salami
Chili pepper
Olive oil



MARINARA

Tomato sauce
Garlic
Olive oil
Fresh
Oregano
Anchovies





PROVOLA AHUMADA Y SPECK

Tomato sauce
Mozzarella
Smoked Provole
Speck
Arugula



FRESH SAUSAGE Y BROCCOLETTI

Tomato sauce
Mozzarella
Provola
Fresh sausage
Broccoli
Garlic



TALEGGIO E FUNGHI PORCINI

Mozzarella
Mushrooms
Taleggio cheese
Olive oil
Parsley



QUATTRO STAGIONI

Tomato sauce
Mushrooms
Artichokes
York ham
Fresh tomato
Black olive



FOCACCIA

Mozzarella cheese
Onion
Gorgonzola



MORTADELA E PISTACCHI

Mozzarella
Mortadella
Ricotta cheese
Pistachios
Olive oil

QUATTRO FORMAGGI

Tomato sauce
Mozzarella cheese
Emental
Parmesan
Gorgonzola

CASA DI ALICIA

Tomato sauce
Mozzarella cheese
Pear
Gorgonzola
Walnuts
Parmesan

RÚCULA 1

Tomato sauce
Mozzarella cheese
Brie
Serrano ham
Arugula

RÚCULA 2

Tomato sauce
Mozzarella cheese
Tomato slices
Serrano ham
Arugula





SALAMI

Tomato Sauce
Basil
Mozarella
Parmesan
Salami



FUNGHI

Tomato Sauce
Champignons
Parmesan
Mozarella



HAWAII

Tomato Sauce
Ham
Pineapple
Parmesan
Mozarella



DIAVOLO

Tomato Sauce
Red pepper
Spicy peperoni
Onion
Salami
Mozarella



TONNO

Tomato Sauce
Tuna
Onions
Parmesan
Mozarella





CARBONARA

Tomato sauce
Mozzarella cheese
Bacon
Mushrooms
Onion
Cream



IBERICA 1 (JAMÓN)

Tomato sauce
Mozzarella cheese
Sliced tomato
Serrano ham



IBERICA 2 (CHORIZO)

Tomato sauce
Mozzarella cheese
Chorizo
Oregano



JOHNNY

Tomato sauce
Mozzarella cheese
Bacon
Oregano



IBERICA 4 (MORCILLA)

Tomato sauce
Mozzarella cheese
Black pudding
Peppers
Onion



IBERICA 5 (JAMÓN YORK)

Tomato sauce
Mozzarella cheese
Ham

ALCACHOFAS 1

Tomato sauce
Mozzarella cheese
Artichokes
Roquefort cheese
Onion

ALCACHOFAS 2

Tomato sauce
Mozzarella cheese
Artichokes
Serrano ham
Onion

CHAMPIÑONES 1

Tomato sauce
Mozzarella cheese
York ham
Mushrooms

CHAMPIÑONES 2

Tomato sauce
Mozzarella cheese
Serrano ham
Mushrooms





CHAMPIÑONES 3

Tomato sauce
Mozzarella cheese
Mushrooms
Sheep cheese



4 FORMAGGI SPAGNOLI

Tomato sauce
Mozzarella cheese
Emental
Parmesan
Sheep cheese



ARAGONESA

Tomato sauce
Mozzarella cheese
Sausage
Chorizo
Smoked black pudding
Bacon
Parmesan



LA ROJA

Tomato sauce
Mozzarella cheese
Sheep cheese
Red peppers
Spicy chorizo



VEGETAL 2

Tomato sauce
Mozzarella cheese
Mushrooms
Tomatoes
Onions
Arugula
Parmesan.

ATÚN

Tomato sauce
Mozzarella cheese
Tuna
Peppers
Onion

OVEJA

Tomato sauce
Mozzarella cheese
York ham
Sheep cheese
Onion

VEGETAL

Tomato sauce
Mozzarella cheese
Wild mushrooms
Arugula
Parmesan cheese



PEPPERONI

Tomato sauce
Mozzarella cheese,
Pepperoni
Tomato sauce
Mozzarella cheese



HAWAIANA

Tomato sauce
Mozzarella cheese
Canadian bacon
Pineapple

MILWAUKEE

Tomato sauce
Mozzarella cheese
Italian sausage



VEGETARIAN

Black olives
Mushrooms
Onions and green peppers
Mozzarella
Cheese and romano cheese.

MEAT LOVERS

Tomato sauce
mozzarella cheese
pepperoni
Italian sausage
salami
meatballs
ham



MUSHROOMS

Tomato sauce
Mozzarella cheese
Mushrooms

BARBACOA

Tomato sauce
Mozzarella cheese
Bacon
Beef
Barbecue sauce



THE WORKS

Tomato sauce
Mozzarella cheese
Pepperoni
Sausage
Meatballs
Black olives
Mushrooms
Onion
Green peppers

CHICKEN BARBACOA

Barbecue sauce
Mozzarella cheese
Chicken
Onions





SAVOYARDE

Fresh cream base
Boiled potato cube
Roblochon
Onion
Lardons



CHEVRE MIEL

Fresh cream base
Rapeseed cheese
Goat cheese
Honey
Red onions
Walnuts

MONTAGNARDE

Tomato sauce
Potato
Ham
Thin slices of air-dried beef
Raclette cheese
Chèvre bûche.



SEASONAL

Tomato sauce
Mozzarella
Smoked ham
Seasonal mushroom (chestnut)

SAUMON FUME

Base crème fraîche
Smoked salmon thin slices
Mozzarella
Dill
Olive oil



BASE BIANCA

(White base)
Kale
Red onion
Parsnip puree
Pickled
Chili
Mozzarella.



MOZZARELLA
 Tomato sauce
 Mozzarella cheese



NAPOLITANA ARGENTINA
 Tomato sauce
 Mozzarella cheese
 Tomato slices
 Garlic

FUGAZZA
 Onion
 Olive oil



CALABRESA
 Tomato sauce
 Mozzarella cheese
 Cured sausage
 Peppers.

FUGAZZA CON FORMAGGIO
 Onion
 Mozzarella cheese



MARGARITA COMPLETA
 Tomato sauce
 Mozzarella cheese
 Natural tomato
 Ham
 Mushrooms
 Basil

FUGAZZA CON FORMAGGIO 2
 Onion
 Mozzarella cheese
 Ham



4 FORMAGGI ARGENTINI
 Tomato sauce
 Mozzarella cheese
 Egg
 Parmesan
 Roquefort

PROSCIUTTO E PEPERONI
 Tomato sauce
 Mozzarella cheese
 Ham





MASTER 1

Tomato sauce
Mozzarella cheese
Bacon or york ham
Sweet and sour peppers



GOCHA SUPREME

Tomato sauce
Mozzarella cheese
Goat curl
Sweet and sour peppers
Onion

MASTER 2

Onion
Brown sugar
Brie
Tabasco (optional)



ITALIANO

Mozzarella cheese
York ham
Onion
Oregano.

MASTER 3

Sweet and sour
barbecue
(same as barbecue
but with sweet and
sour peppers)



CHEF MENÉ

Tomato sauce
Anchovies
Garlic
Capers

SPAGNOLA

Mozzarella cheese
York ham
Natural tomatoes,
Goat cheese and olive oil



VEGAN

Tomato sauce
Artichokes
Red peppers
Arugula leaves and onion

COMPLETE VEGAN

Tomato sauce
Artichokes
Fresh mushrooms
Tomato slices
Arugula and onion





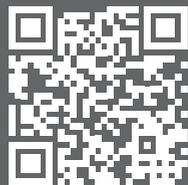
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Supported by professionals and chefs from the Cook & Chef Institute Foundation, MasterPRO collaborates with catering schools and research and industrial design institutes to create a portfolio of highly professional products of exceptional quality.



www.masterpro-collection.com