

COPPER CHEF™

PERFECT PIZZA & CRISPER

Fast & Easy

RECIPE BOOK



Perfect Pizzas & Crispy Guilt-Free Fried Favorites

WITH
Eric Theiss



Perfect Pizza & Crisper Pan™

Pizza Pan Assembly

Thin Crust



Extra Crispy Thin Crust



Stuffed Crust



Air Fried Foods



Deep Dish



Extra Crispy Deep Dish





Cherry Cheesecake

Crust Ingredients

1 stick unsalted butter
2 cups graham cracker crumbs
2 tbsp. sugar
1/2 tsp. salt
1 stick unsalted butter, melted

1 cup sour cream
¼ cup heavy cream
2 eggs
4 egg yolks
1 tbsp. vanilla extract
1 tsp. salt

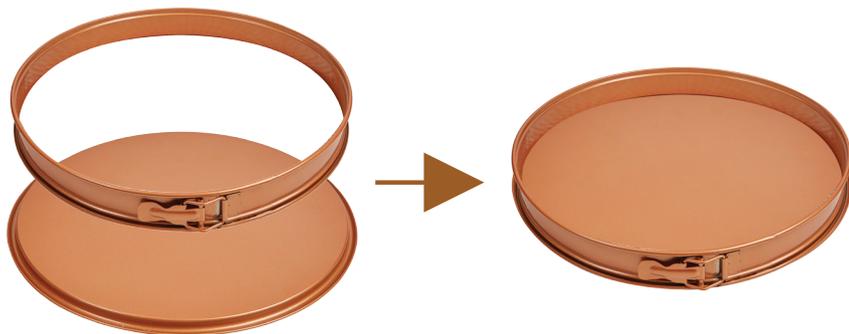
Custard Ingredients

2 lb. cream cheese, room temperature
1-1/2 cups sugar

Topping Ingredients

3 cups cherry pie filling

Pizza Pan Assembly



1. Preheat the oven to 350° F.
2. Assemble the Pizza Pan as shown.
3. Mix crust ingredients together. Press into Pizza Pan.
4. Bake for 8 minutes at 350° F and remove from oven.
5. Blend custard ingredients together in a mixer until creamy.
6. Lower the oven to 300° F.
7. Pour the custard over the crust and return to the oven for 1 hour.
8. Chill cheesecake for a minimum of 2 hours.
9. Top with cherry pie filling.
10. Serve.



Meat Lover's Deep Dish

1 lb. pizza dough

¾ cup pizza sauce

2 cups mozzarella, shredded

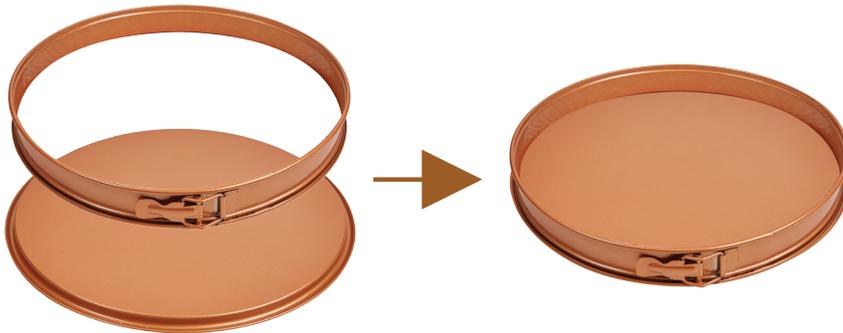
½ lb. sausage, no casing, cooked & crumbled

1 pack pepperoni slices

6 meatballs, sliced

1. Preheat the oven to 400° F.
2. Assemble the Pizza Pan as shown below.
3. Roll the pizza dough out onto the Pizza Pan and up the sides.
4. Spoon the sauce over most of the dough leaving a 1" crust.
5. Sprinkle the cheese over the sauce.
6. Layer sausage, pepperoni, and meatballs over the cheese.
7. Bake for 20 minutes.
8. Cool for 5-10 minutes.
9. Serve.

Pizza Pan Assembly



BBQ Chicken Pie

1 lb. pizza dough

1 ½ cups rotisserie chicken, shredded

¼ cup BBQ sauce

1 cup cheddar, shredded

1 cup Monterey Jack cheese, shredded

1 red onion, sliced

¼ cup cilantro leaves

Pizza Pan Assembly



1. Preheat the oven to 400° F.
2. In a bowl toss shredded chicken with half of the BBQ sauce.
3. Roll the pizza dough out onto the Pizza Pan.
4. Spoon remaining BBQ sauce over the pizza.
5. Top with shredded cheese and chicken.
6. Bake for 20 minutes.
7. Top with onions and cilantro.
8. Cool for 5-10 minutes.
9. Serve.

Bruschetta Pizza

Pizza Ingredients

1 lb. pizza dough
2 tbsp. olive oil
1 cup shredded mozzarella
¾ lb. fresh mozzarella, diced

1 clove garlic, minced
4 basil leaves, chopped
½ tsp. sea salt
1 tbsp. extra virgin olive oil

Bruschetta Ingredients

3 plum tomatoes
½ red onion, minced

Glaze

2 tbsp. balsamic glaze

1. Preheat the oven 400° F.
2. Use the Crisper Screen as shown below.
3. Roll the pizza dough out onto the Crisper Screen.
4. Rub with olive oil.
5. Top with shredded mozzarella cheese.
6. Bake for 15-20 minutes.
7. In a bowl, combine the bruschetta ingredients and spread over the pizza.
8. Sprinkle with fresh mozzarella.
9. Drizzle with balsamic glaze.
10. Serve.

Pizza Pan Assembly

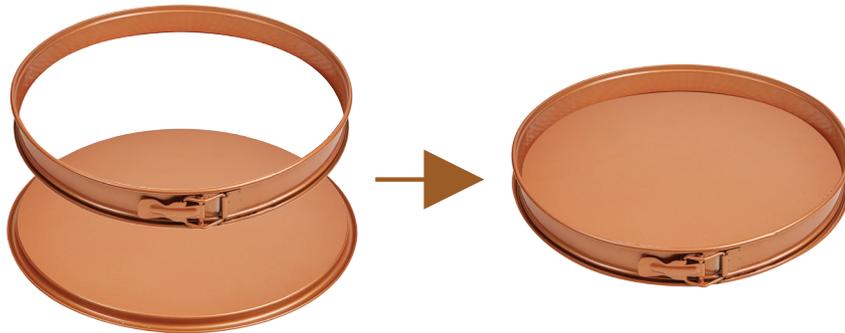




Mexican Stuffed Pizza

- 1 3/4 lb. pizza dough
- 2 tbsp. olive oil
- 2 lb. ground beef
- 1 pack taco seasoning
- 3/4 cups red peppers, diced
- 4 scallions, chopped
- 2 plum tomatoes, diced
- 2 cups cheddar cheese, shredded

Pizza Pan Assembly



1. Preheat the oven to 400° F.
2. Assemble the Pizza Pan as shown below.
3. In a sauté pan, add olive oil.
4. Cook the ground beef with the taco seasoning and red peppers.
5. Drain the meat of excess oil.
6. Roll 1 lb. of the pizza dough into the Pizza Pan.
7. Spread ground beef on top of the pizza dough.
8. Follow with cheddar cheese, scallions, and tomatoes.
9. Roll out the rest of the pizza dough to fit the pan.
10. Place the second layer of dough on top and seal around the edges.
11. Make a few slits on top of the pizza to release excess steam.
12. Bake for 25-30 minutes.
13. Cool for 5-10 minutes.
14. Serve.

Focaccia

2 lb. pizza dough

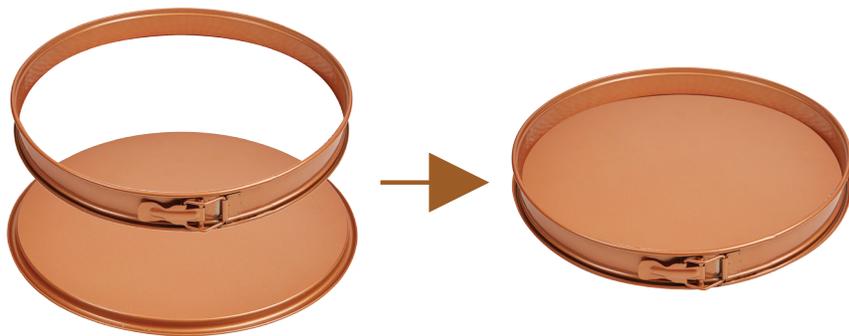
¼ cup extra virgin olive oil

2 tbsp. course sea salt

3 sprigs rosemary

1. Preheat the oven to 400° F.
2. Assemble the Pizza Pan as shown below.
3. Press the pizza dough into the Pizza Pan.
4. Let dough rise in a warm place, about 30 minutes.
5. Make indentations with your fingers into the dough.
6. Drizzle with olive oil. Sprinkle with sea salt and rosemary
7. Bake for 30 minutes or until golden brown.
8. Serve as a side dish.

Pizza Pan Assembly



Margherita Pizza

1 lb. pizza dough
3 vine ripe tomatoes, sliced thin
1 lb. mozzarella, sliced
20 basil leaves

1. Preheat the oven to 400° F.
2. Roll the pizza dough out onto the Crisper Screen.
3. Arrange mozzarella, tomatoes, and basil over the dough.
4. Bake for 15-20 minutes.
5. Serve.

Pizza Pan Assembly





Pesto Vegetable Thin Crust

¾ lb. pizza dough

1 lb. mozzarella, sliced

½ cup basil pesto

2 tomatoes, halved & sliced

½ cup black olives, pitted & sliced

¾ cup baby spinach

1 red onion, sliced & caramelized

1. Preheat the oven to 400° F.
2. Roll the pizza dough out onto the Crisper Screen.
3. Spread the pesto over the pizza.
4. Lay mozzarella slices around the dough.
5. Top with tomatoes, olives, spinach, and onion.
6. Bake for 15-20 minutes.
7. Cool 5-10 minutes.
8. Serve.

Pizza Pan Assembly





Stuffed Crust With Peppers

1 $\frac{3}{4}$ lb. pizza dough

$\frac{3}{4}$ cup pizza sauce

5 cups shredded mozzarella

$\frac{1}{2}$ red pepper, sliced & cooked

$\frac{1}{2}$ green pepper, sliced & cooked

1 pack pepperoni, sliced

Pizza Pan Assembly



1. Preheat the oven to 400° F.
2. Roll the pizza dough onto the Crisper Screen and over the sides.
3. Arrange 3 cups of the mozzarella around the edges of the Crisper Screen.
4. Roll excess dough around the cheese to seal and form a crust.
5. Spread pizza sauce over the dough. Top with remaining mozzarella, red and green peppers, and pepperoni.
6. Bake 25-30 minutes.
7. Cool for 5-10 minutes.
8. Serve.

White Pizza

- 1 lb. pizza dough
- 1 1/2 cup ricotta cheese
- 1 lb. fresh mozzarella, sliced
- 2 tbsp. extra virgin olive oil
- 2 cloves garlic, sliced thin
- 1 tbsp. oregano

Pizza Pan Assembly



1. Preheat the oven to 400° F.
2. Roll the pizza dough out onto the Crisper Screen.
3. Lay mozzarella slices around the dough. Spoon ricotta on top.
4. Drizzle with olive oil. Sprinkle with garlic and oregano.
5. Bake for 20 minutes.
6. Cool about 5-10 minutes.
7. Serve.





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