



SINCE 1968



# RECIPE BOOKLET

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## Cooking Chart

Pizza Stone Chart		
Ingredient	Cooking Time	Instructions
Pizza	1 min	Rotate pizza 180 ° halfway through cooking

Grill Chart		
Ingredient	Cooking Time	Instructions
Medium steak	6 mins	Flip every 2 mins
Chicken breasts	10 mins	Flip halfway through cooking
Sausages	10 mins	Flip halfway through cooking
Salmon	5 mins	Flip halfway through cooking
King prawns	4½ mins	Toss every 30 seconds
Vegetables	5 mins	Toss every 30 seconds

## A Guide to Making Perfect Pizza

Follow these handy hints and tips to become a great pizzaiolo (pizza maker)! Discover the different types of pizza that you can create with the pizza oven, find out which equipment you should have at the ready, master the basics of making fresh pizza dough and uncover which ingredients make the best pizza toppings.

### Equipment to Consider

**Bowl:** Fresh pizza dough recipes usually feed 4 by making just less than 1 kg of dough. A 2 Litre mixing bowl would be ideal for mixing the ingredients.

**Rolling pin:** Traditionally, fresh pizza dough is combined and stretched by hand. If you are inexperienced, a hard wood rolling pin, approx. 40-50 cm in length and 5-8 cm in diameter, will make the perfect substitution.

**Scales:** Digital scales are highly recommended to measure the ingredients by weight. They are inexpensive and compact for storage.

**Containers:** A wooden container should be used to prove the fresh dough balls in, as wood absorbs more moisture from fresh pizza dough than plastic does. If using a wooden container is inconvenient, a plastic container can be used with a sealed lid to provide airtight insulation.

**Thermometer:** A digital thermometer probe is highly recommended to take the temperature of the fresh pizza dough. They are accurate and simple to use. The perfect temperature for the dough to prove is 27 °C.

**Spoons:** A metal spoon will be required for measuring and spreading the sauce onto the pizza base and for drizzling oil over the pizza once baked.

## Making Fresh Pizza Dough

The main ingredients needed to make basic pizza dough are water, yeast, flour and salt. In the recipe section there are ingredients for three different types of dough, including gluten-free dough. Making the dough the night before baking the pizza is preferable, as the dough can take over 6 hours to prove. Making dough in bulk may be useful; simply freeze it once it has been made and defrost it when required. Follow these six simple steps to make fresh pizza dough.

### **STEP 1: Measuring the Ingredients**

Before making fresh pizza dough, measure the ingredients by weight, not volume. A digital kitchen scale is highly recommended to accurately measure out ingredients.

### **STEP 2: Mixing the Ingredients**

Add the yeast to the water, allow to rest for 1 minute and then stir until dissolved. Add this wet mixture to the flour and salt and then combine by hand, not a machine. Combining the dough by hand minimises the washing up and creates a pizza base that feels light and crispy. Combine the ingredients together with one hand, making sure to reach the underneath of the dough to mix in any loose flour. Using a pincer-like grip, squeeze the chunks of dough with one thumb and fingertips to decrease the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 15 minutes.

### **STEP 3: Kneading**

Lightly flour the work surface. Use fingertips and knuckles to knead the dough for approx. 15 minutes by stretching and folding it back on itself. Turn the dough 90 ° and repeat. If the dough is sticking to the fingertips, dip them in some water.

### **STEP 4: Dividing and Shaping the Dough Balls**

Carefully remove the dough from the work surface, lightly flour the work surface again and place the dough on top. Use a knife to split the dough into four equal-sized portions. Roll each portion into tight balls by pinching with the forefingers and thumb and rolling the dough between the palms of the hands in a circular motion, applying gentle pressure.

### **STEP 5: Allowing the Dough Balls to Prove**

When allowing the dough balls to prove, they will grow in size. This is because the yeast releases CO<sup>2</sup> bubbles within the dough. The dough should be placed into either a wooden or airtight plastic container and left at room temperature for at least 6 hours to successfully prove.

### **STEP 6: Stretching the Dough into a Pizza**

It is advised to stretch the dough out on a well-floured, wooden chopping board, as this makes it easier to transfer the pizza onto the pizza stone when it is ready to be baked. Be sure to use enough flour to prevent the dough from sticking. Traditionally, fresh pizza dough is combined and stretched by hand. A hardwood rolling pin can also be used. Stretch the dough outwards to create a large circular base (no bigger than 12 " for the pizza oven). Check that the base is of an even thickness throughout by using the fingertips to remove any lumps. Pinch the dough on the outside of the circular base and roll it inwards two or three times to create a rim. The thicker the rim, the thicker the crust will be.



## Choosing Toppings

One advantage to creating a home-made pizza using the pizza oven is that it creates the freedom to choose any toppings. Listed below are the best and most popular ingredients to use when creating the perfect pizza.

**Pizza sauce:** Typically, tomato-based sauces are used on the base of a pizza. Good-quality tomatoes are key to a rich-tasting pizza sauce. The most popular tomato sauce is passata; in the 'Recipes' section for a delicious passata recipe made from tomatoes, fresh basil, garlic and red onion. This can also be bought pre-made from most supermarkets.

**Cheese:** Cheese is a common topping on most pizzas. Traditionally, mozzarella, ricotta, Parmesan and Roquefort are used but almost all cheeses can help to create the perfect pizza. Try Stilton, goat's cheese, feta and a variety of smoked cheeses to add different flavours.

## Topping the Pizza and Transferring it onto the Pizza Stone

When adding ingredients to the pizza base, it is advised to start with the desired sauce, then any cheese and finally any additional toppings. Use a large spoon to pour the sauce onto the middle of the pizza base and use the back of the spoon to spread it evenly, leaving a 2½ cm gap between the sauce and the rim of the pizza base; this is known as the sauce line. Add the cheese to the middle of the pizza and spread outwards using the fingertips. Leave as little cheese as possible in the middle of the pizza, as the cheese will melt into the middle whilst baking in the pizza oven. Do not leave a gap between the cheese and the rim of the pizza base. Have some fun by adding the additional toppings. Be careful not to add too many toppings or to add toppings with high water content. Too many toppings can weigh down the dough when it is baking and too much moisture can cause the dough to become soggy. Once all the toppings have been added to the pizza, check that the dough is not stuck to the surface. If a wooden chopping board has been used, gently shake to check if the pizza moves freely. If the pizza sticks slightly, continue to shake until it comes loose. Transfer the pizza onto the pizza stone in the pizza oven using the pizza paddle. Exercise caution as the pizza oven, particularly the pizza stone, will be extremely hot.


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Recipes







These recipes can be used to create delicious classic pizzas, dessert pizzas and garlic bread. Simply choose the dough recipe desired and then decide the toppings, using the recipes provided for inspiration. Enjoy!

## Dough Recipes

When rolling out the dough, consider the size of the pizza oven; ideally roll the dough out to a maximum of 12".

### Classic Pizza Dough

This dough is perfect for making fresh pizza from scratch. The longer the dough is left to prove the better, but this dough needs a minimum of approx. 6-8 hours.

#### Ingredients

500 g strong white flour  
350 g water  
15 g fine sea salt  
0.3 g instant dried yeast

#### Method

Warm the water to approx. 30-35 °C and dissolve the fine sea salt into it. Add the yeast, rest for 1 minute and then stir until dissolved. Add this to the flour and mix together by hand. Using a pincer-like grip, squeeze the chunks of dough with a thumb and the fingertips to reduce the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 20 minutes, then knead it on a floured surface. Place the dough into a lightly oiled bowl and cover with an airtight lid. Leave to prove for approx. 2 hours at room temperature. On a floured surface, divide the mixture and shape it into equal-sized balls. Place on a floured baking sheet, re-cover and allow to prove for approx. 6 hours.

### Quick Pizza Dough

This recipe is similar to the classic pizza dough recipe but allows less time for proving.

#### Ingredients

500 g strong white flour  
350 g water  
15 g fine sea salt  
0.3 g instant dried yeast

#### Method

Warm the water to approx. 38 °C and dissolve the fine sea salt into it. Add the yeast, rest for 1 minute and then stir until dissolved. Add this to the flour and mix together by hand. Using a pincer-like grip, squeeze the chunks of dough with a thumb and the fingertips to reduce the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Allow the dough to rest for approx. 20 minutes, then knead it on a floured surface. Place the dough into a lightly oiled bowl and cover with an airtight lid. Leave to prove for about 1 ½ hours at room temperature. On a floured surface, divide the mixture and shape it into equal-sized balls. Place onto a floured baking sheet, re-cover and allow to prove for approx. 4 hours.



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## Gluten Free Pizza Dough

### Ingredients

500 g gluten-free flour  
365 g water  
45 g extra-virgin olive oil  
14 g fine sea salt  
1.5 g baking soda  
0.5 g instant dried yeast

### Method

Warm 300 g water to approx. 35 °C and dissolve the salt into it. Add the yeast, let it rest for approx. 3 minutes and then stir until dissolved. Pour in the olive oil and stir. Add this to the flour and baking soda and mix together by hand. Slowly add more water if required – the dough should be tacky but not wet. Once the dough is combined, use a pincer-like grip to squeeze the chunks of dough between a thumb and the fingertips, reducing the size of the chunks. Cut the dough over itself two or three times by stretching and folding it. Let the dough rest for approx. 30-60 minutes. On a gluten free floured surface, cut the dough into 3 equal-sized balls. Wrap each dough ball in plastic film and refrigerate. These dough balls will last approx. 5 days in the fridge.

## Tomato Pizza Sauce

### Passata

### Ingredients

8 large tomatoes, chopped  
2 garlic cloves, peeled and chopped  
1 small red onion  
2 tbsp tomato purée  
1 tbsp olive oil  
½ tsp black pepper  
Small handful of fresh basil leaves

### Method

Gently fry the red onion in the olive oil until soft. Blend together with the tomatoes, garlic, basil and black pepper. Put mixture into a pan and bring to the boil. Mix in the tomato purée and simmer for approx. 10-15 minutes until fully reduced; the passata should be thick enough to be spread on the pizza base. If not, continue simmering.

## Meat Pizzas

### New Yorker

#### Ingredients

245 g tomato pizza sauce (passata)  
140 g mozzarella cheese, thinly sliced  
115 g Sicilian style sausage  
55 g ricotta cheese  
30 g pepperoni, sliced  
5 roasted garlic gloves

#### For dusting:

Oil from the roasted garlic cloves.  
Grated Parmesan and dried oregano, for dusting

#### Method

Arrange the mozzarella on top, 6 slices around the outside and 1 slice in the centre, leaving a 2 ½ " border. Spoon the passata into the middle of the pizza and spread using the back of the spoon.

Arrange the pepperoni slices, sausage slices, and ricotta cheese evenly. Scatter the garlic cloves, and then drizzle the garlic oil over the top. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven and finish with a dusting of oregano and grated parmesan and a drizzle of garlic oil.

### Pepperoni and Sausage

#### Ingredients

310 g tomato pizza sauce (passata)  
285 g mozzarella cheese, shredded  
200 g sausage  
85 g sliced pepperoni

#### For dusting:

Dried oregano  
Red pepper flakes  
Garlic oil

#### Method

Spoon the passata onto the centre of the dough and work in a circular motion outwards until even. Add the mozzarella, then the pepperoni and then the sausage, making sure that they are spread evenly over the tomato base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven and finish with a dusting of oregano and pepper flakes and a drizzle of garlic oil.

## Italian Meatballs

### Ingredients

#### For the meatballs:

200 g tomato sauce (passata)  
100 g beef  
100 g veal  
50 g half streaky bacon  
30 g Parmesan cheese, grated  
1 slice of white, crustless bread  
1 egg yolk  
1 garlic clove, crushed  
1 tbsp chopped flat leaf parsley  
Salt and pepper

#### Remaining ingredients for toppings:

80 g mozzarella, torn into six chunks  
4 basil leaves, torn  
1 tsp chopped parsley  
Chilli oil  
Handful of parmesan cheese shavings

### Method

To make the meatballs, soak the bread in the egg yolk and mash it with a fork. In a large bowl, mix the remaining meatball ingredients together with the bread and roll into small balls. Using a large pan, heat up the passata and when simmering, drop the meatballs in and cook for approx. 8 minutes until the meatballs are entirely cooked. Spread the meatballs and the passata mixture onto the pizza base. Add the mozzarella and basil leaves on top. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven, sprinkle the parmesan shavings and fresh parsley on top and drizzle over the chilli oil to taste.

## Prosciutto and Buffalo Mozzarella

### Ingredients

50 g tomato pizza sauce (passata)  
55 g thinly sliced prosciutto  
30 g fresh buffalo mozzarella, torn into pieces  
Extra-virgin olive oil

### Method

Spread the passata onto the centre of the dough and work in a circular motion outwards until even. Roughly tear the buffalo mozzarella into bite-sized pieces and scatter evenly across the base. Scatter the thinly sliced prosciutto across the base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven and drizzle olive oil on top to finish before serving.

## Neapolitan

### Ingredients

4 tbsp tomato pizza sauce (passata)  
60 g mozzarella cheese  
8 capers in salt  
5 olives  
4 anchovy fillets  
2 tbsp olive oil  
4 basil leaves  
1 tsp oregano  
1 garlic clove, peeled and chopped

### Method

Wash the salted capers and soak in water for at least 1 hour, then drain. Fry the garlic in 1 tbsp olive oil until lightly golden and stir into the passata. Spread the sauce onto the centre of the dough and work in a circular motion outwards until even. Sprinkle over the oregano and remaining olive oil. Arrange the olives, capers, anchovies and basil leaves evenly over the pizza and scatter the mozzarella cheese on top. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking.





## Margherita

### Ingredients

50 g tomato pizza sauce (passata)  
60 g mozzarella cheese, thinly sliced  
4 basil leaves, torn  
1 tbsp olive oil

### Method

Spoon the passata into the middle of the pizza and spread using the back of the spoon. Drizzle the olive oil over the top and distribute the mozzarella and basil leaves evenly. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking

## Three Cheese

### Ingredients

140 g cheddar cheese, shredded  
55 g Brie cheese  
30 g Gruyère cheese cold, for shaving  
½ tsp garlic, crushed  
Chilli flakes, for sprinkling

### Method

Spread the cheddar cheese and garlic evenly across the pizza base. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, transfer the pizza to a cutting board and arrange the brie in small slivers. Using a vegetable peeler, shear pieces of the Gruyère over the top. Finish with a pinch of chilli flakes.



## Puttanesca

### Ingredients

256 g tomato sauce (passata)  
 80 g mozzarella cheese, torn  
 6-8 olives  
 3 basil leaves, torn  
 1 chilli, finely sliced  
 ½ garlic clove, finely chopped  
 2 tbsp olive oil  
 4 tsp salted capers  
 ½ tsp dried oregano  
 Black pepper

### Method

Soak the salted capers in water for at least 1 hour, then drain. In a saucepan, cook the garlic, chilli, capers and olives in 1 tbsp olive oil, until the garlic starts to brown. Spread half the passata onto the centre of the dough and work in a circular motion outwards until even. Add the mozzarella, a sprinkle of oregano and a drizzle of olive oil. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven and add the pan-fried mixture and some basil to the baked pizza and finish with ground black pepper.

## Cheesy Garlic Bread

### Ingredients

Parmesan cheese, grated (to taste)  
 Mozzarella cheese, grated (to taste)  
 2 garlic cloves, crushed  
 2 tbsp salted butter, softened  
 Salt and pepper, to taste

### Method

Mix the garlic and butter in a bowl. Spread the butter and garlic on top of the dough, then sprinkle on the Parmesan and mozzarella cheese and season. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven and season with salt and pepper before serving.



## Cinnamon Roll Dessert Pizza

### Ingredients

#### For the cinnamon spread:

112 g butter, softened  
85 g brown sugar  
70 g oats  
3 tsp cinnamon

#### For the cream cheese glaze:

105 g icing sugar  
57 g cream cheese, at room temperature  
4 tbsp unsalted butter  
½ tsp vanilla extract

### Method

In a bowl, combine the butter, brown sugar, oats and cinnamon. Spread thinly on top of the pizza crust. Sprinkle with additional brown sugar if required. Slide the pizza onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. To make the glaze, beat together the butter and cream cheese. Add the icing sugar and vanilla and drizzle over the pizza. If it is too thick to drizzle, simply warm slightly in the microwave.

## Chocolate Chip Dessert Pizza

### Ingredients

230 g cream cheese  
60 g chocolate chips  
4 tbsp sugar  
1 tsp vanilla extract

### For the streusel topping:

75 g granulated sugar  
47 g all-purpose flour  
2 tbsp butter, melted  
2 tbsp brown sugar  
¼ tsp vanilla extract

### Method

Sprinkle ½ cup mini chocolate chips evenly over the pizza dough. Heat the cream cheese until it is just melted, add 4 tbsp sugar and vanilla. Stir well. Pour the cream cheese mixture over the dough and chocolate chips and spread evenly using the back of a spoon. Top with the remaining chocolate chips. For the streusel, combine the flour, sugar and brown sugar in a bowl. Melt the butter and vanilla extract and pour into the flour mixture, using a fork to combine all of the ingredients. Small clumps should form in the streusel topping. Sprinkle the streusel topping over the pizza and slide onto the pizza stone and bake the pizza for 1 min or until the pizza crust is browned, rotating 180 ° halfway through cooking. Once cooked, remove from the pizza oven



## Black Pepper Steak with Asparagus Spears

### Ingredients

2 x 200 g sirloin steak (2 cm thick)  
1 bunch asparagus, trimmed  
2 tbsp canola oil  
Salt and black pepper, to taste

### Method

Place a cast iron pan into the pizza oven and preheat for 4-6 minutes.

While the main unit is preheating, brush each steak on all sides with ½ tablespoon of canola oil, then season with salt and black pepper to taste. Toss the asparagus spears in the remaining canola oil then season with salt and black pepper.

When the oven is ready, place each steak within the pan and return to the oven.

Every 2 minutes flip over the steaks and rotate to ensure they are cooked evenly. Do this three times (6 minutes in total) and remove from oven for a medium steak result. Check that the steaks are cooked as desired.

Meanwhile, place the asparagus spears in the cast iron pan and place within the oven. Cook for 4 minutes or until the asparagus are cooked through before serving. Serve immediately with the steaks and a choice of sauce.

## Soy and Honey Salmon Fillets

### Ingredients

2 fresh salmon fillets  
1 lime (zested and juiced)  
2 tbsp butter  
2 tbsp honey  
2 tbsp canola oil  
1 tbsp fresh parsley (minced)  
2 tsp soy sauce  
1 tsp ginger (minced)  
1 tsp garlic (minced)  
1 tsp salt  
1 tsp ground black pepper

### Method

Whilst the oven preheats, combine all ingredients except the salmon fillets and butter in a bowl and mix well to form the marinade. Place the salmon fillets into the bowl and generously coat with the marinade. When the oven is ready, place the salmon fillets within a cast iron pan and return to the oven. Cook the salmon for a total of 5 minutes, flipping half way through. Check that the salmon is cooked through before serving. While the salmon is cooking, pour the remaining marinade into a small saucepan and bring to the boil for approx. 2 mins, then remove from the heat and whisk in the butter to create the sauce. Serve immediately drizzled in sauce and with a choice of sides.

## Lemon and Thyme Pork Chops

### Ingredients

2 large pork chops  
6 cloves garlic, peeled and minced  
½ lemon, juiced and zested  
1 tbsp fresh thyme leaves, minced  
1 tbsp olive oil  
½ tbsp butter  
½ tsp salt  
¼ tsp black pepper

### Method

Whilst the oven preheats, combine the garlic, thyme, olive oil, black pepper, salt, lemon juice and lemon zest in a large bowl. Generously coat the pork chops with the marinade and set aside for 20 minutes. When the oven is ready, place the pork chops within a cast iron pan and return to the oven. After 4 minutes, carefully flip the pork chops before cooking for a further 2 minutes. Remove the pork chops and coat in any remaining marinade and cook for another 2 minutes. Check that the pork chops are cooked through before serving. Serve immediately with a choice of sides.



## Grilled Chicken and Peach Salad with Honey Dijon Dressing

### Ingredients

75 g roasted almonds  
50 g fresh rocket  
4 chicken breasts  
3 peaches, stone removed and sliced into wedges  
½ red onion, peeled and finely chopped  
Small handful fresh basil, minced  
Small handful fresh mint, minced  
Salt and pepper, to taste

### For the dressing:

60 ml olive oil  
2 tsp balsamic vinegar  
1 tsp lemon juice  
1 tsp Dijon mustard  
½ tsp honey  
Pinch of salt

### Method

Place the chicken breasts into a cast iron pan and place in the oven once it has finished preheating.  
After 4 minutes, flip the chicken breasts and cook for a further 4 minutes. Check that the chicken is cooked through and add the peach slices to the pan and cook for the remaining 2 minutes.  
Assemble the salad and serve immediately drizzled in honey Dijon dressing.

**Notes:**



Manufactured by:  
UP Global Sourcing UK Ltd.,  
Edmund-Rumpler Straße 5,  
51149 Köln, Germany

MADE IN CHINA.

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CD071221/MD121021/V1