



Emile Henry
FRANCE

Easy Homemade Pizza Crust Recipe

Prep time: 15 minutes / Rest time: 20 minutes

Ingredients:

3 c. all-purpose flour	1 c. very warm water
1 env. fast-rising dry yeast	2 teaspoons sugar
1 teaspoon salt	2 tbsp. olive oil
4 tbsp. cornmeal	

1. Combine flour, yeast, sugar and salt in mixing bowl. Whisk until ingredients are blended.
2. Stir in water and 2 tbsp olive oil until well blended.
3. Place dough on a lightly floured counter, baking mat or cutting board. Knead 10 minutes. Cover with towel, let rest for 20 min.
4. Sprinkle Pizza Peel with 2 tbsp. corn meal. Place dough on peel and press into a circle. Stretch and roll dough shaping a 14 inch circle and add toppings.
5. Bake at 425° for 15-20 min., or until crust is crispy.

Cheese Pizza: Spread 1 c. tomato sauce w/ 2 tsp. Italian Seasoning on dough leaving ½ to 1 inch rim. Sprinkle on 2 c. shredded Mozzarella cheese

Pesto Pizza: Drop 5-6 spoonfuls of pesto on cheese pizza.

Mushroom Pizza: Slice medium onion and 8 oz. mushrooms, sauté them in olive oil until soft. Spread on top of cheese pizza.

Grilling Directions:

1. Preheat your grill:
Charcoal, natural wood grills - Light charcoal, dump coals on bottom grate, spread out coals, put top grill grate in place and place stone on top of grill grate. Let stone heat up to cooking temperature, 500 - 700° F, depending on your recipe instructions.
Gas grill - Light burners, put pizza stone on grill grate, let stone heat up to cooking temperature, 500 - 700° F, depending upon your recipe instructions.
2. Meanwhile, rollout pizza dough onto a pizza peel. Add sauce, cheese, and toppings.
3. Just before cooking, sprinkle 2 tbsp. of corn meal on Pizza Stone. Slide pizza directly onto hot Pizza Stone. Cover the grill and cook over high heat for 15-20 min., or until crust is lightly browned and the top is bubbly.
4. When pizza is done, remove it with pizza peel. If you're making another right away, place on a platter; or serve pizza right on the Pizza Stone. Lift up Pizza Stone at handles using potholders. The handles will be very hot.
6. Place the stone on cutting board or trivets.
7. Cut pizza slices directly on Pizza Stone.



Emile Henry
FRANCE

Pizza Stone Use & Care Instructions

The Pizza Stone is made of all natural materials and is manufactured using Emile Henry's proprietary Flame® technology.

Designed for use:

In ovens - conventional and convection; and can also be used under the broiler.

On grills - gas, charcoal and natural wood. The Pizza Stone turns a grill into an outdoor pizza oven.

The Pizza Stone can withstand high oven temperatures.

The glaze is micro-crazed contributing to crispy well-baked crusts, just like a pizza oven.

You can cut directly on the glazed pizza stone without damaging or scratching the surface.

The Pizza Stone is easy to clean with soap and water and is dishwasher safe.

The Pizza Stone is not recommended for use on the stovetop.





Emile Henry
FRANCE

USAGE TIPS

Homemade Pizza – Preheat the Pizza Stone and use a pizza peel to place pizza on the hot Pizza Stone on the grill or in the oven.

Frozen Pizza – Preheat the oven and place the frozen pizza onto the cold Pizza Stone. Then place the Pizza Stone with the Pizza directly into the oven. Follow instructions on the frozen pizza box.

CARE TIPS

Prevent breakage from thermal shock by placing the hot pizza stone on a cutting board, hot plate or trivet rather than a cold counter.

Avoid placing other pans or racks on top of Pizza Stone while baking.

Emile Henry U.S.A. Customer Service
802 Centerpoint Blvd.
New Castle, DE 19720
(302) 326-4800
sales@emilehenryusa.com



Emile Henry
FRANCE

Advantages for “Flame®” Cookware

- A new ceramic technology for cooking in the oven and on the grill
- All types of ovens: traditional, convection, and microwave safe.
- All types of grills: gas, charcoal and natural wood.
- Keeps hot longer
- Easy to clean, dishwasher-safe
- Provides gentle even heat distribution; coaxes out the natural flavors of the food and maintains natural textures and colors, results in better tasting dishes
- Light, easy to handle - 30% Lighter than all Cast Iron
- Can be heated to extremely high temperatures for searing
- Manufactured in France from Burgundy Clay and other natural products
- Two year warranty for household use, against manufacturer’s defects

