



Emile Henry
FRANCE

My PIZZA STONE



FIND THE CARE AND USE INSTRUCTIONS ON OUR WEBSITE

Find care and use instructions for your pizza stone on www.emilehenry.com & www.emilehenryusa.com



Need more help?

Please contact the shop where you purchased your Emile Henry product.

Or

Log on to: www.emilehenry.com/guarantee to find the contact details of the customer service department in your country.

CONGRATULATIONS!

You have just purchased an Emile Henry Pizza Stone, which we hope will bring you immense pleasure and satisfaction when preparing and cooking your homemade pizzas.

We are proud to offer a ten-year guarantee starting from the date of your purchase. To ensure your guarantee is properly effective, please register your purchase with our quality control department on www.emilehenry.com/guarantee



REGISTERED PRODUCT = SIMPLIFIED GUARANTEE

You will receive confirmation of your guarantee's validity, which will give you more flexibility with regard to its implementation and its terms.

Our guarantee covers all product manufacturing or quality defects, when used under normal domestic conditions, and in accordance with the care and use instructions detailed in this booklet. May we also remind you that any variations in the finish are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your Pizza Stone. This guarantee does not cover the consequences of incorrect use of the product (*see the recommendations in this booklet*).

All our products have been made in Marcigny, Burgundy, since 1850, and are subject to rigorous quality control by our own teams.

HOW TO GET THE BEST RESULTS FROM YOUR PIZZA STONE

You can use our Pizza Stone to prepare and cook your homemade pizzas. Following our advice, you will produce pizzas with a beautifully golden, deliciously crisp crust.

Technical features of your Pizza Stone

- Before using it for the first time, **remove all the labels from the product**, if necessary using a mild detergent, then clean carefully.
- **Never use your Pizza Stone directly on a source of heat (gas, electric etc.).** You can, however, use it on the barbeque grill, which diffuses heat evenly all over the surface of the dish. For best results, make sure you close the barbeque lid during cooking.
- You can cut directly onto the surface of your Pizza Stone, as the glaze is very resistant to scratching.
- When you take it out of the oven, it will be extremely hot so **do not place it in direct contact with anything cold**, such as cold water or a cold surface. Place it on a neutral surface, such as a wooden board or cloth.



If, when cleaning it, you find that some residue will not come off, soak it in hot water and white vinegar before placing in the dishwasher.

Our ceramic is highly resistant and produces excellent culinary results. However, it can break if it is dropped or subject to violent impact. So please handle it carefully.



Preparation and cooking

Preparation and cooking

For best results and for a crispy crust, pre-heat your Pizza Stone in the oven at 240°C / 475°F / Gas Mark 9 for 10 minutes. Do not flour the Pizza Stone (as the flour might burn) and place it on the lowest shelf of the oven.

During this time, sprinkle flour or corn meal over your work surface. The flour/corn meal will help you remove your pizza easily afterwards. Roll out your dough, put the toppings on your pizza and, using a pizza peel, place it directly on your Pizza Stone in the oven. Cook for 10-12 minutes at 240°C / 475°F / Gas Mark 9.

The thicker the dough, the higher you should set the oven temperature: up to 250°C / 480°F / Gas Mark 9.

“ You can also use it to cook thin-crust tarts, appetizers etc.

MY RECIPES



THIN-CRUST PIZZA WITH MOZZARELLA, MUSHROOMS, OLIVES AND PEPPERS

Preparation time: 20 minutes - Cooking time: 15 minutes

Ingredients for 1 pizza made with the 37 cm / 14" Pizza Stone*

PIZZA DOUGH

200 g / 7oz / 1 cup flour
5 g / 1 tsp fine salt
5 g / 1 tsp caster sugar
5 g / 1 tsp fresh or dried baker's yeast
2 tbsp olive oil
100 ml / 3 ½ fl oz / ½ cup warm water

TOMATO SAUCE

3 tbsp tomato sauce
1 tbsp olive oil
1 clove garlic (crushed)
Pinch caster sugar
Fine salt and ground pepper

TOPPING

200 g / 7oz / 1 cup mozzarella cheese
100 g / 3 ½ oz button mushrooms
1 onion
50 g / 2oz / 3 tbsp grated cheese
10 black olives
1 small green pepper

- Mix the flour with the salt, sugar and yeast.
- Pour in all the olive oil and warm water.
- Knead until the dough is elastic in consistency.
- Pre-heat your pizza stone at 240°C / 475°F / Gas Mark 9 for 10-15 minutes.
- Flour your work surface generously, sprinkle with flour or corn meal and roll out your dough. The flour or corn meal will help you remove your pizza easily.
- Mix the tomato sauce with the olive oil and crushed garlic. Add the caster sugar, salt and pepper and spread the sauce over the dough.
- Top the pizza with slices of mozzarella, olives, onion and chopped mushrooms.
- Chop the pepper into thin strips and sprinkle over the pizza with the grated cheese.
- Using a pizza peel, place your pizza on the Pizza Stone in the oven. Cook for 10-12 minutes at 250°C / 475°F / Gas Mark 9.

MELT-IN-THE-MOUTH PIZZA WITH SMOKED SALMON, TANGY CREAM AND ARUGULA PESTO

Preparation time: 25 minutes - Cooking time: 15 minutes

Ingredients for 1 pizza made with the 37 cm / 14" Pizza Stone*

PIZZA DOUGH

200 g / 7oz / 1 cup flour
5 g / 1 tsp fine salt
5 g / 1 tsp caster sugar
5 g / 1 tsp fresh or dried baker's yeast
2 tbsp olive oil
100 ml / 3 ½ fl oz / ½ cup warm water

SAUCE

3 tbsp tomato sauce
3 tbsp heavy cream
1 clove garlic (crushed)
Fine salt and ground pepper

TOPPING

1 onion
2 tbsp heavy cream
Juice of ½ lemon
3 slices smoked salmon (cut into strips)
1 tbsp pine nuts
2 tbsp grated Parmesan
2 tbsp olive oil
A handful of arugula leaves

- Mix the flour with the salt, sugar and yeast.
- Pour in all the olive oil and warm water.
- Knead until the dough is elastic in consistency.
- Pre-heat your pizza stone at 240°C / 475°F / Gas Mark 9 for 10-15 minutes.
- Flour your work surface generously, sprinkle with flour or corn meal and roll out your dough. The flour or corn meal will help you remove your pizza easily.
- Mix the cream with the tomato sauce, season with salt and pepper. Spread this mixture over the dough.
- Finely chop the onion, whip the cream with the lemon juice, add salt and pepper.
- Top the pizza with the strips of smoked salmon, alternating with the tangy cream. Sprinkle the chopped onion on top.
- With a mortar and pestle, crush the garlic with the salt, then add the pine nuts, grated Parmesan and olive oil, grinding them all together. Spread this mixture over the pizza.
- Using a pizza peel, place your pizza on the Pizza Stone in the oven. Cook for 10-12 minutes at 250°C / 475°F / Gas Mark 9.
- On removing from the oven, spread the arugula leaves over the top with some ground pepper.

* If you are using a 30cm / 12" diameter Pizza Stone, reduce the quantities by 1/3.

Our Chef's tips for a successful pizza!

Homemade dough

- It doesn't matter whether the baker's yeast you use is dried or fresh (diluted in warm water), but it's essential to use good quality yeast!
- Knead the dough for as long as necessary until it has a supple, elastic consistency, but knead slowly, so that you don't "overheat" it.

- When the dough is resting, put a cloth over the top of it so that it doesn't dry out, and leave it at room temperature, away from any draughts, to allow the yeast to act: the dough should double in volume.

The topping

- To stop the tomatoes making the sauce too acidic, you can add sugar, honey or cream.
- Do not overload the pizza with toppings: 2 or 3 flavors are enough! Tomatoes, basil and mozzarella make a delicious Margherita pizza.
- To enhance the taste, use herbs such as oregano, basil, thyme or marjoram. You can also add chilli or garlic.

Frédéric Dubourvieux
Cooking Chef Emile Henry

WHY NOT TAKE

A LOOK AT . . .

Emile Henry 
FRANCE



Our Bread Cloche

The result of over two years' research, our Bread Cloche is perfect for making good homemade bread. The curve of its lid exactly recreates the dome of traditional bread ovens, to give the bread the correct humidity level as it bakes. Our innovative refractory ceramic produces a generous crust and a firm, airy inside.

Our Oven Dishes

Our ovenware adds a splash of generous color to your favourite recipes. Made from **HR** (High Resistance) ceramic, they diffuse the heat evenly and are perfect for controlled, natural cooking. They are resistant to thermal shocks, and can be placed directly in the oven from the freezer.



Our Tarte Tatin Dish

One dish for the whole recipe: firstly for making the caramel directly on the stove, then for oven-baking the tart in the same dish. Remove your Tarte Tatin from the dish and present it on the serving plate. It's quick and easy!



Our Baking Dishes

Our Ruffled dishes cook your favorite desserts gently and evenly, and show them off in an attractive presentation. Made from **HR**® (High Resistance) ceramic, they can be used in a traditional oven, microwave, freezer and dishwasher without risk of damage.



Our Roasters

For perfect cooking of roasts and poultry in the oven. Its innovative lid diffuses the heat as close to the food as possible. The flesh will be soft and tender, and the skin crisp, without making your oven dirty.

Our Dutch Ovens

Thanks to our innovative **Flame**® ceramic, our Dutch ovens retain all the benefits of cooking in an earthenware pot: gentle, even cooking, simmering to perfection and bringing out all the flavors of your recipe. They can be used on all types of stove (with an induction disk for induction hobs) and in the oven.



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For six generations, our teams have passed on our passion for the high-quality ceramic we make in Marcigny, Burgundy.

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We are proud that our expertise in Clay and Fire is used to create delicious recipes, full of flavor.



E. Longère




MADE IN FRANCE
— SINCE 1850 —

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