

Emile Henry

FRANCE



Pizza **101**

MERCI

Thank you for your trust in our products.

You have purchased an Emile Henry Pizza Stone!

— Produced exclusively in France, in the southern region of Burgundy, your Pizza Stone is guaranteed for 10 years from the date of purchase.

To ensure your guarantee is properly effective, please register your purchase with our quality control department by visiting

www.emilehenryusa.com/pages/warranty



Our guarantee covers all product manufacturing or quality defects, when used under normal domestic conditions, and in accordance with the use and care instructions detailed in this booklet. May we also remind you that any variations in the appearance are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your baker. This guarantee does not cover the consequences of incorrect use of the product (see the recommendations in this booklet). Our products have been tested in our laboratory and are subject to rigorous quality control by our own teams.

MADE IN FRANCE
SINCE 1850



EMILE HENRY THE HOMEMADE PIZZAIOLA SPECIALIST

The secret to making pizzeria-style pizza at home is fairly simple. You need high-gluten and high-protein flour, high heat, and the right equipment. Emile Henry pizza stones and bakers are crafted to conduct high heat evenly making them perfect for baking pizzas in a home oven.

When it comes to baking pizza dough in a home oven, nothing beats ceramic. The unique material used in our pizza stones and bakers has the same refractory properties as that used in traditional bread or pizza ovens. The ceramic allows the high temperatures to conduct evenly during the baking, which is a requirement if the pizza is to come out crispy on the edges and bottom while keeping the crust light and airy on the inside.

You don't have to be an expert:

Emile Henry pizza stones and bakers make homemade pizza accessible to everyone. The stones come with recipe ideas and tips!

For more products and use and care instructions, please visit www.emilehenryusa.com

TIPS & TRICKS

To make pizzeria-style pizza from scratch at home, start by selecting your ingredients.

FLOUR

For a crispy and chewy pizza crust, use 00 flour. This is the most refined Italian flour typically made from soft wheat or durum wheat. On average it has a higher protein count than say All Purpose flour. The higher protein count is what gives the dough its stretchy chew while maintaining a light, crispy tenderness.



YEAST

Yeast is a living organism that feeds on flour in bread dough. As the mixture sits, it ferments, and the yeast expels carbon dioxide gas. The gas gets trapped in the dough's elastic network and it magically rises. You can use active dry and instant yeast to make pizza dough. Both are easy to use and can be added directly to the flour. Or you can dilute the yeast in warm water before using. Fresh baker's yeast, which is available in some markets or from a local baker, must be moistened in water before using.

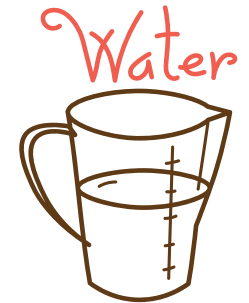


Many bakers replace prepared yeast with sourdough starter or a natural leaven, but it's a much more delicate process that you can learn about on our website: <https://www.emilehenryusa.com/pages/bread-101>

WATER & HYDRATION

Water moistens the ingredients and helps warm the yeast. The hydration of pizza dough is the amount of water in relation to the amount of flour in a given recipe, expressed as percentages. If a dough contains 1000g of flour and 600g of water, it has a hydration of 60%.

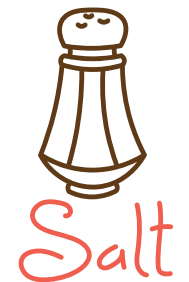
Hydration will affect dough properties such as how elastic the dough is, the stickiness, the rise (speed and height), and crust texture.



SALT

Sea salt, or a fine salt, is what's recommended to use in pizza dough. If salt flakes or coarse salt is used it can take much longer for it to dissolve into the dough.

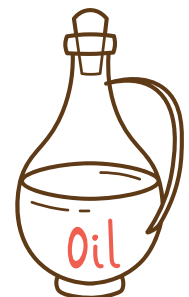
Salt, aside from adding flavor, plays a huge role in the fermentation process. It helps to tighten the gluten structure while the dough is proofing. This, in turn, is what helps strengthen the dough. Additionally, it also helps to regulate the yeast so it's not over/under active.



OIL (OPTIONAL)

Some pizza doughs call for oil and some do not. Adding oil, while not always necessary, can be seen as an essential ingredient.

It helps the dough to stretch easier by preserving the hydration. Additionally, it gives the crust added flavor. Adding fats provide tenderness to the crust and limits the seepage of moisture from the toppings into the crust during baking.



FERMENTING DOUGH

COLD FERMENT – By allowing the dough to relax and ferment in the fridge, you're allowing the flavors to develop and slows down the yeast. You'll not only get a better flavor but also a better texture.

SAME DAY DOUGH – There is nothing wrong with using the same day dough method. You would just place the dough in the oiled bowl, cover and set in a warm, dry area in your kitchen until doubled in size.

LESS IS MORE

The thinner you stretch your pizza dough, the fewer toppings you should put on your pizza. More toppings on a thinner pizza crust can result in the pizza sticking. Save the extra toppings for a thicker crust pizza or focaccia that can stand up to the weight of the toppings.

PIZZA STONE = PREHEATING

In order to ensure that your pizza doesn't stick to your pizza stone you must ensure that the pizza peel is coated in a bench flour mixture AND that the pizza stone is preheated for at least 30 minutes. This will ensure that the stone is at the correct temperature not only to cook your pizza perfectly but also ensure it is easily removed.

PIZZA BAKER PAN/FOCACCIA

Grease the bottom, edges and sides of the baker with butter before adding the dough to proof in the pan. Olive oil can be used after the pan is seasoned (after the 5th bake in it using butter).

5 BASIC STEPS TO MAKE YOUR HOMEMADE PIZZA A SUCCESS EVERY TIME:

1. Use high-gluten/high-protein flour. Use Italian 00 type flour if you have it or use a bread flour.
2. Prepare your dough either by hand or in a mixer, following the recipes in this booklet or using your own recipes.
3. For maximum flavor, allow your dough to cold ferment, covered for 24 hours in the refrigerator.
4. Bring your dough to room temperature, away from drafts, typically 2-4 hours prior to baking the pizza.
5. Place the stone on the lower third rack of your oven and preheat it in the oven for at least 30 minutes prior to baking.



TECHNICAL FEATURES

HEAT SOURCES

The Pizza Bakers, Focaccia Baker, and Pizza Stones are designed for use in a traditional oven. Never use your pizza stone or any of our bakers on a stove top (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.

BAKING TEMPERATURE

Use the oven temperatures listed with the recipes in this booklet. Because all ovens behave differently, you may want to test the temperature the first few times you use your baker or stone. Set your timer for 5 minutes less than the time indicated in the recipe. For pan doughs, check the dough by carefully inserting an instant-read thermometer into the dough/crust. If the temperature reads 200°F, the dough is done. For hand-tossed pizzas, use a pizza peel to lift up the pizza dough to see if the bottom is firm and browned. The dough should be firm/crispy to the touch and golden brown. If necessary, adjust the remaining baking time.

WORKING SAFELY

When removing the stone from the oven, wear mitts and place on a heat-safe surface. Immediately remove the pizza or bread from the pan to a cutting surface.

Never submerge a hot baker or stone in water. Allow the stone to cool completely and then wipe clean.

Your pizza stone works just like a pizza oven. It provides a controlled heated area within the oven allowing the pizza to cook evenly. The pizza and focaccia bakers ensure an even bake throughout the dough by evenly dispersing the heat.





PIZZA TIPS

1. Make sure the yeast is not expired.
2. Use the correct flour. All-Purpose flour will work well but Italian 00 high-protein flour is best.
3. Knead the dough until it has a soft, supple, elastic, and smooth consistency. Do not rush this as you do not want to “overheat the dough.”
4. Place the dough in the refrigerator so the pizza dough can slowly ferment in the refrigerator for hours.
5. Less is more. Even on an “everything” pizza, you still only want to use the toppings sparingly to prevent the dough from sticking due to weight.
6. If you get a hole in your dough while you’re stretching it, it’s OK. Dough is pretty forgiving and you can typically pinch it back together. Once it’s sealed shut, avoid stretching that part.
7. Make it hot! The high temperature of your home oven is what’s needed to help make that pizza have that pizzeria look, feel, and taste.
8. Hand-tossed pizzas and 2 pizza stones – Start your pizza out on the bottom pizza stone and bake until almost fully baked. The last minute of baking, transfer the pizza from the bottom stone to the top stone just to add that last bit of browning to the crust.

PAN PIZZA/FOCACCIA TIPS

1. Prepare your pan for baking by coating it in unsalted butter. After 5+ bakes in it, the pan should be seasoned so you can switch to olive oil if desired.
2. After the first rise, place the pizza dough into the prepared pan and gently nudge/press it into the corners and edges. If it springs back, it means the dough is not relaxed enough. Simply cover the dough with plastic wrap and allow to rest 15-20 minutes. Remove the plastic wrap and try again. Depending on the ambient temperature in your kitchen this could take a couple attempts.
3. Be creative! Your toppings can be traditional or non-traditional.
4. Preheat the oven for at least 15-20 minutes.
5. Ensure that the pizza is done by inserting an oven-proof thermometer into the crust. When it reads 200°F, remove the pan from the oven.
6. Remove the baked pizza/focaccia from the hot pan and onto either a cooling rack or cutting board.

MAKING PIZZA DOUGH

To make the best pizzeria-style pizza, follow these steps:



1. MAKING THE DOUGH

MEASURE - Follow the recipe and measure your ingredients with care. Measure all of the dough ingredients by weighing the ingredients using a scale. For flour you can also gently spoon it into a measuring cup then sweep off the excess with a table knife.

KNEADING - Kneading activates the protein in the flour and allows the gluten strands to form, ultimately allowing your dough to become springy and elastic. This gives your pizza dough a light crumb and chewy texture. You can mix pizza dough by hand or in a stand mixer. Either method achieves similar results. What is important is to end up with dough that is silky and smooth.

2. PROVING THE DOUGH

Shape the dough into a dough ball, place it in a lightly oiled bowl or container and cover it with a clean linen towel, plastic wrap or its lid. Let the dough rise at room temperature for the time specified in the recipe you are using. Make sure the dough is protected from drafts or excessive heat. If the kitchen is too cold, the yeast will go to sleep and ferment. If the kitchen is too warm, the yeast will react too quickly, and the dough will rise too much.

If you choose to let the dough rise using a cold fermenting process, place an airtight lid over the bowl and leave it in the refrigerator for 24 hours.

You will want to remove the dough from the refrigerator 2 to 4 hours prior to baking, to allow the dough to come to room temperature so the dough easier to shape and stretch.

3. PIZZA STONE BAKING

At least 30 minutes prior to baking the pizza, place a pizza stone on the lower third rack of the oven and preheat the oven to the directions printed on the recipe.

4. STRETCHING PIZZA DOUGH

HAND-STRETCHED - Lightly coat your counter and pizza peel with "Bench Flour" or a mixture of 80% flour mixed with 20% semolina flour. If you use straight flour your dough will have a harder time sliding off of your pizza peel and you'll also get a more burnt flour taste on the crust.

Shape the dough leaving the rim or cornicione untouched. You will start from the middle of the dough and push towards the edge, pressing down and around. By doing this you're pushing the air to the crust but still, keep it in the pizza dough. Stretch to desired round shape and transfer to a prepared pizza peel.

PAN-PIZZA/FOCACCIA

Grease the baker with butter, coating all sides and spread out the proved dough in the pan. Gently work the dough into the edges ensuring the pan is covered. If the dough springs back, cover it with plastic wrap, allow to rest 15-20 minutes and gently stretch again. Cover with plastic wrap and allow to rest while the oven heats up, or roughly 60 minutes.



Easy Pizza Dough

🕒 Preparation time	10min
⌚ Rest time	20min
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 3 cups all-purpose flour
- 1 envelope fast-rising dry yeast
- 1 tsp salt
- 4 Tbsp cornmeal
- 1 cup very warm water
- 2 tsp sugar
- 1 Tbsp olive oil

DIRECTIONS

1. Preheat stone at 425°F for 10-15 minutes. 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.
4. Knead 10 minutes. Cover with towel and let rest for 20 minutes.
5. Sprinkle Pizza Peel with corn meal. Place dough on peel and press into a circle. Stretch and roll dough shaping a 14 inch circle and add toppings.
6. Using a pizza peel, place your pizza on the pizza stone in the oven and bake at 425°F for 15-20 minutes, or until crust is crispy.



Thin-Crust Pizza with Mozzarella & Veggies

🕒 Preparation time	20min
⌚ Rest time	1h
🕒 Bake time	10-12min

[For 6-10 people]

INGREDIENTS

[Dough]

- 1 cup flour
- 1 tsp fine salt
- 1 tsp caster sugar
- 2 Tbsp olive oil
- 1/2 cup water

[Tomato Sauce]

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

[Toppings]

- 1 cup mozzarella cheese
- 3 1/2 oz button mushrooms
- 1 onion
- 3 Tbsp grated cheese
- 10 black olives
- 1 small green pepper

DIRECTIONS

1. Mix the flour with the salt, sugar and yeast. Pour in all the olive oil and warm water.
2. Knead until the dough is elastic in consistency Form dough into a smooth ball , cover with a tea towel, and allow to proof for 1 hour or until the dough has doubled in volume.
3. Preheat your pizza stone at 475°F for 10-15 minutes.
4. 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.
5. 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.
6. Top the pizza with slices of mozzarella, olives, onion and chopped mushrooms.
7. Chop the pepper into thin strips and sprinkle over the pizza with the grated cheese.
8. Using a pizza peel, place your pizza on the Pizza Stone in the oven. Bake for 10-12 minutes at 475°F.



Spring Pizza with Basil Dressing

🕒 Preparation time 10min

🕒 Bake time 12-14min

[For 6-10 people]

INGREDIENTS

[Dough]

- 1 ready-made round pizza dough base
- 1 small tin tomato coulis
- a little dried oregano
- 1 ball mozzarella
- 1 small zucchini
- 8-10 baby tomatoes
- 1/2 onion, yellow or white
- 1/4 red onion
- 12 black olives, pitted
- a few leaves of fresh basil
- 3 springs fresh rosemary

[Dressing]

- 12 leaves fresh basil
- 1 garlic clove
- 1/4 cup olive oil
- freshly ground salt and pepper

DIRECTIONS

1. Preheat the oven to 460°F.
2. Wash the zucchini and baby tomatoes. Strain and slice the mozzarella. Using a mandolin, slice the zucchini lengthwise, to get 6-8 long, thin slices. Slice the onions into rings and half-rings.
3. Sprinkle the pizza stone with flour and place the pizza dough on the surface. Spread the tomato coulis over the entire surface of the dough. Sprinkle the dried oregano over the top.
4. Place the sliced mozzarella across the surface, then add the yellow (or white) onions, courgetti slices, baby tomatoes, and olives.
5. Bake in the oven over for 12-14 minutes.
6. During this time, prepare the dressing by placing the garlic, basil leaves, olive oil, vinegar, salt, and pepper in a food processor and blending together.
7. Once the cooked, remove the pizza from the oven, sprinkle the red onion rings, rosemary, and basil over top.
8. Pour the dressing over the surface just before serving.



Roasted Tomato Pizza Margherita

🕒 Preparation time 10min

🕒 Bake time 10-15min

[For 6-10 people]

INGREDIENTS

[Pizza]

- 4 Roma tomatoes, wedged
- 3/4 cup California Ripe olives, halved
- 1/3 cup basil leaves, torn
- 2 tsp olive oil
- 1 lb. prepared pizza dough
- 1-2 Tbsp cornmeal
- 8 oz fresh mozzarella cheese, sliced

DIRECTIONS

1. Preheat the pizza stone in a 550°F oven or covered grill.
2. Toss together tomatoes, ripe olives, basil and olive oil in a mixing bowl. Season with salt and pepper and set aside
3. Sprinkle pizza peel generously with cornmeal.
4. Roll and stretch pizza dough on a well floured surface into a 14-inch circle and place onto pizza peel.
5. Pour tomato olive mixture evenly onto crust and top with mozzarella. Slide onto pizza stone and bake for 10-15 minutes until crisp and bubbly.
6. Remove from oven or grill and place on cutting board or trivet. Cut and serve hot.



Italian Focaccia Bread

A lot of water is added to this recipe: twice to the dough and once to the brine. The very high hydration level helps produce a light, airy, pillowy dough.

🕒 Preparation time	30min
⌚ Rest time	2h
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- extra virgin olive oil

[Brine]

- 1/4 cup extra virgin olive oil
- 1/4 cup water
- 1 tsp salt

DIRECTIONS

1. Prepare the dough. Dissolve the yeast and the sugar in 1/2 cup of lukewarm water. Wait for foam to form on the surface of the water. If needed, place the glass in a warm spot for 5-10 minutes.
2. Meanwhile, place the flour in a mixing bowl and make a well in the center. Pour 3/4 of a cup of lukewarm water into a graduated measuring cup and stir in the salt.
3. Pour the prepared 1/2 cup of water/yeast into the well in the flour and delicately mix with your fingertips. Slowly and gradually add the 3/4 cup of salted lukewarm water, adding a little additional water if needed.
4. Knead for a few minutes until the dough is soft. At this stage, its texture should be easy to work and not sticky. Make a ball and coat it with olive oil.
5. Let the dough rest for 30 minutes.
6. Grease the baker with the olive oil and spread out the dough with your fingers, ensuring that it fits snugly against the edges of the baker.
7. Let it rest for another 30 minutes.
8. Use your fingertips to make small indentations all over the surface of the dough by lightly pressing.
9. Prepare the brine by mixing the olive oil with 1/4 cup of water and the salt.
10. Coat the dough with the brine and let it rest for 1 hour.
11. Preheat the oven to 425°F at least 15 minutes ahead of time. The oven must be hot when you put the focaccia in.
12. Bake for 15-20 min. When you remove it from the oven, brush it with 1 tablespoon of oil, then sprinkle with salt.

Plain focaccia can be served as an appetizer or first course, alongside hummus, cheese, preserves and/or a large mixed salad.



Easy Focaccia Recipe

DIRECTIONS

1. Whisk the yeast, the honey, and 2 1/2 cups lukewarm water in a bowl. Let sit 5-10 minutes until foamy.
2. Add the flour and the salt, and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.
3. Pour 4 tablespoons extra-virgin olive oil into a big bowl. Transfer dough to the bowl and turn to coat with oil. Cover with a silicone lid or plastic wrap and leave to rise (3h to 4h) at room temperature until doubled in size and looking bubbly.
4. Generously butter the Focaccia Baker and pour 1 tablespoon extra virgin olive oil into the center.
5. With a fork in each hand, gather up the edges of dough farthest from you, lift up and over into center of bowl. Give the bowl a quarter turn and repeat the process. Do this two more times to deflate the dough while forming a rough ball.
6. Transfer dough ball to the baker and pour over any oil left in the bowl. Turn the dough to coat it in oil.
7. Let rise, uncovered, in a dry, warm spot until doubled in size (1.5h to 4h).
8. Place a rack in middle of oven and preheat to 450°F. Poke the dough with your finger to check if it is ready. It should spring back slowly, leaving a small visible indentation.
9. Lightly oil your hands and gently stretch out the dough to fill the pan to the edges. Dimple the focaccia all over the surface with your fingers, to create deep depressions in the dough (reach your fingers all the way to the bottom of the pan).
10. Drizzle remaining 1 tablespoon extra virgin olive oil over the dough and sprinkle it with the flaky sea salt and bake 20-30 minutes until puffed and golden brown all over.
11. Melt the butter in a small saucepan over medium heat. Remove from heat. Peel and grate the garlic and add to pan. Return to medium heat and cook, stirring often, until garlic is just lightly toasted, 30-45 seconds.
12. Brush garlic butter all over the focaccia surface, slice into squares or rectangles and serve.

🕒 Preparation time	10min
⌚ Rest time	4-5h
🕒 Bake time	20-30min

[For 10-12 people]

INGREDIENTS

- 1 1/4 oz envelope active dry yeast (about 2 1/4 tsp)
- 2 tsp Honey
- 2 1/2 cups lukewarm water
- 5 cups all-purpose flour
- 5 tsp salt
- 6 Tbsp extra-virgin olive oil, divided, plus more for hands
- 4 Tbsp unsalted butter, plus more for pan
- 2 garlic cloves
- flaky sea salt



Italian Focaccia Bread with Potatoes and Kale

🕒 Preparation time	40min
⌚ Rest time	2h
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- extra virgin olive oil

[Brine]

- 1/4 cup virgin olive oil
- 1/4 cup water
- 1 tsp salt

[Potato Layer]

- 2 small red potatoes
- 2.5 cups chopped kale
- 2 Tbsp nutritional yeast
- 2 garlic cloves
- 1 lemon
- 2 Tbsp slivered almonds
- 1 cup extra virgin olive oil
- salt and pepper

[Pesto]

- 2.5 cups chopped kale
- juice from 1 lemon
- 2 Tbsp nutritional yeast
- 2 garlic cloves
- 2 Tbsp slivered almonds
- 1 cup extra virgin olive oil
- salt and pepper

DIRECTIONS

1. Follow the first eight steps of the “Italian Focaccia Bread” recipe.
2. Prepare the brine by mixing the olive oil and 1/4 cup of water only. Adding any salt could blacken the potatoes.
3. Slice the potatoes thinly and place them on top of the dough to bake them together.
4. Coat the dough with brine, then let it rest for 1 hour.
5. Preheat the oven to 425°F at least 15 minutes ahead of time. The oven must be hot when you put the focaccia in.
6. Sprinkle with salt and bake for 15-20 minutes.
7. While the focaccia bakes, prepare the pesto by blending in a food processor or blender: the kale, lemon juice, almonds, yeast, salt and olive oil.
8. When you take the focaccia out of the oven, brush it with 1 tablespoons of olive oil and sprinkle with salt.
9. Allow the focaccia to cool, then garnish with the pesto.

The focaccia goes nicely with a small green salad.



Italian Focaccia Bread with Pistachio Pesto

🕒 Preparation time	40min
⌚ Rest time	1h & 40min
🕒 Bake time	20min

[For 6 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- extra virgin olive oil

[Brine]

- 1/4 cup extra virgin olive oil
- 1/4 cup water
- 1 tsp salt

[Pistachio pesto]

- 4 cups of lightly packed basil
- 5 sprigs of mint
- 1/2 cup unsalted shelled pistachios
- 1/2 cup grated parmesan cheese
- 1/2 cup olive oil
- 3 peeled garlic cloves
- salt, freshly ground black pepper

DIRECTIONS

1. Follow the first eight steps of the “Italian Focaccia Bread” recipe.
2. Prepare the brine by mixing the olive oil with the 1/4 cup of water and the salt.
3. Coat the dough with the brine and let it rest for 1 hour.
4. Prepare pesto by blending in a food processor or blender: the basil, mint, pistachios, parmesan, olive oil, garlic, salt and pepper until smooth.
5. Preheat the oven to 425°F at least 15 min ahead of time. The oven must be hot when you put the focaccia in.
6. Bake for 15-20 minutes. When you remove it from the oven, allow to cool then brush it with pistachio pesto and sprinkle with sea salt.

Pull Apart Focaccia... To achieve the pull apart look of your focaccia bread like in the image above, use a spatula or flat utensil to cut deep horizontal lines diagonally in the top of the dough before cooking.



Deep Dish Pizza Dough

DIRECTIONS

1. Preheat oven to 450°F. In a bowl, mix together the ricotta and 2 cups mozzarella, and season to taste with salt and pepper. Set aside.
2. Coat bottom and sides of the Emile Henry Deep Dish Pizza Stone with melted butter or non-stick spray, if using. Use your hands to spread out dough across the bottom and up the sides of the pan. If there is any excess, you can cut it off.
3. Prebake the dough for about 5-7 minutes, remove from the oven and spread a layer of sauce on the bottom of the pizza.
4. Add toppings of choice.
5. Bake in the oven until the crust is golden brown, about 15-20 minutes.

Can also be made using a stand mixer.

⌚ Preparation time	10min
⌚ Rest time	20min
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 4 1/2 cups all-purpose flour
- 1 1/2 envelopes Red Star Instant Yeast
- 3 tsp sugar
- 1 1/2 tsp salt
- 1 1/2 cups very warm water (105-110°F)
- 3 Tbsp olive oil



Deep Dish White Sausage & Spinach Pizza

DIRECTIONS

1. Preheat your oven to 450°F.
2. In a bowl, mix together the ricotta and 2 cups mozzarella, season to taste with salt and pepper. Set aside.
3. Slice the cooked sausage into 1/4 inch pieces, set aside.
4. Warm two teaspoons of extra virgin olive oil in a fry pan over medium heat. Add the spinach, shallot, and minced garlic to the pan and sauté for 7-10 minutes.
5. Coat bottom and sides of the Emile Henry Deep Dish Pizza Stone with melted butter or non-stick spray, if using. Use your hands to spread out dough across the bottom and up the sides of the pan. If there is any excess, you can cut it off.
6. Prebake the dough for about 5-7 minutes, remove from the oven and spread half of the ricotta mixture on the dough. Add the sausage and spinach to the remaining ricotta mixture and gently fold all ingredients together. And spread evenly on top of the first layer of cheese.
7. Sprinkle fresh grated parmesan on top, if desired.
8. Bake in the oven until the crust is golden brown, about 15-20 minutes.

⌚ Preparation time	10min
🕒 Bake time	15-20min

[For 6 people]

INGREDIENTS

[Pizza]

- 1 1/4 lb ball of pizza dough
- butter or cooking spray (optional)
- 6 oz. Ricotta cheese
- 2 cups shredded mozzarella cheese
- 3 links cooked Italian sausage - sweet or spicy
- 4 cups fresh baby spinach
- 2 gloves garlic, minced
- 1 shallot, finely diced.
- salt, ground pepper
- fresh grated parmesan, if desired

Pizza stones and bakers for every occasion...

Pizza Stone



Smooth Pizza Stone



Deep Dish Pizza Pan



Rectangular Pizza Stone



Square Pizza Stone



Charcoal Pizza Set



Focaccia Bread Baker



Why not take a look at...



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 favorite 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.





Emile Henry

FRANCE

For six generations, our teams have passed on our passion for the Art of Earth and Fire in order to produce the high quality ceramics that bear testament to a savoir-faire of over 150 years. We are proud to put our experience to the service of those who create delicious homemade recipes.

The Emile Henry team wishes you many happy culinary moments!



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