



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, and dishwasher safe
- Provides gentle, even heat distribution; coaxes out the natural flavors of food and maintains natural textures and colors, results in better tasting dishes
- Light, easy to handle - 30% lighter than 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



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.

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Pizza Stone Use and 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.



A Classic Pizza Margherita in Five Minutes a Day

This thin-crust Neapolitan-Style Pizza is our touchstone for great pizza. It's crispy olive oil crust is simply delicious topped with nothing but tomato, mozzarella and fresh basil. So easy and quick you can have fresh pizza in just minutes. Makes enough dough for at least eight 1/2-pound pizzas or flatbreads (about 12" across). The recipe is easily doubled or halved.

- 3-1/4 cups Lukewarm Water (100°F or below)
- 1/4 cup Olive Oil
- 1 1/2 tbsps RED STAR Active Dry or QuickRise yeast (or 2 packets)
- 1 to 1-1/2 tbsps Kosher Salt (plus more for sprinkling on top)
- 7 1/2 cups King Arthur Unbleached All-purpose Flour
- 1/3 cup Tomato Sauce
- 3 ounces Fresh Mozzarella (cut into 1/2-inch chunks)
- 6 fresh basil leaves (whole, thinly sliced or torn)
- Olive oil for drizzling over the pizza before baking
- Flour, cornmeal or parchment for the pizza peel

Mixing and Storing the Dough

1. Add olive oil, yeast and salt to the water in a 5-quart bowl or, preferably, in a lidded (not airtight) plastic food container. Don't worry about getting them to dissolve completely.
2. Measure the flour with the "scoop-and-sweep" method. Then mix in the flour—kneading is unnecessary: Add all of the flour and mix with a wooden spoon, dough whisk, 14-cup food processor (with dough attachment), or a heavy-duty stand mixer (with paddle). You might need to use wet hands to get the last bit of flour to incorporate if you're not using a machine. Don't knead it isn't necessary. You're finished when everything is uniformly moistened, without dry patches.
3. Allow to rise: Cover with a lid (not airtight), and allow the dough to rise at room temperature for approximately 2 hours. Leave the lid open a crack for the first 48 hours.
4. After rising, refrigerate and use over the next 14 days; the dough will develop sourdough characteristics over that time. Fully refrigerated wet dough is less sticky and is easier to work with than dough at room temperature. So, the first time you try our method, it's best to refrigerate the dough overnight (or at least 3 hours) before use. Once it's refrigerated, the dough will collapse, and it will never rise again in the bucket—that's normal for our dough.

On Pizza Day

5. Prepare and measure toppings in advance: This will help you top the pizza quickly so you can get it into the oven before it sticks to the pizza peel.
6. Thirty minutes before you're ready to bake, preheat an Emile Henry baking stone at your oven's highest temperature, with the baking stone placed in the bottom third of the oven (consider a longer preheat if you're the crust is too soft).
7. Shape a ball in 20-30 seconds. First, prepare a pizza peel with flour, cornmeal or parchment to prevent your pizza from sticking to it when you slide it in the oven. Sprinkle the surface of your refrigerated dough with flour. Pull up and cut off a 1/2 lb (orange-size) piece of dough, using a serrated knife or kitchen shears. Hold the piece of dough in your hands and add a little more flour as needed so it won't stick to your hands. Gently stretch the surface of the dough around to the bottom on all sides, rotating the dough a 1/4 turn as you go to form a ball. Most of the dusting flour will fall off; it's not intended to be incorporated into dough. The bottom of ball may appear to be a collection of bunched ends, but it will flatten out and adhere when you roll it into a pizza/flatbread. The entire process should take no longer than 20-30 seconds.
8. Roll out and stretch a pizza crust: Flatten the dough with your hands and a rolling pin on the counter or directly onto the pizza peel to produce a 1/8-inch thick round, dusting with flour to keep the dough from adhering to your work surface. A little sticking to the surface can be helpful in overcoming the dough's resistance to stretch. Use a dough scraper to "un-stick" the dough as needed, and transfer it to the prepared pizza peel if you haven't stretched the dough directly on one. When you're finished, the dough round will be about 12 inches across, and should have enough flour under it to move easily when you shake the peel. As you add toppings, continue to test for sticking by gently shaking the peel. The pizza should move freely. If it doesn't, use the dough scraper and some flour to un-stick.
9. Add toppings: Spread tomato sauce over the dough, leaving a 1/2" border at edges, then add cheese and basil (for a different effect, put basil on after baking), sprinkle top with a pinch of salt. We prefer using well-spaced chunks of cheese, which gradually melt and spread (giving the crust a longer opportunity to crisp before toppings burn). Drizzle a little olive oil over the pizza.
10. Slide the pizza onto the preheated stone: Place the tip of the peel near the back of the stone, close to where you want the far edge of the pizza to land. Give the peel a few quick forward-and-back jiggles and pull it sharply out from under the pizza. Check for doneness in 8 to 10 minutes and turn the pizza around in the oven if one side is browning faster than the other. It may take up to 5 more minutes in the oven. Allow to cool slightly, preferably on a wire cooling rack, so that the cheese sets. Bon appetito!
11. Store the remaining dough in the refrigerator in your lidded (not airtight) container and use it over the next 14 days: You'll find that even one day's storage improves the flavor, texture, and color of pizza and flatbread crust. The dough begins to ferment and take on sourdough characteristics. Cut off and shape more dough as you need it. The dough can also be frozen in half pound portions in an airtight container for up to four weeks; defrost overnight in the refrigerator prior to baking day.

Recipe provided by: Jeff Hertzberg, M.D. and Zoë François, authors of *Artisan Pizza and Flatbread in Five Minutes a Day*. More information at Pizzal5.com

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