



Emile Henry
FRANCE



THE PLEASURE OF HOMEMADE PIZZA

Our Pizza Stone is the perfect partner for making homemade pizza with a crispy crust. The handles make it easy to manipulate and the glaze makes cleaning easy.



① PIZZA TASTE LIKE IF IT'S BEEN COOKED IN A TRADITIONAL OVEN

The Emile Henry refractory ceramic diffuses the heat evenly over the entire surface of the pizza, resulting in a crispy, golden base.

② SIMPLE TO USE

For best results, preheat the pizza stone in the oven and slide the pizza onto it using a pizza peel. You can also prepare your pizza directly on the pizza stone, making sure to sprinkle flour over the surface first, then put it in a very hot oven.

③ HANDLES

Its large handles make it easy to remove from the oven and serve on the table.

④ RIBBED SURFACE

The ribbed surface allows the base to cook perfectly.

⑤ RIDGE

The ridge on the back of the pizza stone makes it easy to use a pizza peel to slide the pizza on and off (the pizza doesn't fall off the pizza stone).

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