

# Pizza Stone Care



The Pizza Stone is a ceramic food grade certified stone used to evenly distribute heat to pizzas or other baked goods.

The pizza stone is porous, so it readily absorbs moisture, resulting in a crisp base and crust.

Its thermal mass absorbs heat and distributes it evenly to the pizza base.

## **WARNING**

To prevent cracking of the stone by thermal shock, the pizza stone must be placed in a cold oven and heated as the oven warms.

It should be allowed to cool down slowly inside the oven after cooking.

To prevent the crust from sticking to the base you could try sprinkling cornmeal or semolina over the stone; and adding extra flavour.

## **CLEANING**

Because they are porous, pizza stones will absorb any fluid with which it comes into contact, including soap.

Clean with a dry brush or plain water when cold.

Allow to dry before heating.