



Instructions

1. Before first use, hand wash the Pizza Stone with warm water **only (DO NOT use soap/detergent)** and towel dry.
2. Place the Pizza Stone and serving rack onto the bottom shelf of the oven (never put a cold Pizza Stone directly into a hot oven, it will crack!)
3. Heat the oven to 230°C, pre-heating the Pizza Stone for 15 – 20 minutes. For best results, preheat the Pizza Stone for up to 40 minutes.
4. Remove the Pizza Stone from the oven, using the serving rack.
5. Sprinkle the surface of the stone with Polenta, or Semolina, to prevent sticking.
6. Place the rolled pizza dough onto the Pizza Stone, with caution – the surface is hot!
7. Cover the pizza base with your chosen sauce and toppings.
8. Bake on a high shelf for 10-12 minutes, until the crust is golden brown. You can lift the edge up slightly to check the underneath is crisp and brown.

After Use

- Hand wash with warm water **only (DO NOT use soap/detergent)** and towel dry thoroughly.
- Always allow the Pizza Stone to cool before washing. Sudden temperature changes may cause the Pizza Stone to crack.