

deep dish pizza

Emile Henry 
FRANCE



INGREDIENTS

- 1.25 lb. ball of pizza dough
- Butter or cooking spray (optional)
- Pizza or marinara sauce
- 8 oz. Ricotta cheese
- 2 cups shredded mozzarella cheese
- Salt
- Ground pepper
- ½ - 1 cup shredded mozzarella cheese

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. 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.
4. Prebake the dough for about 5-7 minutes, remove from the oven and spread a layer of sauce on the bottom of the pizza.
5. Next, the ricotta/mozzarella mixture, and top with the last bit of shredded mozzarella. If you want to add pepperoni, sausage, veggies, or additional toppings, add them before the shredded mozzarella.
6. Bake in the oven until the crust is golden brown, about 15-20 minutes.



BBQ
COOKING



OVEN
COOKING



DISHWASHER
SAFE

Visit www.eh-usa.com for more recipes and use & care instructions.

deep dish white pizza with sausage & spinach



Emile Henry

FRANCE

INGREDIENTS

- 1.25 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

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, spread evenly on top of the first layer of cheese.
7. Sprinkle fresh grated parmesan on top, if using.
8. Bake in the oven until the crust is golden brown, about 15-20 minutes.



Visit www.eh-usa.com for more recipes and use & care instructions.