

natural materials

—

unique, hand-made
pieces

—

last for decades

—

respectful of people
and nature

—

resource-efficient
manufacture

—

made in Germany

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PIZZA STONE

for oven and kettle grill



DENK



The secret of the Denk Pizza Stone

The Denk Pizza Stone is made from heat-retaining *CeraFlam*[®] ceramic. *CeraFlam*[®] from DENK is a flavour-neutral, robust, durable ceramic that is proven to be food-safe and capable of storing enormous amounts of heat. All of these qualities are essential for making a good pizza.

Pizza Stone for oven and kettle grill
PIP | H 2 cm | Ø 34 cm | 3.0 kg



Perfect pizza from your own oven

Pizza ovens are lined with special ceramic tiles to quickly crisp up the pizza base without burning it. Making the perfect crispy pizza base is only possible to a limited extent in your own oven. The Denk *Pizza Stone* transforms your own oven into a pizza oven easily, without being too expensive or complicated.



Pre-heat your oven

Put the *Pizza Stone* in your oven and pre-heat it on the highest setting for around 25 minutes. This can be up to 300° C, depending on the cooker. Top/bottom heat setting. You should put the *Pizza Stone* on a shelf in the middle of the oven.

Preparing your pizza

The Denk *Pizza Stone* stores a lot of heat over a long period. Leave it in the oven and use to bake as many pizzas as you need, one after the other. This saves energy and you can treat even large numbers of guests to delicious pizza. You should prepare the amount of pizza you need before you start baking. At the right temperature and with thin dough, pizzas cook very quickly.

Putting the pizza on the Stone

Turn down the temperature for baking to around 250° C. You can now put your pizza on the Stone, using a pizza spatula or cake slice. Please coat the utensils with flour first, to stop the pizza from sticking. An easy way is to prepare the pizza on baking paper and place it on top of that.

Baking the pizza

Depending on the oven temperature and topping, the pizza will take around 10 minutes to bake. The base should be nice and crispy. Pizza is normally ready when the edge turns dark.

Removal and baking more pizzas

It is entirely up to you whether you bake crispy or soft pizza. Just take out the pizza when you think it is ready and quickly put on the next one. Make sure that your oven does not lose too much heat.

Perfect pizza from your kettle grill

With the Denk *Pizza Stone* you can also make the perfect pizza in a kettle grill. Serve up authentic Italian pizza at your next garden party or BBQ.



Pre-heat your kettle grill

Put around twice as much charcoal in the kettle grill as for a normal BBQ. Please make sure that you distribute the charcoal in a ring around the middle of the grill. Put on the grill and put the *Pizza Stone* in the middle. Then, put on the lid. The *Pizza Stone* should heat up to around 300° C within a few minutes.

Preparing your pizza

The Denk *Pizza Stone* stores a lot of heat over a long period. Leave it in the grill and use it to bake as many pizzas as you need, one after the other. This saves energy and you can treat even large numbers of guests to delicious pizza. You should prepare the amount of pizza you need before you start baking. At the right temperature and with thin dough, pizzas cook very quickly.

Putting the pizza on the Stone

Remove the lid and put on the first pizza, using a pizza spatula or cake slice. Please coat the utensils with flour first, to stop the pizza from sticking. The pizza will slide off easily if you have prepared it on baking paper. Cut the baking paper so that it does not overlap the edge of the pizza and burn. Put the lid back on as soon as you have put on the pizza.

Baking the pizza

Depending on the temperature and topping, the pizza will take around 10 minutes to bake. The base should be nice and crispy. Pizza is normally ready when the edge turns dark. Please note that the base of the pizza will burn if the temperature is too high and the hot charcoal is positioned too centrally under the *Pizza Stone*.

Removal and baking more pizzas

It is entirely up to you whether you bake crispy or soft pizza. Just take out the pizza when you think it is ready and quickly put on the next one. Please make sure that you only lift the lid for the shortest time possible, to avoid losing too much heat.

Pizza dough to serve 6

650 – 700g wheat flour (Typ 550 / Tipo 00)
½ cube of yeast
½ tsp. sugar
2 tsp. salt
400 – 450 ml lukewarm water

Mix the flour and salt.

Mix together the yeast and sugar with a little water, pour into a well in the flour, mix with a little flour and leave to rest for around 10 minutes. Then, mix/knead the dough and divide into 6 portions.

Shape them into round balls, cover and rest for around 20 minutes. Shape the dough into the required shape and add your choice of topping. We recommend around 60g sauce per pizza.

Bake at 230° – 250° C for around 10–12 min., following the instructions above.

A video is available at www.denk-pizzaplatte.de



Our tip:

*Let the dough rise in the fridge over night.
Then the base gets more tasty and crispy.*



Hints and tips

- CeraFlam® is food-safe and does not have to be greased for baking.
- The *Pizza Stone* can be hand-washed with washing up liquid. After cleaning, store the *Pizza Stone* in a well-ventilated location for a few days so that it can dry out.
- Grease, liquids and smoke that penetrate into the ceramic might stain.
- Please always use heatproof gloves when baking pizza in the kettle grill or oven.
- The Denk *Pizza Stone* has been tested for lasting thermal durability. However, the ceramic can be damaged by mechanical effects (e.g. impacts). We accept no liability for mechanical damages and improper use.