



TIPS & TRICKS: PIZZA STONES



CADAC Pizza Stones absorb and retain heat excellently. When you place a pizza on the stone it absorbs the moisture from the dough, resulting in that perfectly crisp base we all know and love.

PREPARATION & SET UP

- To set up your CADAC Pizza Stone place the pot stand on your (cold) BBQ, then add the Pizza Stone and Dome Lid.
- Avoid placing the Pizza Stone on top of the BBQ Grid as this can cause damage to the Grid's ceramic GreenGrill coating as the heat becomes trapped between the two surfaces.
- Turn the BBQ on to a medium heat and allow to heat up for 3-5 minutes.
- For best results with a CADAC Pizza Stone we recommend using a coarse flour or semolina powder to dust the stone with, this will help prevent the base from sticking.
- Add your pizza and turn the flame to low.
- Cook with the lid on for approximately 8 minutes or until the cheese is golden and the base crispy.

CLEANING

- Let the cooking surface cool down before handling.
- To clean the stone use a (damp) cloth after each use. You can use a metal dough scraper or spatula to remove stubborn residues such as burnt cheese or toppings.
- Cadac Pizza Stones are very porous, so they should never be immersed in water. Avoid the use of detergents to clean the stone as it will absorb the flavour of the soap and may impair the taste of pizzas cooked on it.
- It is completely normal for your pizza stone to stain and darken over time. Any dark stains result from oil or sauce that spills onto to the stone. Just like a cast iron skillet, it will perform better with time and seasoning.

Check our website for more information:
cadacuk.com



SCAN FOR RECIPES AND IDEAS FOR YOUR PIZZA STONE



SCAN TO WATCH OUR RECIPE VIDEOS ON YOUTUBE

