



PIZZA GRILL™

EMERIL'S PIZZA SECRETS REVEALED



Pizza Recipes
and Much More



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*Use the optional grill plate to prepare these recipes. Grill plate may be sold separately.



EMERIL LAGASSE

PIZZA GRILL™



PIZZA GRILL™

Quick Start Guide

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

See owner's manual for complete instructions and important safety information before using this product.

STEP 1



Place Pizza Grill on outdoor grill or gas stovetop

Place the Pizza Grill on an outdoor grill or your stove top. Ensure the pizza stone is in place in the Pizza Grill.

STEP 2



Preheat Pizza Grill

Turn the grill on and let the Pizza Grill heat to about 500° F/260° C. Use the thermostat on the top of the Pizza Grill to measure the temperature.

STEP 3



Insert pizza

Place your pizza with its toppings on the Pizza Peel and use the Pizza Peel to slide the pizza onto the pizza stone in the Pizza Grill.

STEP 4



Bake pizza

Let the pizza bake in the Pizza Grill until the desired doneness is reached.

STEP 5



Remove pizza

Use the Pizza Peel to remove the pizza from the Pizza Grill. Cut and serve.

NOTE: If you are using this appliance on a gas or charcoal grill, be sure to follow the grill manufacturer's instructions pertaining to use of the grill.

Pizza DOUGH

INGREDIENTS

Makes 4 10-oz servings

5 cups all-purpose flour

1 2/3 cup water

1 tbsp. fast-acting yeast

2 tbsp. olive oil

2 tbsp. honey

1 tbsp. plus 1 tsp.
kosher salt

DIRECTIONS

- 1.** In a stand mixer, add the yeast and water. Top with the flour, olive oil, and honey.
- 2.** Start mixing the ingredients together. After a few seconds, add the salt. Mix until the dough forms into a ball.
- 3.** Cut the dough into four 10-oz balls and cover with plastic wrap.
- 4.** Let the dough rise for about 1 hour before using or storing in the refrigerator or freezer.

Whole-Wheat PIZZA DOUGH

INGREDIENTS

Makes 2 10-oz servings

1 ½ cup all-purpose flour
1 ½ cup whole-wheat flour
1 tbsp. olive oil
1 tbsp. honey
1 ¼ cup water
¾ tbsp. salt

DIRECTIONS

1. In a stand mixer, add the yeast and water. Top with the flours, olive oil, and honey.
2. Start mixing the ingredients together. After a few seconds, add the salt. Mix until the dough forms into a ball.
3. Cut the dough into two 10-oz balls and cover with plastic wrap.
4. Let the dough rise for about 1 hour before using or storing in the refrigerator or freezer.

New York-Style PIZZA

INGREDIENTS

Serves 2

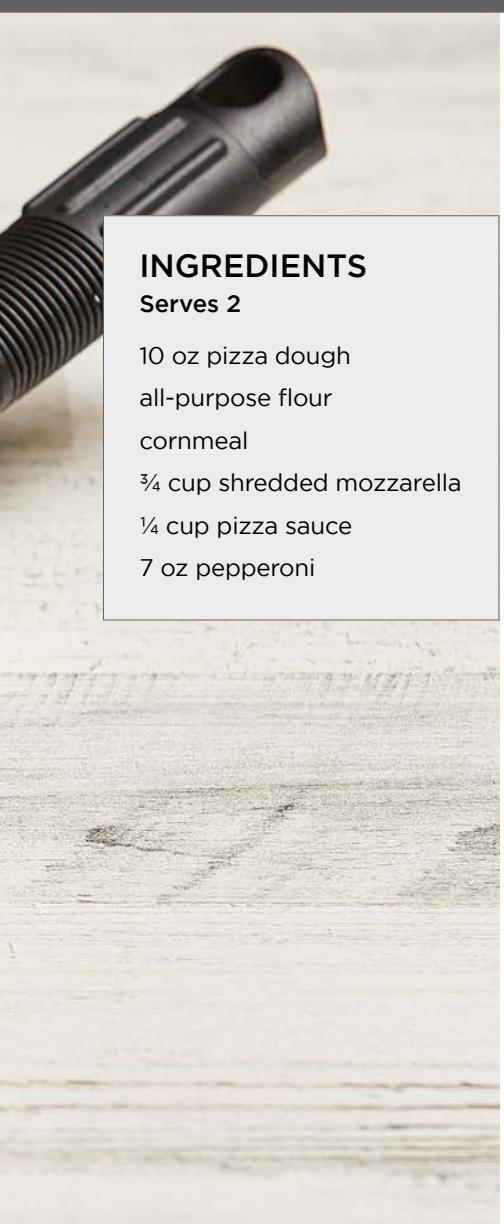
10 oz pizza dough
all-purpose flour
cornmeal
 $\frac{1}{4}$ cup pizza sauce
 $\frac{3}{4}$ cup shredded mozzarella

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce and mozzarella, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

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Pepperoni PIZZA

INGREDIENTS

Serves 2

10 oz pizza dough
all-purpose flour
cornmeal
 $\frac{3}{4}$ cup shredded mozzarella
 $\frac{1}{4}$ cup pizza sauce
7 oz pepperoni

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce, mozzarella, and pepperoni, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

Whole-Wheat SPINACH PIZZA

INGREDIENTS

Serves 2

10 oz whole-wheat
pizza dough

all-purpose flour

cornmeal

¼ cup pizza sauce

¾ cup shredded mozzarella

½ cup spinach leaves

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce, mozzarella, and spinach, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

Meat Lover's PIZZA

INGREDIENTS

Serves 4

10 oz pizza dough
all-purpose flour
cornmeal
 $\frac{1}{4}$ cup pizza sauce
 $\frac{3}{4}$ cup shredded mozzarella
1 hot Italian sausage link,
cooked & sliced
2 cooked meatballs, sliced
 $\frac{1}{4}$ cup pepperoni

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce, mozzarella, sausage, meatballs, and pepperoni, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

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Veggie PIZZA

INGREDIENTS

Serves 2

10 oz pizza crust
all-purpose flour
cornmeal
 $\frac{1}{4}$ cup pizza sauce
 $\frac{3}{4}$ cup shredded mozzarella
 $\frac{1}{4}$ cup sliced zucchini
 $\frac{1}{4}$ cup sliced red pepper
 $\frac{1}{4}$ cup sliced yellow pepper
 $\frac{1}{4}$ cup sliced mushrooms
 $\frac{1}{4}$ cup sliced red onions
2 tbsp. sliced black olives

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce, mozzarella, zucchini, peppers, mushrooms, onions, and olives, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

Calzone

INGREDIENTS

Serves 1-2

½ cup ricotta
½ cup shredded mozzarella
2 tbsp. grated parmesan
10 oz pizza dough
all-purpose flour
cornmeal
3 slices ham
¼ tsp. salt
¼ tsp. ground black pepper
¼ tsp. granulated garlic

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 350° F/177° C.
2. In a bowl, mix the ricotta, mozzarella, and parmesan.
3. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
4. Top the dough with the cheese mixture. Top half of the dough with the ham. Fold the dough over and press the edges to seal. Cut a ½-inch slit on the top of the calzone.
5. Use the pizza peel to slide the calzone into the Pizza Grill. Cook until the pizza is done (25-30 minutes).

Focaccia

INGREDIENTS

Serves 6-8

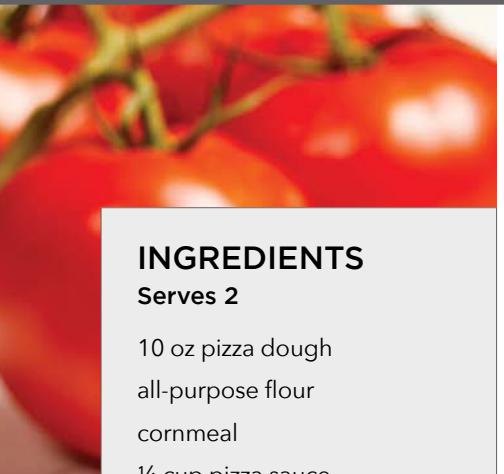
20 oz pizza dough
all-purpose flour
3 tbsp. extra virgin olive oil, divided
3 cloves garlic, sliced thinly
½ tsp. kosher salt
¼ tsp. red pepper flakes
1 sprig rosemary, destemmed & chopped

DIRECTIONS

1. Roll the pizza dough into a ball and let rest at room temperature for at least 20 minutes.
2. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 350° F/177° C.
3. Flour the dough to make it easier to handle and roll it out to form a circle. Spread 2 tbsp. olive oil all over the surface of a 9 ½ x 13 baking pan. Place the dough on the baking pan and use your fingers to press the dough into the pan until about 1 inch thick.
4. Top the dough evenly with the garlic.
5. Slide the baking pan onto the pizza stone in the Pizza Grill. Cook until the focaccia is done (20-25 minutes).
6. Remove the focaccia from the Pizza Grill and top with the salt, red pepper flakes, and rosemary. Serve with dinner or cool and make sandwiches.

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PIZZA Margherita

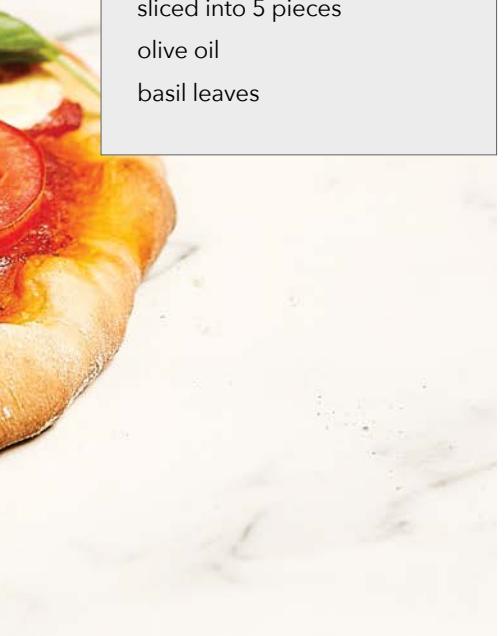
INGREDIENTS

Serves 2

10 oz pizza dough
all-purpose flour
cornmeal
 $\frac{1}{4}$ cup pizza sauce
5 slices fresh mozzarella
1 plum tomato,
sliced into 5 pieces
olive oil
basil leaves

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the pizza sauce, mozzarella, and tomato, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).
5. Drizzle some olive oil over the pizza and top with the basil leaves.



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Emeril's SPICY WINGS

INGREDIENTS

Serves 4

¼ cup sweet chili sauce

2 lb chicken wings, raw

¼ cup barbecue sauce

¼ cup buffalo wing sauce

DIRECTIONS

Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 450° F/232° C.

1. Carefully place the wings on the grill plate and cook for 10 minutes.
2. Flip the wings and cook for another 10 minutes.
3. Brush the wings with the sauces, flip the wings again, and cook for another 10 minutes.

Tater NACHOS

INGREDIENTS

Serves 6

32 oz bag potato tots

2 cups shredded cheddar cheese

1 lb bacon, cooked & crumbled

1 bunch chopped scallions

1 plum tomato, diced

1/4 cup sour cream

2 tbsp. cilantro

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 400° F/204° C.
2. Carefully place the potato tots on the grill pan and roast for 20 minutes.
3. Top the potato tots with the cheese and bacon and cook until melted.
4. Carefully remove the potato tots and top with the scallions, tomato, sour cream, and cilantro before serving.



White PIE

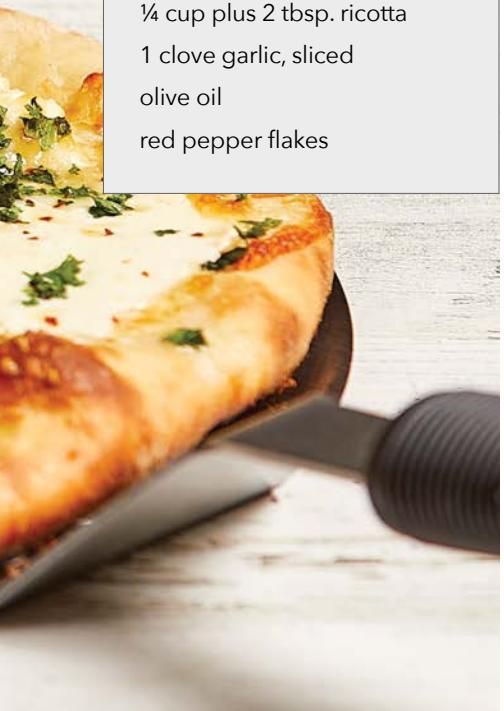
INGREDIENTS

Serves 2

10 oz pizza dough
all-purpose flour
cornmeal
 $\frac{3}{4}$ cup shredded mozzarella
 $\frac{1}{4}$ cup plus 2 tbsp. ricotta
1 clove garlic, sliced
olive oil
red pepper flakes

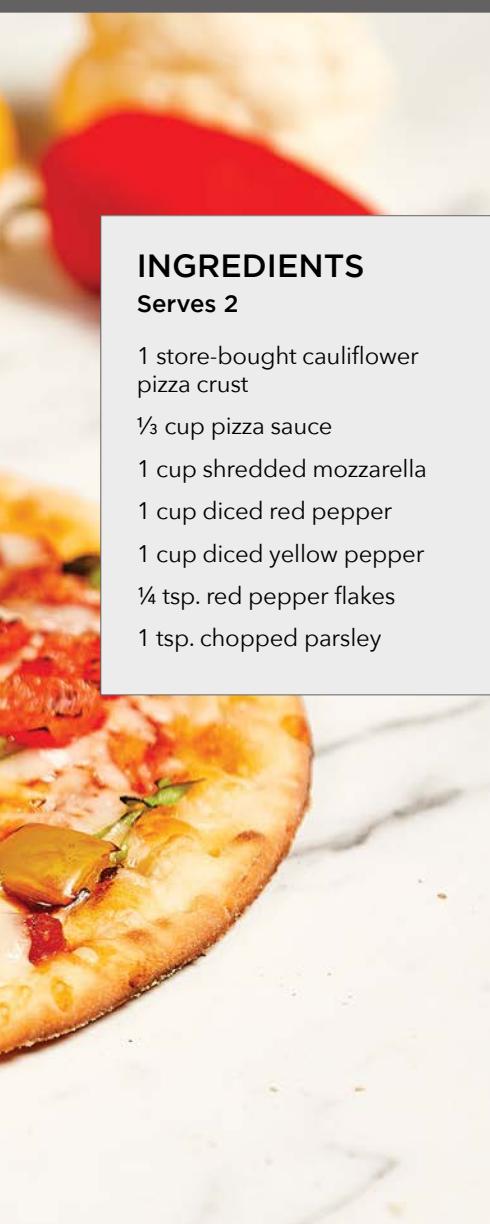
DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the mozzarella, ricotta, and garlic, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).
5. Drizzle some olive oil over the pizza and top with the red pepper flakes.



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Cauliflower PIZZA

INGREDIENTS

Serves 2

1 store-bought cauliflower pizza crust
1/3 cup pizza sauce
1 cup shredded mozzarella
1 cup diced red pepper
1 cup diced yellow pepper
1/4 tsp. red pepper flakes
1 tsp. chopped parsley

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Place the crust on the pizza peel.
3. Top the crust with the pizza sauce, mozzarella, peppers, red pepper flakes, and parsley, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

Grilled Essence SALMON WITH ASPARAGUS

INGREDIENTS

Serves 4

- 4 6-oz salmon fillets
- 3 tbsp. olive oil
- 1 tsp. Emeril's Essence seasoning
- 1 lb asparagus
- 1 tsp. sea salt
- 1 tsp. ground black pepper

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 450° F/232° C.
2. Rub the salmon with 2 tbsp. olive oil and the Emeril's Essence seasoning.
3. In a dish, toss the asparagus with the salt, black pepper, and 1 tbsp. olive oil.
4. Carefully place the salmon on the grill plate. Cook for 5 minutes.
5. Flip the salmon and cook for another 5 minutes.
6. Remove and reserve the salmon. Carefully place the asparagus on the grill plate and cook for 4 minutes.
7. Serve the salmon with the asparagus.

EMERIL'S ESSENCE SEASONING

Combine all ingredients thoroughly and store in an airtight jar or container.

2 ½ tablespoons paprika	1 tablespoon ground black pepper	1 tablespoon dried leaf oregano
2 tablespoons salt	1 tablespoon onion powder	1 tablespoon dried thyme
2 tablespoons garlic powder	1 tablespoon ground cayenne pepper	

Grilled STEAKS

INGREDIENTS

Serves 4

4 12-oz sirloins
2 tbsp. olive oil
1 tsp. sea salt
1 tsp. coarse black pepper
8 mini sweet peppers
6 garlic cloves

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 450° F/232° C.
2. Season the sirloins with the olive oil, salt, and black pepper.
3. Carefully place the sirloins, peppers, and garlic on the grill pan and cook for 4–5 minutes.
4. Flip the steaks, garlic, and peppers and cook until the desired doneness is reached (about 5 minutes).

PIZZA GRILL™



BBQ Chicken PIZZA

INGREDIENTS

Serves 2

BBQ SAUCE

½ cup apple cider vinegar
½ cup ketchup
2 tbsp. packed light brown sugar
½ tbsp. molasses
½ tbsp. yellow mustard
1 tsp. Worcestershire sauce
1 tsp. minced garlic
¼ tsp. kosher salt
⅛ tsp. ground cayenne pepper
⅛ tsp. freshly ground black pepper

PIZZA

10 oz pizza dough
all-purpose flour
cornmeal
¾ cup shredded Monterey Jack cheese
1 cup cooked chicken or rotisserie chicken
½ green bell pepper, seeded & sliced
½ small red onion, sliced thinly

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. In a medium saucepan on the stove top, combine the vinegar, ketchup, brown sugar, molasses, yellow mustard, Worcestershire sauce, garlic, salt, cayenne pepper, and black pepper. Bring the mixture to a simmer, stirring to dissolve the sugar. Allow the BBQ Sauce to simmer until slightly thickened (10-15 minutes). Set aside to cool.
3. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
4. Top the dough with ¼ cup BBQ Sauce and the cheese, chicken, pepper, and onion, leaving room for a crust.
5. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).
6. Serve with the rest of the BBQ Sauce.

Pesto Spatchcocked CHICKEN

INGREDIENTS

Serves 4

1 3-lb chicken
2 tbsp. olive oil
1 tbsp. Emeril's Essence seasoning.
1 tbsp. extra virgin olive oil
2 tbsp. basil pesto
½ tsp. sea salt
¼ tsp. ground black pepper

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 400° F/204° C.
2. Spatchcock the chicken: Remove any neck parts and gizzards. Rinse the whole chicken inside and out and pat dry with a paper towel. Place the chicken, breast side down, on a cutting board. Use poultry shears or kitchen scissors to cut along the one side of the chicken's backbone from the tail to the neck. Cut the other side of the backbone in the same way and remove the backbone. Press down on each of the chicken's wings until the breastbone cracks. Use kitchen scissors to remove the wing tips.
3. Rub the chicken with the olive oil and Emeril's Essence seasoning.
4. Carefully place the chicken, skin side down, on the grill plate and cook for 15 minutes.
5. Flip the chicken and cook until the internal temperature of the chicken reaches 165° F/74° C (10 minutes).
6. Remove the chicken and let cool for 15 minutes before cutting into four pieces.
7. In a bowl, mix the extra virgin olive oil and pesto. Drizzle over the chicken.
8. Season the chicken with the salt and black pepper before serving.

Shrimp & Pineapple KEBABS

INGREDIENTS

Serves 2

- 12 16-20 shrimp, peeled & deveined
- 2 wedges pineapple, cut into 12 pieces
- ¾ red pepper, cut into 8 pieces
- 2 tbsp. lime juice
- 2 tbsp. extra virgin olive oil
- 12 cloves garlic, sliced
- ½ tsp. sea salt
- 2 tbsp. chopped cilantro

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 400° F/204° C.
2. Skewer the shrimp, pineapple, and pepper on 9-inch skewers.
3. In a bowl, mix the lime juice, extra virgin olive oil, garlic salt, and cilantro.
4. Brush the mixture over the skewers and carefully place the skewers on the grill plate.
5. Cook the skewers for 3-4 minutes.
6. Flip the skewers and cook for another 3-4 minutes.
7. Serve with rice or on a salad.

PIZZA GRILL™





Breakfast PIE

INGREDIENTS

Serves 4

10 oz pizza crust
all-purpose flour
cornmeal
 $\frac{1}{2}$ cup shredded mozzarella
3 tbsp. mascarpone
1 red pepper, sliced 4 rings
 $\frac{3}{4}$ cup sliced chorizo
2 scallions, chopped
4 eggs

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 500° F/260° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the mozzarella, mascarpone, red pepper, chorizo, scallions, and eggs, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (8-10 minutes).

TIP: Add the eggs 5 minutes into the cooking process for softer eggs.

Grill Roasted Pork Chops WITH APPLESAUCE

INGREDIENTS

Serves 4

4 thick-cut pork chops
2 tbsp. olive oil
1 tsp. Emeril's Essence
seasoning
1 tsp. sea salt
 $\frac{1}{2}$ tsp. ground black pepper
1 cup applesauce, for
serving

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the grill plate inside the Pizza Grill. Preheat the Pizza Grill to 450° F/232° C.
2. Rub the pork chops with the olive oil, Emeril's Essence seasoning, salt, and black pepper.
3. Carefully place the pork chops on the grill plate and cook for 5–6 minutes.
4. Flip the pork chops and cook for another 5–6 minutes.
5. Serve with the applesauce.

Mixed Berry CRISP

INGREDIENTS

Serves 6

6 cups frozen mixed berries
(strawberries, raspberries,
blueberries)

¼ cup sugar

2 tbsp. all-purpose flour

CRISP

⅔ cup light brown sugar

½ tsp. cinnamon

1 ½ cups all-purpose flour

12 tbsp. cold butter,
cut into cubes

DIRECTIONS

1. In a 9-inch oven-safe ceramic tart or quiche pan, combine the fruit, sugar, and 2 tbsp. flour. Allow the fruit to defrost for 10-15 minutes.
2. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 300° F/149° C.
3. In a bowl, combine the brown sugar, cinnamon, and 1 ½ cups flour.
4. Use a pastry blender to whisk or fork mix the butter into the flour mixture until it resembles coarse meal. Top the fruit with the flour mixture.
5. Carefully place the pan on the pizza stone and cook for 20-25 minutes.
6. Serve with ice cream or whipped cream.

PIZZA GRILL™





PEACH & BLUEBERRY Cobbler

INGREDIENTS

Serves 6

2 cups fresh or frozen blueberries, defrosted
4 cups fresh or frozen sliced peaches (about 5 peaches), defrosted
 $\frac{1}{3}$ cup packed light brown sugar
 $\frac{1}{4}$ tsp. grated nutmeg
1 tsp. ground cinnamon
 $\frac{1}{4}$ tsp. plus 1 pinch salt, divided
1 cup all-purpose flour
1 tbsp. baking powder
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup milk
1 egg, beaten
1 tsp. vanilla extract
4 tbsp. butter, melted

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 350° F/177° C.
2. In a bowl, combine the fruit, brown sugar, nutmeg, cinnamon, and 1 pinch salt.
3. In a second small bowl, whisk together the flour, baking powder, sugar, and $\frac{1}{4}$ tsp. salt.
4. In a third bowl, combine the milk, egg, and vanilla.
5. Stir the milk mixture into flour mixture until just combined.
6. Butter a 9 x 9-inch oven-safe ceramic baking dish with the melted butter. Pour the batter into the baking dish, evenly covering the bottom. Top with the fruit mixture.
7. Carefully place the baking dish on the pizza stone and bake until the fruit is bubbly and the cake batter is set (25–30 minutes).
8. Serve with ice cream or whipped cream.

PIZZA GRILL™





Cinnamon ROLLS

INGREDIENTS

Makes 9

- 1 cup whole milk
- 6 tbsp. granulated sugar, divided
- 1 package active dry yeast
- 3 cups plus all-purpose flour, plus more for rolling out dough
- ½ tsp. salt
- ¼ cup plus 2 tbsp. unsalted butter, softened
- 1 egg

FILLING

- ¾ cup packed light brown sugar
- 2 tsp. ground cinnamon
- ½ tsp. salt
- 1 stick butter, melted
- ½ cup chopped pecans

GLAZE

- 1 ½ cups powdered sugar
- 2 tbsp. whole milk
- 1 tsp. vanilla extract

DIRECTIONS

1. In a small saucepan on the stove top, combine the milk and 2 tbsp. sugar and warm the mixture to 100° F/38° C.
2. Stir in yeast and let rest until foamy (about 5 minutes).
3. Sift together the flour, salt, and 4 tbsp. sugar. In a mixer fitted with a dough hook, combine the flour mixture with the softened butter, milk mixture, and egg at a low speed until all the flour is incorporated and the dough is smooth.
4. Place the dough in a lightly oiled bowl, cover, and let rise in a warm place until the dough doubles in bulk (about 1 ½ hours).
5. Punch down the dough and allow it to rise a second time (about 1 hour).
6. In a bowl, combine the Filling ingredients.
7. Divide the dough into two pieces and roll out each piece into a roughly 12 x 9-inch rectangle.
8. Use the back of a spoon to spread half of the Filling mixture over the top of the dough, leaving a 1-inch border uncovered along the long side of the dough so that the buns will seal themselves. Roll the dough up and use a sharp knife to slice the rolled dough into 2-3-inch pieces.
9. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 350° F/177° C.
10. Place the rolls on the pizza stone and bake until browned (35–40 minutes).
11. Let the cinnamon buns cool for 10 minutes.
12. In a bowl, combine the Glaze ingredients. When the cinnamon buns have cooled, drizzle the Glaze over the cinnamon buns.

PIZZA GRILL™



S'mores PIZZA

INGREDIENTS

Serves 4

10 oz pizza crust

all-purpose flour

cornmeal

¼ cup hazelnut cocoa spread

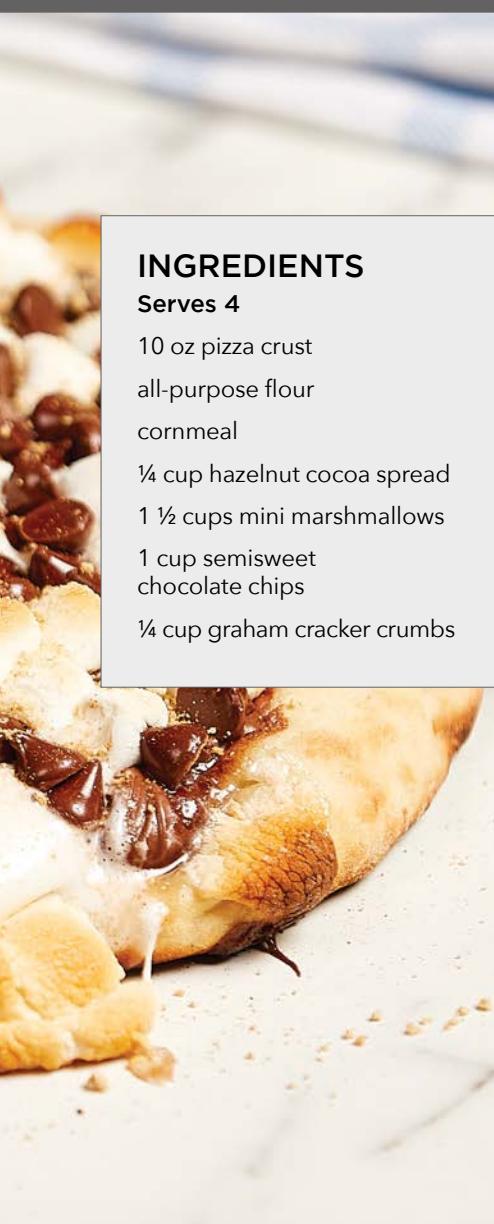
1 ½ cups mini marshmallows

1 cup semisweet
chocolate chips

¼ cup graham cracker crumbs

DIRECTIONS

1. Place the Pizza Grill on an outdoor grill or gas stove top. Place the pizza stone inside the Pizza Grill. Preheat the Pizza Grill to 400° F/204° C.
2. Flour the dough to make it easier to handle and roll it out to form a circle. Sprinkle the pizza peel with cornmeal to help the dough slide off the peel. Place the dough on the pizza peel.
3. Top the dough with the hazelnut cocoa spread, marshmallows, chocolate chips, and graham cracker crumbs, leaving room for a crust.
4. Use the pizza peel to slide the pizza into the Pizza Grill. Cook until the pizza is done (10-12 minutes).



EMERIL LAGASSE

PIZZA GRILL™

EMERIL'S PIZZA SECRETS REVEALED



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and everything Emeril Everyday,
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