

## USE & CARE

Emile Henry Flame® Grilling/Baking Stone  
Use & Care Instructions

FLAME is Emile Henry's newest innovation in ceramic technology. Designed to work on the barbeque, (gas, charcoal, natural wood or electric cooking), at temperatures up to 750 F (400 C), in the oven, and under the broiler.

Designed for use:

- In ovens, conventional and convection
  - On grills – gas, charcoal and open fire
- Can withstand high temperatures • Easy to clean with soap and water; dishwasher safe
- Not recommended for stove-top use.

### Dry Rubs:

Use your favorite powdered seasonings. Baste the chicken with oil (preferably olive oil) and rub seasonings on chicken. Roast until juices run clear and chicken reaches an internal temperature of 165° F.

### Lemon Roasted Chicken:

2 fresh lemons • 3 fresh rosemary sprigs  
3 garlic cloves peeled

Place wing tips under back of chicken. Place holes in 1st lemon all over with a fork to allow juice to flow freely. Insert 1st lemon, 1 rosemary sprig and garlic cloves into the cavity of the chicken.

Squeeze juice of 2nd lemon over chicken.

Place chicken on roaster. Begin roaster cooking at 400° F for approximately 10 minutes.

Reduce temperature to 375° F for approximately 15 minutes per pound or until juices run clear and chicken reaches an internal temperature of 165° F. Season as desired; garnish with remaining rosemary sprigs.

### Basic Teriyaki Marinade

1 tbspc dark sesame oil • 3/4 cup soy sauce • 2 garlic cloves crushed  
3/4 cup brown sugar or honey  
1 tablespoon grated fresh ginger

Mix all ingredients and baste chicken. Marinate several hours in refrigerator. Place chicken on roaster. Begin roaster cooking at 400° F for approximately 10 minutes. Reduce temperature to 375° F for approximately 15 minutes per pound or until juices run clear and chicken reaches an internal temperature of 165° F.

### Basic Marinade

1 cup Olive Oil • 8 garlic minced cloves  
1 tsp red pepper flakes  
1 tbspc freshly cracked black pepper  
½ cup chopped fresh herbs  
(parsley, thyme, oregano and marjoram)

Combine all ingredients and mix well. Baste chicken and marinate for several hours in refrigerator. Place chicken on roaster. Begin roaster cooking at 400° F for approximately 10 minutes. Reduce temperature to 375° F for approximately 15 minutes per pound or until juices run clear and chicken reaches an internal temperature of 165° F.

Emile Henry Flame® ceramic cookware:  
The Advantages of the "Flame®" Line

A new ceramic technology for cooking • All types of ovens: traditional, convection, and microwave safe • All types of barbeque grills: gas, charcoal, and open fire • Keeps hot longer  
Easy to clean, dishwasher-safe • Provides gently even heat distribution; coaxes out the natural flavors of the food and maintains natural textures and colors, results in better tasting dishes • Light, easy to handle - approximately 30% lighter than all cast iron • Manufactured in France from Burgundy Clay and other natural products • 2 year warranty for household use



Emile Henry U.S.A. Customer Service  
802 Centerpoint Blvd., New Castle, DE 19720  
(302) 326-4800  
sales@emilehenryusa.com



Emile Henry  
FRANCE

# Chicken Roaster



FLAME® is Emile Henry's newest innovation in ceramic technology. Designed to work on the barbeque, (gas, charcoal, natural wood or electric cooking), in the oven and under the broiler at temperatures up to 750°F (400 C).

Designed to hold up to an 8lb chicken with room to put potatoes and vegetables around the chicken at the base to soak up the delicious juices.

- Juicy chicken, reduced fat
- Retains heat, cooks from inside out
- Pouring spout
- Basin collects juice or offers room for roasting vegetables

Perfect for all roasted chicken, turkey, Cornish hen, duck and boneless roast dishes.



Ref. 75.50