

Terracotta Care Instructions

Terracotta has been used throughout the ages and is one of the most versatile and natural of cooking mediums. Looked after, it will last for many years and give you years of enjoyment.

Terracotta has a 'crackle' glaze finish which again is quite normal, it is this feature that gives it the unique 'non-stick' quality. It is a natural clay product and initially the clay will be porous, after using the pot a few times it will become "cured" and the more you use it the better it will get.

COOKWARE

To prepare your product soak the whole thing, base & lid, if appropriate, in warm water for 10 minutes, this is to stress relieve the product and only need be done before the first use. After this just use the product normally.

You can use terracotta cookware on gas & electric hobs and in all ovens including Agas and microwaves and it is safe up to 250°C. Take care when using a ceramic hob to avoid scratches. Avoid sudden changes in temperature.

Terracotta can be used in dishwashers & freezers and is virtually non-stick, performing better than "non-stick" surfaces in trials.

After use soak & wash in warm water, dry carefully and leave in the open to dry **thoroughly**. Store in a well ventilated cupboard.

SERVEWARE

Serve ware is not suitable for cooking with but it can be placed in the oven to warm, up to 50°C. It should be placed in a cold oven and brought up to temperature slowly.

After use soak & wash in warm water, it can also be placed in a dishwasher. Dry carefully and leave in the open to dry **thoroughly**. Store in a well ventilated cupboard.



KITCHEN ACCESSORIES

Wash before first use.

Accessories are dishwasher safe.

Brush rustic corks with a stiff brush to remove loose bits.

Wash and dry corks and ladles separately.