



Instructions for Seasoning Terracotta Baking Dish

Thank you for your purchase of one of our Wood Fired Ovens, as you will notice you will have received a complimentary Terracotta Baking Dish with your oven

Being a porous material, this dish must go through a curing process. If the dish is not seasoned properly, it has a high risk of cracking during cooking.

When you first receive your terracotta dish, wash the pan thoroughly with warm water. Detergent is not recommended as it can soak into the dish and block the pores of the clay. You will notice the interior of your dish has a glaze; this helps protect the dish's pores therefore detergent can be used on these areas.

The terracotta oven dish should give many years of service. However, if knocked/dropped on a hard surface, like the floor of the oven, it will develop hairline cracks that eventually result in the dish cracking. This can also occur if it is subjected to large differences in temperature, e.g. the relatively cool surface of a granite bench then transferred to the floor of the oven, or frozen food placed in the dish and directly into a hot oven. For this reason, there is no warranty on your complimentary gift with purchase.

Step by step seasoning instructions.

1. Immerse your terracotta dish in water to soak (completely cover the dish) Soak for 4-6 Hours so the pan has time to absorb a considerable amount of water. This will strengthen your dish and provide more durability and a longer lifespan.
2. Once your dish has soaked for some time, remove from the water and pat/wipe dry. Now you want to introduce your dish to heat, fill your dish with water and place in the oven. Gradually bring your oven temperature up until the water begins boiling.
3. Allow the water to boil down, until roughly 1 cup of water remains in the dish. Remove your dish from the oven, please use oven mitts as terracotta can become extremely hot.

Warning: Place hot dish on a wooden board or folded towel or oven mitt as the dish could get thermal shock by being placed on a cold surface like granite.

Cooking: Now your dish has had its first seasoning, it is ready for use. You only need to complete the seasoning process once, when you receive the dish, not before every use.

Warning: Do not put cold food straight into a hot terracotta pan unless you have heated some oil in the pan first. Avoid thermal shock where possible.

Washing: After using your dish, we recommend hand washing. Always allow the pan to cool before you begin washing. Avoid abrasive scourers, instead use a soft brush or sponge. For more stubborn marks, soak the inside of the pan in soapy water for as long as necessary. Rinse well and allow it to completely air dry before storing. If not completely dry, you will run the risk of mold growth.

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