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THE SPRING OVEN

INSTRUCTION BOOKLET

Spring

INSTRUCTIONS FOR USING THE SPRING OVEN

The Spring Oven is designed to allow its user to steam bread in their home oven without having to add extra pots/trays of water. Within the base of the product you will see a channel that can be filled with water; this reservoir will create steam while the product is in the oven, helping your bread to reach its full potential.



Pre-use

When you first receive The Spring Oven, I recommend you soak the base and the lid in water for 30 minutes, wipe it and leave to fully dry off. This just helps the terracotta absorb some moisture before your first bake.

When using the Spring Oven for the first few bakes, you may experience some sticking of the dough to the base. This is normal and after a few bakes the terracotta will have naturally absorbed some food oils from that help release the bread.

There are a few things you can do though. An hour before baking it can be good to rub a little olive oil over the base and leave it to soak in (this step isn't necessary if your base is glazed). Before placing your dough, I would always recommend putting flour on the base to prevent sticking while baking. Plain flour/rice flour is good for this.

Using The Spring Oven

Once you have your dough fully prepared, preheat your oven to 230°C. Carefully pour 150ml of warm water in the channel that surrounds the base, making sure the water doesn't splash onto the base. With the lid on, place The Spring Oven in your preheated oven for 15 minutes. After 15 minutes carefully take The Spring Oven out with gloves. Then place your dough on the base and score the top of the dough. Place the lid back on the Spring Oven and return carefully to your home oven for 15 minutes at 220°C.

After 15 minutes, remove the lid of The Spring Oven and bake the bread on the base for another 30 minutes (or until golden brown) turning down the oven to 210°C.

Care

The Spring Oven is not suitable for dishwasher use. Hand wash only with hot water.

Make sure you leave the terracotta to cool before cleaning. It is important not to plunge the product in dishwasher while it is hot, because the terracotta will contract too fast and potentially crack from thermal shock.

The terracotta stays hot for some time after baking so be careful not to touch it without oven gloves during that time.

The product is high fired and will be strong and hard-wearing. However with knocks terracotta does chip so be careful in storing.

The Spring Oven is not suitable for use on a hob/stovetop. Direct heat will break the terracotta. Only use The Spring Oven in your home oven.



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