

Maintenance

Like any raw permeable natural material, clay left bare will develop a patina over time and use

BARE EXTERIOR

Before the first use, brush the outer raw clay with vegetable oil (preferably olive oil). Let it dry for 24 hours then wipe off the excess. This ancestral practice will nourish and stain the bare clay uniformly, giving it a first patina that will improve over time and over use, like leather or wood

ENAMELLED INTERIOR

Wash with water and a degreaser whenever necessary

DRYING

Do not wipe off the raw clay, let it dry upside down or elevated if possible to allow air to circulate underneath it. Do not store in a closed cupboard if not completely dry

Advantages

- **Modular and stackable**
- **Healthy, tasty, balanced cooking**
- **Preserves sauce and juice** : generates delicious broths for all preparations with juice, soups, stews
- **Smart and natural reheating**, without going through the microwave, does not dry out and keeps food hot for a very long time once removed from the heat
- **Ideal for cooking and reheating the « perfect rice » that will not stick !**
- **User-friendly**, for an original and practical presentation directly at the table
- **Easy to clean** enamelled interior

RUDIMENTERRE

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Security

MANDATORY USE OF HEAT PROTECTIVE GLOVES

While cooking, always use a pair of protective gloves to move the Cuicui, in particular while grabbing its **lid by the chimney or while putting or removing the stopper**

USE OF THE STOPPER

The stopper as 2 different functions :

- 1. On the chimney of the lid**, it is used to regulate the cooking by allowing, or not, steam to escape while and/or after cooking
- 2. On the chimney of the container**, it prevents spillage of ingredients while filling the vessel.
During cooking, it is imperative to place the stopper into the chimney before stirring the content or adding ingredients to avoid burns from the jet of escaping steam. It is important to recall to remove it before putting the lid back on the container during cooking (the carrot stopper above was designed for this purpose)

WATER LEVEL IN THE STOCKPOT UNDERNEATH THE CONTAINER

The pot should never be empty : add enough water to avoid having to fill it during cooking. In the event of prolonged cooking, remember to check the water level and top it up if necessary

Other use

STOVE TOP

Never place the Cuicui directly on the heat source (eg, a stove top)

MICROWAVE

No contraindication. Though, microwaves do not make it possible to take advantage of the refractory properties of earthenware

DISHWASHER

Due to the porous nature of earthenware, it is best to wash pottery by hand and allow it to air dry

Cuicui User manual

A multifunctional, modular, durable tool for

simple cooking



RUDIMENTERRE

To start



lid with chimney and cork stopper
diameter 20.5cm (8"), ht 11cm (4"1/4),
capacity 200ml



container 1400 ml
diameter 19.4 cm (7" 5/8), ht 9.5cm (3"3/4)

Additional pieces

of the RUDIMENTERRE RANGE

- Lid / plate named the « Double-Faced Sign », diameter 21cm (8" 1/4)
- Ceramic carrot stopper
- Bain-marie diameter 19.4cm ht 7cm (7"5/8 ht 2"3/4)

Compatibility

related furnitures

- Any standard stockpot with an **internal** diameter of 18cm (7"1/8)
- Bamboo basket with a diameter of 20cm (7"7/8)

Steamer function

HOW DOES IT WORK ?

1. Fill 3/4th of a stockpot with water
2. Place the food to be cooked or reheated in the container. You might want to add a little water in the container depending on the ingredients. In any case, the steam will already generate a bottom of water in the container
3. Place the lid on the container, without the stopper. Heat up at the maximum
4. When steam comes out of the chimney, place the stopper with a mitt. Cooking time starts from this moment

DURING COOKING

Steam will escape from around the edges. This is normal. The lid must not be airtight as to allow the overflow of steam to escape naturally. You can add ingredients at any time (see safety recommendations) and adjust the intensity of the heat

REHEAT

Ideal for reheating without drying out ingredients (rice, pasta...). They will not stick to the bottom. The steam generates just enough humidity to properly hydrate the content. Never place a container that comes out of the fridge on top of a pot of boiling water

Special feature of the lid

The hollowed-out lid can be filled with water for uniform cooking or to cook small ingredients separately. The conductive and refractory clay will heat this volume of water. For an original presentation directly at the table, you can place fresh herbs or other seasonal ingredients, sauce, etc...

In addition, the « Double-Faced Sign » flat lid makes it easy to store leftovers in the container in the fridge, allowing other dishes to be stacked up on top, and the raw clay allows to identify the content by writing down with chalk. When it is time to serve, turned over, the lid turns into a plate !

Simultaneous cooking

The use of several Cuicuis allow you to cook different dishes simultaneously but separately.

You can adjust your cooking times according to their position on the pot of water by alternating them during cooking, and following this principle : the higher the pot, the quicker the cooking (though, keep in mind that the lowest one will receive additional heat as it is closer to the steam source).

Its cousin, the bain-marie, an identical container but without a central chimney, allows heating only in a bain-marie, no steam being able to enter. Very practical for delicate sauces, you can also alternate it with Cuicui's containers. (keep in mind that it will cut off the circulation of steam if trapped between 2 chimney vessels)

Oven dish function



CONTAINER AND / OR LID

The container goes in the traditional oven to bake all kinds of cakes or crown shaped breads. The lid can also be used in the oven to cover the preparation as needed

RECOMMENDATIONS FOR USE

1. **Never preheat the oven** to avoid any thermal shock
2. **Do not put in the oven if the dish comes out of the fridge**
3. **Soaking the container 10 minutes before cooking.** Not necessary, this technique will create a less dry atmosphere in the oven, favorable to certain preparations
4. **When leaving the oven, do not place on a cold surface** (marble, granit, etc...) and do not run under cold water. Again: avoid thermal shocks