

danica

HEIRLOOM



TERRACOTTA TAGINE

*Slow cook flavorful dishes at a low temperature.
Two-piece classical moroccan style cooking vessel made from
cookable clay that is safe to cook in and serve from.*

SEASON BEFORE USE

- 1· submerge your tagine in water for at least an hour
- 2· rub the inside of the base and lid with olive oil
- 3· put in cold oven and set temperature to 300°f and leave for two hours
- 4· remove from oven and leave out to cool
- 5· once fully cool, wash your tagine in warm soapy water

OVEN SAFE UP TO 390°F · DISHWASHER & MICROWAVE SAFE
SAFE FOR STOVETOP WHEN USED WITH A DIFFUSER

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