

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 and dry with a clean cloth

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

© DANICA_HEIRLOOM