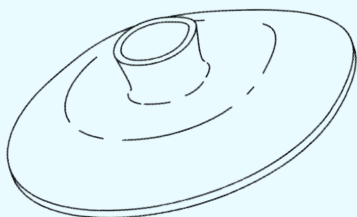
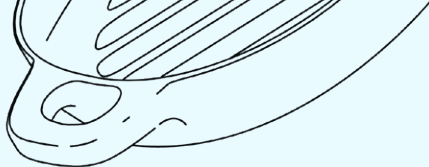
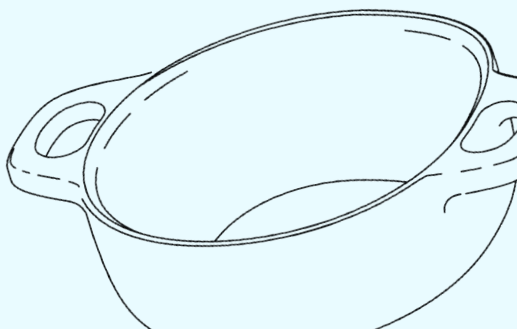
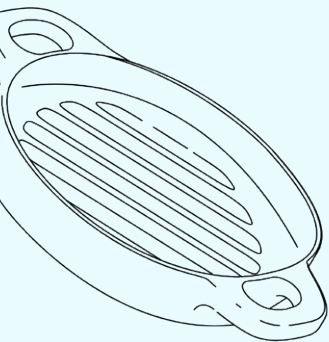


tiipoi



Longpi Cookware and Serveware

Care Information



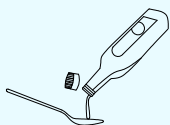
COOKWARE

Karipots and Karipan

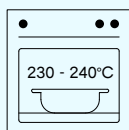
Seasoning instructions

Your cookware must be seasoned prior to use. Seasoning is the process of treating the surface of a cooking vessel to produce a resistant and non-stick cooking surface.

To season, add 3-4 table spoons of walnut oil or flax seed oil and rub onto the inside surface of the cookware with a paper towel. Allow it to soak in for 15 minutes and remove any excess.



15 min



60 min

Preheat oven to max (230-240 or gas mark 8/9) and place your cookware in the oven for 60 minutes. Once complete, turn off your oven and allow your cookware to cool to room temperature before taking it out. Your cookware is now seasoned and ready to use. For the first few uses we recommend using extra oil and always starting on a low flame. Also make sure your cookware is not left empty on a flame as this may cause it to crack.

Cooking instructions

The cookware can be used on a wide range of heat sources.



Gas



Electric



Oven



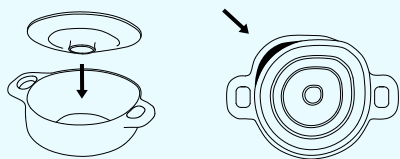
Longpi Cookware is made up of natural materials - stone and clay. Since this pot is unglazed, moisture is retained and circulated, and the ingredient's oils and flavours are preserved. The traditional burnishing process also makes the cookware naturally non-stick. This can be preserved by caring for your pot as suggested below.

Cleaning instructions

Wash with warm water and a soft sponge or hard bristled brush. Rinse well with clean water and dry thoroughly. Always make sure to dry the pot/ pan thoroughly before storing.

For more stubborn stains and odours leave to soak overnight with 1-4 tablespoons of baking soda in clean warm water and wash the following day.

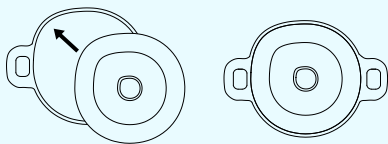
Storage instructions



During periods of long storage, mould may form.

To remove this apply a mixture of equal parts baking soda and water, and apply the paste to the surface. Leave it on at least 30 minutes, then wash thoroughly with a sponge or hard bristled brush and clean water.

Karipot Lid - only fits one way!



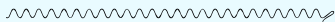
SERVEWARE

Karibowls

Please note that whilst the bowls are made from the same material as the cookware, we do not recommend them being used as cooking vessels, but just as serveware. They should not be used to store food. For cleaning instructions, please refer to the previous page.

Serial number

Every piece of Longpi cookware made by Tiipoi has a serial number. This can be found on the base of your pot. This allows us to track all the production details related to your cookware. You can give us this number in case your pot is faulty, or gets damaged during use.



Longpi Cookware is a collection of ceramic cookware designed by us in collaboration with multi award winning ceramicists from the remote village of Longpi, in the North Eastern part of India, only 6 km from the Myanmar border.

Longpi is famous for it's widely recognized craft using a unique ceramic material that is made from a locally found 'serpentine' stone and river clay. These ceramic pieces are entirely hand- built and burnished, and are fired at low temperatures without any glazes allowing them to be returned to the earth with minimal impact.

The collection comprises of two multipurpose 'Karipots', a 'Karipan' for roasting, and two nesting serving bowls or 'Karibowls.' The cookware pieces can be used widely on a range of heat sources, from the hob - both gas and electric - to the oven.

The collection celebrates oven to table style eating, and is perfect for one-pot dishes. Ideal for slow cooking, but also for everyday meals.