

TERRACOTTA CHICKEN BRICK

- Terracotta pre-dates most other forms of cookware and gives excellent results.
- Based on ancient principles of cooking in earthenware containers over a fire, the chicken brick has been developed for use in conventional ovens, a clay oven within an oven.
- Terracotta bricks are simple to use, easy to clean, and the food cooked in them tastes wonderful!
- What's more, in this health conscious age, the food is cooked naturally in its own juices, with no extra fats added.

THE NATURAL BENEFITS

- Terracotta clay is a porous material which, when soaked in water and then heated in the oven, provides a slow evaporation of steam from the pores, creating a steamy enclosed environment.
- The result is tender succulent meat, which is full of flavour.
- Once tried you will be converted forever.
- Traditional clay ovens provide a healthier way to cook.
- Meats are cooked naturally in their own juices, with more of the essential nutrients and vitamins retained, and no need for added fats.
- Food browns in a clay oven, even with the lid on. However for additional browning the lid can be removed for the last few minutes.
- Food can be kept warm without overcooking, by leaving the lid on the oven brick after removing it from the oven.
- Terracotta bricks are versatile and can be used for cooking all types of food.
- Joints of meat, poultry, vegetables and even casseroles can be cooked with delicious results.

INSTRUCTIONS FOR USE

- When using your brick for the first time, scrub and rinse it thoroughly in hot water to ensure that any clay residue is removed.
- For best results always soak the brick in cold water for 10 or 15 minutes, before placing your meat or poultry into it.
- (If using frozen poultry please ensure that it is completely defrosted before cooking, poultry wiped clean and giblets removed).
- There is no need to add water or fat, except perhaps a light brushing of olive, or flavoured oil if desired. Season to taste.
- Then place the brick into a cold oven, which should then be heated to 400 °F, 200 °C, gas mark 6 (or according to recipe).
- Normal cooking times should be increased by 15 to 20 minutes allowing for the oven to reach temperature.
- There is no need to baste the food whilst cooking.

CLEANING

- Simply wash the brick in hot water, adding only a little washing liquid.
- Scrubbing with a brush is probably the best method.
- After washing rinse thoroughly.
- Always ensure that the brick is completely dry before replacing the lid and storing.

For further information on chicken bricks and other terracotta kitchenware products in our range, please visit our web site at www.wmpot.co.uk

Made in the UK by Weston Mill Pottery, Newark, Nottinghamshire