

WESTON MILL POTTERY

TERRACOTTA GARLIC BAKER

FOR NATURAL GARLIC ROASTING

- Terracotta has natural benefits, which make it ideally suited for a variety of cooking and storage pots.
- This terracotta garlic baker has been designed for baking or roasting garlic bulbs in a conventional oven.
- Roasting garlic brings out the full nutty flavours, and softens the garlic so that it can be spread onto crusty bread or toast like butter, or mashed into vegetables. A real treat!
- Simply trim the upper quarter inch off the bulb to expose the cloves, place into the baker and drizzle with olive oil as desired.
- Slow cook at 170 °C, gas mark 3 for an hour or so. (ovens may vary).
- The garlic is ready when the cloves will easily pop out of their wrappers.
- Garlic should never be stored in the refrigerator.
- For best results it should be stored at room temperature in a well-ventilated container such as a garlic cellar.
- Rinse thoroughly in warm water to ensure that any clay residue is removed, and allow to dry completely with the lid off before use.

For further information on our garlic bakers, garlic cellars, garlic pots and other handmade terracotta products in our kitchenware range please visit our web site at www.wmpot.co.uk

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