

WESTON MILL POTTERY

TERRACOTTA POTATO BAKER

- Terracotta pre-dates most other forms of cookware and gives excellent results.
- Based on ancient principals of cooking in earthenware containers over a fire, this potato baker 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, with no extra fats or rich sauces added, and more of the essential nutrients and vitamins retained.
- You may cook all types of food in a terracotta brick – meat, poultry, fish and vegetables can all be cooked with excellent results and with a naturally delicious flavour.
- It is however, advisable to have a separate brick for cooking fish dishes, as stronger fish flavours can be retained in the clay with regular use.
- These hand thrown bakers are still produced the traditional way on the potter's wheel, making each one unique.
- Made from terracotta, a porous unglazed earthenware clay, for best results they should always be soaked in cold water before use.
- As the oven is heated, steam from the clay pores is released, creating an enclosed steamy environment.

INSTRUCTIONS FOR USE

- When using your baker for the first time, scrub and rinse it thoroughly in hot water to ensure that any clay residue is removed.
- The potatoes should be washed and pricked.
- They may be lightly brushed with olive oil. Try to use potatoes of similar size.
- For best results the potato baker should be soaked in cold water for ten minutes before placing the washed potatoes in the base. Season to taste.
- Place the baker in a cold oven, which should then be heated to 175°C/ 350°F/ gas mark 5.
- As the oven heats up a slow evaporation of steam from the pores creates a steamy enclosed environment.
- This age-old method of cooking is excellent for retaining the full flavour, taste and wholesome goodness of the contents.
- Cooking time will be around one hour although this will vary accordingly to the size and number of potatoes used.

AFTER COOKING

- When cleaning your terracotta baker simply wash in hot water, adding only a small amount of washing liquid.
- (For a detergent free option a tablespoon of salt or vinegar can be added to the water)
- For best results use a brush to remove any food residue.
- Rinse out in hot water and allow the baker to dry completely before replacing the lid and storing.
- It is now ready for re-use.

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