

# **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 180 - 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](http://www.wmpot.co.uk)**

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