

### How to Season a Terracotta Bread Form

#### *Instructions*

If using your bread form for the first time, hand wash in warm soapy water before seasoning.

#### **Step 1**

Immerse the bread form completely in clean, warm water and let it soak for up to half an hour.

#### **Step 2**

Remove the bread form from the water, wipe and leave it to dry for up to 2 hours.

#### **Step 3**

Rub the bread form with vegetable oil to coat the baking surface entirely.

#### **Step 4**

Place it in a cold oven and increase the heat to 240°C to 250°C. Bake the bread form for approximately 20 minutes until the oil is dry.

#### **Step 5**

Remove from the oven and allow it to cool completely.

Repeat steps 2 to 5 again. Please note that unglazed terracotta will soak in fats and oils so will stain when seasoned. This is a design feature that improves the performance of the stone every time it is used. The more you use it, the more the non-stick performance of the bread form improves.

***DO NOT use the bread form on hobs or under grills.***

***DO NOT place the bread form directly onto work surfaces or tabletops.***

***Allow to cool before washing in warm soapy water.***

***DO NOT put in a dishwasher or in a microwave.***

