



Cooking with Wildwood Oven's Stone Cookware

Soapstone:

- Is long lasting
- Has no odor and no taste
- Handles high temperatures , holds heat for long period of time
- Is virtually non-stick: promotes low-fat cooking
- Is practical as well as decorative. From oven /stove to tabletop

To Season Your Stone Utensil

Liberally oil your soapstone pan / griddle inside and out with high temperature cooking oil with a high flash point such as sunflower oil. Allow 24 hours for some of the oil to be absorbed by the stone. Fill the pot with water to the line of the metal ribbon. Bring the water to a boil on low (flame or element), and allow it to boil uncovered for 30 minutes. Let the water return to room temperature. Meanwhile, place the greased lid in a moderate oven for 15 minutes. Repeat both processes. Wash the pot. It is now ready for normal use.

The longer the better: Minimum 24 hours in a warm location is best.

Suggested uses: Excellent for stews Oso Bucco Slow cooking and fondues, good for frying as well.

Note: Avoid sudden changes in temperature (i.e.: oven-heated pot placed in water) and, during the first days, use the pot, pans for frying.

Soapstone cookware darkens with use.

Cleaning: wash normally with sponge, water and liquid detergent. Generally, rinsing with water and a sponge is sufficient). Avoid abrasive products.

Our handmade Soap stone pots, griddles, and pizza stones are a natural complement to our line of wood fire ovens & BBQ's.