

# Soapstone Cookware Care Card

We hope you enjoy your new soapstone cookware. Each piece of our soapstone cookware is handcrafted from individual blocks of natural, non-toxic soapstone in Brazil, where this method of cooking has been used for centuries. Cooking with stone is a sustainable way to reduce energy consumption. Because of its thickness and density, it retains heat twice as long as conventional metal cookware, thereby reducing cooking time. Its temperature retention allows it to play both the role of cookware and serveware. Once you remove it from the oven and allow it time to cool, there is no need to transition your food to another platter or vessel before taking it to the table. As a serving piece, it is helpful in keeping your meals warm on the table, or cold, as you can also refrigerate the stoneware before use.

## SUGGESTED USES

### Pots

For use with stovetop, oven, or grill. Excellent for soups & stews, slow cooking, stir-fries, fondues, and for serving.

### Pans & Grills

For use with oven, stovetop, grill, and serving. Great for hot or cold hors d'oeuvres, broiled fish, pizza, tabletop cooking of bite-size foods like shrimp and veggies, and for serving.

## CURE BEFORE INITIAL USE

To prepare your soapstone pieces for life-long use in your kitchen, you must season or cure them with oil and heat.

Once your soapstone cookware is seasoned, it will have a smooth non-stick finish.

### Curing Soapstone Pots

First, wash your soapstone pot with a sponge or brush in hot water only and allow to dry thoroughly. **To begin curing:**

- Generously grease all surfaces of the soapstone with your choice of cooking oil. Use care in handling the oiled pieces.
- Set it in a warm location for 24 hours, or until the oil is absorbed and the stone becomes almost dry.
- After allowing the oil to absorb, fill the pot with water up to the line of the metal band. Put on the stove at a low setting and gradually increase to medium or medium-high heat, slowly bringing the water to a boil. Allow the water to boil uncovered for 30 minutes.
- Remove from heat and allow the water to return to room temperature on its own before draining. For an even deeper curing, repeat the process a second time.

**Note:** During the first few uses of your pot, turn up the heat only gradually.

## **Curing Soapstone Pans, Grills and Lids**

First, wash your soapstone pan, grill, or lid with a sponge or brush in hot water only and allow to dry thoroughly. **To begin curing:**

- Generously grease all surfaces of the soapstone with your choice of cooking oil. Use care in handling the oiled pieces.
- Set in a warm location for 24 hours, or until the oil is absorbed and the stone becomes almost dry.
- After allowing the oil to absorb, place it in a cool oven, bring the heat to 350°F, leave it at this setting for 15 minutes, then turn off the oven and allow the piece to cool on its own.
- For an even deeper curing, repeat the process a second time.

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## **CLEANING AND CARE**

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Always allow soapstone to cool to room temperature on its own before cleaning. In general, rinsing with a sponge and hot water is sufficient to clean soapstone. Only use dish detergent after frying or sautéing foods. Be sure to reapply a little oil after using detergent. Lightly reapply oil after use any time you cook a liquid. Avoid using abrasive cleaning products and tools.

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## **RECOMMENDATIONS**

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### **Cure Before Using**

This further hardens the soapstone and makes it longer lasting and even more beautiful.

### **Potholders and Trivets**

Always use potholders when handling or moving a hot vessel, and use a heavy trivet on your table and counters. Remind your guests to use care near hot surfaces.

### **Heat Diffuser**

Always use a diffuser on electric cooktops with open elements. Furthermore, we recommend using a heat diffuser on all cooktops to help prevent thermal shock.

### **Avoid Thermal Shock**

Do not subject stoneware to sudden hot or cold temperature changes. Never heat an empty pot. When cooking on a glass or ceramic stovetop use only low to medium heat. Allow it to cool on its own before washing. Avoid high heat and frying for the first few uses. When cooling soapstone for cold serving, make sure it's at room temperature before placing it in the refrigerator.

### **Copper Bands**

If thermal shock or other accidental abuse causes a crack in the stone, the beautiful copper band that encircles each piece is intended to hold the stone together and allow for continued use, unlike other ceramic or stone pots or pizza stones. Always use caution when handling hot pots, pans or grills, as the copper band and handles do get very hot.