

How to Season a Terracotta Bread Form

If using your bread form for the first time, hand wash in warm 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 naturally. This takes about 2 hours.

Step 3

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

Step 4

- Place the form in a cold oven and increase the heat to 250°C/ 480°F/ gas mark 9. Bake for approximately 20 minutes until the oil is fully absorbed.

Step 5

- Remove from the oven and allow it to cool completely.

Repeat steps 3 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 water.

DO NOT put in a dishwasher or in a microwave.