

Terracotta Chicken Brick Care Instructions

- Your new chicken brick is a fantastic way of cooking which allows chicken and other meats to cook in their own juices giving tender, juicy and flavoursome results. The chicken brick is not limited to cooking just meats but can be used for other dishes such as casseroles, curries and stews.
- The terracotta chicken brick has been developed for use in conventional ovens and is not suitable for direct heat. Your dish will brown inside the chicken brick and you need not remove the lid for extra browning, unless of course this is desired.
- Before the first use, scrub and rinse the brick thoroughly in plain hot water to remove any clay residue.
- Before every use with your chicken brick, always soak in cold water for 10-15 minutes before placing in the ingredients. Terracotta is a porous material that once soaked in water will provide steam evaporation inside the vessel in a heated oven. This is what will create the wonderful tenderness and succulence that is the ultimate result to gain from having a chicken brick.
- The brick should be placed into a cold oven and then heated up from cold, add on an extra 15-20mins to your cooking time to allow the oven to reach temperature.
- There is no need to add any additional fat or water to any meat you are cooking in the chicken brick unless desired and there is no need to baste food whilst cooking in the brick.
- To clean your chicken brick do not use any detergent, and do not place in the dishwasher. Due to the porous nature of the unglazed terracotta, detergent will taint the brick and flavour any future dishes with soap! Just soak and scrub the brick (ideally with a brush) in hot water, you could use a little lemon juice to cut through any grease. Leave the brick to air dry thoroughly before replacing the lid and storing.

