

Terracotta Cookware

How to season your Terracotta Cookware

Step 1 – Receipt of your terracotta

Upon receipt of your terracotta it may be tempting to start cooking! However, your terracotta cookware will be very much as they left the production factory in Spain so will need a little care. Unseasoned Terracotta Pots are more fragile than seasoned ones. When your terracotta arrives the best thing to do is start running the tap .

Notes: larger pots due to their size and circumference may not fit in the sink for soaking (see step 2 below), the same applies to deeper casseroles and pots, in this case the bath is the best solution as each piece needs to be fully submersed in water.

Step 2 – Immerse in water

How long your terracotta casserole needs to be immersed in water for varies, the general rule is the longer the better – particularly for larger pieces. Water ‘cures’ the terracotta and needs time to soak in effectively, which will add both strength and weight. Our suppliers recommend four hours of soaking for larger, thicker casseroles and a couple of hours for smaller examples up to 16cm in diameter. Even if your casseroles are destined for cooking purposes straight away a good soaking is always recommended, as it will ‘toughen up’ your terracotta.

Notes: Although our terracotta cookware is fired at quite high temperatures unless they are soaked they could suffer from ‘thermal shock’, which may result in cracking.

Step 3 – Gently heat

Once your casseroles have been soaked in water they are now ready to be introduced to heat. The best way to do this for the first time is to fill your terracotta

pot with water to just below the rim and heat gently on the hob before turning up the heat gradually.

It is worth noting that Spanish terracotta cookware can become extremely hot so care is required when handling your casseroles when they have been cooked in.

Notes: Besides from becoming very hot terracotta also has extremely good insulating qualities and will keep food hot for longer than other cookwear. When serving food in terracotta it is worth keeping in mind that the piece will remain hot for longer than expected even if it has been on the table for some time.

Step 4 – Cook

Your casserole has now had its first seasoning and is ready for use. The process of immersing in water only needs to be done once (not before every time it is used). Cooking in the casserole will continue to season and cure the terracotta so the more you enjoy cooking in your clay dishes the longer they will last.

Notes: After using your casserole it can be placed in the dishwasher although we recommend washing your terracotta by hand. Avoid abrasive scourers and instead use a brush or sponge, for more stubborn marks as a result of cooking your terracotta can be soaked in soapy water for as long as is necessary.

