

BAKING LID ø 50 cm

Weight:	22,00 kg
Size:	Ø 50 cm
Material:	CAST IRON EN-GJL 200
Surface coating:	Food-grade enamel

The **BAKING LID** is a product designed for food preparation in weekend cottages and outdoors. The food is prepared in a natural way, on glowing embers that result from burning wood or wooden coal. Enamel coating and lining ensure easy cleaning and maintenance. After use, it is sufficient to wash it in mild dish detergent solution, rinse with clean water and dry with a dish cloth.

PREPARATION: Light a fire with dry and hard wood to obtain abundant and long lasting embers. Feed the fire until a sufficient quantity of embers is created to place the baking dish on and to cover the lid from the rim to the top. After a sufficient quantity of embers is obtained, push one part aside with a shovel, leave the other part in the place where the fire was burning and put the baking dish with food on it. Cover the food with the lid making sure that it fits into the grooved edge of the baking dish. Using the shovel, cover the lid with prepared embers, from the rim to the top. It is recommendable to maintain the fire on one side, in case extra embers are required to cover the lid.

EXAMPLE RECIPE

Ingredients:

- 4 – 5 kg meat (veal, pork, lamb or turkey and chicken)
- 2 carrots
- 2 onions
- 1 celery root
- 2 peppers
- 2 kg of potatoes

Cut the meat to large pieces, sprinkle with salt and pepper and place into the baking dish. Place sliced vegetables around the meat and splash with 1 dcl of oil and 1 dcl of water. Put the lid on the dish and cover it with embers as explained above. Cook for approx. 40 min.

After some 40 min, lift the lid, turn the meat over, stir the vegetables and, if necessary, add some extra oil or water. Put the lid again, repeat the above described procedure and cook for the next 40 minutes. Then remove the lid, taste, serve and enjoy your meal!

The above recipe can be varied, both in terms of ingredients and of quantities, but the result is always the same – ***A DELIGHTFUL TREAT!***