

Naturstone Soapstone Cookware

- ◆ Totally natural ◆
- ◆ Great for low-fat cooking ◆
- ◆ Virtually non-stick after curing ◆
 - ◆ Even and constant heat ◆
 - ◆ Imparts no odor or taste ◆
 - ◆ No leaching or breakdowns ◆
- ◆ Does not react with acidic foods ◆
- ◆ Stovetop and grill safe (most) ◆
 - ◆ Oven safe ◆
- ◆ Keeps foods hot or cold much longer than metal cookware ◆
 - ◆ Easy to clean ◆
- ◆ Darkens to a beautiful marble-like appearance ◆
 - ◆ Lasts for generations ◆



- ◆ Fashioned from solid rock ◆
- ◆ Walls and lids are 1/2" to 3/4" thick ◆
 - ◆ Knobs are about 1 1/4" high ◆
 - ◆ Handles extend about 1 1/2" ◆
- ◆ Copper bands are about 1" wide ◆
- ◆ Copper handles riveted to bands ◆

What is Soapstone

Soapstone is the common name for a rock called Steatite. This hard material is naturally occurring, formed from the composition of talc and other minerals during rock metamorphosis.

Our soapstone comes from Brazil, where it has been in common use for centuries. Though steatite is also mined elsewhere, here it is of the optimal hardness and density for cooking utensils. It is just softer than granite or marble, and similar to marble in appearance, and smooth to the touch.

Suggested Uses

Pots - For stovetop, oven or grill. Excellent for stews, risotto, slow cooking, stir-fries, home fries, fondues, and for serving.

Griddles - Thicker ones for stovetop, oven, grill, and serving; thinner ones for oven, and serving. Great for hot or cold hors d'oeuvres, broiled fish, crispy pizza, tabletop cooking of bite-size foods like shrimp and veggies, and for serving.

Use Recommendations

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. Use

a heat diffuser on all types of cooktops under the 5 Liter Stock pot. Further, we recommend using a heat diffuser on all cooktops to help prevent thermal shock.

Thermal Shock Prevention – Do not subject it to sudden hot or cold temperature changes. Never heat an empty pot. Use only low-to-medium heat on glass (ceramic) stovetops. 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.

Cure Before Using – This further hardens the soapstone and makes it longer lasting and even more beautiful.

Weight – Though soapstone is naturally heavy, it is manageable. To deal with any issues of weight, you might remove the heavy lid before moving a pot, fill it in place on the stove, and remove some of the cooked food before moving it off the stove.

Copper Band – 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. Use caution when handling a hot pot or griddle, as the band and handles do get very hot.



Curing New Soapstone Cookware

- ◆ Before curing, wash with a sponge or brush in hot water, and allow to dry thoroughly.
- ◆ To begin the curing, amply grease all surfaces of your soapstone cookware with your choice of cooking oil. (Use care in handling the oiled utensil.)
- ◆ Set it in a warm location for at least 24 hours. The oil will be absorbed and the stone will become almost dry.
- ◆ After that drying time, fill the pot with water up to the line of the metal band. Put on the stove at low setting and gradually up to medium or medium-high to bring the water to a boil. Allow the water to boil uncovered for 30 minutes.
- ◆ Then let the water return to room temperature on its own before draining.
- ◆ For a longer lasting, deeper curing, repeat the greasing, drying, heating and cooling.
- ◆ During the first few uses, turn up the heat only gradually.
- ◆ **Note:** *Because the 5 Liter Stock Pot is much wider than conventional cooktop burners, remember to always use with a heat diffuser.*

Curing New Lids & Griddles

- ◆ Wash with a sponge or brush in hot water, and allow to dry thoroughly.
- ◆ Amply grease all sides of the soapstone lid or griddle, with your choice of cooking oil.
- ◆ Set in a warm location for at least 24 hours. The oil will be absorbed and the stone will

become almost dry.

- ◆ After drying, 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 lid or griddle to cool on its own.
- ◆ For a longer lasting, deeper curing, repeat the greasing, drying, heating and cooling.

Cleaning

- ◆ Allow the soapstone to cool to room temperature on its own before cleaning.
- ◆ Generally, rinsing with a sponge and hot water is sufficient to clean soapstone.
- ◆ You will usually only need to use detergent when frying or sautéing some foods. Reapply a little oil after using detergent, and after you cook a liquid.
- ◆ Avoid using abrasive products.

Warranty

Every soapstone piece is hand fashioned and will show individual marks that are part of their beauty. All pieces are warranted to be free of cracks and other defects in the material and workmanship that are apparent upon delivery and upon initial use.

Proper care, using the above instructions, will insure longevity to your soapstone cookware.

Imported from Brazil and Warranted by
Brazil On My Mind
Portland, OR

A Sampling of Naturstone Soapstone Cookware

- 1 Liter Sauce Pot** – 7” round, 3 ½” high base, Inside 6 ¼” round, 3” deep, Weighs 6.81 lbs, For oven and stovetop
- 3 Liter Stock Pot** – 8 ¾” round, 4 ¼” high base, Inside 7 ¾” round, 4” deep, Weighs 10.67 lbs, For oven and stovetop
- 5 Liter Stock Pot** – 10 ¾” round, 5 ¾” high base, Inside 9 ¾” round, 5” deep, Weighs 20.64 lbs, For oven, and with a heat diffuser for stovetop
- 9” Sauté Pan** – 9” round, 3” high base, Inside 7 ¾” round, 2 ¼” deep, Weighs 9.96 lbs, For oven and stovetop
- 12” Round Griddle** – 12” round, 1” high, Inside 11 ¼” round, 3/8” deep, Weighs 7.35 lbs, For oven only
- 12” Round Thick Griddle** – 12” round, 1” thick, Moat around inside edge, Weighs 11.22 lbs, For oven and stovetop
- 15” Round Griddle** – 15” round, 1” high, Inside 14 ¼” round, 3/8” deep, Weighs 10.94 lbs, For oven only
- 9 x 17” Thick Griddle** - 9 x 17” long, 20” long with handles, 1” thick, Top moat, Weighs 15.51 lbs, For oven and stovetop

Cooking With Stone, by Patricia Lehnhardt - Over 80+ recipes for cooking on soapstone cookware. Techniques and tips. Spiral bound, soft cover, 7 ½” x 7” format, 100 pages. Publ. 2006

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