



HOW TO USE YOUR STEEL FRYING PAN

SEASONNING: PREPARING YOUR FRYING PAN Put some potato peelings in your pan, cover with water and boil for 15 minutes. Next, throw away the peelings and rinse frying pan with very hot water, wipe it and heat a little oil in the pan.

USE: Heat a small amount of fat in the frying pan, and once the pan is good and hot, seal the food on both sides before reducing the heat to complete cooking

CLEANING AFTER EACH USE: 1) Wash the frying pan with very hot water and a sponge, with a drop of washing up liquid. **2)** Rinse with plenty of hot water and wipe dry. **3)** Oil with a paper towel and put away in a dry place. After being used several times, your frying pan will be seasoned.

WARNING: Do not leave your pan to soak. If food sticks to the pan, use a green sponge and a tiny amount of washing up liquid. **Never put in a dishwasher.**