

THE LITTLE GARLIC PLATE - INSTRUCTIONS

Congratulations on purchasing your 'Little garlic plate'. Each plate is hand made in Spain, triple glazed, and if looked after will give you years of service.

Care of your product:

These little plates are dishwasher safe, however, the accompanying brush is more delicate, and should be hand washed in warm soapy water.

It is often easier to wash the plate using the brush, cleaning both at the same time.

Please note that some crazing of the glazing may occur over time. These are not cracks, they simply add to the character of the little plate, and in no way affect its use.

Use of your product:

- **For Garlic Peeler (optional charged extra):** In order to peel the clove of the garlic, simply place it in the middle of the peeler, roll it under the palm of your hand, until you hear a "crushing" sound and out comes the peeled garlic.
- **For Wet Products:** Remember to moisten the surface of the grater with water (you may wish to try olive oil). All products, as much as possible: *tip down-root up!*
- **For Garlic:** Hold the clove of garlic between your thumb and index finger with the root pointing up and the tip pointing down. Grate with just a little bit pressure on the garlic over the bottom of the dish. It makes no difference if you use circular movements or back and forth. And then, as the pulp forms, you can gather it in the middle of the dish with the help of the brush. Work from the outside to the inside. As you do, the pulp will form into a ball. Simply turn the dish upside down and the ball will fall out!
- **For Ginger:** Hold the root of the ginger at an angle and grate it by using back and forth movements
- **For Pepper:** Cut the pepper and grate the pepper with the skin up. The pepper is in the grater and the skin is left.
- **For Zesting:** Put the lemon, lime or orange in the freezer for two hours and the skin is hard and easy to grate.

The grater works equally well for the following DRY products:

Chocolate (refrigerate before use)

Nutmeg (whole)

Nuts (Walnuts/Almonds/Cashews)

Cheese (Parmesan/Aged)

Bread (for breadcrumbs)



Thelittlegarlicplate@mail.com