

GARLIC PLATE - INSTRUCTIONS

Congratulations on purchasing a little garlic plate. Each plate is hand made in Spain by a modern artisan pottery, and if looked after will give you years of service.

Care of your product:

Wash all items before first use. These little plates are dishwasher safe, however, the accompanying brush is more delicate and should be hand washed in warm water and soap. We often find it easiest to wash the plate using the brush, cleaning both at the same time. Don't stack items on the plate when storing, and if any items are damaged do not use.

Use of your product:

- **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 Peeler (optional 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 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 a 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.
- **For Cleanup:** Always rinse the grater under cold running water before you either wash it by hand or put it into the dishwasher.

The grater works equally well for the following DRY products:

Chocolate (refrigerate if a warm day)

Nutmeg

Nuts (Walnuts/Almonds/Cashews)

Cheese (Parmesan/Aged)

Bread (for breadcrumbs)