



# SteakStones® Instructions

Thank you for purchasing one of our exclusive **STEAKSTONES®** products which are comprised of the highest quality component parts, specially selected for their suitability and manufactured only for The Steak on the Stone Company Ltd. Our products are designed to be aesthetically pleasing whilst also highly functional and long lasting. To ensure you receive maximum enjoyment and longevity from your purchase, please read these guidelines carefully and ensure the instructions are followed.

## Heating your SteakStones

The Lava Stone used in all **STEAKSTONES®** products is guaranteed to be the best available product from which to enjoy hot stone cooking. The stones require heating to between 280-350° Celsius (approx 540-660° Fahrenheit) for optimal use and you will soon find the perfect temperature for you to enjoy your steak, exactly as you like. Heating your **STEAKSTONES®** can be achieved in the oven in 40mins, under the grill in 30-40mins, on the hob or stove – either gas or electric – for 20-30mins or even on the barbecue. Needless to say the stone will not go up higher than the maximum heat of the chosen method so, for example, a stone left in a 240°C oven for 3 hours will still only heat to 240°C, so if this is the limit of your oven, one of the other methods will give you a little more sizzle. To check whether the stone is hot enough following heating, place a teaspoon of water carefully on the centre of the stone. If the stone is fully heated this will instantly sizzle and visibly evaporate after 10 seconds. If this does not happen you can continue heating for a further 5 minutes and repeat the sizzle test. Your **STEAKSTONES®** Lava Stones cannot be overheated using standard household ovens, but we do not recommend exposure to direct heat i.e. gas or electric hobs, for longer than 40mins.

## Lava Stone Bowls

If you have purchased one of our Lava Stone Bowls, these should be heated to a maximum temperature of 250° Celsius (approx 480° Fahrenheit). The stone bowls can be heated directly on the hob or stove until a small puddle of oil placed in the base of the bowl starts to crackle. Care should be taken not to overheat the bowls. You can also chill the bowls in the fridge or freezer for presenting a crisp, cold salad.

## Instructions for Use

1. Before use, wash your **STEAKSTONES®** lava stone in hot, soapy water.
2. The stone should be heated as per the guidelines above before each use.
3. Once heated, we recommend a very light coating of cooking oil is applied to the stone. We find rubbing it on with some kitchen towel to be the best way, but please be careful not to touch the heated stone.
4. The stone is then ready to be placed safely into the steel tray which should already be placed in the bamboo base. Please remove any protective sheet from the steel before use.
5. We strongly recommend the **STEAKSTONES®** Oven Glove range for safe handling of your **STEAKSTONES®**. If not using these, please ensure your oven gloves are suitable for handling the stone to whatever temperature you choose to heat it.
6. Once the stone is ready and you have prepared any accompanying sides and sauces, place your chosen selection of meat, fish or vegetables on the heated stone and it will instantly begin to sizzle. The dry heat will sear the outside of your chosen cut, meaning that it will not cook through too quickly.
7. If you like your steak more well done, you can cut into smaller pieces and these will begin to cook through as you turn them. However, if you like our steak rare, the main steak will stay rare on the inside for up to 20mins allowing you to enjoy every mouthful exactly as you like, with every last bite as hot and delicious as the first.
7. A fully heated stone will stay sizzling hot for around 20-30mins and will still be cooking 40-50 minutes after serving and too hot to handle without oven gloves for over an hour.
8. In addition to cooking the produce placed on a sizzling hot stone, your **STEAKSTONES®** can be used for presenting food at any temperature from freezing cold to sizzling hot or anywhere in between, making them ideal for presenting and keeping food at its intended temperature for longer than standard presentation methods.

**SteakStones is a Registered Trademark of The Steak on the Stone Company Ltd**

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## Care of your **STEAKSTONES**<sup>®</sup>

### Lava Stones

Your **STEAKSTONES**<sup>®</sup> lava stone should be washed by hand in warm soapy water and we recommend the use of our **STEAKSTONES**<sup>®</sup> scraper to easily and quickly remove any remaining produce. The stone is effectively scratchproof and will withstand use of a scourer if required. The stone is dishwasher safe, but in the instance of any cooked on food, this may not come off in the dishwasher and may need a little rub to remove. The stone will naturally retain some of the oils used in each cooking process and will darken with age. This is to be expected and adds a certain character to the product as time goes by. Used as per the instructions you should get many happy years of use from your **STEAKSTONES**<sup>®</sup> lava stones.

### Bamboo Board

Bamboo is one of nature's strongest and most sustainable materials, but as with wood (it is in fact a grass) it should be treated with care and only requires wiping clean with a slightly damp cloth. This will easily remove any food residue without affecting the longevity of the board. The board should not be submerged in water or put through a dishwasher or exposed to moisture for any length of time. An occasional surface rub with vegetable oil will maintain the lustre of your bamboo board.

### Ceramic

All ceramic plates or bowls that are part of your set are dishwasher safe and should be washed before use and handled with care.

### Stainless Steel

All of the metal parts used in our products are made from high grade Stainless Steel. Protective film may be used to ensure your parts get to you in the best condition possible and any such films should be removed from the steel before use. The steel can be hand washed but is safe for dishwasher use.

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### Menu Ideas

You'll have gathered from our name that we're mostly about cooking different cuts of steak on the stone. Whilst a lot of people instantly associate steak with meat, it is by definition a large cut of meat or fish off the bone. This could be Beef, Tuna, Alligator, Swordfish, Ostrich, Salmon, Kangaroo, Halibut or many others, but that's not all you can cook on the stone. Our recommendation is that anything you are happy eating that hasn't been cooked all the way through is perfect for hot stone cooking. So think Scallops, King Prawns, Best Ends of Lamb, but avoid Chicken, Pork and any reconstituted meats such as burgers and sausages, unless they are cooked through first and simply presented for finishing and serving on the stone. Part of the fun of cooking on the stone is to try different cuts with different flavours in terms of the sauces and sides you choose to match them with. There are lots of great meal ideas available at [www.steakstones.com](http://www.steakstones.com) and we're constantly updating these to give you the very best experience possible. If you have any great ideas we've not covered, please get in touch and let us know.

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### Guarantee

This product is guaranteed against faulty workmanship or materials providing all instructions are followed. The stone should not be heated in excess of the times or heats mentioned. We recommend that the product is not used by children under 16 without adult supervision and all users should be warned not to touch the heated Stone, except where following the instructions provided. Please retain your receipt as proof of purchase. In the unlikely event that a fault should develop with your **STEAKSTONES**<sup>®</sup> product, please contact us on [dine@steakstones.com](mailto:dine@steakstones.com) and we will resolve your issues as quickly as possible. This guarantee does not include damage caused by customer mishandling or misuse, damage caused by use for a purpose for which it was not intended and general wear. This guarantee does not affect your statutory rights by law.