

lamart
by Pierre Lamart

SILIK

INSTRUCTIONS FOR USE

Before first use:

Wash with hot water with a little dishwashing detergent and wipe dry. Apply a thin layer of fat or oil to the surface.

Use in an electric or hot air oven:

1. Fill the mould with dough
2. Place the mould into the oven – resistant to temperatures of up to + 230°C
3. When you finish baking, take it out and allow it to cool for 5 – 10 mins.
4. Turn the mould over and separate the finished product

NOTE

Never use:

- a knife or sharp utensils
- coarse or abrasive cleaning agents
- the mould or pad must not come into direct contact with a flame or stove hotplate

RECOMMENDATIONS:

- For the mould to retain its anti-adhesiveness, we recommend that you place it in boiling water for about 10 minutes, especially after baking sticky doughs
- If you bake something with a low fat content you will improve the anti-adhesiveness of the mould by applying a thin layer of fat or by sprinkling it with cocoa or flour.
- The moulds have traditional shapes and volumes, so you can use the standard recipes
- After cleaning with an abrasive agent or coarse sponge, it is necessary to wash the mould in boiling water and to apply a thin layer of fat.
- The product can be used at a temperature of up to 230°C.

WARNING!

The risk of damage resulting from incorrect use is borne by the user.

Multiple uses for the moulds

The moulds can be used for all types of recipes:

cakes, buns, pizzas, desserts, pasta or potatoes au gratin, chicken, meat, vegetables, fruit, puddings, jellies, etc.