



*Colombia's gift to the  
world's most demanding  
cooks.*

*100% Handmade Organic cookware from Colombia*

## *"La Tapa"*

In the Magdalena River, central Colombia, the women from a village called La Chamba continue to carry on an artisanal tradition that spans at least over 700 years. Using the mineral-rich clay from the area, these women make 'La Tapa' cookware – used and loved by Colombians, gourmet cooks and celebrity chefs around the globe.

Each piece is hand shaped and moulded. Elegant, contemporary, easy to use, 'La Tapa' is Colombia's gift to the world's most demanding cooks. These artisan pieces can be used (after curing - see instruction) on a gas stove top, in the oven and microwave. If using La Tapa on an electric stove top, a heat diffuser is recommended. Items within this range include griddle pans, roasters, baking dishes, fully complemented with small unique tapas bowls. From oven to table La Tapa introduces highly functional pieces of 'Art' - suitable for those who embrace and appreciate the merits of cooking and presenting in organic, hand crafted vessels.

## *How to Care for 'La Tapa' Cookware*

**Please note:** - as with all clay, pieces are susceptible to thermal shock. Accordingly, please observe the following points:

If taking 'La Tapa' from fridge, please let stand until it reaches room temperature before exposing to any form of heat. 'La Tapa' should be placed in cold oven allowing both vessel and oven to reach its required temperature at the same time. Once removed from oven, place vessel on trivet or silicon mat - thus avoiding direct contact with cool surface.

**Hand Wash Only** - After use, fill the pot with warm soapy water. Make sure to avoid overly "fragrant" detergents as perfumes can taint the clay. If heavily soiled, soak in mild detergent, if required, use Teflon scrubber. Don't use metal or highly abrasive scouring pads or powders. The use of the dishwasher is not recommended. Water pressure and heat of dishwasher will damage the surfaces of your vessel.

**After Hand wash,** Please ensure vessels are left in well-ventilated area to completely dry. It is recommended to use a soft cloth to apply light amount of cooking oil over interior and exterior of pieces.

**Colour Changes** – Due to the natural (not chemical) glaze, your pot may change colour with use. This is normal and is considered part of the natural character of these handmade pots.

## *Toxin-Free – handmade – 100% Organic from Mother Nature*

This cookware is produced free of toxins, without chemical glazes and lead clay. The burnished black hue comes from painstaking hand polishing using river rocks. This is truly eco-friendly cookware – a contemporary piece of art from earth to table.

'La Tapa' is Cookware made over a period of 700 years, handed down from generation to generation/ Mother to Daughter – Father to Son!

Due to the purely natural production of this cookware, care must be taken to season (cure) your pot.

### *How to Cure Your 'La Tapa' pot*

Fill three-quarters of uncovered vessel with warm water or **full cream milk**. Place in cool oven (until reaching 200 ° C) or stove (low temperature) for 30 minutes. Allow to stand until vessel has cooled. It is then recommended to use a soft cloth to apply light amount of cooking oil over interior and exterior of pieces. This action assists with sealing your cookware.

If you find your piece is still porous, bring full cream milk to the boil. Constant use will result in your La Tapa being fully seasoned. If, however, you do not use regularly please re-cure prior to use.



