

VINGA
SWEDEN



CARE & USE
MONTE STONEWARE



Thank you,
for choosing Vinga. Our goal is to
make cooking fun, easy and tasty.
We hope you will be satisfied with
your stoneware item from our Monte
Series. Everyitem in this range have
been hand-crafted, making each
piece unique. Due to this unique-
ness, there may be slight variations
from piece to piece.

Cleaning and care

DO NOT use any stoneware piece on the stove/hob top or any other direct heat source such as a flame or BBQ.

USE oven gloves for lifting at all times.

OVEN: Maximum oven-safe temperature is 260°C/500°F

GRILL: When using under the grill allow a gap of no less than 6.5cm between the top of the dish and the heat source/element.

MICROWAVE: This item can be used in the microwave as long as it doesn't have any metal lid/knob on the lid. If your item has a metal knob do not use the lid in the microwave.

FREEZER-TO-OVEN USE: DO NOT place a frozen dish of food in a pre-heated oven. Place the frozen dish in a cold oven and set the temperature, allowing the dish and oven to heat up together. Before serving always check that the centre of the food is completely and uniformly hot.

CLEANING: Before the first use, remove labels, wash the dish in hot, soapy water, and rinse and dry thoroughly. For most day-to-day cleaning, cool the empty dish for a few minutes before washing and drying. Never leave a dish fully immersed in water. For removal of stubborn residues allow the dish to cool, fill with warm, soapy water and allow it to soak for 10 to 20 minutes. Wash in the usual way using a plastic brush or sponge scouring pad if necessary.

Classic Potato Gratin

5 garlic cloves, divided
1 tbsp unsalted butter, room temperature
2 medium shallots, quartered through root ends
6 dl heavy cream
1 tbsp kosher salt
1 tsp freshly ground black pepper
1 tbsp thyme leaves, plus more
4 tbsp russet potatoes, scrubbed, very thinly sliced on a mandoline
85 g Gruyère, finely grated
28 g Parmesan, finely grated

Preheat oven to 180°C. Cut 1 garlic clove in half and rub the inside of a shallow baking dish with cut sides. Smear butter all over inside of dish. Bring shallots, cream, salt, pepper, 1 Tbsp. thyme, and remaining 4 garlic cloves to a simmer in a small saucepan over low heat; cook until shallots and garlic are very soft, 15-20 minutes. Let cool slightly. Transfer to a blender; blend until smooth.

Arrange potato slices in prepared dish, fanning out a handful at a time and placing in dish at an angle (this ensures every scoop will have tender potatoes from the bottom and crisp edges from the top). Shingle as you work until bottom of dish is covered. Tuck smaller slices into any gaps to fill. Pour cream mixture over potatoes and cover dish tightly with foil. Bake potatoes until

tender and creamy, 60-75 minutes. Let cool.

Place rack in highest position; heat broiler. Remove foil and top potatoes with Gruyère and Parmesan. Broil until cheese is bubbling and top of gratin is golden brown, 5-10 minutes. Serve topped with more thyme leaves.



Chocolate fondant

50 g melted butter for brushing
cocoa powder, for dusting
200g good-quality dark chocolate, chopped
into small pieces
200 g butter, in small pieces
200 g golden caster sugar
4 eggs and 4 yolks
200 g plain flour

First get your moulds ready. Using upward strokes, heavily brush the melted butter all over the inside of the pudding mould. Place the mould in the fridge or freezer. Brush more melted butter over the chilled butter, then add a good spoonful of cocoa powder into the mould. Tip the mould so the powder completely coats the butter. Tap any excess cocoa back into the jar, then repeat with 1 the next mould.

Place a bowl over a pan of barely simmering water, then slowly melt the chocolate and butter together. Remove bowl from the heat and stir until smooth. Leave to cool for about 10 mins.

In a separate bowl whisk the eggs and yolks together with the sugar until thick and pale and the whisk leaves a trail; use an electric whisk if you want. Sift the flour into the eggs, then beat together.

Pour the melted chocolate into the egg mixture in thirds, beating well between

each addition, until all the chocolate is added and the mixture is completely combined to a loose cake batter.

Tip the fondant batter into a jug, then evenly divide between the moulds. The fondants can now be frozen for up to a month and cooked from frozen. Chill for at least 20 mins or up to the night before. To bake from frozen, simply carry on as stated, adding 5 mins more to the cooking time.

Heat oven to 200°C. Place the fondants on a baking tray, then cook for 10-12 mins until the tops have formed a crust and they are starting to come away from the sides of their moulds. Remove from the oven, then leave to sit for 1 min before turning out.

Loosen the fondants by moving the tops very gently so they come away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away, then tip back into the mould ready to plate up.

Sit a fondant in the middle of each plate. Using a large spoon dipped in hot water, scoop a 'quenelle' of ice cream.

Carefully place the ice cream on top of the fondant, then serve immediately.

Blueberry pie

1.1 L fresh blueberries
1 tablespoon lemon juice
1 (425 g) package refrigerated pie crusts
2.3 dl sugar
1 dl all-purpose flour
1/8 teaspoon salt
1/2 teaspoon ground cinnamon
2 tablespoons butter
1 large egg, lightly beaten
1 teaspoon sugar

Sprinkle berries with lemon juice; set aside. Fit half of pastry in a pieplate according to package directions.

Combine sugar and next 3 ingredients; add to berries, stirring well. Pour into pastry shell, and dot with butter.

Unfold remaining pastry on a lightly floured surface; roll gently with rolling pin to remove creases in pastry.

Place pastry over filling; seal and crimp edges. Cut slits in top of crust to allow steam to escape.

Brush top of pastry with beaten egg, and sprinkle with 1 teaspoon sugar
Bake at 200°C for 35 minutes or until golden.

Cover edges with aluminum foil to prevent overbrowning, if necessary.

Serve with vanilla ice cream, if desired.

Creating memories

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