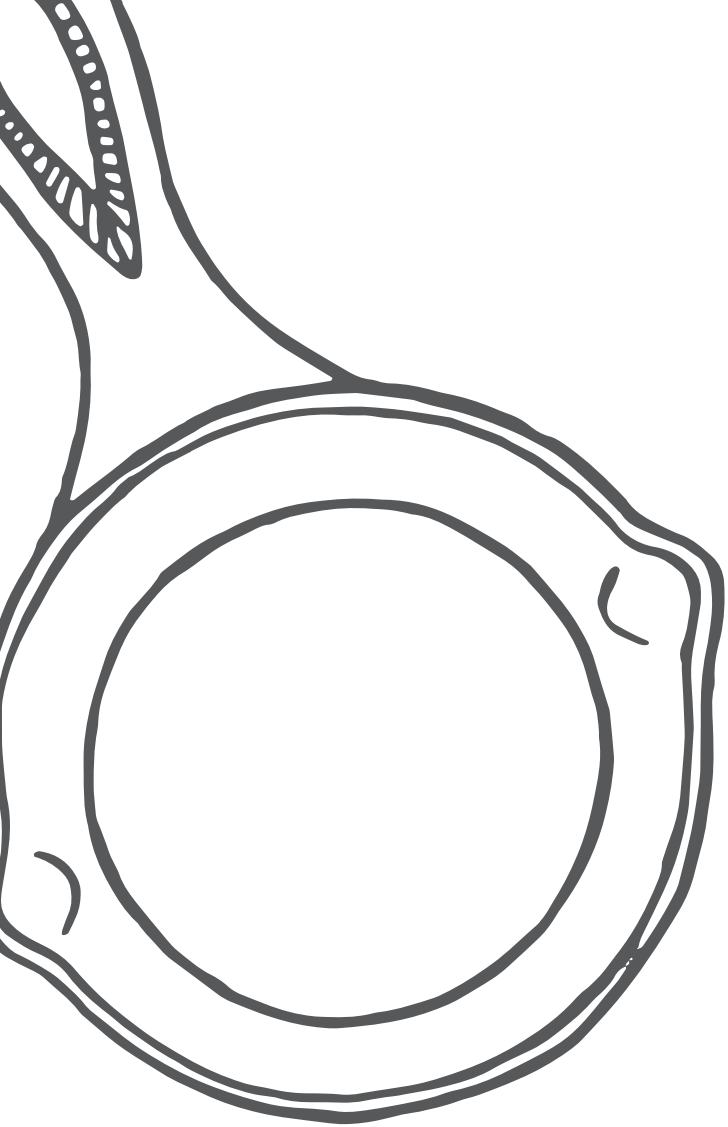




VINGA
SWEDEN

CAST IRON BLINI PAN

CARE & USE



Thank you,

We hope that you will enjoy your skillet. Cast iron is a sturdy and durable material that can really last a lifetime if you take good care of it. We have put together a small clean and care guide so you can take the best care of your pan and really enjoy the benefits of cast iron.

CLEANING

Clean the skillet immediately after use, while it is still hot or warm. Avoid soaking the pan or leaving it in the sink, or it may rust.

Wash the skillet by hand using hot water and a sponge or stiff brush. Avoid using the dishwasher, soap, or steel wool, as these may strip the pan's seasoning.

To remove stuck-on food, scrub the pan with a paste of coarse salt and water. Stubborn food residue may also be loosened by boiling water in the pan.

Thoroughly towel dry the skillet or dry it on the stove over low heat.

Using a cloth or paper towel, apply a light coat of vegetable oil or melted shortening to the inside of the skillet. Some people also like to oil the outside of the skillet. Buff to remove any excess.

Store the skillet in a dry place.

ADDITIONAL NOTES:

Using soap, steel wool, or other abrasives is not the end of the world, but you may need to re-season the skillet. If the skillet is well-seasoned from years of use, a small amount of mild soap may be used without doing much damage – just be sure to rinse it well and oil it after drying.

Remove rust using steel wool or by rubbing it with half a raw potato and a sprinkle of baking soda. Again, it may be necessary to re-season the pan after cleaning.

AMERICAN PANCAKES

Ingredients

1 tablespoon baking powder

1 pinch of salt

1 teaspoon white sugar

2 large eggs (beaten)

30 grams butter (melted and cooled)

300 millilitres milk

225 grams plain flour

butter for frying

The easiest way to make these is to put all the ingredients into a blender and blitz. But if you do mix up the batter by hand in a bowl, make a well in the flour, baking powder, salt and sugar, beat in the eggs, melted butter and milk, and transfer to a jug: it's much easier to pour the batter into the pan than to spoon it.

Heat the pan on the stove.

When you cook the pancakes, all you need to remember is that when the upper side of the pancake is blistering and bubbling it's time to cook the second side, and this needs only about 1 minute, if that.



SMOKED SALMON BLINIS

For the blinis

75 g plain flour

1 tsp baking powder

2 eggs

1 pinches salt

about 100 ml milk

30 g unsalted butter

To serve

1 small bunches chives, finely snipped

1 x 200 ml tub crème fraîche

100 g slices of smoked salmon, cut into strips

For the blinis: in a small bowl, whisk together the flour, baking powder, eggs, salt and enough of the milk to make a thick batter.

Melt the butter in a small frying pan over a low-medium heat.

Drop teaspoons of the batter into the pan, leaving space between each one to allow them to spread.

Cook for 1-2 minutes on each side or until cooked through and golden. Remove from the pan and drain on kitchen paper. Repeat the process until all the batter is used up then set aside to cool.

To serve, stir the chives into the crème fraîche and spread a little of the mixture onto each blini. Top with a piece of smoked salmon and serve

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