

VINGA  
SWEDEN



**CARE & USE**  
TOSTES PANS





Thank you,

for choosing Vinga. Our goal is to make cooking fun, easy and tasty. We hope you will be satisfied with your new frying pan from our Tostes Series. The pan is a stainless steel 3-ply pan with a hexagon embossed pattern in the bottom. The hexagon pattern gives the pan a better non-stick effect than a normal stainless steel pan.






## General Care & Use


### Prevent water spots

To prevent water spots, dry your pot or pan immediately after washing. To clean water spots that do occur, simply dampen the surface of the pot or pan, rub it with a moist sponge that's been sprinkled with baking soda, and rinse as usual.

### Avoid salt before boil




Only salt water once it's come to a boil. When water is salted pre-boil, "pitting corrosion" can occur, which leaves tiny but irreparable pockmarks, as if from a nail, in the bottom of the pot. So salt your pasta water, yes, but only once it's boiling.





### Heating & drop test



Heat the pan before adding oil and then, once the oil is hot, add the food. Adding oil to the pan when it's hot causes the steel to become "static," which creates a temporarily nonstick surface.

Cold food is more likely to stick to a hot pan, as the steel will contract when it comes in contact with a cooler temperature. So, if you'll be cooking foods like meat, chicken, or fish straight from the refrigerator, allow them to sit at room temperature for 10 to 15 minutes. Before cooking, dab with a cloth or paper towel to remove excess moisture.





To determine whether your pan is hot enough for the oil, do a simple water test: Drop a tiny amount (about 1/8 teaspoon) water in the pan. When the water, immediately upon hitting the pan, comes together into a “ball” that glides and dances across the surface, your pan is preheated perfectly—add the oil! Note that this is past the point at which the water sizzles when it hits the pan’s surface: When the pan is properly hot, the water shouldn’t “sit” on the surface at all.



Do not rush the preheating process by using high heat. Since high-quality stainless steel is effective at holding heat, preheating on high might lead to overheating your pan (and burning your food).

Allow the pan to cool completely before washing it. Submerging or soaking a hot stainless steel pan in cold water might cause irreparable warping.

Only use non-abrasive cleaners and sponges. Coarse scrubbers and harsh cleaning solutions like bleach or household cleaners can scratch your stainless steel and damage its finish.

### Cleaning problem areas

For cleaning chalky white spots (which can result from calcium buildup in the water): Bring a solution of 1:3 vine-

gar:water to a boil in the pan, let it cool, and then wash and dry as normal.

For stuck food bits (which can result from adding cold food to a hot pan—see above!): Scrub the pot with a non-abrasive sponge to get off any food bits you can, then fill the pot or pan with enough soapy water to cover the food, bring to a boil, and scrape (the food should come away easily).

For discoloration (often rainbow in appearance), which can occur from overheating: Try washing your pan with vinegar or using the pot to cook a high-acid food, like tomato sauce.

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## Pan-Roasted Brined Pork Chop

### Ingredients ( 2 servings)

120 ml sea salt

350 ml sugar

1 teaspoon juniper berries

1/2 teaspoon whole black peppercorns

1 head of garlic, halved crosswise, plus 2 unpeeled cloves for basting

2 large sprigs thyme

2 ribs pork chop (about 500 g)

2 tablespoons grapeseed or vegetable oil


3 tablespoons unsalted butter

Flaky or coarse sea salt




## Preparation

Bring 2 cups water to a boil in a medium saucepan. Add kosher salt, sugar, juniper berries, peppercorns, halved head of garlic, and 1 thyme sprig; stir to dissolve salt and sugar. Transfer to a medium bowl and add 5 cups ice cubes. Stir until brine is cool. Add pork chop; cover and chill for at least 8 and up to 12 hours.



Preheat oven to 225°. Set a wire rack inside a rimmed baking sheet. Remove chop from brine; pat dry. Heat oil over medium-high heat in a large cast-iron or other oven-proof skillet. Cook chop until beginning to brown, 3-4 minutes. Turn and cook until second side is beginning to brown, about 2 minutes. Keep turning chop every 2 minutes until both sides are deep golden brown, 10-12 minutes total.



Transfer skillet to oven and roast chop, turning every 2 minutes to prevent it from browning too quickly, until an instant-read thermometer inserted horizontally into center of meat registers 57°, about 14 minutes. (Chop will continue to cook during basting and resting.)

Carefully drain fat from skillet and place over medium heat. Add butter, 2 unpeeled garlic cloves, and remaining thyme sprig; cook until butter is foamy. Carefully tip skillet and, using a large spoon, baste chop repeatedly with butter until butter is brown and smells nutty, 2-3 minutes.

Transfer pork chop to prepared rack and let rest, turning often to ensure juices are evenly distributed, for 15 minutes. Cut pork from bones, slice, and sprinkle with sea salt.



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