

Bougon

CARE & USE



VINGA SWEDEN

Care

For this pestle and mortar, if you are grinding dry herbs and spices, you may well not need to clean it after use, a quick wipe with a kitchen towel is enough. If you notice the smells of strong spices are retaining on the surface of the mortar, grind some dry white rice until the aroma has gone and discard the rice.

Dry up!

Its important to keep cast iron dry between use, this means not allowing it to sit in water and drying thoroughly with a tea-towel after washing. Cast Iron can rust if not kept nice and dry!

Oil

Regularly wiping a small amount of cooking oil (such as sunflower or vegetable) over the entire surface of the cast iron will help protect it from rusting. If rust does form, scrub with wire wool and coat with oil.