

SALT PLATE cm.20x20 WITH WOODEN BASE

BISETTI SQUARE SALT DISH cm. 20x20x3 ON PLYWOOD CHOPPING BOARD WITH METAL NOTCH AND SPACERS
BASE DIMENSIONS cm.29x25 weight kg.3,2



vedi prodotto online

CODICE: **0150032199312**

MARCA: **BISETTI**

SOLUZIONI FOODSERVICE

CHARACTERISTICS:

Pink Himalayan salt is very valuable.

Handcrafted from an exceptional slab of pink salt, in the pristine depths of the Himalayas, inside the mines of Kewra, in northern Pakistani Punjab.

It is also known for its therapeutic properties, noble trace elements and with more than eighty different minerals it is used as a source of well-being for healing and relaxation.

You can serve sushi, raw fish, knife-beaten meat, a simple boiled potato or whatever you like, without adding salt of course!

If you want to experiment with new cooking tools, try preparing a fish fillet by baking it at 140 degrees after placing it on a plate of pink salt. No condiments, just a drizzle of extra virgin olive oil before serving and nothing more. Softness and flavor will amaze you.

USE:

- 1. SERVING PLATE: on which to serve appetizers, vegetables, meats, cheeses and other foods;
- 2. COLD PLATE: put the plate of pink salt in the freezer for about ten minutes.

Take it out of the freezer, put it on a plate and place it on sushi, meat carpaccio, fish carpaccio, canapés but also cakes, frozen desserts and fresh fruit;

- 3. KEEP WARM: leave your plate in the oven for about 20/25 minutes at 60°C. One time extracted it will allow you to serve any previously cooked dish on the table, maintaining its temperature;

- 4. TABLE COOKING: bring the oven to a temperature of 250°C, place your plate on the grill central and wait about an hour for it to reach a suitable temperature for cooking directly at the table;

- 5. OVEN COOKING: if you want to cook in the oven, the most suitable food in this case is fish.

Place the fillets on the griddle and cook for a maximum of 20/25 minutes at a temperature not exceeding 150°C;

- 6. COOKING ON THE FIRE: place the plate inside a non-stick pan or directly on the fire (low flame) making sure to use a flame spreader in the latter case.

Proceed with cooking your food without adding salt and seasonings.

NB: the cooking times and temperatures are only suggestions that must be varied according to the function
personal taste and the type of food being cooked.

PRECAUTIONS FOR USE:

.. slowly heat the plate before using it to avoid thermal shocks which could cause it to break;

.. avoid placing frozen foods on the hot plate;

.. do not put the plate directly in contact with the gas flame.

CLEANING THE PLATE:

After using the plate, wait for it to cool down and proceed with cleaning as described below:

- 1. Sprinkle the plate with food-grade baking soda and clean using a scouring pad.
- 2. Quickly pass the plate under a jet of cold water to remove the bicarbonate and any food residues.
- 3. Dry it and store it wrapped in a cloth.

ATTENTION:

- .. do not put the plate under water when it is still hot;
 - .. do not put in the dishwasher;
 - .. do not immerse in water;
 - .. do not use detergents or chemical cleaning products in general.
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- .. the plate can be used until it runs out or breaks;
 - .. the plate is dry-carved, and any cracks in the corners or on the sides are not to be understood as a production defect but as a distinctive element of the craftsmanship of the product.
 - .. for correct use it is advisable to use one plate for fish and one for meat.
 - .. over time the soleplate could show some cracks which do not however compromise its use.
 - .. over time the plate could change its color becoming lighter, without any alteration of its properties.