



Tipoi

LONGPI COOKWARE AND SERVEWARE

Care Information

COOKWARE

karipots and karipan

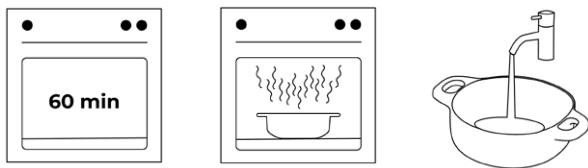
seasoning instructions

Prior to using your cookware, we recommend seasoning it. Seasoning is the process of treating the surface of a cooking vessel to produce a corrosion-resistant and non-stick cooking surface. Before seasoning, please follow the cleaning instructions listed in the section below.

Add 3-4 table spoons of oil (we recommend walnut oil) or ghee, and rub onto the inside surface of the cookware with a paper towel. Allow it to soak in for 15 minutes and remove any excess with a clean paper towel.



Then, place in a preheated oven on max for approx. 1 hour. This is to bring the oil to **smoking temperature** and seal the cookware. Let the cookware cool down, remove from oven and rinse with clean water. Always make sure to dry the pot/ pan thoroughly before storing.



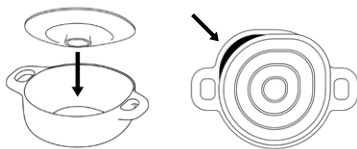
cleaning instructions

Wash with warm water and a soft sponge or hard bristled brush. Rinse well with clean water and dry thoroughly.

For more stubborn stains and odours leave to soak overnight with 1-4 tablespoons of baking soda in clean warm water and wash the following day.

storage instructions

Before storing make sure the cookware is dry. Lids should be stored inverted and rotated 90 degrees to allow for air to circulate inside the pot.



During periods of long storage, mould may form.

To remove this apply a mixture of equal parts baking soda and water, and apply the paste to the surface. Leave it on at least 30 minutes, then wash thoroughly with a sponge or hard bristled brush and clean water.

cooking instructions

The cookware can be used on a wide range of heat sources.



Gas



Electric



Ceramic



Oven

We believe, the natural properties of the materials - stone and clay- enhance the cooking experience, while preserving the ingredients' oils and flavours. The burnishing process makes the cooking surface naturally non-stick. Once cooked, the pot also stays warmer for longer when on the table.

SERVEWARE

karibowls

Please note that whilst the bowls are made from the same material as the cookware, we do not recommend them being used as cooking vessels, but just as serveware. They should not be used to store food. For cleaning instructions, please refer to the previous page.

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Longpi Cookware is a collection of ceramic cookware designed by us in collaboration with multi award winning ceramicists from the remote village of Longpi, in the North Eastern part of India, only 6 km from the Myanmar border.

Longpi is famous for it's widely recognized craft using a unique ceramic material that is made from a locally found 'serpentine' stone and river clay. These ceramic pieces are entirely hand-built and burnished, and are fired at low temperatures without any glazes allowing them to be returned to the earth with minimal impact.

The collection comprises of two multipurpose 'Karipots', a 'Karipan' for roasting, and two nesting serving bowls or 'Karibowls.' The cookware pieces can be used widely on a range of heat sources, from the hob - both gas and electric - to the oven.

The collection celebrates oven to table style eating, and is perfect for one-pot dishes. Ideal for slow cooking, but also for everyday meals.

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