



CARE GUIDE

INSTRUCTIONS FOR THE "CURING" OF PORK PIE TINS

It is recommended that all new tins be cured before use as follows;

Firstly, remove any grease that is on the surface of the tins, this grease is there to prevent the tins from clamping together and being difficult to separate. Remove the grease with warm to hot soapy water. Do not use a scourer.

Proceed with the curing process as follows;

- a) Slightly warm and wipe clean.
- b) Lightly grease with pure lard.
- c) Place tin(s) upside down for two hours in an oven at a temperature not exceeding 400 degrees Fahrenheit (204 degrees Centigrade). If you exceed this temperature, you will melt the tin surface and permanently damage the container.
- d) Repeat steps (b) and (c) once.

For the first few bakes, the tins should be handled very carefully and preferably greased with a soft brush. Close attention to these instructions will preserve the baked coat and will substantially increase the life of your tins.