

Made in Germany!

WITH RÖMERTOPF® EVERYTHING IS MADE EASY.

The steaming method used by RÖMERTOPF® surprises you time and time again by its unequalled tasty and healthy dishes, and by being extremely easy to use. Due to the low cooking temperature the aroma, vitamins, and minerals are always preserved. The addition of fat is unnecessary, calories are avoided. All you have to do is to prepare the ingredients, the RÖMERTOPF® takes care of the cooking and does not need to be supervised. You gain time for other things. The meal is always a success, nothing burns or boils over, and the oven remains clean.

Before using the RÖMERTOPF® for the first time, wash it with hot water, washing-up liquid and a brush.

Before every use, soak the RÖMERTOPF® for 10 minutes in water, so that the earthenware pores are filled. Then, according to the recipe, put the prepared ingredients into the RÖMERTOPF®, cover with the lid, and place the pot on the rack of the cold oven. Now set the oven at the desired cooking temperature (in case of gas ovens set at the lowest temperature initially and then gradually adjust to the desired cooking temperature). When cooking time is over, take the RÖMERTOPF® from the oven and put it on a towel or on a placemat.

To clean the RÖMERTOPF®, wash with hot water and washing-up liquid or simply put it in the dishwasher. Afterwards put the lid upside-down on the pot and then store in an airy place - on a shelf for instance.

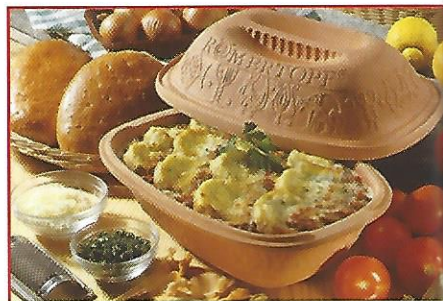
Please take note of the following advice:

- Never put the RÖMERTOPF® on hotplate or gas rings
- Never vary the cooking temperature too much
- If required, always add warm liquid to the RÖMERTOPF® dishes



Electric oven: between 180°C and 220°C (375°F and 500°F)

Gas oven: beginning with gas mark 3 and increase it slowly until the required temperature has been reached



ADVICE:
If you often prepare fish we recommend to use the fish RÖMERTOPF® because the clay pores take the smell of fish

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GB

PORK

Stuffed pork ribs
(Scandinavia, Northern Germany)

Ingredients: 1.200 g fat ribs (when shopping see to it that you get the bones chopped and a pocket cut in the meat);
100 g dried fruit; 1-2 cooking apples;
2 table-spoons of raisins;
1 tablespoon of chopped almonds; salt;
freshly ground pepper

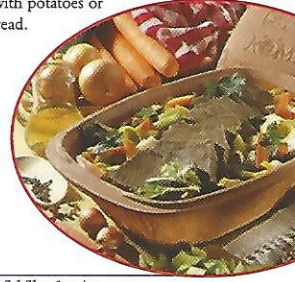
Cooking time:
1,5-2 hours at 220 °C (gas 4-5)

Soak the dried fruit 12 hours beforehand.

After the soaking period, strain the dried fruit. Peel apples, remove cores, and slice. Mix the dried fruit and apple pieces with the raisins and almonds. Wash both the inside and outside of the meat, dab dry, and sprinkle with salt and pepper. Fill with the fruit mixture. Fasten the stuffed meat pocket using white cotton thread or pin with a skewer. Put it in the moist RÖMERTOPF®, cover with lid. Nutritional value: ca. 500 kcal = 2093 kJoule. Potatoes or potato dumplings and salad go well with this dish.



pour wine over, cover with lid. After 30 to 40 minutes, baste with dripping, add heated wine to taste. Lastly beat in the sour cream and flavour the sauce with salt, pepper and Pastis. Nutritional value: ca 400 kcal = 1674 kJoule. Eaten in France with potatoes or grain or white bread.



FISH

Fishfilet „Baden-Baden“

800 g (fresh water) fishfilet; 1 onion;
250 g mushrooms (any kind);
2 table-spoons of mixed, chopped herbs;
125 g thinly sliced bacon; 1/4 l white wine;
1 garlic clove; salt; freshly ground pepper;
3 spicy corns; juice of 1/2 lemon;
50 g grated cheese;
2 table-spoons of chopped parley;
2 table-spoons of butter.

Cooking time:
ca 45 minutes at 220 °C (gas 4-5)

Rinse the fish and put in the moist RÖMERTOPF®. Chop onions into thin rings, add to the fish. Prepare the mushrooms, slice and add to other ingredients. Sprinkle with herbs. Cut the bacon into strips and lay on top. Flavour the wine with crushed garlic, salt and pepper. Pour over. Put spicy corns on top. Sprinkle with lemon juice and cover with lid. 10 minutes before end of cooking time mix the cheese and parsley, sprinkle on top, cover with knobs of butter. Remove the lid at this stage. Nutritional value: ca 500 kcal = 2300 kJoule. Buttered toast and fresh salad go well with this dish.

POULTRY

Chicken in white wine with tarragon
(France)

1 chicken; salt; freshly ground pepper;
2 garlic cloves; 4 table-spoons of olive oil;
2 tomatoes; 2 table-spoons of fresh or 2 table-spoons of dried tarragon;
1/4 l white wine; 100 g sour cream;
1 teaspoon Pastis.

Cooking time:
just 1 hour at 220 °C (gas 4-5)

Quarter the chicken; wash all parts, sprinkle with salt and pepper. Crush the garlic and season oil with it, brush it on the meat. Peel and quarter tomatoes and put it in the moist RÖMERTOPF®; put chicken pieces on top. sprinkle with tarragon,

RÖMERTOPF®
Four star cooking