

Real Steak Stones Instructions and Care



- **Non Toxic**
- **Clean in cold water, do not soak**
- **Domestic or commercial use**
- **FDA approved**
- **Clean all components before use and remove any clear film from the stainless steel liner**

A unique restaurant experience using a volcanic hot rock which sears in all the natural flavours of your choice of meat and allows you to cook every mouthful as you like, with the last bite being as warm and tasty as the first. You can choose from our 8oz, 12oz or 16oz ribeye, fillet, sirloin or rump steak, 8oz or 16oz gammon steak with pineapple or tasty king prawns served with tomato, onion rings & mushrooms...nom nom.

Looking for something for someone who's got everything? Then look no further. REAL Steak Stones provide the perfect gift to enjoy many different dining experiences cooking many food types all with the same stunning REAL Steak Stones set.

Got a hotel, restaurant or hire business? Looking for that (USP) unique selling point to attract more visitors, then this could be the answer.

Come dine with me? Invite friends round for a unique dining experience, steak served on a volcanic rock, which sears in all the natural flavours and allows you to cook every mouthful as you like with the last bite being as warm and tasty as the first. Got a veggy friend don't worry, seafood and vegetables can also be cooked on the Real Steak Stone, use a foil wrap for fish, prawns, scallops cook directly on the Real Steak Stone

Handling: The optional rock shovel allows for safe removal from the oven or appliance and insertion to ceramic dish for commercial use. You can also use oven gloves however check heat range to be safe.

How to use your Real Steak Stone: Your Real Steak Stone is very very hot, so be careful not to burn yourself, cut small pieces from the steak and cook on the Real Steak Stone to your liking. Enjoy the fusion of natural seared-in flavours and a unique dining experience cooking your steak just how you like it!

Hot Tip: Sprinkle rock salt on to the stone before you place the meat to enhance the flavour.

Commercial Heating: If you have a restaurant then you will require a commercial oven for speed, you can buy a specialist steak stone oven, or a high quality pizza oven may do the job. Some conventional ovens heat to high temperatures; Minimum heat temperature required for effective heating of the stones in a restaurant environment is 400°C - 440°C.

Heating using gas: You can place the Real Steak Stone directly on the gas flame and heat, a temperature gauge is the only way to identify if you have the stone at the right temperature, however 30 - 40mins should do the job. (Do not use the stainless steel rock support for heating)

Heating in the oven: You can heat your stone in a conventional oven; this will take 1 hour to reach maximum heat temperature, (Do not heat the stainless steel rock support) The hotter the oven the better the result.

Heat on a BBQ: Barbecues are renowned for burnt offerings, so why not reverse the process, heat the stone only on the BBQ, gas or charcoal are suitable, then deliver the stones to the table on the ceramic serving dish and your guests can cook there food exactly how they it. Know one losers out on social time stuck hovering over the BBQ and you have created a fanatic new dining experience for your visitors. It is difficult to gauge a time so you will have to experiment here on average 30 – 40min may do the job.

Cleaning the Real Steak Stones: Remove the now cool stone from the ceramic dish; place the stone into cold water, using a metal scourer wash the stone removing any stains and fragments. The stone can be handled in the cold water, remove the stone from the water, dry and return immediately to the oven if using again, leave to dry and store in not.

To recycle the heat in the hot stone we advise that the stone is washed and returned to the oven as soon as possible. This way, the rock will retain some heat and be ready to reuse within 30 mins. Do not leave the rocks soaking in water and do not use any detergent. Any stains on the rock will burn off in the oven during reheating and be completely sterilised and there should be no trace of the previous meal.

Disclaimer

- Take precautions and safety measures:
- Not suitable for children under 12 years
- All times are estimates and may differ depending on your appliance.
- Risk of burning so please take precautions, do not touch the stone if hot.
- We will not be responsible for any losses resulting from your use or the inability to use our real steak stone
- We strongly advise that you consult an expert if you are not sure how to use your real steak stone.
- We will not be responsible for any loss of profits, wasted expenditure, illness or any other loss whatsoever as a result of using the real steak stone.

Visit the official website www.realsteakstones.com