



This guide was prepared by [Römertopf](#).

Introduction

According to archeological finds, clay pot cookery can be traced back thousands of years, when food in an earthenware pot was put in the glowing ashes of an open fire.

The Romans, lovers of good wine and good food, used pots made of a special type of earthenware. The Romertopf is made using similar types of clay.

This special porous clay is unglazed, allowing it to breathe during the cooking process.

Food cooked in a clay pot requires no liquid unless specifically called for in a recipe. The result incorporates all-natural juices, the full flavor and taste, and all the essential nutrients and vitamins are retained.

Cook all types of foods without adding any fat.

Directions for Use & Care

Before using the first time, wash thoroughly with hot water. Do not use soaps. Rinse well, then completely immerse in water and soak both the top and the bottom for about 15 minutes.



Before each time you use it, after the first time, rinse the inside of both the base and the lid under cold tap water. Pour off the excess liquid..

After adding all the ingredients, place your Romertopf in the center of a cold oven.

Do not add cold liquids once the Romertopf is hot.

Regular recipes usually can be converted for clay pots by increasing the cooking temperature by 100° F, and deducting one-half hour of cooking time.

Romertopf is ideal for the microwave. Because microwave ovens vary to such a great degree, use the oven manufacturer's guidelines for cooking times.

To keep it in top condition for many, many years, take care not to shock it by moving it from one extreme temperature to another.

Use mitts or pot holders to move it when it is hot, and place it on a trivet, mat or folded dishtowel when moving it out of the oven.



Cleaning is a snap. Use hot water only, and a stiff natural bristle or nylon brush, or a nylon scouring pad to clean after each use. Do not use soaps; a little baking soda will cut any grease. And never use cold water when the Romertopf is hot.

When not in use, keep the Romertopf in a place where the air circulates. Place lid upside down on top of base when storing, to allow air to circulate inside the bottom of the roaster.

Don't use the Romertopf on an open flame or hot cooking plate. It is designed for oven and microwave use only.

Use one Romertopf for fish and a separate one for meats, to keep the flavors separate.

Recipes

Hints and Tips:

- Ingredients which cook quickly should be cut into larger pieces than slow cooking foods.
- Place dry materials, such as rice or lentils, in the bottom of the pot and cover them with liquid.
- Cook on the bottom shelf (or next to bottom) of your oven. This will ensure the heat above and below the Romertopf is equalized.

Meat Dishes

Pot Roast with Cider
Shoulder of Lamb with French Beans
Lamb Stew
Glazed Ham
Cauliflower Soufflé with Ham
Cassoulet
Stuffed Aubergines

Pot Roast With Cider

Serves up to 6

1.4 kgs (3 lbs) Silverside tied into a compact shape
2 medium carrots, peeled and cut into 2 cm (1") chunks
4 small turnips peeled and quartered
3 medium courgettes, cut into 1 cm (1/2") rounds
1 large onion, sliced
2 garlic cloves, crushed
4 bay leaves
30 ml (2 tbsp) chopped parsley
Salt and freshly ground black pepper
300 ml (8 oz) dry cider (or beef stock)
15 ml (1 tbsp) corn flour

Soak the Romertopf in water.

Place the sliced onion, 2 bay leaves and garlic in the pot.

Place the beef on top and surround with carrots and turnips.

Place the last two bay leaves on top of the meat, add the parsley and season to taste.

Pour the stock or cider over the meat and place pot in a cold oven.

Heat the oven to 200°C (400°F, Gas Mark 6) and cook for 1 hour.

Remove the pot and add the courgettes. Return to the oven for a further 40 minutes.

Remove from the oven and test the meat with a fine skewer, it should enter easily.

Cook a little longer if necessary.

Lift the meat and vegetables out of the pot and keep warm.

Drain off the sauce.

For more sauce with the meat, increase the amount by adding 100 ml (5 fl oz) of beef stock to the sauce and thickening it with 10-15 ml (2-3 tsp) of corn flour dissolved in 15 ml (3 tsp) of cold water. Whisk well until the sauce is brought to the boil and thickens. Check seasoning and strain into sauce boat.

Serve with the beef.

This beef is also delicious eaten cold. Leave it to cool in its juices in the Romertopf and serve the following day.

Shoulder of Lamb with French Beans

Serves 2

500 g (1 lb) shoulder of lamb
250 g (8 oz) French beans (or green beans)
1-2 onions
2 tomatoes
250 g (8 oz) potatoes
Thyme, rosemary, plus garlic (to taste)

Soak the Romertopf.

Season the lamb with salt and pepper.

Wash and cut off the ends of the beans.

Peel and dice the onions. Wash the tomatoes and slice.

Peel the potatoes and dice into cubes.

Place the onions and garlic in the Romertopf.

Add the meat and arrange the beans and potatoes around.

Sprinkle with rosemary, add the thyme, and place the tomatoes on top of the vegetables.

Cover and place in a cold oven, then cook at 220°C (425°F or Gas Mark 7) for about 1 hour.

Serve with a young red wine.

Lamb Stew

Serves 2

300 g (10 oz) lamb
300 g (10oz) carrots
250g (8 oz) potatoes
150 g (5 oz) shallots
1 bay leaf and fresh mint
1/2 tsp mixed herbs (dried)
50 ml (2 fl oz) beef or vegetable stock
50 g (2 oz) crème fraîche
50 ml (2 fl oz) white wine

Soak the Romertopf.

Peel and crush the garlic.

Cut the meat into 2 cm (1") pieces.

Season well and mix with the garlic.

Peel the carrots and potatoes.

Cut the carrots into thin rings and the potatoes into cubes.

Peel the shallots.

Put the meat, vegetables and dried herbs into the Romertopf, pour on the white wine and stock.

Close the Romertopf, place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about 2 hours.

Wash the mint and parsley, dry and chop, mix together with the crème fraîche and serve separately.

Glazed Ham

Serves 6-8

1 piece smoked ham (pickled, if available)
300g (10 oz) tinned pineapple slices
5 tbsp pineapple juice
15 cloves
1 tbsp icing sugar

Soak the Romertopf. Rinse and dry the ham.

Stick the cloves into the ham.

Drain the pineapple, spread over the meat and place in the Romertopf. Pour over the pineapple juice.

Cover with the lid and place into a cold oven then cook at 230°C (460°F, Gas Mark 8) for 1-1/2 hours.

Remove the Romertopf from the oven and sprinkle the ham with icing sugar.
Place back into the oven, uncovered, and leave to glaze for about 20 minutes, at 250° C (480° F, Gas Mark 9).
Serve with potatoes and lettuce.

Cauliflower Soufflé with Ham

Serves 4

1 cauliflower
200 g (6 oz) spaghetti
250 g (8 oz) smoked ham/streaky bacon
500 ml (3/4 pt) milk
4 eggs
Seasonings
30 g (1-1/2 oz) Parmesan cheese
Ground nutmeg

Soak the Romertopf.

Cook the cauliflower in boiling water for 10-15 minutes.

In another pan, bring the spaghetti to the boil and cook for 12 minutes.

Dice the ham/bacon into cubes.

Place alternate layers of cauliflower, spaghetti and meat into the Romertopf.

Season to taste.

Mix the milk and eggs together and pour over the soufflé.

Sprinkle with Parmesan cheese and nutmeg, place into a cold oven, then cook for 60-70 minutes at 200°C (400°F, Gas Mark 6).

Cassoulet

Serves 4

250 g (8 oz) haricot beans
100 g (4 oz) back bacon
500 g (1 lb) lamb/pork
4 chicken drumsticks
2 carrots, diced
2 tomatoes, sliced
2 onions, chopped
2 cloves of garlic
Fresh mixed herbs - rosemary, thyme, parsley, bay leaf, marjoram, etc.
100 ml (3 fl oz) white wine
250 ml (8 fl oz) stock
1 leek
2 tbsp breadcrumbs

Soak the haricot beans overnight.

Soak the Romertopf.

Dice the lamb/pork into cubes, place with the chicken drumsticks into the Romertopf.

Season to taste.

Prepare the carrots, onions and tomatoes, add to the meats.

Bind the herbs into a bunch and place over the meats and vegetables.

Crush the garlic and add to the casserole.

Cover with the white wine and stock.

Place into a cold oven, then cook for approximately 2 hours at 200°C (400°F, Gas Mark 6).

Remove from the oven, take out the herbs and sprinkle with the breadcrumbs.

Return to the oven uncovered for a further 30 minutes.

Stuffed Aubergines

Serves 2

1 aubergine

80 g (3 oz) sheep's cheese (e.g., Feta)

200 g (7 oz) minced beef

Freshly ground black pepper

2 cloves garlic

1 tbsp olive oil

Seasoning

Soak the Romertopf.

Cut the aubergine lengthwise and with a teaspoon scoop out the middle, leaving a thickness of approximately 1/2 cm (1/4").

Chop the pulp into small cubes and using a fork, crush the sheep's cheese.

Mix the pulp of the aubergine, sheep's cheese and minced beef in a bowl.

Add crushed garlic cloves.

Season carefully (sheep's cheese can be salty).

Add chopped sage leaves and black pepper.

Baste the whole of the inside of the base of the Romertopf with olive oil, and fill the aubergine halves with the mixture.

Put into the Romertopf.

Cover and place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about one hour.

Poultry & Game

Roast Chicken & Peppers

Spring Chicken in Lemon Sauce

Turkey with Calvados Apples

Stuffed Duck

Rabbit with Prunes

Pheasant

Roast Chicken & Peppers

Serves 6

1.6 kg (3-1/2 lbs) oven ready chicken

200 g (7 oz) small onions

1 small red pepper, deseeded and sliced

1 small green pepper, deseeded and sliced

1 garlic clove

100 g (4 oz) baby sweet corn

100 g (4 oz) button mushrooms

100 g (4 oz) mange-tout (or French or runner) beans

15 ml (1 tbsp) tomato puree

Salt and freshly ground black pepper

3-4 sprigs of fresh thyme (or 1 tsp dried thyme)

150 ml (6 oz) red wine or chicken stock

Corn flour

Soak the Romertopf.

Place the chopped garlic, sprig of thyme and salt and pepper inside the chicken.

Place chicken in the Romertopf and surround with onions, peppers and more sprigs of thyme and salt and pepper.

Mix the tomato puree with the wine/stock and pour over the chicken.

Place in a cold oven and cook at 200°C (400°F, Gas Mark 6).

Remove the pot from the oven and add sweet corn, sliced mushrooms and mange-tout and cook for a further 30 minutes.

Remove the chicken and vegetables and keep warm.

Strain off the sauce, reduce if necessary.

The amount of sauce can be increased by adding 100 ml (5 fl oz) of chicken stock to the sauce and thickening with 10-15 ml (2-3 tsp) corn flour dissolved in 45 ml (3 tbsp) cold water. Whisk well until the sauce is brought to the boil and thickens.

Adjust seasoning and serve with the chicken and vegetables.

Boiled new potatoes, sprinkled with chopped parsley, are a delicious complement to this meal.

Editor's Note: The original recipe does not indicate cooking time. As a rule of thumb, chicken should be cooked until the internal temperature (measured in thick-meat areas and away from bone) should be 165-180°F. Another common recommendation is to cook poultry about 20 minutes per pound. Therefore, my recommendation is to cook the chicken for about an hour, before adding the corn, mushrooms and mange-tout.

Spring Chicken in Lemon Sauce

Serves 2

1 spring chicken, approx. 1 kg (2 lbs)

Seasoning to taste

Juice and peel of 1/2 lemon

Parsley

100 g (4 oz) sour cream

100 m. (4 fl oz) water

Soak the Romertopf.

Rub the chicken with the seasoning both inside and out.

Squeeze the lemon juice over it.

Wash and dry the parsley and place inside chicken.

Mix the sour cream with the same quantity of water and add the grated lemon peel.

Pour the cream sauce into the Romertopf and add the chicken, breast upwards.

Cover and place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about an hour.

Remove Romertopf lid and cook for a further 10 minutes to brown.

Turkey With Calvados Apples

Serves 2

500g (1 lb) turkey pieces

Seasoning

1 garlic clove

1 onion

200g (7 oz) potatoes

250g (8 oz) apples

1 glass French Apple Brandy (Calvados)

1 sprig thyme

Soak the Romertopf. Rub the turkey pieces thoroughly with seasoning.

Peel the garlic and onion and cut into cubes. Peel the potatoes and dice. Peel, core and slice the apples.

Layer the onions and garlic in the bottom of the Romertopf and add the turkey pieces. Arrange the potatoes around the meat. Cover with apples and gently pour the Calvados over the top. Place the sprig of thyme into the middle of the ingredients.

Cover the Romertopf and place into a cold oven then cook at 200°C (400° F, Gas Mark 6) for 40 minutes. Remove the lid and cook for a further 10 minutes to brown.

Note on cooking different size turkeys: Cook for about 20 minutes per pound, plus an extra 20 minutes.

Stuffed Duck

Serves 4

1 duck, approx 1-1/2 kg (3 lbs)

Seasoning

2-3 cooking apples

50 g (2 oz) raisins

Sugar to taste

Soak the Romertopf.
Season inside the duck.
Peel, core and quarter the apples, mix with the raisins.
Add sugar to taste.
Put the stuffing inside the duck and sew together.
Rub the outside with salt and pepper.
Place into Romertopf.
Cover with the lid and place into a cold oven, then cook at 200-225°C (400-450°F, Gas Mark 6-7) for 1-1/2 to 2 hours.
Serve with the juice.

Rabbit with Prunes

Serves 2
2 rabbit portions
100 g (4 oz) prunes
200 ml (6 fl oz) Rose wine
1 bay leaf and seasoning
100 g (4 oz) fresh cream
1 tbsp flour
1 tbsp butter

Soak the Romertopf.
Wash the meat.
Dry and season.
Put the meat into the Romertopf, place the prunes around it and add the bay leaf.
Pour over the Rose.
Cover the Romertopf and place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about an hour.
Pour the cream over the rabbit, knead the flour and butter together and add to casserole as thickening.
Serve with rice or potatoes and a glass of Rose wine.

Pheasant

Serves 2
1 pheasant, about 1 kg (2 lbs)
50 g (2 oz) streaky bacon rashers
125 ml (4 fl oz) sour cream
Filling: heart/liver/kidneys
Seasoning to taste

Soak the Romertopf.
Rub the pheasant inside and out thoroughly with salt and pepper.
Rinse the heart, liver and kidneys with cold water.
Dry and finely chop.
Season.
Fill the pheasant and sew together.
Wrap the pheasant with the bacon rashers and put into the Romertopf.
Cover and place into a cold oven, then cook at 200-225°C (400-450°F, Gas Mark 6-7) for about an hour.
Remove the lid and pour on the sour cream.
Leave in the oven for a further 10-15 minutes.
Remove the filling and serve separately with the sauce.

Fish Dishes

Paella
Halibut
Cod or Hake with Vegetables

Paella

Serves 6

75 g (3 oz) red onions
2 cloves of garlic
200 g (8 oz) green leeks
150 g (6 oz) carrots
50 g (2 oz) cooking oil
400 g (14 oz) long grain rice
Seasoning/saffron/2 bay leaves
750 ml (1 pt) stock
125 ml (4 fl oz) white wine
600 g (1 lb) frozen seafood
1 sprig thyme

Soak the Romertopf.

Peel and chop the onions.

Peel the garlic and chop in small pieces.

Grate the carrots.

Heat the oil in a saucepan, add the vegetables, onions and garlic and fry until soft, but not brown.

Place into the Romertopf.

Add the rice and seasoning.

Mix the saffron with a little water and pour into the Romertopf together with the stock, white wine and bay leaves.

Mix thoroughly.

Cover the Romertopf and place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for 50 minutes.

Add the seafood and thyme and continue to cook for a further 15 minutes.

Halibut

Serves 4

4 slices halibut, about 200 g (7-8 oz)
250 g (8 oz) peas and carrots
250 g (8 oz) asparagus, tinned
1 small onion
200 g (6 oz) mushrooms
1 tbsp all purpose flour
50 g (2 oz) melted butter
125 ml (4 fl oz) white wine
5 tbsp fresh cream
Seasoning

Soak the Romertopf.

Rinse the halibut with cold water, dry and cover with lemon juice.

Sprinkle with salt and place in the Romertopf.

Pour about half the melted butter over the fish, place the carrots and peas around and lay the asparagus on top.

Cover and place in a cold oven, then cook at 200-225°C (400-450°F, Gas Mark 6-7) for 25-35 minutes.

Preparing the sauce:

Peel and chop the onions.

Clean, peel and chop the mushrooms.

Melt the rest of the butter in a saucepan, add the onions and lightly sauté, add mushrooms.

When soft, sprinkle with the flour and wine.

Stir thoroughly, bring to the boil and season.

Finally add the cream.
Serve the cooked fish with the vegetables and the sauce separately.

Cod or Hake with Vegetables

Serves 4

4 pieces of cod/hake, approx. 150 g (6 oz)

2 onions

1 large fennel (or 2 small)

1 leek

2 carrots

50 ml (2 fl oz) white wine

50 ml (2 fl oz) water

Salt and pepper

Flakes of butter

Soak the Romertopf.

Clean and chop the fennel green and put to one side.

Clean and shred the bulb.

Peel the onions, cut into cubes.

Clean and shred the leek and carrots.

Mix together all the vegetables, season to taste, place in Romertopf.

Rinse the cod or hake pieces.

Dry and season them.

Place on top of the vegetables and add butter flakes.

Cover.

Place in cold oven, then cook at 225°C (450°F, Gas Mark 7) for about 50 minutes.

Garnish with chopped fennel green.

Vegetarian Dishes

Spinach Lasagne

Sprouts & Tomatoes Au Gratin

Ratatouille

Colourful Vegetable Soup

Spinach Lasagne

Serves 4

750 g (1-1/2 lb) spinach, frozen

1 onion

Peeled tomatoes, tinned

250 g (8 oz) whole meal lasagne

1 tsp honey

Ground nutmeg

Salt and pepper

Sauce:

1 medium onion

50 g (2 oz) butter

40 g (2 oz) whole wheat flour

125 ml (4 fl oz) warm milk

250 g (8 oz) fresh cream

8 tbsp fresh chopped mixed herbs

150 g (6 oz) Parmesan cheese

Soak the Romertopf.

Thaw the spinach, season with salt and pepper and nutmeg.

Finely chop the onion and add.

Drain and chop tomatoes and place in the Romertopf, add the liquid, season together with the nutmeg and honey.

Cover with a layer of lasagne.

Continue with the spinach and finish with another layer of lasagne.

For the sauce:

Peel and dice the onion.

Heat the butter in a saucepan and fry until soft.

Stir in the flour and continue to heat for a few minutes.

Gradually pour in the milk and fresh cream, bring to the boil stirring continually.

Add the mixed herbs and cheese, pour over the lasagne.

Sprinkle with rest of the cheese.

Cover the Romertopf and put into a cold oven, then cook at around 200°C (400°F, Gas Mark 6) for about 50 minutes.

Serve with green salad.

Sprouts & Tomatoes Au Gratin

Serves 4

1 kg (2 lbs) sprouts

750 ml (1-1/4 pt) vegetable stock

4 tomatoes

150 g (5 oz) sour cream

Nutmeg

Pepper

1 bunch chopped parsley

100 g (4 oz) grated cheese

Soak the Romertopf.

Clean and wash the sprouts.

Put into the Romertopf with the vegetable stock.

Cover the dish and place in cold oven then cook at 225°C (450°F, Gas Mark 7) for about 50 minutes.

Strain off the liquid.

Blanch and peel the tomatoes.

Halve, deseed and then chop.

Add to the sprouts.

Mix together the sour cream, nutmeg, pepper and parsley.

Pour over the vegetables.

Sprinkle with cheese.

Close the Romertopf and place back into oven for a further 20 minutes.

Serve with jacket potatoes.

Ratatouille

Serves 2

200 g (7 oz) courgettes

100 g (4 oz) onions

100 g (4 oz) peppers

150 g (6 oz) tomatoes

1 aubergine

2 cloves garlic

2 tbsp olive oil

Seasoning

Bunch of fresh herbs

Soak the Romertopf.

Clean and wash courgettes, cut off both ends and slice thickly.

Peel and roughly chop the onions.

Deseed and shred the peppers.

Wash tomatoes and chop into quarters.
Quarter the aubergine and chop into slices.
Peel and chop the garlic.
Place all the vegetables into the Romertopf.
Season to taste.
Place herbs on top and sprinkle with the olive oil.
Cover the Romertopf and put into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about one hour.

Colourful Vegetable Soup

Serves 2

Can be varied according to season.

1 fennel

2 tomatoes

1 leek

200 g (8 oz) French beans

1 turnip cabbage

200 g (8 oz) potatoes

1 bay leaf, salt and pepper, fresh herbs

600 ml (1 pt) water or vegetable stock

2 tbsp grated Parmesan cheese

Soak the Romertopf.

Wash and shred the fennel.

Skin the tomatoes.

Clean the leek and cut into slices.

Clean and cut the French beans.

Thinly peel the turnip and cut into cubes.

Peel the potatoes and dice into small cubes; these will soften and thicken the soup.

Fill the Romertopf with all the ingredients.

Add the bay leaf and season.

Wash the herbs, dry and chop.

Add to the vegetables and finally pour over the liquids.

Cover and place into a cold oven, then cook at 200°C (400°F, Gas Mark 6) for about an hour.

Serve sprinkled with Parmesan Cheese.

The above recipes are from the Romertopf Guide.

More Recipes

Country Chicken

3 1/2 pounds chicken

Salt and pepper

1 yellow onion

Parsley, minced

Celery tops

Thyme

Small vegetables (potatoes, onions, carrots, turnips)

White wine (optional)

2 tablespoons melted butter (optional)

Soak the Romertopf.

Wash the chicken and rub the inside with salt and pepper.

Place the yellow onion, parsley sprigs and celery tops in cavity of chicken.

Tie the legs together and place in bottom of pot.

Brush with melted butter, if desired, for flavor.
Place vegetables around the chicken.
Sprinkle all with minced parsley.
Cover pot.
Place in a cold oven and set the temperature to 450° F.
Bake at 450°F for about 85 minutes.

If you prefer a very crisp chicken, remove the pot from the oven after 85 minutes;
Take the vegetables out and pour the pot juices into a saucepan for gravy-making;
Then return the pot and chicken (without lid) to the oven for further crisping.

Romertopf Roast Beef

3 pounds of your favorite roast
Potatoes
Onions
Carrots
Parsley
Bay Leaf

Soak the Romertopf.
Season roast with salt and pepper and place in pot.
Place vegetables around the meat.
Top with parsley and bay leaf.
Cover and place in a cold oven.
Bake at 480° F for 40 minutes for rare, to 90 minutes for well done.
The degree of doneness will vary according to the oven, the shape of the roast, and your individual taste.

Roman Pot Meat Loaf

1 1/2 pounds ground beef
1 cup fine bread crumbs
1 cup milk
1 egg
2 tablespoons dried, minced onion
2 tablespoons tomato paste
1 tablespoon horseradish
1 1/2 teaspoon salt
1 1/2 teaspoon seasoned pepper

Soak the Romertopf.
Mix the above ingredients and form into a loaf.
Place in pot and cover.
Place pot in cold oven and bake at 450° F for about 75 minutes.
A good idea is to place sliced raw potatoes under the meat mixture.
The savory meat juices will flavor the potatoes during the baking process.

Fish Fillets Romertopf

2 pounds fish fillets, fresh or frozen
Mustard

Lemon juice
Salt and pepper
Paprika
Chives, chopped

Soak the Romertopf.
Spread each piece of fish with mustard.
Place a layer of fillets in pot and sprinkle with lemon juice and seasonings.
Add more layers and seasonings until all the fish is in the pot.
cover the pot and place in a cold oven.
Bake at 450° F for 30 to 45 minutes or until the fish just flakes with a fork.

One Perfect Loaf

1 cup warm water (105-115° F)
1 package active dry yeast
1 teaspoon sugar
3/4 tablespoon salt
1 tablespoon vegetable oil
3 cups (approx.) all purpose flour

Baking bread in a wet clay cooker results in a crisp shiny crust you may have thought possible only in a baker's brick oven.
Place warm water in a large mixer bowl and sprinkle with yeast.
Let stand until softened, about 3 minutes.
Stir in sugar, salt and oil.
Add 2 cups of the flour.
Mix until blended; beat on medium speed until dough is elastic and pulls away from bowl, about 5 minutes.
Stir in 1/2 cup of the flour to make soft dough.
Turn dough onto floured surface.
Knead, adding flour as needed, until dough is smooth and springy and small bubbles form just under the surface, 15 to 20 minutes.
Place dough in greased bowl; turn greased side up.
Let stand covered in warm place until doubled, about 1 hour.
Soak Romertopf bottom of loaf shaped, 5-1/2 cup clay cooker in water about 15 minutes.
When dough has doubled, drain bottom of cooker pat dry.
Grease sides and bottom generously.
Punch dough; shape into loaf and place in cooker.
Let stand, covered with waxed paper, in warm place until dough nearly reaches top of cooker, 30 to 45 minutes.
Cut diagonal slashes, 1/2 inch deep, in top of dough with razor blade or sharp knife.
Soak top of cooker in water about 15 minutes; drain; pat dry and grease.
Place covered cooker in cold oven.
Set oven at 475° F.
Bake 45 minutes.
Remove cover, bake until top is brown, 3 to 5 minutes.
Remove from cooker and cool on wire rack.

The above recipes are from Clay Cookery by the editors of Consumer Guide

Manufacturer & Warranty

Romertopf clay cookware is guaranteed to be free from defects in workmanship. By using and caring for your Romertopf according to the above instructions, you will guarantee it a long life.

The warranty does not cover cracking that can occur when a hot roaster is placed on a cold surface; to avoid this, place it on a mat or folded dishtowel, to absorb the heat. A replacement part can be ordered directly from the U.S. importer, below.

Romertopf Keramik GmbH
Weiherstrade 1
D-56235 Ransbach-Maumbach
Fon: ++49 (0) 26 23 - 8 22 81 and 8 22 82
Fax: ++49 (0) 26 23 - 8 22 83
<http://www.roemertopf.de>

Made by Romertopf in Mexico and
Imported by Reco International Corporation
P.O. Box 951
138 Haven Ave.
Port Washington, NY 11050
516-767-2400
800-221-5356 ext. 19, 9 am - 5 am (EST), Monday - Friday
<http://www.reco.com>

Fante's Kitchen Wares Shop
www.fantes.com