LOOKING AFTER YOUR WOK

PLEASE NOTE: NON-STICK WOKS ARE READY TO USE STRAIGHT AWAY

PREPARING YOUR CARBON STEEL WOK FOR FIRST TIME USE:

Most carbon-steel woks come with an anti-rust layer on the surface to prevent them from corroding during transportation. It is very IMPORTANT that you remove the lacquer coating from the OUTSIDE as well as the INSIDE of your wok before you begin the seasoning process. If the lacquer coating is not removed properly it could prevent the SEASONING PROCESS from working correctly as well as leaving a burn mark if you are using an induction hob.

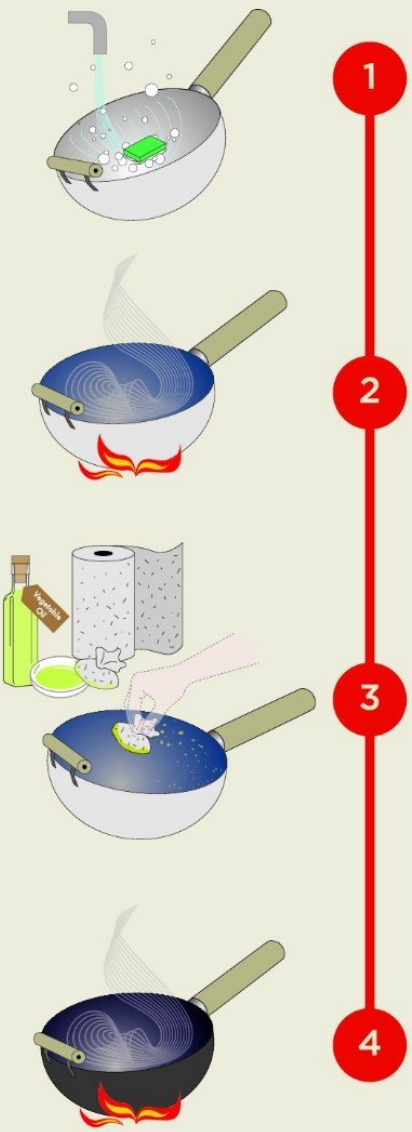
REMOVING THE COATING OF YOUR CARBON STEEL WOK:

1. Wash the wok vigorously, inside and out, in very hot water, using a small amount of liquid detergent and a scouring pad.
2. Rinse and dry the wok thoroughly.
3. If the lacquer is still present on the wok the surface will feel very smooth. When the lacquer is removed the surface should feel rough.

SEASONING YOUR CARBON STEEL WOK:

1. Heat your wok over a high heat holding the handle, turning and tilting it up to the rim and back, until the metal turns a dark grey/blue colour all round.
2. Remove the wok from the heat and allow it to cool down.
3. Dip a thick pad of kitchen towel into 1 ½ tsp of vegetable oil.
4. Spread the oil so the whole inside surface of the wok is covered in a thin film of oil. You should wear protective gloves and spread the oiled kitchen towel with a heat-proof basting brush, kitchen tongs or chopsticks as the hot oil will soak through the paper.
5. Return the wok to a medium – low heat for about ten minutes until it starts to smoke.
6. Once all the smoke disappears and the wok is dark grey/black in colour it is ready to use.

NB - Apply the oil sparingly… Do not pour the oil into the hot wok as this is dangerous!



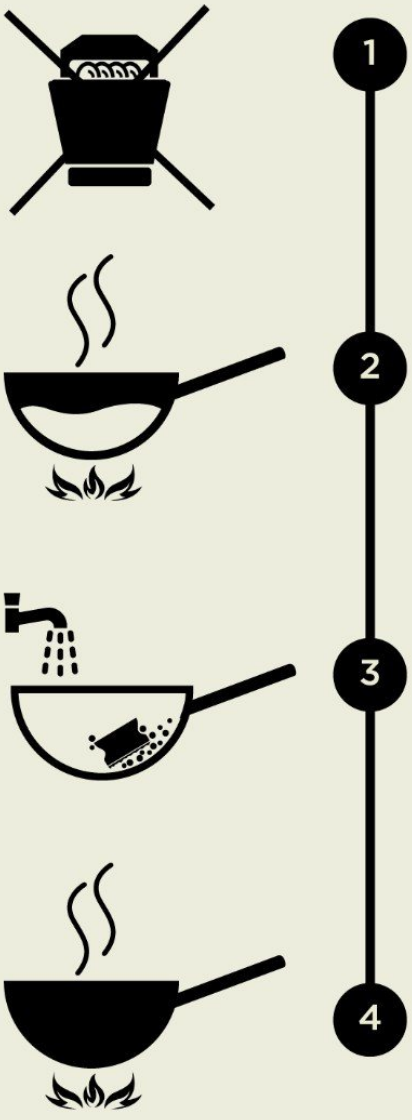
LOOKING AFTER YOUR WOK

KEEPING YOUR WOK CLEAN AND SEASONED:

THESE INSTRUCTIONS ARE FOR BOTH NON-STICK AND CARBON STEEL WOKS

YOUR WOK IS NOT SUITABLE FOR THE DISHWASHER!

- To clean your wok, half-fill it with hot water and place it on a high heat. Do not immerse the wooden handle in the water.
- Boil vigorously and de-glaze. Once the worst of the residue has come off, turn off the heat.
- Clean your wok thoroughly with a hot water and a sponge, using little detergent and only if necessary. (Do not scrub with a harsh scourer).
- Dry the wok on a high heat until all the water has evaporated. Always dry your wok thoroughly.
- To avoid rusting, apply a thin coating of oil over both the interior and exterior, and wipe off all excess oil with an absorbent paper towel before storing it in a dry place.
- Should rust spots start to appear, scrub with scouring pad in warm soapy water to remove the rust, then dry and oil lightly before storing.
- When deep fat frying, do not fill the wok more than 1/3 full. Take care not to overheat the oil. Be careful as hot oil can spit.
- NEVER leave your wok unattended during cooking.



CARE AND USE FOR INDUCTION HOBS

If you do not remove the lacquer coating completely, you may find the lacquer leaves a burn mark on your induction hob.

To remove a new burn mark, wipe it off using baking soda applied to the hob surface with a wet cleaning cloth or paper towel.

For the best result, gradually increase the heat under your wok, rather than using high power settings or boosters.

Please ensure you are using the correct induction zone for the size of wok.