

## **EN Care instructions & instructions for use GRANITE MORTAR**

This mortar is designed for crushing and grinding herbs and spices. Thanks to its rough inner side, hard ingredients such as peppercorns can be finely ground. Aromas and taste of the respective ingredients are released by the grinding.

### **Before the first use**

- Clean using hot water (approx. 65 °C) and detergent, then rinse with a lot of water. Always clean thoroughly after use.  
Granite is also suitable for dishwashers.

### **Instructions for use and safety instructions**

- Pay attention to a firm and stable position when using the granite mortar and protect it against falling down.  
In the case of a sensitive kitchen worktop, we recommend placing a support (e.g. a kitchen towel) under the mortar.

### **Tip**

- Add some sea salt to your spices. These will be particularly finely ground due to the grains of salt.