



La Cloche Baking Dome Domestic Clay Tabun Oven

A bread maker that simulates the condition of the tabun oven – in your home oven.



The ancient tabun oven is the ideal bread baker, but it is not suitable for the house conditions. We reconstructed the original vessel and designed it to fit in the home oven.



The advantages of baking in this vessel over a regular oven:

The heat is stored in the sides of the clay bell and spreads around so the bread is being baked evenly.

In addition, the moisture of the dough remains trapped in the tabun bell and the bread comes out airy on the inside - and crisp on the outside.

How does that happen:

- The heat that accumulates in the top part of the bell encourages the dough to rise, so it becomes soft and airy.
- The steam from the dough are absorbed in the clay, remain trapped in the closed space inside, so the bread comes out moist and delicious.
- The round clay bell allows the heat to evenly spread all over the bread, unlike regular ovens whose heating elements are located in different distances from the center and sides.
- The way the bell closes seals the bell, so all the vitamins, minerals, moisture and aromatic ingredients remain in the bread and do not evaporate like in a regular oven.



Additional uses:

You can use the bell to cook pot vesseles, cholent, pizza, desserts, pies and antipasti. For stews: flip the bell, so the bell becomes the bottom and the bottoms becomes the lid, so you will get a deep vessel that could contain stews and liquids.



Baking instructions & useful tips:

- **For the best result:** put the vessel in the oven when it's empty, wait until it will store some heat, and then carefully lift the hot bell, place the dough on the bottom, slot a few slits using a razor blade or a special knife and put back it the oven. Bake for 45 minutes in high heat.
- **For an extra crispy, crunchy crust:** remove the bell and bake 10 more minutes, or until the bread has browned to your desire.
- **Attention:** for safety reasons, we recommend putting the dough in the bottom before putting it in the oven. But using the method above, the dough raises more steams and you will get much better results.
- **To prevent the dough from sticking:** sprinkle a thin layer of flour or semolina in the bottom, or use baking paper.
- This bell can be used to bake **up to 1kg** of bread. The dough must be about half of the size of the bottom.



Instruction and Safety Rules:

Clay vesseles do not get worn out or destroyed as time passes, vice versa: they are meant to be used over and over again for years and even absorb your own taste signature, but it is best to keep up with a few rules:

- **It is important to prevent the vessel from extreme temperature changes**

You must let the vessel cool down and not at once.

After taking it out from the hot oven you need to be careful and to

- not place it on wet or cold surfaces. It is recommended to let the vessel cool down before washing it. Never put the vessel in the oven. Do not let the vessel come in contact with external water while being hot.

- **Cleaning:** scrub the vessel with a cloth, no need to do more than that.

For deep cleaning: scrub the vessel with a brush or with a sponge, but do not use soap. It is best to use warm water only.

- **For thorough cleaning:** soak in warm water for an hour and clean. As time passes, the vessel absorbs the color and the taste of the spices.
- If you find a crack, it is recommended to stop and not use the vessel anymore. The crack might expand and brake the vessel, and the clay pieces might be very sharp.

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