



Balti Pan, Stainless Steel

art.	Dia	Ht.	Lbs
A4965715	6"	2¼"	0.5
A4965720	8"	2¾"	0.9
A4965725	10"	2¾"	1.1

Balti is a type of curry that is served in a wide, wok-like pan with a slightly rounded bottom and large loop handles. The cooking technique is reminiscent of stir-frying and traditional ingredients include chicken, goat, lamb and shrimp. Spices typically seen in Balti cooking include cardamom, cloves, anise seed, cumin, fennel, ginger and masala. Balti dishes are also served in the pan, and are often eaten without rice or cutlery. They are served instead with naan or other large pieces of bread. Our stainless steel Balti pans have welded handles. They are suitable for all heat sources, including induction.



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Wasabi Grater, Stainless Steel

art.	Width	Lenght	Lbs
42555-11	3"	4¼"	0.2

This stainless steel grater is meant primarily to grate fresh wasabi, but can also be used for grating ginger, garlic or whole spices such as nutmeg. Rinse to clean or use a small dish brush to remove any food particles.



Granite Mortar & Pestle

art.	Dia	Ht.	Lbs
49618-12	5"	4¾"	5.8
49618-15	6"	4¾"	9.0
49618-18	7"	5¾"	12.5

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.

