

FRENCH COUNTRY COLLECTIONS

La Chamba

Traditional Colombian
Cookware & Tableware



Lovingly hand made for centuries in South America

La Chamba is well known throughout South America and is used in many top restaurants for preparing, cooking and serving traditional dishes. The origins of this cookware can be traced back over 700 years to vases and pitchers found in archeological sites.

La Chamba is still made in the traditional way, in a small village in the Andes, where the intensive manufacturing process is handed down from mother to daughter.

First the local black clay is mixed with sand and water and from that each piece is moulded, trimmed and smoothed by hand.

The vessels are coated in a fine terracotta glaze and are then left to dry in the sun.

After drying, the surface is rubbed and polished by hand with semi-precious stones. It is this intensive polishing that gives La Chamba its natural patina and sheen.

The cookware is placed inside large earthenware vessels and fired in kilns. This process changes the terracotta surface to black.

As you would expect, colours and shape variations are typical of a hand-crafted product.



Rustic
Stylish
Versatile





Casseroles & Roasters



Meat Loaf Dish
CH820-1 | 25.5x16x9cm



Lasagna Dish with Lugs
CH821-1 | 33x23x6cm
CH821-2 | 34.5x28x6cm



Deep Baking Dish
CH40-1 | 19x13x4.5cm
CH40-3 | 26x21x5cm
CH40-5 | 31x25x9cm



Oval Dish
CH10-3 | 34x24x5cm
CH10-4 | 39x26x6cm
CH10-5 | 41x28x7cm
CH10-6 | 43x31x7cm
CH10-7 | 47x32x8cm



Square Baking Dish
CH29-3 | 30x24x6cm
CH29-5 | 38x28x7cm
CH29-6 | 40x29x7cm



Oval Casserole Dish
CH12-1 | 24x18x10cm
CH12-3 | 31x23x15cm
CH12-4 | 34x25x18cm



Round Casserole Dish
CH18-1 | 17.5x10cm
CH18-2 | 23x14cm
CH18-3 | 25x16cm
CH18-6 | 28x18cm



Tagine
CH140-2 | 31x20cm



Oval Platter
CH80-7 | 35x29x3cm



Round Platter
CH60-5 | 29x4cm
CH60-7 | 35x5cm



Oval Serving Dish
CH20-1 | 23x17x4cm
CH20-3 | 32x22x4cm
CH20-5 | 38x26x4.5cm
CH20-7 | 46x33x7cm



Square Serving Dish
CH70-1 | 18x18x6cm
CH70-3 | 23x23x6cm
CH70-6 | 30x30x6cm



Small Pie Dish
CH822-1 | 20x4.5cm



Large Pie Dish
CH822-2 | 25.5x4cm

Serving Dishes



Round Pan with Handle
CH50-1 | 19x15x4cm
CH50-2 | 22x18x5cm
CH50-3 | 25x21x5.5cm
CH50-4 | 27x24x6cm
CH50-5 | 31x26x6cm



Condiments & Soups



Mini Bowl
CH31-1 | 8.5x4cm



Salt Bowl
CH26-1 | 9x5cm



Sauceboat with Spoon
CH15-1 | 15x11x8cm



Soup Bowl with Handle
CH22-1 | 21x17x7cm



Sauce Boat
CH16-1 | 21x14x7cm



Dipping Bowl
CH34-1 | 9cm



Traditional Soup Bowl
CH13-2 | 16.5x14x5cm
CH13-3 | 20x17x8cm



Soup Bowl Square Lugs
CH14-2 | 14x12.5x6.5cm
CH14-3 | 17.5x15x7.5cm



Round Fruit Bowl
CH25-1 | 26x17cm



Salad Fruit Bowl
CH21-3 | 27x11cm



Jug
CH33-1 | 18x15x20cm



Salad Fruit Bowl
CH17-2 | 31x7cm
CH17-3 | 38x9cm



Small Serving Bowl
CH810-4 | 14x8.5cm



Small Round Bowl
CH24-1 | 15x8cm



Ladles | Spoons
CH32-1 | 20cm
CH32-2 | 26cm

Salads & Serveware



Instructions & Care

Unlike most other ceramic cookware, La Chamba has a natural clay glaze rather than a vitreous glaze. The porous nature of La Chamba is a distinctive characteristic allowing the cookware to retain heat and enhance food flavours. Pots are ideal for serving food and even eating from directly.

Whatever your cooking style, La Chamba will be a pleasure to use and offers years of cooking and serving enjoyment.

La Chamba has been thoroughly tested to New Zealand and Australian Health Standards and is completely safe for cooking and eating.

Prior to first use

Thoroughly clean with mild detergent to remove any residue that may be present from the firing process. Fill each piece $\frac{3}{4}$ full with water and place in the oven for 30 minutes at 200°C. This process allows La Chamba items to seal. However, due to the porous nature of the cookware, a complete seal is sometimes achieved only after items have been used several times for cooking.

How to use

La Chamba cookware is safe for use on the stove, in the oven, microwave and under the grill. La Chamba cookware can be used over direct heat-gas, on the barbeque and even an open flame. Wooden utensils are recommended.



OVEN



MICROWAVE



GAS



BARBEQUE



OPEN FLAME



DISHWASHER

Thermal stress

All items should not be subjected to excessive thermal stress such as placing a very hot item on a cold surface or pouring very cold liquids into a hot vessel. Extreme changes of temperatures may damage the item.

Holding liquid

When La Chamba is used to hold liquids, place a saucer underneath the vessel as the porous nature of the product allows some moisture to seep through the surface, especially in colder climates. In hot climates, the pottery is ideal for storing water as any external seepage will evaporate, keeping the water inside cool.

Cleaning

Use a mild detergent and sponge or cleaning cloth. La Chamba is dishwasher safe. If food is burnt or stuck to the surface, allow the cookware to soak in hot soapy water for a few hours and then clean the surface with a nylon scrubber. Metal scouring pads may scratch or tarnish the surface.



**From oven, microwave
& barbeque, to table.**



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