FRENCH COUNTRY COLLECTIONS





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 elay 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.



Imported exclusively by French Country Collections

Rustic Stylish Versatile

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STREET, STREET



Casseroles & Roasters



Meat Loaf Dish CH820-1 | 25.5x16x9cm



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



Oval Platter CH80-7 | 35x29x3cm

Square Serving Dish

CH70-1 | 18x18x6cm

CH70-3 | 23x23x6cm CH70-6 | 30x30x6cm



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



Oval Serving Dish CH20-1 | 23X17X4Cm CH20-3 | 32X22X4Cm CH20-5 | 38X26X4.5Cm CH20-7 | 46X33X7Cm





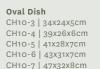


Small Pie Dish CH822-1 | 20x4.5cm

Large Pie Dish CH822-2 | 25.5x4cm



Deep Baking Dish CH4O-1 | 19X13X4.5cm CH4O-3 | 26X21X5cm CH4O-5 | 31X25X9cm





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



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 Salt Bowl CH31-1 | 8.5x4cm CH26-1 | 9x5cm

Sauceboat with Spoon CH15-1 | 15x11x8cm

Soup Bowl with Handle CH22-1 | 21x17x7cm



Dipping Bowl

CH34-1 | 9cm

Sauce Boat CH16-1 | 21x14x7cm



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



CH21-3 | 27X11cm

Salad Fruit Bowl

Jug CH33-1 | 18x15x20cm



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

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



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

Salads & Serveware



8 La Chamba

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 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

BARBEQUE OPEN FLAME

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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