



Emile Henry
FRANCE



1 PREMIUM CLAY FORMULA

Burgundy, France is well known for its mineral rich limestone soils. It is these soils and clays that go into the special clay formula that give the tagine its durability and superior heat retention properties.

2 MULTIFUNCTIONAL

Ingenious Flame® Ceramic allows tagine to be used on the stove and in the oven. Oven resistant to 270 °C

3 CONICAL LID

No air vent to capture maximum flavour in the form of steam. The cone shaped lid allows more steam to rise and condense faster on the cone walls to return more flavour back into the food.

4 STRONG WATER SEAL

Tight water seal between its conical lid and base to trap maximum steam.

5 SELF-BASTING

As moisture is gently drawn out of each ingredient, food is constantly basted in its own natural juices.

6 SHALLOW BASE

Wide shallow base allows for quick reduction of liquid for a more concentrated, deep flavour.

7 NATURAL GLAZING

Natural glazing for easy clean up. Dishwasher safe.

Made in France | www.emilehenry.com

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