

How to Season, Care & Use

De Buyer Steel Pans

A steel frying pan, perfect for sealing, frying, browning (steak, omelettes, pancakes, ...)

Advice

Heat the pan well before use.

Once cooking is finished, do not leave food lying in the pan.

Seasoning

Put some potato peelings in your pan, cover with water and boil for 15 minutes. Next, throw away the peelings and rinse the frying pan with very hot water, wipe it and heat a little oil in the pan. Let it steam for about 2 minutes. Finally wipe the pan with a paper towel. Your pan is ready to use.

A good steel pan is one which has been seasoned, which has become black after being used several times. Cooking may then be done with very little fat.