

## Advice Regarding the Handling of OKOGE Earthen Rice Cooker

### [Important]

\* Please read the following minimum rules to be observed in using the cooker.

#### Before use

If a new earthen rice cooker is used as is, water leakage may lengthen the time required for the rice to reach the boiling point, so be sure to cook some thin rice gruel in the cooker first.

- ① Fill the earthen rice cooker with water up to about 80% of its volume and put in an amount of cooked (Note: not uncooked) rice equal to about 1/5 of the amount of water. Then simmer on low heat so that the gruel does not boil over.
- ② When the rice gruel is thoroughly cooked, turn off the heat and make sure that the gruel has cooled before removing it.
- ③ Make sure there is no moisture on the bottom of the cooker.

\* Cracks called *kannyu* (fine cracking in the glaze) occur in an earthen rice cooker, but they are characteristic of the Iga fire clay (rough clay) that contributes to the delicious flavor of the cooked rice. These cracks will not affect the cooking and are no cause for concern.

The material of an earthen rice cooker contains many air bubbles, as it is composed of rough clay suitable for heat retention and thermal insulation, and the more the cooker is used, the more cracks will appear on the bottom. When using it for the first time, or when cracks begin to occur, try to seal them using the following methods.

- ① Cook rice gruel in the earthen rice cooker. It is more effective to begin with leftover cooked rice rather than uncooked rice, as it is easier for the starch in cooked rice to sink into the walls of the cooker.
- ② Leave the rice gruel in the earthen rice cooker until the gruel has cooled.

#### Precautions for use

##### Use exclusively with gas



Never use for frying or deep frying, such as for tempura, which could cause a fire.



After use, wash well and dry thoroughly before putting away. If the cooker is not thoroughly dried, it will become moldy.

##### Not dishwasher safe



Add water before putting the cooker over the heat; otherwise, it may break. A hot cooker may also break if it is suddenly placed on a cold surface.



Carefully wipe off any outside moisture on the earthen rice cooker, especially on the bottom, before putting it on the heat.



Be very careful handling the earthen rice cooker when cooking. Touching it with bare hands may cause burns.



The cooker is slippery. Hold it securely using both hands.

#### How to care for the product

- Please remove cooked-on food with a mild detergent. If the food is hard to remove, fill the cooker about eight-tenths full of water, boil for about ten minutes and let cool; then wash the food off. (Note) Do not immerse the cooker in water for a long period of time. Do not use powdered cleansers or utensils such as metal spoons.
- After washing, place the cooker upside down, as the bottom easily absorbs water, and let it dry sufficiently.
- Any odor that clings to the earthen rice cooker can be eliminated with used tea leaves. (Tea contains components that absorb unpleasant smells.) Fill the cooker about eight-tenths full of water, throw in a handful of used tea leaves (green tea or roasted green tea), place it on the burner, and boil for about ten minutes.
- Vinegar is effective against musty odors. (Make use of its sterilizing power and odor-eliminating effects.) Fill the cooker about eight-tenths full of water, add two or three tablespoons of vinegar, and boil for about ten minutes.
- For badly burned-on food, baking soda is effective. Fill the cooker about eight-tenths full of water, add one tablespoon of baking soda, and boil for about ten minutes. After that, cook rice gruel once again according to the procedure outlined in "Before use."

\* Do not throw this paper away. Please keep it in a safe place.

## OKOGE Earthen Rice Cooker

### ● No need to adjust the flame

The OKOGE Earthen Rice Cooker can be used over medium heat right from the beginning and left at that setting throughout cooking. (Complicated heat adjustment is not necessary.) After turning the gas off, just leave the rice to steam without doing anything more, and you will have delicious fluffy cooked rice. If you prolong the cooking time by about one minute, until the rice emits a fragrant aroma, you will have delicious crisply-browned rice.

### ● Thick body and base

The OKOGE Earthen Rice Cooker is of thick construction, being made of coarse, air-containing fire clay. It is ideal for cooking rice thanks to its ability to transfer heat steadily and moderately. While steaming, an additional boiling effect kicks in to produce appetizing boiled rice with a browned crust on the bottom.

### ● Thick cover as well

The OKOGE Earthen Rice Cooker is designed so as to increase the pressure inside the cooker, thanks to the weight of the cover, and discourage boiling over. This improves thermal storage and heat retention and enhances the steaming effect.

### ● Flat cover

The OKOGE Earthen Rice Cooker has a flat cover that holds the air inside the cooker and enhances the pressure effect. The cover fits down inside the top edge of the cooker so that even if the contents should boil over, they will collect around the edge of the cover and not spill outside the cooker. In addition, the cooker can be stored stacked up with other utensils.

### ● Rice tub effect

The OKOGE Earthen Rice Cooker is made of rough clay that breathes and has the same ventilation and heat retention functions as a wooden rice tub/container for cooked rice. Rice/Cooked rice can be left in it without becoming sticky.

### ● No handles

The OKOGE Earthen Rice Cooker has no handles, so it takes up less storage space.

### ● More than just a rice cooker

The OKOGE Earthen Rice Cooker is a multipurpose product and can be used.

☆ For kamaage udon (udon noodles in hot broth), thanks to its thermal retention capacity, and

☆ As an ice bucket, due to its insulating property.

## Guidelines for using the OKOGE Earthen Rice Cooker to cook rice

\* Depending upon the rice and the strength of the flame, the following times given for cooking rice may vary to some extent.

\* The guideline for turning off the gas is about 1 or 2 minutes after the cooker begins to emit steam vigorously.

### ● To cook 1.5 go of rice

- ① After washing 1.5 go (270cc) of rice, add about 300cc of water, and let the rice soak for twenty minutes.
- ② Cook with the gas set to medium and turn off the gas after about 12 to 14 minutes.
- ③ After turning off the gas, continue to steam the rice for about 20 minutes.

### ● To cook 1 go of rice

- ① After washing 1 go (180cc) of rice, add about 200cc of water, and let the rice soak for twenty minutes.
- ② Cook with the gas set to medium and turn off the gas after about 10 to 12 minutes.
- ③ After turning off the gas, continue to steam the rice for about 20 minutes.

### ● To make *takikomi (gomoku) gohan* (rice cooked with five other ingredients)

- ① After washing 1 go (180cc) of rice, add about 70 grams of other ingredients, and let it all stand in about 230cc of flavored broth (200cc water · 15cc sake · 15cc soy sauce) for twenty minutes.
- ② Cook with the gas set to medium and turn off the gas after about 11 to 13 minutes.
- ③ After turning off the gas, continue to steam the rice for about 20 minutes.

### ● To cook brown rice

- ① After washing 1 go (180cc) rice, add about 280cc of water and a small amount of salt (adding salt lessens the characteristic bitter taste [due to potassium] of brown rice), and let the rice soak in the water for about 8 hours. (Use a separate bowl for this soaking.)
- ② Cook with the gas set to medium for about 11 to 13 minutes, then another 10 minutes or so with the gas on low, and turn off the gas.
- ③ After turning off the gas, continue to steam the rice for about 30 minutes.