



## **SchlemmerTopf® Glazed Clay Roasters Guide**

### **Introduction**

This guide was prepared by SchlemmerTopf.

Everyone wants to eat well and stay slim. there is an easy way of doing this, provided by the original Glazed Schlemmertopf by Scheurich-Keramik. With it, meals may be prepared without the addition of fats or oils. They will be delicious. All liquids, flavor, taste, nutrients and vitamins are retained. Foods cook in their natural juices.

The addition of a light glaze on the bottom of the pot offers increased advantages to cooking in clay. To begin with, it is much more sanitary than an unglazed utensil, as food particles, flavors and odors are not absorbed into the pot.

The Glazed Schlemmertopf is easy to clean and there is no bacteria build up, no worry about mold, no staining or problems with food sticking. You may cook and serve in the Glazed Schlemmertopf. If it stays covered, food will remain hot for a long time.

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## Directions for Use & Care

**Always soak the lid in cold water.** The first time you use it, soak both the top and bottom for 30 minutes. Prior to subsequent uses, a 10 minute soaking will be sufficient. Soaking the bottom is not necessary after the first use.

**Place the roaster in a cold oven,** then set the temperature. (In gas ovens, turn to low heat after placing the roaster in the cold oven, and after 10 minutes turn to the temperature shown in your recipe.)

**The lid is not tight fitting,** to allow excess steam to escape, adjust the pressure within the pot, and facilitate browning of foods.

**Do not add cold liquids** during cooking time.

**Foods brown with the lid on.** Pre-browning is not necessary and basting is eliminated. If you want extra browning, just remove the lid the last 10 to 15 minutes of cooking.

**Since oven temperatures vary** and cooking times are affected by many factors (cuts, thickness of meat, etc.), check the food for doneness when first using your Glazed Schlemmertopf, to learn what to expect during future uses.

**To keep it in top condition** for many, many years, take care not to temperature-shock it by moving it from one extreme temperature to another. Use mitts or pot holders to move it when it is hot, and place it on a trivet, mat or folded dishtowel when moving it out of the oven.

**Clean the bottom** (glazed) part of the roaster with hot water, using a mild detergent. The bottom (glazed) part can also be cleaned in the dishwasher.

**Clean the top** (unglazed) part of the roaster using only hot water. If you must, add a drop or two of mild detergent. Do not use abrasives or scouring pads to clean the lid, and do not put it in the dishwasher.

**Don't use** the Schlemmertopf on an open flame or hot cooking plate. It is designed for oven and microwave use only.

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# Recipes - Meat

## Stuffed Flank Steak

1 flank steak  
Salt, pepper, flour  
4 cups bread cubes  
3/4 cup chopped celery  
2 small onions, chopped  
1 1/2 teaspoons sage

Soak lid of Glazed Schlemmertopf.  
Have flank steak scored lightly crosswise.  
Sprinkle with salt and pepper, dredge with flour and pound well with potato masher.  
Combine bread cubes, onions, celery and sage.  
Moisten with water and season with salt and pepper.  
Spread stuffing over flank steak, roll meat and tie or fasten edge with toothpicks.  
Place in Schlemmertopf and cover.  
Put into cold oven and turn temperature to 425 degrees F.  
Bake for 120 minutes.

## Gourmet Beef Stew

2 pounds lean stewing beef, cut in 1 1/2-inch cubes  
1 onion, sliced  
3 tomatoes, quartered  
3 green peppers, chopped  
1 1/2 bay leaves  
Pinch of thyme  
Salt and pepper  
Vegetables to taste

Soak lid of glazed Schlemmertopf.  
Mix all ingredients in a bowl.  
Place in Schlemmertopf and cover.  
Put into cold oven and turn the temperature to 425 degrees F.  
Bake for 80 minutes.

## Schlemmertopf Meat Loaf

2 pounds ground beef  
1 egg, slightly beaten  
1/4 cup minced onion  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
1 1/4 cups condensed vegetable soup  
2 cups cereal flakes, crushed

Soak lid of glazed Schlemmertopf.  
Mix ingredients thoroughly in the order listed.  
Shape into loaf.  
Place in Schlemmertopf and cover.  
Put into cold oven and turn temperature to 425 degrees F.  
Bake for 90 minutes.

## **Beef-Cabbage Rolls**

3/4 pound lean beef, ground  
1/8 pound salt pork, ground  
1 cup cooked rice  
1 egg, beaten  
1/2 teaspoon salt, pepper  
8-10 large cabbage leaves  
1/4 cup consommé`  
2 tablespoons melted butter

Soak lid of Glazed Schlemmertopf.  
In a bowl, mix all the ingredients well.  
Place into Schlemmertopf and cover.  
Place in cold oven and turn temperature to 425 degrees F.  
Bake for 80 minutes.

## **Roast Beef**

3 pounds beef  
4 medium potatoes  
4 carrots  
4 medium onions  
Salt and pepper  
2 stalks celery, cut into 2-inch pieces  
1 bunch parsley, minced  
1 bay leaf  
1 clove garlic (optional)

Soak lid of Glazed Schlemmertopf.  
Season roast with spices.  
Place in Schlemmertopf.  
Place potatoes, carrots, onions and celery around roast.  
Sprinkle with parsley and top with bay leaf.  
Cover and place in cold oven.  
Turn temperature to 425 degrees F.  
Bake for 2 hours.

## **Sauerbraten**

3 pounds beef shoulder  
2 teaspoons salt, pepper  
2 cups vinegar  
2 cups water  
1/2 cup sliced onion  
2 carrots, sliced  
2 bay leaves  
1 teaspoon peppercorns  
1/4 cup sugar  
4 cloves  
4 oz. sliced bacon  
1 cup sweet cream

Rub meat with salt and pepper and place in bowl.  
Heat vinegar, water, onion, bay leaves, peppercorns and sugar together.  
Pour hot mixture over meat, cover bowl, and let stand in cool place 4 days, turning meat each day.  
Drain, saving vinegar mixture.  
Soak lid of Glazed Schlemmertopf.

Place bacon in bottom of Schlemmertopf, add meat and cover.  
Put into cold oven and turn temperature to 425 degrees F.  
Bake for 1 hour.  
Add warm vinegar mixture and spices, return to oven, bake for another 60 minutes.  
Remove meat and keep warm.  
Pour strained gravy into saucepan and thicken with flour or corn starch, add cream.

### **Stuffed Peppers**

4 large green or red peppers  
1/2 pound ground beef  
Salt, pepper and nutmeg  
6 tablespoons chopped onions  
4 tablespoons chopped bacon  
2 tablespoons parsley, minced  
3 eggs  
1/4 cup bread crumbs  
1/4 cup cooked rice

Soak lid of Glazed Schlemmertopf.  
Mix all ingredients and stuff peppers.  
Set stuffed peppers into the Schlemmertopf.  
Cover and put into cold oven.  
Turn to 425° F and bake for 60 minutes.

### **Stew a` la Glazed Schlemmertopf**

4 oz. lamb cubes  
4 oz. beef cubes  
4 oz. veal cubes  
4 oz. pork cubes  
2 large onions, sliced  
2 carrots  
2 celery stalks  
2 potatoes, cubed  
Meat stock

Soak lid of Glazed Schlemmertopf.  
Place the meat cubes in Schlemmertopf and make a layer of vegetables, onions and potatoes.  
Cover the ingredients with meat stock.  
Cover.  
Put into cold oven, turn temperature to 425F and let it bake for 2-1/2 hours.

### **Turkish Lamb**

1-1/2 pounds cut-up green beans  
2 large onions, sliced  
1 large Idaho potato, peeled and sliced  
4 large peeled tomatoes  
1 pound lamb, cubed  
Salt  
Caraway seeds  
1 clove of garlic  
1 bouillon cube

Soak lid of Glazed Schlemmertopf.  
Mix all ingredients in a bowl, transfer to Schlemmertopf.

Cover and put into cold oven.  
Turn temperature to 425F and bake for 80 minutes

### **Pork Roast with Red Cabbage**

2 pounds pork roast  
1 medium head red cabbage, shredded  
Lemon juice or vinegar  
1 onion, sliced  
1 apple, sliced  
1 bay leaf  
1/4 cup red wine  
Salt

Soak lid of Glazed Schlemmertopf.  
Salt the cabbage, add lemon juice or vinegar to taste, then the sugar, onion, apple and the wine.  
Put into Schlemmertopf.  
Place seasoned pork roast on the ingredients.  
Cover and put into cold oven, turn temperature to 425°F, bake for 2-1/2 hours.

### **Rolled Pork Shoulder**

2 pounds rolled pork shoulder  
2 carrots, sliced  
1/4 cup celery, sliced  
1/4 cup onion, sliced  
1 green pepper, cut in strips  
2 medium tomatoes, sliced  
4 large potatoes, sliced  
Salt  
Pepper  
1/4 teaspoon marjoram

Soak lid of Glazed Schlemmertopf.  
Put all ingredients into the Schlemmertopf, add salt and spices.  
Cover and put into cold oven.  
Bake at 425F for about 2 hours

### **Pork Roast Stockholm Style**

3 pounds pork roast, boneless, some extra neck bones  
2 large apples, peeled and sliced  
1 large onion, sliced  
1/2 pound dried prunes, soaked in red wine overnight  
6 tablespoons cognac  
Salt  
Thyme  
Sweet Basil

Soak lid of Glazed Schlemmertopf.  
Put neck bones, onions, sliced apples and 5 soaked prunes in bottom of Schlemmertopf.  
Sprinkle with cognac, place the pork salted and thyme-rubbed, fat side up, into Schlemmertopf.  
Cover and put into cold oven.  
Turn temperature to 425F and bake for 2 hours.  
The remaining prunes can be boiled with the red wine and served with the roast.

## **Veal Cubes Swiss Style**

5 tablespoons oil  
1-1/2 pound veal, cubed  
1 cup tomato juice  
1 cup white wine  
1/2 cup sour cream  
Salt and pepper  
Paprika  
Marjoram

Soak lid of Glazed Schlemmertopf.  
Put tomato juice with white wine, cubed veal, spices and salt in pot.  
Cover and put into cold oven.  
Turn temperature to 425F and bake for 60 minutes.  
Remove from oven, stir in sour cream and serve.

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## **Recipes - Fowl**

### **Chicken Oktoberfest**

1 frying chicken  
5 tablespoons onions, sliced  
1 bunch of parsley  
Butter (optional)  
Salt  
Pepper

Soak lid of Glazed Schlemmertopf.  
Salt the chicken inside and outside and fill with sliced onions, parsley and butter.  
Place in Schlemmertopf, cover and put in cold oven.  
Turn temperature to 425F, bake for 90 minutes.

### **Chicken Legs Napoli**

4 chicken legs  
2 onions, sliced  
2 green peppers  
1 clove of garlic  
Pepper and salt  
Cayenne pepper  
Parmesan cheese, grated

Soak lid of Glazed Schlemmertopf.  
Lay onions and green peppers in Schlemmertopf, season lightly and add garlic.  
Season chicken legs with salt, pepper and cayenne pepper and place them into the Schlemmertopf.  
Cover, put into cold oven, turn temperature to 425F and bake for 60 minutes.  
Sprinkle with Parmesan cheese and return to oven, bake uncovered for 10 more minutes.

## **Chicken Shanghai**

3-4 pounds frying chicken  
1 tablespoon sesame oil (or vegetable oil)  
1 tablespoon sherry (dry)  
1/4 teaspoon red pepper  
1/4 teaspoon Chinese spices (5 spices)  
1 clove garlic, minced  
1/4 cup soy sauce  
1/4 teaspoon powdered ginger or fresh grated  
1 teaspoon salt

Soak lid of Glazed Schlemmertopf.

Mix spices and oil and marinate chicken with mixture for at least 30 minutes.

Put some marinade under skin of chicken, place in Schlemmertopf, cover and put into colf oven.

Bake at 425F for 90 minutes.

Save liquid for gravy, thicken with cornstarch, serve with rice.

## **Hungarian Chicken Paprika**

3-1/2 to 4 pounds frying chicken, cut in serving pieces  
2 large onions, chopped  
1 green pepper, chopped  
1-1/2 tablespoon Hungarian paprika  
Salt and pepper  
4 medium potatoes, cut as for French frying  
1 cup sour cream (optional)  
4 pieces of bacon, sliced

Soak lid of Glazed Schlemmertopf.

Put bacon, onions and green pepper into the Schlemmertopf.

Add the salted and peppered chicken pieces, sprinkle with paprika.

Cover and bake at 425F for 20 minutes.

Add potatoes and bake for another 60 minutes.

Remove Schlemmertopf from oven, add sour cream, cover and let stand for 5 minutes.

Serve with crusty French bread.

## **Roast Rock Cornish Game Hens with Pine-Nut Stuffing**

4 rock Cornish game hens, about 1 Lb. each  
2 teaspoons salt  
4 tablespoons melted butter watercress

2 cups chicken stock, fresh or canned  
1 teaspoon salt  
1 cup finely chopped onion

### **Stuffing**

5 tablespoons butter  
1 cup long-grain rice  
1/2 cup pine-nuts  
6 tablespoons finely chopped fresh parsley

Soak lid of Glazed Schlemmertopf.

For the stuffing, melt 3 tablespoons of the butter in a 2-quart heavy sauce pan over moderate heat.

Add the rice and stir constantly for 2-3 minutes.

Do not let it brown.



Then pour in the chicken stock, add the salt and bring the stock to a boil, stirring occasionally. Cover the pan tightly, reduce the heat to its lowest point and simmer for 18-20 minutes. Meanwhile, in a small skillet melt the remaining 2 tablespoons of butter and when the foam subsides, add the onion. Cook over moderate heat for 8-10 minutes, then add the pine-nuts. Cook 2 or 3 minutes longer, stirring, until the nuts are lightly browned. In a small mixing bowl, combine the cooked rice, the onion, pine-nuts and the parsley. Mix gently but thoroughly. Taste for seasoning. Sprinkle the inside of each bird with 1/2 teaspoon of salt, then pack the cavities loosely with the stuffing. Skewer or sew the openings with thread, truss the birds securely and brush them with the melted butter. Place in a large Schlemmertopf, cover and put into the cold oven. Turn temperature to 425F, bake for 60 minutes. Transfer the birds to a warm serving platter, pour the pan juices over them and serve, garnished with watercress.

### **Turkey in Curry Sauce**

1 oz. melted shortening (not hot)  
2 large onions, sliced  
1 apple, sliced, peeled and cored  
2 oz. coconut  
2 tablespoons curry powder mixed with salt  
1 bouillon cube  
2 cups turkey meat, cut in cubes  
2 cups broth  
1/2 cup sour cream

Soak lid of Glazed Schlemmertopf.  
Pour the melted shortening into the Schlemmertopf.  
Add onion slices, apple, coconut and turkey mixed with the spices.  
Pour in lukewarm broth, add bouillon cube.  
Cover pot and bake at 425F for 70 minutes.  
After 60 minutes baking time, check if meat is done.  
If desired, you may add some flour or corn starch mixed with a little white wine or water for thickening.  
Bake uncovered for 10 more minutes.  
Before serving, stir in sour cream.

### **Roast Duck**

1 Long Island duck  
4 apples, peeled, cored and quartered  
1 onion, sliced  
1/2 cup red wine (optional)  
1 whole onion, larded with whole cloves

Soak lid of Glazed Schlemmertopf.  
Salt the duck and stuff with apples and onions.  
Pour red wine into the Schlemmertopf, place duck, breast side down, into pot, cover and put into cold oven.  
Turn temperature to 425F and bake for 90 minutes.  
After 60 minutes of baking time, turn duck breast side up and continue baking for 30 more minutes.

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## Recipes - Seafood

### Seafood a` la Schlemmertopf

1 pound fresh or frozen shrimp, cooked and shelled  
or 2 cups canned shrimp  
1 pint shelled oysters  
1 cup cooked crab meat  
3 tablespoons butter  
1/2 pound sliced mushrooms  
1 green pepper, chopped  
2 cups rich cream sauce  
Salt and pepper  
2 tablespoons dry white wine  
3 tablespoons bread crumbs  
1/2 teaspoon minced parsley  
1 small can pimento, chopped

Soak lid of Glazed Schlemmertopf.

Heat oysters in their own liquor until edges curl, drain.

Melt 2 tablespoons butter in skillet and cook mushrooms and green peppers 4 to 5 minutes over medium heat.

Make cream sauce with 3 tablespoons butter, 3 tablespoons flour, and 2 cups light cream (or 1 cup light cream and 1 cup dry white wine).

Season to taste and simmer a few minutes.

Stir in cooked mushrooms and pepper, parsley, pimento, sherry and seafood.

Pour into Glazed Schlemmertopf, top with crumbs, dot with remaining tablespoons of butter.

Cover, put into cold oven and turn temperature to 425F, bake for 30 minutes.

### Dover Sole Fillets

2 pounds fillet of sole or fillet of flounder  
Salt  
2 tablespoons lemon juice  
1/2 cup dry white wine  
1/2 cup water  
1/2 bay leaf  
1 sliced onion  
4 whole peppercorns  
1 cup small shrimp, cooked  
1 cup shelled small clams (little necks) (or 1 cup shelled mussels, cooked)  
3 tablespoons flour  
1/4 cup heavy cream  
3 tablespoons grated Parmesan cheese

Soak lid of Glazed Schlemmertopf.

Wash and dry fillets and fold tail under.

Lay in Schlemmertopf, salt lightly and sprinkle with lemon juice.

Pour wine and water over them, add bay leaf, onion and peppercorns, then cover.

Put into cold oven, turn temperature to 425F and bake for 30 minutes, or until fillets are tender.

Melt 3 tablespoons of butter in a skillet and blend in flour.

Pour off all the liquid from the sole in the oven, you will need 1-3/4 cups.

Add white wine and water if not enough liquid.

Now blend this liquid gradually into the flour-butter roux, stir until smooth, add cream, season to taste, and simmer for a few minutes.

Scatter cooked shrimps and clams over and between fillets, pour sauce over all.

Sprinkle with cheese, dot with 2 tablespoons butter, return to oven and bake for another 20 minutes until top is delicately browned.

### **Baked Fresh Salmon Steak**

3 pounds salmon steak  
1/4 pound chopped mushrooms  
1 medium onion, minced  
2 tablespoons minced parsley  
1/4 teaspoon tarragon  
Salt and pepper  
2 tablespoons butter (optional)  
1/2 cup sherry  
1/3 cup fine bread crumbs

Soak lid of Glazed Schlemmertopf.

Cut salmon in half and lay both pieces in Schlemmertopf, sprinkle with mushrooms, onion and parsley mixed, add salt and freshly ground black pepper to taste, dot with butter and pour sherry around.

Cover, put into cold oven and turn temperature to 425F.

After 30 minutes sprinkle crumbs over top and bake 30 more minutes.

### **Fish Ragout Helgoland**

1-1/2 pound white fish fillet, cut in cubes  
1 large onion  
3 green peppers, sliced  
Juice of 1 lemon  
1 tablespoon butter  
Red pepper  
Salt  
1 cup small shrimp  
1 cup white wine

Soak lid of Glazed Schlemmertopf.

Saute` onion slices in skillet for a few minutes.

Do not let them brown.

Put into Schlemmertopf, add sliced peppers, cubes of fish fillet, sprinkle with lemon juice, season with spices, add shrimp and pour in the white wine over it.

Cover, put into cold oven, turn temperature to 425F and bake for 75 minutes.

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## **Recipes - Casseroles & Soups**

### **Macaroni, Ham and Cheese Casserole**

1 tablespoon salt for cooking macaroni  
2 cups elbow macaroni, cooked  
4 tablespoons butter  
4 tablespoons flour  
2 cups milk  
1 teaspoon salt  
1/8 teaspoon cayenne  
2 cups cooked ham, cut into 1/4" cubes  
1-3/4 cups grated sharp Cheddar cheese  
1 tablespoon grated onion

2 tablespoons dry bread crumbs  
2 tablespoons melted butter

Soak lid of Glazed Schlemmertopf.

Melt the butter over moderate heat in a small saucepan.

Add the flour and cook slightly, stirring until the mixture foams.

Add all the milk and stir with a wire whisk until the sauce thickens into a smooth cream.

Add the salt and cayenne and simmer over very low heat for about 2 minutes.

Pour the sauce into Schlemmertopf and stir in the macaroni, diced ham, 1-1/2 cups of the cheese and the grated onion.

Taste for seasoning.

Spread the bread crumbs, mixed with the remaining cheese and melted butter, evenly over the top.

Cover.

Place into cold oven, turn temperature to 425 degrees F, bake for 40 minutes.

Serve directly from the Schlemmertopf.

### **Hot Ham Mousse**

2 cups cooked ham, ground very fine

2 eggs, separated (3 if small)

Pepper

Dash of cayenne

Pinch of marjoram

Pinch of sweet basil

1 cup heavy cream (or 1 cup medium cream sauce)

2 tablespoons Madeira

Add well-beaten egg yolks, seasonings, cream and wine to the ham and mix well.

Fold in stiffly beaten egg whites and turn into Glazed Schlemmertopf.

Put uncovered into cold oven and turn temperature to 425F, bake for 20 minutes.

### **Onion Soup Marseille**

1 pound onion, diced

2 oz. butter, melted

2-1/2 pints hot beef broth

8 oz. grated cheese

1/4 pint white wine

Salt and pepper

8 slices French bread, 1 inch thick

Soak lid of Glazed Schlemmertopf.

Pour melted butter into Schlemmertopf.

Add onions and spices.

Cover.

Put Schlemmertopf into cold oven, turn temperature to 425F and let cook for 30 minutes.

Add hot beef broth and wine, place bread slices on top and sprinkle with grated cheese.

Return to oven and bake uncovered for 20 minutes.

### **Vegetables Mediterranean Style**

2 pounds young zucchini, washed and sliced thin (not peeled)

4 large tomatoes, quartered and peeled

1 tablespoon olive oil or cooking oil (optional)

1 medium eggplant

2 large green peppers

2 large onions, sliced

1 clove garlic, mashed

Salt and pepper  
Oregano, rosemary  
2 tablespoons parsley  
1 cup white wine (optional)

Soak lid of Glazed Schlemmertopf.  
Mix all vegetables, place in Schlemmertopf, pour wine over vegetables, cover.  
Put into cold oven, turn temperature to 425°F and bake for 60 minutes.

### **Peppers with Cream**

6 green, red or yellow peppers, cut in strips  
2 potatoes, sliced  
1/2 pound cooked salami, cubed  
2 tablespoons paprika  
Salt and pepper  
Caraway seeds  
1 cup beef broth  
1 cup heavy cream  
1 tablespoon chopped parsley  
2 tablespoons butter

Soak lid of Glazed Schlemmertopf.  
Mix all ingredients, except butter, in a bowl, then put into Schlemmertopf.  
Cover and put into cold oven.  
Turn to 425F and bake for 60 minutes.  
When done, add butter and a little white wine.  
Serve with French Bread.

### **Italian Sausage Casserole**

2 oz. bacon, cut in strips  
2 large onions  
8 Italian sausages  
6 tomatoes, peeled and quartered  
1 green pepper, cut in strips  
1 cup long grain rice  
2 cups beef broth  
2 oz. grated cheese  
Salt and pepper  
Paprika  
Garlic powder

Soak lid of Glazed Schlemmertopf.  
Fry bacon strips and onions in a skillet until light brown.  
Now mix all ingredients in a large bowl.  
Put into the Schlemmertopf and put on cover.  
Place pot in the cold oven and turn temperature to 425F, bake for 80 minutes.  
Check after 70 minutes of baking time.  
If extra liquid is required, add some warm broth.  
Sprinkle with grated cheese and bake uncovered for 10 more minutes, until nice and crusty.

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## Recipes - Desserts

### Rice Pudding

1 pound rice, cooked and cold  
1/2 cup raisins  
1 cup milk  
5 egg yolks  
1/3 cup sugar  
Pinch of salt  
Peel of 2 lemons  
1/4 cup butter  
1 can sliced pineapple  
10 sweet red cherries, pitted  
Whipped cream  
Cherry brandy

Soak lid of Glazed Schlemmertopf.

Mix rice, salt, raisins and milk in a bowl.

Beat one half of sugar, vanilla and butter until creamy, fold in egg yolks, add lemon peel.

Beat egg whites with rest of sugar until stiff.

Fold egg-yolk mixture into rice, then egg-white mixture.

Put in pot and dot with butter.

Cover Schlemmertopf and set on middle rack in cold oven.

Turn temperature to 425 degrees F and let bake for 1-1/2 to 2 hours.

Garnish with pineapple slices.

Sprinkle with cherry brandy, put whipped cream on pineapples and decorate with the cherries.

### Baked Apples California

2 tablespoons butter  
2 pounds apples, peeled and sliced thin  
1/3 cup raisins  
1/3 cup sugar  
1 tablespoon cinnamon sugar  
Juice of 2 lemons  
6 tablespoons rum or cognac

Soak lid of Glazed Schlemmertopf.

Mix all ingredients except rum in a bowl, put into Schlemmertopf.

Pour rum over mixture, cover and set into the middle of the cold oven.

Turn temperature to 425 degrees F and bake for 40-50 minutes.

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## **Warranty and Contact Information**

Glazed Schlemmertopf roasters are guaranteed to be free of defects in manufacturing. Follow the above guide and you will enjoy your Schlemmertopf for a lifetime of cooking pleasure.

The warranty does not cover cracking that can occur when a hot roaster is placed on a cold surface; to avoid this, place it on a mat or folded dishtowel, to absorb the heat. A replacement part can be ordered directly from the U.S. distributor, below.

Manufactured by:  
[Scheurich-Keramik](#)  
D- 63924 Kleinheubach / Main  
Germany  
Tel. 0049-9371-507-0

U.S. Distributor:  
Reston Lloyd, Ltd.  
P.O. Box 2302  
Reston, Virginia 22090  
703-437-0003

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[Go to our selection of Schlemmertopf Glazed Clay Roasters, on the Ceramic Bakers page.](#)

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