



## 2 SIDED MORTAR & PESTLE SET INCLUDES:

### 1x Mortar

Upper side diameter: 14 cm (5.5")

Lower side diameter: 12 cm (4.7")

Height: 10 cm (3.8")

1x Pestle (13 x 5 cm / 5.2" x 2")

1x Spoon (13 x 3 cm / 5.2" X 1.2")

1x Silicone lid (15 cm/5.9")

### Before first use:

Clean the mortar and pestle to ensure it is free from any granite dust by grinding some white rice, followed by garlic, cumin, salt and pepper. Then wash with water (no soap) and let dry completely.

### Product use and care:

**Caution:** The mortar and pestle are heavy, avoid dropping them.

Use this product on a stable surface, preferably on a non-skid mat.

Keep this product out of reach of children.

**DE: Vordem ersten Gebrauch:** Reinigen Sie die Mörser und Stößel, um sicherzustellen, dass sie frei von Granitstaub durch Mahlen eingeweichte Reis, gefolgt von Knoblauch, Kreuzkümmel, Salz und Pfeffer ist. Dann mit Wasser (keine Seife) waschen und vollständig trocknen lassen.

**Produktnutzung und Pflege:** Achtung: Mörser und Stößel sind schwer, vermeiden Sie zu fallen. Verwenden Sie dieses Produkt auf einer stabilen Unterlage, vorzugsweise auf einer rutschfesten Matte. Bewahren Sie dieses Produkt außerhalb der Reichweite von Kindern auf.

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## Basil Pesto Recipe

### Ingredients

- ▶ 3 cloves of garlic – peeled and roughly chopped
- ▶ 2 cups of fresh basil leaves
- ▶ 3 tablespoons of pine nuts
- ▶ A dash of salt and pepper
- ▶ 1/2 cup of extra virgin olive oil
- ▶ 1/2 cup grated Parmesan cheese

### Directions

- 1) Add basil, garlic, salt and pine nuts to your Laevo Cook mortar and pestle. Grind them into a paste.
- 2) Add your parmesan to the mix and pound it in until thoroughly combined.
- 3) Whisk in the oil until you achieve your desired consistency

Enjoy on your favorite pasta or fresh bread!

