



THE GILROY GARLIC GRATER

1. First, peel the skin from the garlic using the Garlic Peeler tube. To do this, simply put a garlic clove inside the tube, roll it briskly on a firm surface with the palm of your hand until you hear a "crushing" sound, and your garlic is peeled!
2. When working with products that release water or oil, such as garlic, ginger or citrus rind, moisten the surface of the Grater by rinsing it under water before use. When using dry products such as nutmeg or Parmesan Cheese, keep the dish dry during use.
3. Hold garlic cloves between your thumb and index finger with the root pointing up and the tip pointing down. Ginger and other products can usually be held in any convenient position.
4. Grate/rub the garlic over the teeth on the inside bottom of the dish, rotating in a clockwise direction.
5. Use the brush to either "sweep" a desired amount of puree or shavings onto other foods, or brush the pulp into a pile, working from the outside to the middle of the dish in a counter-clockwise circle. Then simply turn the dish upside-down to transfer grated foods to another surface or on to other dishes.
6. After use, wash the Grater and Garlic Peeler tube with dish detergent either in dishwasher or by hand. The brush is best washed by hand.

The Grater is also excellent for other products, such as Nutmeg, Parmesan Cheese, and Orange or Lemon Peel Zesting. It's great for Ginger Root and transforms rough ginger fiber into a smooth paste in just seconds. Make Chocolate Shavings for delicious dessert or drink toppings quickly by chilling or freezing chocolate and then grating.

HANDMADE IN THE USA
WARNING-GRATER IS SHARP. BE CAREFUL
NOT TO CONTACT WITH THE SKIN

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