



RIG TiG

by **stelton**

FUNCTION DESIGN RESOURCES

RIG-TIG by Stelton provides kitchen utensils for most of your cooking. Try our functional range in the following categories:



STORAGE P. 4-5



BAKING P. 6-9

RIG TIG

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RIG-TIG by Stelton is a modern brand of kitchenware. RIG-TIG by Stelton offers many exciting products for those who appreciate good functionality and design, while also respecting the environment.

Visit www.rig-tig.com to read more about our products - and to sign up for our newsletter.



SALAD P. 10-15



NORDIC COOKING P. 16-21



ACCESSORIES AND GIFT IDEAS P. 22-23

STORAGE

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STORAGE SYSTEM
STACKABLE BOXES



Keep your kitchen tidy with great design. You will love this set of stylish white, stackable storage boxes, which also won the Red Dot Design Award in 2012. Store your bread in the smart bread box, which has a lid that also functions as a chopping board.



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BAKING

The baking range from RIG-TIG by Stelton helps you create delicious cakes and breads. Removing all the dough from the bowl is quick and easy with this set of two dough scrapers made in a flexible material.

WATCH FILM





You will love using these sturdy bamboo melamine mixing bowls made from 30% bamboo combined with melamine. Measuring is easy with the smart measuring cup, which displays units in both metric and imperial.

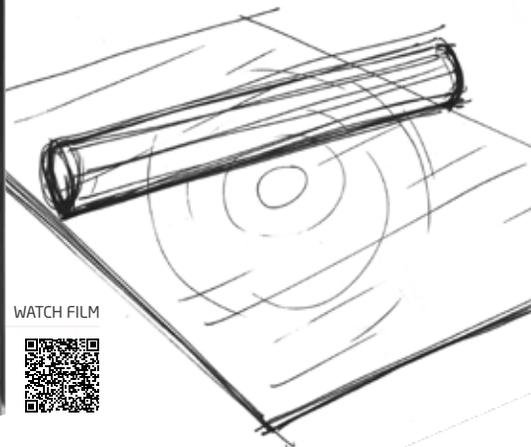




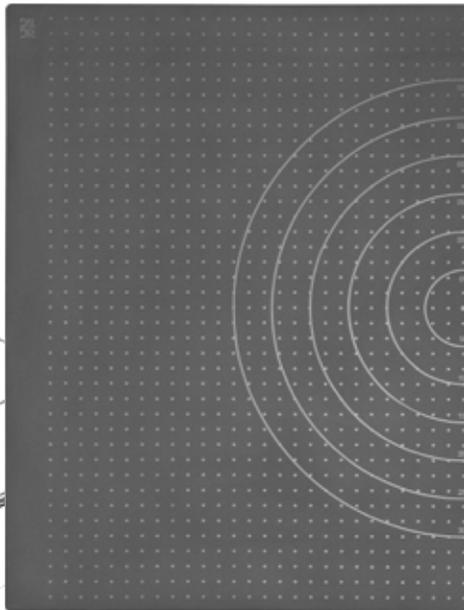
These four fabulous mini bowls in light, inspiring colours contain 100, 200, 300 and 400 ml respectively so you can use them for measuring. Use them to serve nuts, olives, dips, vegetables etc. - or as a yoghurt bowl.

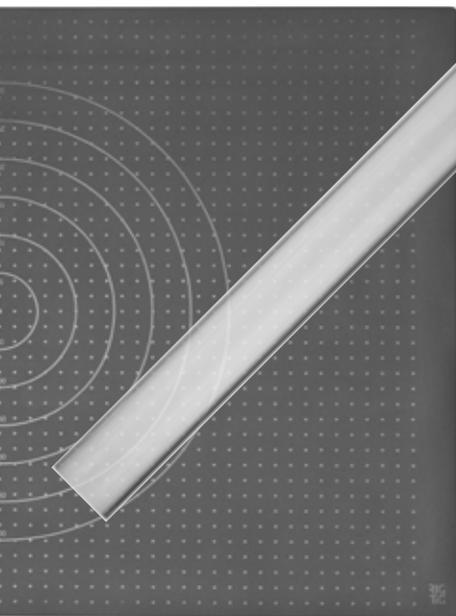


The mat for the pastry roller is oven proof to 230° C - so roll out your dough and put it straight in the oven. The set is dishwasher safe, and after use you can store the mat inside the rolling pin, keeping everything neat and tidy.



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With these three baking tins you can choose to bake 1, 2, or 3 cakes at the same time, or combine them for different flavours in one cake.

MINI BOWLS 4 PCS (ART. Z00207) Design: Jens Fager

PASTRY ROLLER WITH MAT (ART. Z00205) Design: Klaus Rath

BAKING TINS 3 PCS (ART. Z00204) Design: Formfjord

SALAD

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Preparing and serving your own salad and favourite dressing is easy with the right kitchenware. Avoid those broken leaves and soaking tea towels with the salad spinner, which also matches the large mixing bowl

from RIG-TIG by Stelton. Spin your salad and then use the bowl for serving. RIG-TIG's herb pots help your herbs last longer. The herb pots are made from 100% organic material.



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HERB POT OVAL/ROUND (ART. Z00021/Z00022) Design: Halskov & Dalsgaard **SALADSPINNER FOR MIXING BOWL 3,5 L** (ART. Z00040)

Design: Jens Fager



SALAD WITH BUTTER-ROASTED HAZEL NUTS & BLUE CHEESE SERVES 4

NUTS

100 g hazel nuts
2 tbsp. butter
salt

SALAD

1 radicchio lettuce
2 cos lettuce
100 g rocket

Fry the nuts on a dry pan for 5-7 minutes. Remove the nuts from the pan and allow them to cool slightly. Rub off the loose skin from the hazel nuts and return them to the pan with some butter and a pinch of salt. Let them fry until golden and delicious.

Break up the lettuce leaves and spin them. Cut the apples into segments and place them in the vinegar and water

DILL DRESSING

6 tbsp. cider vinegar
(or other light vinegar)
2 tbsp. runny honey
50 ml thistle oil (or olive oil)
2 tbsp. chopped dill
2 tbsp. finely chopped onion
salt and pepper

TOPPING

2 apples
2 tbsp. cider vinegar
100 ml cold water
100 g blue cheese



until use,
to stop them
turning brown.

Break the cheese into pieces. Shake the vinegar, honey, oil, dill and onion together in the dressing shaker and season with salt and pepper.

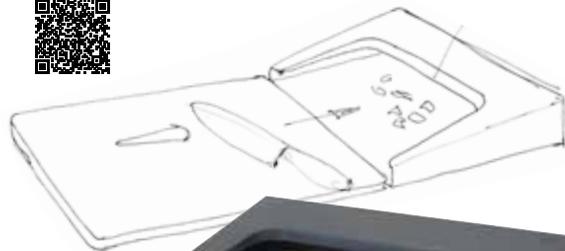
Arrange the salad with the nuts, apples and blue cheese. Top with the dill dressing and serve immediately.

These three chopping boards come in a holder, which is also useful for carrying freshly chopped vegetables.

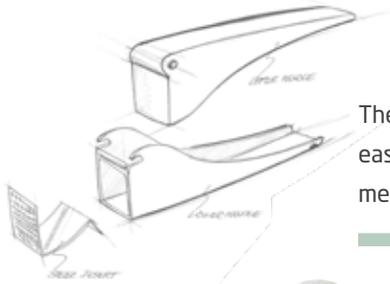
Tip the vegetables straight from the tray into a bowl or pan.



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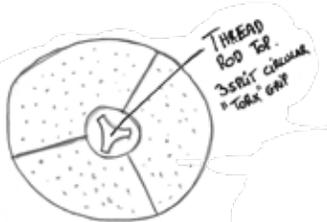
The spouted lid of this citrus press is triangular, making it easy to pour from.



The stylish garlic press is easy to take apart, which also means it is very easy to clean.



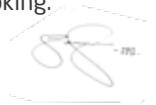
WATCH FILM



The parmesan mill avoids waste and cheesy fingers! Puts chunks of cheese into the grater and place it on the dinner table for everyone to grate from as they wish. Put the remainder in the fridge after use.



Put the pepper grinder and salt tray by the cooker, so you always have seasoning at your fingertips while cooking.



NORDIC COOKING





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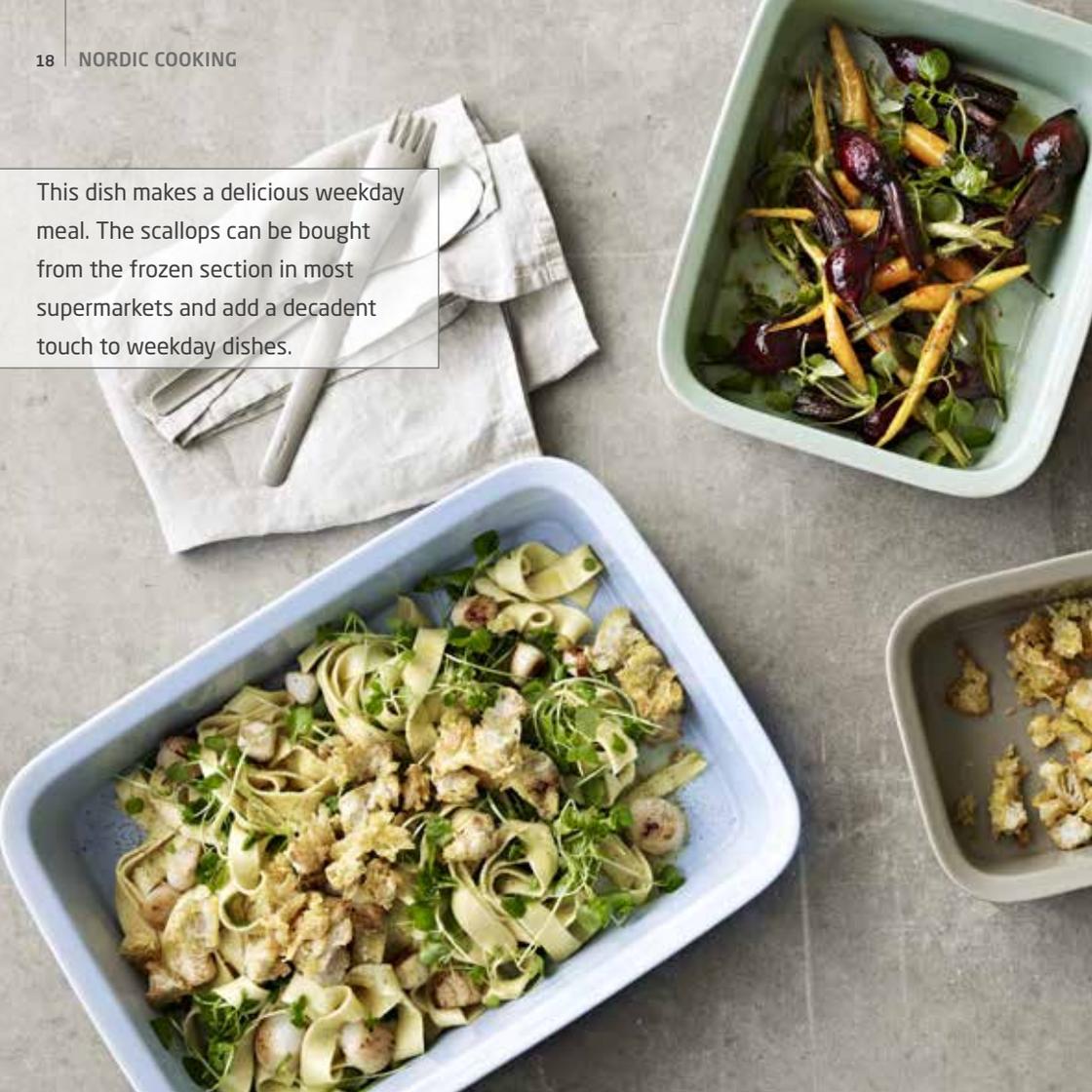


A well-organised kitchen and the right kitchen utensils make cooking a pleasure. The functional, Nordic design of RIG-TIG by Stelton keeps your kitchen tidy.

Let RIG-TIG by Stelton inspire your Nordic cooking, and create and serve your own meals in the three ovenproof dishes available in fashionable Nordic colours.



This dish makes a delicious weekday meal. The scallops can be bought from the frozen section in most supermarkets and add a decadent touch to weekday dishes.



PASTA WITH SCALLOPS, NORTH SEA CHEESE & WATERCRESS MAIN COURSE SERVES 4

CRISPY BREADCRUMBS

½ sour dough bread
rapeseed oil
salt
1 clove of chopped garlic
50 g North Sea cheese

PASTA

500 g fresh pasta
salt
50 ml lemon juice
50 ml rapeseed oil
100 ml boiled water
from the pasta

IN ADDITION TO

250 g scallops
drop of oil
salt
2 bunches of watercress
freshly ground pepper

Heat the oven to 200 degrees. Remove the insides of the bread and turn it into rustic breadcrumbs. Turn them in some oil, salt, garlic and grated cheese. Spread them out on a baking tray on baking parchment and roast in the oven for 10 minutes until golden brown.

Remove the scallops from their shells and fry them in some oil in a hot pan. They should be cooked, yet slightly raw in the middle. Season with salt.

Cook the pasta in plenty of salted water until al dente. Whisk the lemon juice together with the rapeseed oil and some boiling water from the pasta.

Pick coarse handfuls of watercress. Turn the hot pasta together with the scallops, the dressing and the watercress. Arrange the pasta and add the breadcrumb topping.



Design Steve McGugin



KLAUS RATH



Great tools for cooking!
Hang your kitchen utensils
on the magnetic holder or
gather spoons, palettes,
whisks and knives in the
ORGANISE knife and utensil
holder.





Avoid a messy hob with the TIDY table top kitchen trivet. Perfect for holding lids, kitchen utensils or a hot saucepan, keeping the kitchen table clean while you cook.



WATCH FILM



WATCH FILM



Try the multi-tools, which combine several functions in just one tool.

ACCESSORIES AND GIFT IDEAS

Smart, practical, neat and fun. A lot can be said of the ZIG ZAG trivet - not least that it works! You can adjust the size yourself, so that it fits anything from a small saucepan to a large dish.

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Instead of a bunch of flowers, why not bring a fun, practical gift next time you need a present for the hostess? Such as the smart sushi set or RIG-TIG's functional carafe cleaner.



CARAFE CLEANER (ART. Z00037) Design: Formfjord **COFFEE COLLECTOR** (8,3 CM ART. Z00032/8,9 CM ART. Z00033) Design: Rikke Sønderby
SUSHI SET (ART. Z00036) Design: Maria Berntsen **TRIVETS 4 PCS** (ART. Z00031) Design: Formfjord



Find your nearest retailer on www.rig-tig.com