





RIG-TIG is a kitchen brand that values function, design and resources.

FUNCTION

We design award-winning, functional products. With innovative functions or two-in-one features RIG-TIG products make life easier and more fun.

DESIGN

We love smart kitchen design. In collaboration with outstanding designers worldwide we create beautiful, fun and functional kitchen products.

RESOURCES

RIG-TIG is conscious about nature's limited resources. We try to reduce the environmental impact of producing RIG-TIG, whenever it is possible.

RIG-TIG.COM



@RIG_TIG



@RIGTIGDESIGN

DISHY washbowl and dish rack. A 2-in-1 solution that makes it easy and manageable for everybody to do the dishes. The rack has cutlery holders, dish drainer and drain board for cups and fits neatly inside the bowl. DISHY is simple and practical design.



#DISHY
BY JENS FAGER

How to keep a RIG-TIG sustainable kitchen

RIG-TIG is conscious about nature's limited resources. We hereby share the RIG-TIG kitchen cleaning tips focusing on reducing the environmental impact. RIG-TIG recommends use of multifunctional ingredients such as lemons, salt and vinegar as they are super tools when it comes to cleaning: non-toxic, inexpensive, easy to find, and they make your house smell great, too.

Keep your kitchen tidy—clear the counters of anything that do not belong: stragglings mail, cookbooks, papers awaiting signatures etc. Open your windows and let fresh air into your home especially in the morning and after cooking.





RIG-TIG KITCHEN CLEANING TIPS

MAKE AN ALL-PURPOSE KITCHEN CLEANER

Make your own delightfully aromatic cleaning product by filling up a jar with white vinegar and lemon or lavender and use it instead of conventional cleaning products. It is cheap and a natural degreaser.

DISHWASH GLASS PERFECTLY in hot water, dish soap and a spoon of white vinegar.

KEEP YOUR DISHWASHING BRUSH CLEAN with dish soap and scalding water and be sure always to store it dry as microorganisms grows in aqueous environments.

SWEEP THE FLOOR, using a small hand sweep. It is perfect for small areas and easy to hide away.

CLEAR SLOW DRAINS with ½ cup of baking soda followed by ½ cup of vinegar. Cover with a wet cloth to contain the science fair-like effects. Wait five to ten minutes and then flush with hot water.

CLEAN AND DEODORIZE SMELLY CONTAINERS

Rub a lemon over the inside of a plastic container, or rinse it with lemon juice to remove stains and smells.

POLISH SPOTTED KNIVES

Lemon juice can help remove rust spots on knives—just rub the lemon on the knives to let it disappear.

GET STAINS OUT OF YOUR CUTTING BOARD

by running the cut side of a lemon over the board. Stains and smell will disappear. For extra cleaning power, sprinkle it with salt first.

OIL YOUR WOODEN UTENSILS and cutting boards, so they last longer and look and feel more beautiful.

FRESH UP with lavender, mint and lemons!

Arrange mint and lavender in a vase or a pot to breeze your kitchen with freshness and calmness.

NOW ENJOY!

#CLEANINGTIPS

SEE ARTICLE NUMBERS ON PAGE 14+15

MAGNETIC knife holder produced in cork material prevents dull knives and gives your kitchen wall a simple and modern look. Hang the knife holder by itself or design group formations with multiple magnets.



#GRATEFUL
BY BÖTTCHER, HENSSLER, KAYSER



GRATEFUL is sized just right, merging four different graters in one tool. With the collecting box placed just under the grating knife, allowing no waste at all. Equipped with non-slip grips on top and bottom.





Lentil Burger with Pomegranate, Mozzarella and Dukkah

INGREDIENTS

Serves 2

DUKKAH

- 30 g (1 oz) skin-on hazelnuts
- 30 g (1 oz) salted pistachios
- 30 g (1 oz) white sesame seeds
- 30 g (1 oz) sunflower seeds
- 1 teaspoon fennel seeds, crushed with a mortar and pestle
- 1 teaspoon coriander seeds, crushed with a mortar and pestle
- ½ teaspoon black peppercorns, crushed with a mortar and pestle
- ½ teaspoon coarse sea salt
- ¼ teaspoon ground cumin

THE LENTIL BURGERS

- 1 bay leaf
- 2 small sprigs fresh lemon thyme
- 60 g (2 ounces) beluga lentils (no soaking required)
- 40 g (1 ½ ounces) drained canned cannellini beans, rinsed and roughly mashed with a fork
- 1 spring onion (green part only), thinly sliced
- 1 small clove garlic, crushed
- 1 large egg
- 40 g (1 ½ ounces) Parmesan, finely grated
- 20 g (2 tablespoons) dry breadcrumbs
- 1 teaspoon freshly grated lemon zest
- ½ teaspoon fine sea salt
- ground pepper
- olive oil, to cook the burgers

SANDWICHES

- 2 rustic white buns cut in half
- 4 lettuce leaves
- 125 g (4 ½ ounces) mozzarella di bufala, torn into small pieces
- olive oil
- ½ pomegranate
- 1-2 teaspoons freshly grated lemon zest

METHOD

For the dukkah, pulse the ingredients in a food processor until crumbly—the mixture should be dry. Transfer to a bowl or an airtight jar.

For the lentil burgers: Bring the bay leaf, and thyme and beluga to the boil and cook for about 18-20 minutes. The lentils should have some bite. Remove and discard the herbs, drain the lentils, and let it cool completely.

Preheat the oven to 200°C / 400°F.

In a large bowl, combine the lentils with the beans, ¾ of the spring onion, the garlic, egg, Parmesan, breadcrumbs, lemon zest, salt, and pepper. Use your hands or a large spoon. Wet your hands and form the mixture into 6 burgers.

Cook the burgers, flipping once, for 2 to 3 minutes per side or until golden brown and bake for 8 minutes in the oven.

Divide the lettuce leaves, lentil burgers, and mozzarella among the sandwiches and drizzle with olive oil. Sprinkle with the pomegranate seeds, fresh lemon zest, the remaining spring onion, and some dukkah*. Close the sandwiches and serve.

*Store leftover dukkah in an airtight container and use it in salads and soups.

Recipe by Meike Peters, eatinmykitchen.com



GET THE RIG-TIG TOOLS & UTENSILS FROM THE RECIPE



**CHOP-IT CHOPPING BOARDS, 3 PCS.
BY JENS FAGER**

With three chopping boards, you have one board for each food category.



**EASY KNIVES
BY CECILIE MANZ**

Honoured by two international design awards the EASY collection is a must-have for all kitchen enthusiasts.



NEW

**GRATEFUL GRATER 4-IN-1
BY BÖTTCHER, HENSSLER, KAYSER**

GRATEFUL is merging four different graters in one tool. With the collecting box placed just under the grating knife. Non-slip grips on top and bottom.



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**MIX-IT MIXING BOWLS
BY JENS FAGER**

MIX-IT mixing bowls with measuring units have a nice 360° pouring lip to avoid spills.



NEW

**GOODIES STORAGE JAR
0.5 L, 1.0 L AND 1.5 L
BY BELLON & PARTNERS**

Optimal functionality for kitchen storage. Airtight lids free of BPA and phthalates.



**SERVE-IT BOARDS, 4 PCS.
BY BJØRN+BJØRN**

SERVE-IT create a simple setting for you to present your food in an enticing way.



**HOLD-ON POT HOLDERS, 2 PCS.
BY SØREN REFSGAARD**

The origami-inspired pot holders are stain and flame resistant and can also be used as table trivets. Dishwasher safe.



**COOK & SERVE OVENPROOF DISHES, 3 PCS.
BY JENS FAGER**

COOK & SERVE are three beautiful ovenproof stoneware dishes for baking, cooking and serving. Glossy inside finish for easy cleaning.

See article numbers on page 14+15



**FROTHY MILK FROTHER
BY DANIEL DEBIASI & FEDERICO SANDRI**

FROTHY makes it a breeze to froth the milk for your coffee. FROTHY is easy to use and the milk is frothed with effectiveness. The protective cap makes it possible to keep it in cupboards and drawers.



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BY CECILIE MANZ**

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**WOODSTOCK
BY RIG-TIG**

WOODSTOCK is an attractive storage solution for your kitchen. Use it inside kitchen cabinets to keep herbs and spices and kitchen knick-knacks tidy.

WOODSTOCK is an attractive storage solution for your kitchen. Use it inside kitchen cabinets to keep herbs and spices and kitchen knick-knacks tidy, or leave the storage box out on the worktop as a decorative element and a place to keep oil, vinegar and salt and pepper mills. Woodstock is made of beautiful, eco-friendly bamboo. Now you will always be able to find things easily when you need them.



THE RIG-TIG COLLECTION



SINK-CADDY HOLDER
BY TROELS SEIDENFADEN

Art. no. Z00067



SINK-CADDY DISH BRUSH, 2 PCS.
BY TROELS SEIDENFADEN

Blue/green - art. no. Z00068
Orange - art. no. Z00068-1
Grey - art. no. Z00068-2



SINK-CADDY SOAP DISPENSER
BY TROELS SEIDENFADEN

Grey - art. no. Z00070
Green - art. no. Z00070-1

NEW



DISHY WASH BOWL AND DISH RACK
BY JENS FAGER

Light grey - art. no. Z00112
Green - art. no. Z00112-1



SWEEP-IT DUSTPAN & BROOM
BY KLAUS RATH

Art. no. Z00073



CARAFE CLEANER
BY FORMFJORD

Art. no. Z00037



NAP-IT NAPKIN HOLDER
BY RASMUS BRECK

Art. no. Z00086



ROLL-IT KITCHEN ROLL HOLDER
BY SØREN JAKOBSEN

White - art. no. Z00087
Black - art. no. Z00087-1
Warm grey - art. no. Z00087-2



NEW

SAVE-IT STORAGE BOXES
BY RIG-TIG

5 pcs. - art. no. ZPR4
3 pcs. XS, S, M - art. no. ZPR4-2
2 pcs. L, XL - art. no. ZPR4-1



WOODSTOCK STORAGE BOX
BY RIG-TIG

S - art. no. ZPR3-1
M - art. no. ZPR3
L - art. no. ZPR3-2



HIDE-IT STORAGE JAR
BY HALSKOV & DALSGAARD

M (14 cm) - art. no. Z00017
L (24 cm) - art. no. Z00018

NEW



GOODIES STORAGE JAR
BY BELLON & PARTNERS

S (0.5 L) - art. no. Z00165
M (1 L) - art. no. Z00166
L (1.5 L) - art. no. Z00167



NEW

MAGNETIC KNIFE HOLDER
BY SØREN REFSGAARD

Art. no. Z00160



EASY
BY CECILIE MANZ

Vegetable knife art. no. Z00301 / peeling knife art. no. Z00302 / baking stirrer art. no. Z00313
surface brush art. no. Z00314 / praline spatula art. no. Z00315 / pastry spatula art. no. Z00316
omelette spatula art. no. Z00312 / scramble spatula art. no. Z00311 / pancake turner art. no. Z00310
plaice turner art. no. Z00309 / taster stick art. no. Z00308 / turn tongs art. no. Z00307
syrup spoon art. no. Z00305 / porridge spoon art. no. Z00304 / ratatouille spoon art. no. Z00303



NEW

FROTHY MILK FROTHER
BY DANIEL DEBIASI & FEDERICO SANDRI

Terracotta - art. no. Z00110-1
Grey - art. no. Z00110



COOL-IT WATER CARAFE
BY FRANCIS CAYOUILLE

Grey - art. no. Z00071
Blue - art. no. Z00071-1
Orange - art. no. Z00071-2



TEA-FOR-ONE TEA EGG
BY MIKKEL FJELSTRUP

Grey - art. no. Z00090-1
Blue - art. no. Z00090-2



BREW-IT TEA INFUSER
BY KLAUS RATH

Black - art. no. Z00095-1
Blue - art. no. Z00095-2
Orange - art. no. Z00095



SAY-CHEESE SLICER AND PLANE
BY KLAUS RATH

Grey - art. no. Z00069
Blue - art. no. Z00069-1
Orange - art. no. Z00069-2



TRAY-IT BREAD TRAY
BY SØREN REFSGAARD

Grey - art. no. Z00140
Cork - art. no. Z00140-1



BOX-IT BREAD BOX
BY JEHS+LAUB

Warm grey - art. no. Z00038-3
Black - art. no. Z00038
White - art. no. Z00038-1
Blue - art. no. Z00038-2



BOX-IT BUTTERBOX
BY JEHS+LAUB

Warm grey - art. no. Z00096-2
Black - art. no. Z00096-1
White - art. no. Z00096



SERVE-IT BOARDS, 4 PCS.
BY BJØRN+BJØRN

Art. no. Z00085



**MIX-IT MIXING BOWLS + LIDS
BY JENS FAGER**

Bowl S (1.5 L): blue - art. no. Z00200
Bowl M (2.5 L): green - art. no. Z00201-1
Bowl L (3.5 L): blue - art. no. Z00202-1
Lid S (for 1.5 L): art. no. Z00041
Lid M (for 2.5 L): art. no. Z00042
Lid L (for 3.5 L): art. no. Z00043



**DRY-IT COLANDER
FOR MIX-IT MIXING BOWLS
BY JENS FAGER**

M (for 2.5 L): art. no. Z00077
L (for 3.5 L): art. no. Z00076



**SALAD SPINNER
FOR MIX-IT MIXING BOWL 3.5 L
BY JENS FAGER**

Art. no. Z00040



**MULTI MINI BOWLS, 4 PCS.
BY JENS FAGER**

Art. no. Z00207



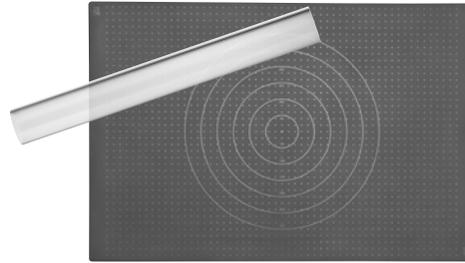
**BAKING TINS, 3 PCS.
BY FORMFJORD**

Art. no. Z00204



**BAKE-IT LOAF PAN
BY FRANCIS CAYOUE**

Art. no. Z00074



**PASTRY ROLLER WITH BAKING MAT
BY KLAUS RATH**

Art. no. Z00205



**WEIGH-IT KITCHEN SCALE
BY HALSKOV & DALSGAARD**

Art. no. Z00080



**DOUGH SCRAPER, 2 PCS.
BY JENS FAGER**

Art. no. Z00206



**MEASURING CUP 1 L
BY JENS FAGER**

Art. no. Z00203



**GRATEFUL GRATER 4-IN-1
BY BÖTTCHER, HENSSELER, KAYSER**

Art. no. Z00111



**MULTI PEELER + MULTI OPENER
BY HOLMBÄCKNORDENTOFT**

Peeler - art. no. Z00101
Opener - art. no. Z00100



**CRUSH-IT & SPICE-IT
BY HALSKOV & DALSGAARD**

CRUSH-IT mortar art. no. Z00072
SPICE-IT salt cellar art. no. Z00075 / pepper mill art. no. Z00078 / tray art. no. Z00079



**DRESSING SHAKER
BY HOLMBÄCKNORDENTOFT**

Art. no. Z00039



**PARMESAN MILL
BY NIS FISCHER**

Art. no. Z00045



**ORANGE SQUEEZER
BY JENS FAGER**

Art. no. Z00035



**GROW-IT HERB POT
BY CHRISTIAN BJØRN**

Art. no. Z00130



**CHOP-IT CHOPPING BOARDS, 3 PCS.
BY JENS FAGER**

Blue - art. no. Z00048
Apricot - art. no. Z00048-1



**COOK & SERVE OVENPROOF DISH, 3 PCS.
BY JENS FAGER**

Blue - art. no. Z00059
Apricot - art. no. Z00059-1



**COOK & FREEZE OVENPROOF DISH / STORAGE BOX
BY SØREN REFSGAARD**

M (850 ml): art. no. Z00151
L (2 L): art. no. Z00150



**HOLD-ON POT HOLDERS, 2 PCS
BY SØREN REFSGAARD**

Art. no. Z00208



**ZIG-ZAG TRIVET
BY SØREN REFSGAARD**

Green - art. no. Z00034-1
Blue - art. no. Z00034-2
Grey - art. no. Z00034-3



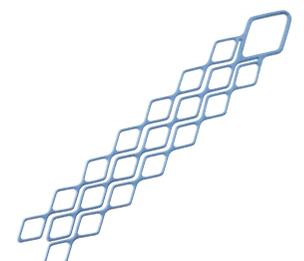
**TRIVETS, 4 PCS.
BY FORMFJORD**

Art. no. Z00031



**SPAGHETTI MEASURE
BY FRANCIS CAYOUE**

Art. no. Z00066



**BOTTLE HOLDER
BY FORMFJORD**

Art. no. Z00020



MEIKE PETERS
COOKBOOK AUTHER

www.eatinmykitchen.meikepeters.com

 @eatinmykitchen

 @eatinmykitchen

RIG-TIG met Meike Peters in Berlin and had the opportunity to ask her, where she gains her inspiration for cooking and her new cookbook.

WHO IS YOUR CULINARY GUIDE?

My mother. She's a fantastic cook and a wonderful host, her dinner parties are some of my most beloved memories. From her I learned the most important cooking techniques, but also to trust my intuition in the kitchen.

WHERE DO YOU GET YOUR INSPIRATION?

Mainly from the farmers' market. I love food, how it looks, smells and feels, it's my great passion and I don't think that I could ever run out of ideas. Traveling also gives me lots of inspiration, especially the summers we spend in Malta. The new ingredients and combinations I learn about in other countries often find their way into my pots and pans.

WHO IS YOUR BEST TASTING AUDIENCE?

My boyfriend! He loves food as much as me, but he's also very critical which is important for me to improve my recipes.

WHICH OCCASION IS YOUR FAVORITE TO COOK?

My ideal evening is the two of us at home, glasses filled with the darkest Italian red wine and jazz playing on the vinyl player. We nibble on cheese and olives while we prepare our pizza from scratch. It's our weekend ritual. I take care of the yeast dough and he prepares the toppings. Then we eat on the sofa and watch a couple classic movies—perfection!

See Meikes recipe on page 9.



Photos: Meike Peters

