

The Grate Plate Use Instructions

Silicone Garlic Peeler:

Place 1-2 unpeeled cloves of garlic into the peeler. Roll the peeler back and forth on a dry countertop using a moderate amount of pressure with the palm of your hand. Garlic cloves should now be peeled.

Ceramic Grating Plate:

Wet The Grate Plate before grating Garlic or Ginger. Hold the peeled garlic clove vertically by the root and grate either back and forth or in circular motions until the clove is fully grated. Discard the root.

Gathering Brush:

Push garlic into a ball with the gathering brush to remove grated garlic from the ceramic grater. You can also leave the grated garlic in the ceramic grating plate and add some olive oil for a mouth-watering bread dip.