

HAND MORTAR





Our Hand Mortar

Herbs and spices freshly crushed in a mortar in are particularly aromatic and loved by cooks and foodies. Unlike grinding, crushing herbs and spices in a mortar squeezes the essential oils out of the flavour components. That's why spices from our *Hand Mortar* taste so aromatic.

The natural composition of the granite gives *Granicum*® its crystalline microstructure, whose surface is excellent for crushing spices.

Granicum® is tested food safe and neutral in taste. Any abrasion caused by mortaring is completely harmless. The material is extremely robust and can be cleaned by hand with washing-up liquid or in the dishwasher. This makes the *Hand Mortar* a particularly durable and easy-care product.



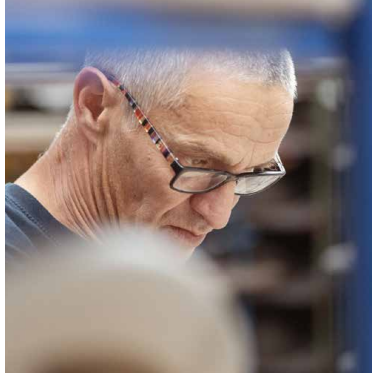
Versatile talented

You don't need to be a weightlifter to use our mortar. The *Hand Mortar* also fits perfectly into women's smaller hands, but can still crush even the hardest spices easily.

The *Hand Mortar* can be used for more than just herbs and spices. Just pop a nut in it and a hearty crack with the pestle is all you need to crack the shell.

The remains of the shell stay in the mortar instead of flying all over the place. It is a clean and simple way to crack even the toughest nuts.

Our workshop in Coburg, Germany



Natural, durable
materials

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Respect for
people and nature

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Made by hand
in Germany

DENK

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