

## HOW TO REFRESH YOUR BEESWAX WRAPS

There are two methods to refresh your beeswax wraps – one is suitable for electric ovens, and one is applicable if you only have access to a gas oven. The wax is flammable, so it's very important to use the correct method depending on the type of oven you have at home.

### THE OVEN METHOD

You will need:

- Baking tray large enough for your beeswax wraps
- Baking/Greaseproof paper to line your tray with – it must be large enough to provide enough space around the edges of your wrap, once on the tray.
- 1 x Beeswax Wrap Refresher Block if this is your first refresh.
- Fine cheese grater if this is your first refresh.
- Oven mitts, or a tea towel.

Instructions:

1. Place the baking paper onto your tray, and grate a fine layer of your refresher block onto the sheet.
2. Place your flattened beeswax wrap in the centre of the tray – for the largest wax wraps that don't fit flat on the tray, simply fold in half and if required, half again.
3. Preheat your oven to 60 degrees Celsius.
4. Place your baking tray in the centre of your preheated oven and set a timer for 3 minutes. It's important to stay by the oven the entire time, checking on your wraps halfway through. For large wraps, if the centre of the wrap is still hard, it may need an additional minute.
5. Once the wrap has had 3 minutes, or looks soft and shiny, remove from the oven to cool.
6. Taking care not to burn yourself on the hot wax, lift the wax wrap from the tray by the corners and gently waft the wrap back and forth until cooled and stiff, for about 30 seconds.
7. Fold and store your wax wraps ready for their next use.
8. Leave the baking or greaseproof paper to cool completely, then fold and store until your wraps need refreshing in a few months' time.

Store the wax refresher block in its box, in a cool, dry space away from heat or sunlight. You can save the baking paper for next time your wraps need refreshing, as it already has the waxy residue left behind meaning you won't need to grate your refresher block.

## THE IRON METHOD

### You will need:

- 1 x Beeswax Wrap Refresher Block
- Fine cheese grater
- Baking/Greaseproof paper cut into 2 large squares; each square must be 2 inches larger than the wax wrap you are refreshing.
- Iron (steam function turned off)
- Clean tea towel – we recommend using an old one, just in case.
- Ironing board

### Instructions:

1. Place the tea towel on top of the ironing board.
2. Cover the tea towel with one sheet of baking paper.
3. Place the used wrap on top of the baking parchment, ensuring it is pressed flat.
4. Grate the wax refresher block onto the wrap, spreading the wax evenly over the whole wrap. Do not use too much, just a light spread.
5. Place the second sheet of baking paper on top of the wrap.
6. Use the iron on a hot setting and gently press the iron on top of the baking paper. Keep the iron moving at all times until the wax has melted evenly. Make sure not to keep your iron in the same place for too long, otherwise you will burn your wax.
7. Remove the top sheet of baking paper.
8. Taking care not to burn yourself on the hot wax, lift the wax wrap by the corners and gently waft the wrap back and forth until cooled and stiff, for about 30 seconds.
9. Fold and store your wax wraps ready for their next use.
10. To clean waxy residue off the grater, pour very hot water over it.

Store the wax refresher block in its box, in a cool, dry space way from heat or sunlight. You can save the baking paper for next time your wraps need refreshing.

### CAUTION:

Please take care when using the iron, or wafting your ironed wrap, as both the iron and the wax will be hot. Do not complete this process in a gas oven or near a flame, as these beeswax wraps are flammable. Please choose the relevant method of refreshing based on your equipment.