



Baking tin

en Product information and recipes

Dear Customer

In your new baking tin made from triple-enamelled metal you can prepare delicious cakes, bread and other sweet or savoury recipes. To get you started right away, you will find several recipes in these instructions.

In order to enjoy this enamel product for a long time, read and observe the following information regarding its use, cleaning and care.

We hope you will enjoy using this product!

Your Tchibo Team



www.tchibo.de/instructions

Important information for use

- The baking tin has been designed exclusively for use in the oven. It is oven-safe up to a temperature of +400 °C.
Use it for its intended purpose only! The tin is not suitable for use in the microwave!
- Grease the tin with a little butter or margarine before use. If necessary, you can also dust it with flour.
- Take care when handling the hot baking tin. Always use oven gloves. **There is a risk of burns!**
- Always place the hot tin on a suitable, heat-resistant surface.
- The enamel surface is resistant to cutting and scratching. However, intensive use of sharp or pointed implements (e.g. knives) when preparing food or cleaning the tin can cause it to lose its shine and, in the worst case, scratch the surface.
- Before taking food out of the tin, leave the food and the tin to cool down a little. This will allow the baked batter to stabilise and a layer of air to develop between the tin and the food.

- Avoid overheating the tin. It must not be heated while empty.
- Do not expose the tin to any sudden change in temperature. Never place the hot tin on a cold or wet surface. Doing so may damage the enamel surface.

Cleaning and care

- Clean the tin with hot water and a mild washing-up liquid before using it for the first time and after every subsequent use.
- The tin is dishwasher-safe, but we recommend the gentler method of hand-washing. This makes the enamel shine.
- Do not use any caustic agents or sharp or pointed objects for cleaning, such as wire sponges or brushes, steel wool, cleaning sponges with ceramic particle, etc. They may scratch the tin, causing the enamel - just like glass - to lose its shine.
- Although scratches in the surface of the enamel cause it to lose its shine, they do not impact the function of the tin. You can continue to use it normally.
- If possible, clean the tin immediately after use while the leftover batter is still easy to remove. However, allow the tin to cool down sufficiently before cleaning it.
- Allow any stubborn or burnt-on food to soak before cleaning. It can then be easily removed with a soft sponge or a washing-up brush with soft, flexible bristles.
- Dry the tin immediately after washing it to avoid stains caused by natural calcification. Any limescale stains can be easily removed with a solution of vinegar and water.
- Store the tin in a dry place.
- When using metal (e.g. stainless steel cutlery), black marks may appear on the white enamel surface due to metal abrasion. These marks can be removed with a special enamel cleaner.

Egg gratin

For 1 tin (approx. 4 servings)

675 kcal per portion

Preparation: 20 min | Baking: approx. 20 min

Ingredients

300 g farfalle

Salt

250 g courgette

2 beef tomatoes

125 g cream

1/8 l milk

3 eggs (size M)

Pepper

2 tsp dried oregano

1 tin sweetcorn (340 g), drained

100 g cheese, grated

Grease and breadcrumbs for the cake tin

Method

1. Cook the pasta in plenty of salted water according to the packet instructions until al dente. While the pasta is cooking, wash the courgette, cut off the ends and chop into thin strips. Wash the tomatoes, remove the stalks and chop into thin slices.
2. Preheat the oven to 180 °C (top/bottom heat; fan-assisted: 160 °C). Grease the tin and sprinkle with breadcrumbs.
3. Whisk together the cream, milk and eggs and season with salt, pepper and oregano. Stir the pasta and sweetcorn into the mixture and then pour into the tin. Top with the courgette and tomatoes. Sprinkle the cheese over the top and bake in the oven (middle shelf) for approx. 20 minutes.

Quick spelt bread

For 1 tin (approx. 16 slices)

145 kcal per slice

Preparation: 5 min | Baking: approx. 50 min

Ingredients

650 g spelt-wholemeal flour

Salt

1 cube of fresh yeast

1/2 l lukewarm water

Grease for the tin

Method

1. Grease the tin. Mix the flour with 1 tbsp of salt in a bowl. Crumble the yeast and mix it into the flour.
2. Slowly mix in the 1/2 l lukewarm water using dough hooks on a hand-held mixer until the dough is smooth.
3. Pour the dough into the tin and place it into the non-preheated oven at 200 °C (top/bottom heat; fan-assisted: 180 °C) on the middle shelf for 50 minutes.

Recipes:

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