

Kickstarter Campaign for Gourmet Steak

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/EINPresswire.com/ -- Steak lovers, and anyone who enjoys good food served piping hot are going to enjoy this crowdfunding campaign. Nick Metcalf is seeking Kickstarter help to expand his thriving business, Steakstones. What is a Steakstone? It is a slab of volcanic rock that can be heated to cooking temperatures. Because the volcanic basalt holds heat for a long time, it can be heated, placed on a protective tray, and brought to the table where the diners can cook their own servings to their particular [tastes by cooking meat on a stone](#).



Uses are not limited to cooking steak,

however. Any meat that can be served rare can be safely cooked on the Steakstones. If it is a little too pink, just slice it thin, and let the stone continue to cook it through. Meats, such as pork, that need to be thoroughly cooked, can be prepared Sous Vide, and then seared on the Steakstone for a bit of added flavor. Vegetarian meals can also be prepared using a Steakstone. Imagine slabs of portabella mushrooms seared into delicious goodness, or even some smoked tofu served piping hot, and kept that way throughout the meal. The steakstones hold heat so well, that they can continue to cook items 20 minutes into the meal.

Nick Metcalf developed his product in response to having been scolded by a French chef for having the audacity to send his steak back for additional cooking. Later he visited Brazil where Churrascaria is served piping hot. He wanted to combine the ability for diners to have control of the way their meat is cooked with the mouth-watering goodness of his Brazilian dining experience. His product sells out quickly in the British and European market leaving few products to ship to places like the US and Australia. Funds raised with the Kickstarter campaign would enable him to supply products to those markets.

Metcalf doesn't foresee a problem with his supply chain. The lava stones are mined from the foothills of Mt. Vesuvius, where they plant olive trees for every cubic foot mined. The trays that hold the stones are made from bamboo, which is super strong and sustainable. However, it is not grown locally and requires a two-month lead time, so that takes a little planning. He hopes to be able to fulfill all the orders in time for Christmas. In addition to the Steakstones [featured in the Kickstarter](#) campaign, Steakstones also provides a lava stone bowl that can be used for cooking noodles or vegetables right at the table, locking in freshness.

There are some excellent rewards offered for participation in this crowdfunding campaign. Donations start at £1, but rewards start at the £10 level, with Steakstones bottle opener. All contributions are

received with gratitude, of course. A £15 contribution will obtain a snazzy Steakstones Waist Apron, while a £20 will get a full Steakstones chest apron. Remember that part about Steakstones being hot? That means they have plenty of experience handling cooking dishes. A £25 will net contributors a pair of Steakstones gloves that make handling hot cooking utensils a breeze. Better yet, £75 will entitle them to a Sharing Steak Plate, as well as those handy gloves. At £100 backers are really cooking with a Steak, Sides and Sauces set; Steakstones bottle opener included. Maybe they want something bigger; Steak plate and sauces set is theirs for £120. It includes 2 sets and a bottle opener. £200 takes care of the whole family with a four Steak, Sides and Sauces sets; comes with a waist apron. At £300, they can have a party with six Steak, Sides and Sauces sets. They can host the gathering in their new Steakstones chest apron. Bigger party? No problem. £400 will get 8 Steak, Sides and Sauces sets, and a pair of Steakstones gloves so the cook won't have burned fingers while setting up. For \$2500, Nick Metcalf will personally deliver 8 sets to backers anywhere in the world, and cook for them and their guests. He will even bring some excellent cuts of steak with him to ensure a [fine dining experience](#). This last offer is limit two – so backers need to hurry if they wish to cash in on this deal.

About: Steak on the Stone, Ltd. (www.steakstones.com), was founded by Nick Metcalf, in response to an embarrassing moment at a French restaurant. Nick is dedicated to the idea that diners should be able to eat food served the way they like it. You can learn more about cooking on hot stones through the Hot Stone Cooking Association, founded to help to help both commercial and home customers get the most out of their Steakstones and bowls.

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