

Frequently Asked Questions

My wok wobbles on my gas hob – how can I stop this?

The School of Wok range of Woks will work on all hob types. However for stability on gas hobs it is advisable to use a Wok Ring. Many gas hobs are supplied with one or if not there is a School of Wok option available from Lakeland. <https://www.lakeland.co.uk/72173/School-of-Wok-25cm-Stainless-Steel-Wok-Ring>

How do I season a Non-Stick wok?

Non-stick woks do not seasoning they simply need hand washing in warm soapy water and drying before their first use.

How do I stop food sticking to my Non-Stick wok?

Food will stick to both non-stick and seasoned uncoated woks if it left to sit on a wok that is too hot. To prevent the food sticking you should start with a clean wok, raise the heat steadily (especially on induction where you shouldn't be on a medium heat setting) and then keep the food moving while cooking. If food does stick then simply cover the stuck food with cold water and bring it up to the boil and then carefully scrape the food with a non-abrasive scraper (a wooden spatula is good) before washing in warm soapy water and drying thoroughly.

How do I clean my wok?

The best way to clean your wok, either non-stick or seasoned, is to cover any stuck food with cold water and then bring to the boil. Once boiling use a scraper such as a wooden spatula (must be non-abrasive if non-stick) which is good for both non-stick and seasoned to remove the stuck food. Then drain and wash in warm soapy water before drying thoroughly.

How do I season my wok?

Only carbon steel woks need seasoning. Non-stick woks do not need to be seasoned.

The wok has a protective layer on both the inside and outside of the bowl which must be removed prior to seasoning. To do this use a scourer to scrub the layer away, using a little detergent to help.

Don't be afraid to use an abrasive scourer as it is hard work to remove the layer both inside and out. Now we need to burn the wok – twice. This can be done on all hob types & the first burn will change your wok into different colours. Make sure all parts of the wok are burned. Next, coat the inside of the wok with vegetable (such as sunflower not olive) oil using a tissue or pastry brush and then burn the wok again. On a high heat, allow the oil to smoke up and once the smoking has stopped, that part of the wok is seasoned.

TIP – Use a Blow Torch to speed up the process on the sides of the wok.

Once the wok has a matt finish, the oil has been burned in and is ready for use. Although seasoned it is now important to clean and maintain your wok according to the instructions.

My seasoned wok is starting to rust – what should I do?

This is not a problem and only occurs if the wok wasn't dried properly. The wok should be scrubbed with an abrasive scourer to remove all the rust. Once removed, wash the wok in warm soapy water and dry thoroughly either with a tea towel or on a low heat on the hob. Then re-oil and if necessary re-season the wok.

My Non-Stick Wok is starting to rust.

This can occur because the non-stick layer has been damaged either through using abrasive tools and cleaners or by heating the wok to too high temperatures. However all School of Wok woks are made of carbon steel so you still have a good wok. If a very small area simply wash off the rust with a non-abrasive scourer, rub in some vegetable or sunflower (not olive) oil with a paper towel while if a larger area then the area should be seasoned, see How do I Season my Wok. Then wash and dry.

It is quite normal for the non-stick layer to darken on the base and at the bottom of the sides through normal use.

The School of Wok Wok Range

Jeremy Pang of School of Wok is Dr Wok on YouTube. You can follow the link below to see his 3 videos:

How to Season your Wok.

How to Clean a Wok.

How to Rescue your Wo.

https://www.youtube.com/results?search_query=dr+wok