



DIY Beeswax Food Wraps

are a 100% natural, reusable and sustainable alternative to plastic wrap and single-use plastic.

Beeswax wraps main use is food preservation. It is breathable and allows food to stay fresh for longer, reducing food wastage.



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(see recipe overleaf)



RECIPE

Ingredients and tools:

- 300g beeswax
- Small grater
- 30cm cookie tray
- 3 cotton pieces measuring approx. 30cm x 20cm
(can use pre-loved sheets, pillow cases etc as long as they are 100% cotton)
- Rectangular takeaway container
- Pegs
- Wax scraper

Method:

1. Preheat oven to 85 degrees Celsius
2. Grate the beeswax into the takeaway container as needed
3. Place one piece of cotton material on the cookie tray
4. Evenly sprinkle 15 – 20g (approx. 2 tablespoons) of beeswax onto the material
5. Heat in the oven for approx. 5 minutes – don't overcook
6. Remove from oven once the wax has melted completely
7. Use the scraper to evenly spread the melted wax on the material, make sure excess is gently scraped off the material back into the tray
8. Lift the material off the tray before it cools
9. Peg the cotton sheet onto a line and allow to cool

Using the beeswax wraps:

- In place of cling film to provide sealed cover for food.
- To wrap sandwiches for lunchboxes in place of plastic bags.
- To wrap cheeses, cut veggies and fruits to maintain freshness and quality.
- Don't use with raw meat or pineapple.

Caring for your wrap:

- Use only cool water to wash/wipe your wrap.
- Never place in microwave. Do not use chemicals or hot water to wash.
- Store in a cool dry place.
- Your wrap should last for approximately one year and can be refreshed using new wax or can be composted.

To find out more about reducing your food waste and clever food storage ideas, **sign up to Food Smart at lovefoodhatewaste.nsw.gov.au**



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Care should be taken when using beeswax wraps. They are not recommended for anyone with a pollen allergy. They are not recommended to be used to wrap meat or pineapple.