



Exclusive Recipe Collection

Created for the Bistro Griddle



 **LE CREUSET®**

Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for the 12" Bistro Griddle.



Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen, and was developed exclusively for your beautiful new Bistro Griddle.

Le Creuset's enameled cast iron griddle is an ideal wide and flat cooking surface for so much more than breakfast, making this piece an everyday essential in your kitchen:

- The matte black enamel surface is easy to maintain, does not require seasoning and is ideal for gently cooking pancakes or searing hamburgers.
- Oven safe to 500°F, the griddle also functions as a roasting pan and makes the perfect pizza.
- High quality cast iron distributes and transfers heat evenly over medium to medium-high heat.
- Works on any heat source, including induction, both indoors and on outdoor grills.
- Vibrant colorful exterior for beautiful stovetop to table presentation.



Griddle Roasted Chicken with Bread Salad



Ingredients

- 1 whole (3 ½ lb.) chicken
- 1 tsp. kosher salt
- 1 tbsp. minced fresh rosemary
- 1 clove garlic, minced
- 2 tbsp. olive oil
- 1 tsp. vegetable oil
- 3 sprigs fresh rosemary
- 4 whole garlic cloves

For bread salad:

- 1 baguette, torn into pieces
- 1 cup radishes, cut in quarters
- 5 tbsp. olive oil
- ¼ tsp. salt
- ⅛ tsp. pepper
- 1 cup fresh parsley leaves, loosely packed
- 2 tbsp. red wine vinegar

Griddle Roasted Chicken with Bread Salad

Serves 5 | Total Time 1 hour, plus 30 min marinating

1. Using poultry shears, cut the backbone out of the chicken, then lay it breast side up on a cutting board and press to flatten as much as possible. Reserve the backbone for chicken stock. Pat chicken very dry and season on all sides and under skin with salt. Mix minced rosemary and garlic with olive oil and spread all over chicken and under skin. Let chicken marinate for 30 minutes.
2. Preheat oven to 400°F.
3. Heat round cast iron griddle over medium heat for 5 minutes and brush with vegetable oil. Lay chicken breast side down on hot griddle. Cook for 12 minutes, pressing down hard all over the bird with a large spatula every minute or so to keep as much skin in contact with the griddle as possible.
4. Loosen the bird from the griddle with a spatula and flip to opposite side, then slip rosemary sprigs and garlic under the bird. Place in oven and roast for another 15-20 minutes until a thermometer reads 165°F in the thick part of the thigh. Remove from oven and remove bird to cutting board to rest.
5. Toss bread pieces and radishes with 2 tbsp. oil, salt and pepper, then spread on the griddle and stir into any chicken drippings that are left on the griddle. Roast in the oven until bread turns golden brown, about 8-10 minutes. Remove from oven and toss with parsley leaves, vinegar, and remaining 3 tbsp. olive oil.
6. Cut chicken into 8 pieces and serve over bread salad so bread can absorb any chicken juices.



Blueberry and Crème Fraiche Galette



Ingredients

- 2 ½ cups all-purpose flour
- 6 tbsp. sugar, divided
- 1 tsp. kosher salt
- ⅛ tsp. ground cinnamon
- 2 ½ sticks cold butter, diced
- 5 to 6 tbsp. ice cold water
- 1 pint (12 oz.) fresh blueberries
- 1 tsp. grated lemon zest
- 1 tbsp. lemon juice
- 1 tbsp. cornstarch
- 6 tbsp. crème fraiche
- 2 eggs
- ¼ tsp. vanilla extract
- 1 tbsp. honey

Blueberry and Crème Fraiche Galette

Serves 6 | **Total Time 1 hour 30 min, plus 2 hours for dough to rest**

1. Pulse flour, 2 tbsp. sugar, salt and cinnamon together in a food processor. Add butter and pulse a few times to form a coarse meal. Drizzle 5 tbsp. cold water over the top and pulse just until a dough forms, add 1 more tbsp. water if necessary. Remove dough ball and press into a round disk, cover with plastic and chill for at least 2 hours or overnight.
2. Preheat oven to 400°F, remove dough from fridge 10 minutes before you are ready to roll it.
3. Lightly toss blueberries with 2 tbsp. sugar, lemon juice, zest, cornstarch and a pinch of salt, set aside. Whisk crème fraiche with 1 egg, vanilla, honey and 1 tbsp. sugar, set aside.
4. Unwrap dough and press out into a large circle with hands on a floured surface. Use a floured rolling pin to roll out into a large 16 inch round, dust with flour. Using a bench scraper or spatula, lift one edge of the dough up and drape over the rolling pin. Loosely roll the rolling pin so the dough begins to overlap over itself and roll up onto the rolling pin. Lift up the dough and unroll it onto the round cast iron griddle pan, it will overlap the edge by our 2 to three inches, be careful not to let the edges of the pan cut or rip the dough.
5. Spread ⅔ of the crème fraiche mixture over the dough, then pour and spread the blueberries out in one even layer over the pastry. Drizzle the remaining crème fraiche over and around the blueberries. Gently fold the dough up and over about 2 to 3 inches of the outer ring, folding or overlapping on itself to keep the galette round. Press the folds lightly to seal, then mix 1 egg with 1 tbsp. water and brush the egg was over the top of the pastry dough. Sprinkle the entire galette with remaining 1 tbsp. sugar.
6. Bake for 20 minutes, rotating once during cooking to ensure even browning. Center of the galette might puff slightly during cooking, but it will deflate when cooled. Remove galette from oven and let cool on pan for at least 30 minutes until set. Serve and slice right on griddle.



Ingredients

- 4 oz. bacon, cut in 1" pieces
- ¼ cup balsamic vinegar
- 1 lb. fresh pizza dough
- 4 tbsp. olive oil, divided
- 2 cloves garlic, minced
- ½ red onion, sliced thin
- ⅓ cup fresh grated parmesan cheese, divided
- 2 cups arugula leaves

Bacon Onion Flatbread

Serves 4 | Total Time 30 min

1. Preheat oven to 450°F. If dough is refrigerated, remove it and let come to room temperature.
2. Reduce balsamic vinegar in a small saucepan over medium high heat until thick and syrupy so it will coat the back of a spoon. It should reduce by more than half.
3. Cook bacon in a skillet over medium heat until fat renders but bacon is not fully crisp, about 3 to 4 minutes. Remove to paper towels to drain.
4. Brush round cast iron griddle all over with 1 tbsp. oil. Stretch dough on a lightly floured surface and between hands into a 15 inch round. Place on oiled griddle and push and stretch to edges. If dough pulls back to much, let it rest to relax and push and stretch again after a few minutes. Lightly prick top of dough 12 to 15 times with a fork to prevent large bubbles. Brush dough with 2 tbsp. oil and sprinkle with minced garlic and all but 2 tbsp. of the parmesan cheese. Scatter rendered bacon and onion slices over the flat bread and drizzle with another 1 tbsp. olive oil.
5. Bake in oven for 15 to 18 minutes, or until crust is browned and cooked through. The bottom should also be nicely browned. Remove from oven and sprinkle with remaining 2 tbsp. cheese. Let cool for 5 minutes then slice and top with arugula and drizzle with reduced balsamic vinegar.



Sweet Potato Shakshuka Hash



Ingredients

- 3 tbsp. vegetable oil, divided
- 1 ½ cups peeled and diced sweet potatoes
- 1 cup diced smoked sausage
- ½ cup diced red onion
- 1 red pepper, diced
- 2 cloves garlic, minced
- 1 ½ cups diced roma tomatoes
- ½ tsp. sugar
- ½ tsp. kosher salt
- 1 tsp. smoked paprika
- ⅛ tsp. fresh black pepper
- 1 tsp. hot sauce
- 1 tablespoon chopped fresh oregano
- 4 whole eggs
- ⅓ cup crumbled goat cheese
- 1 tbsp. fresh oregano leaves, torn
- 1 tbsp. fresh parsley leaves, torn

Sweet Potato Shakshuka Hash

Serves 4 | Total Time 40 min

1. Heat round cast iron griddle over medium heat. Add 2 tbsp. oil and sweet potatoes and cook, stirring and flipping occasionally, until potatoes begin to brown, about 5 minutes. Add smoked sausage and cook until sausage begins to brown and crisp. Stir in onions, peppers and garlic into center of griddle and cook while stirring until onions and peppers start to soften, about 4 minutes. Add tomatoes, stirring into hash, and cook until juices from tomatoes begin to release.
2. Season with sugar, salt, paprika, pepper, hot sauce and chopped oregano. Cook while stirring to incorporate all spices into hash. Taste one piece of sweet potato to see if it cooked through, it should be tender but not mushy.
3. Make four large 4-inch-wide wells in the hash all the way down to the cast iron surface and drizzle remaining 1 tbsp. oil between them. Turn heat up slightly so oil is shimmering, then crack one egg into each well. While eggs are cooking, scatter goat cheese crumbles around hash, nestling down into potatoes. Continue to cook until eggs are just set, if you prefer your eggs cooked hard, loosely tent a piece of foil over the griddle for 1 to 2 minutes.
4. Serve family style right from the griddle.



Corn Cakes with Chorizo Butter



Ingredients

- 1 ½ cups masa harina corn flour (not pre-cooked or instant)
- ½ cup all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 tbsp. sugar
- ¼ tsp. chili powder
- 1 ¼ cup whole milk
- 2 large eggs
- ½ cup sour cream
- 4 tbsp. melted butter
- 2 cups fresh or canned corn kernels
- 2 tbsp. minced fresh chives
- Vegetable oil for griddle

For Chorizo Butter:

- 1 link fresh chorizo, about 4 oz.
- 1 stick butter, softened
- Zest and juice of 1 lime
- 2 tbsp. honey

Corn Cakes with Chorizo Butter

Makes 15-18 cakes | Total Time 45 min

1. Mix masa harina, flour, baking powder, baking soda, salt, sugar and chili powder in large bowl. Whisk milk, eggs and sour cream together in separate small bowl, then stir in butter. Make a well in the dry ingredients and pour in wet ingredients. Stir together with a wooden spoon or silicone spatula until just incorporated. Fold in corn and chives, set aside.
2. Remove chorizo from casing and cook in a small skillet over medium heat until fat is rendered and sausage is cooked through, breaking up into small pieces. Add chorizo and any melted fat to softened butter in large mixing bowl or the bowl of a stand mixer. Whip on medium high speed, or with a wire whisk, adding lime juice, zest and honey. Mix until incorporated and fluffy.
3. Heat griddle over medium heat, brush with oil. Scoop ¼ cup size scoops of batter onto griddle, fitting 5 to 6 cakes at a time. Cook until bubbles form on surface and edges are set, about 3 minutes, then flip once and cook until cooked through and brown on opposite side, another 2 minutes. Remove to a plate and cover with foil or hold in a 200°F oven to keep warm. If outside gets too dark before cakes are fully cooked, adjust heat lower. Continue cooking cakes in batches until all batter is used.
4. Serve cakes warm with chorizo butter.



Ingredients

- Juice from 2 oranges
- Zest from one orange
- Juice from one grapefruit
- Juice from one lime
- ½ cup extra virgin olive oil
- 1 tsp. salt
- ¼ tsp. pepper
- 1 tsp. dried oregano
- 2 tsp. ground cumin
- 4 cloves garlic, minced
- 2 pork shoulder steaks, about 1" thick
- ¾ cup sour cream
- 2 tbsp. reserved marinade
- 2 tbsp. chopped fresh cilantro
- 1 large red onion, sliced
- 2 poblano or Anaheim peppers
- Vegetable oil for griddle
- 12 corn or flour tortillas

Mojo Pork Asado

Serves 4-6 | Total Time 45 min, plus 2 hours marinating

1. Whisk together orange juice, zest, grapefruit juice, lime juice, olive oil, ¾ tsp. salt, pepper, oregano, cumin and garlic. Reserve two tbsp. of marinade then pour the rest over pork steaks in a large zip top bag. Marinate for at least 2 hours in the fridge, flipping bag once or twice to evenly distribute marinade.
2. Mix sour cream with reserved 2 tbsp. marinade, chopped cilantro and ¼ tsp. salt, set aside in fridge.
3. Heat round cast iron griddle over medium heat until hot, then brush with vegetable oil, it should shimmer but not smoke. Add pork steaks and cook until well browned, about 5 minutes, then flip to opposite side, reduce heat slightly, and cook for another 5 minutes. Remove to a cutting board and cover loosely with foil.
4. Lightly brush griddle with vegetable oil again, increase heat back to medium, then cook onions and peppers until slightly charred in spots and soft. Turn off heat.
5. Warm tortillas wrapped in foil in a low oven for a few minutes.
6. Cut or shred pork into thin slices and place on warm griddle with peppers and onions. Serve family style with warm tortillas and cilantro crema.

More Flavor. More Functionality.

The Bistro Griddle features high quality cast iron and enamel for perfect results every time.



Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavy-weight construction will stand the test of time. It maximizes flavor by evenly distributing heat.

High Performance Enamel. Inside and Out.

Durable black enamel interior is ideal for browning, searing and grilling. It requires no surface maintenance or seasoning.

Artisan Quality. Since 1925.

Cast in individual sand molds, each piece is crafted in the original factory in Northern France where the first Dutch ovens were born in 1925. This heritage has made Le Creuset one of the most treasured brands in the kitchen for generations.

Cast iron is an extremely efficient conductor of heat, which means it retains heat well so that your stove doesn't need to work as hard. **For best results, make sure to use a low temperature setting for slow-cooking with moisture and a medium temperature setting for searing and browning.**

If you have any questions or concerns about your new cookware, please contact Le Creuset Customer Service at: 1-877-418-5547 or visit lecreuset.com.

Enjoy!

