

# EXCLUSIVE RECIPE COLLECTION

Created for the the Multifunction Braiser with Grill Pan Lid



# THANK YOU FOR YOUR PURCHASE.

Le Creuset is excited to bring you an exclusive collection of recipes for the Multifunction Braiser with Grill Pan Lid

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

The enameled cast iron Multifunction Braiser with Grill Pan Lid is both versatile as well as elegant. Use the pans together or separately to master a wide variety of meals and techniques.

- Beautiful design and versatile size is ideal for braising, sautéing, shallow frying, grilling, casseroles, baking and serving at the table.
- Superior heat distribution and retention qualities of cast iron lock in flavor and keep dishes warm from stove to oven to table serving.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- Black satin enamel interior is easy to maintain and does not require any seasoning.
- The high ridges of the grill pan create perfect sear marks, and allow excess fat and grease to drain away from the food.
- Steady-grip loop handles are designed for easy lifting even while wearing oven mitts.
- Compatible with all cooktops (including induction).
- Oven-safe up to 500°F.
- Made in France.

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# GRILLED WHITE PIZZA WITH KALE SALAD



## Ingredients

### Wilted Kale Salad

- 4 slices bacon, cut into 1-inch pieces
- 1/2 shallot, minced
- 1 teaspoon Dijon mustard
- 6 ounces kale, ribs removed and thinly sliced
- 1 tablespoon white balsamic vinegar
- Salt
- Freshly ground black pepper
- 1/4 cup golden raisins
- 1/4 cup toasted pistachios

### Grilled White Pizza

- 1/2 cup ricotta cheese
- 1 small clove garlic, grated
- 1/4 teaspoon lemon zest
- 1 tablespoon fresh basil, chiffonade
- Salt
- Freshly ground black pepper
- All purpose flour
- 8 ounces prepared pizza dough
- Olive oil
- 1/4 cup grated mozzarella
- 2 tablespoons grated parmesan cheese
- Crushed red pepper flakes

# Grilled White Pizza with Kale Salad

Serves: 2-4 | Total Time: 30 minutes

### For the salad:

Evenly spread the bacon pieces in a Braiser. Heat pan set over medium heat and cook until the bacon is browned and crispy, about 8 minutes. Remove the bacon from the pan and set aside, leaving fat in the pan. Add the shallot to the pan and sauté until softened and beginning to caramelize, about 5 minutes.

Turn off heat and add the mustard and kale. Toss the kale in the fat, using the residual heat in the pan to wilt the kale, about 2 minutes. Drizzle with the balsamic vinegar, toss to combine, then season to taste with salt and pepper. Add the cooked bacon, raisins and pistachios to the salad and toss again. Set aside while making the pizza.

### For the pizza:

Preheat oven to 500°F. Combine the ricotta, garlic, lemon zest and basil in a small mixing bowl. Season with a pinch of salt and pepper and set aside. Heat a Grill Pan set over medium heat for 5 minutes. On a lightly floured surface, press the pizza dough into a 12-inch circle.

Lightly brush a Grill Pan with olive oil then place the dough onto the grill. Brush the top of the dough with olive oil. Grill on the first side until set, about 4 minutes, then flip. Spread the ricotta mixture over the grilled side of the pizza dough. Top with the mozzarella and parmesan cheeses. Place the pan in the preheated oven and cook until the cheese is melted, and the dough is cooked through, about 5 minutes. Remove the pizza from the oven, place on a cutting board and sprinkle with red pepper flakes to taste. To serve, top slices of the pizza with some of the kale salad.



# MUSHROOM FRITTATA WITH GRILLED BREAD



## Ingredients

- 12 ounces portabella mushroom caps, ribs removed and sliced
- Olive oil
- Salt
- Freshly ground black pepper
- 10 eggs
- 1/2 cup half and half
- 12 tablespoons unsalted butter, room temperature and divided
- 1 shallot, thinly sliced
- 5 ounces arugula, roughly chopped
- 4 ounces goat cheese
- 1 tablespoon mixed dried herbs, such as Italian or Greek blend
- 3 cloves garlic, grated
- 1 loaf baguette bread, sliced

# Mushroom Frittata with Grilled Bread

Serves: 8 | Total Time: 45 minutes

Preheat oven to 425°F.

Heat a Grill Pan set over medium heat for 5 minutes. Place the mushrooms in a mixing bowl and season with olive oil, salt and pepper, and toss to coat evenly. Once the pan is hot, lightly brush the grates with olive oil. Place the mushroom slices on the grill, and grill until tender and browned, about 5 minutes per side. Set mushrooms aside.

Place the eggs and half and half in a medium mixing bowl. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper. Whisk together until fully combined and set aside.

Melt 4 tablespoons butter in a Braiser set over medium heat. Add the shallot along with a pinch of salt. Cook until softened and beginning to brown, about 5 minutes. Add the arugula and toss to combine, cooking until wilted, about 1 minute. Add the grilled mushrooms, toss to combine, then remove pan from the heat. Pour the egg mixture over the vegetables, making sure that the mushrooms and arugula are evenly distributed. Crumble the goat cheese evenly over the surface of the eggs. Place the Braiser in the preheated oven and cook until the eggs are cooked through, about 15-20 minutes.

Meanwhile, set the Grill pan back over medium heat for 5 minutes. Combine the remaining 8 tablespoons butter with the dried herbs, grated garlic and 1/4 teaspoon salt in a small bowl. Spread a small amount of the butter on each side of the bread slices. Grill until bread is crisp and toasted, about 1-3 minutes per side.

Remove the cooked frittata from the oven and let rest 5 minutes before slicing. Serve slices alongside the grilled bread.



# GRILLED PINEAPPLE WITH COCONUT CORNMEAL CAKE



## Ingredients

- 1/3 cup coconut oil, melted and cooled, plus extra for greasing pan
- 3 cups all purpose flour, plus extra for dusting pan
- 3 cups white cornmeal
- 1 cup granulated sugar
- 2/3 cup brown sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 14-ounce can coconut milk
- 1 1/2 cups buttermilk
- 6 eggs
- 5 tablespoons unsalted butter, melted and cooled
- 1 tablespoon vanilla extract
- About 8 pineapple rings
- Whipped cream
- Toasted coconut flakes
- Fresh mint

# Grilled Pineapple with Coconut Cornmeal Cake

Serves: 12 | Total Time: 1 hour

Preheat oven to 350°F. Lightly coat a Braiser with coconut oil and dust with flour, knocking out any excess.

Place the flour, cornmeal, granulated sugar, brown sugar, salt and baking powder in a large mixing bowl. In a separate mixing bowl, whisk together the coconut milk, buttermilk, eggs, 1/3 cup melted coconut oil, melted butter and vanilla extract. Pour the wet mixture into the dry mixture and whisk until just combined. Pour the batter into the braiser and place in the preheated oven. Bake until cake is set in the center, about 55-60 minutes. Remove from the oven and set on a rack to cool.

Meanwhile, preheat a Grill Pan over medium heat for 5 minutes. Lightly brush the grill with coconut oil. Grill the pineapple rings, until grill marks appear, about 5 minutes per side. Remove from the grill and cut rings into chunks.

Cut the cooled cake into 12 slices. Top each slice with some of the grilled pineapple, a dollop of whipped cream, toasted coconut flakes and a few mint leaves to serve.

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# HONEY BALSAMIC GRILLED RIBS WITH WHITE BEANS



## Ingredients

- 1 pound dried giant white beans, such as gigante
- 1 rack pork baby back ribs
- Salt
- Freshly ground black pepper
- 2 tablespoons olive oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 8 ounces grape tomatoes
- 1/2 cup white wine
- 3 sprigs thyme
- 2 cups chicken stock, plus more as needed
- 1/4 cup balsamic vinegar
- 1/4 cup honey
- 1 tablespoon Dijon mustard
- 1 tablespoon tomato paste
- 10 ounces baby spinach
- 1/2 lemon, juiced

## Honey Balsamic Grilled Ribs with White Beans

Serves: 4-6 | Total Time: 2 hours 30 minutes, plus overnight to soak beans

Place the beans in a large mixing bowl. Cover with cold water and let soak for at least 8 hours or overnight. Drain the soaking water and discard. Preheat oven to 375°F. Cut the ribs into 3 sections and season with salt and pepper. Set aside.

Heat a Braiser set over medium heat for 5 minutes. Add the olive oil along with the onions and a pinch of salt. Sauté until the onions are beginning to soften and caramelize, about 10 minutes. Add the garlic and cook 2 minutes longer. Add the tomatoes, white wine and thyme. Simmer until the wine is reduced by half, about 5 minutes. Add the beans and chicken stock to the pot. Bring to a simmer, then place the rib sections, meat side up, on top of the beans. Place the Grill Pan lid on top of the Braiser and place in the preheated oven. Cook until the ribs are just tender and the beans are almost completely softened, about 1 hour 30 minutes.

While the beans and ribs are cooking, place the balsamic vinegar, honey, mustard and tomato paste in a small saucepan. Bring to a low simmer and cook until thickened and reduced slightly, about 10 minutes. Set aside.

Remove the pan from the oven and carefully place the Grill Pan lid back onto the stovetop set over medium heat for 5 minutes. Remove the ribs from the beans and set aside. Place the beans back into the oven, uncovered. Simmer the beans until tender and creamy, adding more stock if needed, about 30 minutes longer. Brush the ribs on all sides with the balsamic mixture. Place the ribs on the preheated grill pan, meat side down, and grill for 5 minutes. Flip and grill on the other side, brushing the ribs again with the balsamic mixture. Tent ribs with foil until ready to serve.

Remove beans from the oven, add the spinach and lemon juice, and toss to wilt the spinach. Season to taste with additional salt and pepper.



# BRAISED SAUSAGE AND GRILLED PEPPER SANDWICHES



## Ingredients

- Olive oil
- 6 sweet Italian pork sausages
- 1 sweet onion, sliced
- 1 head fennel, bulb sliced and fronds reserved for garnish
- Salt
- Freshly ground black pepper
- 3 cloves garlic, sliced
- 12 ounces beer, such as lager or pale ale
- 6 hoagie rolls
- Whole-grain mustard
- 6 slices provolone cheese
- 2 bell peppers, sliced into rounds

# Braised Sausage and Grilled Pepper Sandwiches

Serves: 6 | Total Time: 45 minutes

Preheat oven to 425°F.

Heat a Grill Pan set over medium heat for 5 minutes. Lightly brush the grill with olive oil. Add the sausages and grill on each side until seared, about 5 minutes. Remove the sausages and set aside.

Meanwhile, heat a Braiser set over medium heat. Add enough olive oil to lightly coat the bottom of the pan. Add the onion and fennel along with a pinch of salt and freshly ground black pepper. Sauté until softened and beginning to brown, about 5 minutes. Add the garlic and cook 2 minutes longer. Add the beer to the pan along with the seared sausages. Place the braiser in the preheated oven and roast until the sausages are cooked through, about 25 minutes. Remove the pan from the oven and garnish sausages with fennel fronds. Set aside.

Meanwhile, brush the cut sides of the rolls lightly with olive oil. Working in batches, grill the rolls until toasted with grill marks, about 3 minutes per batch. Add a thin layer of mustard to each roll, top with a slice of provolone, then set aside. Toss the peppers with olive oil, salt and pepper, then grill until seared and beginning to caramelize, about 5 minutes per side. Set aside.

To assemble the sandwiches, place a sausage in each roll along with some onions and fennel. Top with grilled peppers.

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# GRILLED CHICKEN SKEWERS WITH SESAME RICE



## Ingredients

- Toasted sesame oil
- 1 shallot, minced
- Salt
- 2 cups jasmine rice
- 3 cups chicken stock
- 1 1/2 pounds chicken thighs, cut into 1-inch pieces
- Freshly ground black pepper
- 2 garlic cloves, peeled and grated
- 1-inch fresh ginger, peeled and grated
- 2 tablespoons soy sauce
- 1/2 cup sweet chili sauce, divided
- 1/2 cup oyster sauce, divided
- 2 cups sugar snap peas
- 1 bunch scallions, cut into 2-inch pieces
- 2 tablespoons black and white sesame seeds
- 2 tablespoons chopped fresh cilantro

# Grilled Chicken Skewers with Sesame Rice

Serves: 4-6 | Total Time: 45 minutes

Heat a Braiser set over medium heat for 5 minutes. Add enough sesame oil to lightly coat the bottom of the pan. Add the shallot along with a big pinch of salt. Sauté until softened, about 5 minutes. Add the rice to the pan and stir to coat with the oil, toasting lightly for 1 minute. Add the stock and bring to a simmer. Turn heat down to low then cover with the lid. Let cook until the rice is fluffy, about 20 minutes. Remove from the heat and let sit 5 minutes before removing the lid.

Meanwhile, place the chicken in a mixing bowl, and season with a pinch of salt and pepper. Add the garlic, ginger and soy sauce along with 2 tablespoons sweet chili sauce and 2 tablespoons oyster sauce. Toss together to evenly coat the chicken. Thread the chicken onto skewers and set aside. Combine the remaining sweet chili sauce and oyster sauce in a small bowl and set aside.

Heat a Grill Pan set over medium heat for 5 minutes. Place the sugar snap peas and scallions in a mixing bowl. Season with salt and pepper then drizzle with toasted sesame oil. Place the vegetables on the grill, cooking until seared and tender, about 8 minutes. Remove from the pan and set aside.

Brush the grill with sesame oil then place the chicken skewers on the grill. Cook until browned and seared on the first side, about 5 minutes. Flip to cook on the other side, about 5 minutes. Brush the chicken with the sweet chili sauce mixture and continue cooking until the chicken is cooked through, about 10 minutes longer, flipping every few minutes.

Top the rice with the sesame seeds and chopped cilantro, using a fork to toss together. Serve the rice topped with the chicken skewers, grilled vegetables and the remaining sweet chili sauce mixture on the side.

## More Flavor. More Functionality.

The Multifunction Braiser with Grill Pan Lid features high quality enameled cast iron for perfect results every time – from stove to oven to table. It combines the versatility of a Braiser with a lid that doubles as a grill pan – it's essentially two pans in one.



### Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavyweight construction will stand the test of time. It maximizes flavor by efficiently retaining heat and the depth locks in moisture.

### High Performance Enamel. Inside and Out.

Easy-to-clean sand enamel interior of the Braiser is ideal for searing, braising and slow-cooking. The black satin enamel interior of the Grill Pan is ideal for grilling, browning and searing – it requires no seasoning and develops a patina over time to minimize sticking.

### 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. For additional information please refer to included care and use manual.

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](https://lecreuset.com).

Enjoy!