



Exclusive Recipe Collection

Le Creuset is excited to bring you an exclusive collection of recipes for the 3.5 qt Round Dutch Oven

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.

Le Creuset's enameled cast iron 3.5 qt. round Dutch Oven embodies over 100 years of our iconic design and history of performance to create a wide variety of meals and techniques in today's kitchen.

- Beautiful design and versatile size are ideal for soups & stews, braising, baking, casseroles, frying, one pot meals and more.
- Superior heat distribution and retention qualities of cast iron develop exceptional flavor and keep dishes warm from stove to oven to table for serving.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- Tight-fitting cast iron lid locks in moisture and heats from all sides during the cooking process.
- Our iconic round Dutch Oven design features easy to maneuver side loop handles and a stainless steel knob on a tight fitting cast iron lid.
- The enameled cast iron Dutch Oven is oven-safe up to 500°F, and is compatible with all cooktops, including induction.
- Made in France.



Ingredients

- 4 pounds beef chuck, trimmed and cut into 3 inch cubes
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons olive oil
- 1 large yellow onion, thinly sliced
- 5 garlic cloves, crushed
- 1 tablespoon minced fresh ginger
- 2 tablespoons gochujang paste
- 2 cups low-sodium beef broth
- 1/2 cup low-sodium soy sauce
- 3 tablespoons brown sugar
- 1/4 cup chopped fresh cilantro
- 4 Scallions, thinly sliced
- Cooked long-grain white rice, for serving
- Kimchi, for serving

KOREAN-STYLE POT ROAST

Serves: 4 | Total Time: 2 hours 30 minutes

Preheat oven to 350°F. Pat the beef dry with a paper towels and generously season all over with salt and pepper. Heat oil in Le Creuset Round Dutch Oven over high heat until the oil begins to shimmer. Working in batches, add the beef, and brown for 2 minutes on each side. Transfer to a plate. Repeat with remaining beef.

Add the onions and garlic to Dutch oven and cook over medium-low heat until tender, scraping up brown bits from bottom of pan as needed, about 5 minutes. Stir in the ginger and gochujang paste and cook, stirring occasionally until fragrant.

Pour in the broth, soy sauce and brown sugar, scraping up brown bits from bottom of pan as needed. Bring to a simmer. Return beef to Dutch oven. Cover with lid and transfer to oven. Braise for 2 hours, until the beef is fork tender. Garnish with the cilantro and scallions. Serve with the rice and kimchi.



Ingredients

- 6 bone-in, skin-on chicken thighs
- 2 teaspoons kosher salt, plus more to taste
- 1/2 teaspoon fresh black pepper, plus more to taste
- 2 tablespoons olive oil
- 2 garlic cloves, crushed
- 1 tablespoon chopped fresh tarragon, plus more for garnish
- 1 cup dry white wine
- 1 1/4 cups low-sodium chicken broth
- 3 tablespoons Dijon mustard
- 1 1/2 pounds yellow fingerling potatoes
- 10 ounces fresh pearl onions, peeled

DIJON-BRAISED CHICKEN AND POTATOES

Serves: 4 | Total Time: 1 hour 15 minutes

Preheat oven to 350 F. Pat the chicken dry and season all over with salt and pepper. Heat oil in a Le Creuset Round Dutch Oven over medium heat. Once hot, add the chicken thighs skin side down and sear until well-browned, about 5 minutes. Flip and sear on the opposite side for 3 minutes. Remove chicken and set aside.

Stir in the garlic and tarragon and cook until fragrant, about 30 seconds. Pour in the wine, scraping up brown bits from bottom of pan. Cook until reduced by half, about 3 to 5 minutes. Stir in the broth and mustard and bring to a boil. Place the potatoes and pearl onions in the Dutch Oven. Lay the chicken thighs skin side up over the vegetables. Cover with lid and cook in the oven for 40 minutes or until the chicken is cooked through. Garnish with additional tarragon and serve.



Ingredients

- 1/2 cup fresh breadcrumbs or panko breadcrumbs
- 1/4 cup olive oil, divided
- 3 garlic cloves, minced, divided
- Kosher salt and freshly ground black pepper, to taste
- 2 anchovy fillets, minced
- 1 large shallot, finely chopped
- 3 pounds roughly torn greens, such as Tuscan kale or Swiss chard
- 1 1/2 cups heavy cream
- 1/2 cup freshly grated Parmesan cheese, plus shaved Parmesan cheese, for garnish
- 2 teaspoons Dijon mustard
- 1 teaspoon Worcestershire sauce

CAESAR CREAMED GREENS

Serves: 4 | Total Time: 25 minutes

Combine breadcrumbs, 2 tablespoons of oil and 1 garlic clove in a Le Creuset Round Dutch Oven over medium heat. Cook, stirring constantly until toasted, about 4 minutes. Season with salt and pepper. Remove from the Dutch oven and reserve for garnishing.

in the clean Dutch oven over medium heat, heat remaining oil. Add the anchovy, shallots and remaining garlic and cook until fragrant, about 30 seconds. Add the kale and cook, stirring occasionally until wilted and tender, about 5 to 8 minutes.

Stir in the heavy cream, Parmesan, mustard and Worcestershire sauce and bring to a simmer over low heat. Cook, stirring frequently until sauce is smooth and coats the kale, about 2 to 3 minutes. Season with salt and pepper, to taste. Garnish with toasted breadcrumbs and shaved Parmesan cheese. Serve and enjoy.



Ingredients

For remoulade sauce:

- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1/2 teaspoon Cajun seasoning
- 2 teaspoons horseradish
- 1 tablespoon sweet pickle relish
- 1 grated garlic clove
- and 1 1/2 teaspoons hot sauce

For hush puppies:

- 1 1/2 cups cornmeal, preferably fine ground
- 1/2 cup all-purpose flour
- 2 tablespoons sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 cup buttermilk, room temperature
- 2 tablespoons butter, melted
- 1 large egg, room temperature
- 8 ounces andouille sausage, cut into 1/4 inch cubes
- Vegetable oil, for frying

ANDOUILLE STUFFED HUSH PUPPIES

Serves: 20 hush puppies | Total Time: 35 minutes

To prepare the remoulade sauce, whisk the mayonnaise, mustard, Cajun seasoning, horseradish, relish, garlic and hot sauce in a small bowl. Set aside to serve with hush puppies.

In a large bowl, combine the cornmeal, flour, sugar, baking powder and salt. In another bowl, whisk together the buttermilk, butter and egg. Add the buttermilk mixture ingredients to the cornmeal mixture and whisk just until combined. Fold in the sausage until just combined. Pour 3 inches of vegetable oil into a Le Creuset Round Dutch Oven and heat to 350°F.

Working in batches to not crowd the pan, drop the batter by tablespoons into the oil. Fry until golden brown, 2 to 2 1/2 minutes. Drain on a paper towel. Serve warm with remoulade sauce and enjoy.



Ingredients

- 8 ounces pancetta, cut into 1/4-inch pieces
- 1 large yellow onion, thinly sliced
- 8 ounces broccoli rabe, cut into 3/4-inch pieces 1 3/4 cups half & half 5 large eggs
- 1 teaspoon kosher salt
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon freshly ground black pepper 1 cup shredded Fontina cheese 10 cups 1-inch bread cubes from a sourdough bread

CRISPY PANCETTA AND BROCCOLI RABE STRATA

Serves: 4-6 | Total Time: 50 minutes

Heat a Le Creuset Round Dutch Oven over medium heat. Add the pancetta and stir gently for 4 to 5 minutes until crisped and browned. Transfer the crisp pancetta to a paper towel lined plate with a slotted spoon and set aside.

Add the onions to pancetta fat and cook until softened and lightly browned, about 6 to 8 minutes. Add broccoli rabe and cook until tender, about 4 to 5 minutes. Remove from heat and cool until no longer hot to the touch, about 10 minutes.

In a large bowl, whisk the half and half, eggs, salt, crushed red pepper flakes and pepper in a large mixing bowl and whisk until smooth. Stir in the cooled broccoli rabe mixture and cheese until combined. Add the bread cubes and gently stir again, pressing on the bread to absorb as much of the liquid as possible. Carefully pour the entire mixture back into the Dutch oven and spread evenly.

Preheat oven to 350°F. Place in preheated oven uncovered and bake until puffed, golden brown and center is set, about 25 to 30 minutes. Let cool about 5 to 10 minutes before serving.

Tip: Prepare in advance! Cover the Le Creuset Round Dutch Oven with lid and refrigerate overnight. Before baking as directed in the recipe, allow it to sit at room temperature for 30 to 45 minutes.



Ingredients

- 3 tablespoons butter
- 5 garlic cloves, minced
- 2 teaspoons chopped fresh oregano
- 3/4 teaspoon paprika
- 3/4 teaspoon crushed red pepper flakes
- 3 (15-ounce) cans butter beans, rinsed and drained
- 3/4 cup oil-packed sundried tomatoes, drained, patted dry and chopped
- 3/4 cup low-sodium vegetable broth
- 1 1/2 cup heavy cream
- 3/4 cup freshly grated Parmesan cheese
- 2 cups packed baby spinach
- 3 tablespoons chopped fresh basil, plus more for garnish
- Kosher salt and freshly ground black pepper, to taste
- 1 loaf crusty bread, for serving

MARRY ME BUTTER BEANS

Serves: 4 | Total Time: 25 minutes

Melt butter in a Le Creuset Round Dutch Oven over medium-high heat. Add the garlic, oregano, paprika and crushed red pepper flakes and cook until fragrant, about 30 seconds. Stir in the beans, sundried tomatoes, broth and heavy. Bring to a gentle simmer over medium heat, stirring frequently to prevent scorching. Cook until it begins to thicken slightly and coat the back of a spoon, about 3 to 5 minutes

Stir in the Parmesan, spinach and basil and cook until the spinach is wilted and a smooth sauce forms, about 1 to 2 minutes. Season with salt and pepper to taste. Garnish with additional basil. Serve with crusty bread and enjoy.



More Flavor. More Functionality.

The cast iron 3.5 qt. round Dutch Oven features high quality cast iron and a proprietary enamel coating for perfect results and easy maintenance every time - from stove to oven to table. The wide base and 3.5 qt. capacity provide amazing versatility for any cooking style, while easy enough to use for every day cooking.

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 locking in moisture.

High Performance Enamel. Inside and Out.

Easy-to-clean sand enamel interior is ideal for searing, browning, slow-cooking and simmering. It requires no pre-seasoning and minimizes 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.

Enjoy!

