



LE CREUSET

# Exclusive Recipe Collection

Created for the 4 ½ qt Chef's Oven with Trivet



# Thank you for your purchase.

*Le Creuset is excited to bring you an exclusive collection of recipes for the 4 ½ qt. Chef's Oven with Trivet.*

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 Chef's Oven with Trivet.

Le Creuset's enameled cast iron Chef's Oven is a versatile, elegant, kitchen essential - the perfect piece for mastering one-pot meals.

- Beautiful design and everyday size is ideal for oven-to-table serving, with steady-grip loop handles and superior heat retention.
- Perfect for browning and searing, the sand enamel interior prevents sticking and burning and is easy to clean.
- Curved body creates a natural circulation and aids in stirring, promoting continuous movement of liquids.
- Oven safe to any temperature, your cast iron chef's oven with stainless steel knob can be used on any heat source, including induction.
- The matching silicone Trivet adds beautiful functionality to your home, protecting your countertop or table.

 **LE CREUSET®**

## Cajun Chicken and Rice



## Ingredients

- 6 bone-in, skin on chicken thighs
- 2 tsp. kosher salt, divided
- 3 ½ tsp. Cajun seasoning, divided
- 2 tbsp. olive oil, divided.
- 12 oz. smoked andouille sausage, diced
- 1 cup diced onion
- 2 celery stalks, diced
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 2 tsp. chopped fresh thyme
- 1 bay leaf
- ¼ tsp. fresh black pepper
- 1 ½ cups long-grain rice
- 2 ¾ cups chicken stock
- 2 tbsp. chopped fresh parsley
- ½ cup pickled sweet peppers, sliced

# Cajun Chicken and Rice

*Serves 4-6 | Total Time: 45 minutes*

1. Heat Le Creuset enameled cast iron chef's oven over medium heat until hot. Pat chicken dry and season all over with 1 tsp. salt and 2 tsp. Cajun seasoning. Add 1 tbsp. olive oil to chef's oven and sear chicken in two batches until well browned on both sides, about 3 minutes per side, being careful not to burn seasoning. Remove chicken to a plate and reserve.
2. Brown sausage in chef's oven, adding additional oil if necessary, stirring until golden brown on all sides, about 4 minutes. Add onion, celery and bell pepper and cook until onion begins to soften, about 3 minutes. Add garlic, thyme and bay leaf and cook until fragrant, about 30 seconds, then season with 1 tsp. salt, black pepper and remaining 1 ½ tsp. Cajun seasoning.
3. Add rice to chef's oven and cook while stirring until rice begins to smell nutty and is starting to sizzle, about 3 minutes. Stir in chicken stock, making sure to scrape bottom of pan, and bring rice to a rolling simmer. Stir once more, then add chicken thighs, nestling them down into the rice but not submerging totally in liquid. Cover with lid, allow liquid to return to a simmer for about 2 minutes, then reduce heat to low and cook for 20 minutes or until all liquid is absorbed and chicken is cooked through.
4. Remove chicken to a platter, fluff rice gently with a fork, then fold in parsley and peppers. Serve chicken alongside Cajun rice.



## Ingredients

- 1 (4 to 5 lb.) pork shoulder
- 1 tbsp. soy sauce
- 2 tbsp. brown sugar
- 2 tsp. kosher salt
- 1 tsp. fresh black pepper
- ½ tsp. cayenne pepper
- 1 tbsp. dried mustard powder
- 1 small red onion, sliced
- 2 tart apples, peeled and sliced
- 1 tsp. fennel seeds
- ½ cup sweet iced tea
- 12 soft sweet or Hawaiian rolls
- Bread and butter pickles

# Chef's Oven Pork Shoulder

*Serves 6-8 | Total Time: 4 ½ hours*

1. Preheat oven to 285°F.
2. Rub pork all over with soy sauce. Mix brown sugar, salt, pepper, cayenne and mustard powder together in a small bowl, then sprinkle all over pork making sure to rub it into all sides. Place pork into Le Creuset enameled cast iron chef's oven.
3. Toss apples and onions with fennel seeds then scatter around pork. Cover with lid and cook for 4 hours or until pork is fork tender. Remove lid, increase heat to broil, then cook under broiler for 5-7 minutes until dark brown and crisp.
4. Remove pork from chef's oven and let rest for 15 minutes. Strain apples and onions out of liquid and fat with a slotted spoon and reserve in a bowl, they will have cooked down to an almost jam like consistency.
5. Shred pork into chunks and serve on rolls spread with onion apple mixture and garnished with pickles.



# Beef Goulash



## Ingredients

- 2 lbs. beef chuck, 2 inch cubes
- 2 tsp. kosher salt, divided
- 3 tbsp. vegetable oil, divided
- 4 carrots, thick sliced on the diagonal
- 1 onion, thick sliced
- 1 red bell pepper, thick sliced
- 2 cloves garlic, rough chopped
- ¼ tsp. fresh black pepper
- ¼ cup sweet paprika, Hungarian preferred
- 2 bay leaves
- 1 cup Riesling white wine
- 3 cups beef stock
- 1 tbsp. Worcestershire sauce
- 1 tbsp. all-purpose flour
- 2 tbsp. sherry vinegar
- Egg noodles or boiled potatoes
- 2 tbsp. butter
- 2 tbsp. chopped fresh parsley

# Beef Goulash

*Serves 6 | Total Time: 3 hours*

1. Heat oven to 300°F.
2. Season beef cubes all over with 1 tsp. salt. Heat Le Creuset enameled cast iron chef's oven over medium heat until hot, add 1 tbsp. vegetable oil and sear beef in 2 to 3 batches until very well browned on all sides. Add vegetable oil between batches if needed, remove browned beef to a plate.
3. Add 1 tbsp. vegetable oil to chef's oven and sauté carrots, onions and peppers until beginning to soften, about 4 minutes. Add garlic, cook and stir until fragrant, about 30 seconds and being careful not to burn. Add remaining 1 tsp. salt, ¼ tsp. pepper and paprika, then stir while cooking until combined. Deglaze pan with wine, scraping up any browned bits from the bottom of the pan and cooking until the wine is reduced by at least half.
4. Add beef stock, Worcestershire sauce and any juices from the browned beef to the chef's oven then stir and bring to a simmer. Toss browned beef with flour and add to stew, stir to combine then cover with lid and cook in oven for 2 ½ hours or until beef is very tender.
5. Using a ladle or large spoon, skim as much fat as possible from the sauce. If desired, simmer stew on stove top to reduce the liquid. Add vinegar, then taste and season with additional salt and pepper if needed.
6. Serve goulash alongside noodles or boiled potatoes tossed with butter and garnished with parsley.



## Ingredients

### Sugared cranberries:

- 2 ½ cups fresh or thawed frozen cranberries
- 1 ½ cups granulated sugar, divided
- 1 cup water
- ½ cup sugar

### Cake:

- 1 cup butter, room temperature
- 1 ½ cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla
- 1 tbsp. fresh lemon zest
- 1 cup sour cream
- ½ teaspoon kosher salt
- 1 teaspoon baking powder
- ¼ tsp. baking soda
- 2 cups flour
- 1 ½ cups sugared cranberries

### Icing:

- 1 ½ cups of confectioners' sugar
- 2 to 3 tbsp. fresh lemon juice or milk
- Pinch of kosher salt
- 2 tsp. fresh lemon zest

# Cranberry Lemon Cake

*Serves 6-8 | Total Time: 3 hours*

1. Make sugared cranberries. Heat water and 1 cup sugar in a small saucepan until simmering rapidly, stir until all sugar is dissolved. Transfer to a medium heat proof bowl and chill in the fridge for 10 minutes. Fold cranberries into sugar syrup and let soak for 20 minutes, stirring occasionally. Remove cranberries with a slotted spoon and let dry on a wire rack set over a sheet pan, berries should dry until tacky but not wet, 1 hour or more. Transfer berries to a large sheet of parchment paper, then sprinkle with remaining sugar, rolling to coat on all sides. Allow to dry for another 15-20 minutes.
2. Make the cake. Preheat oven to 350°F. Beat butter and sugar with a mixer until pale and fluffy, then add eggs one at a time and beat until combined. Mix in vanilla, lemon zest and sour cream and beat until combined. Whisk remaining dry ingredients together in a medium bowl and add to wet batter one cup at a time, mixing to combine between each addition. Mix until batter is smooth, then fold in 1 ½ cups of the sugared cranberries.
3. Grease or spray the Le Creuset enameled cast iron chef's oven, then pour in the cake batter. Smooth the top and bake for 45 to 50 minutes or until center is just barely set and a toothpick inserted in the center comes out clean. Allow to cool for 15 minutes, then invert the cake out of the pan and allow to cool on a rack for 30 minutes.
4. Make the icing. Mix lemon juice or milk with confectioner's sugar one tablespoon at a time until forming a very thick, but pourable glaze. Stir in salt and lemon zest.
5. Place cake on platter or cake stand then drizzle with icing and garnish with additional sugared cranberries.



# French Toast and Sausage Bread Pudding



## Ingredients

- ¾ lb. bulk breakfast sausage
- 1 (16 oz.) loaf soft white bread, torn into 1" pieces
- 8 large eggs
- 2 egg yolks
- 2 ¾ cups whole milk
- ½ cup sugar
- ¼ cup maple syrup, plus more for serving
- 2 tsp. vanilla extract
- ½ tsp. nutmeg
- ⅓ graham cracker crumbs
- ⅓ cup toasted pecan pieces
- ¼ cup brown sugar
- ½ tsp. cinnamon
- ¼ tsp. salt
- 4 tbsp. chilled butter, diced
- Fresh berries for garnish

# French Toast and Sausage Bread Pudding

*Serves 6 | Total Time: 1 ½ hours*

1. Heat Le Creuset enameled cast iron chef's oven over medium heat, then brown sausage until cooked through, breaking it up into bite sized chunks. Remove sausage to a plate, then remove pan from heat and let cool. Wipe pan with paper towel.
2. In a medium bowl, whisk together eggs, yolks, milk, sugar, maple syrup, vanilla and nutmeg. Grease chef's oven then layer bread pieces and cooked sausage into the pan. Pour custard mix evenly over the top of the bread, stopping once custard reaches the top of the bread. Press down lightly on the top of the bread to submerge in custard, cover with lid, and chill in the fridge for at least an hour or overnight.
3. Place bread pudding, with lid, in a cold oven and set to 350°F. Let oven come to temp and bake for 35 minutes once oven is hot.
4. While bread pudding is baking, make the topping. Pulse graham cracker crumbs in a food processor with pecans, brown sugar, cinnamon and salt until combined but large pieces of pecans remain. Then add butter and pulse a few times until butter is in pea sized pieces. Reserve in fridge until ready to use.
5. Remove lid from bread pudding, sprinkle topping evenly over the top, bake uncovered for another 30 to 35 minutes until bread pudding is puffed and topping is golden brown.
6. Serve warm bread pudding directly from the chef's oven, spooning onto plates and garnished with fruit and additional syrup if desired.

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Sweet Potato Chowder



## Ingredients

- 10 oz. thick cut bacon, cut in ¼" strips
- ½ onion, medium dice
- ½ red pepper, medium dice
- ½ tsp. ground sage
- ¾ tsp. smoked paprika
- 1 ½ tsp. kosher salt
- ¼ tsp. fresh black pepper
- 4 cups peeled and diced sweet potato
- 3 to 4 cups chicken broth
- 1 bay leaf
- ½ cup pumpkin seeds
- 1 tbsp. olive oil
- ¼ tsp. chili powder
- ½ cup heavy cream
- ¼ cup sliced scallions
- ¼ cup sour cream

# Sweet Potato Chowder

*Serves 4-6 | Total Time: 45 minutes*

1. Cook bacon in two batches over medium heat in the Le Creuset enameled cast iron chef's oven until browned and crisp, remove bacon to paper towels. Remove all but 1 tbsp. bacon fat from pan.
2. Add onions and peppers to pan and cook until onions are translucent, about 4 minutes. Stir in sage, paprika, salt and pepper and cook until fragrant, about 30 seconds, then pour in 3 cups broth and potatoes. Add additional broth if needed to bring the liquid level with potatoes. Stir and bring to a simmer, then add salt and bay leaf. Bring to a boil, cover and reduce heat to low, then cook for 15 to 20 minutes until potatoes are tender.
3. While soup is simmering, toast pumpkin seeds. Heat olive oil in small skillet over medium heat, add pumpkin seeds and cook until they begin to pop and turn golden, while being careful not to burn. Add salt and chili powder and toss for 30 seconds more. Remove to a paper towel and reserve.
4. Remove lid from soup, then use an immersion blender to puree about half of the soup. It should have a smooth base but retain some chunks of potatoes. Alternatively transfer half of the soup to a blender and puree until smooth and then return to the pot with the unblended soup. Bring to a simmer again then whisk in cream and turn off heat. Fold in ½ the cooked bacon and taste for seasoning.
5. Serve soup garnished with additional bacon, pumpkin seeds, scallions and sour cream.



# Hush Puppies



## Ingredients

- 1 ½ cups self-rising flour
- 1 cup fine yellow cornmeal
- ½ tsp. baking soda
- ½ tsp. baking powder
- 1 tbsp. salt, plus more for dusting
- ⅛ tsp. cayenne pepper
- 2 tbsp. melted butter, cooled
- 2 eggs
- 1 cup buttermilk
- 3 tbsp. maple syrup
- 4 to 5 cups Peanut oil
- ¼ cup honey for dipping
- ½ cup shredded cheddar cheese (optional)
- 2 tbsp. chopped fresh chives (optional)
- 2 tbsp. cinnamon sugar (optional)

# Hush Puppies

*Makes 18 Hush Puppies | Total Time: 45 minutes*

1. Mix all dry ingredients together in a large bowl and make a well in the center. Whisk together all wet ingredients and then pour into the well. Stir together with a wooden spoon until incorporated, then let batter rest for 15 minutes. Optionally fold in cheddar cheese and chives.
2. Heat peanut oil in Le Creuset enameled cast iron chef's oven over medium heat to 375°F, and hold that temperature throughout frying. Using two spoons, drop oval hush puppies roughly the size of an egg into the oil and fry for 3 minutes until deep golden brown and cooked through, flipping once in oil during cooking. Continue frying hush puppies in batches of 6. If hush puppies start to get too dark before the interior is cooked, reduce oil temperature slightly.
3. Remove cooked hush puppies to a paper towel lined plate and season with an additional pinch of salt while still warm. Optionally roll plain hush puppies in cinnamon sugar. Serve warm hush puppies with honey for dipping.



## Ingredients

- 2 tbsp. olive oil, divided
- 1 ½ lbs. ground beef
- 1 ½ tsp. kosher salt, divided
- ¾ cup chopped onion
- 1 poblano pepper, seeded and diced
- 2 garlic cloves, minced
- ¼ tsp. fresh ground black pepper
- 1 tbsp. chili powder
- 1 tsp. dried oregano
- 1 tsp. cumin
- 1 (15. Oz) can diced tomatoes, drained
- 1 cup cream cheese, room temperature
- ½ cup sour cream, plus more for garnish
- 1 large egg
- 4 cups shredded jack or Mexican blend cheese
- 2 tbsp. chopped fresh cilantro, plus more for garnish
- 2 (10 oz.) cans red or green enchilada sauce
- 8 to 10 (8 inch) tortillas

# Enchilada Pie

*Serves 6 | Total Time: 1 hour*

1. Heat 1 tbsp. olive oil in the Le Creuset enameled cast iron chef's oven over medium heat, then cook ground beef in two batches, seasoning each batch with ½ tsp. salt and breaking apart until browned and cooked through. Remove beef to a large bowl and reserve. Add remaining 1 tbsp. oil to chef's oven and sauté onion and poblano until translucent, about 2 to 3 minutes. Stir in garlic, ½ tsp. salt, pepper, chili powder, oregano and cumin and cook until fragrant, about 1 minute. Add tomatoes and cook while stirring until combined and reduced slightly. Remove to the bowl with the beef and stir to combine. Wipe out chef's oven.
2. Heat oven to 375°F.
3. In a medium bowl, stir together cream cheese, ½ cup sour cream and egg until combined. Fold in 3 cups shredded cheese and cilantro.
4. Spoon a small layer of enchilada sauce in the bottom of the chef's oven. Add one tortilla, spread with enchilada sauce then layer ¼ of the beef mixture on top, then spoon ¼ of the cream cheese mixture on top of the beef followed by drizzle of enchilada sauce. Top with another layer of tortillas (using one whole tortilla and one torn in two halves should fit perfect) and press down on layer below. Repeat steps of sauce, ¼ of the beef mixture, ¼ of the cream cheese mixture and another drizzle of sauce. Repeat these layers two more times, pressing down each time, then topping the final layer with three overlapping tortillas, a generous layer of sauce and the remaining 1 cup shredded cheese.
5. Cover the chef's oven with the lid and bake for 25 minutes until hot throughout. Remove lid, increase heat to broil, and cook until cheese is well browned and bubbling. Remove from oven, let cool for 10 minutes and serve with additional sour cream and chopped cilantro.



## Ingredients

- 2 tbsp. butter
- 1 small onion, diced
- ¼ tsp. fresh black pepper
- Pinch of granulated sugar
- 1 tbsp. chopped fresh rosemary
- 3 cups all-purpose flour, plus more for dusting
- 1 ½ tsp. salt
- 1 tsp. active dry yeast
- 1 ½ cups plus 1 tbsp. lukewarm water
- Semolina flour (optional)
- Optional:
  - 2 tbsp. butter
  - 1 clove garlic, minced
  - 1 ½ cups grated gruyere cheese
  - 1 tbsp. chopped fresh parsley

# French Onion Bread

*Serves 6 | Total Time: 4 hours plus overnight rest*

1. Heat butter in skillet over medium low heat, then cook onion slowly until caramelized, about 15 minutes. Stir in pepper, sugar and rosemary and cook for 5 minutes more. Transfer to a plate and cool in the fridge.
2. Stir together flour, salt, yeast and water in a large bowl with a wooden spoon until combined. Dough will be slightly wet and shaggy. Fold in cooled onion mixture, then cover with plastic and let it sit overnight, 12 to 18 hours.
3. Dump dough out onto a well floured surface, then sprinkle with more flour and fold dough over itself a few times. Cover loosely and let rest 15 minutes. Sprinkle dough with a little more flour and turn dough with hands pulling around the base to form a tight ball. Line a large bowl with a (non-terrycloth) dish towel then sprinkle generously with flour or semolina, place dough ball seam side down on towel and sprinkle top with more flour or semolina. Cover lightly with another towel and let sit at 70° to 75° for two hours until doubled in size.
4. Place Le Creuset enameled cast iron chef's oven with lid in oven and heat to 450°F. Once oven is to temperature, let chef's oven heat for another 10 minutes. Carefully remove from oven and remove lid. Lift dough out of the bowl using the towel liner and turn dough out, upside down, into the heated chef's oven. Cover with lid and bake for 30 minutes. Remove lid and bake for an additional 15 to 20 minutes or until crust is well browned and crisp, and bread sounds hollow when tapped.
5. Let bread cool in the chef's oven for 10 minutes, then turn out onto rack and let cool for at least 20 minutes before slicing.
6. Optional: Melt butter in small saucepan over medium heat and cook garlic for 5 minutes. Cut bread loaf into a checker board pattern without cutting all the way to the bottom of the loaf. Put bread in Le Creuset chef's oven and drizzle with garlic and butter. Stuff grated cheese between all squares of bread, then bake uncovered at 400°F for 8 to 10 minutes until browned and bubbling. Garnish with parsley and let cool slightly before serving.



## Ingredients

- ¾ lb. spaghetti noodles
- 1 cup reserved pasta water
- 1 tbsp. olive oil
- ½ lb. hot or mild Italian sausage
- 1 tbsp. minced garlic
- 1 cup frozen peas
- ½ cup egg beaters
- ¼ cup half and half
- 1 cup grated pecorino cheese, plus more for garnish
- 1 tsp. fresh black pepper
- 1 tbsp. minced fresh chives, plus more for garnish

# Sausage Spaghetti Carbonara

Serves 4 | Total Time: 30 minutes

1. Cook pasta in salted water according to package directions. Drain and reserve 1 cup of warm cooking water.
2. Heat Le Creuset enameled cast iron chef's oven over medium heat until hot. Add olive oil and cook sausage, breaking apart with wooden spoon until well browned and cooked through. Add garlic and cook while stirring until fragrant, about 30 seconds, then add peas and cook until defrosted and warm.
3. Whisk egg beaters, half and half and pecorino cheese together in small bowl. Add cooked noodles to sausage in chef's oven and cook while stirring and flipping until noodles begin to sizzle. Add ½ cup pasta water and toss together until water is simmering in pan. Remove pan from heat, continue to toss pasta, then stir in eggs and cheese and toss until thickened, about 2 minutes. Season with pepper and chives and toss again, adding additional pasta water to thin sauce if desired.
4. Serve garnished with more cheese and chives.

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Sweet and Sour Stir-Fry



## Ingredients

- 1 (8 oz.) can pineapple chunks in juice
- 3 tbsp. brown sugar
- 2 tbsp. rice wine vinegar
- 1 tbsp. soy sauce
- 3 tbsp. ketchup
- 3 tbsp. vegetable oil, divided
- 1 lb. boneless skinless chicken breast, sliced thin
- ½ tsp. kosher salt
- ½ tsp. fresh black pepper
- 1 red bell pepper, sliced
- 1 orange bell pepper, sliced
- ½ onion, sliced
- 1 cup snow peas, trimmed
- 2 tsp. minced garlic
- 2 tsp. minced ginger
- 1 tbsp. cornstarch
- 4 cups cooked rice
- 3 scallions, thin sliced

# Sweet and Sour Stir-Fry

*Serves 4 | Total Time: 30 minutes*

1. Drain pineapple chunks and reserve juice. Whisk together pineapple juice, sugar, vinegar, soy sauce and ketchup, set aside.
2. Heat 1 tbsp. oil over medium heat in a Le Creuset enameled cast iron chef's oven, then season chicken slices with salt and ¼ tsp. pepper. Sear chicken in two batches, stirring and tossing occasionally, until browned and cooked through and adding another 1 tbsp. oil if needed between batches. Remove chicken to a plate.
3. Add remaining oil and peppers and onions, stirring and cooking until browned and softened, about three minutes. Toss in snow peas, garlic and ginger and cook until fragrant, about one minute more. Add sauce mix and pineapple chunks to pan and cook while stirring until simmering.
4. Mix cornstarch with 1 tbsp. water and add to stir-fry. Cook while stirring until sauce is thickened. Serve stir-fry over rice and garnish with sliced scallions.



# White Bean and Greens Casserole



## Ingredients

- 12 oz. bacon, cut in ¼" strips
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 ½ tsp. kosher salt
- ½ tsp. fresh black pepper
- 2 tsp. chopped fresh thyme
- 2 tbsp. all-purpose flour
- 1 ½ cups half and half
- ½ tsp. nutmeg
- 2 tbsp. Dijon mustard
- 10 oz. frozen chopped greens (kale, chard, or turnip), thawed
- 4 (15 oz.) cans white beans, drained
- 1 cup panko bread crumbs
- 4 tbsp. melted butter
- ⅔ cup fresh grated parmesan cheese

# White Bean and Greens Casserole

*Serves 4-6 | Total Time: 1 hour*

1. Heat oven to 375°F.
2. Cook bacon in two batches over medium heat in the Le Creuset enameled cast iron chef's oven until browned and crisp, remove bacon to paper towels.
3. Add onions to chef's oven and cook in bacon fat until soft, about 4 minutes, then stir in garlic, salt, pepper and thyme and cook until fragrant, about 30 seconds. Sprinkle in flour and cook while stirring until a paste forms. Whisk in half and half until incorporated then bring to simmer and cook while stirring for 2 to 3 minutes until thickened. Stir in Dijon and nutmeg. Turn off heat then fold in thawed greens, drained beans and cooked bacon until well mixed.
4. Mix bread crumbs together with melted butter and parmesan cheese. Sprinkle over the top of the casserole in an even layer. Bake in oven for 35-40 minutes until well browned and bubbling around the edges. Remove from heat and let cool for 10-15 minutes before serving.

## More Flavor. More Functionality.

The Chef's Oven 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 efficiently retaining heat and locking in moisture.

### **High Performance Enamel. Inside and Out.**

Smooth, sand-colored interior enamel is ideal for slow-cooking and simmering, as well as searing to develop flavor. It resists sticking, for easy release and simple clean up.

### **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](http://lecreuset.com).

Enjoy!

