



# Exclusive Recipe Collection

Created for the Ultimate Cast Iron Dutch Oven with Multi-Function Lid



# Thank you for your purchase.

*Le Creuset is excited to bring you an exclusive collection of recipes for the Ultimate Dutch Oven with Multi-Function 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 Multi-function Oven is versatile and elegant – the perfect kitchen essential for your everyday use.

- The Ultimate Dutch Oven includes a traditional 4 ¼ quart Dutch oven as well as multi-function 2 ¼ quart Bakers Lid with a 10 ¼ inch cooking surface.
- The beautiful design and essential size is ideal for oven-to-table serving, with steady-grip loop handles and superior heat retention.
- The 4 ¼ quart Dutch oven is perfect for browning and slow cooking, while the sand enamel interior prevents sticking and makes for an easy clean up.
- The 10 ¼ inch multi-function lid is ideal for baking, roasting, and every day stovetop cooking.
- Oven safe to 500°F and dishwasher safe, your Ultimate Dutch Oven can be used on any heat source, including induction.



# Olive Oil Kettle Chips & Caramelized Onion Dip



## Ingredients

### Kettle Chips

- 6 cups cold water
- 3 tbsp. apple cider vinegar, optional
- 2 russet potatoes
- 6 cups olive oil (not extra-virgin)
- Kosher salt, to taste

### Caramelized Onion Dip

- 1 tbsp. butter
- 1 cup diced onion
- 1 ½ cups sour cream
- ¼ tsp. granulated garlic
- ¼ tsp. dried onion
- ⅓ tsp. celery seed
- 1 tsp. kosher salt

# Olive Oil Kettle Chips & Caramelized Onion Dip

*Serves 4-6 | Total Time: 1 hour 30 minutes*

For the onion dip:

1. Melt butter over medium-low heat in the cast iron multi-function lid. Stir in onions, reduce heat to very low, and cook until deeply brown and caramelized, about 30-40 minutes. (If the pan gets too hot and you see a few brown spots along the bottom, add a splash of water, scrape the pan, and keep cooking). Once caramelized, remove from heat and let cool completely.
2. Add 1 cup sour cream to the bowl of a food processor fitted with the metal blade. Add cooled caramelized onions and pulse 10-15 seconds until puréed. Add remaining sour cream, granulated garlic, dried onion, celery seed, and salt then pulse a few times to combine. Cover and chill at least 30 minutes before serving with fresh kettle chips.

For the kettle chips:

3. Combine cold water and vinegar, if using, in a large bowl. (The vinegar helps ensure a crispy chip but is not necessary).
4. Peel potatoes. Using a mandoline, slice crosswise into very thin rounds, about the thickness of a quarter. Immediately add to water-vinegar bath to soak.
5. Heat olive oil in Dutch oven base over medium heat until a candy thermometer registers 300°F. Meanwhile, line a large heatproof bowl with paper towels.
6. Line a plate with paper towels. Pull about a dozen chips out of the water and blot dry on the paper towels. Slide into the hot oil, careful not to overcrowd the pot. Fry at 300°F for about 7-8 minutes until golden brown, stirring constantly with a slotted spoon to ensure even coloring. The chips will bubble and hiss frantically at first and then settle down as they cook; you know they are finished when the bubbles have stopped, and the chips are golden brown. Remove from oil to the prepared bowl and sprinkle immediately with salt, shaking the bowl gently to season evenly. Continue with the remaining chips, making sure you maintain an even 300°F with the oil.



# Slow-Baked Salmon with Artichokes & Fennel



## Ingredients

- 1 ½ lbs. boneless skinless salmon filet
- 1 14.5-oz. can quartered artichoke hearts
- 1 small bulb fennel with fronds
- ¼ tsp. red pepper flakes, or more to taste
- 1 clove garlic, thinly sliced
- 1 tbsp. chopped fresh oregano
- 1 lemon
- ¾ cup extra-virgin olive oil
- 1 tsp. kosher salt, divided
- Freshly cracked black pepper, to taste
- ¼ cup sliced green olives (such as castelvetrano)

# Slow-Baked Salmon with Artichokes & Fennel

*Serves 4 | Total Time: 45 minutes*

1. Preheat oven to 275°F conventional or 250°F degrees convection.
2. Drain artichokes and rinse well under cold water, then pat dry and place in a medium mixing bowl. Remove the top of the fennel, reserving the fronds for garnish. Remove the tough core, then thinly slice the tender parts of the bulb into ¼-inch slices. Add to the mixing bowl with the artichokes. Add red pepper flakes, garlic, and oregano and stir to combine. Using a microplane, zest the lemon rind. Add 1 teaspoon lemon zest to the bowl; reserve the remaining zest for garnish. Gently stir in olive oil and season with ½ tsp. salt and freshly cracked pepper.
3. Slice the lemon into 8-10 very thin rounds, removing the seeds. Place these in a thin layer in the center of the cast iron multi-function lid. Rest salmon filet over the top of the bed of lemons and season with ½ tsp. salt and freshly cracked pepper. Spoon fennel-artichoke mixture all over the dish, making sure the salmon gets plenty of the olive oil over the top.
4. Place in preheated oven and bake for 35-40 minutes, or until an instant-read thermometer registers 125°F in the thickest part of the salmon. Garnish with the reserved lemon zest, reserved fennel fronds, and olives.



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Pork Posole Soup

## Ingredients

- 1 lb. trimmed boneless pork shoulder (Boston Butt)
- 1 tbsp. vegetable oil
- 2 tsp. kosher salt, divided
- 1 cup diced onion
- 2 tbsp. minced garlic (from 3-4 cloves)
- 1 jalapeño, finely chopped
- ½ tsp. ground cumin
- 6 cups unsalted chicken stock
- 1 cup salsa verde
- 2 cups hominy, drained and rinsed (from one 28-oz. can)
- ¼ cup chopped cilantro
- Juice of 1 lime
- 4 radishes, thinly sliced
- 2 scallions, thinly sliced
- 1 avocado, thinly sliced

# Pork Posole Soup

*Serves 6 | Total Time: 1 hour 30 minutes*

1. Cut pork shoulder into small ½-inch cubes and discard any excessive fat. Season with 1 tsp. salt and freshly cracked black pepper.
2. Heat oil in Dutch oven base over medium-high heat until shimmering. Working in 2-3 batches, add pork and sear until browned on all sides. Remove pork to a bowl.
3. Add onion, garlic, and jalapeño to the drippings in the Dutch oven base and sauté for 4-5 minutes, stirring to loosen up the brown bits on the bottom of the pan. When vegetables are soft, stir in cumin and sauté about 30 seconds, just until fragrant.
4. Return pork to Dutch oven base, along with any juices that may have accumulated in the bowl. Stir in chicken stock, salsa verde, and hominy and season with 1 tsp. salt. Bring soup to a simmer over medium heat, then cover, reduce heat to low, and cook until pork is very tender, about 1 hour, stirring occasionally. Stir in cilantro and lime juice. Taste and adjust seasoning with lime, salt, or freshly cracked pepper.
5. Ladle soup into bowls. Garnish each serving with sliced radish, scallions, and avocado.





# Sausage & Croissant Overnight Breakfast Casserole



## Ingredients

- 1 tbsp. olive oil
- 8 oz. spicy Italian sausage (bulk-style)
- 3 tbsp. softened butter, divided
- 1 cup thinly sliced onion
- 3 large croissants, 1-inch dice (about 4 cups)
- 1 cup shredded gruyere cheese
- 6 eggs
- 2 cups milk
- ¾ tsp. kosher salt, divided
- Pepper, to taste

## Sausage & Croissant Overnight Breakfast Casserole

*Serves 6-8 | Total Time: 1 hour 30 minutes + overnight soak*

1. Heat olive oil in cast iron multi-function lid over medium heat. Add sausage and sauté until browned, breaking up the pieces with a wooden spoon while it cooks. Using a slotted spoon, transfer browned sausage to a plate lined with paper towels.
2. Add 1 tbsp. butter to the pan drippings and stir over medium-low heat until melted. Add onion and ¼ tsp. salt and cook over very low heat for 20-30 minutes until soft and caramelized. Using a rubber spatula, scrape caramelized onions onto the plate with the sausage. Wipe out the cast iron multi-function lid and allow to cool.
3. Add diced croissants to a large bowl with gruyere cheese, sausage, and caramelized onions.
4. In a separate bowl, whisk together eggs and milk until smooth. Pour over croissant mixture, folding gently with a rubber spatula. Season with ½ tsp. salt and freshly cracked pepper. Spread 1 tbsp. softened butter evenly to coat the now cooled baker lid. Fill with croissant mixture, cover with plastic wrap, and refrigerate at least three hours or overnight.
5. Preheat oven to 375°F conventional (35°F convection). Remove baker lid from refrigerator about an hour before baking. Discard plastic wrap. Butter a piece of aluminum foil with remaining softened butter, and cover Cast Iron Baker's Lid tightly. Place on a baking sheet to catch any drips. Bake covered at 350°F for 30 minutes. Remove foil and continue to bake until puffy and golden brown, about 20 minutes.



# Everything "Bagel" Focaccia



## Ingredients

- 1 ½ cups + 2 tsp. unbleached all-purpose flour 1 tsp. instant yeast
- 1 tsp. sugar
- 1 tsp. kosher salt
- ⅔ cup warm or room temperature water
- 3 tbsp. olive oil
- 1 tbsp. Everything Spice Mix (or: ½ tsp. white sesame seeds, ½ tsp. black sesame seeds, ¾ tsp. dried minced onion, ¾ tsp. dried minced garlic, ¾ tsp. poppy seeds, ¼ tsp. coarse kosher salt)

# Everything “Bagel” Focaccia

*Serves 4-6 | Total Time: 2 hours, or overnight*

1. In a large bowl, whisk together flour, yeast and sugar. Add salt and stir to combine. Make a well in the center of the bowl and add water. Using a silicone spatula, stir flour into water until you create a shaggy yet cohesive dough, about 30 seconds.
2. Pour olive oil into a large glass mixing bowl. Add dough to the oiled bowl, turning gently to coat. Cover tightly with plastic wrap and let rise at room temperature for 30 minutes. (At this point, you can refrigerate the dough for up to 24 hours. Bring it back up to room temperature before proceeding with the next step). To bake the dough right away, continue to let rise for an additional 30 minutes until spongy and doubled in volume.
3. Tip dough out of the bowl into one hand. Using the other hand, pour the olive oil that remains in the bowl into the cast iron baker lid. Set dough down gently in the center of the oiled baker's lid.
4. Gently stretch the edges of the dough toward the edges of the pan to create a smooth, flat circle. Cover with plastic wrap and let rest for 15 minutes. Continue to shape the dough, pressing down and outward with your fingers to coax the dough all the way to the edges of the pan, meanwhile making the signature focaccia dimples by pressing fingers into the top of the dough. Brush with any remaining olive oil. Cover and let rise one final time, about 20-30 minutes, until light and spongy.
5. Meanwhile, preheat the oven to 475°F (450°F convection). Place a baking stone or a baking sheet on a lower rack of the oven to preheat.
6. When focaccia is ready to bake, sprinkle the entire top of dough with 1 tbsp. Everything Spice Mix. Place baker lid on preheated stone or baking sheet and bake for 12-15 minutes until golden brown. Allow to cool slightly before serving.

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# Polenta & Mushrooms



## Ingredients

### Polenta:

- 4 ½ cups water
- 1 tsp. salt, or to taste
- ¾ cup polenta
- 2 tbsp. unsalted butter
- ½ cup freshly grated Parmesan, plus more to finish
- Freshly cracked black pepper, to taste

### Mushrooms:

- 3 tbsp. butter, divided
- 2 tbsp. olive oil, divided
- 2 sprigs thyme
- ½ tsp. kosher salt, divided
- 1 lb. mixed mushrooms (such as cremini, white button, shiitake), quartered
- 1 clove garlic, peeled and finely chopped
- ½ cup red wine
- 2 tbsp. balsamic vinegar

# Polenta & Mushrooms

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

1. For the polenta, bring water and 1 tsp. salt to a boil in Dutch oven base over medium-high heat. Slowly pour the polenta into the boiling water, stirring vigorously with a wire whisk to prevent clumping. Continue whisking as the mixture thickens over medium-high heat, 2 to 3 minutes. Reduce heat to very low and simmer at a gentle bubble for 45 minutes, stirring with a silicone spatula every 10 minutes. If the polenta becomes too thick, stir in a bit of warm water as it cooks.
2. Meanwhile, sauté the mushrooms in batches. Melt 1 tbsp. butter with 1 tbsp. olive oil in the cast iron baker lid over medium heat. Add 1 sprig of thyme and half the mushrooms. Season with ¼ tsp. salt and cook for 5 minutes, until much of the liquid has released and the edges are golden brown. Remove to a bowl and repeat with remaining butter, olive oil, thyme, ¼ tsp. salt, and mushrooms.
3. Return all mushrooms to the cast iron baker lid over medium heat (they should all fit now). Add garlic and sauté until fragrant, about 30 seconds. Stir in wine and vinegar and simmer until reduced by half. Stir in vegetable stock and simmer for about 5 minutes, until mushrooms are tender, and sauce has thickened slightly. Taste for seasoning, adding remaining salt and freshly cracked black pepper if needed.
4. When polenta is tender and plump, stir in butter and ½ cup Parmesan. Taste for seasoning and add salt and freshly cracked black pepper to taste.
5. Put the polenta in a warmed bowl, then spoon mushrooms and the sauce over the top. Garnish with additional Parmesan and serve immediately.



# Braised Chicken & Spring Vegetables with Mint Gremolata



## Ingredients

- 4 bone-in skin-on chicken thighs
- 1 ½ tsp. kosher salt, divided
- 1 tbsp. olive oil
- 1 medium leek
- 3 small turnips, peeled and cut into 1-inch pieces
- 4 small radishes, halved
- 3 carrots, peeled and cut into 1-inch coins
- 3 tbsp. minced garlic, divided
- ¼ cup white wine
- ½ cup chicken stock
- ½ cup frozen English peas
- 2 tbsp. lemon zest
- ¼ cup finely chopped mint leaves

## Braised Chicken & Spring Vegetables with Mint Gremolata

*Serves: 4 | Total Time: 40 minutes*

1. Preheat oven to 350°F (325°F convection).
2. Trim chicken thighs of excessive skin or fat and season on both sides with 1 tsp. salt and freshly cracked black pepper.
3. Remove the root from the leek and slice it in half lengthwise, rinse thoroughly, then slice crosswise into ½-inch thick pieces, stopping before the leek turns dark green. Drain and set aside.
4. Heat oil in Dutch oven base over medium-high heat until shimmering. Sear chicken thighs skin-side down without moving them until skin is crispy and a rich golden brown color, about 3-5 minutes. Turn and quickly sear on the other side, about 1 minute. Remove to a plate, skin-side up while you cook the vegetables.
5. Reduce heat to medium and add leeks, turnips, radishes, and carrots to the hot drippings in the Dutch oven base. Stir well to coat the vegetables and cook until the leeks soften and pick up the brown bits on the bottom of the pan, about 5 minutes. Add 1 tbsp. garlic and ½ tsp. salt and cook until fragrant, about 30 seconds. Stir in white wine and chicken stock and simmer 2 minutes until slightly reduced.
6. Nestle the chicken thighs on top of the vegetables, taking care not to let the crispy skin touch the sauce. Transfer entire pot to the preheated oven and bake uncovered for 12-15 minutes, or until an instant-read thermometer registers 160°F in the thickest part of the thigh and the root vegetables are tender. Remove pan from oven and scatter peas over the top, the return to oven until peas are warmed through, about 3 minutes.
7. In a small bowl, combine remaining 2 tbsp. garlic, lemon zest, and mint.
8. Remove from oven; taste and adjust seasoning with salt and freshly cracked pepper. Garnish with mint gremolata.





## Slow-Cooked Green Beans & Basil Breadcrumbs



## Ingredients

### Green Beans:

- 2 tbsp. olive oil
- 6 cloves garlic, peeled and smashed
- ¼ tsp. red pepper flakes
- 1 lb. green beans, trimmed
- 2 sprigs basil
- 1 (2-inch) strip lemon zest
- ½ tsp. coarse kosher salt

### Breadcrumbs:

- 1 1-inch thick slice sourdough, crust removed
- 1 tbsp. olive oil
- 1 tbsp. finely chopped basil
- pinch kosher salt
- pinch freshly cracked black pepper

# Slow-Cooked Green Beans & Basil Breadcrumbs

*Serves 4 | Total Time: 2 hours*

1. Wash green beans in a colander under cold running water. Tap them dry but allow a little water to remain, as this will help them steam.
2. Heat olive oil in Dutch oven base over medium heat until shimmering. Add garlic and red pepper flakes and cook until toasted and lightly golden brown, 2-3 minutes.
3. Add washed green beans, basil sprigs, lemon zest, and salt; stir to combine. Immediately cover with the cast iron baker lid and reduce heat to low. Cook green beans covered over low heat for about 1 ½ hours. Remove the lid occasionally to check their progress and stir to ensure the garlic does not burn. When they are ready, the beans should be incredibly tender, and the garlic will have softened enough to coat the beans. Remove from heat and wipe out the Cast Iron Baker's Lid to make the breadcrumbs.
4. Cube the bread and add to the bowl of a food processor fitted with the metal blade. Pulse until you have fine, even crumbs, about 30-45 seconds.
5. Heat 1 tbsp. olive oil in the cast iron baker lid. Add breadcrumbs and toast over medium-low heat, stirring constantly, until golden brown. Remove from heat and stir in chopped basil and a pinch of salt.
6. Remove lemon zest from green beans. Season to taste with salt and pepper and garnish with crispy basil breadcrumbs. Serve warm or room temperature.



# Italian Beef Ragù



## Ingredients

- 1 tbsp. olive oil
- 1 ½ lbs. beef chuck, 2 inch cubes
- 2 ½ tsp. kosher salt, divided
- 4 oz. pancetta, diced
- 1 onion, diced (about 1 1/2 cups)
- 4 cloves garlic, thinly sliced
- ½ tsp. red pepper flakes
- 1 tbsp. tomato paste
- ¼ cup chopped sundried tomatoes in oil
- 1 28-oz. can crushed tomatoes
- 1 cup red wine
- ¾ cup beef broth
- 3 sprigs fresh oregano, plus 1 tbsp. chopped
- 3 sprigs fresh thyme, plus 1 tsp. chopped
- 1 fresh bay leaf
- 1 small hunk of parmesan rind (about 1 to 2 inches)
- 2 tablespoons unsalted butter
- ½ cup grated parmesan, for serving
- Cooked pasta or rice, for serving
- Freshly cracked black pepper, to taste

# Italian Beef Ragu

*Serves 6-8 | Total Time: 4 hours 30 minutes*

1. Preheat oven to 300°F.
2. Heat oil in Dutch Oven Base over medium-high heat until shimmering. Season beef cubes with 1 ½ tsp. salt and freshly cracked pepper. Working in 2 to 3 batches, sear beef on all sides until deeply browned. Remove to a bowl.
3. Reduce heat to medium. Add pancetta and cook until lightly browned and the fat has rendered, about 5 minutes. Add onion, garlic, and pepper flakes and sauté 4-5 minutes until soft. Stir in tomato paste and cook 1-2 minutes. Stir in sundried tomatoes and crushed tomatoes and bring to a gentle simmer for 5 minutes. Add wine and beef stock and simmer another 5 minutes. Taste and season with 1 tsp. salt and freshly cracked pepper. Nestle browned chuck back into pot, including any juices that may have accumulated in the bowl.
4. Make a bouquet garni by tying together thyme and oregano sprigs and bay leaf with kitchen twine. Add to the Dutch Oven Base along with the hunk of parmesan. Return to a gentle simmer, then cover with lid and place in preheated oven for about 3-4 hours, until meat is fall-apart tender. Remove the lid for the final 30 minutes of cooking to allow the sauce to reduce slightly.
5. Discard bouquet garni and the parmesan rind. Using a slotted spoon, remove meat from Dutch Oven Base to a bowl and shred with two forks. Return to the sauce. Stir in butter, chopped thyme, and chopped oregano. Taste and season with salt and pepper if necessary. Spoon ragu over cooked pasta or rice and garnish with freshly grated parmesan cheese.



# Strawberry-Ginger Crisp with Cornmeal Streusel



## Ingredients

### Streusel:

- ⅓ cup granulated sugar
- ½ cup cornmeal
- ½ cup all-purpose flour
- pinch salt
- 8 tbsp. cold butter, cut into small cubes

### Filling:

- 6 cups halved ripe strawberries (from 2 pounds)
- 1 tbsp. lemon juice
- 2 tbsp. finely chopped crystallized ginger
- 1 tsp. freshly grated ginger
- 3 tbsp. all-purpose flour
- ¼ cup granulated sugar

# Strawberry-Ginger Crisp with Cornmeal Streusel

*Serves 6-8 | Total Time: 1 hour*

1. Preheat oven to 375°F conventional (350°F convection). Butter the cast iron baker lid and place it on a baking sheet to help catch any drips.
2. Whisk together sugar, cornmeal, flour, and pinch of salt in a medium bowl. Add cold cubed butter and rub together with your fingers until the topping is crumbly and butter is evenly mixed throughout. Set aside while you make the filling.
3. In a large bowl, combine strawberries, lemon juice, both gingers, flour, and sugar. Pour filling into prepared baker dish and cover evenly with the streusel topping.
4. Bake in preheated oven until filling is bubbly and topping is crunchy and golden brown, 45 minutes to 1 hour.

## More Flavor. More Functionality.

The Ultimate Cast Iron Dutch Oven with Multi-Function Lid 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!

