

Exclusive Recipe Collection

3 ¾ qt. Cassadou with Glass Lid



Thank you for your purchase.

*Le Creuset is excited to bring you an exclusive collection of recipes for
3 ¾ qt. Cassadou with Glass 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.

Le Creuset's enameled cast iron Cassadou with Glass Lid is both versatile as well as elegant. A true kitchen essential, it is the perfect piece for mastering a wide variety of meals and techniques.

- Beautiful design and essential size are ideal for stove-to-oven-to-table serving.
- Superior heat distribution and retention qualities of cast iron lock in flavor and keep dishes warm.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- Tight-fitting glass lid locks in moisture and allows easy monitoring of the cooking process.
- Ergonomic knobs and steady-grip loop handles are designed for easy lifting even while wearing oven mitts.
- Compatible with all cooktops (including induction).
- The enameled cast iron Cassadou is oven-safe up to 500°F and the Glass Lid with Stainless Steel knob is oven-safe up to 425°F.
- Made in France.



Ingredients

- 2 ½ pounds boneless, skinless chicken thighs
- ¼ teaspoon freshly ground black pepper
- 2 teaspoons kosher salt, divided
- 3 tablespoons vindaloo curry powder, divided
- 4 cloves garlic, finely minced
- 2 tablespoons minced ginger
- 1 tablespoon smoked paprika
- 3 tablespoons sherry vinegar, divided
- 2 tablespoons coconut oil
- 1 cup diced onion
- 1 red bell pepper, diced
- 1 tablespoon minced Thai or serrano chili (optional)
- ¼ teaspoon cumin seeds
- 1 cinnamon stick
- 1 (15-ounce) can crushed tomatoes
- 1 tablespoon brown sugar
- 1 cup chicken stock or water
- ¼ cup roughly chopped cilantro
- Cooked white rice or naan bread

CHICKEN VINDALOO

Serves 4-6 | Total Time: 1 hour 45 minutes

1. Cut chicken thighs into thirds, then season with black pepper and 1 teaspoon salt. Stir together 2 tablespoons vindaloo curry powder, garlic, ginger, paprika and 2 tablespoons sherry vinegar to form a paste. Place chicken and half of the curry paste into a large zip-top bag and mix to combine. Refrigerate and marinate at least 1 hour. Cover and refrigerate remaining curry paste.
2. In a Cassadou set over medium heat, heat coconut oil until hot. Add onion and cook, stirring occasionally, until caramelized, about 8-10 minutes. Add bell pepper and optional chili, and cook 3 minutes or until softened. Stir in cumin seeds and cinnamon stick and toast until fragrant, about 1 minute more.
3. Add marinated chicken and briefly brown while stirring, about 3-5 minutes. Stir in remaining curry paste, tomatoes, brown sugar, remaining 1 tablespoon curry powder, remaining 1 tablespoon sherry vinegar and chicken stock. Bring to a rapid simmer, then cover with lid and reduce heat to low. Cook 20 minutes, or until chicken is cooked through.
4. Taste the sauce, then season with additional salt, curry powder or vinegar as desired. Garnish with cilantro and serve alongside rice or naan bread.



CHOCOLATE CINNAMON STREUSEL BREAD PUDDING



Ingredients

- 6 tablespoons unsalted butter, softened and divided
- 1 ½ cups roughly chopped pecans
- 1 ½ cups packed brown sugar
- 2 cups whole milk
- 2 cups heavy cream
- 4 eggs
- 1 cup light or dark corn syrup
- 1 teaspoon vanilla extract
- 1 large loaf French or brioche bread, cut into 1-inch cubes (about 6 cups)
- 1 ½ cups chocolate chips

CHOCOLATE CINNAMON STREUSEL BREAD PUDDING

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

1. Rub the bottom and sides of a Cassadou with 2 tablespoons of butter. Melt remaining 4 tablespoons of butter and place in a small mixing bowl. Add pecans and brown sugar to the melted butter and stir to combine. Place milk, heavy cream, eggs, corn syrup and vanilla in a separate large mixing bowl. Whisk until well combined.
2. Arrange half of the bread cubes in the bottom of the pan. Top with half of the pecan streusel mixture and half of the chocolate chips. Top with the remaining bread cubes. Slowly pour the milk mixture over the bread cubes, pressing on them to soak up the liquid. Top with the remaining pecan streusel and chocolate chips. Cover with the glass lid and let sit at room temperature for about 30 minutes to allow the bread to soak, or if desired, place in the refrigerator overnight.
3. When ready to bake, preheat oven to 350°F. Bake covered in preheated oven for 30 minutes. Remove lid and continue baking until the bread and pecan crumble is golden brown and center is set, about an additional 15-20 minutes.



GINGER SESAME STEAMED BOK CHOY



Ingredients

- 4 heads baby bok choy
- ¼ cup chicken stock
- ¼ cup soy sauce
- 1 tablespoon fresh ginger, minced
- 1 clove garlic, minced
- 1 lime, zested and juiced
- 2 tablespoons sesame oil
- 3 baby bell peppers, thinly sliced
- 1 tablespoon sesame seeds
- Sea salt

GINGER SESAME STEAMED BOK CHOY

Serves 4-6 | Total Time: 20 minutes

1. Rinse bok choy to remove any dirt and grit. Lightly pat dry, and cut in half lengthwise. Place chicken stock, soy sauce, ginger, garlic, lime juice and lime zest in a small mixing bowl and stir to combine.
2. In a Cassadou over medium heat, heat sesame oil until hot. Add the bok choy cut sides down in a single layer. Sear until lightly charred on one side, about 3-5 minutes. Add the baby bell peppers, and cook until bell peppers are slightly softened, about a minute.
3. Pour the chicken stock mixture over the bok choy. Cover with the glass lid and turn heat down to low. Steam until bok choy is wilted and tender, about 5 minutes. Remove from heat and carefully uncover. Garnish with the sesame seeds and a sprinkle of sea salt and serve immediately.



RED WINE BRAISED BEEF WITH GREMOLATA



Ingredients

Gremolata

- Zest of 2 lemons
- ¼ cup chopped parsley
- 1 garlic clove, minced
- Olive oil
- Salt
- Freshly cracked black pepper

Osso Bucco

- 2 large or 3-4 small beef or veal shanks
- Salt
- Freshly cracked black pepper
- All purpose flour
- ¼ cup olive oil
- 2 shallots or 1 small onion, thinly sliced
- 1 carrot, thinly sliced
- 1 celery stick, thinly sliced
- 2 cloves of garlic, crushed
- 1 cup red wine
- 1 cup tomato puree
- 2 tablespoons tomato paste
- 1 cup beef stock
- 3-4 sprigs fresh thyme

RED WINE BRAISED BEEF WITH GREMOLATA

Serves 4 | *Total Time: 2 hours 30 minutes*

For the gremolata:

1. Place the lemon zest, parsley and garlic in a small mixing bowl and stir to combine. Add enough olive oil to create a chunky paste. Season with salt and pepper to taste and set aside.

For the braised beef:

1. Season beef or veal shanks all over with salt and pepper and dust lightly with flour, shaking off any excess. Heat half of the olive oil in a Cassadou over medium heat until hot. Sear beef or veal shanks until they are a rich golden brown color, about 5-7 minutes. Turn and continue browning on the other side, about 5-7 minutes longer. Remove to a plate and set aside.
2. Add the remaining olive oil to the pan and add the shallots, carrot, celery and garlic. Sauté until softened and starting to brown, about 5-7 minutes. Add the red wine and simmer until the wine is almost evaporated, about 5 minutes. Add the tomato puree, tomato paste, beef stock and thyme and stir to combine.
3. Add the shanks back to the pan, along with any accumulated juices, nestling them into the liquid. Cover pan with the glass lid and reduce heat to low. Simmer for 2 hours, or until meat is tender and almost falling apart, and sauce is reduced and thickened. Taste sauce and adjust with salt and pepper if necessary. Serve shanks topped with the gremolata.



Ingredients

- 1 egg yolk
- 1 teaspoon Dijon mustard
- 1 clove garlic, minced
- 1 tablespoon lemon juice
- $\frac{3}{4}$ cup olive oil
- 1 tablespoon chopped parsley
- Kosher salt
- 2 quarts vegetable oil
- 2 egg whites
- 1 cup all purpose flour
- $\frac{2}{3}$ cup cold club soda
- $\frac{1}{2}$ teaspoon salt
- 1 head broccoli, cut into florets
- 1 large zucchini, cut into sticks 3" long and $\frac{1}{2}$ " wide
- 1 pint white mushrooms, cut in half
- 6 large basil leaves
- Sea salt
- Wedges from $\frac{1}{2}$ lemon

VEGETABLE FRITURE WITH LEMON AIOLI

Serves 4-6 | Total Time: 45 minutes

1. In a medium bowl, whisk together egg yolk, Dijon mustard, garlic and lemon juice. Slowly add the olive oil, whisking continuously until thickened. Stir in chopped parsley and season to taste with kosher salt. Set aioli aside while frying the vegetables.
2. In a Cassadou set over medium-high heat, heat vegetable oil until a thermometer registers 380°F. Do not let the oil exceed 400°F.
3. In a large bowl, beat egg whites until frothy. Fold in flour and club soda and stir until just mixed. Season with $\frac{1}{2}$ teaspoon salt. Working in batches, coat vegetables in batter and fry until just golden brown. Remove from oil and drain on paper towels. Season with salt while hot. Serve with lemon wedges and aioli.

More Flavor. More Functionality.

The Cassadou with Glass Lid features high quality enameled cast iron and a tempered glass lid for perfect results every time – from stove to oven to table.



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.

Easy-to-clean sand enamel interior is ideal for 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.



Les Trois Vérités



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!

