

EXCLUSIVE RECIPE COLLECTION

Created for the 3.5 qt. Soup Pot



THANK YOU FOR YOUR PURCHASE.

Le Creuset is excited to bring you an exclusive collection of recipes for our 3.5 qt. Soup Pot

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 3.5 qt. Soup Pot 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 versatile size is ideal for searing, braising, roasting, baking and frying.
- 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.
- Tight-fitting lid is specially designed to circulate steam and return moisture back to the food for moist, delicious results.
- 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 3.5 qt. Soup Pot is oven-safe up to 500°F.
- Made in France.

 **LE CREUSET®**

CHERRY CRISP WITH STREUSEL



Ingredients

- 1 cup rolled oats
- 1 cup crushed almond-flavored cookies
- 1/2 cup flour
- 1/2 cup sliced almonds
- 1/4 cup brown sugar
- 1 teaspoon salt
- 6 tablespoons, unsalted butter, cut into cubes
- 5 cups fresh or frozen pitted cherries, thawed if frozen
- Zest and juice of 1 large lemon
- 2 tablespoons granulated sugar
- 1 teaspoon cornstarch
- Vanilla ice cream or whipped cream

Cherry Crisp with Almond Cookie Streusel

Serves: 4-6 | Total Time: 40 minutes

Preheat oven to 350°F.

To make the crisp topping, combine the oats, almond cookies, flour, sliced almonds, brown sugar and salt in a large bowl. Add the butter and working quickly, use your fingertips or a pastry blender to cut the butter into small pieces until a crumbly mixture is formed. Set aside.

Place the cherries directly in the Soup Pot. Pour the lemon juice over the cherries, then sprinkle with the lemon zest, sugar and cornstarch. Toss to combine. Top the cherries with the crisp topping, spreading evenly over the fruit.

Place uncovered pot in preheated oven. Bake for 35-40 minutes, or until the top is evenly browned and the fruit is warm and bubbling. If the topping begins to darken before the fruit is ready, place the lid over the top of the crisp.

Allow the crisp to cool for about 10 minutes, then serve with ice cream or whipped cream if desired.



SAUSAGE AND CHEESE CROISSANT CASSEROLE



Ingredients

- 1 tablespoon olive oil
- 8 ounces spicy Italian sausage
- 2 tablespoons softened butter, divided
- 1 cup thinly sliced onion
- 4 large croissants, cut into 1-inch dice (about 4 cups)
- 1 cup shredded gruyere cheese
- 6 eggs
- 2 cups milk
- 1 tablespoon fresh thyme leaves
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

Sausage and Cheese Croissant Casserole

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

Heat olive oil in a Soup Pot set 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.

Add 1 tablespoon butter to the pan drippings and stir over medium-low heat until melted. Add onion and cook over very low heat for 20-30 minutes until soft and caramelized. Using a silicone spatula, scrape caramelized onions onto the plate with the sausage. Remove pot from heat and allow to cool. When pot is cool, carefully wipe out.

Place diced croissants in a large mixing bowl, along with the cheese, sausage, and caramelized onions. In a separate medium mixing bowl, whisk together eggs, milk, thyme, salt and pepper. Pour egg mixture over croissants, folding gently with a spatula. Spread 1 tablespoon softened butter in bottom of pot. Pour in croissant mixture, cover with lid, and refrigerate at least three hours or overnight.

Preheat oven to 375°F. Remove casserole from refrigerator about a half hour before baking. Bake covered in preheated oven for 30 minutes. Remove lid and continue to bake until puffy, golden brown and eggs are set, about 15-20 minutes longer.



ITALIAN BEEF RAGU



Ingredients

- 1 1/2 pounds beef chuck, cut into 2-inch cubes
- 2 1/2 teaspoons salt, divided
- Freshly ground black pepper
- 1 tablespoon olive oil
- 4 ounces pancetta, diced
- 1 onion, diced
- 4 cloves garlic, thinly sliced
- 1/2 teaspoon red pepper flakes
- 1 tablespoon tomato paste
- 1/4 cup chopped sundried tomatoes in oil
- 1 28-ounce can crushed tomatoes
- 1 cup red wine
- 3/4 cup beef stock
- 3 sprigs fresh oregano, plus 1 tablespoon chopped
- 3 sprigs fresh thyme, plus 1 teaspoon chopped
- 1 fresh bay leaf
- 1 small hunk of parmesan rind (about 1 to 2 inches)
- 2 tablespoons unsalted butter

Italian Beef Ragu

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

Preheat oven to 300°F. Season beef all over with 1 1/2 teaspoons salt and freshly ground pepper. Heat oil in a Soup Pot set over medium heat until hot. Working in batches, sear beef on all sides until browned. Remove from the pot and set aside in a bowl.

Reduce heat to medium-low. 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. Add tomato paste and cook 1-2 minutes, stirring constantly. Add 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 remaining 1 teaspoon salt and black pepper. Add beef back to the pot, including any accumulated juices.

Make a bouquet garni by tying together the oregano sprigs, thyme sprigs and bay leaf with kitchen twine. Add to the pot along with the parmesan rind. Return ragu to a gentle simmer, then cover and place pot in preheated oven for about 3-4 hours, until meat can be easily shredded with a fork. Remove the lid for the final 30 minutes of cooking to allow the sauce to reduce slightly.

Discard bouquet garni and the parmesan rind. Add the butter, chopped thyme, and chopped oregano and stir to combine. Season to taste with additional salt and pepper if desired.



CAJUN PUMPKIN SOUP



Ingredients

- 1 cup green or brown lentils
- 2 tablespoons olive oil, divided
- 1 cup panko bread crumbs
- 1 teaspoon, plus 1 tablespoon salt
- 1 yellow onion, finely chopped
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon paprika
- 1 1/2 teaspoons garlic powder
- 1 teaspoon white pepper
- 1 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper
- 2 teaspoons chopped fresh thyme
- 4 cups low-sodium vegetable broth
- 5 cups pumpkin puree
- 1/2 cup creme fraiche or heavy cream
- Chopped fresh parsley
- 1/2 cup toasted pumpkin seeds
- 2 teaspoons crushed red pepper flakes

Cajun Pumpkin Soup

Serves: 6 | Total Time: 1 hour

Rinse lentils in a fine mesh strainer under cold running water, removing any debris or rocks. Set aside.

Heat 1 tablespoon olive oil in a small pot or Dutch Oven set over medium heat. Add breadcrumbs, and toast stirring frequently until golden-brown, about 2-3 minutes. Transfer breadcrumbs to a paper towel-lined plate. Season with 1 teaspoon salt (or to taste) and set aside. Wipe out pot with a paper towel.

Heat 1 tablespoon oil in clean Soup Pot set over medium heat. Add onion, and cook, stirring occasionally, until translucent, about 3 minutes. Add 1 tablespoon salt, black pepper, paprika, garlic powder, white pepper, oregano, cayenne and thyme to the pot, and stir until fragrant, about 1 minute. Add broth and bring to a simmer. Stir in rinsed lentils and reduce heat to low. Cover with lid and simmer until lentils are tender, about 17-20 minutes.

Add the pumpkin puree and stir to combine. Cover and simmer, stirring occasionally, until flavors develop and soup thickens, about 5-10 minutes longer. Remove from heat.

Divide soup among serving bowls. Drizzle with creme fraiche and garnish with fresh parsley, toasted pumpkin seeds, breadcrumbs, and crushed red pepper flakes.



MAPLE GLAZED BRUSSEL SPROUTS



Ingredients

- 8 ounces bacon, cut crosswise into 1/2-inch thick slices
- 2 tablespoons unsalted butter
- 2 shallots, finely chopped
- 2 pounds Brussels sprouts, halved lengthwise
- 1/2 cup vegetable or chicken stock
- 1/4 cup maple syrup
- 2 tablespoons apple cider vinegar
- 2 teaspoons minced fresh thyme leaves, plus additional for garnish
- Salt
- Freshly ground black pepper

Maple Glazed Brussel Sprouts

Serves: 8 | Total Time: 30 minutes

Heat the bacon in a Soup Pot set over medium heat. Cook, stirring occasionally, until crisp and golden brown, about 8-10 minutes. Remove bacon with a slotted spoon and set aside on a plate.

Add butter and shallots to the pot and stir to combine with the bacon fat. Cook until shallot is softened and translucent, about 5 minutes. Add Brussels sprouts and stock to the pot and stir to combine. Cover and steam Brussels sprouts for 5 minutes.

Remove lid and add maple syrup, cider vinegar and thyme and stir to combine. Continue cooking until liquid is reduced, and Brussels sprouts are fork tender, about 5-10 minutes longer. Season to taste with salt and pepper, and garnish with reserved bacon and additional thyme.



SWEET CORN AND SHRIMP RISOTTO



Ingredients

- 4 ears corn
- 1/3 cup heavy cream
- About 10 cups low-sodium vegetable broth
- 1 1/2 pounds large shrimp, peeled and deveined
- Salt
- Freshly ground black pepper
- 2 tablespoons olive oil, divided
- 2 large shallots, minced
- 3 cloves garlic, minced
- 2 cups Arborio rice
- 1/2 cup dry white wine
- 1/2 cup finely grated parmesan cheese
- 2 tablespoons unsalted butter
- 1/4 cup chopped chives

Sweet Corn and Shrimp Risotto

Serves: 6-8 | Total Time: 1 hour

Cut kernels off ears of corn and transfer to a small bowl. Measure 1 cup corn kernels and transfer to a blender. Add cream to blender and puree until smooth. Set aside cream corn mixture and remaining whole corn kernels.

Place broth in a large saucepan and bring to a simmer over medium-low heat. Pat shrimp dry with paper towels and season all over with salt and pepper. Heat 1 tablespoon oil in a Soup Pot set over medium heat. Sear shrimp until fully cooked, about 3-5 minutes. Transfer to a plate and cover with foil to keep warm.

Add remaining 1 tablespoon of oil and shallots to the pot, and cook until softened, about 5 minutes. Add garlic and cook just until fragrant, about 30 seconds. Add rice and cook, stirring constantly, until rice is lightly toasted, about 3-5 minutes. Add the wine and cook, stirring constantly, until liquid is fully absorbed. Add 2 cups of broth and continue stirring until broth is fully absorbed. Continue adding 2 cups of broth at a time, stirring often, ensuring that liquid is fully absorbed before adding more. Cook until rice is al dente and creamy, about 15-20 minutes.

Add reserved cream corn mixture, whole corn kernels, parmesan cheese and butter and stir to combine. Add additional broth if needed to reach desired consistency. Season to taste with salt and pepper. Stir in the shrimp and heat just until warm, about 1 minute. Garnish with chives.

More Flavor. More Functionality.

The 3.5 qt. Soup Pot features high quality enameled cast iron for perfect results every time – from stove to oven to table. The wider base is ideal for searing and browning without crowding, and the shallow depth and sloped sides make it effortless to stir soups and sauces as well as serve steaming stews and bubbling casseroles directly from the pot.



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!