



Exclusive Recipe Collection

Le Creuset is excited to bring you an exclusive collection of recipes for the 4qt. Heritage 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 4 qt. Heritage Round Dutch Oven celebrates our 100th Anniversary with a look back to a beautiful heritage design and updates for mastering a wide variety of meals and techniques in today's kitchen.

- Iconic design based on our vintage Legumier (Leh-goo-mee-ay) with solid loop lid, tab handles, and gentle curves.
- 4 qt. size is amazingly versatile for soups, stews, braising, baking, casseroles, frying and more.
- Superior heat retention and distribution qualities of cast iron develop exceptional flavor and keep dishes war 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.
- The enameled cast iron 4 qt. Heritage Round Dutch Oven is oven-safe up to 500°F, and is compatible with all cooktops (including induction).
- Made in France.



Ingredients

- Olive oil, for coating
- 1 pound (16 ounces) sage breakfast sausage or hot Italian sausage
- 2 tablespoons unsalted butter
- 1 large yellow onion, thinly sliced
- 4 ounces escarole, tough white parts removed, and cut into 1-inch pieces
- 10 cups 1-inch bread cubes from a French baguette
- 1 cup shredded gruyere cheese
- 2 cups whole milk
- 5 large eggs
- 2 teaspoons minced fresh thyme
- 2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper

Savory Bread Pudding with Sausage and Escarole

Serves: 6 | Total Time: 1 hour 45t minutes

Lightly coat a 4 qt. Heritage Round Dutch Oven with olive oil and heat over medium heat. Add sausage, and sauté until browned, breaking up the sausage pieces with a wooden spoon while it cooks. Using a slotted spoon, transfer sausage to a paper-towel-lined plate. Drain any excess grease out of pan.

Melt butter in the same pan over medium-low heat. Add onion and cook over very low heat for 20-30 minutes, until onion is softened and caramelized. Add escarole and cook, stirring occasionally, until wilted, about 2-4 minutes. Remove caramelized onion mixture from pot and place on the plate with sausage. Remove pot from the heat and allow to cool. When pot is cool, carefully wipe out.

Place bread cubes, cheese, sausage and caramelized onion mixture in the pot and toss gently to combine. In a separate medium mixing bowl, whisk together milk, eggs, thyme, salt and pepper. Pour the egg mixture over bread cubes, folding gently with a spatula and pressing on bread cubes to absorb the liquid. Cover with the lid, and refrigerate for at least 3 hours, or overnight.

When ready to bake, preheat oven to 375°F. Remove bread pudding from refrigerator about a half-hour before baking. Bake, covered, for 25 minutes. Remove lid and continue to bake until golden-brown and eggs are set, about 30-40 minutes longer. Let rest for 15 minutes before slicing and serving.



Ingredients

- 1 (3 to 4-pound) boneless pork loin roast, fat cap intact
- 1 tablespoon kosher salt
- 1 tablespoon minced fresh rosemary
- 2 teaspoons ground fennel seed
- 1 teaspoon ground black pepper
- 2 tablespoons olive oil
- 20 cloves garlic (about 2 heads), peeled
- 1 1/4 cups chicken broth
- 1/3 cup dry white wine
- 1/3 cup heavy cream

Garlic Roasted Pork Loin

Serves: 4 | Total Time: 1 hour 30 minutes, plus overnight marinade

Season pork all over with salt, rosemary, fennel and pepper. Wrap in plastic wrap and refrigerate for up to 24 hours.

Preheat oven to 300°F. Heat oil in a 4 qt. Heritage Round Dutch Oven over medium-high heat until just smoking. Sear pork on all sides, about 7 minutes. Remove from heat.

Scatter garlic cloves around pork, fat-cap-side-up. Transfer to oven and roast until pork reaches an internal temperature of 130°F, about 40-50 minutes. Remove pork from the oven and let rest for 20 minutes before slicing.

While pork rests, place pot with garlic cloves over medium-high heat and cook until garlic is sizzling and light golden brown, about 2-3 minutes. Add broth, wine and cream. Cook until sauce is reduced to about 1 cup and coats the back of a spoon, about 8-10 minutes. Serve pork with sauce.



Ingredients

- 1 (3-4 pound) whole chicken, rinsed, cleaned, patted dry
- 1/4 cup coconut oil, divided
- 1 tablespoon freshly grated ginger, divided
- 1 tablespoon minced fresh lemongrass, or lemongrass paste
- 2 teaspoons kosher salt
- 2 cloves garlic, minced
- 1 tablespoon Thai green curry paste
- 4 red Thai chilies, or 3 serrano chilies
- 1 (14-ounce) can unsweetened coconut milk
- Chopped fresh cilantro, for garnish

Coconut Milk & Lemongrass Chicken

Serves: 4 | Total Time: 2 hours 45 minutes

Preheat oven to 325°F. Bring chicken to room temperature before roasting. In a small bowl, mix half the coconut oil, 2 teaspoons ginger, lemongrass and salt together. Rub ginger/lemongrass mixture over the chicken and under the skin. Truss legs with kitchen twine.

Heat remaining oil in a 4 qt. Heritage Round Dutch Oven over medium-high heat. Add garlic, curry paste and chilies and cook until fragrant, about 30 seconds. Add coconut milk and bring to a simmer. Remove from heat. Place chicken, breast-side-up, in coconut mixture. Cover with lid and roast for 1 1/2 hours, basting occasionally with the coconut mixture. Increase temperature to 375°F and remove lid, cook for an additional 20 minutes until golden-brown and internal temperature reaches 155°F in thickest thigh. Allow chicken to rest 15 minutes before carving. Garnish with cilantro and serve.



Ingredients

- 1 tablespoon olive oil
- 2 yellow onions, thinly sliced
- 4 cloves garlic, thinly sliced
- 3 tablespoons tomato paste
- 2 pounds smoked Spanish chorizo, cut into 1/4-inch-thick half-moons
- 4 1/2 cups chicken broth
- 2 (15-ounce) cans butter beans, rinsed and drained
- 1 (28-ounce) can crushed tomatoes
- 2 tablespoons smoked paprika
- 8 ounces Tuscan kale, stemmed and torn into 2-inch bite-size pieces
- Kosher salt and ground black pepper, to taste

For serving

- Sour cream, to taste
- Chopped fresh parsley, to taste

Butter Bean, Kale & Chorizo Stew

Serves: 6 | Total Time: 45 minutes

Heat oil in a 4 qt. Heritage Round Dutch Oven over medium heat. Add onions and sauté until onions begin to soften, about 3-5 minutes. Add garlic and cook until fragrant, about 1-2 minutes. Add tomato paste and cook, stirring until slightly darkened in color, about 1-2 minutes. Stir in chorizo, broth, beans, crushed tomatoes and paprika and bring to a boil. Reduce heat so liquid is at a bare simmer, and cook for 10 minutes. Add torn kale and immediately cover with lid. Cook for 10 to 12 minutes, until kale is wilted. Remove from heat and season with salt and pepper, to taste.

To serve, ladle the stew into bowls, then top each bowl with a small dollop of sour cream. Garnish with parsley.



Ingredients

For apples

- 1 cup granulated sugar, divided
- 1/3 cup all-purpose flour
- 3 tablespoons water
- 3 tablespoons unsalted butter
- 1/4 cup heavy cream, room temperature
- 1 tablespoon vanilla extract
- Pinch of kosher salt
- 6-8 Granny Smith apples (about 3 1/4 pounds), peeled and cut into 1/2-inch-thick slices

For cobbler

- 2 cups all-purpose flour
- 1/3 cup shredded sharp cheddar cheese
- 1/3 cup packed light brown sugar
- 1 tablespoon ground cinnamon
- 1 1/2 teaspoons baking powder
- 6 tablespoons cold unsalted butter, cut into 1/2-inch cubes
- 1/2 cup plus 2 tablespoons cold buttermilk
- 1 large egg

Caramel Apple Cobbler with Cheddar

Serves: 6 | Total Time: 1 hour 30 minutes

Preheat oven to 375°F. For apples, in a small bowl, whisk together 1/2 cup sugar and flour until combined. Set aside. Place remaining sugar and water in a 4 qt. Heritage Round Dutch Oven over medium-high heat. Whisk until sugar dissolves, about 2 minutes, taking care to ensure that sugar does not splash up the sides of the pan.

Bring mixture to a boil without stirring and cook for about 7-10 minutes, until sugar is a deep caramel-brown color. Immediately remove pot from heat and whisk in butter and cream. Place pot back over low heat and continue whisking until caramel is smooth. Add vanilla and salt, and continue whisking until mixture has thickened slightly, about an additional 3-5 minutes. Stir in apples and flour mixture and continue to cook until apples begin to soften and sauce thickens, about 3-5 minutes. Remove from heat.

For cobbler, in a medium bowl, whisk flour, cheese, brown sugar, cinnamon and baking powder together to combine. Add butter and toss well, until each piece is coated with flour. Using your hands or a pastry cutter, cut butter into flour until mixture resembles a coarse meal. Make a well in center of bowl. Add buttermilk and egg. Mix together until well combined. Using a spoon, drop the batter in large dollops all over apples. Transfer to oven and bake until filling is bubbly and topping is golden brown, 40-45 minutes. Cool at least 10 minutes before serving warm.



Ingredients

- 5-6 small red beets, stemmed
- 5-6 small golden beets, stemmed
- 3 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 4 cloves garlic, crushed
- 2 1/2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1/4 cup light brown sugar
- 1 large lemon, zested and juiced
- 3 tablespoons unsalted butter
- 1/2 cup creme fraiche
- 1/4 cup fresh mint leaves
- 3 tablespoons chopped Marcona almonds

Braised Beets with Lemon & Mint

Serves: 6 | Total Time: 1 hour 15 minutes

Preheat oven to 425°F. Place beets in a 4 qt. Heritage Round Dutch Oven. Top with herbs and garlic. Cover beets halfway with water and season with salt and pepper. Cover with lid and transfer to oven. Braise beets for 1 hour, or until a knife easily slips through. Remove from oven, and let cool, covered. Once beets are cool enough to handle, carefully peel skins off and cut into 1-inch wedges.

In the same clean pot, combine brown sugar, lemon zest, juice and butter. Cook, uncovered, over medium heat until sugar dissolves and butter is melted, about 2-3 minutes. Stir in beets and cook until most of the liquid has evaporated and the beets are coated with glaze, 6-8 minutes. Dollop beets with creme fraiche, and garnish with mint and almonds. Serve hot or warm.



More Flavor. More Functionality.

The enameled cast iron 4 qt. Heritage 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 4 qt. capacity provide amazing versatility for any recipe, and the heritage design is a celebration of our 100th anniversary for brand collectors and new fans alike to own an iconic piece of culinary history.

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!

