

# EXCLUSIVE RECIPE COLLECTION

Created for the 3.75 qt. Signature Cassadou with Glass Lid



# THANK YOU FOR YOUR PURCHASE.

Le Creuset is excited to bring you an exclusive collection of recipes for the 3.75 qt. Signature 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 3.75 qt. Signature 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 versatile size are ideal for searing, simmering, frying, stir-fries, one-pot meals and more.
- 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 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 3.75 qt. Cassadou with Glass Lid 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.

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## BROCCOLI AND PISTACHIO PASTA WITH BASIL OIL



## Ingredients

- Salt
- 1 pound pasta, such as rigatoni or cavatappi
- 1 head broccoli, cut into florets
- 1/2 cup toasted pistachios, chopped
- Shaved Parmigiano Reggiano cheese
- 6 ounces fresh basil leaves, plus extra for garnish
- 1/3 cup extra virgin olive oil
- 2 garlic cloves, grated
- 1 lemon, juiced
- Freshly ground black pepper

## Broccoli and Pistachio Pasta with Basil Oil

Serves:4-6 | Total Time: 45 minutes

Fill a Cassadou or small Dutch Oven with 8 cups water and add 1 tablespoon salt. Bring salted water to a boil over medium-high heat. Reduce heat to low, add the pasta and cook for 8 minutes. Add the broccoli florets to the water and cook 2 minutes longer. Drain the pasta and broccoli, reserving 1/2 cup of the pasta water and set aside.

While the pasta is cooking, place the basil, olive oil, garlic and lemon juice in a food processor. Pulse the mixture until it is a rough paste. Season to taste with salt and pepper.

Place the drained pasta and broccoli back into the Cassadou along with the pistachios. Add the basil oil to the pot and toss to combine. Season to taste with additional salt and pepper if needed. Garnish the pasta with fresh basil leaves and shaved Parmigiano Reggiano.

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## CHOCOLATE CINNAMON STREUSEL BREAD PUDDING



## Ingredients

- 6 tablespoons unsalted butter, softened and divided
- 1 1/2 cups roughly chopped pecans
- 1 1/2 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 1/2 cups chocolate chunks or chips

## Chocolate Cinnamon Streusel Bread Pudding

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

Rub the bottom and sides of a Cassadou with 2 tablespoons softened butter. Melt remaining 4 tablespoons butter in a small saucepan 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.

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 chunks. 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 chunks. 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.

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.

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## GARLIC THYME MOULES FRITES



## Ingredients

- 3 tablespoons butter
- 3 tablespoons olive oil
- 2 leeks, white and pale green parts only, cleaned and thinly sliced
- 3 cloves garlic, sliced
- 1/2 bunch thyme, plus more for garnish
- 2 pounds mussels, cleaned
- 1 cup white wine
- French fries

## Garlic Thyme Moules Frites

Serves: 4-6 | Total Time: 30 minutes

Heat butter and olive oil in a Cassadou or Dutch Oven set over medium heat. Add the leeks and sauté for 3-4 minutes, until tender and starting to brown. Add garlic and thyme bundle and cook for about 1-2 minutes more.

Add the mussels and white wine to the pot and bring liquid to a simmer. Cover pot or pan and steam until the mussels are just opened, about 10 minutes. Remove lid and discard any mussels that have not opened.

Sprinkle with additional thyme leaves and serve with French fries for dipping into the sauce.



## HOT HONEY BEEF AND BROCCOLI



## Ingredients

- 1 pound flank steak, thinly sliced
- 2 teaspoons black pepper
- 1/3 cup soy sauce
- 1/4 cup honey
- 1 tablespoon chili crisp, or 1/4 teaspoon red chili flakes
- 1 teaspoon toasted sesame oil, divided
- 3 teaspoons cornstarch
- 1 tablespoon fresh ginger, grated
- 1 tablespoon garlic, grated (about 3 cloves)
- 6 tablespoons canola oil, divided
- 1 onion, sliced
- 1 pound broccoli, cut into small florets
- Scallions, sliced
- Toasted sesame seeds
- Steamed rice

## Hot Honey Beef and Broccoli

Serves: 2-4 | Total Time: 45 minutes

Season beef all over with black pepper. Place soy sauce, honey, chili crisp or red chili flakes, 1/2 teaspoon sesame oil, cornstarch, ginger and garlic in a small mixing bowl and whisk together until smooth. Set aside.

Heat 2 tablespoons canola oil in a Cassadou or Dutch Oven set over medium-high heat until shimmering (but not smoking). Place half of the beef in a single layer in the bottom of the pan and sear for 2 minutes, then flip and sear for 2 minutes more. Remove from the pot and set aside on a plate. Add 2 more tablespoons canola oil to the pot, then repeat searing with the second half of the beef.

Lower heat to medium. Add the final 2 tablespoons canola oil to the pan, and add the sliced onions to the skillet. Cook for 3–4 minutes, scraping up the browned bits on the bottom of the pan. Add broccoli to the pan and stir fry until softened, about 5 minutes. Return the beef to the pan, pour in the soy sauce mixture, and increase heat to medium-high. Allow mixture to come to a boil, while continuously stirring. Cook for about 1 minute, or until the sauce is slightly thickened around the beef and broccoli.

Remove pan from the heat, and garnish with sliced scallions and toasted sesame seeds. Serve with steamed rice.



## SHRIMP AND SAUSAGE JAMBALAYA



## Ingredients

- 3 tablespoons olive oil, divided
- 1 pound cooked andouille sausage, sliced into rounds
- 1 white onion, diced
- 2 ribs celery, diced
- 3 small bell peppers, cored and diced
- 1 jalapeno pepper, seeded and finely chopped
- 4 cloves garlic, peeled and minced
- 1 14-ounce can crushed tomatoes
- 3 1/2 cups chicken stock
- 1 1/2 cups long grain white rice
- 2 tablespoons Cajun seasoning
- 1 teaspoon dried thyme, crushed
- 1/4 teaspoon cayenne pepper
- 1 bay leaf
- 1 pound raw large shrimp, peeled and deveined
- Salt
- Freshly ground black pepper
- 1-2 scallions, thinly sliced
- Fresh flat-leaf parsley, roughly chopped

## Shrimp and Sausage Jambalaya

Serves: 4-6 | Total Time: 45 minutes

Heat 1 tablespoon olive oil in a Cassadou or Dutch Oven set over medium heat. Add sausage and sauté until lightly browned, about 5 minutes. Transfer sausage to a bowl and set aside.

Add remaining 2 tablespoons olive oil to the pan. Add onion, celery, bell peppers, jalapeno and garlic. Sauté until vegetables are softened, stirring occasionally, about 5 minutes. Add tomatoes, chicken stock, rice, Cajun seasoning, thyme, cayenne pepper, bay leaf and sausage to the pot and stir to combine. Bring to a simmer and reduce heat to low. Cover with glass lid and cook, stirring occasionally, until liquid is absorbed and rice is tender, about 25-30 minutes.

Remove lid and add shrimp. Stir to incorporate the shrimp into the rice, and continue cooking until shrimp are pink and just cooked through, about 3-5 minutes. Remove bay leaf, and season to taste with salt, pepper and additional Cajun seasoning if desired. Serve garnished with scallions and parsley.

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## VEGETABLE FRITURE WITH LEMON AIOLI



## Ingredients

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

## Vegetable Friture with Lemon Aioli

Serves: 4-6 | Total Time: 45 minutes

In a medium mixing 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.

Heat vegetable oil in a Cassadou set over medium-high heat until a thermometer registers 380°F. Do not let the oil exceed 400°F.

In a large bowl, beat egg whites until frothy. Fold in flour and club soda and stir just until combined. Season with 1/2 teaspoon salt. Working in batches, coat vegetables in batter and fry until golden brown and crispy. Remove from the oil and drain on paper towels. Season with a sprinkle of salt while hot. Serve with lemon wedges and aioli.

## More Flavor. More Functionality.

The Signature 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. The wider base is ideal for searing, stir-frying and browning without crowding, and the shallow depth is perfect for pan-frying and simmering sauces.



## 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](https://lecreuset.com).

Enjoy!