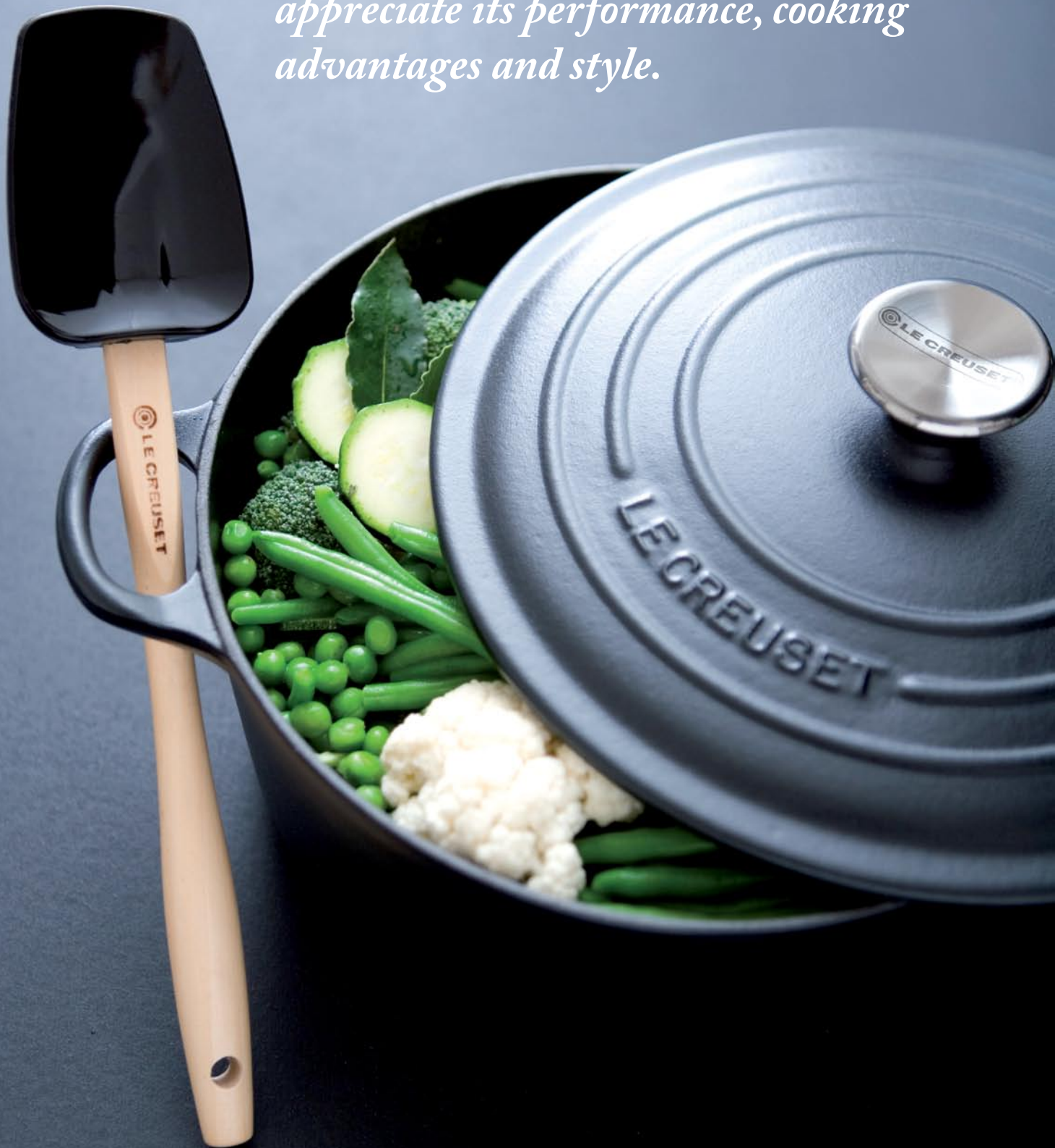




A great recipe lasts forever

www.lecreuset.co.za

Le Creuset is consistently chosen by leading chefs, restaurateurs, and those who just enjoy cooking; all of whom appreciate its performance, cooking advantages and style.



Historically, cast iron has been the prime material chosen for cooking vessels. Evidence of this can be seen in heritage centres all over the world. Durability is the most obvious benefit of cast iron, but durability is not its only strength. Many Le Creuset pieces are handed down from one generation to the next, which mimics their lifetime guarantee.

Cast iron cooks very evenly, distributing heat throughout the piece so that each corner or curve achieves the same temperature. Every single piece of Le Creuset cast iron can be used on the stove, in the oven or under the grill - and then served directly to the table.

Cast iron is a highly efficient material that absorbs heat from the hob very well. This is why medium and low hob settings should be used at all times in order to achieve the best cooking results. However, the use of medium and low heat does not mean that heating-up times are excessively long. On the contrary, the efficiency of cast iron results in heating-up times equal to, or sometimes quicker than other materials. Once a piece of Le Creuset is hot, the food is surrounded by a 'blanket of heat' that cools very slowly. Le Creuset cast iron is built to last and with a little care, will simply go on and on producing delicious foods for many years to come.

Le Creuset is consistently chosen by leading chefs, restaurateurs, and those who just enjoy cooking; all of whom appreciate its performance, cooking advantages and style. As the world's leading manufacturer of enamelled cast iron cookware, our reputation is unsurpassed. We maintain this position by exceptional quality, superior materials and innovative product design. This same rigorous discipline in upholding standards is maintained across our other product categories.

No matter which colour you choose, you can be sure that the colour won't fade, the finish is durable and hygienic and your cookware will stay looking good for a lifetime.









































































The many enamel colours of Le Creuset cast iron cookware are as durable as the cookware itself. From the most classic to the most contemporary, we have a wide range of colours to match your lifestyle. The initial coat of colourless enamel provides a perfect base on which the colour-rich second coat is applied. No matter which colour you choose, you can be sure that the colour won't fade, the finish is durable and hygienic and your cookware will stay looking good for a lifetime.



round & oval casseroles

Fired at temperatures of around 840°C, the smooth enamel finish of Le Creuset cast iron is durable and hygienic. This means that everything you stew, braise or simmer in a Le Creuset Casserole will taste just as good as you intended. The finish also means that your dishes will keep looking good from the hob to the oven, from the oven to the table (and from the table to the dishwasher). Le Creuset Casseroles are ideal for stews, pot roasting, casseroles and perfect for preparing soups and rice dishes, even for baking.



Round Casserole		   		
16cm	1.3L			
Round Casserole		     		 
18cm	1.8L			
Round Casserole		    		
20cm	2.4L			
Round Casserole		        	 	
22cm	3.3L			
Round Casserole		         	 	
24cm	4.2L			
Round Casserole		         		
26cm	5.3L			
Round Casserole		     	  	
28cm	6.7L			
Round Casserole		  		
30cm	8.4L			
Round Casserole		 		
34cm	12.4L			

Oven, grill, freezer and dishwasher safe. Suitable for all heat sources (this applies to all our cast iron products).



Gas



Electricity



Radiant ring



Ceramic



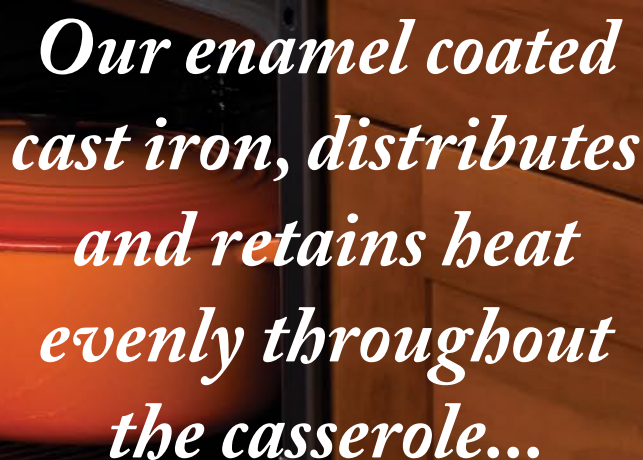
Induction



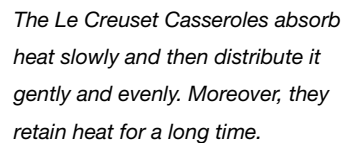
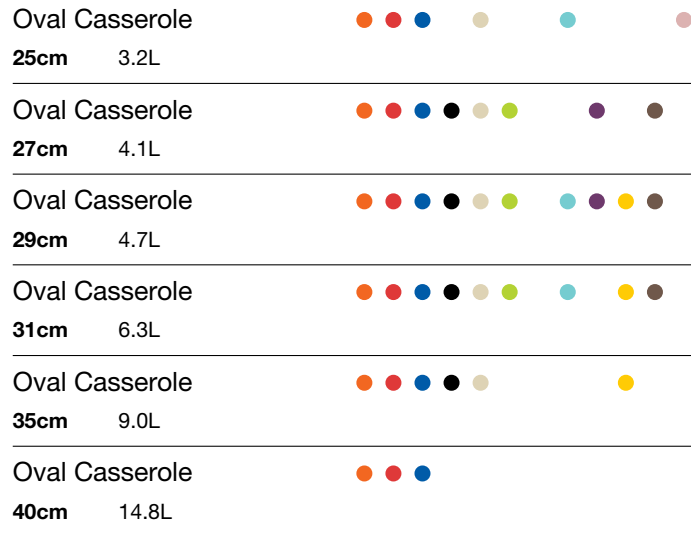
Thermic oven



Thermic oven Wood/Oil ovens

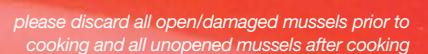


*Our enamel coated
cast iron, distributes
and retains heat
evenly throughout
the casserole...*



Ingredients

- Fry the onion and garlic in a generous 'glug' of olive oil until soft. Add the wine and allow to reduce by half before adding the tinned tomatoes. Add the Kingklip cubes, halved crayfish and prawns then cook for 3 minutes. Add the mussels and baby calamari and cook until the mussels have opened. Pour over the cream and chopped parsley and stir to combine. Serve with plenty of crusted breads and chilled white wine.



the buffet casserole

the entertainer's dream



*The Buffet Casserole goes beautifully from
the oven directly to the table for serving...*

The Pantone Color Institute® crowned Pantone 15-5519 Turquoise as the Colour of the Year for 2010. The colour conjures up everything from the Caribbean Sea to Southwestern jewellery. Leatrice Eiseman, executive director of the Pantone Color Institute®, credited its connection to feelings of serenity, protection and luscious escapism.

Tarragon Roasted Chicken

Serves 4-6

Ingredients

- A little butter or oil for greasing
- 1½kg Roasting chicken
- 2 Level tablespoons (60ml) dried tarragon
- Salt
- Freshly ground black pepper
- 1½ Cups (375ml) hot chicken stock
- ½ Cup (125ml) double cream
- 1½ Teaspoons (7.5g) cornflour

Preparation

Oven: 180°C / 350°F / Gas mark 4

1. Lightly grease the inside of the Casserole.
2. Wash the chicken, inside and out. Dry thoroughly on kitchen paper. Truss into shape with fine string.
3. Place the chicken into the Casserole, smear with a little butter or drizzle with some oil. Sprinkle half the tarragon over the flesh together with some salt and pepper.
4. Cover with the lid and roast for 50 minutes per kilo, plus 25 minutes, or until the juices run clear when the thigh meat is pierced with a skewer or sharp knife.
5. Lift out the chicken, cover with aluminium foil and a clean tea towel. Allow it to 'rest' before carving.
6. To make the sauce, drain off any excess fat from the Casserole, pour the hot stock into it and place over a medium heat on the hob. Stir to remove any residues from the surface which can be incorporated into the sauce.
7. Once the stock is boiling, lower the heat and stir in the cream blended with the cornflour and remaining tarragon. Cook, stirring, until thickened.



Buffet Casseroles

The Le Creuset Buffet Casserole is extremely versatile. It goes from the oven to the table for serving beautifully, while the cast iron retains the heat and keeps the food warm throughout the meal. The shallow, wide base of this dynamic pot allows maximum contact between the food and the heat. A paella, couscous or simple seafood linguine cooked and served in the Buffet Casserole is a visual feast. It is also ideal for casseroles, risottos, pasta sauces, browning, and baking.

Buffet Casserole

26cm 2.0L



Buffet Casserole

30cm 3.2L



frying pans, sauté pans & skillets

Frying Pans

Available in a variety of colours to match your collection or kitchen, Le Creuset Frying Pans are perfect for frying and sautéing. Each pan features an iron helper handle and a phenolic handle which is oven safe up to 190°C. All pan interiors are finished in satin black enamel.

Frying Pan ● ● ●

24cm 1.6L

Frying Pan ● ● ●

26cm 2.1L

Frying Pan ● ● ● ●

28cm 2.6L

Glass lids sold separately - 24cm, 26cm & 28cm



30cm Sauté Pan

*...assisted handles allow for
easy and balanced handling...*

Sauté Pans

With a little care your Sautéing Pan will last a lifetime. Their assisted handles allow for easy and balanced handling and unlike lighter materials, Le Creuset Sauté and Frying Pans do not distort, which means that the bases remain perfectly stable for optimum contact with the heat source. Le Creuset's range of Sauté Pans are available in three sizes and are perfect for sautéing and browning. The iron handled 30cm Sauté Pan (with optional lid) can be used as a shallow casserole which makes it a truly multifunctional pan.

Sauté Pan (wooden handle) ● ●

24cm 2.3L

Sauté Pan (wooden handle) ● ● ● ●

28cm 3.6L

Sauté Pan (cast iron handle) ● ● ●

30cm 4.4L

Domed Glass & Cast Iron lids available - 24cm, 28cm & 30cm



Peppered Steaks with Red Wine Sauce

If you have access to two frying pans, or one frying pan and a shallow casserole, cook the steaks and sauce side by side. If not, make the sauce first, keep it hot in another pan and then add to the steaks at the end.

Serves 4

Ingredients:

- Four 225g good-quality steaks, such as fillet or sirloin
- 2 Tablespoons (30ml) vegetable oil
- 2 Tablespoons (30ml) black peppercorns, crushed
- ½ Teaspoon (2.5ml) coarse sea salt

Ingredients (wine sauce):

- 1 Tablespoon (15g) butter, softened
- 1 Tablespoon (15ml) vegetable oil
- 2 Shallots, chopped finely
- 1 Garlic clove, crushed
- 1 Tablespoon (15ml) plain flour
- 1 Cup (250ml) port wine or other sweet red wine
- 1 Teaspoon (5ml) mild prepared mustard
- 1 Teaspoon (5ml) sugar
- 1 Tablespoon (15ml) tomato purée

Prepare the steaks by brushing both sides with a little of the oil, then turn them in a mixture of the peppercorns and salt, pressing it well into the surface. To make the sauce, melt the butter with the oil in the frying pan over medium heat. Add the shallots and fry, stirring, until they begin to soften. Add the garlic and fry for 1 minute longer. Add the flour and stir until it absorbs the excess butter and oil. Gradually stir in the port, mustard, sugar, and tomato purée with seasoning to taste. Simmer slowly, while cooking the steaks. To cook the steaks, heat the remaining vegetable oil in another pan over medium heat. When hot, add the steaks and cook for 2 to 3 minutes on each side, adjusting the cooking time to suit personal taste. Take care when cooking because the peppercorns will give off a pungent aroma; use an overhead extractor if possible. When the steaks are cooked, pour the sauce into the pan, warm through briefly and serve with a little of the sauce spooned around the steaks.

It also has two integrated pouring spouts to simplify the draining of fats and juices...

Skillets

Suitable for use in the oven, hob or under the grill, the Le Creuset Skillet is extremely versatile. It can be used as an iron handled frying pan or it can go in the oven. The sloping sides enable rapid evaporation and help to prevent splatter. It also has two integrated pouring spouts to simplify the draining of fats and juices, as well as an iron helper handle that eases lifting and carrying of the filled pan. This skillet offers all the benefits of a classic cast iron skillet, but without the tendency to rust or need for occasional seasoning.

Skillet		● ● ● ●
16cm	0.4L	
Skillet		● ● ● ●
20cm	0.8L	
Skillet		● ● ● ●
23cm	1.2L	
Skillet		● ● ● ● ● ●
26cm	1.5L	
Skillet		● ● ● ● ● ● ● ●
30cm	1.5L	

cast iron WOKS

Woks

The wok is a real symbol of Eastern cuisine and has been used in cooking for thousands of years in China. More recently, it has become very popular in the Western world too.

Cast iron woks are superior to their carbon steel counterparts in terms of heat retention and uniform heat distribution. They also form a more stable carbonized layer of seasoning which makes food less prone to sticking on the pan. Traditional woks, or stir fry pans, are made from heavy metal (such as cast iron) and have a rounded bottom and curved sides. Woks can be used for stir-frying, deep frying or steaming. They were originally designed to be used over fires for searing food very quickly at high temperatures to seal in juices and flavours. The curved sides remain cooler than the bottom of the pan, allowing foods with different cooking times to be heated simultaneously.

Wok (black or coloured lid) ● ● ● ●

4.6L

Wok (glass lid) ● ●

4.6L





skillet grills & grills

Skillet Grills

Le Creuset Skillet Grills are a contemporary range complete with stylish, integral handles for easy and safe lifting. Excellent for lower fat cooking, the ribbed base gives characteristic char-lines and flavour. Le Creuset Skillet Grills more than provide the strength and durability required to withstand the intense heat that a grill produces.

Ideal for:

- **SEARING** quickly, with a minimum of fat, large pieces of meat (rump steak, rib of beef) and smaller foods (sardines, prawns, cutlets).
- **GRILLING** vegetables, fruits and toasts.
- **FINISHING** cooking thicker pieces of meat in the oven (chicken, duck etc.)
- **ROASTING** a leg of lamb or beef in the oven.
- **DEGLAZING** use the caramelised residue of grilled meats with a glass of wine to make a delicious sauce.



Round Skillet Grill ● ● ● ●
26cm

Oblong Skillet Grill ● ● ● ●
32cm

Square Skillet Grill ● ● ● ● ● ● ○ ● ● ●
26cm

Grills

Excellent for lower fat cooking, Le Creuset Grills recreate the delicious seared flavour of sizzled meat and browned fish at home. Le Creuset Grills more than provide the strength and durability required to withstand the intense heat that a grill produces.

Ideal for:

- **SEALING** quickly, with a minimum of fat, pieces of meat perfectly sealed outside and deliciously juicy inside.
- **GRILLING** poultry, fish and sardines just like old-fashioned cooking over a wood fire.
- **MARKING** vegetables, skewers and fruits.
- **SERVING** grilled food at the table with a sizzle.



Rectangular & Square Grills ● ● ● ●
32.5cm x 22cm; 24cm x 24cm

Reversible Grills (ideally used on gas)

Ribbed on one side, the large surface of the Reversible Grill is excellent for preparing lower fat grilled food on the hob or barbeque. The flat side is ideal for frying delicious meals for family and friends "a la plancha".



Reversible Grills ●
47cm x 25.5cm; 23cm x 23cm

dishes, terrines & saucepans



Rectangular Dishes

The sturdy cast iron Le Creuset Rectangular Dishes are indispensable in the kitchen. They are big enough to hold an entire chicken or leg of lamb and resistant enough to withstand the high searing temperatures of the oven. They are also perfect for pasta, desserts or pies.

Ideal for:

- ROASTING/GRILLING whole poultry, pieces of meat or fish in the oven.
- BAKING lasagne, large family pies and cakes.
- COOKING baked potatoes, large vegetable gratins.

Rectangular Dish



30cm 2.5L

Rectangular Dish



40cm 4.9L

shell, she accidentally put them in the dish first and layered the pastry on top. This meant that the tart had to be turned upside down before serving - the response was overwhelmingly positive! Today the tatin is a modern classic and the Le Creuset Tatin Dishes offer a unique shape for today's contemporary cooking.

Ideal for:

- MAKING the original "apple tarte tatin" and various other tatin tarts.
- BAKING gratins, quiches, tarts, cakes and crumbles.
- ROASTING meat or poultry in the oven.

Tatin Dish



25cm 1.9L

Tatin Dish



28cm 2.7L

Tatin Dishes

A traditional tatin recipe begins by placing the dish on the hob to tenderise and caramelise the ingredients. A layer of pastry is then pressed over the ingredients before transferring the dish to the oven for baking. Finally, the tart is turned upside down and served.

The original Tarte Tatin recipe was the result of a mistake made by the daughter of Jean Tatin, owner of L'Hotel Tatin in the Loire Valley. Instead of placing the apples inside a pastry



Berry Clafouti

Serves 4-6

Ingredients

- 1/3 Cup (85ml) granulated sugar • 1 Teaspoon (5ml) salt
- 2/3 Cup (180ml) cake flour, sifted • 1 Cup (250ml) cream
- 3 Eggs • 1 Tablespoon (30ml) vanilla extract
- 2 Cups (500ml) mixed berries (fresh or frozen)

Preparation

Oven: 180°C / 350°F / Gas mark 4

Mix all ingredients (except berries) together to form a smooth batter.

Pour batter into a greased Le Creuset Rectangular Dish and scatter over berries. Bake for 50-60 minutes until puffed and golden and a needle or knife plunged in the centre comes out clean (It will sink slightly as it cools).

Dust with icing sugar before serving.



Oval Dishes

Found in most classically trained chefs' kitchens, the Oval Dish is one of the staples of the Le Creuset cookware collection.



Oval Dish
20cm, 24cm & 36cm

Marmitouts

The marmitout piece is a multi use product. Truly three-in-one, it can be used as a saucepan, casserole, or the lid can be used as a frying pan.



Marmitout
22cm 1.75L

Saucier Pan

The right pan is essential for making sauces and the Saucier Pan has all the credentials you'll need. Its wide, shallow design and curved side edges make stirring efficient, so that any sauce will cook evenly and at the pace you dictate.



Saucier Pan
21cm 2.0L

Saucepans

Le Creuset enameled cast iron saucepans gradually absorb heat, maintaining slow and even cooking temperatures, which preserve nutrients and flavour. Their unique functional design makes them easy to use for all day-to-day tasks in the kitchen. Deep sides and contoured interiors making stirring, using and cleaning simple and successful.



Saucepan
16cm 1.2L

Saucepan
18cm 1.8L

Saucepan
20cm 2.5L

Terrines

A great dish for traditional terrines or pates, but can also be used for breads, cakes, desserts or even casseroles.



Terrine
28cm 1.4L

Terrine
32cm 1.45L

Honeyed Spiced Chicken Tagine

Serves 4

Ingredients

- 1 Tablespoon (15ml) olive oil
- 1 Medium onion, thinly sliced
- 2 Cloves garlic, crushed
- 4 Large, boneless chicken breasts, skinned
- ½ Level teaspoon (2.5ml) ground ginger
- 1 Teaspoon (5ml) ground cinnamon
- 2 Tablespoons (30ml) clear honey
- 2 Tablespoons (30ml) lime juice
- 1 Tablespoon (15ml) red wine vinegar
- 1 Cup (250ml) chicken stock (or water)
- Salt
- Freshly ground black pepper
- ⅓ Cup (60g) raisins
- ⅓ Cup (60g) whole blanched almonds
- Flat leaf parsley to garnish

1. Heat the oil in the tagine base, fry the onion and garlic without colouring.
2. Cut the chicken into bite size pieces, add to the tagine and brown evenly. Stir in the spices and cook for one minute.
3. Mix together the honey, lime juice, vinegar and stock, pour over the chicken. Season well, cover and cook very gently for 1¼ - 1½ hours.
4. When the chicken is cooked, remove the lid and boil the liquid rapidly to reduce it to a syrupy consistency.
5. Stir in the raisins and almonds and garnish with a little flat leaf parsley.

Tagines

The base cooking dish is made from cast iron with a flat bottom. It can be used on any heat source, or on its own as a baking dish in the oven. The traditional styled lid is made from earthenware, which means that it still offers the same cooking features as the original. Steam is re-condensed into water droplets on its cool walls and is reintroduced into the ingredients, keeping them moist. Tagines are suitable for slow cooking meat and vegetables with small amounts of liquid.

Tagine

27cm

Tagine

31cm



toughened non-stick

The Toughened Non-Stick range by Le Creuset combines a special strengthening process and an internally reinforced non-stick surface to create a new, unique, toughened finish for extra durability and superb cooking results. From searing, sautéing and pan-frying to braising and stir-frying, the Le Creuset Toughened Non-Stick range will do it all. Each pan is made from heavy gauge, forged aluminium that has been specially treated to provide a strong, toughened finish that will withstand the demands of everyday use. Each pan distributes heat evenly and efficiently, so there are no hot spots in your cooking. The carefully constructed base incorporates a magnetic, stainless steel disk that provides extra strength and stability to the pan and makes it suitable for use on *all heat sources* - including the latest induction hobs. The interior and exterior of each pan is finished with one of the most modern, toughened non-stick finishes available. The result: superb release of food and easy cleaning - every day. (Optional heat-resistant glass lids are available to buy separately.)

The interior and exterior of each pan is finished with one of the most modern, toughened non-stick finishes available.



Shallow Frying Pans

The shallow frying pans are ideal for searing, omelettes, pan-frying, sautéing, making crepes/pancakes and for shallow frying.



Sizes: 20cm, 24cm & 28cm

Deep Frying Pans

The deep frying pans are perfect for preparing “one pan” recipes e.g. chilli, curry, risotto, paella, pasta sauces, casseroles/stews. They are perfect for pan-frying, sautéing and deeper frying.



Sizes: 24cm, 26cm, 28cm & 30cm (pictured with & without optional lid)

Stir-fry Pan

Perfect for oriental and Asian cooking (stir-frying, tempura, curry). Also large quantities of “one pan” recipes and braising and steaming.



Size: 30cm

Milk Pan



Size: 16cm

Crêpe Pan

The ultimate non-stick crêpe pan for creating perfect French crêpes.



Toughened Glass Lids

Toughened, heat resistant glass lids provide even more versatility allowing different cooking methods - steam frying, braising, steaming, casseroles, stews and oven cooking. Keeps food hot and the hob/oven clean. Oven-safe up to 170°C / 325°F / Gas mark 3.



Sizes: 26cm, 28cm & 30cm

Buffet Casserole

The shallow, wide base of this dynamic pan allows maximum contact between the food and the heat. A paella, couscous or simple seafood linguine cooked and served in the Buffet Casserole is a visual feast. It is also ideal for casseroles, risottos, pasta sauces, browning, and baking.



Size: 30cm

Stainless Steel

For generations, Le Creuset has been synonymous with traditional cast iron quality cookware. Now Le Creuset has launched its 3-ply Stainless Steel range, which introduces users of stainless steel to the wonders of Le Creuset. Inspired by the excellent heat conduction and heat retention properties of its cast iron range, Le Creuset set out to create a range of stainless steel pots and pans that would complement its cast iron set.

The Le Creuset Stainless Steel range is made of a high-quality, multi-layered material. An aluminium core is sandwiched between two layers of 18/10 stainless steel ensuring that the excellent heat conducting properties are guaranteed from the base to the lip. As a result, heat is distributed evenly and allows for gentle cooking with little use of water and fat. The range also includes the Eclipse non-stick frying pans. The Eclipse coating is a very tough, long-lasting non-stick coating creating a cooking surface which is ideally suited to frying at low temperatures. Ergonomic oven-proof handles, made of solid 18/10 stainless steel, are attached so as to maximize heat transfer and are oven proof, while the pot lip allows for accurate pouring.



Cashew Nut & Vegetable Stir Fry

Serves 4-6

Ingredients:

- 1 Cup (250ml) patty pans, chopped
- 1 Bunch of spring onions, chopped
- 2 Peppers, sliced
- 1 Cup (250ml) baby corn, halved
- 1 Cup (250ml) sugar snap peas
- 100g Cashew nuts
- 2 Garlic cloves, sliced
- 1 Tablespoon (15ml) ginger, chopped
- 1 Chilli, chopped
- 3 Tablespoons (45ml) peanut oil
- 1 Teaspoon (5ml) sesame oil
- ½ Cup (125ml) oyster sauce
- Sesame seeds to garnish
- Steamed rice or noodles to serve

Heat a good slug of vegetable oil and the sesame oil in a Le Creuset Stainless Steel Wok and fry the ginger, chilli and garlic for a minute. Add the vegetables and cashew nuts and fry for a few minutes until the vegetables are cooked but still crunchy. Pour over the oyster sauce and fry for a few seconds more before garnishing with sesame seeds and serving with steamed rice or noodles.



Wok (non-stick) 30cm 4.8L

Sauté Pan & Lid



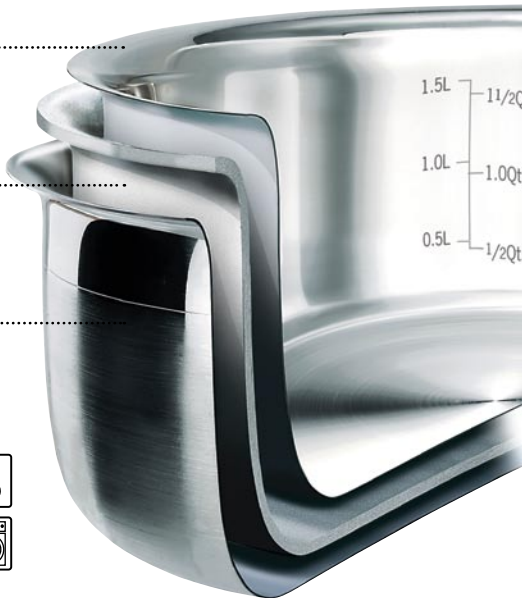
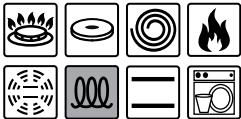
Sauté Pan & Lid 24cm 2.9L

Frying Pan (non-stick)



Frying Pan (non-stick)	24cm
Frying Pan (non-stick)	28cm
Frying Pan (non-stick)	32cm

- 1 Mirror polished stainless steel interior
* hygienic & durable
- 2 Aluminium core spreads heat evenly & efficiently
* from base to rim
- 3 Magnetic stainless steel exterior for use on all hobs
* including induction



Omelette Pan (non-stick)



Omelette Pan (non-stick) 20cm

Milk Pan (non-stick)



Milk Pan (non-stick) 14cm 1.3L

Chef's Pan (non-stick)



Chef's Pan (non-stick) 24cm

Frying Pan (uncoated)



Frying Pan (uncoated) 28cm

Saucepans



Saucepan	16cm	1.9L
Saucepan	18cm	2.8L
Saucepan	20cm	3.8L

Our new 35cm
Stainless Steel
Roaster!



Deep Casseroles & Pasta Pots



Deep Casserole	18cm	1.9L
Deep Casserole	20cm	4.0L
Deep Casserole	24cm	6.0L
Pasta Pot	20cm	5.0L
Pasta Pot	24cm	7.2L



Thoughtful touches include capacity markings inside our saucepans and casseroles...



Steamer 20cm



Perfect for roasting, baking, poaching and bain-marie cooking



Mediterranean Casserole 30cm 4.8L

Suitable for use on all types of hob, including induction, the pans are also oven safe to 220°C and are dishwasher safe.

traditional **stoneware**



Le Creuset's Traditional Stoneware has proven so useful in the kitchen; you may wonder what you ever did without it. Not only does it perform beautifully in the microwave and oven, but its classic design lends a distinctive charm to any table.

Durability

Le Creuset's virtually non-porous Stoneware is fired at 1280°C, giving it unmatched strength and durability. This makes it resistant to chipping, cracking and staining.

Enamelled Surface

Its enamelled surface makes each piece easy to clean and scratch-resistant. The result: a collection of cookware that looks good and performs perfectly for years to come. Le Creuset Stoneware will not absorb odours or flavours, and resists moisture absorption. Our Stoneware features sure-grip knobs, handles, and rims, which allow for easy handling and confident use. Known for our bright, classic colours, the Le Creuset Stoneware matches the Le Creuset enamelled cast iron cookware beautifully.

*...fired at 1280°C,
giving it unmatched
strength and
durability...*



Rectangular Dish



19cm 0.5L

Rectangular Dish



32cm 2.13L

Square Dish



23cm 1.06L



Mixing Bowl



1.3L

Mixing Bowl



1.9L

Mixing Bowl



3.8L

Mixing Bowl



7.1L



Serving Bowl



24cm 3.2L



Deep Dish



33cm 1.92L

Deep Dish



39cm 4.20L

Round Pie Dish



22.8cm



Spice Jar (small) 0.2L

Spice Jar (medium) 0.4L

Spice Jar (large) 0.8L

Canister (small) 2.3L

Canister (medium) 3.7L

Canister (large) 4.7L



Spatula Crock 1.1L

Utensil Holder 2.3L



Mini Round Cocotte 10cm 0.25L



Set of 2 Ramekins 0.12L

Set of 4 Ramekins 0.12L



Large Bean Pot 4L

Small Bean Pot (set of 2) 0.5L

Not only does our Stoneware perform beautifully in the microwave and oven, but its classic design lends a distinctive charm to any table.



Small Jug



10cm 0.6L

Large Jug



22cm 1.89L

Cappuccino with Cocoa Sprinkles

Makes 2 mug servings

In its native homeland of Italy, a cappuccino is more likely to be drunk at breakfast or brunch time. Elsewhere in the world its huge popularity means that cappuccinos are enjoyed at any time of day. At home a simple and effective way to produce good frothy milk is to use a hand held "aerolatte™" milk frother.

Ingredients

- 1 Cup (250ml) milk
- ½ Teaspoon (2.5ml) vanilla extract
- 4 Level teaspoons instant espresso or strong filter coffee
- A little cocoa powder, for the tops

1. Heat the milk to just under boiling point in either a saucepan on the stove top, or in a straight sided jug in the microwave. Stir in the vanilla extract. If the milk is heated in a saucepan transfer it to a straight sided jug for frothing.
2. Using the aerolatte™ and beginning in the base of the jug, begin whisking in a circular movement, then gently draw the machine up and down through the milk (keeping it under the top of the milk at all times) until a firm, dense, froth is produced.
3. Using very hot water and 2 teaspoons of coffee in each mug, fill them approximately one third full (or use freshly made filter coffee).
4. Pour the milk down the side of the mug into the coffee spooning some of the froth on top. Sprinkle with the cocoa powder and enjoy!

Breakfast Collection



Classic Teapot



1.3L

Grand Teapot



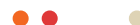
1.3L

Mug



350ml

Sugar Bowl



300ml

Milk Jug



350ml



kettles

Le Creuset Kettles are a must for any cookware collector. They are made of heavy gauge steel and coated with a very hard, glossy enamel for which Le Creuset is well known.

a. Traditional Kettle



2.1L

b. Whistling Tea Kettle



1.7L

c. Zen Kettle



1.6L



a.



c.



b.

...made of heavy gauge steel and coated with a very hard, glossy enamel for which Le Creuset is well known...

accessories

Replacement Knobs

Spruce up the look of your Le Creuset cookware with a new Phenolic or Stainless Steel Knob. The traditional Phenolic Knob stays cool during stovetop use and is oven safe to 190°C, while the Stainless Steel Knob withstands even the highest cooking and baking temperatures to deliver versatile, worry-free use. Includes assembly screw.



Stainless Steel Knob



Traditional Phenolic Knob

Trivets

Le Creuset Trivets add warmth and style to your table or entertainment area. Protect your beautiful table linens with an equally beautiful enamel coated cast iron trivet - the perfect way to present your favourite dish with Le Creuset style and colour. Guaranteed to impress your dinner guests.



Trivets
Round



Silicone Utensils

Like all of Le Creuset's classic cookware, the new silicone utensils are as elegant as they are effective and show a perfect balance between functional design and finessed style. Stable and substantial, the innovative designs pair the ideal handle shape and length with task-inspired silicone heads that deliver excellent comfort and control. Premium silicone construction makes stirring and folding possible even in very high heats, while also ensuring durable, long-lasting quality.

a. Spatula



Sizes: Small, Medium & Large

b. Spatula Spoon



Size: Medium

c. Jar Scraper



Size: Medium

d. Basting Brush



Size: Medium



a. Small



a. Medium



a. Large



b.

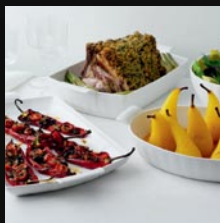


c.



d.

the ceramics collection



Created with you in mind, the new Le Creuset Ceramics collection exudes style. Whether you are entertaining family or friends it will add practicality and style to any occasion. The range is manufactured from the highest quality porcelain that will provide the best in durability and cooking performance time after time. As well as being excellent for cooking, every piece can be used for serving to make your food look its best.

Fired at 1280°C, it is fully vitrified and non-porous which gives it strength, durability and chip resistance. The products can be transferred from the freezer to the oven and from the oven to the table easily resisting thermal shock and cracking. Every single piece in the Le Creuset Ceramics collection is oven, microwave, freezer and dishwasher safe making cooking both easy and pleasurable.

Bowls



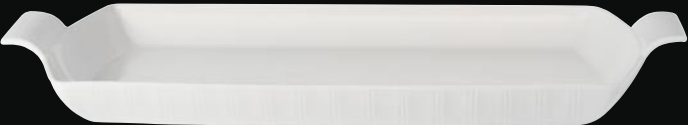
Oval Spouted Bowl	17cm
Round Bowl	23cm
Round Bowl	31cm

Round & Oval Dishes



Round Dish	26cm
Oval Dish	30cm

Square & Rectangular Platters



Square Platter	25cm
Rectangular Platter	37cm

The range is manufactured from the highest quality porcelain that will provide the best in durability and cooking performance time after time.

Square & Rectangular Dishes



Deep Dish	14cm
Square Dish	23cm
Rectangular Dishes	23x12, 23x17 & 22x32

Small & Large Casseroles



Small Casserole (with lid)	14cm
Large Casserole (with lid)	24cm

eat
pray love



To celebrate the release of 'Eat Pray Love' in cinemas, Le Creuset have created 2 delicious recipes, inspired by the locations in the movie.

Indulge yourself with 'Eat Pray Love' and Le Creuset...

Liz Gilbert is a modern woman on a quest to marvel at and travel the world while rediscovering and reconnecting with her true inner self in *Eat Pray Love*. At a crossroads after a divorce, Gilbert takes a year-long sabbatical from her job and steps uncharacteristically out of her comfort zone, risking everything to change her life. In her wondrous and exotic travels, she experiences the simple pleasure of nourishment by eating in Italy; the power of prayer in India, and, finally and unexpectedly, the inner peace and balance of love in Bali. Based on an inspiring true story, *Eat Pray Love* proves that there really is more than one way to let yourself go and see the world.

Watch the trailer at: www.sonypictures.com/movies/eatpraylove

Balinese Calamari & Coconut Curry

Serves 4

For the curry paste:

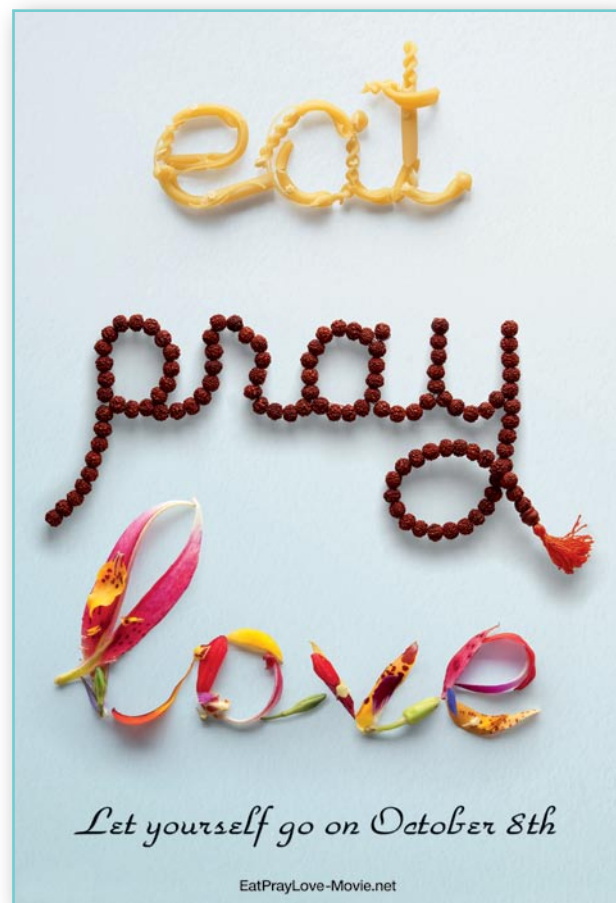
- 4 Cloves garlic, crushed
- 2 Stalks lemongrass, bruised
- 2 Tbsp (30ml) grated ginger
- 1 Tbsp (15ml) ground coriander
- 1 Tbsp (15ml) turmeric powder
- 1 Chilli, chopped
- ½ Cup (125ml) macadamia nuts
- 1 Tbsp (15ml) tomato paste
- 1 Tbsp (15ml) fish sauce
- 2 Tbsp (30ml) tamarind paste

Oil for frying:

- 1 Onion, sliced
- 1 Packet green beans
- 1 Can (410g) coconut milk
- 1 Packet sugar snap peas
- 1 Cup (250ml) chicken stock
- 500g Patagonian squid

Steamed basmati rice, mint, coriander or bean sprouts for serving.

Blend together all paste ingredients until smooth. Heat a glug of oil in a large saucepan and fry paste for a few minutes until fragrant. Add onion and fry until softened. Add coconut milk and stock. Allow to simmer for 5 minutes. Add vegetables and calamari. Cook for a further 5-10 minutes or until squid is just cooked.



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Italian Seafood Pasta

Serves 4-6

Ingredients:

- 1 Packet (500g) linguine
- Olive oil
- 2-3 Large cloves garlic, crushed
- 1½ Cup (375ml) cherry tomatoes, halved
- 300g Vongole clams
- 500g Mussels
- 500g Prawn tails
- ½ Cup (125ml) white wine
- Pinch of nutmeg
- ¼ Cup (60ml) chopped flat-leaf parsley

Cook pasta according to packet instructions, drain and set a side.

Heat a glug of oil in a large saucepan, fry garlic until softened, then add prawns and fry until cooked through, remove from pan. Add mussels, clams, wine and nutmeg to pan, seal with a lid and allow to steam open for 5-10 minutes. Return prawns to the pan to heat through, stir through parsley. Toss seafood with pasta and serve.



For more information or availability of stock, contact us on 086 177 3321 (sharecall) or visit www.lecreuset.co.za

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