



A great recipe lasts forever.

Winter News



Warm up this Winter with a classic Le Creuset Casserole

Simmering stews, delectable roasts and comforting casseroles are on the menu this winter with the iconic Cast Iron Casserole from Le Creuset. Versatile and stylish, this classic Le Creuset range is suitable for all hobs, including ceramic, electric, gas and induction. Each piece is of absolute premium quality, individually designed for ease of use in all styles of cooking.

Le Creuset cast iron can be used inside the oven, as well as on top of the stove. By design, our cast iron ensures even, steady heat distribution and retention, ensuring

energy efficiency. It's stable, durable and guaranteed for life. The hardened enamel coating of each Le Creuset casserole piece is chip-resistant and easy to clean.

The Le Creuset Cast Iron Casserole range includes a slightly domed lid design with an interior fit, to ensure maximum moisture circulation within the casserole for tender, succulent cooking.

Available in a variety of shapes, sizes and vibrant colours, you'll find the perfect Le Creuset Cast Iron Casserole for you.

Round and Oval Casserole

Ideal for casseroles, stews, pot roasting, simmering, braising and even baking. A versatile and exceptionally useful addition to any kitchen – essential for the serious cook!

Buffet Casserole

The shallow, wide base of this versatile pot allows maximum contact between the food and the heat source. Great for paella, couscous, simple seafood linguine and many more delicious dishes. From hob to table, the Buffet Casserole presents as beautifully as it performs.



R 2,330
ROUND
CASSEROLE
24CM COTTON



R 1,510
TNS DEEP
SAUTÉ PAN
26CM



R 690
CAST IRON TRIVET



R 1,840
TNS BUFFET CASSEROLE
30CM



R 930
TRADITIONAL KETTLE
CHERRY



R 730
LARGE SOUP BOWL CHERRY



R 235
OVEN GLOVES DUNE



R 1,500
SAUCEPAN 20CM FLAME

LE CREUSET COTTON:
FLUTED FLAN DISH 28CM R430 | OVAL CASSEROLE 31CM R3,170 | BUFFET CASSEROLE 30CM R2,400
ROUND CASSEROLE 18CM / 20CM R1,330 / R1,730
SET OF TWO LARGE RAMEKINS R200
SPATULA CROCK R200



NEW



R 850
HERITAGE RECTANGULAR
DISH WITH LID FLAME

FLAME CAST IRON: BUFFET CASSEROLE 32CM R2,600
ROUND CASSEROLE 26CM R2,500 | SKILLET 30CM R1,530



R 360
STAINLESS STEEL
LADLE



R 425
SET OF TWO
SOUP BOWLS CHERRY



R 760
HERITAGE RECTANGULAR DISH 36CM COTTON



ROUND CASSEROLE
24CM CHERRY
R 2,100



R 1,340
TERRINE 32CM FLAME



R 450
CAST IRON MINI COCOTTE
10CM CHERRY



R 2,600
OVAL CASSEROLE 29CM FLAME

Stainless Steel Serving Spoon



R 330

The bowl of the spoon is perfectly sized for both stirring and serving. The pointed tip easily gets into the bottom corners of cookware. It is elegant in design and perfect for use when entertaining. Designed with chefs and culinary enthusiasts in mind.

Know your Le Creuset sizes



18 cm / 1.8 l (serves 2)

20 cm / 2.4 l (serves 2-3)

22 cm / 3.3 l (serves 3-4)

24 cm / 4.2 l (serves 4-5)

26 cm / 5.3 l (serves 6)

28 cm / 6.7 l (serves 6-8)

Did you know?

By design, our cast iron ensures even, steady heat distribution and retention, ensuring energy efficiency.

Le Creuset Cast Iron can be used inside the oven, as well as on top of the stove.

The hardened enamel coating of each Le Creuset casserole piece is chip resistant and easy to clean.

Available in a variety of shapes, sizes and vibrant colours, you'll find the perfect Le Creuset Cast Iron Casserole for you.

Tarte Tatin 25cm Cherry

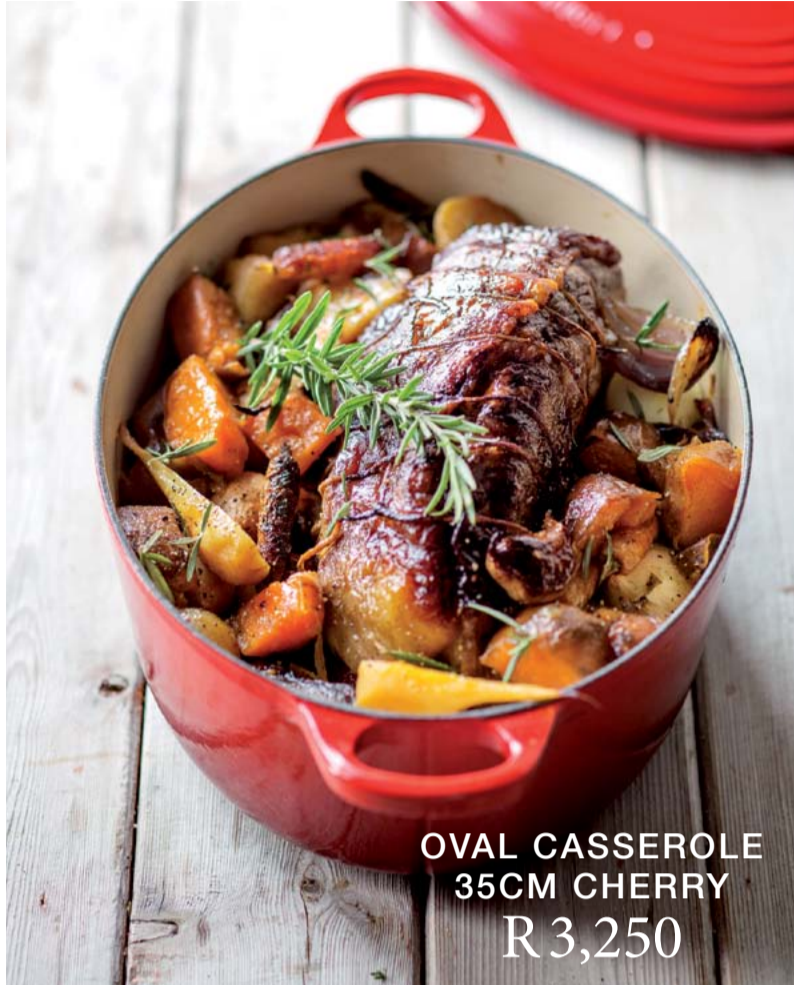
R 1,100

All that you need for:

- MAKING the original "apple tarte tatin" and other sweet & savoury tatin tarts, with the pastry base dry, light and crisp, and the top well caramelised;
- BAKING gratins, quiches, tarts, cakes, crumbles;
- SAUTEING vegetables; and
- ROASTING meat or poultry in the oven.



SET OF FOUR
DINNER PLATES
R 870



**OVAL CASSEROLE
35CM CHERRY
R 3,250**

Trussed Beef Pot Roast with Autumn Vegetables

SERVES 6-8

INGREDIENTS

- 1.2kg beef silverside roast
- ½ cup red wine
- 2 cups beef stock
- 200g parsnips, halved lengthways
- 4 turnips, quartered
- 200g baby carrots, peeled
- 2 red onions, quartered
- 500g orange sweet potato, cut into chunks
- 4 sprigs rosemary
- Salt and pepper

METHOD

Preheat oven to 180°C.
Trim the beef roast for any excess fat, and truss using the butcher's knot. Heat a Le Creuset Oval Casserole and brown the meat in a little oil. Remove the meat from the casserole and season well with salt and pepper. Brown the vegetables in the same casserole. Remove the vegetables and deglaze the casserole with the red wine. Allow the wine to reduce by half, then add the beef stock and the beef. Cover the casserole with its lid, and place in the oven for 1½ hours. At this stage add the browned vegetables back into the casserole, along with the rosemary, and cover with the lid once again. Roast for a further hour covered, then remove the lid for the last 45 minutes. If the meat and vegetables have not browned by this stage turn the oven up to 220°C and cook until a golden brown colour is reached. Remove the beef and vegetables from the casserole, and cover with foil to allow the meat to rest. Place the sauce back onto the stove, on a high heat and reduce to a coating consistency. Adjust the seasoning and place the well rested meat and vegetables back in the casserole, garnish with fresh rosemary and serve.

Orange Malva Pudding

INGREDIENTS

- 1 cup castor sugar
- 2 eggs
- Zest of 1 orange
- 1¼ cups cake flour
- 1 tsp bicarb
- pinch salt
- 2 Tbsp butter
- 1 Tbsp vinegar
- ½ cup milk

For the sauce:

- 1 cup (250ml) cream
- ½ cup butter
- ½ cup sugar
- ½ cup orange juice
- Zest of 1 orange
- Custard to serve

METHOD

Preheat oven to 190°C
Beat castor sugar and eggs until light and fluffy, then add the orange zest. Melt butter and milk together and add the vinegar. Slowly beat into the egg mixture. Sift dry ingredients into separate bowl and fold the two mixtures together. Pour into Le Creuset Mini Cocottes, filling them about ½-¾ of the way to the top. Bake at 190°C for 20-30 minutes until the top is nicely browned.

To make the sauce, melt all the sauce ingredients together in a small Le Creuset Saucepan over a medium heat and pour over the pudding as it comes out of the oven. Serve warm with custard.



**CAST IRON
MINI COCOTTES
10CM CHERRY
R 450**

Want more recipes?

Pick these recipe cards up in all Le Creuset Boutiques stores or visit our online recipe library at www.lecreuset.co.za/recipes.



Western Cape
The Constantia Village 021 794 3615
Cavendish Square 021 671 9550
Tygervalley Mall 021 914 7053
Somerset Mall 021 851 0661
Gardens Centre 021 462 7277
Waterfront 021 421 8521
Canal Walk 021 551 0225
Franschhoek 021 876 8459
Waterstone Village **NEW** 074 813 6298

Gauteng
Killarney Mall 011 646 6316
Bedford Centre 011 615 1923
Hyde Park Shopping Centre 011 325 5606
Brooklyn Mall 012 346 2840
Woodlands Boulevard 012 997 3777
Clearwater Mall 011 475 1202
Sandton City 011 784 0301
Nicolway 011 706 2198

North West Province
Rustenburg 014 537 2279
KwaZulu Natal
La Lucia Mall 031 572 5045
Pavilion Centre 031 265 8455
Eastern Cape
Port Elizabeth 041 367 2318

Online Shop www.lecreuset.co.za
National Customer Helpline 0861 77 33 21

