

Oval Baker (cast Iron; Soleil Yellow)

by LE CREUSET



ISBN: 024147269786

Binding: Unknown

Publisher:

Pub. Date:

Pages:

Price: \$120.00

Perfect for baking, roasting and stovetop cooking. The wide, shallow cooking area exposes ingredients more directly to heat, perfect for recipes calling for a crispy topping. Large Helper Handles make lifting easy.

Bbq Kebab Grill (pepper)

by EMILE HENRY



ISBN: 3289317975424

Binding: Unknown

Publisher:

Pub. Date:

Pages:

Price: \$100.00

or five generations, the Henry family has been making tableware and bakeware in Marcigny, France. True to tradition, all Emile Henry pieces are carefully crafted from Burgundy clay, found naturally in the region. The mineral-rich clay is combined with 100-percent natural ingredients to create a product unsurpassed for even heat distribution. Through the unique Ceradon process, each piece is fired with an extremely durable glaze that gives the finished product a naturally non-stick surface- which will not scratch from use or cleaning. All Emile Henry product is freezer, oven, broiler, microwave and dishwasher safe. The simple, yet classic shapes of the pieces are further emphasized by the vibrant colors and deep hues of the glazes. Because of the Ceradon manufacturing process, you can cut directly in or on them without worrying about scratching the glaze. Plus for the ultimate in convenience all of Emile Henry's table and bakeware can go directly from freezer to hot oven and into the dishwasher when finished. 42x25cm / 16.5x9.8". Made from BBQ ceramic, this grill can be used on the BBQ grill and resist up to 500°C / 930°F. Oven safe to 270°C / 520°F. Scratch-resistant translucent glaze provides a smooth non-stick cooking surface. Resistant to chipping and thermal shock

Braiser (Delight Series 2.5L)

by EMILE HENRY



ISBN: 3289317766251

Binding:

Publisher:

Pub. Date:

Pages:

Price: \$184.00

Derived from state-of-the-art technology, the 'Delight' series offers all the advantages expected from a high quality culinary ceramic, plus new benefits once only available from other materials. Excellent performance on induction and all other heat sources—but also in the traditional oven and microwave. Much lighter than a classic casserole, 'Delight' is accessible to more users and easy to handle. Its unparalleled resistance to heat and its reactivity allow browning, sealing and sautéing! Made in France. 31 x 26,5 x 15,5 cm.

Braiser 3.5L (oyster)

by LE CREUSET



ISBN: 024147282419
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$350.00

Braising involves first searing meat and vegetables at an elevated temperature and then finishing slowly, covered, creating natural gravy. With its shallow base and domed lid, the Le Creuset Braiser is perfect for this type of cooking. Le Creuset Enamelled Cast Iron cookware has been the world's quality benchmark for almost a century. Each piece is cast individually in sand molds and hand inspected by French artisans. Ideal in the oven, on the stove or at the table, the iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavour and keeps food moist and tender.

Bread Cloche (pepper)

by EMILE HENRY



ISBN: 3289317991080
Binding: Unknown
Publisher:
Pub. Date:
Pages:
Price: \$200.00

The Bread Cloche will enable you to make your own bread, with a crispy crust and soft inside. For use in the oven, its cloche made of refractory ceramic creates the ideal humidity rate while the bread is cooking. As with all Emile Henry ceramics, this item is made in Marcigny France from high fired Burgundy clay.

Casserole Dish (Delight Series 2L)

by EMILI HENRY



ISBN: 3289317766206
Binding: Unknown
Publisher:
Pub. Date:
Pages:
Price: \$168.00

Derived from state-of-the-art technology, the 'Delight' series offers all the advantages expected from a high quality culinary ceramic, plus new benefits once only available from other materials. Excellent performance on induction and all other heat sources—but also in the traditional oven and microwave. Much lighter than a classic casserole, 'Delight' is accessible to more users and easy to handle. Its unparalleled resistance to heat and its reactivity allow browning, sealing and sautéing! 25,5 x 22 x 17,3 cm. Made in France.

Casserole Dish (Delight Series 4L)

by EMILI HENRY



ISBN: 3289317766404
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$206.00

Derived from state-of-the-art technology, the 'Delight' series offers all the advantages expected from a high quality culinary ceramic, plus new benefits once only available from other materials. Excellent performance on induction and all other heat sources—but also in the traditional oven and microwave. Much lighter than a classic casserole, 'Delight' is accessible to more users and easy to handle. Its unparalleled resistance to heat and its reactivity allow browning, sealing and sautéing! 25,5 x 22 x 17,3 cm. Made in France.



Casserole Oval With Lid (flame Orange)

by LE CREUSET



ISBN: 630870130561
Binding: Unknown
Publisher:
Pub. Date:
Pages:
Price: \$120.00

Protected by a colourful, hard-wearing layer of enamel that resists damage from heat and utensils, Le Creuset's light yet durable Stoneware is ideal for baking pies, quiche, casseroles and more. Its smooth interior glaze and even-heating design help foods cook more uniformly than traditional bakeware. The Stoneware Oval Casserole's rounded corners ensure even heating throughout, making it the perfect choice for roasting vegetables or even a small tenderloin.

Casserole Oval With Lid (soleil Yellow)

by LE CREUSET



ISBN: 630870130592
Binding: Unknown
Publisher:
Pub. Date:
Pages:
Price: \$120.00

Protected by a colourful, hard-wearing layer of enamel that resists damage from heat and utensils, Le Creuset's light yet durable Stoneware is ideal for baking pies, quiche, casseroles and more. Its smooth interior glaze and even-heating design help foods cook more uniformly than traditional bakeware. The Stoneware Oval Casserole's rounded corners ensure even heating throughout, making it the perfect choice for roasting vegetables or even a small tenderloin.

Classic Saucier Pan 2L

by LE CREUSET



ISBN: 024147282396
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$130.00

Le Creuset's award-winning stainless steel reflects the same European craftsmanship and character that has defined Le Creuset cast iron for decades. It's three-layer construction is made with a proprietary blend of professional-grade metals: a stainless steel interior and exterior and a heat-responsive aluminum core. The rim is rolled, sealed and polished to protect the internal aluminum layer. A saucier pan, also called a chef's pan, is designed with a rounded bottom and curved walls to keep ingredients moving. The flared sides facilitate easy whisking and stirring. It is particularly suited to dishes that involve constant stirring and complex flavours, such as sauces, risottos and custards.

Fish Grill (pepper)

by EMILE HENRY



ISBN: 328937975448
Binding: Unknown
Publisher:
Pub. Date:
Pages:
Price: \$135.00

The Emile Henry Fish Grill allows you to cook your fish or seafood easily on the barbeque, ensuring that it remains tender but keeping that delicate smoked flavour. As with all Emile Henry products, this item is crafted in Marcigny, France from Burgundy clay.

French Oven Oval 4.1L (oyster)

by LE CREUSET



ISBN: 024147282587
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$370.00

Le Creuset Enamelled Cast Iron cookware has been the world's quality benchmark for almost a century. Each piece is cast individually in sand molds and hand inspected by French artisans. Ideal in the oven, on the stove or at the table, the iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavour and keeps food moist and tender. The perfect shape for most larger roasts and poultry, the Oval French Oven is an ideal piece any time of year for preparing classics like coq au vin, or a simple roast chicken and comes in particularly handy during the holidays.

French Oven Oval 4.7L (oyster)

by LE CREUSET



ISBN: 024147282402
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$400.00

Le Creuset Enamelled Cast Iron cookware has been the world's quality benchmark for almost a century. Each piece is cast individually in sand molds and hand inspected by French artisans. Ideal in the oven, on the stove or at the table, the iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavour and keeps food moist and tender. The perfect shape for most larger roasts and poultry, the Oval French Oven is an ideal piece any time of year for preparing classics like coq au vin, or a simple roast chicken and comes in particularly handy during the holidays.

French Oven Oval 6.3L (oyster)

by LE CREUSET



ISBN: 024147282594
Binding:
Publisher:
Pub. Date:
Pages:
Price: \$460.00

Le Creuset Enamelled Cast Iron cookware has been the world's quality benchmark for almost a century. Each piece is cast individually in sand molds and hand inspected by French artisans. Ideal in the oven, on the stove or at the table, the iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavour and keeps food moist and tender. The perfect shape for most larger roasts and poultry, the Oval French Oven is an ideal piece any time of year for preparing classics like coq au vin, or a simple roast chicken and comes in particularly handy during the holidays.

French Oven Round 4.2L (oyster)

by LE CREUSET



ISBN: 024147282556

Binding:

Publisher:

Pub. Date:

Pages:

Price: \$380.00

The French Oven's design yields moist, tender results for slow-simmered soups and stews. This versatile kitchen staple can be used for more than just comfort foods – experiment with no-knead bread or even use it to bake a cake! This high-quality pot is also commonly referred to as a Casserole or Dutch Oven. The latter term was widely adopted after the Dutch became famous for producing and exporting cookware in the 1700s. Le Creuset Enamelled Cast Iron cookware has been the world's quality benchmark for almost a century. Each piece is cast individually in sand molds and hand inspected by French artisans. The iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavour and keeps food moist and tender.

Loaf Tin (23 Cm)

by LE CREUSET



ISBN: 630870098090

Binding: Unknown

Publisher:

Pub. Date:

Pages:

Price: \$30.00

23 cm. This loaf tin is perfect tin for baking a wide variety of breads and cakes. Also ideal for making homemade pate, meatloaf, sweet or savoury mousses, jelly or chilled desserts.

Stackable Ramekin (palm Green)

by LE CREUSET



ISBN: 630870129329

Binding: Unknown

Publisher:

Pub. Date:

Pages:

Price: \$20.00

From miniature cakes and custards to pot pies and bread pudding, Le Creuset stackable ramekins allow for both individual preparation and presentation without sacrificing the even heat distribution and quick-release benefits of cooking with stoneware. Ramekins are also perfect vessels for staging ingredients or serving sauces at the table.



Tagine (Delight Series 4L)

by EMILE HENRY



ISBN: 3289317766329

Binding:

Publisher:

Pub. Date:

Pages:

Price: \$224.00

The Emile Henry Delight Tagine is ideal for slow, controlled cooking directly on the heat or in the oven. The ceramic diffuses the heat evenly, allowing recipes to simmer for hours without burning. The aromas develop and flavours circulate during cooking thanks to the conical lid. This tagine can be used on all types of stove top, including induction, as well as in the oven or microwave, and can be cleaned in the dishwasher without any risk of deteriorating the surface. • Safe for all cooktops including induction

- Safe for microwave, dishwasher, and oven
- Handmade lightweight durable ceramic
- Size: 33.5cm x 23cm (13" x 9")
- Capacity: 4.2 QT (4L)
- Made in France