




A WORLD OF

Gifts

A SELECTION OF THE FINEST GIFTS
AND CHRISTMAS INSPIRED RECIPES
FROM AROUND THE WORLD

AUTUMN | WINTER 2020



This Christmas may be one spent a little closer to home, enjoying smaller gatherings but that doesn't mean you can't treat someone you love to a beautiful gift that will last a lifetime! This festive season we have a rich array of gifting inspiration for you to explore, from thoughtful stocking fillers to future heirlooms. While we might need to wait to fly to festive markets and host a whole house full of guests from near and far, we can recreate the magic by embracing holiday rituals, gift solutions and recipes from all around the world.

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GREAT BRITAIN



ITALY



SWEDEN



RUSSIA

Christmas *around the* World

Across the world, the festive season is a time when families come together to bake delicious treats and share them with loved ones, friends and neighbours. This Christmas be inspired by the different festive classics unique to every country, connecting loved ones this Christmas time. We've brought together a collection of stories, recipes, tips and Le Creuset products to inspire you, as we all deepen our connection to the food we make, eat and share. Tuck in, and enjoy.



THE MENU

Welcome the world to your table this Christmas, by creating a special menu inspired by recipes from around the world.

WHITE GLÖGG

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SWEDEN

Glogg

Mulled White Wine

Traditionally, “glogg” is a warm, spiced, alcoholic wine drink which has been drunk by Scandinavians since the 16th century. It is very popular around Christmas time where it is served for guests or drunk at Christmas markets.

SERVES 6

PREPARATION TIME: 24 HOURS

COOKING TIME: 15 MINUTES

INGREDIENTS

100g blanched almonds,
coarsely chopped
100g cranberries
200ml white rum
1 bottle white wine
1/2 bottle of white port wine
1 orange, cut into slices
3cm piece ginger, peeled and cut into thin slices
1 teaspoon black peppercorns
1 teaspoon cloves
1 teaspoon cardamom pods
2 star anise
2 cinnamon sticks

METHOD

1. Let the blanched almonds and cranberries soak in the white rum in a sealed container for at least an hour, but preferably overnight to infuse.
2. When ready to serve your glogg, add the white wine, port wine, orange, ginger and spices to a casserole and warm for 15 minutes over a low to medium heat - avoid boiling.
3. Add the soaked blanched almonds and cranberries to the “glogg” and add the rum to taste. Ladle into glasses and serve.

Every country has their own special take on the art of gifting. This year send a beautifully wrapped, meaningful gift with Le Creuset. A timeless classic and an unfailing addition to any kitchen. A Le Creuset gift is a wonderful way to express your love, especially if you can't be together in person.

Our favourite

Gifts



3-ply Stainless Steel 24cm non-stick Chef's Pan
For an ambitious cook, the chef's pan can help achieve professional results from home - it's ideal for sautéing vegetables, searing meat, simmering stews, and so much more.



Toughened Non-Stick 26cm Shallow Casserole
Featuring Le Creuset's NEW best-ever non-stick coating inside, now 4 x stronger. Its 2.7l capacity and heat-resistant glass lid make for a great everyday cooking option that can be easily transferred from hob to oven to table.*



Signature Cast Iron 33cm Rectangular Roaster
Whether it's a hearty winter lasagne or a delicious warming crumble, nothing says I love you more than cooking for someone. This versatile roaster retains heat for easy cooking and browning, making it easier than ever before to create heart-warming dishes that can be transferred from oven to table with style.



Salt and Pepper Mills
Bringing together style, function and glorious colour, these Le Creuset grinders will give any kitchen table an instant style update – a thoughtful gift for food lovers.

*Independently laboratory tested for metal utensil abrasion resistance



GREAT BRITAIN

SALMON

Wellington

with a Salmon, Crab & Watercress Pâté
and Creamed Spinach

A twist on a classic, the salmon is wrapped with ruffles of filo pastry and stuffed with a salmon, crab and watercress pâté. Continuing our 'no-waste' ethos, this recipe uses all the trimmed salmon ensuring nothing is thrown away. This show-stopping dish is served on a bed of vibrant creamed spinach.



RUSTLE UP THIS DISH IN OUR TOUGHENED NON-STICK 26CM SQUARE ROASTER

SERVES 6

PREPARATION TIME: 15 MINUTES

COOKING TIME: 30 MINUTES

INGREDIENTS

- 2 x 500g sides of salmon, skinned
- 50g crab meat
- 30g crème fraîche
- 30g watercress
- 5g fresh dill
- 30g cream cheese
- Sea salt and cracked black pepper
- Lemon, zest and juice
- 6 sheets filo pastry
- 1 egg, lightly whisked

For the Creamed Spinach

- 30g butter
- 1 small onion, finely diced
- 1 teaspoon garlic purée
- 400ml milk
- 30g plain flour
- 1 teaspoon ground nutmeg
- 400g spinach

METHOD

1. First, prepare the salmon. Sandwich the two sides of salmon together and trim them so both fillets are the same width and length. Keep the offcuts for the pâté.
2. To make the pâté, place the salmon trimmings (approximately 50-80g), crab meat, crème fraîche, watercress, dill, cream cheese, a little seasoning and the zest and juice of lemon in a food processor.
3. Blitz until a smooth paste forms and all the ingredients are equally chopped. Spoon the mixture on the top of one salmon fillet and sandwich with the other, 'skin-side' facing out.
4. On a clean surface lay out one layer of filo pastry with the long side facing you. Brush with a little egg before adding another layer of pastry. Brush again with egg and add a third filo sheet, half on the previous two and half on the surface. Repeat with the fourth piece of filo on the other side - this makes the square of filo large enough to wrap

around the salmon and create a frill on top. Brush the top layer with egg.

5. Being careful not to squeeze the pâté out of the salmon sandwich, bring the filo pastry around the sides of the salmon, fold in the ends like a parcel and ruffle the excess filo on the top. Brush the whole salmon parcel with the remaining egg (not the underneath) and carefully transfer to the roaster. Bake for 25-30 minutes until golden.

6. In the meantime, make the creamed spinach. Melt the butter in a large pan and add the onion. Fry over a medium heat until the onion starts to soften, then add the garlic purée.

7. Sprinkle in the flour to form a thick paste and cook for a minute. Gradually pour in the milk, whisking with every addition to ensure a smooth glossy sauce. Once all the milk has been added, sprinkle in the nutmeg and stir until a thick, creamy sauce forms.

8. Add the spinach, turn down the heat to low and stir gently until the spinach has completely wilted.

9. Remove the roaster from the oven and allow to sit for 5 mins. Spoon the creamed spinach around the salmon en croûte and take to the table in the roaster to serve* along with a potato side dish of your choice.

*portion the salmon carefully in the roaster with a serving slice, not a sharp knife.

Cooks Notes

- The salmon en croûte can be made in advanced and refrigerated until ready to cook. Simply bring out of the fridge 5 minutes before popping it in the oven.
- Always serve in thick, generous slices - this avoids making it too tricky when slicing through the flakey filo pastry and into the delicate salmon.
- For an even lighter version, swap the creamed spinach for seasonal vegetables such as Tenderstem® broccoli or cabbage. Even a winter salad is delicious served alongside this dish.



Gifts for foodies



From cast iron to gleaming stainless steel, these pieces will instantly elevate any cook's kitchen.

Signature Cast Iron 24cm Round Casserole

An iconic kitchen classic, the Cast Iron Round Casserole is on every cook's wish list. In new opulent Deep Teal, this casserole not only looks stunning but it is perfectly designed for winter warmers such as stews, roasts, and soups, making it a one-stop pot for memorable meals and a truly special gift for someone you love.



Silicone Cool Tool

Perfect for protecting kitchen counters or tables safe from heat and spills, this effective surface protector comes in a range of vibrant colours, making it a practical and elegant gift for those who love serving food for the whole family.



3-ply Stainless Steel 35cm Rectangular Roaster

Perfect for a Sunday lunch, this stylish 3-ply Stainless Steel roaster gives great results whether your loved one has a passion for roasting, baking, poaching, or bain-marie cooking. The generous size makes it ideal for cooking up a feast and as it's versatile enough to move from the oven to the hob; this could be the key to making the perfect gravy with the meat juices from a hearty family roast.



Toughened Non-Stick 26cm Deep Frying Pan

Le Creuset's NEW best-ever non-stick coating is now 4 x stronger*, making this generously-sized pan a versatile cooking companion that's a great gift for both novice cooks and accomplished chefs alike. A joy to use and easy to clean, too!



Cast Iron 26cm Grillit®

What aspiring home chef can resist the lure of a perfectly seared steak? This 26cm grill pan seals food quickly, locking in all important moisture and flavour to make easy work of meat, fish and vegetables. For your more health-conscious loved ones this is a beautiful marriage of delicious flavour and healthy choices as fat simply drains away and collects below the ribs.



*Independently laboratory tested for metal utensil abrasion resistance

SERVES 16

PREPARATION TIME:

2 hours, plus assembly time

COOKING TIME: 2 hours 30 minutes for each

oven batch. Depending on the oven size, both meringue batches may not be able to fit inside the oven at the same time.

INGREDIENTS

For the meringues

(2 batches need to be prepared)

2 x 250g free range egg whites

2 x 500g caster sugar

2 x 2 teaspoons cornflour

2 x 2 teaspoons white wine vinegar

2 x 1 teaspoon vanilla extract

For the berry sauce:

500g mixed frozen berries.

55g caster sugar

1 lemon, juice

60ml of water

For the Chantilly cream:

480ml cream

1 teaspoon vanilla extract

2 tablespoons icing sugar, sifted

To assemble:

Berries



RUSSIA

CHRISTMAS TREE

Pavlova

METHOD

1. Tray preparation and template: Line 4 Toughened Non-Stick 31cm Baking Sheets with baking paper. Draw the following circles on each: Tray 1 - 28cm diameter circle
Tray 2 - 22cm diameter circle, Tray 3 - 14cm diameter circle and 10cm diameter circle, Tray 4 - 18cm diameter circle and 6cm diameter circle

2. First, make the 2 separate batches of meringue. In an electric mixer with the whisk attachment, beat the egg whites to a soft peak. Gradually beat in the caster sugar one tablespoon at a time. Continue beating until the mixture is thick, smooth and no longer grainy.

3. Sift the corn flour over the meringue and add the vinegar and vanilla. Whisk for a further 5-10 seconds to just combine.

4. Remove the meringue from the mixer, clean the bowl and whisk and repeat the process to make a second batch.

5. Piping: Secure the baking paper to each tray with a small dot of meringue in each corner.

6. Spoon some meringue onto each circle (except the smallest 6cm one). Spread with a pallet knife to achieve an even layer of approximately 1cm thickness.

7. Place a star nozzle in a piping bag and fill with meringue.

8. First pipe a meringue kiss in the 6cm circle, this will be the top of the tree.

9. Then work your way around each meringue disc and create a pine tree like effect by piping from the base, using small strokes upwards.

10. Bake the meringue at 120°C / 100°C Fan / Gas Mark 1/2 for 30 minutes, then reduce the temperature to 100°C and continue baking for 1 - 2 hours until the meringue is completely dried out. Turn the oven off and allow the meringue to cool in the oven. Store discs in an airtight container for up to 1 week.

11. Berry Sauce: Place all ingredients in a Le Creuset saucepan and allow to simmer until thick and saucy. Blend if you prefer a smooth consistency. Store covered in the fridge for up to 3 days.

12. Chantilly cream: Whip the cream to soft peaks, then fold in the vanilla and sifted icing sugar. Use immediately.

13. To assemble the pavlova, place the largest disc onto a footed cake stand, spread over a layer of chantilly cream, top with a spoonful or two of berries, top with the next disc and repeat until you have a beautiful tower. Garnish with berries and drizzle over the berry sauce.





12 Cup Muffin Tray

This hardworking muffin tray's twelve deep cups are ideal for making muffins, cupcakes, brioches, mini quiches and a whole host of other sweet and savoury starters and desserts. A gift for those bakers who like to create delicious treats by the dozen!



Stoneware Petite Casserole

A versatile piece of stoneware, this mini casserole dish is a creative solution for baking individual sweet treats. Available in a wide array of colours, it's an adorable gift for anyone who loves to create bakes that both look and taste great.



Silicone Medium Spatula

This medium-sized spatula in iconic Volcanic is brilliant for all sorts of everyday uses, and is a useful addition any baking lover's product arsenal – the flexible silicone head of can reach into every corner and angle of their bakeware, bringing precise, thorough results.



Springform 24cm Round Cake Tin

A classic for a reason, this round springform pan is perfect for baking both traditional cakes and new, experimental creations. Its high-quality non-stick coating releases food easily, avoiding cake catastrophes and making a great gift for a new baker looking to up their game.

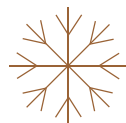


Chef's Apron

For the baker who enjoys themselves far too much to think about the mess, this stylish apron is great for protecting from spills and splashes. In a chic black design and crafted from 100% canvas cotton it's fully machine washable and a must for any kitchen.

Gifts

...for bakers



Elevate your special gifts with these must-have delights from Le Creuset. The Le Creuset bakeware range helps you achieve brilliant results, effortlessly, thanks to the non-stick coating. Use yours to whip up a batch of spectacularly moreish Swedish Lussebullar saffron buns.



ITALY

CHRISTMAS Panettone

SERVES 10

PREPARATION TIME: 6-8 HOURS

COOKING TIME: 40 MINUTES

INGREDIENTS

120g sultanas
150ml warm water
10g fast action yeast
100g caster sugar
1 teaspoon vanilla extract
1 lemon, peel finely grated
1 orange, peel finely grated
500g strong bread flour, plus extra for dusting
2 whole eggs
2 egg yolks
100g unsalted butter
5g fine salt
100g candied orange peel

For the icing

1 egg white
40g fine ground almonds
10g cornflour
100g caster sugar
2 tablespoons icing sugar
1 tablespoon granulated sugar
15g whole blanched almonds

This traditional Italian recipe has all the special feels of Christmas and the festive period. This sweet, almond crusted bread is ideal for sharing with family and friends, paired with your favourite tippie or enjoyed with lashings of cream as the perfect end to a festive meal.

CREATE THIS ITALIAN CHRISTMAS CLASSIC IN OUR SIGNATURE CAST IRON 24CM ROUND CASSEROLE

METHOD

1. First, soak the sultanas for about 30 minutes in 50ml of warm water to soften. In the meantime, dissolve the yeast with the remaining 100ml warm water before adding the sugar, vanilla and citrus peel - this is best done in the bowl of a food mixer with a dough hook.
2. Add the bread flour and knead with the dough hook on a low speed until all the ingredients start to come together. Crack in both the eggs and yolks and continue to combine on a low speed.
3. Slowly add the butter into the dough in small flakes ensuring that the previous butter has been combined before putting in the next.
4. Turn up the speed to medium and knead for 15 minutes before adding the salt, soaked sultanas and candied fruit. Knead until you achieve a smooth, elastic dough. Turn the dough out onto a lightly floured surface and allow to rest for 20 minutes.
5. Fold the four corners of the dough into the centre before proceeding with the traditional "pirlatura" technique: with the hands slightly greased with butter, drag the edges of the dough in a circular motion to cause the ball of dough to start to swirl. Do this a couple of times until the round ball of dough looks twisted, before transferring to a greased bowl.
6. Cover with greased clingfilm and let it prove in a warm place like the oven off with the light on for approximately 2 hours, or until its volume doubles.
7. Transfer the doubled dough onto a lightly floured work surface. Tuck in any edges to create a smooth ball and lay it in the buttered 20cm round casserole, seam side down. Cover again and leave to rise in a warm place until it is 2cm from the top of the casserole - this will take 1-2 hours depending on temperature.
8. Meanwhile, in a bowl, add the egg white with the ground almonds, cornflour and caster sugar, mix well with a whisk. Preheat the oven to 180°C / Fan 160°C / Gas Mark 5.
9. Gently brush the egg and almond mixture on the panettone, being careful to not touch the casserole as this will prevent your panettone from rising and make it difficult to release once cooked. Sprinkle with granulated sugar, icing sugar and almonds.
10. Put the casserole in the preheated oven for 45-50 minutes, testing with a skewer to ensure it has cooked through before removing from the oven.
11. Allow to cool in the casserole before carefully releasing from the pot - you may want to run a knife round the edge first to ensure the panettone releases cleanly.

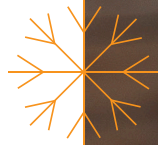
Cooks Notes

- Sultanas can be easily replaced with raisins or currants or a mixture of all three. Alternatively, if you don't like dried fruit use chocolate chips in the same quantity - just be sure to eliminate the soaking stage!
- Pirlatura is the rounding of the dough to create a ball-shape and incorporates air into the dough.
- When you are spiralling the dough using the "pirlatura" technique, do not over flour the surface as you need a little resistance from the dough to allow the twist to occur. If you are finding this technique a little tricky, simply tuck in your raw edges and create a smooth dough ball and continue onto the next stage.



WA126 Cooler Sleeve

Whether serving a crisp white or something sprightly and bubbly, this cooler sleeve will take any sized bottle from room temperature to perfectly chilled in just 20 minutes and keeps it cooler for longer. In a range of colours, this is the dream gift for the wine drinker who never compromises on the perfect drinking conditions.



for wine lovers 



Serve your wine and bubbles beautifully this Christmas, with our luxurious glasses and wine accessories. It's always a welcome festive treat, whether you're enjoying an apéritif before Christmas lunch, or taking a break before dessert for heartfelt speeches. Love mulled wine? Try our warm and spicy Norwegian White Gløgg this year.



WT110 Waiter's Corkscrew with Wooden Handle

A firm favourite amongst experts and professionals alike this stylish waiter's corkscrew has a patented two-stage system that will leave your resident family wine buff feeling like a true sommelier.



WA163 Aerator

A multi-talented wine stopper that cleverly combines three functions in one. Acting as an aerator, spout and closure, wine is gently aired as it is poured, allowing beautiful aromas to unfold with smooth and mess-free pouring. The closure function then carefully seals the bottle, so your wine-loving loved one can pour the perfect glass like a pro, saving the rest to treat themselves on another day.



LM 250 Lever Model

With its unrivalled performance, this rigorously tested and much-admired model is a masterful piece of engineering that takes opening a bottle of wine to new heights. A 21st century redesign of the original Herbert Allen lever corkscrew, this truly is a festive gift any wine lover will treasure for a lifetime.



Christmas
around
the
World

