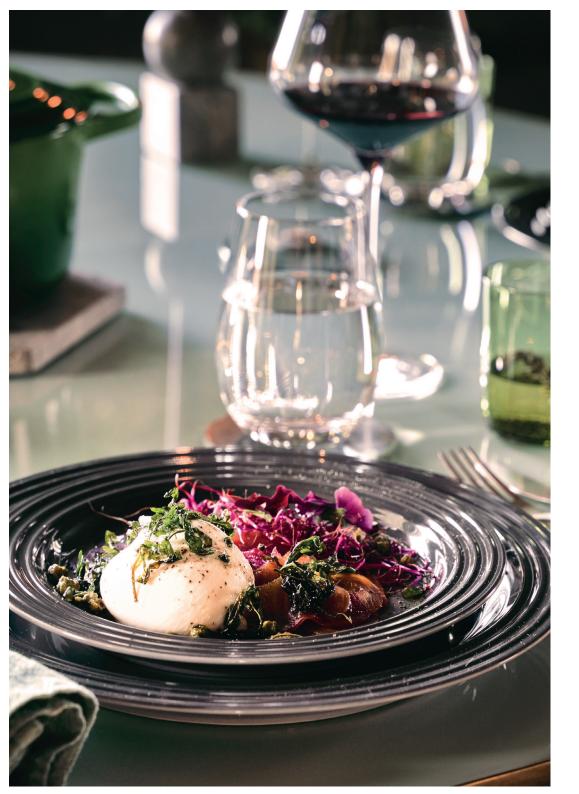




Your kitchen is a place to escape and create—and Le Creuset has everything passionate home chefs need to take their cooking to the next level. The foundations of flavour begin at home, and with the new Your Kitchen edit, an inspired adventure awaits. Le Creuset is the perfect sous-chef to accompany you as you put together your next meal. Discover our recipes for a four-course menu that is bound to delight, inspiring any ambitious chef to make an intimate dinner for two.



BEET CARPACCIO WITH BURRATA, FRIED ROCKET & CARAMELIZED PISTACHIOS

LEVEL OF DIFFICULTY: Easy
COOKING TIME: Under 2 hours

SERVES: 2

FOR THIS RECIPE. WE RECOMMEND:

26cm Heritage Rectangular Dish or 28cm Oval Dish Toughened Non-Stick 26cm Shallow Frying Pan



INGREDIENTS

CARPACCIO:

3-4 small beets

- 1 egg white or 1 sachet of vegan egg white substitute powder (available at most health food stores)
- 1 kg coarse sea salt (preferably Fleur de Sel de Guérande)
- 2-3 sprigs of thyme

VINAIGRETTE:

- 1 teaspoon mustard (medium-hot)
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- 1 teaspoon agave syrup

CARAMELIZED PISTACHIOS:

- 1 tablespoon unsalted pistachios, shelled
- 1 teaspoon sugar

FRIED ROCKET:

- 1 bunch rocket
- 1-2 tablespoon oil
- 1 burrata (drained weight approx. 120 g), alternatively vegan mozzarella cheese Beet cress to serve (optional)



Preheat the oven to 180°C.

Wash the beets, clean, and pat dry. Beat the egg whites until stiff, or prepare an egg white substitute according to the package instructions, then mix with sea salt. Put one-third of the salt mixture into a Le Creuset 26cm Heritage Rectangular Dish or 28cm Heritage Oval Dish, place the beets and thyme sprigs on top and cover with the remaining salt dough. Cook the vegetables in the preheated oven for one hour.

Remove the vegetables from the oven, allow them to cool briefly, then carefully loosen or tap the salt coating off with an oyster knife or screwdriver. Let the beets cool, peel (best done while wearing disposable gloves) and cut them into thin slices.

 $\label{eq:mix} \mbox{Mix all ingredients for the vinaigrette together.}$

Coarsely chop the pistachios. Melt 1 teaspoon sugar in a pan, add chopped pistachios and mix. Leave the pistachios to cool briefly on baking paper. For the fried rocket, heat oil in a casserole or pan and shallow-fry the (dry) rocket until it is crispy. This takes about 5 minutes; the rocket shrinks a fair bit and will become slightly crisp.

Place the beet slices side-by-side on two plates and drizzle with two-thirds of the vinaigrette. Carefully cut the burrata ball in half and arrange it on top of the beet slices. Sprinkle fried rocket and cress decoratively on top. Drizzle with the remaining vinaigrette and sprinkle with the caramelized pistachios as a topping.

PASTA WITH LIME-COCONUT SAUCE AND SCALLOPS IN FILO TARTLETS

LEVEL OF DIFFICULTY: Medium

COOKING TIME: Under 2 hours 30 minutes

SERVES: 2



INGREDIENTS

100g sugar snap peas

2 limes (untreated)

40g wasabi-coated peanuts

1 small onion

1 tablespoon oil

200ml coconut milk

100g-125g fresh pasta

Salt and freshly ground white pepper

100ml vegetable stock

1 tablespoon soy sauce

150g baby spinach

1 teaspoon margarine or vegan butter

FOR THIS RECIPE, WE RECOMMEND:

Shallow Frying Pan or 28cm Deep Frying Pan | Signature Stainless Steel Pasta Pot

Bakeware 12 Cup Muffin Tray | 18cm Saucepan | 13cm Santoku Knife | Toughened Non-Stick 26cm

1/4 packet of saffron

4 scallops

FOR THE FILO TARTLETS:

2 tablespoons margarine or vegan butter

1 sheet of filo pastry (30 x 31 cm)



METHOD

Wash the sugar snap peas and cut them diagonally into 2cm pieces. Wash the limes, dry, and squeeze the juice of one lime. Roughly chop the wasabi-coated peanuts.

Preheat the oven to 120°C.

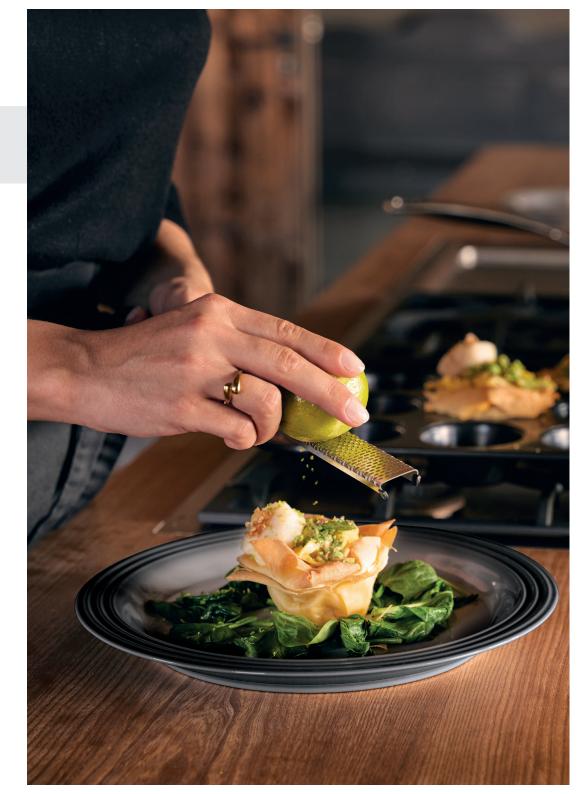
Finely dice the onion and fry in hot oil until translucent. Add coconut milk and reduce it by half over medium heat. Meanwhile, cook the pasta in boiling salted water until al dente. 2 minutes before the end of the cooking time, add the sugar snap peas to the pasta and cook everything together until done. Add the stock to the sauce and bring to a boil—season with soy sauce and lime juice.

Drain the pasta and swirl it into nests with a small fork. Place the nests in the tartlets (see below for tartlets method). Pour a little sauce over and sprinkle with the peanuts. Keep warm in the oven. Meanwhile, heat margarine in a Toughened

Non-Stick frying pan until hot. Fry the scallops on both sides for about 1 minute each, season, and place on top of the pasta nests. Keep warm in the oven. Sauté the spinach in a warm pan over medium heat, season, and drain. Divide the spinach among the warmed plates, arrange the pasta tartlets with shells on top and finish with lime zest. Pour over the remaining sauce.

TO MAKE THE FILO TARTLETS:

Melt margarine in a saucepan. Thinly brush the Le Creuset Bakeware 12 Cup Muffin Tray with melted margarine. Thinly brush a sheet of filo dough with the butter. Cut into squares (about 6x6 cm) with a sharp knife. Layer 3-4 squares on top of each other to make a basket. Carefully press into the tray. Repeat four times until the filo dough is used up. Bake in the preheated oven at 180°C on the second rack from the bottom for 6 minutes until light brown. Carefully remove the tartlets from the tray and let cool on a wire rack.





PAN-FRIED LAMB FILLETS

LEVEL OF DIFFICULTY: Easy

COOKING TIME: Under 30 minutes

SERVES: 2 as a side dish

FOR THIS RECIPE, WE RECOMMEND:

28cm Cast Iron Signature Frying Pan Santoku Knife



INGREDIENTS

2-3 lamb fillets (60g each)
1 clove of garlic
2 sprigs of rosemary
1 tablespoon olive oil
Chilli (optional)
Salt flakes or coarse sea salt
Freshly ground black pepper



METHOD

Remove the thin silver skin from the lamb fillets. Crush the garlic clove with the back of a knife.

Heat the olive oil in a pan. Sear the lamb fillets with garlic and rosemary sprigs over high heat for two minutes. Season with salt flakes and pepper, allow to rest briefly and serve.

TIP

You can also add a teaspoon of butter and melt it before letting the meat rest. Toss the lamb fillets in the butter, then leave to rest in the butter.

CARROT OSSO BUCO WITH GREMOLATA AND WHITE BEAN PUREE

LEVEL OF DIFFICULTY: Easy

COOKING TIME: 1 hour 50 minutes

SERVES: 2



INGREDIENTS

FOR THE OSSO BUCCO:

125g red pearl onions

1-2 tablespoons vegetable oil

2-3 (approx. 450g) large carrots, cut crosswise into thick pieces Salt and freshly ground black pepper

1 teaspoon curry powder

125ml dry red wine

1/2 tablespoon dried porcini powder/ground porcini mushrooms

200ml vegetable broth, see below

1/2 bunch flat-leaf parsley,

2 teaspoon fresh lemon juice

FOR THE GREMOLATA:

½-1 bunch flat-leaf parsley
Zest and juice of ½ untreated lemon
1 clove of garlic

1 small pinch of salt

Optional 1-2 tsp olive oil



METHOD

Preheat the oven to 200°C.

In a Le Creuset casserole, bring some water to a boil. Add the pearl onions and cook for 1 minute. Drain the onions and peel them.

Wipe out the casserole, put it back on the heat and add 1 tablespoon of oil. Add the carrots in a single layer, season with salt and pepper, and cook over moderate heat until browned, about 5 minutes per side.

Add the pearl onions, sprinkle with the curry powder, and cook, stirring several times, until fragrant, about 1 minute more.

Add the wine and simmer over medium heat for 3 minutes. Add porcini powder and the mushroom broth and bring to a boil. Cover with the lid and place in the oven to braise the carrots for 90 minutes, turning once, until tender. Add the mushrooms to the vegetable broth. Season the sauce with salt and pepper before serving.

FOR THIS RECIPE, WE RECOMMEND:

24cm Cast Iron Signature Round Casserole Stoneware 10cm Petite Casserole or Stackable Ramekins | 24cm Chef's Pan

FOR THE VEGETABLE BROTH:

200g brown mushrooms

5q dried mushrooms (e.g., porcini or chanterelles)

1 small stick of celery

1 small carrot

34 litre water

1 tablespoon salt

FOR THE WHITE BEAN PUREE

WITH ROSEMARY:

1 tablespoon olive oil

2-3 spring onions

1 clove of garlic

1 small sprig of rosemary

400g large white beans (240g drained weight, butter, or lima beans) Juice and zest of ½ an untreated lemon

Serve the osso buco with gremolata on the bean puree.

TO MAKE THE GREMOLATA:

Wash the parsley, shake dry and chop finely. Wash the lemon, pat dry and grate the peel. Peel the garlic and chop finely. Mix the parsley, garlic, and lemon zest together. Season to taste with salt, lemon juice and olive oil. The Gremolata can be seasoned further with other herbs, capers, or chili.

TO MAKE THE VEGETABLE BROTH:

Clean the mushrooms and cut them into quarters. Next, peel the carrot and chop coarsely with the celery stick. Place the vegetables, water and salt in a casserole or pan and bring to a boil. Simmer for 15 minutes. Strain the vegetables and keep the broth and mushrooms ready for the osso buco.

TO MAKE THE WHITE BEAN PUREE WITH ROSEMARY:

Clean the onion and cut it into fine rings. Peel the garlic and chop finely. Gently sauté in the oil with the rosemary sprig until the onions are soft and cooked through. Add the white beans to the pan, stir and heat briefly. Sprinkle with lemon juice and stir in the zest. Remove the rosemary and puree the beans with a hand blender. Alternatively, transfer half of the mixture to a food processor and blend until smooth, stirring in the remaining butter bean mixture.



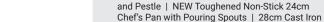


PINEAPPLE ALMOND MILK ICE CREAM WITH LAVENDER HONEY

LEVEL OF DIFFICULTY: Easy

COOKING TIME: Under 1 hour 30 minutes

SERVES: 2



Signature Frying Pan

FOR THIS RECIPE, WE RECOMMEND:

Bakeware 23cm Mini Loaf Tin | Grill | Mortar



INGREDIENTS

1 large ripe pineapple 300ml almond milk, unsweetened 150g lavender honey

SAUCE:

1 untreated orange 30g lavender honey

TO GARNISH:

¼ bunch mint 40g sugar 1 tablespoon powdered sugar A little margarine

ALMOND BRITTLE:

25g flaked almonds

40g sugar

1 tablespoon honey

1 1/2 tablespoon water

1 small pinch of salt



METHOD

Peel the pineapple and remove the hard core. Cut one-fourth of the pineapple into four thin slices, cover the slices, and set aside. Dice the remaining pineapple (about 700q) and freeze for 4 hours.

Chill the almond milk well. Blend frozen pineapple cubes, almond milk, and honey, then pour into the Le Creuset Loaf Tin. Freeze the ice cream for 1 hour.

Squeeze the juice of one orange, place in a saucepan over medium heat with honey and allow to reduce slightly.

Set aside a few mint leaves for garnish. Finely mix the sugar with the remaining mint leaves or crush them in a mortar and pestle. Dust the pineapple slices with powdered sugar. Fry in margarine on both sides in a grill pan for 1-2 minutes. Meanwhile, let the ice cream thaw for about 5 minutes. Cut off one thick slice and cut in half

diagonally. Cover the remaining ice cream and refreeze. Arrange grilled pineapple slices on plates with ice cream on top. Before serving, break the almond brittle into pieces.

Sprinkle with mint sugar, drizzle a little of the honey sauce over each, garnish with brittle and remaining mint, and serve immediately.

To make the almond brittle, heat a Le Creuset 28cm Cast Iron Signature Frying Pan without oil and roast the almond flakes until golden brown.

Place them on a plate and melt the sugar with honey and water in a pan. When the sugar mixture turns golden, add the flaked almonds.

Mix everything together and spread the mixture thinly on baking paper to cool. Break the almond brittle into pieces before serving.

