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# TASTE OF THE CITY

11 DELICIOUS RECIPES FOR BRUNCH, MID-WEEK MEALS  
 AND FESTIVE ENTERTAINING



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## TASTE OF THE CITY

Embrace cosmopolitan style with our new Taste of the City collection, inspired by the modern flavours and influences of city living. Our Autumn/Winter collection features our new deep, dramatic Marine blue in our Signature Cast Iron, Stoneware and Salt and Pepper Mills and is beautifully complimented by 3-ply Stainless Steel and Toughened Non-Stick Cookware.

Make the most of your cookware with our delicious new recipes, this season we have collaborated with renowned chef and restaurateur Stevie Parle and keen cook and food writer Anna Barnett to create a selection of recipes perfect for brunch, supper and festive entertaining.





# DUTCH BABY PUFFED PANCAKE

Le Creuset Signature Cast Iron 23cm Skillet

## Makes 1 pancake

A golden-brown popover that's German in origin, the Dutch Baby makes the perfect statement breakfast or dessert. This beautifully puffed pancake takes only minutes to prepare and is easily baked in the oven.

**Preparation time:** 15 minutes

**Cooking time:** 20 minutes

## Ingredients

20g unsalted butter  
100g of plain flour, sieved  
50g einkorn flour  
120ml whole milk  
2 large eggs  
30g caster sugar  
¼ nutmeg, grated  
½ teaspoon ground cinnamon  
¼ teaspoon black pepper

## To serve

4 tablespoons crème fraîche  
1 punnet fresh raspberries  
4 teaspoons pistachios, crushed  
2 tablespoons honey

## Method

Pre-heat the oven to: 200°C / Fan 180°C / Gas Mark 5

1. Grease the inside of the Signature Cast Iron 23cm Skillet with all of the butter and place into the oven to pre-heat and melt the butter. Do not allow the butter to burn.
2. Sift the flours into a mixing bowl. Blend the flours, milk, eggs, sugar, nutmeg, cinnamon and black pepper and mix until smooth.
3. Pour the batter into the pre-heated skillet. Place the skillet back into the oven to bake for 20 minutes or until puffed up and golden brown.
4. To serve, spoon in the crème fraîche and scatter with the raspberries, crushed pistachios and honey. Serve immediately.



# CHICKPEA, TOMATO & SAFFRON BAKED EGGS

Le Creuset Toughened Non-Stick 26cm Deep Frying Pan

Serves 2-4

A spicy, warming and satisfying dish perfect for brunch, lunch or a light supper. Delicious served with warmed, crusty bread to soak up all the tasty juices.

Preparation time: 10 minutes

Cooking time: 15 minutes

## Ingredients

Small pinch of saffron strands  
2 tablespoons of olive oil  
1 small sweet red onion, thinly sliced  
1 clove of garlic, chopped  
1 large pinch of cumin  
2 tins of chickpeas, drained and rinsed  
4 eggs  
Small bunch fresh coriander, chopped  
Pinch of Turkish chilli flakes  
Pinch of sumac  
150g mix of heritage tomatoes, sliced  
2 tablespoons of natural yoghurt  
Sea salt and freshly ground black pepper

## Method

Pre-heat the oven to: 200°C / Fan 180°C / Gas Mark 6

1. Infuse the saffron strands in a cup of warm water
2. Add the olive oil to the frying pan and heat gently on a low to medium heat. Add the onions, garlic and cumin to the pan and fry gently until the onions are soft but not browned.
3. Add the chickpeas and saffron-infused water to the pan, stir gently to combine the ingredients and then simmer on a medium heat to create a stew-like consistency. Add a little more water if the mixture is too thick.
4. Check the seasoning and add a little salt and black pepper, to taste, if desired.
5. With the back of a large spoon, make 4 small wells in the mixture then break an egg into each. Put the frying pan into the pre-heated oven and bake until the eggs are cooked but the yolks are still a little runny (5-10 minutes).
6. Sprinkle with the coriander, chilli and sumac and add the sliced tomatoes. Finish with a drizzle of yoghurt on top.





# FOUR TOAST TOPPINGS

Le Creuset Signature Cast Iron 26cm Grillit®

Preparation time: 10 minutes for each toast topping

Cooking time: 5 minutes

## Ingredients

4 slices of crusty sourdough bread

### Smoked Salmon, Boiled Egg and Capers

A knob of butter

1 egg, boiled for 4 minutes

50g smoked salmon, sliced

½ teaspoon capers, roughly chopped

A few sprigs of parsley

### Asparagus and Marmite Hollandaise

6 asparagus spears, woody ends removed

1 tablespoon white wine

1 tablespoon white wine vinegar

1 egg yolk

125g butter, cut into dice size cubes

1 teaspoon Marmite

1 teaspoon salmon roe

A pinch of chopped chives

### Ricotta and Minted Figs

2 tablespoons ricotta

A drizzle of olive oil

1 fresh ripe fig, torn

1 teaspoon honey

A few mint leaves

### Steak Tartare

50g lean aged rare breed beef

1 tablespoon good olive oil

½ teaspoon capers

¼ teaspoon mustard

1 teaspoon vinegar

1 quail egg yolk

A few sprigs of parsley

1 shallot, thinly sliced

## Method

### For the toast

1. Pre-heat the Signature Cast Iron 26cm Grillit® dry (without any fat) on a low to medium heat. Once hot enough place the slices of sourdough onto the Grillit® and grill both sides until golden char lines appear and the bread is crunchy on both sides.

### Smoked Salmon, Boiled Egg and Capers

1. Begin by buttering the toast with lashings of butter.
2. Top with the sliced salmon and smash the soft-boiled egg onto the toast.
3. To garnish sprinkle over the chopped capers and fresh parsley.

### Asparagus and Marmite Hollandaise

1. Place a 3-ply Stainless Steel 14cm Saucepan onto a low to medium heat and add the white wine vinegar, white wine and Marmite to the pan. Reduce the ingredients down by half to form a thick sauce.
2. Remove the pan from the heat and add the egg yolk, whisking thoroughly to combine.
3. Place the pan back onto a very low heat and slowly add all the butter, piece by piece whisking all the time, ensuring there are no lumps.
4. Once the hollandaise is ready, top the toast with the asparagus and pour over the sauce. Garnish with a little salmon roe and the chopped chives.

### Ricotta and Minted Figs

1. Spread a slice of the sourdough toast with the ricotta.
2. Drizzle with the olive oil and top with the torn fig.
3. Spoon over the honey and sprinkle with mint leaves to serve.

### Steak Tartare

1. Finely chop the beef with a sharp knife.
2. Season the beef well with salt and pepper and mix with the olive oil, capers, mustard and vinegar in a small bowl.
3. Top the toast with the seasoned meat mix, and then place the egg yolk, a few sprigs of parsley and a slice or two of shallot on top.

Smoked Salmon with Boiled Egg

Asparagus and Marmite Hollandaise

Steak Tartare

Ricotta and Minted Figs



# CHICKEN PILAF

Le Creuset Signature Cast Iron 24cm Round Casserole

Serves 4

This is a brilliantly versatile recipe, perfect in the Signature Cast Iron Round Casserole and very quick to cook.

Preparation time: 5 minutes plus 1 hour soaking time

Cooking time: 30-35 minutes

## Ingredients

40g butter  
A splash of olive oil  
2 onions, thinly sliced  
1 teaspoon allspice berries, finely crushed  
1 cinnamon stick  
4 organic and free-range chicken legs  
2 teaspoons sumac or ½ lemon  
½ teaspoon chilli flakes  
A handful of sultanas  
A large handful of walnuts, roughly chopped  
250g basmati rice, soaked for an hour  
A handful each of parsley, dill and mint leaves, roughly chopped  
2 tablespoons Greek-style yogurt, to serve  
1 pomegranate, seeded to garnish  
20g pistachios, crushed to garnish

## Method

1. Place the Signature Cast Iron 24cm Round Casserole on a low heat and melt the butter with a splash of oil in the pan.
2. Add the onions with a pinch of salt and sprinkle in the allspice and cinnamon.
3. Fry the onions over a low heat for 5 minutes until soft.
4. Season the chicken legs with salt and generously cover with the sumac (or rub with the ½ a lemon) and chilli flakes.
5. Turn the heat up to medium and add the chicken to the onions. Fry the chicken legs on both sides for about 8 minutes until they begin to colour, being careful not to let the onions burn.
6. Stir in the sultanas and walnuts and drain the rice before adding it to the pan.
7. Season with salt, then pour over boiling water from a kettle so that the water comes 2cm above the rice. Cover and cook for 5 minutes, before turning the heat down to low and cooking for another 5 minutes.
8. Leave to rest off the heat for 10 minutes, then remove the lid and check that the chicken is cooked. If not, return to the heat or put into a hot oven for a few minutes.
9. Fork-up the rice to separate the grains and stir through the chopped herbs.
10. To serve top with the Greek yogurt and a scattering of pomegranate seeds and pistachios.

## Cook's notes

- You can make it without chicken, with cauliflower, or nuts or spring vegetables - the technique is the same.







# AUTUMN VEGETABLES

WITH FARRO AND MOZZARELLA

Le Creuset Stoneware Heritage 26cm Rectangular Dish

**Serves 4**

A simple Autumn vegetable bake topped with creamy mozzarella and a fragrant herb oil, perfect for a mid-week supper.

**Preparation time: 25 minutes**

**Cooking time: 35 minutes**

## Ingredients

50g farro or pot barley  
½ small sweet squash (about 250g) or  
1 large sweet potato, thinly sliced  
2 heritage carrots, cut in half lengthways  
and chopped in smaller chunks  
2 tablespoons rapeseed oil  
1 courgette, thinly sliced  
1 ripe tomato, chopped into quarters  
1 red pepper, thinly sliced  
1 small garlic bulb, cut in half  
1 preserved lemon, quartered  
12 black olives, stoned  
A few sprigs of thyme  
½ a lemon, juiced  
Salt and Pepper, to season

## Herb Oil

4 tablespoons olive oil  
15g of fresh parsley, mint and basil,  
roughly chopped and mixed together  
2 balls of fresh buffalo mozzarella

## Method

Pre-heat the oven to 220°C / Fan 200°C / Gas Mark 6

1. Cook the farro or pot barley in a saucepan according to the pack instructions.
2. Place the butternut squash and heritage carrots in saucepan of boiling water and blanch on a medium heat for 15 minutes. Drain and set to one side.
3. Coat the Stoneware 26cm Heritage Stoneware Dish with the 2 tablespoons of rapeseed oil and arrange the butternut squash, carrots, courgette, tomato, pepper and garlic in an even layer in the dish, then add the preserved lemon, olives and sprigs of thyme.
4. Cover with scrunched up baking paper and then roast in the oven for 20 minutes or until all the vegetables are soft and browned.
5. Remove from the oven, stir in the cooked grains, the juice from the lemon and a good pinch of salt and freshly ground pepper.
6. To make a fragrant herb oil, combine the chopped herbs and olive oil in a Stoneware Ramekin.
7. To serve, tear up the mozzarella and scatter over the vegetables in the dish, then drizzle with the herb oil.

## Cook's notes

- The vegetables in this dish are cooked al dente, for softer vegetables leave in the oven for an additional 10 minutes.

# CLAMS WITH CHORIZO & CANNELLINI BEANS

Le Creuset 3-ply Stainless Steel 26cm Shallow Casserole

Serves 4

A quick and simple recipe perfect for a mid-week supper or a weekend lunch. Cook and serve in the beautiful 3-ply Stainless Steel Shallow Casserole.

Preparation time: 5 minutes

Cooking time: 30-35 minutes

## Ingredients

10ml olive oil  
Approx. 140g fresh chorizo sausage, cut into large chunks  
750g clams, in their shells, rinsed thoroughly. Discard any that are open before cooking and any that remain closed after cooking  
200ml Albariño white wine  
300g cooked/tinned white beans, preferably cannellini  
A handful of fresh parsley leaves, roughly chopped

## To serve

4 large slices sourdough toast rubbed with cut garlic and drizzled with oil  
A pinch of smoked paprika

## Method

1. Add the oil to the pan and heat gently over a low to medium heat.
2. Gently fry the chorizo until it begins to colour and release its lovely oils. Add the clams, stir once, gently, then add the wine.
3. Place the lid on top and leave to cook for three minutes before adding the beans and cooking for a further minute or until they are heated through.
4. Remove the pan from the heat and discard any unopened clams.
5. Sprinkle over the chopped parsley, paprika and a drizzle of olive oil. Either serve directly from the Shallow Casserole at the table or transfer to individual serving bowls. Serve with the garlic sourdough toast.

## Cook's notes

- Use palourde clams, if available.
- This is what in Italy they might call 'vongole in padella'. 'In padella' means 'in the pan'.
- You can add whatever you like to this recipe; swap the chorizo for pancetta, pasta instead of beans, dried mushrooms, fresh peas - it can all go in the 'padella'.
- Albarino wine can be substituted for any other good quality dry white wine if preferred.







# BEET BOURGUIGNON

Le Creuset 3-ply Stainless Steel 24cm Deep Casserole

**Serves 6-8**

A winter-warming favourite: come the winter months make up batches to see you through the week. If you're short on time or have guests over, then this is a great hearty and filling dish that is easy to whip up and doesn't cost a fortune. It's also a great way to use up left over vegetables and herbs and tastes even better the next day.

**Preparation time: 15 minutes**

**Cooking time: 50 minutes**

## Ingredients

A generous glug of rapeseed oil  
2 large white onions, diced  
5 cloves of garlic, minced  
12-15 medium/large beetroot, ends trimmed and cleaned (or peeled if preferred) then halved or quartered depending on size  
250g baby carrots, ends trimmed  
3 bay leaves  
5 sprigs of fresh thyme  
470ml of good quality red wine  
1.5L vegetable stock  
2 tablespoons Dijon mustard  
4 tablespoons Marmite  
250g pearl barley  
Several generous pinches of sea salt flakes  
Freshly ground black pepper  
A generous shake of white pepper

## Garnish

A generous glug of rapeseed oil  
250g Girolle, Chanterelle or Oyster mushrooms  
A handful of sage leaves

## Method

1. Begin by gently heating the rapeseed oil in the 3-ply Stainless Steel Deep Casserole over a medium heat. Dice the onions and mince the garlic then add them to the casserole and cook over the medium heat, for 5-6 minutes until the onion turns translucent.
2. Next add the beetroot, carrots, bay leaves, thyme, red wine and vegetable stock. Once almost boiling add the mustard, Marmite and finally the pearl barley. Cook over a medium to low heat for at least thirty minutes adding extra stock should you need it and giving it a stir every ten minutes or so.
3. Next add the seasoning and cook for an additional 10 to 15 minutes.
4. In a large non-stick frying pan, heat a generous amount of oil on a low to medium heat, season with salt and pepper and once piping hot throw in the mushrooms, only turning once when they begin to darken and crisp up.
5. Once the mushrooms are cooked push to one side of the frying pan. Add the handful of sage leaves, (pre-picked from the stalk). Allow them to turn crispy in the pan, this should take around thirty seconds or so and then remove the pan from the heat.
6. Once the Bourguignon is ready, serve topped with crispy mushrooms and fried sage.



# CHARRED SPROUTS AND CHORIZO STEW

## WITH CHESTNUTS AND DATES

Le Creuset Signature Cast Iron 28cm Round Casserole

Serves 6

Sprouts and chorizo are an unrivalled combination, a duo of flavours that were meant for each other. Add in the sweet richness of the dates and one bowl won't be enough! You will love the ease of this dish, the bold flavour and spice from the chilli and chorizo.

Preparation time: 15 minutes

Cooking time: 50 minutes

### Ingredients

1 white onion, roughly chopped  
4 cloves of garlic, minced  
500g Spanish chorizo ring, good quality and roughly chopped into 2½cm (1inch) lengths  
4 sprigs of rosemary, save 2 to add just before serving  
150g Medjool dates, roughly chopped and stones removed  
1 teaspoon smoked paprika  
½ teaspoon chilli flakes  
1 small glass of white wine  
3 tins of butter beans  
200g pre-cooked chestnuts  
3 tins of cherry tomatoes  
500ml good quality chicken stock  
Several generous pinch sea salt flakes  
Freshly ground black pepper

### Garnish

500g good quality chorizo ring, roughly chopped into 2½cm (1inch) lengths  
1kg baby Brussel sprouts, left whole  
1 loaf of sourdough, charred or left fresh

### Method

1. In a Signature Cast Iron 28cm Round Casserole add a generous amount of rapeseed oil, then add in the onions and garlic. Cook over a low to medium heat until the onions turn translucent.
2. Next add in the chorizo and allow this to darken and crisp up a little, then add in the rosemary (just 2 of the sprigs), dates, paprika, chilli flakes and stir. Cook for a minute or so before adding the white wine, then increase the heat to medium and bring to the boil.
3. Next add in the butter beans, chestnuts, tinned cherry tomatoes and chicken stock plus a little seasoning. Allow the casserole to simmer over a low to medium heat for 35-45 minutes until rich and sweet, adjusting the seasoning to your taste.
4. Using a Signature Cast Iron 26cm Grillit® or Frying Pan, char both the sprouts and second ring of chopped chorizo until blackened around the edges. Mix together both the chorizo and sprouts so they become coated in the flavoursome oil from the chorizo.
5. Once everything is cooked, serve the stew with a generous topping of the charred sprouts and crispy chorizo.







# SLOW-ROASTED ALLSPICE, CLOVE AND ROSEMARY SHORT RIB

## WITH KALE POLENTA

Le Creuset 3-ply Stainless Steel 35cm Roaster

**Serves 6-8**

This dish is a go-to winter warmer, packed full of flavour: a concoction of earthy spices, clove, allspice and rosemary combined with the completely indulgent and decadently creamy polenta. Perfect for feeding a crowd and requires minimum effort and time in the kitchen!

**Preparation time: 20 minutes • Marinating time: 1 hour or overnight • Cooking time: 5½ hours**

### Ingredients

2.5kg beef short rib or 8 individual short ribs  
2 tablespoons Dijon mustard  
250g baby shallots  
5 sprigs of fresh rosemary  
250ml good quality beef stock

### Spice Rub

1 teaspoon freshly ground black pepper  
1 teaspoon allspice berries  
½ teaspoon cloves  
½ teaspoon freshly ground nutmeg  
1 teaspoon dried thyme  
1 teaspoon dried oregano

### Glaze

3 tablespoons molasses  
2 tablespoons golden syrup or maple syrup  
A generous sprinkle of sea salt flakes

### Kale Polenta

3 large handfuls of kale  
Small handful of parsley  
200ml milk  
800ml salted water  
200g good quality polenta  
60g salted butter  
100g Parmesan cheese, grated  
½ teaspoon freshly grated nutmeg  
Freshly ground black pepper and sea salt

### Method

1. Allow the short rib to come to room temperature then place into the 3-ply Stainless Steel Roaster. Coat the meat with a layer of Dijon mustard.
2. Blitz the spice rub ingredients, or mix together by hand, then add the mix in an even layer over the mustard-covered short rib. Cover and allow the meat to marinate for a minimum of 1 hour, or overnight if you have time.
3. Pre-heat the oven to 170°C / Fan 150°C / Gas Mark 3.
4. Place the roaster with the marinated meat into the oven and allow it to cook for around 5 hours, checking on it every now and then and basting with any excess juices that are released from the meat.
5. For the final hour of cooking add the shallots, rosemary and beef stock to the roaster, mix together the glaze ingredients and use to coat the short rib and continue to cook until the meat is completely tender and almost falling off the bone. Allow the meat to rest for half an hour once cooked.
6. For the kale polenta begin by blanching the kale in a saucepan of salted boiling water for 1 minute then remove, drain and finely chop both the kale and the parsley and then mix together in a bowl. Leave this to one side to sprinkle over the polenta once cooked.
7. Next gently warm the 200ml of milk with the 800ml of salted water in a large saucepan and add a generous sprinkle of freshly ground black pepper. Once almost boiling gently pour in the polenta and use a whisk to combine the mixture. Continue to whisk for 3-4 minutes, ensuring no lumps form. Once combined reduce the heat to a low simmer and allow to cook for around 40 minutes, stirring with a wooden spoon occasionally.
8. When the polenta is ready, add the butter and stir until thoroughly combined. Finally, add the Parmesan and check to see if the seasoning needs adjusting.
9. Add the polenta to the roaster, serve with more freshly ground black pepper, the grated nutmeg, kale, a drizzle of olive oil and an extra sprinkle of Parmesan.



# GINGER BISCUIT & APPLE FRANGIPANE TART

Le Creuset Signature Cast Iron 30cm Shallow Casserole

Serves 8-10

This is the ultimate flavour combination, especially once doused in spiced eggnog custard. The ginger biscuit base adds crunch while the frangipane offers a generous soft and creamy layer for the apples to sit in, think of this as an upside down crumble with a difference!

Preparation time: 45 minutes

Cooking time: 35-40 minutes

## Ingredients

### Biscuit base

400g ginger crunch biscuits, finely blitzed  
110g butter  
½ jar stem ginger in syrup

### Frangipane

150g butter  
150g caster sugar  
4 organic/free range large eggs  
2 teaspoons almond extract  
¼ teaspoon vanilla paste  
150g ground almonds

### Topping

20 pink lady apples, sliced with a mandoline into rounds  
250ml orange juice  
200g caster sugar  
250g melted butter  
Icing sugar, to dust

## Method

Preheat the oven to 160°C / Fan 140°C / Gas Mark 3

1. Begin by blitzing the biscuits into a fine crumb and then melt the butter and finely chop the stem ginger.
2. Next, combine the biscuits, stem ginger and melted butter together in a bowl and then firmly press the mixture into the base and sides of the Signature Cast Iron Shallow Casserole. Aim for the base and sides to be equal thickness, just under half a centimetre or so.
3. Place the casserole into the pre-heated oven and allow the base to cook for 5-10 minutes until the biscuit base looks like it is set. Remove from the oven and allow to cool.
4. For the frangipane mixture, combine the butter and sugar, whipping until it becomes lighter in colour and fluffy in consistency. Then add in the eggs followed by the almond extract, vanilla paste and finally the ground almonds. Mix together well.
5. Spoon the frangipane mixture over the biscuit base and place into the oven at 170°C/ Fan 150 °C/ Gas Mark 3½. Cook until it begins to turn golden. This should take around 20 minutes.
6. While the frangipane is cooking, take a mandoline and slice the pink lady apples. Once sliced place in a large bowl filled with the orange juice and sugar, this will help to soften the apples so you can mould and roll them into the rose shapes without them snapping.
7. Allow the apples to soak for at least 10 minutes or until the frangipane is cooked.
8. To make the apple roses, begin by rolling one apple slice, place another slice around this and repeat until you have a rose-like flower. Cut a small hole in the top of the frangipane and place the rose into the hole to ensure it stays in place.
9. Once you have covered the entire base with apple roses sprinkle with icing sugar and serve straight to the table with a warm spiced eggnog custard.







# POACHED PEAR AND CRUMBLE

Le Creuset Stoneware Stackable Ramekins

**Serves 6**

This is a great alternative to the traditional fruit crumble, looks impressive and tastes completely delicious. All the elements of this dish can be made well in advance and just put together and warmed through ahead of serving.

**Preparation time: 15 minutes**

**Cooking time: 30 minutes**

## Ingredients

### Poached Pear Halves

3 firm pears  
1 jar stem ginger in syrup  
5cm fresh ginger, finely grated  
2 strips of orange peel, finely sliced  
1 tablespoon honey  
A handful of raspberries  
200ml of water

### Stewed Apple

5 cooking apples, peeled and roughly chopped  
2 handfuls of blackberries  
2 tablespoons caster sugar  
A generous splash of water

### Crumble

100g wholemeal or plain flour  
90g jumbo rolled oats  
90g butter  
50g caster sugar  
30g raisins

## Method

1. Begin by poaching the pears. Peel the pears and cut them in half. Combine all the remaining ingredients in a saucepan and bring to a simmer over a medium heat. Add the pears and poach for around 15-20 minutes, being mindful not to overcook the pears, you still want them to remain firm.
2. Combine all the stewed apple ingredients in a small saucepan and simmer over a low to medium heat until soft and sweet. Add a splash of the pear poaching liquor to loosen the ingredients if needed.
3. For the crumble begin by pre-heating the oven to 180°C / Fan 160°C / Gas Mark 4. Add the flour, oats, butter and sugar to a large bowl and crumble using your fingers until all ingredients are combined and you have a fine crumb. Add the raisins and mix thoroughly. Spread the crumble out on a baking tray and oven bake for 10-15 minutes until it begins to turn golden then remove and set to one side until ready to use.
4. To make up the individual desserts, add a spoonful of the stewed apples to each ramekin, followed by half a pear, a generous glug of the poaching liquor and then top with a handful of crumble. The top of the pear should be left uncovered by the crumble. Place the ramekins onto a tray and bake in the oven at 180°C / Fan 160°C / Gas Mark 4 for 5-10 minutes to warm through, then serve immediately.



# TASTE OF THE CITY

Product	size	capacity	portion size	reference	MARINE 536	COTTON 431	FLINT 444	SATIN BLACK 00
<b>Cast Iron</b> <b>Signature Round Casserole</b>	20 cm	2.4L	2-3	2117720	●	●	●	●
	24 cm	4.2L	4-5	2117724	●	●	●	●
	28 cm	6.7L	6-8	2117728	●	●	●	●
<b>Signature Shallow Casserole</b>	26 cm	2.2L	2-4	2118026		●	●	●
	30 cm	3.5L	4-6	2118030	●	●	●	●
<b>Signature Grillit®</b>	26 cm			2018326	●	●	●	●
<b>Signature Skillet</b>	23 cm			2018223	●			●

## 3-ply Stainless Steel

<b>Deep Casserole</b>	20 cm	4L		962006201
	24 cm	6L		962006241
<b>Shallow Casserole</b>	24 cm	2.3L		962039240
	26 cm	3.0L		962028260
	30 cm	4.8L		962028300
<b>Saucepan</b>	16 cm	1.9L		962009161
	18 cm	2.8L		962009181
	20 cm	3.8L		962009201
<b>Roaster</b>	35 cm			961022701

## Toughened Non-Stick

<b>Deep Casserole</b>	20 cm	3.8L		962006200
	24 cm	6L		962033240
	28cm	8.8L		962006280
<b>Shallow Casserole</b>	24 cm	2.3L		962007240
	26 cm	3.0L		962007260
	30 cm	4.0L		962002301
<b>Shallow Frying Pan</b>	20 cm			962023200
	24 cm			962001240
	28 cm			962001280
<b>Deep Frying Pan with Helper Handle</b>	26 cm			962002260
	30 cm			962002300
<b>Roaster</b>	35 cm			967005350

## CAST IRON



**Signature Round Casserole**  
20cm, 24cm and 28cm



**Signature Shallow Casserole**  
26cm, 30cm



**Signature Grillit®**  
26cm



**Signature Skillet**  
23cm

## 3-PLY STAINLESS STEEL



**Deep Casserole**  
20cm, 24cm



**Shallow Casserole**  
24cm, 26cm and 30cm



**Saucepan**  
16cm, 18cm and 20cm



**Roaster**  
35cm

## TOUGHENED NON-STICK



**Deep Casserole**  
20cm, 24cm and 28cm



**Shallow Casserole**  
24cm, 26cm and 30cm



**Deep Frying Pan**  
26cm, 30cm



**Shallow Frying Pan**  
20cm, 24cm and 28cm



**Roaster**  
35cm