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To find out more about the full Le Creuset Delicious Baking range or for more recipe ideas, visit www.lecreuset.co.uk



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Ref. 4237



Delicious Baking

with Le Creuset Bakeware and Stoneware

Includes
baking guide
and 8 delicious
recipes



No matter whether you are an experienced home baker or baking for the very first time, Le Creuset Bakeware will help you enjoy the delights of baking at home.

*Delicious
Baking*
Bakeware

From a wholesome, rustic loaf of bread to an indulgent, creamy cheesecake or rich, juicy fruit cake there is a tin in the range to suit any recipe. Made from heavy-gauge carbon steel, the tins spread heat gently and efficiently for an even bake without burning. They are also strong and rigid so will not bend or twist when heated. The ultra-smooth, PFOA-free non-stick surface, which is tough, durable and metal-utensil safe, ensures that even the most delicate bakes will slide out effortlessly.

We've also added some helpful touches including a heat-resistant silicone trim* for a secure grip and a generous integral all-round rim** for easy and safe lifting when full. Covered by a reassuring Lifetime Guarantee the Le Creuset Bakeware collection promises you a lifetime of delicious cooking.



baker or baking for the very first time, Le Creuset Bakeware

Cake Tins

From fixed-base square, round or rectangular tins to clever clip-sided and loose-base tins, these shapes form the basis of a practical and versatile bakeware collection. Their sturdy construction and tough yet easy-release non-stick coating will bake evenly and be a dream to clean. Perfect for everything from a classic Victoria sponge cake, delicious savoury cheesecake or scrumptious chocolate brownies these tins are the keen baker's staple collection.

Quiche and Loaf Tins

Our quiche/flan tin is the perfect addition to your collection and can be used for a wide variety of sweet and savoury recipes. The loose base makes removing delicate pastry and sponge-based recipes from the tin so easy. The non-stick loaf tin is also very useful and more versatile than its name suggests. As well as baking bread it is perfect for sponge or fruit cakes, meatloaf, jellies, mousses or deep-crust pies and homemade paté.



Muffin, Bun and Yorkshire Pudding Trays

No baking collection would be complete without these tins! Perfect for tartlets, mini quiches, jam tarts, sweet and savoury muffins and of course delicious "Yorkies" these shapes will prove indispensable. The Le Creuset ultimate non-stick coating makes for easy removal of the finished bake without sticking.

Baking Sheets and Trays

A sturdy baking sheet and tray are baking essentials. Use pre-heated in the oven to hold quiche/flan tins or use to bake biscuits, rock cakes, meringues, bread rolls or to roast vegetables to name just a few uses.



* Silicone trim does not protect against heat – always use dry oven gloves when lifting a hot baking tin.

** Some shapes do not have the all-round rim.



Stoneware is an absolute dream for baking enthusiasts and once you bake with Le Creuset Stoneware dishes you will never ever go back!

Stoneware has the ability to distribute heat evenly without hotspots. So you can expect well cooked food and tastiest baking results with crisp, golden pastries and deliciously moist cakes. Every single piece in the Stoneware collection is oven, microwave, freezer and dishwasher safe making baking both easy and pleasurable. Whether you want to make your favourite pie, gratinate cheese under the grill or save a berry crumble in the freezer, this range will do it all. Covered by a 5 year guarantee, Le Creuset Stoneware dishes are durable, resist staining, chipping and cracking whilst the easy-clean, enamelled, scratch-resistant surfaces will not absorb odours or flavours and you can cut directly in them. Ultra-stylish and colourful they are also perfect to serve your baking treats directly at the table. Happy baking!



Deep Rectangular Dishes

Available in three useful and versatile sizes (19cm, 26cm and 32cm) nesting perfectly together for ideal, space-saving storage, these ultra-stylish dishes provide extra depth and capacity – perfect for limiting splashing when roasting and providing ample cooking space for all classic sweet and savoury dishes such as sumptuous lasagnes, shepherd’s pie, bread and butter pudding or warming cobblers that can be served directly at the table thanks to the new easy-grip raised handles.

Pie Dishes

Perfect for tasty, comforting, homely sweet and savoury pies, vegetable gratins and pasta bakes, these pie dishes in round (24cm) or oval (18cm & 28cm) shapes are very versatile and offer good depth to bake delicious pie fillings. The practical and stylishly detailed rims are perfect to handle and to seal pie fillings with a pastry top, whilst the open surface area is also ideal for browning and gratinating under the grill. Bring a little nostalgia to the experience by using one of the unique, colour co-ordinated Le Creuset Pie Birds to help achieve the perfect golden crust.



Shallow Rectangular Dishes

Truly versatile, you can use these all-in-one dishes for marinating, baking, roasting, serving or simply storing. The shallow shape is particularly well suited to baking delicious traybakes such as rocky road or chocolate brownies, mouthwatering cakes, vegetable gratins and pies with a crust top. Available in three sizes (19cm, 26cm, and 32cm) with easy-lift handles.

Fluted Flan Dish

Create your favourite tarts, flans, cheesecakes and quiches with this beautiful fluted flan dish. The stoneware construction is well-suited to baking and outperforms materials like aluminium to provide steadier, more even heat. Its decorative sidewalls add a touch of character to finished pastries while also serving the functional role of helping crusts bake perfectly.



5 year guarantee



Red Pesto, Chicken and Mozzarella Stromboli



Serves 6-8

A Stromboli is bread dough which is rolled with various savoury fillings and baked. It is a close relation to the classic pizza and the folded calzone. Our recipe is an olive oil enriched dough spread liberally with tomato pesto topped with cooked chicken, grated mozzarella and fresh basil leaves, rolled Swiss roll-style and finished with a topping of garlic butter and Parmesan for a golden tasty crust. Slices of Stromboli make an ideal light meal with salad or a tasty on-the-go snack.

**Non-stick Bakeware
28cm Rectangular Cake Tin**

**Preparation time: 20-25 minutes plus rising time
Cooking time: 30-35 minutes**

Ingredients

Dough

450g strong white flour, plus extra for dusting
1½ teaspoons or 1 x 7g sachet fast-acting dried yeast
1 teaspoon salt
100ml hot water from the kettle
2 tablespoons olive oil
200ml cold milk

Filling

4 tablespoons red pesto
4 tablespoons tomato purée
350g cooked chicken meat, shredded & seasoned with a little salt
225g grated mozzarella cheese
Handful fresh basil leaves
½ teaspoon coarse ground pepper

Topping

25g melted butter
1 teaspoon olive oil
2 garlic cloves, minced
40g Parmesan cheese, finely grated

Oiled cling film for covering during rising

Method

1. To make the dough sieve the flour into a bowl, stir in the yeast and salt. Add the hot water and olive oil to the cold milk.
2. Make a well in the flour, pour in the liquid and combine the ingredients to make a dough.
3. Dust your hands and a work surface or board with some of the extra flour and knead the dough for around 5-6 minutes until it is smooth and elastic. Place the dough back into the bowl, cover with cling film and leave to rise for 40-45 minutes or until it has doubled in size.
4. Re-dust the work surface or board and roll out the dough to a square approximately 30cm x 30cm.
5. Combine the red pesto with the tomato purée and spread over the surface of the dough, top with the shredded chicken, mozzarella, basil leaves and pepper. Roll up the dough encasing the filling, tuck the ends under and place into the baking tin seam-side down. Lightly cover with oiled cling film and rest for 30-35 minutes until well risen. Pre-heat the oven towards the end of the rising time to 200°C/180°C fan/Gas Mark 6.
6. Combine the melted butter with the olive oil and garlic. Brush the mixture over the surface of the dough and dust with the Parmesan cheese. Bake for 30-35 minutes until well risen and deeply golden. Remove from the tin on to a serving dish or board before slicing.

Cook's notes

- Addition of hot "off the boil" water raises the temperature of the milk which aids the action of the yeast.

Raspberry and Apple Streusel Tray Bake



Makes 8-10 portions

A rich almond sponge cake topped with pieces of apple, fresh raspberries and a buttery, almond, cinnamon-spiced streusel topping, finished with a generous dusting of icing sugar. Cut into squares or fingers and serve with coffee.

Stoneware 26cm Rectangular Dish

Preparation time: 25 minutes

Cooking time: 50-55 minutes

Ingredients

A small knob of butter
14cm x 33cm strip baking paper

Streusel topping

55g plain flour
1 teaspoon ground cinnamon
40g butter
70g Demerara sugar
30g nibbed / chopped almonds

Cake

115g butter, softened
115g light brown muscovado sugar
2 large eggs
2 teaspoons vanilla extract
115g plain flour
1 teaspoon baking powder
2 teaspoons ground cinnamon
55g ground almonds
2 dessert apples (300g), peeled, cored and chopped into small diced pieces
150g fresh raspberries

2 - 3 tablespoons icing sugar for dusting

Oven: 180°C/160°C fan/Gas Mark 4, pre-heated

Lightly butter the dish and line the base with the strip of baking paper.

Method

Streusel topping

Sift the flour and cinnamon into a bowl, add the butter and rub together until the mixture resembles coarse breadcrumbs. Stir in the sugar and almonds. Set to one side.

Cake

1. Cream the softened butter and sugar together in a medium bowl. Beat in the eggs and vanilla. Sift in the flour, baking powder and cinnamon, add the ground almonds and mix well.
2. Spoon the cake mixture into the dish and spread evenly. Make a layer with the apple pieces and fresh raspberries, sprinkle over the prepared crumble topping.
3. Bake in the centre of the oven for 50-55 minutes until golden brown and the centre is firm to the touch. Allow to cool before removing from the stoneware dish. Cut into squares or fingers and serve with a generous dusting of icing sugar.



Asparagus and Hot-smoked Salmon Quiche

Serves 6-8

A deep quiche with a crisp, light pastry case and intensely flavoured hot-smoked salmon and fresh asparagus tips. Eat hot or cold with a green salad and new potatoes, perfect for a light lunch or entertaining.

Non-stick Bakeware
26cm Quiche/Flan Tin

Ingredients

Pastry

225g plain flour
½ teaspoon salt
55g cold butter, diced
55g white baking fat
2 to 3 tablespoons milk
Or 1 x 375g block of ready-made shortcrust pastry

Filling

150ml milk
150ml double cream
4 eggs
1 tablespoon fresh dill, chopped or 1 teaspoon dried dill
½ teaspoon black pepper
Pinch of salt
115g strong Cheddar cheese, grated
150g hot-smoked salmon, flaked
115g fine asparagus spears cut to 10cm lengths

Method

1. To make the pastry, sieve the flour and salt into a bowl; add the fats and rub the mixture together using your finger tips until it resembles breadcrumbs.
2. Add the milk a little at a time and bring the ingredients together until a dough ball is formed.
3. Dust a work surface and a rolling pin with some flour; roll out the pastry to a circle a little larger than the top of the tin and approximately 5mm thick.
4. Line the tin with the pastry and press gently into the flutes, taking care not to have any holes or the mixture could leak. Cover and rest for 30 minutes in the refrigerator. Pre-heat the oven to 190°C/170°C fan/Gas Mark 5
5. Bake the pastry case blind for 15 minutes. Reduce the oven temperature to 170°C/150°C fan/Gas Mark 3.
6. Beat together the milk, cream, eggs, herbs and seasoning.
7. Place 2/3 of the grated cheese in the blind-baked base, top with the hot-smoked salmon and pour over the milk mixture.
8. Arrange the asparagus on top in the shape of a wheel and sprinkle over the remaining cheese. Place into the oven and bake for 30-40 minutes until set and lightly golden.

Cook's notes

- To bake blind. Place a piece of baking parchment into the pastry-lined tin and cover evenly with ceramic baking beans. Baking blind partially cooks the pastry before the filling is added which sets the shape and ensures the pastry base cooks thoroughly.



Lasagne al Forno



Serves 6

A traditional Lasagne al Forno comprising a hearty ragu sauce made from sautéed vegetables, garlic and ground beef slowly cooked with tomato, red wine and herbs then layered between sheets of egg pasta with a creamy béchamel sauce and a crusty Parmesan topping. This is a great recipe for entertaining.

Stoneware 26cm Deep Rectangular Dish

Preparation time: 20-25 minutes

**Cooking time: 1hr 15 minutes for the sauces, 40-45 minutes baking
10 minutes standing time before serving**

Ingredients

12 ready to use, no-cook egg lasagne sheets
approximately 15cm x 8cm

Ragu sauce

2 tablespoons olive oil
1 large onion (225g), chopped
2 garlic cloves, chopped
1 stick celery (55g), cut into ½ cm dice
1 medium carrot (85g), cut into ½ cm dice
85g smoked pancetta or smoked bacon, diced
500g lean ground beef
250ml red wine
250ml hot beef stock
1 x 400g can chopped tomatoes and juice
4 tablespoons tomato puree
1 tablespoon Worcestershire sauce
1 teaspoon mixed dried Mediterranean herbs
and 2 bay leaves
½ teaspoon black pepper
Salt to taste

Béchamel sauce

40g butter
600ml milk
¼ teaspoon nutmeg
¼ teaspoon black pepper
85g Parmesan cheese, finely grated

Topping

25g grated Parmesan cheese

Oven: 190°C/170°C fan/Gas Mark 5, pre-heated

Method

To make the ragu sauce

1. Heat 1 tablespoon of the olive oil in a medium to large pan. Add the onions, garlic, celery and carrot, sauté for 3-5 minutes.
2. Remove the vegetables with a slotted spoon into a dish and place to one side. Add the remaining tablespoon of oil to the pan and sauté the pancetta or bacon for 2-3 minutes, add the beef in small amounts searing each batch before adding the next.
3. Return the vegetables to the pan and combine with the meat. Pour in the wine and simmer until the liquid is reduced by half.
4. Add the stock, tomatoes, tomato puree, Worcestershire sauce, herbs and pepper. Bring to a simmer, cover and cook for 45 minutes stirring occasionally until the meat is tender and the sauce has thickened. Season to taste with salt and remove the bay leaves.

To make the béchamel

Melt the butter in a medium pan, stir in the flour and cook for 1 minute. Remove from the heat and whisk in a third of the milk, when combined whisk in the remainder of the milk. Place back on the heat and bring the contents to a simmer, stirring until thickened. Stir in the nutmeg, pepper and Parmesan cheese, cooking until the cheese has melted and the sauce is smooth.

To make the lasagne

1. Add 3-4 large spoons of ragu sauce in the base of the dish and top with a horizontal row of 3 sheets of pasta.
2. Spoon over one third of the remaining ragu sauce on top and then add another row of 3 pasta sheets.
3. Spoon over the second third of ragu sauce and top with 3-4 large spoons of the béchamel sauce and then add another row of 3 pasta sheets.
4. Spoon over the final third of the ragu sauce and add the final row of pasta sheets. Pour over the remaining béchamel sauce and sprinkle with the grated Parmesan cheese for the topping.
5. Bake for 35-40 minutes until the top is brown and bubbling. Allow to stand for 10 minutes before cutting portions and serving.

Cook's notes

- By standing the lasagne before serving allows it to firm up and makes it easier to cut.
- To prepare this dish in advance you can make the lasagne to stage 5 then cover and chill or freeze it. Defrost thoroughly and increase the cooking time by approximately 10 minutes.
- Al Forno is a generic term for dishes made up of a combination of pasta and sauce then baked in the oven.
- The ragu sauce can also be served with Spaghetti Bolognese.





Honeycomb Crunch Muffins



Makes 12

Caramel flavoured mini muffins with luscious vanilla frosting and topped with crunchy honeycomb sprinkles.

Non-stick Bakeware

12 Cup Mini Muffin Tray

Preparation time: 10-15 minutes

Cooking time: 15-20 minutes

Ingredients

Honeycomb

50g caster sugar
1 tablespoon golden syrup
1 tablespoon water
¾ teaspoon bicarbonate of soda
Or
55g ready-made cinder toffee/honeycomb

Muffins

115g plain flour
½ teaspoon baking powder
½ teaspoon bicarbonate of soda
40g light brown sugar
5 tablespoons full-cream milk
4 tablespoons caramel condensed milk or dulce de leche (see Cook's notes)
1 medium egg
40g melted butter

Frosting

25g butter, softened
85g icing sugar
½ teaspoon vanilla extract
2 teaspoons milk

Method

Honeycomb

1. Line a ½ litre capacity shallow dish with baking parchment
2. Melt the sugar with the syrup and water in a small pan over a low heat until dissolved. Bring to a gentle simmer and cook for 3-4 minutes until the syrup turns a golden brown and has developed a caramel aroma. Take care not to let the syrup go too dark or the honeycomb will become bitter.
3. Stir in the bicarbonate of soda with a quick beating motion and pour into the lined dish. Take care as the mixture will be very hot and will foam up very quickly. It will continue to foam in the dish for a short while then subside a little before setting.
4. After about 45 minutes, when the mixture is completely set, remove the block from the dish and place into a large air tight container until required. Don't worry if it breaks in the process.

Muffins

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

1. In a medium bowl mix together the flour, baking powder, bicarbonate of soda and sugar.
2. Measure the milk into a jug and whisk in the caramel condensed milk, egg and the melted butter.
3. Make a well in the centre of the dry ingredients and pour in the wet ingredients. Combine everything together to make a batter.
4. Spoon the batter mixture equally between the mini muffin tray cups. Bake in the centre of the oven for 8-10 minutes until golden brown and well risen. Remove from the tin and cool.

Frosting and finishing

1. Combine the butter with the icing sugar. Add the vanilla with the milk and beat for 3-4 minutes until light and fluffy.
2. Spread the frosting onto the cooled muffins.
3. Break up the honeycomb into small pieces and sprinkle over the top of the frosted cakes. Consume on the same day as baking.

Cook's notes

- Making the perfect honeycomb can require a little practise but the result is well worth the effort
- Dulce de leche is made from milk that has been sweetened and then slowly heated to give a caramel flavour and colour. It is widely available in the baking aisle of most supermarkets.

Chicken, Cranberry and White Stilton Pie



Serves 6

Cooked chicken in a rich creamy Stilton sauce with onions, sage and cranberries topped with golden puff pastry.

**Stoneware 28cm Oval Pie Dish
Stoneware Pie Bird**

**Preparation time: 15-20 minutes
Cooking time: 45 minutes**

Oven: 200°C/180°C fan/Gas Mark 6 pre-heated

Method

To make the pie filling

1. Melt the butter in a medium saucepan, add onions and cook for 4-5 minutes until lightly golden, add the flour and cook for a further 1 minute. Remove from the heat and stir in a quarter of the chicken stock, when combined stir in the remaining stock. Return to the heat and stir constantly until it is simmering and has thickened.
2. Stir in the Stilton cheese, cream, cranberries, sage and pepper. Once the cheese has melted add the cooked chicken and adjust the seasoning to taste.

To make the pie

1. Dust a work surface and a rolling pin with a little flour and roll out the pastry to approximately 5-7mm thick. Turn the pie dish upside down and use as a guide to cut an oval 2cm larger than the top. Make a cross cut in the centre for the pie bird to go through. Cut some thin strips from the remaining pastry to use around the rim of the dish.
2. Place the cooked filling into the pie dish and position the pie bird in the centre. Brush some of the beaten egg mix around the edges of the pie dish and place on the pastry strips joining up where necessary. Brush the pastry strips with some more of the beaten egg mixture and place on the pastry top allowing the pie bird to poke through the cross cut. Press the pastry down gently around the edges to seal. Brush the top with the remaining beaten egg. Cook for 30-35 minutes until puffed up and deep golden brown.

Cook's notes

To cook your own chicken:

- As a guide a 1¼ -1½ kg chicken will yield approximately 600g of cooked chicken meat.
- Cut the chicken into quarters, rub the skin with a little butter, season with salt. Place into a shallow roasting pan, pour over 250ml stock, cover tightly with foil and cook in a pre-heated oven for 50-60 minutes at oven 180°C/160°C fan/Gas Mark 4.
- The cooking juices can be skimmed of fat and used as part of the stock.
- If using ready-made stock or a stock from a concentrate always check before adding salt.
- Puff pastry needs to be cut larger than the dish as it will often shrink back a little when cooked.





Tiramisu Cake

Serves 8-10

A twist on an Italian classic in cake form. Layers of vanilla-flavoured sponge drizzled in espresso coffee and coffee liquor, grated chocolate, a creamy Marsala and mascarpone custard and dusted with cocoa.



Non-stick Bakeware
20cm Springform Cake Tin

Preparation time including making up the cake: 35-40 minutes
Cooking time: 50-55 minutes

Ingredients

Cake

175g butter, softened
175g caster sugar
2 teaspoons vanilla extract
3 large eggs
175g self-raising flour
2 tablespoons single cream or full-cream milk

Marsala custard

3 large egg yolks
55g caster sugar
1 teaspoon vanilla extract
5 tablespoons Marsala wine
200g Mascarpone cheese

Drizzle

100ml espresso coffee
or
2 teaspoons of instant coffee in 100ml of water
6 tablespoons coffee liquor such as Tia Maria® or Kahlúa®
55g dark chocolate
2 tablespoons cocoa powder

20cm circle of baking paper

Method

To make the cake

Pre-heat oven to 180°C/160°C fan/Gas Mark 4

1. Cream the butter with the sugar and vanilla until light and fluffy. Beat in the eggs one at a time. Sift in the flour, combine and beat in the cream.
2. Place the baking paper disc in the base of the tin and pour in the cake mixture. Smooth over the top making a small dip in the centre as this will help to create a flat top as the cake bakes.
3. Bake for 35-40 minutes until golden and the centre springs back when pressed. Cool in the tin.

To make the Marsala custard

1. Place the egg yolks, caster sugar, Marsala wine and vanilla in a glass bowl and whisk over a pan of simmering water until very thick and the mixture holds firm when trailed. This will take around 15 minutes.
2. Remove from the heat and stir occasionally until cooled. Cover and place into the refrigerator for 45 minutes to 1 hour. Whisk the mascarpone cheese into the chilled Marsala custard, cover and return to the refrigerator until required.

To construct the cake

1. Remove the springform outer and slice the cooled cake in two horizontally. Set the top half of the cake to one side and replace the springform outer.
2. Combine the espresso coffee and coffee liquor. Prick the cake base all over with a fork and drizzle with half the coffee mixture. Spread with half the chilled custard and grate over a layer of chocolate.
3. Replace the top half of the cake and repeat the process. Cover with cling film and place into the refrigerator for 3-4 hours to allow the flavours to infuse and the cake to firm up.
4. Dust the top of the cake with cocoa. Remove the springform outer and slide the cake from the base and baking paper onto a serving plate.

Store covered in the refrigerator and consume within 3-4 days

Cook's notes

- 100ml of espresso coffee is around 2 shots.
- Additional decorations such as edible flowers or fresh fruit can be added if liked



Citrus Meringue Pie

Serves 8

Sweet shortcrust pastry filled with a zesty orange, lime and lemon curd topped with a soft meringue.

Stoneware 24cm Fluted Flan Dish

Preparation time: 30-40 minutes and an additional 45-60 minutes resting for the pastry. Include 50-60 minutes cooling and serving time.

Cooking time: 1 ¼ hours

Ingredients

Pastry

225g plain flour and a little extra for dusting

115g cold butter, diced

55g caster sugar

1 egg yolk

2-3 tablespoons milk to mix

or 1 x 375g block ready-made sweet shortcrust pastry

Baking paper

Baking beans

Citrus curd filling

4 tablespoons cornflour

Zest and juice of 1 orange, 1 lemon and 2 limes

4 egg yolks

115g caster sugar

30g butter

Meringue

4 egg whites

Pinch of cream of tartar

225g caster sugar

Oven: 190°C/170°C fan/Gas Mark 5, pre-heated

Method

Pastry

1. Sieve the flour into a bowl, add the diced butter and rub the mixture together using your finger tips until it resembles breadcrumbs.

2. Stir in the sugar, add the egg yolk with the milk and mix together lightly to form a dough ball. Handle the pastry as little as possible or the butter may begin to melt making it difficult to work with.

Pastry case

1. Dust a work surface and a rolling pin with some flour. Roll out the pastry into a circle approximately 30cm in diameter and 5mm thick.

2. Line the flan dish with the pastry, do not overstretch, and press well into the flutes. Trim away any excess. Prick the base in several places with a fork, cover with cling film and rest in a cool place or the refrigerator for 45 minutes - 1 hour.

3. Place a piece of baking paper slightly larger than the dish onto the pastry and fill with a few handfuls of baking beans. Cook for 30-35 minutes or until golden brown, removing the paper and beans after the first 15 minutes. Leave to cool.

Reduce the oven to 150°C/130°C fan/Gas Mark 2

Citrus curd filling

1. Place the cornflour, orange, lemon and lime zest into a saucepan. Make the juice up to 500ml with cold water. Add 100ml of the juice and water to the pan and blend with the cornflour until smooth. Pour in the remaining liquid and stir over a low to medium heat until thickened and glossy. Remove from the heat.

2. Combine the egg yolks with the sugar in a bowl, whisk in 4-5 tablespoons of the hot citrus mixture. Now gradually whisk the egg mixture into the contents of the saucepan.

3. Place the saucepan back onto the heat and stir with a figure of 8 action until the sauce has thickened. Add the butter and stir until melted. Pour the mixture into the cooked flan case and leave to set whilst you make the meringue.

Meringue

Place the egg whites into a clean, grease-free bowl and whisk to a firm peak. Add a pinch of cream of tartar and whisk in the sugar 2-3 tablespoons at a time until all the sugar is used and the mixture is stiff and glossy. Spoon or pipe the meringue on top of the filling in the pastry case starting at the outside and finishing in the centre. Bake for 30-35 minutes until lightly golden and crisp on the outside.

Allow to cool for around 20 minutes before cutting and serving.

Cook's notes

When making the citrus curd adding a little of the hot liquid to the egg yolks and sugar will help to stabilise the eggs and prevent them from scrambling.





The Bakeware range

Buying top quality baking tins is a worthwhile investment as, with care, they will last a lifetime. The Le Creuset Bakeware collection has been thoughtfully designed to give outstanding results for all types of baking and to withstand the toughest kitchen environment.



LOAF TIN 2LB/0.9KG

EXTERNAL 29cm x 17.5cm x 7.5cm

INTERNAL 23.5cm x 13.5cm x 7cm

REF. 941003290



SQUARE CAKE TIN

EXTERNAL 29cm x 27cm x 5cm

INTERNAL 23cm x 23cm x 4.5cm

REF. 941009290



12 CUP BUN TRAY

EXTERNAL 40cm x 30cm x 2.3cm

INTERNAL 34cm x 26cm x 1.6cm

REF. 941002400



RECTANGULAR CAKE TIN

28CM

EXTERNAL 33.5cm x 25cm x 5cm

INTERNAL 28cm x 21cm x 4.5cm

REF. 941016000

33CM

EXTERNAL 39cm x 27cm x 5.5cm

INTERNAL 33cm x 23cm x 5cm

REF. 941010390



SPONGE/SANDWICH CAKE TIN

EXTERNAL 25.5cm x 4.5cm

INTERNAL 20cm x 4cm

REF. 941014000



SPRINGFORM CAKE TIN

20CM

EXTERNAL 21.5cm x 7cm

INTERNAL 20cm x 6.75cm

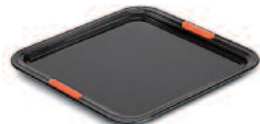
REF. 941015000

24CM

EXTERNAL 25.3cm x 7cm

INTERNAL 24cm x 7cm

REF. 941011250



RECTANGULAR BAKING SHEET

EXTERNAL 37cm x 35cm x 1.5cm

INTERNAL 31cm x 31cm x 1cm

REF. 941006370



12 CUP MUFFIN TRAY

EXTERNAL 40cm x 30cm x 3.8cm

INTERNAL 34cm x 26cm x 3cm

REF. 941001400



12 CUP MINI MUFFIN TRAY

EXTERNAL 30cm x 22.75cm x 2.75cm

INTERNAL 24.5cm x 18.5cm x 2cm

REF. 941013000



QUICHE/FLAN TIN

EXTERNAL 32cm x 29cm x 3.75cm

INTERNAL 26cm x 26cm x 3cm

REF. 941007320



CERAMIC BAKING BEANS

REF. 0636

The Stoneware range

The Stoneware baking collection from Le Creuset includes a wide choice of shapes in practical sizes for all baking needs. Mix and match them for numerous cooking and entertaining options.



OVAL PIE DISH

18cm • 0.6L

REF. 91042818



OVAL PIE DISH

28cm • 1.4L

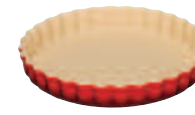
REF. 91042828



ROUND PIE DISH

24cm • 1.6L

REF. 91001224



FLUTED FLAN DISH

24cm • 1.35L

REF. 91015924



SQUARE BAKING DISH

23cm • 1.6L

REF. 91005723



PIE BIRD

REF. 91021400



SHALLOW RECTANGULAR DISH

19cm • 0.6L

REF. 91004719

26cm • 1.3L

REF. 91004726

32cm • 3L

REF. 91004732



DEEP RECTANGULAR DISH

19cm • 1.08L

REF. 991004719

26cm • 2.3L

REF. 991004726

32cm • 3.85L

REF. 991004732