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MAKE YOUR KITCHEN  
*Bloom*

**Spring Summer Recipes**



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REF: 4330





Le Creuset unveils its new stunning, timeless colour collection for Spring/Summer 2015 inspired by sun kissed summer meadows, blooming gardens and sweet spring bouquets.

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## Teal

An interior design favourite, this bold, turquoise gives any kitchen a very modern pop of colour. A truly versatile classic, Teal works with nearly any style, from eclectic to traditional, creating a punchy, vibrant effect.

## Elysees Yellow

Inviting and soft, this pretty pastel yellow adds a subtle accent to your kitchen.

Inspired by sweet spring bouquets, Elysees Yellow brings the warmth of summer sunshine to your kitchen.

## Chiffon Pink

Bring the beauty of nature into your home with Chiffon Pink. Inspired by spring flowers in full bloom, this beautiful, elegant pale pink evokes a feeling of timeless glamour.







# Asparagus Soup

WITH HOME MADE CROUTONS

Le Creuset Cast Iron 24cm Signature Round Casserole and Stoneware Petite Casseroles 0.25L

**SERVES 6** • **PREPARATION TIME** 10 minutes • **COOKING TIME** 20-25 minutes

## Ingredients

### Soup

**750g (1lb 10oz) asparagus spears**  
**250ml (9floz) water**  
**25g (1oz) butter**  
**1 large onion - chopped**  
**350g (12½oz) potatoes - peeled and cut into 1½cm (½inch) dice**  
**200ml (7floz) crème fraîche**  
**1 litre (1¾ pints) hot vegetable stock**  
**1 tsp ground black pepper and extra to serve**

### Croutons

**3-4 bread slices**  
**Butter (1 tbs)**  
**Olive Oil (2 tbs)**  
**Sea salt**  
**Fresh parsley**

## Method

1. To prepare the asparagus cut the tough woody ends from the stems and discard.
2. Cut the asparagus tips from the stems and slice them in half lengthways. Heat the water in the casserole and when simmering add the tips, place on the lid and cook for 3-4 minutes until they are tender. Remove the tips and pour the cooking water into a jug.
3. Cut the main part of the asparagus stems into 2½cm (1inch) lengths.
4. On the hob, heat the butter in the casserole over a medium heat, add the chopped onions with the diced potatoes and stir fry for 4-5 minutes.
5. Add the cut asparagus stems, vegetable stock, reserved cooking water and black pepper. Bring to a simmer and cook for 6-8 minutes until the vegetables are tender.
6. Decant the contents of the casserole into a food processor or large blender and pulse until smooth.
7. Return the blended mixture to the casserole stir in the cooked asparagus tips, 150ml (5floz) of the crème fraîche and adjust the seasoning to taste.
8. Heat the soup to piping hot and serve with the remaining crème fraîche swirled through and a sprinkle of black pepper.
9. To make the croutons; cut 3-4 slices of white or wholemeal bread into cubes, heat 1 tablespoon butter with 2 tablespoons of olive oil in a frying pan, stir fry the bread until golden and crisp, sprinkle with a little sea salt and some chopped fresh parsley. Sprinkle on top of the soup.

## Cook's notes

*As the soup is blended more of the stem can be used than when eaten as a vegetable.  
Using crème fraîche rather than cream gives the soup a fresher taste.*



# Hot Smoked Salmon Pâté

Le Creuset Stoneware Ramekins (0.2L)

**SERVES 6-8 • PREPARATION TIME** 20 minutes plus 2 hours chilling time

## Ingredients

### Pâté

325g (11½oz) hot smoked salmon  
140g (5oz) full-fat soft cream cheese  
3 tbsp crème fraîche  
2 tbsp of lemon juice  
1½ tsp powdered gelatine - dissolved in  
4 tsp of hot water  
2-3 tbsp chopped fresh dill  
1 tbsp wholegrain mustard  
½ tsp black pepper  
¼ tsp paprika

### To Serve

2 baby gem lettuce - washed and broken into separate leaves  
12-16 cherry tomatoes - halved  
6-8 slices cucumber - halved  
Olive oil, vinegar, salt and pepper  
2 lemons - cut into quarters  
A few sprigs of dill  
Rustic white bread - sliced thinly and toasted

## Method

1. Remove any skin and bones from the salmon and shred it into flakes.
2. Place the salmon, cream cheese, crème fraîche and lemon juice into a food processor and blend together until smooth.
3. Add the liquid gelatine, chopped dill, mustard, black pepper, paprika and pulse quickly for a couple of seconds to mix together.
4. Spoon the pâté into 6-8 ramekins and swirl the surface of each one with a spoon. Cover with cling film and chill for 2 hours.
5. Before serving, arrange the baby lettuce leaves, cherry tomatoes and cucumber slices in 6-8 separate ramekins or small dishes and dress with a little olive oil, vinegar, salt and pepper.
6. Decorate the ramekins of pâté with a sprig of dill and serve with the salad, a wedge of lemon and some thinly sliced toast.







# Poppy Seed Bloomer

**Le Creuset Cast Iron 27cm Signature Oval Casserole**

**PREPARATION TIME** 30 minutes plus 1½ - 2 hours rising time • **COOKING TIME** 45-50 minutes

## Ingredients

2 tsp runny honey  
300ml (½ pint) hand-hot water  
2 tsp active dried yeast  
200ml (7floz) full cream milk, warmed + extra if required  
2 tbsp olive oil + extra to grease the casserole  
750g (1lb 10oz) strong white bread flour +  
extra for kneading and dusting the casserole  
1 tbsp blue poppy seeds  
1 tbsp fine sea salt

## Topping

Approx. 1 tbsp cold water  
1 tbsp blue poppy seeds

*Cling film*

*Baking tray + 500ml /18floz water*

## Method

1. Grease the casserole with a little oil and lightly dust with some of the extra flour.
2. Dissolve the honey in the warm water, whisk in dried yeast with a fork and leave for 5 minutes until frothy.
3. Sift the flour into a large warm bowl, and then stir in the salt and poppy seeds. Make a well in the centre and pour in the yeasty mixture, warm milk and olive oil.
4. Work the mixture together using a large spatula or your hands until it leaves the sides of the bowl and forms a dough. The dough should be slightly wet, but not sticky – if it is a little dry add a little more milk.
5. Turn the dough out onto a lightly floured work surface; knead for 5-6 minutes until it has become smooth and elastic. Return the dough to the bowl, cover with some oiled cling film and leave to rise in a warm place until doubled in size. Approximately 45-60 minutes.
6. Turn the risen dough out onto a freshly floured work surface and knock out the air created during the first rising by kneading 3-4 times. Shape the dough into a rectangle 20 x 30cm (8 x 12 inch) and roll it up tightly from the long side into a baton shape.
7. Transfer the shaped dough seam side down into the casserole, cover loosely with oiled cling film and return to a warm place to rise until doubled in size. Approximately 45-60 minutes. 15 minutes before the end of the rising process preheat the oven to 220°C/ 425°F/ Fan 200°C / Gas Mark 7.
8. Place a baking tray filled with 500ml water in the base of the oven to provide a steamy baking environment which will create an extra crisp crust.
9. Remove the cling film and lightly mist the top of the dough with some water and sprinkle over the poppy seeds. Then make four diagonal slashes, 2.5cm (1inch) apart, into the surface of the dough using a sharp knife.
10. Place the casserole in the centre of the preheated oven and cook for 10 minutes. Then reduce the heat to 190°C/ 375°F/ Gas Mark 5 and continue to cook for a further 35-40 minutes until the loaf is golden brown. Turn the loaf out of the casserole and cool on a wire rack.





# Roasted Beetroot Risotto

WITH BURRATA, FRESH MINT AND TOASTED NUTS

Le Creuset Cast Iron 24cm Signature Round Casserole

**SERVES 4 • PREPARATION TIME** 10-15 minutes

**COOKING TIME** 30-35 minutes on the hob plus 45-50 minutes in the oven for the beetroot

## Ingredients

**750g (1lb 10oz) fresh Beetroot - tops & roots removed**  
**2 tbsp olive oil**  
**1 tsp sea salt**  
**25g (1oz) butter**  
**1 onion - finely chopped**  
**225g (8oz) Arborio rice**  
**150ml (¼ pint) dry white wine at room temperature**  
**850ml - 1 litre (1½ - 1¾ pints) hot fresh chicken or vegetable stock**  
**100g (3½ oz) Parmesan cheese, grated**  
**1 tsp coarse ground black pepper**  
**1x200g (7oz) Burrata cheese or buffalo mozzarella**  
**3 tbsp chopped fresh mint + a few whole leaves to decorate**  
**40-50g (1½ - 2oz) roasted nuts - roughly chopped**

## Method

Preheat the oven 220°C/ 425°F/ Fan 200°C/ Gas Mark 7

1. Peel and chop the beetroots into 3cm (1¼ inch) dice. Place onto a baking tray and coat with the olive oil. Season with the sea salt and roast in the oven for 45-50 minutes until tender and the edges are caramelised.
2. Melt the butter in the casserole over a low-medium heat on the hob. Add the onion and sauté for 2-3 minutes until softened and translucent.
3. Add the rice and stir for 1-2 minutes to absorb the pan juices.
4. Pour in the wine, bring to a simmer and cook until all the liquid has been absorbed.
5. Whilst stirring add a ladleful of stock at a time and allow the rice to absorb the liquid. Continue to do this for 20-25 minutes until the rice is al dente, just done. The rice should have a flowing appearance and not be dry.
6. Stir in the Parmesan cheese, black pepper and the roasted beetroot. Break up the Burrata or buffalo Mozzarella into small pieces and lightly stir into the risotto with the chopped mint. Season to taste.
7. Serve the risotto in the casserole with the roasted chopped nuts and whole mint leaves sprinkled over.

## Cook's notes

*If Burrata is not available use fresh Mozzarella. Nuts such as almonds, macadamia or pine nuts are all suitable.*





# Shredded Ham Hock

WITH BROAD BEAN, PEA & POTATO HASH

**Le Creuset Cast Iron 26cm Signature Shallow Casserole**

**SERVES 3 - 4**

**PREPARATION TIME** 10-15 minutes • **COOKING TIME** 25-30 minutes plus 1½ - 2 hours for the ham hock

## Ingredients

### Ham Hock

**1x1kg (2lb 4oz) ham hock**  
**1 onion - cut into ¼'s**  
**1 medium carrot - sliced**  
**1 celery stalk - sliced**  
**4 juniper berries - lightly crushed**  
**¼ tsp cracked black peppercorns**  
**1 bay leaf**  
**A few sprigs of parsley**  
**Water to cover**

### Hash

**750g (1lb 10oz) red skin potatoes - skin left on and cut into 1½cm (½inch) dice**  
**3 tbsp vegetable oil**  
**1 large red onion - halved and thinly sliced**  
**350g (12oz) cooked shredded ham hock (home cooked or ready prepared)**  
**200g (7oz) fresh or frozen baby broad beans, shelled if you wish**  
**150g (5½oz) fresh or frozen peas**  
**15g (1oz) butter**  
**1 tbsp wholegrain mustard - optional**  
**½ - 1 teaspoon salt - to taste**  
**1 tsp coarsely ground black pepper**  
**3 tbsp chopped fresh parsley**  
**Salt to season**

## Method

### To cook the ham hock

1. Place the ham hock, vegetables, spices and herbs into the casserole and cover with water. Place the casserole on the hob over a medium heat and bring to the boil, reduce the heat to low, place on the lid and cook for 1½ - 2 hours.
2. Remove the cooked ham hock from the stock and shred the meat from the bone. Pour over a little of the cooking stock to keep the meat moist and set to one side. Strain the remaining cooking liquor from the casserole into a container and chill or freeze for later use in soups and sauces.

### To make the hash

1. Drop the diced potatoes into a pan of boiling salted water, bring back to the boil, and simmer for 5-6 minutes until just tender. Drain well, and leave to chill overnight if possible.
2. Heat 1 tablespoon of the olive oil in the casserole over a medium heat on the hob, add the sliced onion and fry for 5-6 minutes until golden brown. Lift onto a plate with a slotted spoon.
3. Heat the rest of the olive oil, add the part-cooked diced potatoes and fry for 8-10 minutes, turning them occasionally, until they are golden brown and starting to break apart.
4. Stir in the shredded ham hock, onions, broad beans, peas, butter, mustard, salt and pepper and continue to cook for 8-10 minutes stirring occasionally until the vegetables are tender and everything is piping hot.
5. Sprinkle with parsley and serve in the hot casserole.





# Citrus Cake

WITH ELDERFLOWER CREAM

Le Creuset Stoneware 26cm Rectangular Dish

**MAKES 8 PIECES** • **PREPARATION TIME** 10 minutes • **COOKING TIME** 20-25 minutes

## Ingredients

### Cake

200g (7oz) caster sugar  
2 small lemons  
1 orange  
3 medium eggs  
175ml (6floz) mild olive oil  
2 tsp vanilla extract  
¼ tsp salt  
225g (8oz) self-raising flour

### Citrus Syrup

1 orange  
1 lemon  
85g (3oz) caster sugar

### Elderflower Cream

300ml (10½ floz) double cream  
2 tbsp concentrated elderflower cordial

### Baking parchment

## Method

Preheat the oven 170°C/ 325°F/ Fan 150°C/ Mark 3

### To Cook the cake

1. Line the base of the dish with a strip of baking paper.
2. Finely zest the 2 lemons and 1 orange into a large bowl stir in the sugar and rub together.
3. Whisk in the eggs, olive oil, vanilla extract and salt. Sift in the flour and combine the ingredients. Squeeze the juice from only the lemons and beat 4-5 tablespoons of the juice into the cake batter. Pour the batter into the prepared dish.
4. Bake in the centre of the preheated oven for 45-50 minutes or until the centre springs back when lightly pressed. If the cake begins to overbrown towards the end of cooking cover loosely with some baking paper.

### Citrus syrup

1. Remove the peel from the orange using a vegetable peeler taking care not to include the white pith. Slice the peel into very fine matchsticks and place them into a small pan. Squeeze the juice from the lemon and the orange into a measuring jug. Add enough water to top the juice up to 150ml (¼ pint) and pour into the pan. Place on a well fitting lid and cook over a low heat for 8-10 minutes to soften the peel. Allow the mixture to cool completely then stir in the caster sugar.
2. Pierce the top of the warm cake using a fork in 10-15 places, pour over the citrus syrup and leave the cake to cool. The juice will soak into the cake leaving the peel and a sugar crust on top.
3. To make the elderflower cream; whip the double cream until it reaches soft peaks then beat in the elderflower cordial. Cut the cake into slices or squares and serve with a spoonful of the cream.



## The Bloom range



20cm Round Casserole



24cm Round Casserole



28cm Round Casserole



26cm Shallow Casserole



27cm Oval Casserole



Petite Casserole



Mug



Rectangular Dish



Mills



Egg Cup



Ramekins

## Cast Iron Signature Casseroles

Product	Size	Portion	Capacity	Reference	ELYSEE YELLOW 485	CHIFFON PINK 401	TEAL 17
Round Casserole	20 cm	2-3	2.4 L	2117720	●	●	●
	24 cm	4-5	4.2 L	2117724	●	●	●
	28 cm	6-8	6.7 L	2117728			●
Shallow Casserole	26 cm	4	2 L	2118026	●	●	●
Oval Casserole	27 cm	4-6	4.1 L	2117827	●	●	●



## Stoneware

Product	Size	Portion	Capacity	Reference	ELYSEE YELLOW 485	CHIFFON PINK 401	TEAL 17
Ramekins pack of 2	9 x 5.5 cm		0.2 L	91002800	●	●	●
Shallow Rectangular Dish	18 cm		0.6 L	91004719	●	●	●
	26 cm		1.3 L	91004726	●	●	●
	32 cm		3 L	91004732	●	●	●
Petite Round Casserole	10 cm		0.25 L	991005000	●	●	●
Serving							
Product			Capacity	Reference			
Mug			350ml	91007235	●	●	●
Espresso Mug			100ml	91007210	●	●	●
Egg Cup				91033052	●	●	●



## Mills

Product	Reference	SOLEIL 40	PINK 227	TEAL 17
Pepper Mill	96001900	●	●	●
Salt Mill	96002000	●	●	●