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**NEW**  
**ink**

**Soup and Bread Recipes**



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REF. 4392

# ink

Introducing INK, the new navy blue from Le Creuset. Sophisticated and rich, Ink is a deep blue that will bring effortless, understated style to your kitchen. Dark and contemporary or fresh and preppy, Ink is a timeless colour. Cooked and served in the new collection, indulge in these rich and flavoursome bread and soup recipes, inspired by this dramatic colour.



 **LE CREUSET®**



# White Bean, Chorizo and Cavolo Nero Soup

Cast Iron 24cm Round Casserole

**SERVES 6**

**PREPARATION TIME** 15 - 20 minutes plus overnight soaking • **COOKING TIME** 1 ½ - 2 hours

A chunky autumn soup, made with white beans, paprika-laced chorizo sausage and black cabbage leaves.

## Ingredients

5 tablespoons olive oil  
1 large onion - halved and thinly sliced  
½ tsp crushed dried chillies  
225g (8oz) dried white beans, such as haricot or cannellini - soaked overnight  
200g (7oz) smoked dry-cured bacon lardons  
225g (8oz) spicy cooking chorizo - skinned and sliced  
3 large garlic cloves - crushed

1 medium - hot green chilli - stalk removed and thinly sliced  
650g (1lb 7oz) peeled floury potatoes, such as King Edwards - cut into small chunks  
600ml (1 pint) light chicken or vegetable stock  
250g (9oz) cavolo nero leaves - washed  
2 tablespoons chopped flat leaf parsley  
Salt and freshly ground black pepper

## Method

1. Heat 4 tablespoons of the oil in the casserole. Add the onion and crushed dried chillies, cover and cook over a low heat for 10 minutes until soft but not browned. Scoop half the onion and chilli mixture into a small bowl and set to one side.
2. Drain the soaked beans and add them to the pan with 1 litre (1 ¾ pints) of fresh cold water. Bring to a simmer, part-cover and cook gently for 45 minutes - 1 hour until the beans are tender. Add 1 teaspoon of salt, simmer for a further 5 minutes, then tip them into a colander set over a bowl to collect the cooking liquid. Measure this and make up to 600ml (1 pint) with water if necessary. If more, return it to the pan and boil until it has reduced to the required amount. Set to one side with the onions.
3. Heat the remaining tablespoon of olive oil in the cleaned casserole. Add the bacon lardons and fry for 3 minutes until lightly browned. Add the chorizo slices and fry for another 1 - 2 minutes until these too are lightly browned. Add the garlic and green chilli and fry gently for another minute, make sure that the garlic does not brown.
4. Stir in the reserved fried onions and chilli, the potatoes, bean cooking liquid, stock, ½ teaspoon of salt and some pepper. Bring to the boil, cover and simmer for 10 minutes until the potatoes are almost soft.
5. Meanwhile, slice the green leaves of the cavolo nero away from either side of the thin stalks. Discard the stalks, bunch up the leaves and slice them across into 2.5cm (1inch) wide strips.
6. Stir the cabbage into the soup, cover and simmer for 5 minutes. Uncover, stir in the cooked beans and simmer for another 2 - 3 minutes until the cabbage leaves are tender, the beans have heated through and the potatoes are just beginning to break apart. Season to taste with salt and pepper.
7. Ladle the soup into warmed bowls and serve sprinkled with some chopped flat leaf parsley.

## Cook's notes

- Seek out cooking chorizos that are sold whole from the deli counter rather than the pre-sliced chorizo sold in packets from the chilled cabinet. The whole raw cured sausages have a much better flavour and texture for cooking.
- Any bright green leafy vegetable would work well in this soup like; kale, Savoy cabbage, Swiss chard or spinach. Add to the soup and cook until wilted down or tender.
- This soup would work well with British butter beans. Use tinned beans to save time.

# Cheddar and Chive Soda Bread

Cast Iron 30cm Shallow Casserole

**MAKES 12 ROLLS**

**PREPARATION TIME** 15 minutes • **COOKING TIME** 30 minutes

A quick and easy Irish style soda bread mix, flavoured with Cheddar cheese, chives and oats, shaped and baked into individual rolls, to serve and divide at the table.

## Ingredients

A little olive oil, for greasing

550g (1¼ lb) plain white flour, plus extra for dusting

50g (2oz) rolled oats, plus extra for sprinkling

1 teaspoon fine sea salt

1 rounded teaspoon bicarbonate of soda

100g (3 ½ oz) Cheddar cheese - coarsely grated

3 tablespoons chopped chives

Approx. 575ml (19floz) buttermilk

## Method

**Preheat the oven to 230°C / Fan 210°C / 450°F / Gas Mark 8.**

1. Brush the base and sides of the casserole with a little olive oil.
2. Mix the flour, oats, salt and bicarbonate of soda together in a large mixing bowl. Stir in 50g (2oz) of the grated Cheddar cheese and the chives.
3. Make a well in the centre of the flour, add all but 1 tablespoon of the buttermilk and mix together until it comes together into a soft, slightly sticky dough.
4. Turn the dough out onto a lightly floured surface and knead very lightly and very briefly until it comes together into a ball. Divide the dough into 12 even - sized pieces (of about 100g / 4oz each). Gently shape each piece into a ball, then cut a deep cross into the top of each one, about half way down through the dough.
5. Arrange the rolls side by side in the prepared casserole (8 around the outside edge and 4 in the centre). Lightly brush the surface of each roll with the remaining buttermilk, sprinkle with the remaining Cheddar cheese and a couple of tablespoons of the extra oats.
6. Bake the rolls in the middle of the oven for 10 minutes, then lower the oven temperature to 200°C / Fan 180°C / 400°F / Gas Mark 6 and bake them for a further 20 minutes, until richly golden, and when a skewer pushed into the centre of one roll comes away clean.

## Cook's notes

- Unlike other breads, this type of soda bread is best eaten as soon as possible after it is made.
- You can change the flavour of these rolls. Try coarsely chopped walnuts or a mixture of seeds.





# Roasted Squash and Thyme soup

with Gruyère cheese

Cast Iron 24cm Round Casserole and set of 2 Stoneware Soup Bowls

**SERVES 6 - 8**

**PREPARATION TIME** 15 minutes • **COOKING TIME** 40 - 50 minutes

A smooth autumnal soup, embellished with melting Gruyère cheese.  
This is delicious served with the pumpkin seed pesto bread.

## Ingredients

2.25kg (5lb) pumpkin or squash  
3 tablespoons olive oil  
70g (2½ oz butter)  
2 medium onions - chopped  
The leaves from 6 sprigs of thyme, plus extra leaves to garnish

1.75 litres (3pints) light chicken or vegetable stock  
300ml (½ pint) double or single cream  
150g (5 ½ oz) Gruyère cheese - coarsely grated  
Salt and freshly ground black pepper

## Method

**Preheat the oven to 200°C / Fan 180°C / 400°F / Gas Mark 6.**

1. Peel the pumpkin or squash, scoop away the fibres and seeds and cut the flesh into chunky pieces. Put them into a large roasting tin with the olive oil and some seasoning and toss together well. Spread them out in an even layer and roast for 30 - 40 minutes until tender.
2. Meanwhile, melt the butter in the casserole and add the onions, half the thyme leaves and some seasoning. Cover and cook gently for about 10 minutes until the onion is very soft but not browned.
3. Add the roasted pumpkin or squash to the pan with the stock, cover and simmer gently for 20 minutes.
4. Leave the soup to cool slightly then blend in a food processor or liquidiser with the rest of the thyme leaves, until smooth. Return the soup to the casserole, place over a medium - low heat and bring back to a gentle simmer. Stir in 200ml (7flop) of the cream and adjust the seasoning to taste.
5. Ladle the soup into warmed bowls and swirl in the remaining cream. Pile some of the grated cheese into the centre, scatter with the extra thyme leaves and serve.

## Cook's notes

- This soup can be made with a variety of squashes or pumpkin. Crown Prince, kabocha and butternut squash are particularly good.
- Roasting the squash or pumpkin first enhances its sweet flavour, but you can omit this stage if you are short on time.
- Double cream gives a slightly richer finish to the soup and stays on the surface of the soup when drizzled.
- Adding warm or hot stock will speed up the simmering process saving time and energy.

# Pumpkin Seed Pesto Bread

Stoneware 26cm Heritage Rectangular Dish

**MAKES 1 X LARGE LOAF**

**PREPARATION TIME** 15 minutes plus 1 hour and 45 minutes proving • **COOKING TIME** 35 - 40 minutes

Half of each white and wholemeal bread streaked with pesto made from pumpkin seeds and fresh coriander. This is perfect with the pumpkin soup.

## Ingredients

### For the bread

400ml (14floz) hand - hot water  
1 ½ teaspoons golden caster sugar  
1 tablespoon active dried yeast  
325g (11 ½ oz) strong white bread flour  
175g (6oz) stoneground wholemeal bread flour  
1 ½ teaspoons fine sea salt  
3 tablespoons finely grated Parmesan cheese  
2 tablespoons pumpkin seeds - coarsely chopped (optional)

### For the pumpkin seed pesto:

25g (1oz) shelled pumpkin seeds  
40g (1 ½ oz) fresh coriander leaves  
½ medium - hot green chilli - seeded and finely chopped  
1 large garlic clove - crushed  
5 tablespoons olive oil  
25g (1oz) Parmesan cheese - finely grated

## Method

1. Put 150ml (¼ pint) of the hand - hot water into a cup, whisk in the sugar and the dried yeast with a fork, and leave somewhere warm for about 5 - 10 minutes until covered in a thick layer of froth.
2. Meanwhile, sift the white flour, wholemeal flour and salt into a bowl and stir in any bran left in the sieve.
3. Add the yeast mixture and the remaining hand - hot water and stir together until well mixed, then knead for 10 minutes until smooth and elastic. Cover and leave in a warm place to rise for 1 hour or until doubled in size.
4. For the pumpkin seed pesto, put the pumpkin seeds, coriander, chilli, garlic and oil into a food processor and blend to a paste. Stir in the Parmesan cheese and some salt to taste.
5. Turn the dough out onto a lightly floured surface, knock out the excess air, and knead once more until smooth. Divide into 2 equally sized pieces. Roll each piece out into a 25 x 15cm (10 x 6 inch) rectangle. Spread half of the pesto over each piece of dough leaving a 1cm (½ inch) edge. Starting with one longer edge, tightly roll up each piece of the dough, pinching the edges together as you go, then pinch the final seam closed. Using a large sharp knife, cut each roll lengthways in half, and then twist the 2 pieces together again, keeping the pesto seam uppermost. Lay the twists side-by-side in the lightly oiled stoneware dish and sprinkle with the Parmesan cheese.
6. Cover the dish loosely with a sheet of cling film and leave in a warm place to rise for 45 minutes until doubled in size, the dough has filled the dish, and is almost touching the cling film.
7. Shortly before baking, preheat the oven to 180°C / Fan 160°C / 350°F / Gas Mark 4. Sprinkle the top of the bread with the pumpkin seeds if using, and bake for 35 - 40 minutes until golden brown and cooked through. You can serve this bread warm, straight from the dish or carefully lift it out of the dish and leave it to go cold on a wire rack. The bread is best served on the day it is made.





#### Cast Iron Round Casserole

The one pot wonder! From quick pasta dishes, to fragrant stews or freshly baked breads, everything you cook in it will cook and taste superb thanks to the amazing even heat distribution and retention of cast iron.

#### Stoneware Heritage Dishes

A kitchen essential, these beautiful dishes are ideal for every day cooking. From pies to puddings, lasagnes to bread, these dishes are extremely versatile.



#### Stoneware Mugs

Enjoying a hot drink or having a lighter lunch, these mugs are not just for beverages but an alternative way to serve soups.



#### Stoneware Soup Bowls

Serve your soup in style with these soup bowls, including a lid to keep your soup warmer for longer. Available in a set of two.



#### Mills

Accessorise your kitchen and table with these elegant Salt and Pepper Mills. Made from superior quality ABS plastic. The hardened ceramic grinder is ideal for cracking peppercorns and corrosive resistant for grinding salt.



#### Cast Iron Oval Casserole

If you like to cook mostly larger joints or whole poultry - either braising, casseroles or roasting, an oval shape will often hold these longer, bigger shapes better and allow room for turning them when pre-browning.

The Ink collection

Product	size	capacity	portion size	reference	INK 318	
Cast Iron						
Signature Round Casserole	20 cm	2.4 L	2-3	2117720318		●
	24 cm	4.2 L	4-5	2117724318		●
	28 cm	6.7 L	6-8	2117728318		●
Signature Oval Casserole	29 cm	4.7 L	6	2117829318		●
Signature Shallow Casserole	30 cm	3.2 L	4-6	2118030318		●
Square Grillit	26 cm			2012126318		●



Round Casserole



Oval Casserole



Shallow Casserole



Square Grillit



Mug



Espresso Mug

Stoneware

Mug		350ML	91007235318	●
Espresso Mug		100ML	91007210318	●
Utensil Jar	11 x 15cm	1.1L	91000100318	●
Set of two Ramekins	9 x 5.5cm	0.2L	91002800318	●
Set of two Soup Bowls	9 x 11.5cm	0.5L	91001100318	●
19cm Heritage Dish	24 x 16 x 8cm	1.08L	991004719318	●
26cm Heritage Dish	31 x 18 x 8cm	2.3L	991004726318	●
32cm Heritage Dish	38 x 24 x 8cm	3.85L	991004732318	●



Utensil Jar



Ramekins



Soup Bowls



Heritage Dishes



Salt and Pepper Mills

Mills

Pepper Mill			96001900318	●
Salt Mill			96002000318	●