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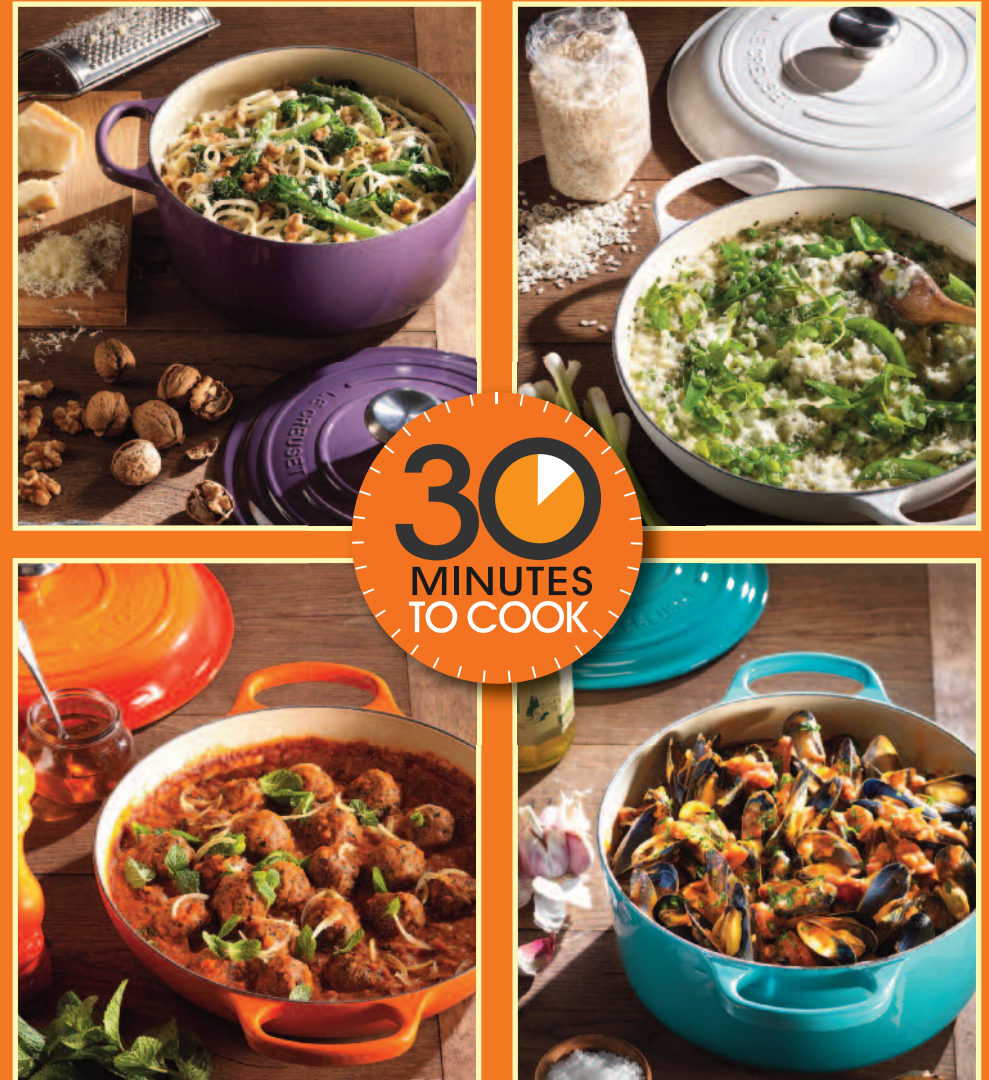
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New Signature Cast Iron Casseroles

30 Minute Meal Recipes



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Good food doesn't need to take hours to cook. With busy lives in mind, Le Creuset has created a collection of recipes designed to cook in just 30 minutes to help you create delicious meals quickly.

All cooked and served in the new Signature Cast Iron Casseroles, simply prepare your ingredients and then cook for 30 minutes or less.

Whether you are preparing for an informal mid-week dinner party with friends or cooking supper for the family, we have a quick recipe to suit every occasion.





Linguine

with Sprouting Broccoli, Gorgonzola and Walnuts



Le Creuset Cast Iron Signature Round Casserole - 24cm

'Al dente' pasta, tossed in a creamy sauce of gorgonzola cheese, cream, thyme and lemon zest, together with tender spears of the new seasons sprouting broccoli and crunchy toasted walnuts. **Serves 4.**

Ingredients

400g (14oz) dried linguine pasta
225g (8oz) Gorgonzola 'piccante' cheese - rind removed
25g (1oz) butter
2 garlic cloves - crushed
Leaves from 2 large sprigs thyme - chopped
200ml (7floz) double cream or crème fraîche
Finely grated zest 1 small, un-waxed lemon
600g (1lb 5oz) sprouting or tenderstem broccoli - lightly steamed
50g (2oz) Parmesan cheese - finely grated, plus extra to serve
50g (2oz) walnut pieces - lightly toasted
Salt and freshly ground black pepper

Preparation time:

5-10 minutes

Cooking time:

15 minutes

Method

1. Pour 3 litres (5¼ pints) of water into the casserole, add salt and bring to the boil. Add the linguine and cook for 10-12 minutes or until al dente.
2. Drain the linguine reserving a little of the cooking liquid. Put the linguine on a plate to one side.
3. Break the Gorgonzola into small pieces. Melt the butter in the casserole, add the garlic and cook gently without browning. Add the thyme leaves and cook for a few seconds more. Stir in the cream, cheese, lemon zest and stir until thick and creamy. Season to taste with black pepper.
4. Gently stir in the linguine, together with a little of the reserved cooking liquid. Add the steamed sprouting broccoli, and parmesan cheese.
5. Serve sprinkled with the toasted walnuts and extra parmesan cheese.



Prawn and Cardamom Biryani

with Cucumber & Mint Raita



Le Creuset Cast Iron Signature Oval Casserole - 29cm

This traditional Biryani recipe layers together an aromatic curry with rice. Quick to prepare and easily baked in the oven. Serves 4.

Ingredients

Prawns

500g (1lb 2oz) peeled raw prawns
½ teaspoon ground turmeric
½ teaspoon chilli powder or cayenne pepper
3 garlic cloves - crushed
¼ teaspoon black pepper
¼ teaspoon salt
1 tablespoon sunflower oil

Cucumber and Mint Raita

175g (6oz) cucumber
175g (7oz) whole milk or Greek style natural yogurt
1 teaspoon mint jelly - warmed
2 tablespoons chopped fresh mint

Rice

3 tablespoons coconut oil or sunflower oil
1 large onion - finely chopped
5cm (2 inch) piece peeled fresh ginger - finely grated
½ teaspoon cardamom seeds (not pods)
1 tablespoon black mustard seeds
2x7.5cm (3 inch) cinnamon sticks
8 cloves
3 tablespoons coconut-based curry paste
½ teaspoon ground turmeric
400g (14oz) white basmati rice
700ml (1 pint 3½ floz) chicken stock
4 fresh bay leaves or 12 fresh curry leaves
400g (14oz) vine tomatoes - skinned, seeded and diced
2 tablespoons each coarsely chopped mint and coriander
100g (4oz) roasted salted cashew nuts

Preparation time: 10-15 minutes

Cooking time: 30 minutes

Method

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

1. Mix the prawns in a bowl with the spices, garlic, salt and pepper and set to one side.
2. For the rice: heat the oil in the casserole over a medium heat. Add the onion, ginger, cardamom seeds, mustard seeds, cinnamon sticks and cloves and fry for 5 minutes until the onion is soft. Stir in the curry paste and turmeric and fry for 2-3 minutes more. Add the rice, stock, bay leaves or curry leaves and ½ teaspoon of salt and bring to the boil. Stir once to make sure the rice is not stuck to the base of the casserole, cover with the lid, increase the heat and cook for 1 minute to build up a head of steam. Transfer the casserole to the oven and cook for 15 minutes.
3. Meanwhile, for the raita, peel the cucumber, halve it lengthways and scoop out the seeds. Finely dice the flesh, toss it together with ½ teaspoon of salt and set it aside in a sieve to drain for 10 minutes. Dry it well on kitchen paper and mix with the remaining ingredients and a little more salt to taste.
4. Remove the rice from the oven, uncover the casserole and fluff up the rice into separate grains with a fork. Stir through the diced tomatoes, cover with the lid and set aside to warm them through whilst you cook the prawns.
5. Heat a non-stick frying pan on the hob. Once hot, add the marinated prawns and stir-fry for 3 minutes until just cooked through. Uncover the rice and gently stir through the prawns, three-quarters of the chopped mint, cashew nuts and all of the chopped coriander. Scatter the rest of the mint leaves and cashew nuts over the top of the biryani and serve with the cucumber and mint raita.



Spring Pea, Mint and Goats Cheese Risotto

with Pea Shoots and Crème Fraiche



Le Creuset Cast Iron Signature Shallow Casserole - 30cm

The shallow casserole is ideal for cooking a risotto such as this, flavoured with a mild goats' cheese, tender young peas and new seasons mint leaves. **Serves 6.**

Ingredients

2 bunches spring onions - trimmed
1.5 litres (2½ pints) light chicken or vegetable stock
75g (3oz) butter
350g (12oz) risotto rice, such as Arborio or Carnaroli
100ml (4floz) dry white wine
200g (7oz) sugar snap peas
15g (½oz) young, fresh mint leaves - finely chopped
1½ tablespoons olive oil
200g (7oz) frozen petit pois peas - thawed
75g (3oz) Parmesan cheese - finely grated
150g (5oz) creamy fresh goats' cheese - crumbled
3 tablespoons crème fraiche
A small handful of pea shoots
Salt and freshly ground white pepper

Preparation time:
5 minutes
Cooking time:
30 minutes

Method

1. Thinly slice the spring onions, separating the white part from the green. Bring the stock to the boil in a pan and keep hot over a low heat.
2. Melt the butter in the casserole, add the white part of the spring onions and cook gently over a low-medium heat for 2 minutes.
3. Add the rice to the pan and stir until all the grains are coated in butter. Add the white wine and simmer until it has all been absorbed. Add a large ladleful of the hot stock and simmer, stirring until it has all been absorbed before adding another. Continue like this, stirring all the time, until the rice is creamy but still with a little bite to it – this should take about 25 minutes in total.
4. In between stirring, put the sugar snap peas into a pan of boiling salted water and cook for 3 minutes until just tender. Drain and refresh under cold water until the peas are cold, then split open lengthways.
5. After the risotto has been cooking for 20 minutes and you have nearly added all of the stock, stir the lemon zest, 50g of the Parmesan cheese and the goats' cheese into the risotto, followed by the green spring onion tops, petit pois peas and sugar snap peas. Cook for 2-3 minutes until everything has heated through. Add the remaining stock to the dish and stir.
6. Stir in the chopped mint and season to taste with salt and pepper. Serve straight away, garnished with a teaspoonful of crème fraiche, a sprinkling of extra Parmesan cheese and the pea shoots.



Mussels and Chorizo

with Tomato Ragout on Garlic Toast



Le Creuset Cast Iron Signature Round Casserole - 24cm

These soup-like shellfish stews occur all around the Mediterranean coastline. Smokey chorizo and spicy chilli's enhance the sweet flavouring of the mussels. Serve with deliciously crusty bread. Serves 4.

Ingredients

200g (7oz) good quality cooking chorizo - skinned
3 tablespoons extra virgin olive oil, plus extra for serving
1 medium onion - finely chopped
5 large garlic cloves - 4 finely chopped and one left whole
½ teaspoon crushed dried chillies
1 teaspoon sweet pimenton (Spanish smoked paprika)
400g (14oz) tomatoes, fresh or from a can - skinned and chopped
1 tablespoon tomato puree
100ml (4floz) dry white wine
100ml (4floz) fish stock, chicken stock or water
3 tablespoons sherry vinegar
2 teaspoons caster sugar
1.25kg (2¾lb) rope grown mussels - cleaned
4x2cm (¾ inch) thick slices rustic white bread
2 tablespoons chopped flat leaf parsley
Salt and freshly ground black pepper

Preparation time:
10-15 minutes
Cooking time:
30 minutes

Method

1. Cut the chorizo in half lengthways and then across into thin slices. Pour the olive oil into the casserole and place it over a medium heat. As soon as it is hot, add the chorizo and fry for 2 minutes until lightly coloured. Stir in the onion, garlic, dried chilli and pimenton. Place on the lid and cook gently for 10 minutes until the onion is very soft. Add the tomatoes, tomato puree, wine and stock or water and simmer without the lid for 10-15 minutes until it has reduced by about half.
2. Put the sherry vinegar and sugar into a small pan and boil until reduced to 2 teaspoons. Stir it into the tomato sauce and season lightly with salt and black pepper.
3. Heat a large, ridged griddle pan over a high heat. Whilst the griddle is warming, tip the mussels into the tomato sauce, cover and cook over a high heat for 4 minutes until all the mussels have just opened. Half-way through cooking give the mussels a good stir. Meanwhile, add the slices of bread to the griddle pan and leave them to toast, pressing down lightly on them with a fish slice, until they are nicely golden and marked with the bars from the griddle. Rub one side of each slice with the remaining whole garlic clove. Place a slice in the bottom of 4 large, warmed soup plates and drizzle with a little olive oil.
4. Uncover the mussels and stir in most of the parsley, coating the mussels with chorizo and tomato sauce as you do so. Spoon the mussels and plenty of sauce on top of the garlic toasts, sprinkle with the remaining parsley and serve straight away.

Vietnamese Beef Pho

with Noodles



Le Creuset Cast Iron Signature Oval Casserole - 29cm

A pho (pronounced 'fuh') is a clear broth, flavoured with aromatic spices, served with an assortment of light, springtime vegetables, rice noodles and fresh herbs. Finished with thin slivers of beef, which are poached in the hot broth at the last minute. This dish is a delicious alternative for an evening meal. **Serves 6.**

Ingredients

Aromatic beef broth

- 2 litres (3½ pints) fresh beef stock
- ½ teaspoon (about 12) cloves
- 1 teaspoon cracked black peppercorns
- 5cm (2 inches) peeled fresh ginger - thinly sliced
- 6 garlic cloves - sliced
- 1 medium-hot red chilli - thinly sliced
- 2x7.5cm (3 inch) cinnamon sticks
- 3 star anise
- 8 green cardamom pods - cracked open
- 2 teaspoons light muscovado sugar

Preparation time: 10 minutes

Cooking time: 25 minutes

Method

1. For the aromatic beef broth, put all the ingredients into the casserole; bring to the boil and leave to simmer gently for 15 minutes.
2. Meanwhile, drop the rice noodles into a pan of boiling water, turn off the heat and leave to soak for 8-10 minutes until just tender. Cut the piece of beef fillet across the grain into thin slices, then slice each piece into 1cm wide strips. Cut the spring onions into two, width-ways, then each piece lengthways into thin shreds.
3. Strain the beef broth into a bowl and discard the flavouring ingredients left in the sieve. Return the broth to the casserole and bring back to a gentle simmer. Add the bok choi and simmer for 2 minutes, then add the mushrooms and simmer for a further 2 minutes.
4. Remove the broth from the heat and stir in the Thai fish sauce, lime juice, bean sprouts, noodles and shredded spring onions. Drop the strips of beef into the hot broth, then garnish the top with the sliced red chilli, coriander and mint leaves. Ladle into deep bowls and serve with extra fish sauce and lime wedges for squeezing.

Cook's notes

Look for pouches of fresh beef stock in the chilled cabinet of the supermarket. Diluted beef stock cubes will not work for this soup. Spinach would be an ideal alternative if you cannot get any bok choi. Beef fillet is one of the most tender cuts, which makes it ideal for this recipe, but any lean tender steak, cut into very thin slices would also work for this dish.





Lamb and Mint Meatballs

in Chermoula Tomato Sauce



Le Creuset Cast Iron Signature Shallow Casserole - 30cm

These delicious meatballs are reminiscent of a Moroccan lamb tagine, flavoured with cinnamon, honey and mint. Serve with buttery, lemon-scented couscous. **Serves 6.**

Ingredients

2 garlic cloves - roughly chopped
5cm piece peeled ginger - roughly chopped
2 teaspoons harissa paste
2 teaspoons ground ginger
2 teaspoons ground cumin seeds
2 teaspoons ground coriander seeds
2 teaspoons hot paprika
1 tablespoon lemon juice
4 tablespoons olive oil
2 medium onions - finely chopped
3x7.5cm (3inch) cinnamon sticks
2x400g (14oz) canned chopped tomatoes
2 tablespoons clear honey
150ml (1/4pints) lamb stock, chicken stock or water
2 tablespoons fresh mint - roughly chopped
Small mint leaves, to garnish
The peel from 1 small preserved lemon - cut into thin shreds, to garnish

Meatballs

1 kg (2 1/4lb) minced lamb
4 teaspoons ground cumin seeds
2 teaspoons ground coriander seeds
2 teaspoons hot paprika
4 tablespoons chopped mint

Preparation time: 20 minutes

Cooking time: 30 minutes

Method

1. Put the garlic, ginger, harissa, spices, lemon juice and 2 tablespoons of the oil into a mini food processor with 1 teaspoon of salt and blend to a smooth paste.
2. For the meatballs; put the minced lamb into a bowl with the cumin, coriander, paprika, mint, 1 1/2 teaspoons of salt and some freshly ground black pepper and mix together well with your hands. Break the mixture into 35g pieces and roll into golf-sized balls using lightly oiled hands. Heat the remaining 2 tablespoons of oil in the casserole, add the meatballs and fry briefly on all sides until lightly browned. Remove with a slotted spoon to a plate.
3. Add the onions and the cinnamon sticks to the oil left in the casserole and fry gently until the onion is soft and lightly golden – about 5 minutes. Stir in the spice paste and fry gently for 2 minutes. Add the tomatoes, honey and the lamb stock or water and bring to a simmer. Drop the meatballs into the sauce and simmer uncovered for 20 minutes, stirring occasionally, until the sauce has reduced and thickened nicely. Season to taste and stir in the mint. Scatter over the mint leaves and strips of preserved lemon and serve with some couscous.



Thai Red Chicken Curry

with Green Beans, Cherry Tomatoes and Basil



Le Creuset Cast Iron Signature Round Casserole - 24cm

Unlike many Indian curries, Thai curries are quick and easy to cook. This one uses a homemade curry paste and coconut milk, finished with the classic seasonings of Thai fish sauce and lime juice. Serves 6 - 8.

Ingredients

Curry

4 tablespoons sunflower oil
5cm (2inches) peeled fresh ginger - cut into short thin matchsticks
3 garlic cloves - thinly sliced
Thai red curry paste (see below)
2x400ml (14floz) canned coconut milk
1 tablespoon light soft brown sugar
4 kaffir lime leaves
300ml (½pint) chicken stock
175g (6oz) fine green beans - topped, tailed and halved
700g (1lb 9oz) chicken breast fillet - cut into long thin strips
225g (8oz) small cherry tomatoes
200g (7oz) canned bamboo shoots - drained
3 tablespoons Thai fish sauce
The juice of 1 large lime
25g (1oz) fresh basil leaves
Salt and freshly ground black pepper

Red Thai Curry Paste

7 medium-hot red chillies - stalks and seeds removed and the flesh roughly chopped
75g (3oz) peeled fresh ginger - roughly chopped
6 lemongrass stalks - outer leaves removed and the core roughly chopped
9 garlic cloves - roughly chopped
100g (4oz) shallot - peeled and roughly chopped
1½ teaspoons freshly ground coriander seeds
1½ teaspoons freshly ground cumin seeds
¼ teaspoon Thai shrimp paste
1 tablespoon paprika powder
¾ teaspoon turmeric powder

or 200g red Thai curry paste

Preparation time: 10 minutes

Cooking time: 25 minutes

Method

1. For the Thai red curry paste, put all the ingredients into a food processor with 1 teaspoon of salt and 1 tablespoon of water and blend together for 1 minute into a smooth paste.
2. For the curry, heat the sunflower oil in the casserole over a medium heat. Add the ginger and garlic and cook gently for 2 minutes without letting it brown. Add the curry paste and cook for 3 minutes, stirring occasionally until it starts to smell fragrant. Add the coconut milk, sugar, lime leaves and stock and simmer for 5 minutes.
3. Meanwhile, put the green beans into a pan of boiling salted water and cook for 3 minutes. Drain and refresh under cold water. Drain well.
4. Stir in the chicken and green beans into the curry and simmer for 4 minutes. Add the cherry tomatoes, bamboo shoots and simmer for a further 2-3 minutes until the chicken is cooked through and the tomatoes are just tender.
5. Skim off the excess oil from the surface of the curry, then stir in the Thai fish sauce, lime juice and a little seasoning to taste. Scatter over the basil leaves and serve with some steamed basmati rice.



Chunky Chowder

with smoked bacon, potato, sweetcorn and red pepper



Le Creuset Cast Iron Signature Oval Casserole - 29cm

Chowder is often a creamy, milk-based soup, sometimes containing seafood, but in this case made with smoky bacon, sweetcorn and vegetables. It is a filling dish that makes an ideal midweek supper with crusty fresh bread. Serves 6-8.

Ingredients

150g (5oz) butter
500g (1lb 2oz) leeks - cleaned, trimmed and thickly sliced
2x325g (11½oz) canned sweetcorn in water
1 teaspoon sunflower oil
400g (14oz) smoked bacon lardons
2 medium onions - finely chopped
2 red peppers - stalk and seeds removed, then chopped
50g (2oz) plain flour
600ml (1pint) chicken stock
600ml (1pint) full-fat milk
600g (1lb 5oz) floury potatoes - peeled and cut into 2cm pieces
4 fresh bay leaves
120ml (4flox) double cream
A good pinch of cayenne pepper
3 tablespoons chopped parsley
Salt and freshly ground white pepper

Preparation time: 10-15 minutes

Cooking time: 30 minutes

Method

1. Melt 50g (2oz) of the butter in the casserole. Add the sliced leeks, stir well to coat with butter and season lightly. Place on the lid and cook over a low heat for 5 minutes until just tender. Remove the leeks with a slotted spoon onto a plate and set aside. Drain the sweetcorn into a bowl, reserving the liquid.
2. Add the sunflower oil to the casserole with the bacon and fry over a high heat until it begins to brown. Remove the bacon and leave to one side. Lower the temperature to a medium heat and add the remaining butter, onions and red peppers, cover and cook gently for 10 minutes until they have softened.
3. Stir in the flour and cook for 1 minute. Gradually stir in the chicken stock, milk and reserved liquid from the sweetcorn and bring to the boil. Add the potatoes, bay leaves and 1 teaspoon of salt, cover and leave to simmer gently for 10-15 minutes or until the potatoes are tender and just beginning to fall apart.
4. Remove and discard the bay leaves, then press some of the potatoes up against the sides of the pan to break them up slightly. Stir in the sweetcorn and cream and cook for 2-3 minutes until almost back to the boil. Stir in the leeks, bacon and half the chopped parsley and season to taste with cayenne pepper, salt and white pepper. Serve in warmed bowls, sprinkled with the rest of the chopped parsley.



Baked Cod

on braised Saffron with tomatoes and potatoes



Le Creuset Cast Iron Signature Shallow Casserole - 30cm

Thick, flaky pieces of cod are seared and then baked on top of boulangere-style potatoes, flavoured with thyme, a touch of saffron and tomatoes. Serves 6.

Ingredients

1kg (2³/₄lb) flourey potatoes - peeled
50ml (2floz) extra virgin olive oil
4 large garlic cloves - thinly sliced
8 (approx. 600g) small vine tomatoes - peeled and deseeded
300ml (½ pint) chicken stock
The leaves from 2 sprigs thyme, plus extra to garnish
A good pinch of saffron strands
6x175 - 200g (6-7oz) pieces thick cod fillet - skinned
25g (1oz) butter - melted
Salt and freshly ground black pepper

Harissa mayonnaise

1 large egg yolk
1 teaspoon lemon juice
¾ teaspoon harissa paste
1 garlic clove - crushed
¼ teaspoon salt
150ml (¼ pint) olive oil

Preparation time:

10-15 minutes

Cooking time:

30 minutes

Method

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

1. Peel the potatoes and cut them across into 1cm (½inch) thick slices.
2. Heat the extra virgin olive oil and sliced garlic in the casserole, as soon as the garlic starts to sizzle, add the tomatoes and cook for 4 minutes until soft. Stir in the potatoes, chicken stock, thyme, saffron and ½ teaspoon of salt. Cover with the lid and simmer gently for 20-25 minutes, carefully turning the potato slices over half way through. Cook until the potatoes are almost tender and the liquid is partly-reduced.
3. For the harissa mayonnaise; put the egg yolk, lemon juice and salt into a small mixing bowl. Using an electric hand held whisk or wire whisk, beat in the harissa and garlic, then very gradually drizzle in the oil, beating all the time, until you have a thick, mayonnaise-like mixture.
4. Brush the pieces of cod fillet on both sides with some of the melted butter, then season well with salt and pepper. Heat a non-stick frying pan over a high heat. Add the pieces of fish, skin-side down and cook for 4 minutes until nicely golden. Turn the fish over and cook for 2 minutes.
5. Uncover the potatoes and place the fish on top, skin-side down. Place the casserole into the oven and roast for 5-7 minutes, or until the fish is just cooked through.
6. Carefully lift the cod onto a plate and spoon some of the potatoes into the centre of 4 warmed soup plates. Place the cod on top, garnish with a few thyme leaves and serve with a spoonful of the harissa mayonnaise.

The Signature Colours

● Volcanic

The original, timeless classic since 1925, inspired by the colour of molten cast iron



● Coastal Blue

This exquisite pastel evokes all that is magical about the coast bringing the spirit of the seaside into the kitchen

● Cerise

Warm and inviting, embodies the passionate spirit that goes into preparing our best-loved recipes



○ Cotton

A fresh and desirable pure white in a textured matte finish, inspired by the simple beauty of natural cotton

● Chiffon Pink

Inspired by spring flowers in full bloom, this elegant pale pink adds a comforting softness to the kitchen or table



● Elysees Yellow

Inspired by sweet spring bouquets, this pretty pastel brings the warmth of summer sunshine to your kitchen

● Cassis

A sumptuous purple inspired by juicy ripe berry shades and named after the sweet blackcurrant



● Almond

Soft and natural, this elegant 'antique white' blends effortlessly into nearly every kitchen setting

● Marseille

Inspired by the majestic coastline, beautiful azure sea and effortless style of the Côte d'Azur



● Slate

Featuring a unique charcoal finish, slate is the perfect accent for a natural or industrial chic interior

● Teal

An interior design favourite, this bold, happy turquoise gives any kitchen a very modern pop of colour



● Satin Black

Simple yet striking and sleek with a luxurious satin sheen, the go-to choice for stylish interiors

The Signature Range



Signature Round Casserole

The essential kitchen classic and one-pot wonder



Signature Oval Casserole

Perfect for longer cuts of meat or fish



Signature Shallow Casserole

Exceptionally versatile, a great casserole, stir-fry pan, baking and serving dish

Signature Cast Iron Casseroles

Product	size	portion size	capacity	reference	VOLCANIC 09	CERISE 06	CHIFFON PINK 401	CASSIS 34	MARSEILLE 20	TEAL 17	COASTAL BLUE 42	COTTON 431	ELYSEES YELLOW 485	ALMOND 68	SLATE 12	SATIN BLACK 00
Round Casserole	new 18 cm	2	1.8 L	2117718	●	●			●	●				●		●
	new 20 cm	2-3	2.4 L	2117720	●	●	●	●	●	●	○		●	●	●	●
	new 22 cm	3-4	3.3 L	2117722	●	●		●	●	●				●		●
	new 24 cm	4-5	4.2 L	2117724	●	●	●	●	●	●	○		●	●	●	●
	new 26 cm	6	5.3 L	2117726	●	●		●	●	●				●		●
	new 28 cm	6-8	6.7 L	2117728	●	●		●	●	●	○			●	●	●
new 30 cm	8-10	8.1 L	2117730	●												●
Oval Casserole	new 23 cm	2-3	2.6 L	2117823	●	●								●		
	new 25 cm	4	3.2 L	2117825	●	●			●	●	●			●	●	●
	new 27 cm	4-6	4.1 L	2117827	●	●	●	●	●	●			●	●		●
	new 29 cm	6	4.7 L	2117829	●	●		●	●	●	○			●	●	●
Shallow Casserole	new 26 cm	4	2 L	2118026	●	●	●	●	●	●			●	●		●
	new 30 cm	4-6	3.2 L	2118030	●	●		●	●	●	○			●	●	●