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To find out more about the Le Creuset Toughened Non-Stick Bakeware range or for more recipe ideas visit www.lecreuset.co.uk



bakeware

New Toughened Non-Stick Bakeware

Recipes and guide to baking





bakeware

Le Creuset Toughened Non-Stick Bakeware for unrivalled performance and delicious results



Making your own delicious homemade cakes, pastries, biscuits and bread is both enjoyable and easy and brings a touch of warmth and nostalgia to your home all year round. Nothing beats the wonderful aromas of freshly baked bread and cakes to whet the appetite!

No matter whether you are an experienced home baker or baking for the very first time, the new Toughened Non-Stick Bakeware range, from Le Creuset, will help you to enjoy the delights of baking at home. From a full-flavoured, 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.

Each tin in the Le Creuset Toughened Non-Stick Bakeware range is made from heavy-gauge carbon steel. This material is perfect for all types of baking as heat spreads gently and efficiently for an even bake without burning. It is also strong and rigid which means the tins retain their shape and will not bend or twist.

The inside and outside of each tin has an ultra-smooth and easy release non-stick surface



The inside and outside of each tin is coated with Le Creuset's ultimate non-stick. This ultra-smooth non-stick surface prevents even the most delicate or sticky mixture from sticking and means food simply slides out with ease.

Our ultimate non-stick coating is produced without the use of PFOA, is tough and durable and metal utensil safe.

We have also added some helpful touches including a heat-resistant silicone trim* for a secure, safe grip and a generous integral all-round rim** for easy and safe lifting when full.

Each tin is oven safe to 240°C/Gas Mark 9 and is covered by a reassuring Lifetime Guarantee making Le Creuset Toughened Non-Stick Bakeware a truly worthy investment.

Our ultimate
non-stick...
guaranteed
for life

* 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.

lifetime
guarantee



bakeware

Home baking with Le Creuset Non-Stick Bakeware

We hope this booklet will provide some useful hints and tips on how to get started baking at home and inspire you to try some delicious new recipes.



A selection of good quality baking equipment will help you to bake with confidence and achieve delicious results. Here are some ideas on the basic equipment you may need to get you started:



- **A selection of premium quality, non-stick baking tins.** The Le Creuset Toughened Non-Stick Bakeware collection is ideal and has been designed to give outstanding results for all types of baking and to withstand the toughest kitchen environment.
- **A good quality set of balance weighing scales, measuring jug, mixing bowl and cooling rack.**
- **A selection of tools** including silicone spatulas, whisk, a palette knife and rolling pin and a sieve.
- **Plain and fluted cutters.**

Baking Tins

Buying top quality baking equipment is a worthy investment and, with care, it will last a lifetime.

Cake Tins

From classic fixed base, square, round or rectangular tins to clever clip-sided tins with a removable base, cake tins form the basis of a good bakeware collection. Sturdy, carbon steel tins with a durable non-stick coating will bake evenly and be easy to clean. They will also keep their shape and won't warp or buckle when heated.

It pays to invest in good quality tins which will bake perfectly and stand the test of time.

Quiche and Loaf Tins

A quiche/flan tin is a perfect addition to your collection and can be used for a wide variety of savoury and sweet recipes. Choosing one with a

removable base makes removing delicate pastry or sponge-based recipes from the tin very easy and allows you to serve the recipe whole before cutting.

A 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, or even mousses, patés, desserts and jellies.

Muffin and Bun Tins

No baking collection would be complete without a muffin and bun tray. Perfect for tartlets, mince pies, mini quiches and sweet and savoury muffins these tins will prove indispensable. A non-stick coating makes for easy removal of the finished bake.



Baking Sheets and Trays

A heavy gauge, sturdy baking sheet or tray will serve you well for years to come. Use, pre-heated in the oven, to hold quiche/flan tins or use to bake biscuits, rock cakes, bread rolls to name just a few uses.

Roasting Tins

A solid, heavy gauge roasting tin will withstand the higher temperatures needed for roasting without warping or buckling – a common problem with lighter-weight tins. It is really worth investing in a premium quality roasting tin for a lifetime of great cooking and delicious results.



Spelt, Feta Cheese & Roasted Tomato Muffins with Rosemary

Makes 12

With a combination of Greek flavours these savoury muffins are irresistible served warm. They make a delicious snack on their own or can be an accompaniment to soups, casseroles and salads. This recipe requires no preparation of the Le Creuset Muffin Tray and is quick to prepare and cook.

12 Cup Muffin Tray

Ingredients

150g spelt flour
150g plain flour
2 teaspoons baking powder
1 teaspoon bicarbonate soda
½ teaspoon salt
1 teaspoon black pepper
Pinch dried chilli flakes, optional
1 tablespoon fresh rosemary, chopped
or 1 teaspoon dried
115g mature feta cheese, crumbled
55g roasted or sun-blush deli-style
tomatoes, roughly chopped
250ml semi-skimmed milk
2 large eggs
115g melted butter

Method

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

1. In a large bowl mix the flours, baking powder, bicarbonate of soda, salt, pepper and chilli flakes. Stir in the rosemary, feta cheese and tomatoes.
2. Measure the milk into a jug and whisk in the eggs and melted butter.
3. Make a well in the centre of the dry ingredients and pour in the wet ingredients.
Combine everything together lightly, taking care not to over mix.
4. Spoon the mixture equally between the muffin cups.
Bake in the centre of the oven for 15-18 minutes until golden brown and well risen.

Cook's notes

1. Savoury muffins are a good alternative to bread and are great accompaniment to soups and stews.
2. For a variation why not try roasted peppers in place of the tomatoes. Ready roasted peppers are available in jars in the supermarket.

Berry Clafoutis

Serves 6

A clafoutis is a baked, thick, creamy batter with fresh fruit which is served just warm with a dusting of icing sugar. Originating from France this dessert is traditionally made with cherries but other fruits work just as well.

23cm Square Cake Tin

Ingredients

1 teaspoon butter
1 tablespoon granulated sugar
300g mixed berries - raspberries, blueberries, blackberries and redcurrants are all suitable.
55g plain flour
½ teaspoon baking powder
Pinch salt
100g icing sugar
3 eggs
250ml single cream
1½ teaspoons natural vanilla extract

Icing sugar for dusting

Method

Pre-heat the oven 190°C/170°C fan/Gas Mark 5

1. Grease the cake tin with the butter, dust with the granulated sugar and cover the base with the mixed berries.
2. Sift the flour into a bowl and stir in the baking powder, salt and icing sugar.
3. Whisk together the eggs, cream and vanilla in a jug.
4. Make a well in the dry ingredients, pour in the wet ingredients and mix together to make a smooth batter.
5. Pour the batter over the fruit and bake for 30-35 minutes until puffed up, golden and set in the middle. Do not open the oven until the end of the baking time or the clafoutis may collapse.
6. Turn out onto a serving plate, dust with icing sugar and serve just warm.

Cook's notes

1. Other fruits such as stoned apricots, sweet plums, peaches, nectarines and of course cherries are all suitable fruits for making a variation of the dish.
2. This type of dessert has the best flavour and texture when served just warm or at room temperature rather than chilled.





Zesty Lemon Drizzle Cake

Serves 6-8

Moist, buttery and full of zesty lemon flavour. Made with a few simple ingredients this delicious cake is easy to make and bake.

2lb Loaf Tin

Ingredients

280g softened butter plus a little extra to grease the dish
280g unbleached (golden) caster sugar
5 eggs
2 teaspoons vanilla extract
280g self-raising flour
1½ teaspoons baking powder
Zest of 2 lemons
50ml lemon juice
4 tablespoons soured cream

Icing

175g icing sugar
Zest and juice of 1 lemon

Method

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

1. Line the base of the loaf tin with a strip of baking paper.
2. Cream together the softened butter and the sugar until light and fluffy. Beat in the eggs one at a time. Sift in the flour with the baking powder and combine.
3. Beat in the lemon zest, juice, soured cream and vanilla extract.
4. Pour the mixture in to the lined tin and smooth over the top with a spatula. Bake in the centre of the oven for 50-55 minutes until the top is golden brown and the middle springs back when pressed.
5. Leave to cool for 15 minutes before turning out of the tin and placing on a serving dish.
6. To make the icing. Put the icing sugar into a bowl, mix in half of the lemon zest and enough juice to make an icing with the consistency that will just coat the back of a spoon. Drizzle the icing over the warm cake allowing it to run down the sides and decorate the top with the remaining zest. Allow to cool and the icing to set before slicing.

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.

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 ⅔ 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.





Baked Deep Vanilla Cheesecake with Burnt Sugar Topping and Fresh Raspberry Sauce

Serves 10-12

A rich New York-style baked cheesecake with a deep vanilla flavour and a crunchy sugar topping. Served with a fresh, fruity raspberry sauce to compliment the creamy sweetness of the cheesecake.

24cm Springform Round Cake Tin

Ingredients

Cheesecake

85g butter plus a little extra to grease the tin
225g digestive biscuits, crushed
2 tablespoons Demerara sugar
1 vanilla bean pod
2 teaspoons vanilla extract
400ml soured cream
600g soft cream cheese (2 x 300g packs)
Zest 1 lemon
175g caster sugar
40g plain flour, sifted
4 eggs
Sugar topping
3 tablespoons golden caster sugar

Raspberry Sauce

300g fresh raspberries
4 tablespoons caster sugar
1 tablespoon lemon juice
1 tablespoon cornflour mixed with
125ml of cold water

Method

Pre-heat oven to 170°C/150°C fan/Gas Mark 3

1. Melt the butter in a small pan and add the crushed biscuits. Stir in the Demerara sugar and combine. Lightly butter the springform tin and pour in the crushed biscuit mixture. Press down flat to cover the entire base and allow the biscuit mixture to come a little way up the sides of the tin. Chill whilst you make the filling.
2. Cut the vanilla bean in two lengthwise and extract the seeds by running the blade of a knife along the inside of each piece. Place the seeds into a large bowl and blend with the vanilla extract. Add the soured cream, cream cheese, lemon zest and sugar to the vanilla and beat together. Stir in the sifted flour and beat in the eggs one at a time.
3. Pour the filling on top of the chilled base and bake for 55-60 minutes. The cake should be firm when cooked but still have a slight wobble in the centre. Cool and place into the refrigerator until well chilled. A minimum of 3 hours is required for the cake to develop the desired texture.
4. To make the raspberry sauce place the sugar, lemon juice, cornflour and water into a small saucepan and gently heat whilst stirring until the sugar has dissolved and the mixture has thickened. Carefully stir the raspberries into the sauce and continue to cook for a few seconds more until the fruit is well coated but not broken down. Pour the sauce into a serving dish and cover.
5. Once the cake is chilled unclip and remove the outer part of the springform tin and place the cake with its base on to a baking sheet. Sprinkle the 3 tablespoons of caster sugar evenly over the top of the cake and caramelize by either using a cook's blow torch or placing under a hot grill for a few minutes. Slide the cake from the base onto a serving plate and chill until required.

Serve the cheesecake with the raspberry sauce.

Cook's notes

1. Don't discard the vanilla pod as it can be used to make vanilla sugar. Simply add to sugar in an airtight container and leave to infuse.
2. For an extra special sauce try substituting 2 of the tablespoons of water with raspberry liquor.
3. Chilling the cheesecake for a long period of time may result in the sugar topping becoming softened.

Apricot Bakewells

Makes 12

A popular, traditional, English cake - with a twist. Buttery, sweet pastry cases filled with fruity apricot jam, a rich almond sponge and baked with a flaked almond topping.

For a special finish the cakes are glazed whilst warm with a little more jam and served with a dusting of icing sugar.

12 Cup Bun Tray

Ingredients

Pastry

225g plain flour and a little extra for dusting
115g cold butter, diced
55g caster sugar
3 to 4 tablespoons milk to mix
Or use 375g block ready-made sweet, short-crust pastry

Filling

4 tablespoons apricot jam
100g butter
100g caster sugar
2 medium eggs
¼ teaspoon almond essence
100g ground almonds
2 level tablespoons plain flour
40g flaked almonds

Glaze

3 tablespoons of apricot jam
1 tablespoon water
Icing sugar for dusting

Method

1. To make the pastry, sieve the flour into a bowl, add the diced butter and rub the mixture together using your finger tips until it resembles breadcrumbs. Stir in the sugar.
2. Add the milk a little at a time and bring the ingredients together until a dough ball is formed. Handle the pastry as little as possible or the butter may begin to melt making it difficult to work with.
3. Dust a work surface and a rolling pin with some flour; roll out the pastry to approximately 5-7mm thick. Cut 12 circles with an 88mm fluted edge pastry cutter, re-rolling the pastry for the last 2 to 3.
4. Place a pastry circle over each bun tray cup and gently press into the shape allowing the edges to stand proud. Cover the tray with cling film and rest in the refrigerator whilst making the filling. Preheat the oven to 180°C/160°C fan/Gas Mark 4.
5. Place 1 teaspoon of apricot jam for the filling into each pastry case.
6. Cream the butter and the sugar together in a bowl and beat in the eggs one at a time. Add the almond essence, ground almonds, flour and mix together.
7. Spoon the filling mixture on top of the jam, roughly smooth to cover the jam and sprinkle with the flaked almonds.
8. Bake for 25-30 minutes until golden brown and risen.
9. Warm the jam for glazing with the water and brush over the tops of the warm cakes. Allow to cool. Serve with a light dusting of icing sugar.





Iced Pecan & Maple Syrup Rolls

Makes 15

A delicious mixture of pecan nuts and maple syrup encased in a richly flavoured cinnamon bread dough and iced with a butter fondant icing.

33cm Rectangular Cake Tin

Ingredients

Bread

550g strong flour plus extra for kneading and rolling
2 teaspoons cinnamon
1¼ teaspoons salt
2 teaspoons of fast-acting dried yeast
70g butter plus a little extra to grease the tin
350ml cool milk
1 large egg, beaten

Filling

30g butter
175g pecan nuts, very finely chopped or lightly processed
100ml maple syrup
2 teaspoons cinnamon

Icing

175g icing sugar
2-3 tablespoon hot water
30g melted butter

Method

1. Sift the flour and cinnamon into a bowl, stir in the salt and dried yeast. Melt the butter for the dough in a small pan, remove from the heat, add the cool milk and whisk in the beaten egg.
2. Add the wet ingredients to the dry and work together to form a soft dough. Turn out on to a floured work surface and knead for about 5 minutes until the dough is stretchy, smooth and no longer sticky. Add a little more flour if necessary.
3. Place the dough ball back into the bowl, cover with oiled cling film and set in a warm place to double in size. This will take up to 1 hour.
4. To make the filling melt the butter and mix in the very finely chopped or lightly processed pecans with the maple syrup and the ground cinnamon. Set to one side.
5. Grease the tin with a little butter.
6. Knock the dough back to its original size and roll out to a rectangular shape approximately 45-50cm x 25cm. Cover the rolled surface of the dough with the nut mixture, spreading evenly into the corners. Roll up the dough from the longest side with the shortest sides at the ends. Cut in to 15 equal pieces, about 3cm in width.
7. Place the buns in to the tin cut ends up, 5 across the length and 3 across the width. Leave to rise in a warm place for a further 25-30 minutes or until well risen and the buns are filling the tin. Whilst the buns are rising pre-heat the oven to 190°C/170°C fan/Gas Mark 5. Bake for 25-30 minutes until puffed up and golden.
8. Place the icing sugar into a bowl, add enough hot water to make a runny coating consistency and beat in the melted butter.
9. Coat the tops of the baked buns with the icing.

Cook's notes

Best eaten on the day of baking.



Slow-roasted Pork Shoulder with Fresh Spiced Apple Sauce

Serves 8

Succulent and tender, very slow-roasted pork shoulder with a tangy, spiced fresh apple sauce which can be served two ways. As a traditional roast, sliced thickly with gravy and vegetables accompanied by the apple sauce and crackling or serve hog roast-style with the meat shredded in a soft roll with a drizzle of the delicious cooking juices, a spoon of apple sauce and crackling on the side.

33cm Rectangular Roaster

Ingredients

2.5 - 3kg pork shoulder joint, boned, tied & skin scored
1-2 tablespoons salt
Handful of fresh sage leaves

Sauce

400g Bramley apples
25g piece of root ginger
3 tablespoons water
2 tablespoon white balsamic vinegar
40g sugar
Zest ½ lemon
Pinch dried chilli flakes, optional

Method

Pre-heat the oven to 230°C/210°C fan/Gas Mark 8

1. Rub the salt well into the skin and underside of the joint, lay the sage leaves in the roasting tin and place the meat on top. Cook in the very hot oven for 30 minutes. Reduce the heat to very low, 150°C/130°C fan/Gas Mark 2. Remove from the oven and cover the tin with thick aluminium foil, then return to the oven and cook for 4½ - 5 hours until the meat is very tender.
2. Transfer the pork to a warmed serving dish to rest. Pour the cooking juices into a container, discard the fat and reserve the juices. To crisp the crackling, remove the skin from the joint and place it back into the empty roasting tin. Increase the oven temperature back to 230°C/210°C fan/Gas Mark 8 and cook for 30 minutes.
3. To make the sauce. Peel, core and dice the apples then peel and chop the ginger, place both in a saucepan with the water, balsamic vinegar, sugar, lemon zest and chilli. Put on the lid. Stir occasionally and cook until the apples have softened and broken down. Spoon the sauce into a serving bowl.
4. Serve the meat thickly sliced with the crackling and apple sauce as a traditional roast with gravy made from the juices or alternatively shred the meat and serve in soft rolls with a drizzle of the juices, the apple sauce and the crackling on the side.

Cook's notes

1. All good butchers will cut the joint to size, score the fat and tie it for you if for you.
2. Choose outdoor-reared pork as it will have the best flavour.

The Range

This beautifully designed range of professional non-stick baking and roasting tins will provide a lifetime of unrivalled performance and delicious results. The durable, PFOA - free, non - stick coating offers outstanding food release and is easy to clean and the heavy gauge carbon steel body spreads heat evenly and gently for the perfect bake.


Rectangular Baking Sheet

External 37cm x 35cm x 1.5cm

Internal 31cm x 31cm x 1cm

941006370


Square Cake Tin

External 29cm x 27cm x 5cm

Internal 23cm x 23cm x 4.5cm

941009290


Rectangular Cake Tin

External 39cm x 27cm x 5.5cm

Internal 33cm x 23cm x 5cm

941010390


Rectangular Oven Tray

External 37cm x 32cm x 3cm

Internal 31cm x 28cm x 2.5cm

941004370


Rectangular Roaster

External 39cm x 33cm x 7cm

Internal 33cm x 29cm x 6.5cm

941005390


2lb/ 0.9gm Loaf Tin

External 29cm x 17.5cm x 7.5cm

Internal 23.5cm x 13.5cm x 7cm

941003290


Springform Cake Tin

External 25.3cm x 7cm

Internal 24cm x 7cm

941011250


Quiche/Flan Tin

External 32cm x 29cm x 3.75cm

Internal 26cm x 26cm x 3cm

941007320


12 Cup Bun Tray

External 40cm x 30cm x 2.3cm

Internal 34cm x 26cm x 1.6cm

941002400


12 Cup Muffin Tray

External 40cm x 30cm x 3.8cm

Internal 34cm x 26cm x 3cm

941001400

