



Le Creuset UK Ltd.
Le Creuset House
83 Livingstone Road
Walworth Industrial Estate
Andover Hampshire
SP10 5QZ

Free helpline 0800 37 37 92
Open 9am until 5pm Monday to Friday
Or email helpline@lecreuset.co.uk

www.lecreuset.co.uk

Inspiring
**ONE-POT
COOKING**

9 DELICIOUS RECIPES



To find out more about the full Le Creuset One-Pot Cooking range or for more recipe ideas, visit www.lecreuset.co.uk



Like us on [facebook.com/lecreusetUK](https://www.facebook.com/lecreusetUK)



Follow us on Twitter @LeCreusetUK

Inspiring One-Pot Cooking

From warming, comforting casseroles to spicy, fragrant curries or quick and tasty pasta bakes the Le Creuset Cast Iron, 3-ply Stainless Steel and Toughened Non-Stick casserole collection will help you to create and share delicious one-pot meals to warm and satisfy. Whether you're preparing a quick supper after work or something special for weekend entertaining we have the casserole in a choice of shapes, sizes and materials to suit your recipe and cooking occasion. And all Le Creuset cookware is guaranteed for life so you can rest assured of delicious results time after time.



Food to welcome you home!





3-ply stainless steel

Stylish design coupled with superb cooking results feature in the Le Creuset 3-ply Stainless Steel range.

Using the latest 3-layer technology, which cleverly combines the benefits of cooking with stainless steel and aluminium, food cooks gently and evenly without hotspots. And with helpful design features built in to each pan such as capacity markings and a drip-free pouring rim cooking with Le Creuset 3-ply Stainless Steel is both easy and enjoyable.



The **3-ply Stainless Steel Deep Casserole** is a versatile and multi-functional piece perfect for making recipes such as homemade Fennel and Potato Soup, tasty Spicy Sausage Casserole as well as delicious desserts like White Chocolate Rice Pudding with Strawberries. When used with a Le Creuset stainless steel steamer (available separately) it can also be used to prepare extra vegetables or even to steam a dessert whilst cooking the main meal in the casserole pot below.

The **Shallow Casserole** is the ultimate hob to oven to table piece and perfect for everything from an authentic Paella to Chicken in Jalfrezi Sauce or Caramelised Orange Upside Down Pudding to name just a few ideas. Cook and serve from the same pan - food stays hot at the table thanks to the shallow casserole's multi-layered construction. Perfect for second helpings!



toughened non-stick

Our sleek range of versatile Toughened Non-Stick pans are perfect for everyday use even in the most demanding kitchen.

The tough non-stick surface and special hardened body create a durable and long-lasting pan which can be used on any type of hob, including induction. Available in a wide variety of shapes and sizes Le Creuset Toughened Non-Stick is sure to become your new favourite pan.

Our **Toughened Non-Stick Deep Casserole** is large and spacious perfect for cooking for a family or for entertaining. Also ideal for batch cooking to eat and freeze. The heat-resistant glass lid helps to retain moisture and flavour and the non-stick coating is a dream to clean. Perfect for recipes such as Mini Meatball Soup with Sage and Pasta, Roman Beef Casserole and Rigatoni with Fresh Crab and Herb Sauce.



The **Shallow Casserole** is the ultimate multi-use pan. This stylish, lidded casserole is perfect for creating delicious meals like One-Pan Spaghetti Carbonara, Chicken and Mushroom Fricassée or Seared Teriyaki Salmon with Stir-fried Vegetables. Or, used without the lid, it becomes the ideal pan for oven-roasting, sautéing on the hob or using under the grill.





cast iron

The one-pot wonder! Everything you stew, braise, simmer or bake in a Le Creuset Cast Iron casserole will taste even better than you imagined because cast iron cooks evenly and gently, locking in flavour and keeping foods moist and tender.

With a lifetime guarantee and total versatility on any heat source, including induction, you can trust Le Creuset to give you reassuringly great results in the oven, on the hob, under the grill or when presented at the table, your meals staying warmer for longer thanks to the exceptional heat retention of cast iron.

A true kitchen essential. The **Cast Iron Round Casserole** performs all tasks from marinating to cooking and serving and is perfect for mouth-watering one-pot casseroles, stews, soups and roasts. It is even versatile enough for baking breads and cakes as they will rise beautifully and bake evenly with a good crust.



The length of the **Cast Iron Oval Casserole** is ideal to accommodate poultry, a leg of lamb, pork loins and other long cuts of meat while it cooks delicious roasts, casseroles and stews too.

Its large flat shape with shallow sides makes the **Cast Iron Shallow Casserole** a great stir-fry pan or baking dish and it is perfect for risottos and pasta dishes too. When casseroiling, the large flat surface is good for browning the vegetables and meat. The shape is also well-suited to flat, on the bone cuts of meat such as shoulder of lamb, pork belly roasts or portions of chicken. And the lid can be used, upturned, for holding meat and vegetables when batch-searing.



Beef Pot Roast

Serves 6 - 8

A long, slow-cooked winter-warming casserole of tender beef and tasty root vegetables cooked in the meat juices. The vegetables and rosemary bring sweetness and a lovely aroma to this casserole.

Preparation time: 10-15 minutes

Cooking time: 3 - 3½ hrs

Ingredients

1.2kg beef, silverside
Olive oil
125ml red wine
500ml beef stock
200g parsnips, halved lengthways
4 turnips, quartered
200g baby carrots, peeled
2 red onions, quartered
500g orange sweet potato, cut into chunks
4 sprigs rosemary
Salt and pepper

Method

Oven: 180°C / 160°C Fan / Gas Mark 5, pre-heated

1. Trim the beef of any excess fat, and truss the meat with kitchen string to retain its shape during cooking.
2. Heat a little olive oil in the casserole and brown the meat on all sides then remove from the casserole and season well with salt and pepper.
3. Gently brown the vegetables in the same casserole, adding a little more oil if needed. Remove the vegetables and deglaze the pan with the red wine. Allow the wine to reduce by half then add the beef stock and return the beef to the pot. Cover with the lid, and place in the oven for 1½ hours.
4. At this stage add the browned vegetables back into the casserole, along with the rosemary, and cover with the lid once again. Roast for a further hour covered then remove the lid for the last 45 minutes. If the meat and vegetables have not browned by this stage turn the oven up to 220°C and cook until a golden brown colour is reached.
5. Remove the beef and vegetables from the casserole and place onto a large, warm plate or dish and cover with foil to allow the meat to rest.
6. Place the casserole back onto the hob, bring the remaining sauce and juices to a simmer and then reduce to a coating consistency.
7. Adjust the seasoning and place the meat and vegetables back in the casserole, garnish with fresh rosemary and serve.





Chicken and Mushroom Fricassée



Serves 4

True comfort food in a one-pot recipe and cooked with ease in the Toughened Non-Stick casserole. Sautéed chicken pieces in a creamy white wine sauce with caramelised shallots, button mushrooms and fresh herbs. This rich and flavoursome French-inspired dish is somewhere between a sauté and a stew and is delicious served with either rice or creamed potatoes.

Preparation time: 10 minutes

Cooking time: 1hr

Ingredients

For the fricassée

- 1 x 1.6 to 1.8kg chicken, cut into 8 pieces
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon butter
- 1 tablespoon vegetable oil
- 225g shallots
- 225g button mushrooms
- 2 tablespoons plain flour
- 2 tablespoons Dijon mustard
- 200ml dry white wine
- 500ml hot chicken stock
- 1 bay leaf
- 1 tablespoon fresh tarragon, chopped
- 2 tablespoons fresh parsley, chopped
- 150ml full-fat crème fraîche

For the spring onion and herb pilaf

- 300g long-grain rice
- 600ml boiling hot water
- 2 bunches spring onions, trimmed, cleaned and thinly sliced
- 1 tablespoon each chopped fresh tarragon, parsley and chives
- Salt and pepper

Method

- Season the chicken portions with the salt and pepper.
- Heat the butter with the oil in the casserole over a medium heat and sauté the chicken pieces in two batches. Starting with the chicken skin-side down, brown well on all sides then transfer to a dish. This will take around 8-10 minutes in total.
- Add the shallots to the residue of oil in the casserole and cook over a low heat for 5-6 minutes until golden and caramelised. Stir in the mushrooms and continue to cook for 2-3 minutes more.
- Stir the flour and mustard into the shallots and mushrooms. Pour in the wine and bring the contents to a simmer whilst stirring. Once thickened and glossy add the hot stock and the bay leaf.
- Return the browned chicken pieces to the casserole, bring the contents back to a simmer and cook for 20 minutes with the lid on. Remove the lid and continue to cook for 15 minutes more to allowing the sauce to reduce to a coating consistency. Stir occasionally.
- Meanwhile, make the spring onion and herb pilaf. Rinse the rice under cold water until the water runs relatively clear, then drain, tip into a large saucepan and add ½ teaspoon of salt and the boiling water. Bring to the boil, cover with a lid, reduce the heat to low and leave to cook for 12-15 minutes until the grains are just tender. Remove the lid, fluff up the grains with a fork, re-cover and set to one side. Melt the butter in another medium-sized pan, add the spring onions, season lightly with salt and pepper and cook for 2 minutes until just soft. Uncover the rice once more, add the spring onions and herbs and gently fork together until well mixed. Cover and keep warm.
- Stir in the chopped herbs along with the crème fraîche and simmer for a final 2-3 minutes. Adjust the seasoning to taste, remove the bay leaf and serve with the spring onion pilaf.

Cook's notes

- Crème fraîche is a thick French soured cream with a fat content around 40%. Double cream with 2 teaspoons of lemon juice stirred through can be substituted for the crème fraîche.
- Tarragon can be substituted for thyme if liked.



Lamb Bhuna

Serves 6-8

Lamb Bhuna or Bhuna Gosht as it is also known is a thick, medium-hot curry made from a paste of fried spices, onions, garlic, aromatic ginger and tomatoes. The meat does not require pre-frying and is added to the sauce and slowly cooked over a low heat until very tender. Garam masala and fresh coriander are stirred through towards the end of cooking and the curry is served with cooling natural yoghurt and more fresh coriander. Serve with Indian flat breads such as naan, chapatti or paratha.

Preparation time: 15-20 minutes

Cooking time: 1hr 30-1hr 45minutes

Ingredients

For the spice paste

- 1½ tablespoons vegetable oil
- 2 tablespoons cumin seeds
- 2 tablespoons coriander seeds
- 2 teaspoons mustard seeds
- 2 teaspoons fennel seeds
- ¾ teaspoon dried chilli flakes
- 4 tablespoons water

For the curry

- 3 tablespoons ghee or clarified butter
- 2 large onions, sliced
- 6 cloves garlic, crushed
- 85g root ginger, peeled and finely chopped
- 8 green cardamom pods, crushed
- 3 fresh green chillies, seeds removed and finely chopped
- 2 x 400g can chopped tomatoes in juice
- 4 tablespoons tomato purée
- 1 teaspoon salt
- 1kg lamb leg meat, cut into 4cm chunks
- 300ml vegetable stock or water
- 2 teaspoons garam masala
- 6 tablespoons fresh coriander, roughly chopped
- 6 tablespoons natural yoghurt

Method

1. Heat the oil in the casserole, add the spices for the spice paste and fry over a medium heat for 1-2 minutes until the seeds begin to pop, stirring occasionally so they do not catch and burn.
2. Once cooled grind the spices to a paste with a pestle and mortar or in a small blender, add the 4 tablespoons of water to loosen the mix. Reserve for later.
3. Heat the ghee or clarified butter in the casserole and fry the onions for 3-4 minutes until softened, add the garlic, ginger, cardamom pods, and fresh chilli and continue to fry for 1 minute more.
4. Add the canned tomatoes, tomato purée, salt and stir in the spice mix. Cook for 2-3 minutes without the lid, stirring occasionally.
5. Add the meat to the sauce, stir and cook for 1 minute. Add the stock or water, put on the lid and simmer over a low heat for 1¼ to 1½ hours until the meat has become tender and the sauce has reduced and thickened nicely. Stir the curry occasionally during this time.
6. Stir in the garam masala, half the fresh coriander and adjust the seasoning to taste.
7. Continue to simmer for approximately 5 minutes without the lid, stirring occasionally until the sauce has become a thick coating consistency.
8. Serve the curry with the yoghurt spooned over and the remaining fresh coriander.

Cook's notes

- If you prefer a milder heat reduce the amount of fresh green chilli used, for hotter curries include the chilli seeds.
- As this recipe makes a generous quantity you can freeze any leftovers for another meal. The flavours of spicy foods such as curry are often enhanced when reheated.



3-PLY STAINLESS STEEL
24CM DEEP CASSEROLE



Rose and Prawn Coconut Curry



Serves 6

A spicy, richly-flavoured curry with the perfumed notes of rose and a creamy coconut finish. Rosewater is an ancient flavouring ingredient found in both savoury and sweet Indian cuisine. It is probably most recognised in desserts and drinks but is also a very important addition to classic curries such as Biryani.

Preparation time: 10 minutes and 10-15 minutes marinating time

Cooking time: 30-35 minutes

Ingredients

750g large raw prawns, shelled and deveined with the tails remaining
1½ teaspoons turmeric
Juice of one large lime
¼ teaspoon salt
6 tablespoons vegetable oil
1½ teaspoons cumin seeds
1½ teaspoons mustard seeds
8 curry leaves
2 to 3 shallots, peeled and thinly sliced
3 cloves garlic, finely chopped
25g piece fresh root ginger, chopped or grated
1 long green finger chilli, finely chopped
300ml fish stock
1 x 400ml tin full-cream coconut milk
140g tomato purée
1½ to 2 teaspoons natural rosewater essence
¼ teaspoon cayenne pepper
3 tablespoons chopped coriander leaves plus extra to garnish
Salt to taste

Method

1. Place the prawns into a bowl, toss with the turmeric, lime juice and salt. Leave to marinate for 10 to 15 minutes.
2. Heat half the oil in the casserole over a medium heat until hot, fry the prawns in two batches removing once they have a light golden crust and setting to one side for later.
3. Add the remainder of the oil to the pot and gently fry the cumin and mustard seeds with the curry leaves for 2 to 3 minutes. Add the shallot, garlic, ginger and green chilli and sauté until the onions are translucent.
4. Add the fish stock and bring to the boil, simmer without the lid for 5 to 6 minutes until the stock has reduced down a little.
5. Add the coconut milk, tomato purée, rosewater, cayenne pepper and chopped coriander. Simmer on a gentle heat for a further 5 minutes and season to taste.
6. Stir in the fried prawns, put on the lid and cook for a few minutes more until piping hot. Serve garnished with fresh coriander leaves and accompany with basmati rice.

Cook's notes

- For a milder curry remove and discard the seeds from the fresh chilli and omit the ¼ teaspoon of cayenne pepper.



Baked Fish with Gremolata Crumb and Caper Mayo



3-PLY STAINLESS STEEL
24CM SHALLOW CASSEROLE

Serves 4

Succulent chunky white fish fillets such as monkfish, cod or hake with a crunchy, breadcrumb topping with fresh garlic, lemon and parsley bound with a little olive oil. The topped fish is baked in the oven until golden and served in the casserole with lemon wedges. The caper mayo enhances the taste of the fish with delicious seaside saltiness. The lid can be used to keep the contents warm for serving at the table.

Preparation time: 10 minutes

Cooking time: 15-18 minutes

Ingredients

Fish

- 4 x 150g thick-cut pieces of firm white fish
- 2 tablespoons olive oil, plus 1 teaspoon extra
- 2 cloves garlic, crushed
- Zest of 1 lemon
- 2 tablespoons freshly chopped parsley
- 1 teaspoon dried sage
- 55g fresh white breadcrumbs
- 250g large cherry tomatoes
- 4 fat garlic cloves, peeled and cut lengthways into thick slices
- 4 fresh bay leaves
- Salt & pepper

Caper mayo

- 1 tablespoon of caper berries
- 5 tablespoons good quality mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon lemon juice
- 1 tablespoon freshly chopped parsley

To serve

- ½ lemon cut into 4 wedges

Method

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

- Brush the base of the casserole with ½ a tablespoon of the olive oil then add the fish in a single layer.
- Combine the remaining 1½ tablespoons of olive oil with the crushed garlic, lemon zest, chopped herbs, breadcrumbs and season with ½ a teaspoon of salt and pepper.
- Top the fish fillets equally with the crumb mixture and press it down gently.
- Place the casserole into the pre-heated oven and cook for 15-18 minutes until the topping is golden brown and crisp and the fish is cooked through. The timing will depend on the variety and thickness of the fish.
- Put the cherry tomatoes into a bowl with the teaspoon of olive oil, garlic, bay leaves and some seasoning and toss together. 10 minutes before the fish is ready, remove the pan from the oven and scatter the tomatoes and garlic around the fish, tucking the bay leaves under the tomatoes so that they don't brown too quickly. Return to the oven for the remainder of the cooking time.
- Whilst the fish is cooking make the caper mayo.
- Coarsely chop the capers and mix together with the mayonnaise, mustard, lemon juice and parsley. Decant into a small serving bowl.
- Serve the baked fish in the casserole accompanied by the caper mayo and lemon wedges.

Cook's notes

- This recipe is suitable for many types of large, firm, white fish. Try less recognised varieties such as Pollack or hake which are members of the cod family and often less expensive. Or perhaps mahi-mahi fish from the sub-tropical waters which has lean, meaty flesh that turns white when cooked.



Mini Meatballs Soup with Sage and Pasta



Serves 6

Bite-sized mini meatballs made from pork sausage meat, herbs and breadcrumbs cooked in a tomato and vegetable broth with soup pasta. A complete meal in one pot. Delicious and nutritious.

Preparation time: 15 minutes

Cooking time: 40-45 minutes

Ingredients

Meatballs

- 300g good quality pork sausage meat
- 2 teaspoons dried sage
- 4 tablespoons fresh white breadcrumbs
- 1 egg yolk
- 1 tablespoon mild olive oil

Soup

- 1 tablespoon mild olive oil
- 1 large onion, finely chopped
- 2 cloves garlic, crushed
- 1 medium carrot, finely diced
- 1 stick celery, finely diced
- 1 medium courgette, finely diced
- 1 x 400g can tomatoes in juice
- 4 tablespoons tomato purée
- 100g green beans cut into 2½ cm lengths
- 1 litre hot beef or vegetable stock
- 1 bay leaf
- 1 x 400g can cannellini beans, drained
- 70g small pasta shapes e.g. risoni, orzo or ditalini

To serve

- 20 basil leaves, roughly torn
- 55g Parmesan cheese, shaved

Method

1. Mix together the sausage meat, sage, breadcrumbs and egg yolk. Roll the mixture into small balls approximately 2cm in diameter. Mixture will make around 35 mini meatballs.
2. Heat the 1 tablespoon of olive oil in the casserole over a medium heat and brown the meatballs on all sides. Cook in batches so as not to overcrowd the pan, removing each batch with a slotted spoon before browning the next.
3. Heat the tablespoon of oil for the soup in the casserole and add the onion, garlic, carrot, celery and courgette, fry slowly for 5-8 minutes, stirring occasionally until softened.
4. Stir in the tomatoes, tomato purée, green beans, hot beef stock, the bay leaf and the beans. Bring the contents to a simmer, put on the lid and cook for 10 minutes.
5. Add the pasta shapes and the meatballs and continue to cook for 8 to 10 minutes or until the pasta is cooked. Remove the bay leaf and season to taste with salt and pepper.
6. Serve the soup with the torn basil leaves and Parmesan shavings on top.

Cook's notes

- Risoni or orzo pasta is small and shaped like barley or large rice grains. Ditalini is small and tube-shaped.



Navarin of Lamb



CAST IRON
30CM SHALLOW CASSEROLE

Serves 4 - 5

A simple classic casserole using flavoursome economical cuts of lamb on the bone. The meat is browned and cooked in a sauce of wine, stock, vegetables and herbs with caramelised shallots. The casserole is cooked low and slow in the oven until mouth-wateringly tender. Any excess fat can be skimmed away towards the end of cooking for a healthier dish, finally fresh green beans and peas are added which add vibrancy and freshness.

Preparation time: 15 minutes

Cooking time: 3 - 3¼ hours

Ingredients

2 tablespoons vegetable oil
1kg shoulder of lamb on the bone cut into large pieces
2 tablespoons plain flour
½ teaspoon salt
½ teaspoon black pepper, coarse ground
200g small shallots or pearl onions, peeled
3 garlic cloves, chopped
300ml dry white wine
500ml lamb stock
1 x 400g can chopped tomatoes in juice
200g baby turnips, tops removed and cut into quarters
115g baby carrots, tops removed and cut into quarters lengthways
1 celery stick, cut in to 2cm lengths
2 teaspoons Dijon mustard
1 x herb bouquet, 2 bay leaves, 2 sprigs thyme and rosemary and a handful of English parsley tied together with some kitchen string
55g green beans, tops removed and cut in half
55g frozen peas

To serve

Small handful chopped fresh parsley

Method

Oven: 150°C / Fan 130°C / Gas Mark 2, pre-heated

1. Heat half the oil in the casserole over a medium heat, brown off the meat on all sides, cooking in batches and setting to one side in a dish. Sprinkle the flour, salt and pepper over the seared meat coating well on all sides.
2. Heat the remaining oil in the casserole, add the shallots and cook slowly over a low heat. Once they are nicely caramelised add the garlic and continue to cook for a minute more.
3. Return the floured, seasoned meat back to the casserole and cook for 2 - 3 minutes, add the wine, increase the heat and bring the contents to a simmer.
4. Add the stock, canned tomatoes, turnips, carrots, celery and mustard with the herb bouquet and bring the contents of the pan back to a simmer. Put on the lid and cook in the oven for around 2½ - 3 hours until the meat is very tender and beginning to come away from the bone.
5. Approximately 20 minutes before the end of the cooking time skim away any excess fat from the top and stir in the fresh green beans and frozen peas. Replace the lid and return to the oven to finish cooking.
6. Remove the herb bouquet and adjust the seasoning to taste.
7. Finish with some freshly chopped parsley. Serve with creamy mashed potato.

Cook's notes

- Ask the butcher to cut the lamb into pieces for you. If using shoulder make sure the bones are not too large to ensure the meat will fit comfortably into the dish.
- Meat on the bone gives a deep, rounded flavour to the sauce.



Spicy Sausage and Bean Casserole



3-PLY STAINLESS STEEL
20CM DEEP CASSEROLE

Serves 4

Thick, meaty sausages in a tasty, spiced tomato, herb and bean sauce for an economical complete meal in one pot. Serve in the casserole accompanied by chunks of crusty bread for a simple but nutritious mid-week family meal that is bound to please.

Preparation time: 10 minutes

Cooking time: 50-55 minutes

Ingredients

8-12 premium quality, thick pork sausages,
1 tablespoon vegetable oil
1 large red onion, halved and thinly sliced
2 cloves garlic, thinly sliced
1 medium red pepper, diced
1 medium green pepper, diced
1 medium yellow pepper, diced
3 tablespoons tomato purée
2 tablespoons Worcestershire sauce
1 tablespoon chopped fresh or dried sage
1 tablespoon wholegrain mustard
½ teaspoon black pepper
2 x 400g cans chopped tomatoes in juice
2 x 400g cans mixed beans, drained
300ml hot beef stock
1½ tablespoons cornflour mixed in 50ml water
Salt to season
3 tablespoons freshly chopped parsley

Method

1. Heat the oil in the casserole over a medium heat and cook the sausages for 5-6 minutes until nicely browned on all sides. Remove and reserve.
2. Add the sliced onion to the casserole and stir-fry for 3-4 minutes until softened and lightly browned. Add the garlic and peppers and cook for 2 minutes more.
3. Stir in the tomato purée, Worcestershire sauce, sage, mustard, black pepper, canned tomatoes, beans and stock, bring to a simmer and cook for 3-4 minutes.
4. Return the browned sausages to the casserole, mix into the sauce, put on the lid and cook over a low heat for 30 minutes stirring occasionally.
5. Add the cornflour and water mixture, stir until thickened and season to taste.
6. Just before serving stir in the freshly chopped parsley.

Cook's notes

- Premium quality sausages can be pork or beef and will contain 100% meat.
- Seasoning in sausages can vary greatly so add extra seasoning to taste at the end of cooking.
- For alternative ways to serve try filling a giant Yorkshire pudding with the sausage casserole or serve with a side order of crunchy garlic bread.



One-pan Spaghetti Carbonara



Serves 6

Spaghetti cooked and served with a creamy, pancetta and egg sauce, it is delicious served with a crunchy mixed salad and ciabatta bread. This firm family favourite can be made in only one pan and is simple to prepare and cook – perfect for a quick and tasty lunch or supper.

Ingredients

200g pancetta, cubed
1 tablespoon olive oil
2 cloves garlic, finely chopped
500g spaghetti, dry weight
4 large eggs
250ml double cream
150g grated fresh Parmesan cheese
1 teaspoon black pepper
2 tablespoons freshly chopped parsley

Method

1. Place the pancetta and olive oil in the casserole and cook on the hob over a low to medium heat until it begins to crisp. This will take about 10 minutes.
2. Add the chopped garlic and continue to cook for 2 minutes.
3. Transfer the pancetta and oil to a dish and keep warm.
4. In a bowl or large jug beat the eggs with the cream, $\frac{1}{2}$ the Parmesan cheese and the black pepper.
5. Wipe out the casserole and fill $\frac{2}{3}$ full of lightly salted water. Put on the lid and bring to the boil over a medium heat on the hob. See Cook's note 1.
6. Remove the lid and add the spaghetti to the boiling water, cook until al dente, this will take about 8 minutes. See Cook's note 2.
7. Turn off the heat, drain and return the pasta to the casserole.
8. Stir in the warm pancetta and its oil followed by the egg mixture. Combine together until the pasta is well coated. See Cook's note 3.
9. Sprinkle over the remaining Parmesan cheese and fresh parsley.
10. Serve with a crunchy green salad and some ciabatta bread.

Any left over pasta and sauce can be enjoyed the next day fried in a little olive oil until crisp – a delicious Italian tradition.

Cook's notes

1. A generous $\frac{1}{2}$ teaspoon of salt should be sufficient.
2. Al dente is when the pasta is cooked but still has a "bite". Cooking times for different makes of spaghetti may vary so use the cooking times recommended on the pack as a guide.
3. The hot pasta will cook the egg mixture. If your pasta has cooled, gently reheat the contents of the pan stirring all the time taking care not to scramble the eggs.

The One-Pot Cooking Collection

Synonymous with quality, performance and great tasting food, the Le Creuset One-Pot cooking collection includes Cast Iron, 3-ply Stainless Steel and Toughened Non-Stick casseroles in a choice of colours, shapes and sizes to suit every cooking occasion. Every Le Creuset casserole is covered by a reassuring Lifetime Guarantee and is perfectly at home no matter what you choose to cook.

Le Creuset... for a lifetime of delicious cooking.

Cast Iron



ROUND CASSEROLE

18CM • 1.8L	REF. 2500118	●
20CM • 2.4L	REF. 2500120	●
22CM • 3.3L	REF. 2500122	●
24CM • 4.2L	REF. 2500124	●
26CM • 5.3L	REF. 2500126	●
28CM • 6.7L	REF. 2500128	●
30CM • 8.4L	REF. 2500130	●

CERISE 06

reference for colours with Stainless Steel knob

SATIN BLACK 00

COTTON 431



OVAL CASSEROLE

23CM • 2.6L	REF. 2500223	●
25CM • 3.2L	REF. 2500225	●
27CM • 4.1L	REF. 2500227	●
29CM • 4.7L	REF. 2500229	●



SHALLOW CASSEROLE

26CM • 2L	REF. 2503226	●
30CM • 3.2L	REF. 2503230	●



Cerise casseroles have a black phenolic knob.
Satin Black and Cotton casseroles have a stainless steel knob.

3-ply Stainless Steel



DEEP CASSEROLE

20CM • 4.0L	REF. 962006201
24CM • 6.0L	REF. 962006241



SHALLOW CASSEROLE

24CM • 2.3L	REF. 962039240
30CM • 4.8L	REF. 962028300

Toughened Non-Stick



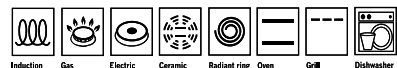
DEEP CASSEROLE

24CM • 6.0L	REF. 962033240
-------------	----------------



SHALLOW CASSEROLE

24CM • 2.3L	REF. 962007240
30CM • 3.5L	REF. 962002301



Visit www.lecreuset.co.uk to see the complete Cast Iron Casserole colour collection, full details of all Le Creuset cookware ranges and for more recipe ideas.