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To find out more about the full Le Creuset 3-ply Stainless Steel range or for more recipe ideas, visit [www.lecreuset.co.uk](http://www.lecreuset.co.uk)



3-ply stainless steel

## New 16cm Sauce Pan Recipes





New from Le Creuset is the 3-ply Stainless Steel 16cm Sauce Pan, designed especially for creating delicious sweet and savoury sauces. A freshly prepared, homemade sauce can transform a simple lunch, supper or dessert in minutes and you have complete control over the ingredients.

Why not try a smooth, silky Crème Anglaise as the perfect finishing touch for a steamed pudding, crumble or fruit tart or a fresh cherry tomato sauce which can be used as the base for pizza toppings, homemade lasagne or as a simple pasta sauce for a quick supper.

Our Sauce Pan is made from 3-layers, a core of aluminium between two layers of premium quality stainless steel, so it heats gently and evenly from base to rim to cook your sauce to perfection. The all-round pouring rim allows you to pour from any angle without messy drips and the capacity marks help you to make the right amount of sauce for your meal.

To get you started here are 3 delicious recipe suggestions.



**lifetime**  
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# Crème Anglaise

Makes 6 servings

A fail-safe version of the traditional English custard known as Crème Anglaise. Delicious served hot with steamed puddings, crumbles and fruit pies or cold with jellies and tarts.

Preparation time: 5 minutes

Cooking time: 8-10 minutes

## Ingredients

- 1 tablespoon cornflour
- 2 tablespoons milk
- 55g caster sugar
- 4 large egg yolks
- 500ml whole milk
- 1 tablespoon vanilla extract

## Method

1. Place the cornflour and the 2 tablespoons of milk in a medium size bowl and blend together. Whisk in the sugar with the egg yolks.
2. Heat the milk, with the vanilla extract, in the sauce pan to boiling point then remove from the heat.
3. Whisk 5-6 tablespoons of the hot milk into the egg yolk mixture. Pour the remaining hot milk in to the egg mixture in a steady slow stream, whisking continuously.
4. Pour the contents of the bowl back into the sauce pan. Place the pan over a gentle heat and whisk continuously until thickened. This will take around 4-5 minutes. The sauce will continue to thicken a little as it cools.

## Cook's notes

- For a creamier version substitute half the milk for single cream. For a thicker sauce increase the cornflour from 1 tablespoon to 1½ tablespoons.
- Choose a good quality vanilla extract such as Madagascan Bourbon vanilla as this will impart the best flavour.
- To prevent a skin forming on the custard whilst cooling, sprinkle a little extra sugar over the surface, or cover the surface with cling film.



# Marinara Sauce

Makes 4 servings

Marinara is an Italian tomato-based sauce made with onions, garlic and herbs. It is an essential part of many Italian dishes, eaten simply with pasta or used as part of a more complex dish. This chunky version contains cherry tomatoes, a good splash of red wine and fresh basil for a richer yet authentic flavour.

Preparation time: 5 minutes

Cooking time: 15 minutes

## Ingredients

2 tablespoons olive oil  
1 onion, roughly chopped  
2 cloves garlic, chopped  
150ml red wine  
1 x 400g can quality chopped tomatoes in juice  
1 teaspoon sugar  
200g cherry tomatoes  
½ teaspoon salt  
½ teaspoon pepper  
Handful fresh basil leaves, torn

## Method

1. Heat the oil in the sauce pan; add the onion and sauté for 4-5 minutes. Add the garlic and continue to fry for 1-2 minutes more.
2. Add the wine and bring to a simmer, cook over a medium heat to reduce by half.
3. Stir in the chopped tomatoes, sugar, salt and pepper and continue to cook for 3-4 minutes until slightly thickened.
4. Add the cherry tomatoes and cook until they begin to pop, this will take around 4-5 minutes.
5. Stir in the fresh basil and serve.

## Cook's notes

- Use a dry Italian, medium-bodied red wine such as a Chianti or Barbera.
- For a more everyday version simply substitute the wine for vegetable stock and adjust the seasoning to taste.
- For a spicy version add a good pinch of dried chilli flakes.



# Sauce Soubise with Chives

Makes 4-6 servings

A classic French onion and cream sauce with a new twist through the addition of fresh chives. Traditionally served with lamb this delicious sauce works equally well with steak, poultry and vegetables.

Preparation time: 5 minutes

Cooking time: 15 minutes

## Ingredients

25g butter  
2 white onions (375g total weight),  
chopped  
1 tablespoon plain flour  
200ml vegetable or chicken stock  
200ml double cream  
½ teaspoon coarse ground black pepper  
¼ teaspoon ground nutmeg  
Small handful fresh chives, chopped  
Salt to season

## Method

1. Melt the butter in the sauce pan, add the onions and fry gently for 6-8 minutes until softened and lightly caramelised but not over-browned, stirring occasionally.
2. Add the flour and continue to cook for 1 minute. Remove the pan from the heat and stir in the stock a little at a time, followed by the cream.
3. Return the pan to the heat, bring to a simmer and cook whilst stirring until thickened.
4. Add the pepper, nutmeg, chopped chives and season to taste with salt. The sauce will thicken a little as it cools.

## Cook's notes

- If the onions begin to catch and over-brown add a spoonful of the stock.
- If using a ready-made stock from a concentrate always taste the sauce before adding extra salt.
- When serving with meat such as steak, a little of the juice from the rested meat can be stirred through the finished sauce for added flavour.

