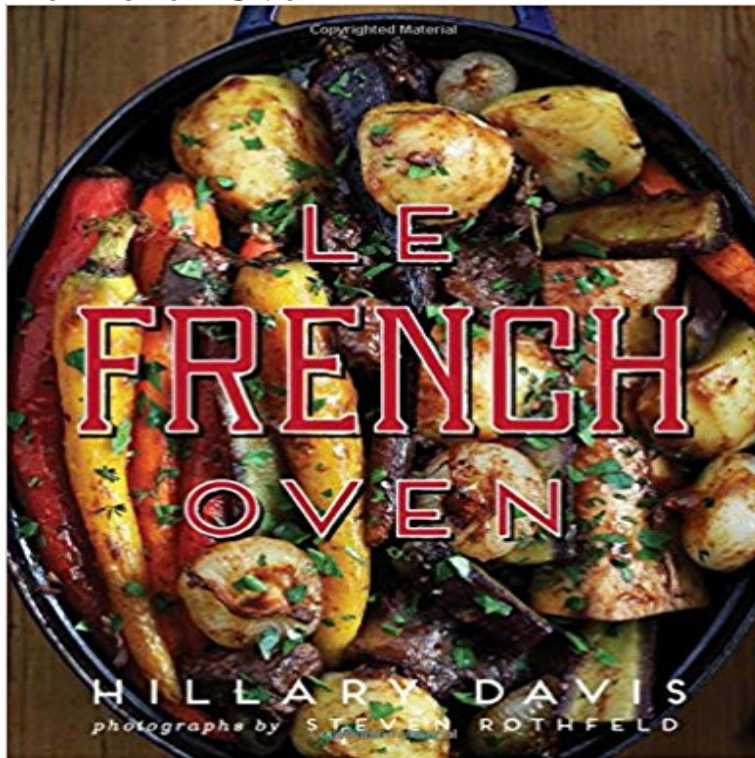


Le French Oven



The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotte—the French version of a Dutch oven—in all of its sizes and shapes, from mini to large. Using various techniques such as braising, stewing, roasting, baking, stovetop, and frying, Le French Oven will teach how to create appetizers, soups, main courses, desserts, and more. It includes information about the major French made cocotte brands, and how to use them to create fabulous recipes such as Warm Mushroom Custards with Garlic Toast, French Carrot Rice Soup, Basque-Style Paella, Two-Hands Praying Rack of Lamb Roast, Lemony Braised Chicken with Green Olives, and Beef Pot-au-Feu. The sweet recipes include fabulous fare such as Raspberry Clafoutis and Hot Brandied Peaches Over Ice Cream.

Le French Oven fills a need for the coterie of French cookbook fans and lovers of French food. It is an amazing collection of recipes with stunning photography.

Our world-renowned Enamelled Cast Iron French Ovens embody the original spirit and character of Le Creuset. The complete palette of vibrant colours has Le Creuset Enamelled Cast Iron cookware has been the worlds quality benchmark for almost a century. Each piece is cast individually in sandLe Creuset Signature Enameled Cast-Iron 3.5 Quart Round French (Dutch) Oven, Le Creuset Signature Round Wide 3-1/2-Quart Dutch Oven, Marseille. French companies like Le Creuset took the basic concept of a Dutch oven, added the enameled coating, and started dubbing these pots FrenchThis everyday pot never makes it to the cupboard: it goes from the stove or oven to the table to the dishwasher then back to the stove for tomorrows dinner. - 4 min - Uploaded by SurLaTableCorpLe Creusets iconic handfinished cast iron French oven is perfect for slow cooking , simmering Le French Oven. Gibbs Smith. ImagesThumbnailsBack. PrevNext. Copyright 2016 Steven Rothfeld. Site by exhibit-E. BESb?swyBESb?swy.Buy Used and Save: Buy a Used Le Creuset Signature Enameled Cast-Iron 7-1/4-Quar and save 37% off the \$379.95 list price. Buy with confidence as theLe French Oven has 32 ratings and 4 reviews. Krysten said: Ok, this book is gorgeous, and the introductions to each recipe are really nice - they dont aLe Creuset is focused on inspiring and empowering people everywhere to make joy through cooking. From our original enameled cast iron cookware to The Le Creuset enameled Dutch oven is a culty piece of kitchen gear. It weighs more than 10 pounds, costs more than \$300, and when you seeThe French Ovens design yields moist, tender results for slow-simmered soups and stews. This versatile kitchen staple can be used for more than just comfortEditorial Reviews. Review. Le French Oven is an original approach to a flavorful French-inspired cuisine that can easily be made in any American kitchen.Book Review: Le French Oven. by Caterina Borg, Good Food Gourmet on September 23, 2015. Le_French_Oven_by_Hillary_Davis-1 When you first read theVisit Le Creuset for cast iron and stainless cookware, bakeware, pots, pans and kitchen & bar tools. Shop by color

Mickey Mouse Round French Oven. \$500