

Le Creuset



Pace
Make every
moment count

Fall is all about cadence. The days get shorter and the nights get longer. Going back to school or back to work has us starved for time. How can we make slow food fit in such a fast-paced world? Wanting to savour every moment, whether at the stove or around the table, is something that's been on our mind. It's time for us to reconsider time. And the more time spent sharing with one another, the better.

The Root of It All

In the Fall, root vegetables abound. The great thing about these fiber-rich bulbs and tubers is that they are as tasty as they are easy to cook. Braising allows them to retain their nutrients because the cooking liquid becomes a rich, accompanying sauce. You can count on the Braiser or French Oven to do most of the work, making it a time-saving method that adds colourful sides to your meals in a snap.



Braiser: 3.5 L · Retail price: **\$350** ■■■■■■

Round French Oven: 5.3 L · Retail price: **\$435** ■■■■■■

Oval French Oven: 4.7 L · Retail price: **\$410** ■■■■■■

6 piece Cast Iron Braising Set (Braiser: 3.5 L / Round French Oven: 5.3 L / Oval French Oven: 4.7 L) · Retail price: \$1195

Risotto Like Clockwork

Some say that the key to a successful risotto is stirring it clockwise. Keep ingredients moving in the Risotto Pot's rounded bottom using the intuitively-designed Revolution® Spatula Spoon and this deceptively easy dish becomes even easier. This Fall, we're slowing things down with a beautiful beetroot risotto. **See recipe booklet.**



Risotto Pot: 3.3 L · Retail price: **\$250**

Revolution® Spatula Spoon: 32 cm · Retail price: **\$25** ■■■■■■

Coupe Pasta Bowls (Set of 4): 22 cm · Retail price: **\$100** ■■■■■■

Appetizer Plates (Set of 4): 17 cm · Retail price: **\$80** ■■■■■■

Roasting Time

When it comes to roasted vegetables, simplicity is key. In the Rectangular Roaster, toss any root vegetable with olive oil, sea salt, shallots, and fresh herbs. Roast at 400 °F/200 °C, tossing occasionally and voilà. The roaster makes such an effortlessly elegant serving dish that the table is set as soon as you take it out of the oven.



|
Carrot
Parsnip



|
Onion
Fennel



|
Sweet potato
Jerusalem artichoke
Beetroot



Bo Ssam



- Oval Serving Platter: 46 cm · Retail price: \$100
- Saucier Pan: 2 L · Retail price: \$260
- Coupe Pasta Bowls (Set of 4): 22 cm · Retail price: \$100
- Dessert/Salad Plates (Set of 4): 22 cm · Retail price: \$100
- Stackable Ramekin: 0.2 L · Retail price: \$20

Slow-Roasted, Lettuce-Wrapped and Crowd-Pleasing



And now for a change of pace, a pork shoulder that falls off the bone. The cooking time for this Korean dish might seem intimidating but prep only takes minutes. And your guests won't be able to stop themselves from pulling apart this sweet and salty, tender yet crispy roast. Low effort, high reward. [See recipe booklet.](#)

Marinara Sauce in Under 22 Minutes

Some days, it's nice to keep things simple, like with this marinara. Its bright and fresh tomato taste is what makes it a true classic. The secret? A few basic ingredients and a brisk simmer. The shallow Rondeau is the ideal pan for marinara because liquids evaporate quickly, thickening the sauce as the tomatoes cook through. All you need is some quality olive oil, a lot of garlic, a pinch of salt, some pepper flakes, crushed canned tomatoes, a splash of water and fresh basil. Your marinara is ready in about 22 minutes, just before its colour deepens, making it a cozy weeknight staple. **Fare la scarpetta. Italian for mopping up the sauce with a piece of bread.**



Rondeau: 4.3 L · Retail price: \$270

Revolution® Large Spatula: 34 cm · Retail price: \$25

Coupe Pasta Bowls (Set of 4): 22 cm · Retail price: \$100

Mortar & Pestle: 0.6 L · Retail price: \$60

Tea Time



Kone Kettle: 1.6 L · Retail price: \$120 ■ ■ ■ ■ ■ ■ ■ ■
French Press: 0.8 L · Retail price: \$80 ■ ■ ■ ■ ■ ■ ■ ■
Cappuccino Cups and Saucers (Set of 2): 0.2 L · Retail price: \$50 ■ ■ ■ ■ ■ ■ ■ ■
Cream and Sugar Set: Retail price: \$60 ■ ■ ■ ■ ■ ■ ■ ■

Timeless Wonders



Long before the days of endlessly specialized cookware, efficiency and versatility ruled the kitchen. Lately, we keep going back to these values. For baking, the bundt form remains a classic to this day because its shape allows heat to quickly reach the center of the batter, resulting in a moist, evenly-cooked cake every time. For everything else, there's the iconic cast iron skillet. Practically indestructible, it has stood the test of time. One of the reasons it's so beloved is that it can go from the stovetop to the oven. From breakfast to dinner, you can use it to sear meat, roast vegetables, cook bread, bake pies and everything in between. Just like our grandparents used to.

Bundt Form: 22 cm · Retail price: **\$55**

Iron Handle Skillet: 26 cm · Retail price: **\$210** ■■■■■■

Iron Handle Skillet: 30 cm · Retail price: **\$230** ■■■■■■





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