

Sublime

Emile Henry 
FRANCE

MERCI

Thank you
for your trust
in our products.

Sublime

4 CARE AND USE INSTRUCTIONS

6 RECIPES

You've chosen to cook your favorite recipe in our 'Sublime' ceramic cookware.

Made from natural clay and durable materials, it allows you to cook healthy, tasty dishes and preserve the nutritional qualities of the ingredients.

Browning, sauteing, simmering, frying, roasting... 'Sublime' cookware will help you create delicious homemade recipes !

For six generations, our teams have passed on our passion for the Art of Earth and Fire in order to produce the high quality ceramics that bear testament to a savoir-faire of over 150 years. We are proud to put our experience to the service of those who create delicious homemade recipes.

The Emile Henry team wishes you many happy culinary moments!



Encuentra instrucciones de cuidado y uso en:
Ritrovate i consigli d'uso | Finden Sie die Gebrauchshinweise unten
Инструкции по использованию кастрюли смотрите на | Gebruiksaanwijzingop
請於 www.emilehenry.com/use-and-care 網站搜尋比薩烘焙石板的使用說明請于
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'Sublime' is highly reactive to the heat which is distributed evenly across the entire surface, allowing you to finely control the temperature. It can be used for searing, making binders or roux, and reducing sauces at a low temperature. At very high temperature, it may even be used for frying. It's time to revisit that favorite fried chicken recipe...

About your 'Sublime' cookware

- It is compatible with most heat sources including gas and electrical burners. It also works on barbecue grills – gas and charcoal.
- It is also oven and microwave safe (no metal).
- It can be placed in the freezer up to - 20°C (-4°F).
- It is resistant to sudden changes in temperature: it can be taken directly from the freezer to the oven.
- The bumps inside the lid help create a self-basting process for moist, tender results.
- Thanks to the highly resistant glaze, you can use metal utensils when cooking without scratching the surface.
- The heat retention properties of our ceramic will help keep the food hot for longer once served on the table.

ADVICE FOR USE & BEST RESULTS

Before using your dish for the first time, remove all the stickers using a solvent if necessary, then wash and dry carefully.

Choose a burner slightly smaller, or as close as possible to the size of your utensil base. It will prevent the contents from burning.

Slow, gentle cooking on a low heat gives the tastiest results. Your 'Sublime' cookware is capable of withstanding high heat exposure: we nevertheless advise not to overheat your cookware or to heat it when empty.

When cooking meat or a stew, deposits may appear as a result of the juices caramelizing. Remove them with a spatula, or deglaze to mix them back into the sauce, they will add flavor to the recipe.

CARE

When the pot is hot, avoid placing it in direct contact with anything cold (water or a cold surface). Place it instead on a neutral surface, such as a trivet, wooden board or cloth.

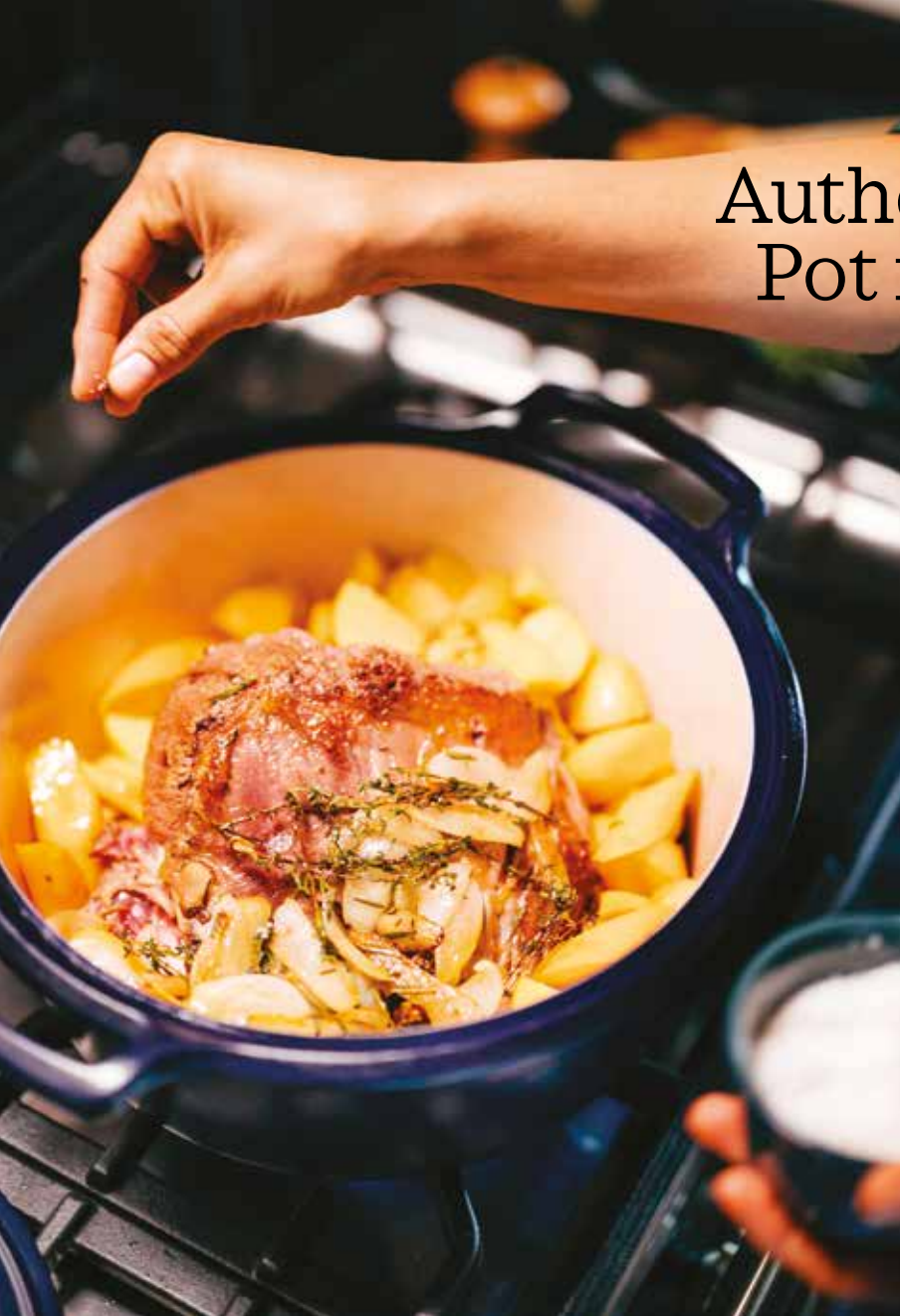
Your cookware is dishwasher compatible! If food is still stuck to the bottom once the dish has been washed, fill it with a mixture of hot water and white vinegar, then bring to a boil.. Once cooled, clean with a sponge and rinse thoroughly. You may also use an abrasive sponge if necessary, but never use bleach, which would damage the material.

Over time, the multiple usage may create a natural protective coating inside your cookware. This will only help make your recipes more tasty!

Our 'Sublime' ceramic is highly resistant. However, it will break if dropped or knocked. Always handle your cookware carefully.

Highly versatile, 'Sublime' cookware allows you to prepare slow-cooked, fried, or sauce-based recipes like stews, as well as larger pieces of meat to roast in the oven.





Authentic Pot roast

PREPARATION: 25 MINUTES

COOKING: 3 1/2 HOURS

SERVINGS: 6

1 ½ Tbsp olive oil
3 lb / 1 ½ kg beef chuck roast
Freshly ground pepper and salt
2 yellow onions peeled and cut into thick slices
4 garlic cloves, finely chopped
3 cups / 70 cl beef broth
2 tsp Worcestershire sauce
1 ½ tbsp chopped fresh thyme
1 tbsp chopped fresh rosemary
2.5 lb / 1 ¼ kg small yukon gold potatoes
1 lb / 500 g, about 4 to 5 large carrots cut into 1 inch / 2 ½ cm pieces
2 tbsp chopped parsley

- Preheat the oven to 275°F / 175 °C.
- In your 'Sublime' cookware, heat 1/2 tablespoons olive oil over medium heat and saute the onion for a couple of minutes. Add the chopped garlic and saute a little longer. Remove from the pot and reserve.
- Throw the carrots into the same hot pot and toss about a minute to slightly brown them. Reserve with the onions.
- Heat the remaining tablespoon of olive oil over medium-high heat. Pat dry the roast with kitchen paper towel and season all over with salt and pepper.
- Sear the roast for 4 to 5 minutes on each side until browned. Transfer the roast to a dish and reserve.
- Pour the beef broth and Worcestershire into the hot pot. Add the thyme and rosemary, then cook for about 30 seconds, long enough to deglaze the bottom of the pot, scraping up the browned residues.
- Lower the heat. Return the roast to the pot and add enough beef stock to cover the meat halfway. Pour over the onion mixture. Add the carrots and potatoes over the onions, and season with salt and pepper.
- Cover and roast in the oven for 3 hours (4h for a 4 to 5 lb / 2-2.5 kg roast). It is ready when the roasted meat, very tender, falls apart.
- Remove the pot from the oven, sprinkle with fresh parsley, season and serve directly. Or plate the roast with the vegetables and serve with gravy.

Beef bourguignon

PREPARATION: 35 MINUTES

COOKING: 2 HOURS

SERVINGS: 4

1 bottle red wine* (full-bodied)
2¼ lb / 1 kg stewing beef (chuck, shank, neck etc)
1 onion
3 carrots
7 oz / 200 g smoked bacon
4 juniper berries (optional)
1 clove garlic
1 bay leaf
1 sprig thyme
¾ fl oz / 100 ml / ½ cup oil
2 tbs / ⅛ cup flour
Fine salt and freshly ground pepper
Optional: 7 oz / 200 g button mushrooms

THE DAY BEFORE:

- Trim the fat from the meat and cut into pieces measuring around 3 cm/1 in.
- Chop the onions and carrots. Cut the bacon into small pieces.
- Place everything in a large bowl, pour red wine over the vegetables (optional: add juniper berries), and leave to marinate for around 12 hours in a cool place.

COOKING:

- Drain and dry the meat.
- Heat the oil in a stewpot and brown the pieces of meat.
- Add salt and pepper.
- Add the solid ingredients from the marinade to the stewpot and reduce to a medium heat.
- Crush the garlic, add the bay leaf, thyme and sprinkle over the flour. Mix well.
- Pour over the marinade liquid and bring to a simmer.
- Cover and cook in a preheated oven for approximately 2 hours at 200°C (400°F, gas 6).
- Serve hot with fresh tagliatelle.

OPTIONAL: When the meat comes out of the oven, you can add lightly pan-fried mushrooms cut into quarters.

* Alcohol should be consumed in moderation.



Great kimchi noodle soup

PREPARATION: 10 MINUTES

COOKING: 20 MINUTES

SERVINGS: 4

2 tbsp vegetable oil (coconut or olive oil)
1 pound ground pork meat (or turkey)
6 garlic cloves, minced
2 tsp rice wine vinegar
2 tsp ginger, peeled and grated
5 cups chicken bone broth
2 tbsp red chili paste (optional: to taste)
3 tablespoons soy sauce
2 cups cabbage kimchi, chopped
4 baby bok choy, quartered
8 oz rice noodles (or 12 oz fresh Chinese egg noodles)
2 scallions, thinly sliced (for garnish)

- Warm the oil in your 'Sublime' cookware, add the ground meat and break it up into small pieces while cooking until it is slightly browned.
- Add the ginger, the garlic and the rice wine vinegar. Stir for a couple of minutes.
- Pour in the broth, the soy sauce and the chili paste if desired. Stir and add the bok choy. Simmer on a low heat for about 10 minutes, until the bok choy is tender.
- Carefully add the noodles and cook according to the instructions on the package. Stir gently, scraping the bottom of the pot to ensure the noodles do not stick.
- Add the kimchi to the soup. Taste and season as needed with salt, pepper or soy sauce.
- Remove the pot from the heat, garnish with green scallions and serve immediately.



Fried chicken

PREPARATION: 20 MINUTES

COOKING: 1 HOUR

SERVINGS: 8

6 lbs / 2.5kg chicken pieces (thighs, drumsticks, breasts and wings)
1/2 cup / 120g all-purpose flour
1/4 cup / 60g freshly ground (coarsely) black pepper
3 tablespoons kosher salt
4 cups / 1 L vegetable oil

- In a sturdy brown paper or plastic bag, mix the flour, pepper and salt.
- Add the chicken to the mixture, a couple of pieces at a time. Close the bag and shake vigorously to coat. Shake off the excess flour and place the coated chicken in a large dish or on a baking sheet.
- In your 'Sublime' cookware, heat the oil over medium, until simmering. Try to maintain the oil at about 350°F / 180°C for frying.
- Add the chicken pieces to the hot oil and fry over a moderate heat in 3 to 4 batches to not overcrowd.
- Turn the pieces often to ensure even cooking, until the skin turns golden and crispy; about 15 minutes for drumsticks, thighs and wings, and up to 20 minutes for breasts (a thermometer inserted in the thickest portion of chicken should register 165°F / 75°C). Lower the heat if the chicken gets too dark.
- Transfer the fried chicken to a baking sheet lined with kitchen paper towels and keep in a slightly warm oven while preparing the rest. Season to taste and serve.

When deep frying, the oil level must not exceed 1/3 of the pot height. This will allow for the level to rise safely as ingredients are added. For your safety, keep the lid within reach in case of flaring and use a thermometer to avoid overheating the oil.



Sublime

Available in 3 sizes: 4,5 qt - 6 qt - 7 qt



Sienna



Crema



Indigo



Graphite



— **Produced exclusively in France**, in the southern region of Burgundy, your 'Sublime' ceramic is guaranteed for 10 years from the date of purchase.

To ensure your guarantee is properly effective, please register your purchase with our quality control department on www.emilehenry.com/guarantee

Our guarantee covers all product manufacturing or quality defects, when used under normal domestic conditions, and in accordance with the care and use instructions detailed in this booklet. May we also remind you that any variations in the appearance are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your cookware. This guarantee does not cover the consequences of incorrect use of the product (see the recommendations in this booklet).

Our products have been tested in our laboratory and are subject to rigorous quality control by our own teams.

For any questions, please find on our website the contact information of the customer service in your country : www.emilehenry.com/guarantee



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