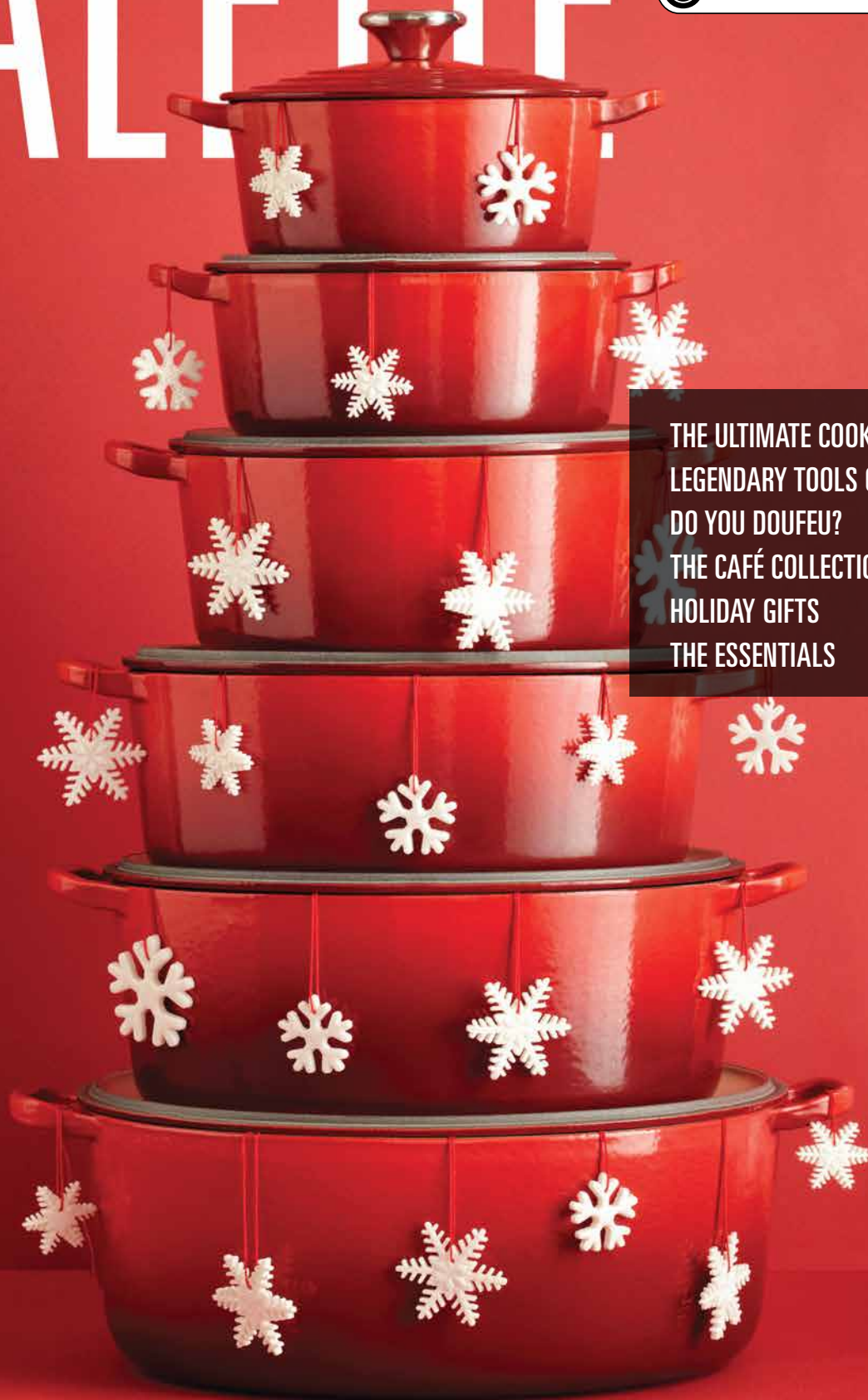


# PALETTE

Holiday 2013



THE ULTIMATE COOKWARE SET  
LEGENDARY TOOLS OF THE TRADE  
DO YOU DOUFEU?  
THE CAFÉ COLLECTION  
HOLIDAY GIFTS  
THE ESSENTIALS

# The *Ultimate* COOKWARE SET

## ESSENTIAL TOOLS FOR THE HOLIDAYS

In the spirit of the holiday season, we collaborated with some of Canada's renowned chefs to develop the Ultimate Cookware Set – the perfect gift for that special someone looking to create unforgettable meals and their own cherished traditions.



Open Stock Value: \$1,440 **Special Price: \$999.99**

Available colours:



### 1&2

#### SAUCEPANS

Ideal for preparing savoury soups or gravy to accompany seasonal dishes, Le Creuset Saucepans feature an oversized assist handle for easy, controlled lifting when full.

1.9 L **\$160**  
3.8 L **\$220**

### 3

#### STOCKPOT

Crafted from heavy-gauge steel, the Stockpot makes preparation hassle-free – whether simmering a hearty stew, cooking a pasta dinner or creating a large meal for a family gathering.

11.4 L **\$140**

### 4

#### IRON HANDLE SKILLET

Le Creuset's Iron Handle Skillet makes it easy to prepare a variety of classic foods – from holiday desserts to seared meats – on the stovetop or in the oven.

26 cm **\$180**

### 5

#### STAINLESS FRY PAN

The classic Fry Pan includes an exclusively designed ergonomic handle that makes maneuvering on the stovetop – and around the kitchen – simple and comfortable.

28 cm **\$190**

### 6

#### ROUND FRENCH OVEN

Delivering more performance and control than ever, Le Creuset's Round French Oven is the perfect choice for your favourite fall and winter meals, including slow-cooked meats and soups.

6.9 L **\$410**

### 7

#### NONSTICK FRY PAN

The stylish Nonstick Fry Pan has a triple-coated nonstick surface (with a lifetime warranty) that allows you to braise, sear, sauté or pan-fry festive dishes with minimal amounts of butter and oil.

24 cm **\$140**

## PALETTE BY LE CREUSET – HOLIDAY 2013

For nearly a century, Le Creuset cookware has been an integral part of family celebrations – whether in use preparing cherished dishes or serving delicious food at the table. In our newest edition of *Palette*, we've included great recipes, cooking tips and essential tools (featuring some of Le Creuset's renowned products, of course) to help you create special holiday memories. Welcome back to *Palette* – inspiration for the kitchen and the table.



Connect with Le Creuset on Facebook to read about our new products, events and more.  
[facebook.com/LeCreusetCanada](http://facebook.com/LeCreusetCanada)



# Legendary Tools of the TRADE

## DESIGNED FOR ALL OCCASIONS

Le Creuset's innovative Tools and Accessoires – including new Stainless Steel Utensils – are designed for easy, long-lasting use in the kitchen and at the table. Crafted from high-quality materials like premium silicone, woods and professional-grade stainless steel, Le Creuset's award-winning designs embody the brand's legendary commitment to style and performance.

## REVOLUTION® STAINLESS STEEL UTENSILS



### SLOTTED TURNER

The Slotted Turner has a strong, flexible thin blade with slots to efficiently drain liquids.

34 cm \$40



### SPOON

Ideal for stirring and portioning, this Spoon's strong, pointed tip easily reaches into tight corners.

34 cm \$40



### LADLE

The Ladle's ½-cup capacity and drip-free precision pour rim make this tool perfect for portioning.

34 cm \$50



### POTATO MASHER

The Potato Masher's blade is slightly curved to mash with back-and-forth and up-and-down motions, while its coarse and fine slots allow for varied consistencies.

27 cm \$50



### WOOD SPOON & WOOD SLOTTED SPOON

Expertly crafted from durable beech wood, the Revolution® Wood Utensils are ideal tools for cooking, stirring and mixing on nonstick surfaces. Each spoon features an elliptical, easy-grip handle and is well suited for a variety of uses both on the stove and at the table.

32 cm \$25 Each

## REVOLUTION® SILICONE UTENSILS



### MEDIUM SPATULA

Designed to be the optimal size and strength for the most commonly performed kitchen tasks, the Revolution® Medium Spatula is perfect for folding medium-to-dense batter, stirring, mixing and sautéing.

32 cm \$19



### SPATULA SPOON

The Spatula Spoon's strong tip is specially designed for breaking up dense ingredients and making roux, while its deep bowl is ideal for stirring and serving.

32 cm \$25



### BASTING BRUSH

Inspired by a classic artist's brush, the Revolution® Basting Brush features a crown shape and conical bristles that provide extra control and even distribution of sauces and marinades.

29 cm \$19



### SWIVEL PEELER

The swivelling head of the Revolution® Swivel Peeler makes quick and easy work of removing the uneven skins of fruit and vegetables, while its comfortable handle cushions your hand.

22 cm \$20



### Y PEELER

The Revolution® Y Peeler has a comfortable handle that keeps your hands from slipping – even when wet – making quick work out of peeling tough skin.

20 cm \$20



### SILICONE WHISK

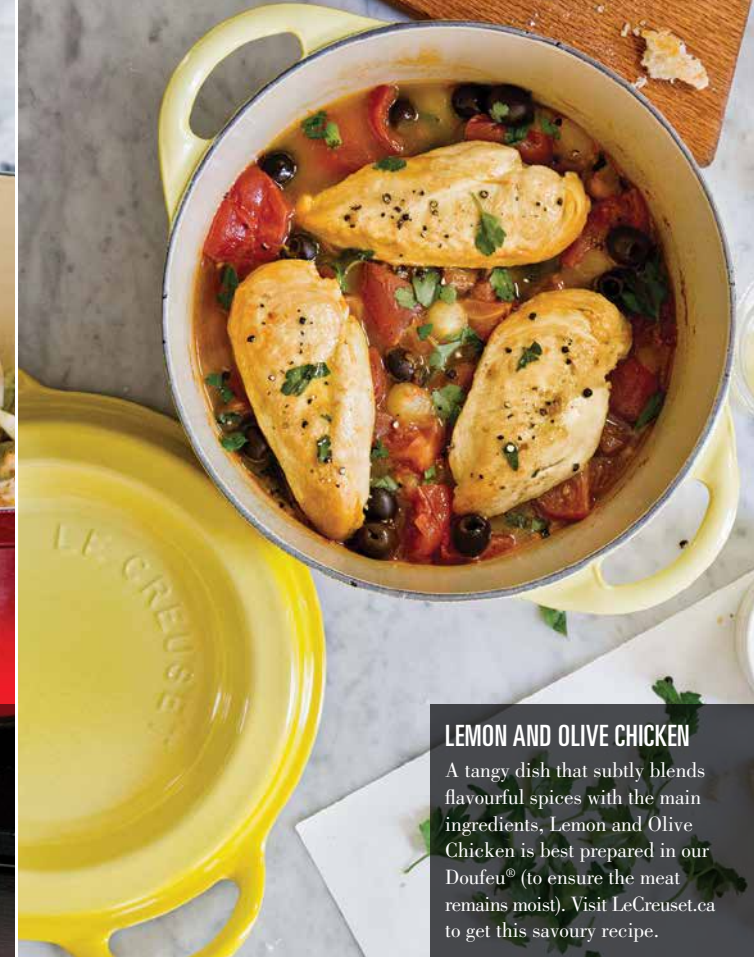
The Revolution® Silicone Balloon Whisk has a comfortable handle that cushions your hand when whipping, beating and blending ingredients, while its silicone head protects nonstick cookware from being scratched.

29 cm \$30

Le Creuset's Revolution® Silicone utensils are available in the following colours:







**GROUPEL WITH FENNEL AND DILL**  
 For seafood lovers that relish a hint of anise, the Grouper with Fennel and Dill is cooked to perfection in our Doufeu®. Visit [LeCreuset.ca](http://LeCreuset.ca) to get this delicious recipe.

**LEMON AND OLIVE CHICKEN**  
 A tangy dish that subtly blends flavourful spices with the main ingredients, Lemon and Olive Chicken is best prepared in our Doufeu® (to ensure the meat remains moist). Visit [LeCreuset.ca](http://LeCreuset.ca) to get this savoury recipe.

# DO YOU Doufeu®?

## THE ORIGINAL DUTCH OVEN — JUST ADD ICE

Introduced by Le Creuset in 1934, the Doufeu® is modelled after the original “Dutch oven,” which held embers from the fire to surround food with intense heat on all sides. Eight decades later, Le Creuset’s Doufeu® still stands as the benchmark in slow cooking – delivering moist, succulent results every time by locking in essential nutrients and moisture to intensify flavours while cooking.

4.3 L \$300

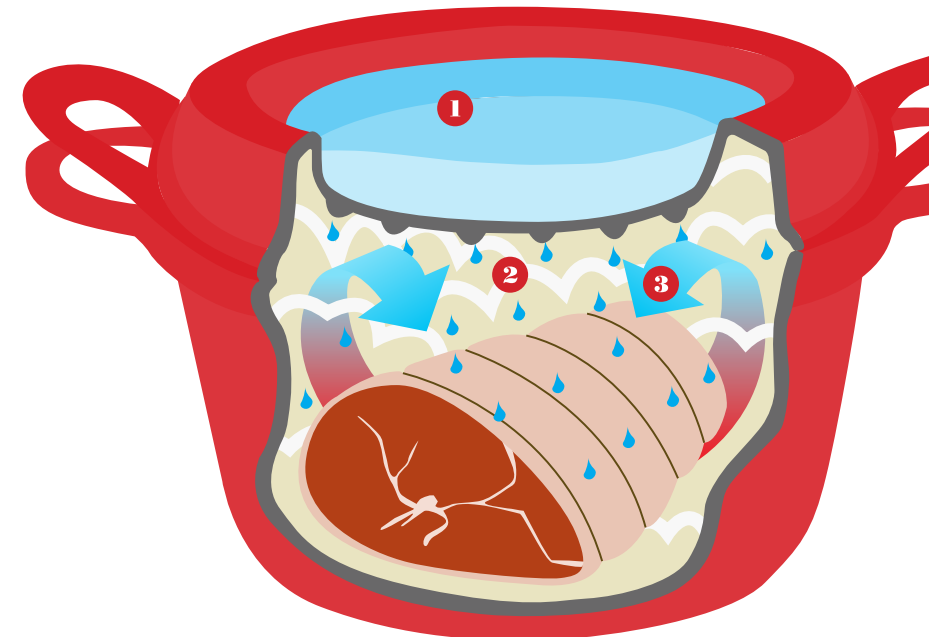
Colours:



## How *Le Creuset's* Doufeu® WORKS

- 1 ICE RESERVOIR**  
 The Doufeu® features a recessed lid designed to hold ice or cold water.
- 2 STEAM CONDENSATION**  
 As moisture begins to evaporate inside the Doufeu®, the ice-filled lid causes this moisture to condense.
- 3 MOISTURE CIRCULATION**  
 The specially designed dimples on the underside of the lids circulate moisture back into the oven, basting the food to create juicy, tender dishes.

The Doufeu® can also be used just like a Round or Oval French Oven but with added performance benefits when it comes to slow cooking.





# The Café Collection

## AUTHENTIC SOPHISTICATION

Le Creuset's Café Collection features a full range of coffee-inspired products that are great for entertaining and personal use. Whether serving French press coffee at family gatherings or enjoying a quiet morning espresso or cappuccino on your own, these premium pieces are a welcome addition to any home and the perfect gift for family and friends.

### 1&2

#### CREAM AND SUGAR SET

Elegantly designed and conveniently sized, the Cream and Sugar Set complements the Café Collection and provides the perfect accessories to customize your coffee.

\$60

Colours:



### 3

#### FRENCH PRESS

This traditional press features a colourful exterior with a stainless steel plunger and mesh press inside.

.8 L \$80

Colours:



### 4

#### ESPRESSO CUPS AND SAUCERS

Inspired by the cafés and bistros of Europe, the Stoneware Espresso Cups and Saucers hold the right amount of your favourite espresso.

.06 L each \$40 (Set of 2)

Colours:



### 5

#### CAPPUCCINO CUPS AND SAUCERS

Le Creuset's Cappuccino Cups and Saucers are durable enough for serving rich coffee every day, yet elegant enough for entertaining.

.2 L each \$50 (Set of 2)

Colours:



### 6

#### COFFEE STORAGE JAR

The Coffee Storage Jar makes a stylish, colourful addition to the countertop while keeping beans fresh inside thanks to its silicone gasket seal.

1.9 L \$50

Colours:



### 7

#### MUG

From hot chocolate and coffee to single servings of soup and even desserts, Le Creuset's Mug makes a wonderful hostess gift.

.35 L \$15

Colours:





# Holiday Gifts *that Will Last a Lifetime*

For nearly a century, Le Creuset has gained renown for enduring quality and uncompromising performance – two essential qualities that make our products the gifts of choice during the holiday season.

## BIG IDEAS COME IN SMALL PACKAGES

*For That Friend with Impeccable Taste*



### PIE BIRD

The playful pie bird vents steam from pie filling as it cooks, preventing the contents from spilling over while redirecting excess moisture to keep the bottom crust from becoming soggy.

\$8

Colours:



### TEA FOR ONE

Ideal for preparing and serving tea while entertaining a guest, this compact tea pot and mug complement any home.

\$40

Colours:



### 3-TIER STAND

Designed to elegantly present cupcakes, cookies or quiche to guests, the 3-Tier Stand can easily be displayed on the kitchen counter or act as a centerpiece on the dining table.

\$100

Colours:

## LE CREUSET: A RESERVOIR OF GREAT IDEAS

*For That Relative Who Is Serious about Fun*



### BUTTER DISH

The traditional French-inspired design is made with both service and storage in mind. The Butter Dish helps butter soften while keeping its shape.

20 cm x 15 cm \$35

Colours:



### SALT CROCK

The old-world-style crock features a large side opening that provides easy access to salt or other spices and seasonings during cooking.

.3 L \$50

Colours:



### REVOLUTION® TOOL SET

The set of silicone utensils makes a perfect gift for outfitting a new kitchen or simply adding to an existing Le Creuset collection.

\$120

Colours:

## INSPIRED AND UNDENIABLY ORIGINAL

*For the Spouse Who Knows What's What*



### COVERED RECTANGULAR CASSEROLE

Perfect for slicing portions, the shape of the Covered Rectangular Casserole is deep enough for recipes with generous fillings or a layer of vegetables beneath to create an organic roasting rack for meats.

3 L Reg.: \$135 Special Price: \$99.99

Colours:



### TAGINE

This traditional cooking vessel from the Mediterranean and Atlantic coasts of North Africa promotes natural steam circulation inside its cone-shaped lid to keep beef, lamb and other meats perfectly tender and exceptionally flavourful.

1.9 L \$250

Colours:



### 16 PIECE DINNERWARE SET

The 16 Piece Dinnerware Set makes a beautiful addition to a large holiday spread or a simple weeknight meal. This set includes 4 Dinner Plates, 4 Salad Plates, 4 Soup Bowls and 4 Mugs.

\$280

Colours:

## THE FINISHING TOUCHES

*Something for Everyone*



### WINE ESSENTIALS SET

The ideal gift for wine aficionados, the Wine Essentials Set features our Original Classic Lever, Wine Pump, 3 Stoppers, Aerator Pourer Stopper and Foilcutter.

Reg.: \$150 Special Price: \$99.99



### CLASSIC WHISTLING KETTLE

At home in both traditional and contemporary kitchens, this fresh take on a classic design maintains the styling of an antique with elements of modern technology, like a unique bracketed handle for added control and safety when pouring hot water.

1.7 L \$100

Colours:



### BRAISER

With its shallow base and domed lid, Le Creuset's Braiser is perfect for searing meat and vegetables at high temperatures and for creating natural gravy on reduced heat with the lid on.

3.2 L \$295

Colours:



**BREAD IN ROUND FRENCH OVEN**

Best served warm from Le Creuset's Round French Oven, this bread features a golden crust and a slightly chewy centre. Visit [LeCreuset.ca](http://LeCreuset.ca) to get this savoury recipe.

# *The Essentials*

## **LE CREUSET'S ROUND FRENCH OVEN**

**SETTING THE STANDARD SINCE 1925**

Forged by hand in Le Creuset's foundry in Northern France, the classic Round French Oven has set the benchmark in European craftsmanship, quality and performance for nearly a century. The Round French Oven features a durable interior and chip-resistant exterior and is equally at home on the stove, in the oven or at the table. It also makes a wonderful gift that friends and family members will cherish for a lifetime.

3.3 L \$285 / 4.3 L \$330 / 5.2 L \$360 / 6.9 L \$410

Colours:



Soleil



Flame



Caribbean



Truffle



Marseille



Cherry



Dune



Fennel