

I love my
Le Creuset
collection



A great recipe lasts forever.



Welcome to the Le Creuset Collection!
We've included some handy stickers to
help you navigate this catalogue and
make it as unique as your beautiful family
cooking and your Le Creuset collection!

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The legend lives on.

France, 1925. This was the year the first Le Creuset casserole was forged at our foundry in Fresnoy-le-Grand.

To this day, each Le Creuset Cast Iron piece is forged in the very same cauldron as the first, with the same passion for excellence and absolute craftsmanship. We strive to create beautiful, stylish cookware that excels in the professional kitchens of chefs worldwide, whilst being completely at home in the family kitchens of anyone passionate about cooking delicious, memorable food.

Each Le Creuset piece is built to last, made to be passed from generation to generation, becoming part of your family story. Coated in hardened enamel and guaranteed for life, all Le Creuset cookware comes with a lifetime of perfectly cooked steaks, flop-free bakes, succulent roasts and so much more.

Whatever the recipe, whatever the occasion, Le Creuset has the pot, the pan, the dish or the accessory for you. Love your Le Creuset.



Colour-coded to match your cooking.

Le Creuset Cast Iron

Le Creuset's iconic Cast Iron Cookware has become synonymous with quality cooking and great-tasting food. With its durable and hygienic unique enamel finish and up to fifteen colours to choose from, you can perfectly customize your kitchen to suit your tastes.

Everything you stew, braise, simmer or bake in our legendary Casseroles will taste even better than you intended. With a lifetime guarantee and total versatility on any heat source, including induction, you can trust Le Creuset to give you the best results from oven to hob, to grill, to table.



Induction Gas Electric Ceramic Radiant ring Oven Grill Dishwasher



Cast Iron

| Casseroles



BUFFET CASSEROLE

SIZE	CAPACITY	COLOURS
26cm	2 L	
30 cm	3.2 L	
32 cm	4.7 L	



ROUND CASSEROLE

SIZE	CAPACITY	COLOURS
16 cm	1.3 L	
18 cm	1.8 L	
22 cm	3.3 L	
24 cm	4.2 L	
26 cm	5.3 L	
28 cm	6.7 L	
30 cm	8.4 L	
34 cm	12.4 L	



OVAL CASSEROLE

SIZE	CAPACITY	COLOURS
29 cm	4.7 L	
31 cm	6.3 L	
35 cm	9 L	
40 cm	14.8 L	

Chunky Roasted Tomato and Butternut Soup

INGREDIENTS

- 2 medium butternuts, peeled and cubed
- 400g Rosa tomatoes, halved
- olive oil
- 1 red onion, roughly chopped
- 2 cloves of garlic, crushed
- 2 sprigs of thyme
- 500ml vegetable stock
- salt and pepper to taste
- roasted pumpkin seeds

METHOD

Preheat oven to 200°C.

Place the butternut cubes and tomatoes in separate roasting trays and drizzle with olive oil. Roast until cooked and dark on the edges. The butternut will take longer than the tomatoes.

Heat a splash of olive oil in a round Le Creuset casserole, and sauté the onion until translucent. Add the garlic and thyme, and cook for a further 2–3 minutes. Add half the roasted butternut and half the tomatoes, and mash with a potato masher until smooth. Add the remaining butternut cubes and tomato, as well as the stock.

Bring to the boil and season well with salt and pepper. Adjust consistency by adding more stock if necessary, and garnish with pumpkin seeds before serving.

| Saucepans



SAUCEPAN & LID

SIZE	CAPACITY	COLOURS
16 cm	1.2 L	CHERRY, FLAME, SOLEIL, KIWI, PALM, CARIBBEAN BLUE, COASTAL BLUE, MARSEILLE BLUE, DUNE, COTTON, BLACK
18 cm	1.8 L	CHERRY, FLAME, SOLEIL, KIWI, PALM, CARIBBEAN BLUE, COASTAL BLUE, MARSEILLE BLUE, DUNE, COTTON, BLACK
20 cm	2.5 L	CHERRY, FLAME, SOLEIL, KIWI, PALM, CARIBBEAN BLUE, COASTAL BLUE, MARSEILLE BLUE, DUNE, COTTON, BLACK



MARMITOUT

SIZE	CAPACITY	COLOURS
22 cm	1.9 L	CHERRY, FLAME

| Oven Dishes



SIGNATURE ROASTER

SIZE	CAPACITY	COLOURS
33 cm	4.9 L	CHERRY, FLAME, SOLEIL, KIWI, PALM, CARIBBEAN BLUE, COASTAL BLUE, MARSEILLE BLUE, DUNE, COTTON, BLACK
37 cm	6.6 L	CHERRY, FLAME, SOLEIL, KIWI, PALM, CARIBBEAN BLUE, COASTAL BLUE, MARSEILLE BLUE, DUNE, COTTON, BLACK

| Soup Pots



MARMITE

SIZE	CAPACITY	COLOURS
22 cm	2.6 L	COBALT BLUE, CASSIS, AMETHYST, CHIFFON PINK, DUNE, COTTON, BLACK
26 cm	4.1 L	COBALT BLUE, CASSIS, AMETHYST, CHIFFON PINK, DUNE, COTTON, BLACK
32 cm	7 L	COBALT BLUE, CASSIS, AMETHYST, CHIFFON PINK, DUNE, COTTON, BLACK

| Our Colours

CHERRY	COBALT BLUE
FLAME	CASSIS
SOLEIL	AMETHYST
KIWI	CHIFFON PINK
PALM	DUNE
CARIBBEAN BLUE	COTTON
COASTAL BLUE	BLACK
MARSEILLE BLUE	

| Key

- SIGNATURE PRODUCT
- CLASSIC PRODUCT



Cast Iron

| Skillets, Grills and Skillet Grills



SKILLET

SIZE	COLOURS
16 cm	  
23 cm	     
26 cm	       
30 cm	      



SIGNATURE OVAL SKILLET

SIZE	COLOURS
40 cm	



SIGNATURE ROUND SKILLET GRILL

SIZE	COLOURS
26 cm	 



SQUARE GRILL

SIZE	COLOURS
24 x 24 cm	    



RECTANGULAR GRILL

SIZE	COLOURS
22 x 32 cm	    



REVERSIBLE GRILL

SIZE	COLOURS
23 x 23 cm	



GIANT REVERSIBLE GRILL

SIZE	COLOURS
47 x 25.5 cm	



SQUARE SKILLET GRILL

SIZE	COLOURS
26 cm	■ ■ ■ ■ ■ ■ ■ ■ ■



SQUARE PLANCHA

SIZE	COLOURS
24 cm	■ ■



RECTANGULAR PLANCHA

SIZE	COLOURS
32 cm	■ ■

Our Colours

■ CHERRY	■ COBALT BLUE
■ FLAME	■ CASSIS
■ SOLEIL	■ AMETHYST
■ KIWI	■ CHIFFON PINK
■ PALM	■ DUNE
■ CARIBBEAN BLUE	■ COTTON
■ COASTAL BLUE	■ BLACK
■ MARSEILLE BLUE	

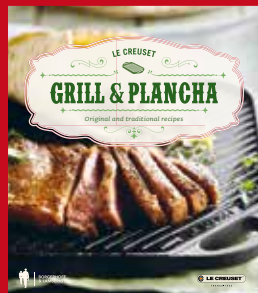
Key

- SIGNATURE PRODUCT
- CLASSIC PRODUCT

Grill & Plancha Recipe Book

Le Creuset's Grill & Plancha recipe book contains 29 great original recipes for all kinds of sumptuous sizzlers.

Easy, quick and prepared with little or no fat, plancha cooking is a versatile and delicious method of cooking that makes for a memorable meal, every time.



Cast Iron

| Special Shapes



TATIN

SIZE	COLOURS
25 cm	  
28 cm	 



HEART CASSEROLE

SIZE	COLOURS
19 cm	



RECTANGULAR TERRINE

SIZE	COLOURS
28 cm	 
32 cm	 

| International Range



TAGINE

SIZE	COLOURS
27 cm	    
31 cm	   



WOK WITH GLASS LID

SIZE	COLOURS
36 cm	   



PIZZA PAN

SIZE	COLOURS
32 cm	 

| Fondue and Accessories



CHEESE AND MEAT

SIZE	CAPACITY	COLOURS
17 x 11.5 cm	2 L	■ ■



LUXE

CAPACITY	COLOURS
2 L	■ ■



COMPACT

CAPACITY	COLOURS
1.9 L	■ ■



LE CREUSET PASTE

SET OF 3

| Cleaners



POTS AND PANS CLEANER

Restores shine, removes stains.

Cleaning tip

Although interior discolouration is very normal over the course of a casserole's lifespan and will not affect the cooking performance, to lighten these stains, boil up vinegar or lemon juice in your Le Creuset casserole or soak overnight with a dishwashing tablet dissolved in water.

| Our Colours

■ CHERRY	■ COBALT BLUE
■ FLAME	■ CASSIS
■ SOLEIL	■ AMETHYST
■ KIWI	■ CHIFFON PINK
■ PALM	■ DUNE
■ CARIBBEAN BLUE	■ COTTON
■ COASTAL BLUE	■ BLACK
■ MARSEILLE BLUE	

Pure style, forged in steel.

Le Creuset Stainless Steel

3-ply Stainless Steel

The Le Creuset 3-ply Stainless Steel range uses the latest multi-layering technology for gentle, even heat distribution from base to rim. Suitable for use on all types of hob, including induction, the pans are dishwasher safe and oven safe to 220°C/Gas Mark 7. The perfect combination of style and practicality, the Le Creuset Stainless Steel range is designed for effortless cooking.

Capacity markings, an all-round pouring rim to prevent drips, cast handles attached with stainless steel rivets for a superior, secure fixing and the addition of helper handles makes preparing the perfect meal easier than ever before.

Stainless Steel Professional

Made of the finest materials available in the world and crafted with Le Creuset's iconic attention to detail and innovation, our new 3-Ply Professional range shines with a gorgeous mirror finish that reflects some serious kitchen credentials. Crafted from premium, professional-grade stainless steel that is unique in its ability to resist discolouration and staining over time, each professional-quality item in the range features tri-ply construction. This ensures even heat conduction and distribution, while the rolled, sealed and polished Precision Pour rim protects the aluminium internal core while ensuring you have brilliant control and precision. Le Creuset's comprehensive new 3-ply Professional Stainless Steel cookware is available in a wide range of shapes and sizes to suit every kitchen task, from searing and sautéing to sweetmaking and simmering.





3-ply Stainless Steel

| Uncoated



best
seller

MULTISTEAMER

SIZE

20 cm



SAUTÉ PAN WITH LID

SIZE

24 cm

CAPACITY

2.9 L



SAUCEPAN WITH LID

SIZE

16 cm

18 cm

20 cm

CAPACITY

1.9 L

2.8 L

3.8 L



DEEP CASSEROLE

SIZE

18 cm

20 cm

24 cm

CAPACITY

2.3 L

4 L

6 L

Creamy Vegetable Soup

INGREDIENTS

3 tbsp. olive oil

1 onion, chopped

600g courgettes, chopped

1 tbsp. tomato paste

350g boursin cheese

350ml chicken stock

2 courgettes, sliced into ribbons

¼ ciabatta loaf, torn into small chunks

4 garlic gloves, skin on, roughly crushed

Salt and pepper, to season

METHOD

In the saucepan, sauté the onions in 1 tbsp olive oil until translucent.

Add the courgettes and cook on a medium heat for 5 minutes. Stir in the tomato paste and cheese. The heat will melt the cheese. When the cream cheese has melted, pour in the chicken stock and simmer for 10 minutes. Season with salt and pepper.

Using a hand-held blender or liquidizer, purée the soup to a smooth, creamy consistency.

Heat a griddle pan and grill the courgette ribbons. Set aside.



MEDITERRANEAN CASSEROLE

SIZE	CAPACITY
30 cm	4.8 L



ROASTER

SIZE	CAPACITY
35 cm	4 L



PASTA POT WITH PASTA DRAINER

SIZE	CAPACITY
20 cm	5 L
24 cm	7.2 L



FRYING PAN WITH HELPER HANDLE

SIZE
28 cm

For the croutons: preheat the oven to 200°C.

In a large bowl toss the ciabatta pieces and garlic with the remaining olive oil and seasoning. Spread them onto a baking tray and bake for 10-15 minutes or until crispy and golden. Allow to cool.

Place the creamy soup into bowls and top generously with grilled courgette ribbons and crispy croutons.



3-ply Stainless Steel

| Non-Stick Coated



MILK PAN

SIZE	CAPACITY
14 cm	1.3 L



OMELETTE PAN

SIZE
20 cm



FRYING PAN

SIZE
24 cm



FRYING PAN WITH HELPER HANDLE

SIZE
28 cm
32 cm



CHEF'S PAN WITH LID

SIZE	CAPACITY
24 cm	3.3 L



EGG POACH PAN WITH INSERT AND LID

SIZE	CAPACITY
20 cm	1.5 L



WOK WITH GLASS LID

SIZE	CAPACITY
30 cm	4.8 L



3-ply Professional Stainless Steel



DEEP CASSEROLE

SIZE	CAPACITY
20 cm	3.8 L



STOCK POT

SIZE	CAPACITY
24 cm	6.6 L
28 cm	10.4 L



NON-STICK FRYING PAN

SIZE
20 cm
26 cm
30 cm



FRYING PAN

SIZE
26 cm



SAUCEPAN

SIZE	CAPACITY
16 cm	1.9 L
18 cm	2.8 L
20 cm	3.8 L



CHEF'S PAN

SIZE	CAPACITY
24 cm	3.3 L





PASTA POT

SIZE	CAPACITY
26 cm	8.3 L



SAUTÉ PAN WITH LID

SIZE	CAPACITY
24 cm	2.8 L
26 cm	4.3 L



STAINLESS STEEL STEAMER INSERT

SIZE
Fits our 20 cm Deep Casserole and Saucepan

What is the difference between the 3-ply Stainless Steel and the new 3-ply Stainless Steel Professional ranges?

The new 3-ply Stainless Steel Professional design reflects the characteristics of the Le Creuset Signature Range in its classic lid and knob shape. The lid sports the three-ring detailing synonymous with Le Creuset Cast Iron products. The lid also features a relief vent to release excess steam and prevent boil-over. The premium grade stainless steel includes a surgical-grade stainless steel in the interior, with a highly polished magnetic outer layer that is infused with titanium to resist discolouration from high heat. Sandwiched between these layers is the full-aluminium core that heats quickly and distributes heat evenly, delivering high cooking performance.

Both ranges feature a three-layer material with an aluminium core, ensuring even heat retention and distribution. Both ranges consist of exceptional quality, highest-grade materials and are a professional weight, suited for everyday cooking. They both have laser etched capacity markings for easy measurement and a rolled non-drip lip ensuring no spills. Both ranges offer a variety of products to suit all cooking needs and styles and complement the Cast Iron range well.

A lifetime of effortless cooking.

Le Creuset Toughened Non-Stick

Toughened Non-Stick is a sleek range of versatile non-stick pans perfect for everyday use. The tough non-stick surface and special hardened body create a durable and long-lasting pan which can be used on any type of hob, including induction.

Easy to clean and safe for metal utensils, the range's cast handles are comfortable to hold and are attached with stainless steel rivets for a superior, secure fitting. The addition of helper handles makes the pans even easier to lift. Oven safe to 260°C, and with such a wide range of shapes and sizes to choose from, Le Creuset Toughened Non-Stick is an absolute kitchen essential.





Toughened Non-Stick

| Frying Pans



SHALLOW FRYING PAN

SIZE

20 cm
22 cm
24 cm
26 cm
28 cm



DEEP FRYING PAN

SIZE

26 cm with helper handle
28 cm with helper handle
30 cm with helper handle



STIR-FRY PAN

SIZE

30 cm with helper handle



CRÊPE PAN

SIZE

24 cm
28 cm



SAUTÉ PAN

SIZE

26 cm

| Glass Lids



GLASS LID

SIZE

24 cm
26 cm
28 cm
30 cm



| Pans and Casseroles



BUFFET CASSEROLE WITH GLASS LID

SIZE	CAPACITY
24 cm	2.3 L
30 cm	3.7 L



MILK PAN

SIZE	CAPACITY
16 cm	1.6 L



SAUCEPAN

SIZE	CAPACITY
16 cm	1.8 L
18 cm	2.8 L
20 cm	3.8 L

| Woks



WOK

SIZE	CAPACITY
28 cm	3.9 L

Scrambled eggs

INGREDIENTS

- 6 eggs
- 1 Tbsp. butter
- Salt and pepper, to season
- 200g smoked salmon, sliced
- A few chive stalks, finely chopped
- Crusty bread, sliced and toasted

METHOD

Whisk the eggs in a large bowl and season with salt and pepper.

Place the pan on a high heat and add the butter. When the butter starts to bubble pour in the whisked eggs and using a spatula scrape the bottom of the pan. Turn the heat down to low.

Add the smoked salmon strips and chopped chives.

Stir the salmon through the scrambled eggs and serve with the hot toast and roasted vine tomatoes.

The proof is in the pudding (the cake and the pie.)

Le Creuset Toughened Non-Stick Bakeware

From tantalizing tarts to flop-proof cakes, cookies, parfaits, pies and more, with Le Creuset's gorgeous Toughened Non-Stick Bakeware Range, baking is always a treat.

Whether you are an experienced home baker or baking for the very first time, this range is perfect for all types of baking as heat spreads gently and efficiently for an even bake without burning. Made from heavy-gauge carbon steel, the tins retain their shape and won't bend or twist in heat.

Each tin has an ultra-smooth and slippery non-stick surface so that even the most delicate or sticky mixture slides out with ease. Our ultimate non-stick coating is produced without the use of PFOA, and is tough, durable and metal-utensil safe.

Helpful touches include the heat-resistant silicone trim for an extra-safe grip and a generous all-round rim for easy lifting. Each tin is oven-safe to 240°C/Gas Mark 9 and is covered by a reassuring Lifetime Guarantee.





Toughened Non-Stick Bakeware



best
seller

SQUARE CAKE TIN

EXTERNAL SIZE

29 cm x 27 cm x 5 cm

INTERNAL SIZE

23 cm x 23 cm x 4.5 cm



RECTANGULAR BAKING SHEET

EXTERNAL SIZE

37 cm x 35 cm x 1.5 cm

INTERNAL SIZE

31 cm x 31 cm x 1 cm



RECTANGULAR CAKE TIN

EXTERNAL SIZE

39 cm x 27 cm x 5.5 cm

INTERNAL SIZE

33 cm x 23 cm x 5 cm



RECTANGULAR OVEN TRAY

EXTERNAL SIZE

37 cm x 32 cm x 3 cm

INTERNAL SIZE

31 cm x 28 cm x 2.5 cm

Lemon Meringue Cupcakes

INGREDIENTS

250g butter
330g self-rising flour
a pinch of salt
500ml sugar
4 eggs
zest of 1 lemon
250ml milk
125ml lemon curd

Icing:
3 egg whites
1 cup sugar
½ cup water

METHOD

Preheat oven to 200°C.

Sift the flour and salt.

Cream the butter and sugar together until the mixture is light and fluffy. Beat in the vanilla extract. Beat the eggs together and gradually add a little egg to the butter and sugar mixture, beating well in between. The mixture should stay smooth until all the egg has been added. Sift the flour into the butter mixture and fold together. When almost completely incorporated, add the milk. Fill the cupcake cases approximately 2/3 of the way. Place in the oven and turn down to 180°C. Bake for 15 minutes or until ever so slightly golden.



RECTANGULAR ROASTER

EXTERNAL SIZE

39 cm x 33 cm x 7 cm

INTERNAL SIZE

33 cm x 29 cm x 6.5 cm



0.9kg LOAF TIN

EXTERNAL SIZE

29 cm x 17.5 cm x 7.5 cm

INTERNAL SIZE

23.5 cm x 13.5 cm x 7 cm



SPRINGFORM CAKE TIN

EXTERNAL SIZE

21.5cm x 7cm

25.3cm x 7cm

26.9cm x 7cm

INTERNAL SIZE

20cm x 6.75cm

24cm x 7cm

25.6cm x 6.8cm



QUICHE/FLAN TIN

EXTERNAL SIZE

32cm x 29 cm x 3.75 cm

INTERNAL SIZE

26 cm x 26 cm x 3 cm



12 CUP BUN TRAY

EXTERNAL SIZE

40 cm x 30 cm x 2.3 cm

INTERNAL SIZE

34 cm x 26 cm x 1.6 cm

Icing:

Place the sugar and water in a saucepan and stir until all the sugar has dissolved. Place on the heat and boil until the sugar has reached 121°C. In the meantime beat the egg whites until stiff. Then slowly beat in the hot sugar syrup. Spoon out a cavity in the centre of the cupcakes and fill it with lemon curd. Spoon the meringue icing on top and caramelize it with a blow torch.



Toughened Non-Stick Bakeware



best
seller

12 CUP MUFFIN TRAY

EXTERNAL SIZE

40 cm x 30 cm x 3.8 cm

INTERNAL SIZE

34 cm x 26 cm x 3 cm



12 CUP MINI MUFFIN TIN

EXTERNAL SIZE

30 cm x 22.75 cm x 2.75 cm

INTERNAL SIZE

24.5 cm x 18.5 cm x 2 cm



SPONGE CAKE TIN

EXTERNAL SIZE

25.5cm x 4.5cm

INTERNAL SIZE

20cm x 4cm



INSULATED COOKIE SHEET

EXTERNAL SIZE

45.7 cm x 35.2 cm x 2.2 cm

INTERNAL SIZE

45.7 cm x 32 cm x 0.5 cm



BREAD TIN

EXTERNAL SIZE

35.6 cm x 15.5 cm x 8 cm

INTERNAL SIZE

30 cm x 11.5 cm x 7.5 cm



From oven to table with style.

Le Creuset Stoneware

From decadent tarts and flans to delicious casseroles, simmering roasts and fragrant hot pots, Le Creuset Stoneware performs perfectly in the oven or the microwave. Classic designs and signature colours make Le Creuset Stoneware an elegant addition to any table.

Made from specialist clays and fired at the highest temperatures, our Stoneware is chip-, crack- and stain-resistant for top performance from oven to table. Each piece comes with a 5-year guarantee and all pieces are oven, microwave, grill, freezer and dishwasher safe.



Oven



Grill



Microwave



Dishwasher



Freezer



Do not use on
direct heat



+250°C | +500°F
-18°C | -45°F



Stoneware

| Cooking



best
seller

MINI ROUND COCOTTE

SIZE	CAPACITY	COLOURS
10 cm	0.25 L	
14 cm	0.65 L	



SET OF 4 RAMEKINS

SIZE	CAPACITY	COLOURS
8 cm	0.1 L	



SET OF 2 LARGE RAMEKINS

SIZE	CAPACITY	COLOURS
10 cm	0.2 L	



RECTANGULAR DISH

SIZE	CAPACITY	COLOURS
19 cm	0.6 L	
32 cm	3 L	



HERITAGE RECTANGULAR DISH

SIZE	CAPACITY	COLOURS	
19 cm	1.1 L	■ ■ ■ ■	☐
26 cm	2.3 L	■ ■ ■ ■	☐
32 cm	3.8 L	■ ■ ■ ■	☐
36 cm	4.7 L	■ ■ ■ ■	☐



HERITAGE SQUARE DISH

SIZE	CAPACITY	COLOURS	
20 cm	1.7 L	■ ■	☐
23 cm	2.8 L	■ ■	☐



SET OF RECTANGULAR DISHES

SIZE	CAPACITY	COLOURS	
19 cm	0.6 L	■ ■ ■ ■ ■ ■ ■	
26 cm	1.3 L	■ ■ ■ ■ ■ ■ ■	



SQUARE DISH

SIZE	CAPACITY	COLOURS	
23 cm	1.6 L	■ ■ ■ ■ ■ ■ ■	



SET OF SQUARE DISHES

SIZE	CAPACITY	COLOURS	
15 cm	0.6 L	■ ■	
23 cm	1.6 L	■ ■	



| Our Colours

■ CHERRY	■ MARSEILLE BLUE
■ FLAME	■ COBALT BLUE
■ SOLEIL	■ CASSIS
■ KIWI	■ PALE ROSE
■ PALM	■ DUNE
■ CARIBBEAN BLUE	■ PEARL
■ COASTAL BLUE	■ COTTON

Stoneware

| Cooking



SQUARE DISH WITH LID

SIZE	COLOURS
23 cm	☒ ☒ ☒ ☒ ☒ ☒ ☐



DEEP RECTANGULAR BAKER

SIZE	CAPACITY	COLOURS
27 x 33 cm	1.9 L	☒ ☒ ☒ ☒ ☒ ☒ ☒
34 x 39 cm	4.2 L	☒ ☒ ☒ ☒ ☒ ☒ ☒



PIE DISH

SIZE	CAPACITY	COLOURS
24 cm	1.25 L	☒ ☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐
26 cm	2.1 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☐



FLUTED FLAN DISH

SIZE	CAPACITY	COLOURS
24 cm	1.35 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒
28 cm	2 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒



MINI PIE DISH

SIZE	CAPACITY	COLOURS
13 cm	0.25 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒



MINI FLUTED FLAN DISH

SIZE	CAPACITY	COLOURS
11 cm	0.2 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒



PIE BIRD

SIZE	COLOURS
9 cm	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



TERRINE DISH WITH PRESS

SIZE	CAPACITY	COLOURS
32 cm	1.4 L	☒ ☒



TERRINE

SIZE	CAPACITY	COLOURS
13 x 7.5 cm	0.5 L	☐



RECTANGULAR HERITAGE CASSEROLE WITH LID

SIZE	COLOURS
32 cm	☒ ☒ ☒ ☒ ☒ ☒ ☐



SET OF OVAL HERITAGE DISHES

SIZE	COLOURS
24 x 35 cm	☐



SPOON REST

CAPACITY	COLOURS
0.8 L	☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒ ☒

Our Colours

☒ CHERRY	☒ MARSEILLE BLUE
☒ FLAME	☒ COBALT BLUE
☒ SOLEIL	☒ CASSIS
☒ KIWI	☒ PALE ROSE
☒ PALM	☒ DUNE
☒ CARIBBEAN BLUE	☒ PEARL
☒ COASTAL BLUE	☒ COTTON

Stoneware

| Breakfast Collection



SET OF 2 CAPPUCCINO CUPS

CAPACITY	COLOURS
0.2 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



ESPRESSO MUG

CAPACITY	COLOURS
0.1 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



SET OF 2 ESPRESSO CUPS

CAPACITY	COLOURS
0.1 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



MUG

CAPACITY	COLOURS
0.35 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



MEDIUM CLASSIC TEAPOT

CAPACITY	COLOURS
1.3 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐



MEDIUM GRAND TEAPOT

CAPACITY	COLOURS
1.3 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐



LARGE MILK JUG

CAPACITY	COLOURS
0.35 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐



TEA FOR ONE

CAPACITY	COLOURS
POT 0.3 L CUP 0.2 L	☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐



best
seller

CAPPUCCINO MUG

CAPACITY

0.2 L

COLOURS



SUGAR BOWL

CAPACITY

0.3 L

COLOURS



COFFEE PLUNGER

CAPACITY

1 L

COLOURS



COFFEE CANISTER

CAPACITY

1.89 L

COLOURS



TEA BAG HOLDER

COLOURS



RAINBOW SET OF 6 ESPRESSO MUGS (100 ML)

CAPACITY

100 ml
x 6

COLOURS



RAINBOW SET OF 6 EGG CUPS

COLOURS



Our Colours

■ CHERRY

■ FLAME

■ SOLEIL

■ KIWİ

■ PALM

■ CARIBBEAN BLUE

■ COASTAL BLUE

■ MARSEILLE BLUE

■ COBALT BLUE

■ CASSIS

■ PALE ROSE

■ DUNE

■ PEARL

□ COTTON

Stoneware

| Preparation



BATTER BOWL

SIZE	CAPACITY	COLOURS
11.5 cm	2 L	

Serving



LARGE BEAN POT

SIZE	CAPACITY	COLOURS
15 cm	4 L	  

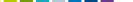


SET OF 2 SOUP BOWLS

SIZE	CAPACITY	COLOURS
8 cm	0.4 L	



PASTA/SALAD BOWL

SIZE	CAPACITY	COLOURS
24 cm	3.2 L	



PASTA BOWL

SIZE	COLOURS
24 cm	



JUG

SIZE	CAPACITY	COLOURS
22 cm	1.9 L	



BREAKFAST JUG

SIZE	CAPACITY	COLOURS
10 cm	0.6 L	        



CEREAL BOWL

SIZE	COLOURS
18 cm	■ ■ ■ ■ ■ ■



OIL & VINEGAR SET

CAPACITY	COLOURS
0.24 L	■ ■ ■ ■ ■ ■ ■ ■ ■



BUTTER DISH

SIZE	COLOURS
11 cm	■ ■ ■ ■ ■ ■ ■ ■



MIXING BOWLS

SIZE	CAPACITY	COLOURS
12.5 cm	1.9 L	■ ■ ■
14.5 cm	3.9 L	■ ■ ■ ■



TEA PLATES

SIZE	COLOURS
18 cm	■ ■ ■ ■ ■ ■ ■ ■ ■



ROUND PLATE

SIZE	COLOURS
27 cm	■ ■ ■ ■ ■ ■



FOOTED CAKE STAND

SIZE	COLOURS
30 cm	■ ■ ■ ■ ■

Our Colours

■ CHERRY	■ MARSEILLE BLUE
■ FLAME	■ COBALT BLUE
■ SOLEIL	■ CASSIS
■ KIWI	■ PALE ROSE
■ PALM	■ DUNE
■ CARIBBEAN BLUE	■ PEARL
■ COASTAL BLUE	■ COTTON

Stoneware

| Serving



CAKE STAND

SIZE	COLOURS
30 cm	    



HERB PLANTER

SIZE	CAPACITY	COLOURS
14 cm	0.6 L	     



BBQ PLATTER

SIZE	COLOURS
31 cm	    
37 cm	    
42 cm	    

| Our Colours

 CHERRY	 MARSEILLE BLUE
 FLAME	 COBALT BLUE
 SOLEIL	 CASSIS
 KIWI	 PALE ROSE
 PALM	 DUNE
 CARIBBEAN BLUE	 PEARL
 COASTAL BLUE	 COTTON



Stoneware

| Storage



SPATULA CROCK

SIZE	CAPACITY	COLOURS
15 cm	1.1 L	        



BUTTER BELL CROCK

CAPACITY	COLOURS
0.15 cm	  



UTENSIL HOLDER

SIZE	CAPACITY	COLOURS
15.5 cm	2.3 L	       



SMALL SPICE JAR

SIZE	CAPACITY	COLOURS
6 cm	0.2 L	     



MEDIUM SPICE JAR

SIZE	CAPACITY	COLOURS
7.5 cm	0.4 L	     



LARGE SPICE JAR

SIZE	CAPACITY	COLOURS
10 cm	0.8 L	     



SALT KEEPER

CAPACITY	COLOURS
0.3 L	        



CITRUS JUICER

CAPACITY	COLOURS
0,45 L	■ ■ ■ ■ ■ ■



SALT AND PEPPER SHAKERS

SIZE	COLOURS
5,4 x 12 cm	■ ■ ■ ■ ■ ■ ■



FRUIT BOWL

SIZE	COLOURS
26 cm	■ ■ ■ ■ ■ ■ ■

| Heart Collection



HEART RAMEKIN WITH LID

SIZE	CAPACITY	COLOURS
10,9 x 11,6 cm	0,3 L	■



DEEP HEART DISH WITH LID

SIZE	CAPACITY	COLOURS
28,5 x 30 cm	2,4 L	■ ■ ■

| Our Colours

■ CHERRY	■ MARSEILLE BLUE
■ FLAME	■ COBALT BLUE
■ SOLEIL	■ CASSIS
■ KIWI	■ PALE ROSE
■ PALM	■ DUNE
■ CARIBBEAN BLUE	■ PEARL
■ COASTAL BLUE	 COTTON

Stoneware

| Preserve Jars



HONEY POT & DIPPER SET

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	■ ■



BERRY JAM JAR

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	■ ■ ■



GRAPE JELLY JAR WITH SILICONE SPATULA

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	■



MARMALADE JAR WITH SILICONE SPATULA

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	■



OLIVE JAR WITH WOODEN FORK SET

SIZE	CAPACITY	COLOURS
10 cm	0.35 L	■



ONION JAR WITH WOODEN FORK SET

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	■



MUSTARD JAR WITH SILICONE SPATULA

SIZE	CAPACITY	COLOURS
10 cm	0.4 L	■



GARLIC KEEPER

SIZE	CAPACITY	COLOURS
10 cm	0.35 L	



STRAWBERRY JAM JAR

SIZE	CAPACITY	COLOURS
10 cm	0.45 L	

| Our Colours

 CHERRY	 MARSEILLE BLUE	 DIJON
 FLAME	 COBALT BLUE	 SAGE
 SOLEIL	 CASSIS	
 KIWI	 PALE ROSE	
 PALM	 DUNE	
 CARIBBEAN BLUE	 PEARL	
 COASTAL BLUE	 COTTON	

Cleaning and caring for your Le Creuset Stoneware

DO NOT use any Stoneware piece on the stovetop or any other direct heat source.

OVEN: Maximum oven-safe temperature is 500°F / 260°C. Use oven mitts for lifting at all times.

BROILER: When using under a broiler allow a gap of no less than 2 1/2 inches between the rim of the dish and the heat source.

MICROWAVE: Handles may become hot during prolonged microwave use, especially if the handles are enclosed with plastic wrap. Cover just the open top of the dish, leaving the handles exposed.

FREEZER-TO-OVEN USE: Do not place a frozen dish of food in a preheated oven. Place the frozen dish in a cold oven and set the temperature, allowing the dish and oven to heat together. Before serving always check that the center of the food is completely and uniformly hot.

CLEANING: Before the first use, wash the dish in hot, soapy water, and rinse and dry thoroughly. For most day-to-day cleaning, cool the dish for a few minutes before washing and drying, or wash in the dishwasher, allowing the full cycle to complete. Never leave a dish fully immersed in water. For removal of stubborn residues allow the dish to cool, fill with warm, soapy water and allow it to soak for 10 to 20 minutes. Wash in the usual way using a plastic brush or scouring pad if necessary.

Complement your collection.

Le Creuset Accessories

Le Creuset has a wide range of unique accessories to complement your Le Creuset collection. From oven gloves to spatulas, tea cups to that paring knife you just can't do without, not only are all our accessories of the absolute highest quality, they also come in a range of colours and materials to match your kitchen perfectly!

The wine connoisseur will find all they need to perform the perfect wine ritual in the outstanding Le Creuset Wine Accessories range.

The Le Creuset Silicone range can withstand temperatures up to 250°C and are indispensable items in any kitchen arsenal.

To finish off your kitchen look, choose from our range of Le Creuset Textiles. All items are coated with a grease- and stain-resistant coating to keep them looking beautiful.

Chopping, paring and cutting have never been so easy with the new Le Creuset Knife range, each piece forged from the highest quality materials and designed for optimal comfort and ease of use.

Le Creuset Accessories make the perfect gifts, and are essential additions to any avid cook's kitchen.



Accessories

| Textiles



CHEF'S APRON

COLOURS



SINGLE OVEN MITT

COLOURS



DOUBLE OVEN GLOVE

COLOURS



DOUBLE OVEN GLOVE

COLOURS



| Accessories



CLASSIC PEPPER MILL

COLOURS



CLASSIC SALT MILL

COLOURS



| Kettles



WHISTLING TEA KETTLE

CAPACITY

1.6 L

COLOURS



TRADITIONAL KETTLE

CAPACITY

2.1 L

COLOURS



Did you know?

Drinking tea has a huge range of health benefits, providing anti-oxidants and even fighting those pesky free radicals that cause tissue damage! Not that we needed much of an excuse to have a good 'cuppa...

A nice balanced cup of chamomile before bed has great relaxation properties and can help you fall asleep peacefully.

Rooibos tea is a unique and very special tea that is caffeine-free and is known for its incredible healthy properties. It is a powerful antioxidant and contains some vital minerals too!

If you're feeling adventurous, there are hundreds of different types of tea to try, including flavoured teas such as blackcurrant and strawberry.

| Our Colours

■ CHERRY	■ CASSIS
■ FLAME	■ PINK
■ SOLEIL	■ DUNE
■ KIWI	■ CREAM
■ PALM	□ WHITE
■ CARIBBEAN BLUE	■ STAINLESS STEEL
■ COASTAL BLUE	■ BLACK
■ MARSEILLE BLUE	■ BLACK NICKEL
■ COBALT BLUE	

Accessories

| Silicone Tools



SMALL SPATULA

COLOURS



MEDIUM SPATULA

COLOURS



LARGE SPATULA

COLOURS



SPATULA SPOON

COLOURS



BASTING BRUSH

COLOURS



TRIVET

COLOURS



BERRY COLANDER

COLOURS



PREP BOWLS

CAPACITY

0.059 L,
0.079 L,
0.118 L &
0.237 L

COLOURS



| Our Colours

- | | |
|------------------|----------------|
| ■ CHERRY | ■ COBALT BLUE |
| ■ FLAME | ■ CASSIS |
| ■ SOLEIL | ■ PINK |
| ■ KIWİ | ■ DUNE |
| ■ PALM | □ WHITE |
| ■ CARIBBEAN BLUE | ■ BLACK |
| ■ COASTAL BLUE | ■ MULTI-COLOUR |
| ■ MARSEILLE BLUE | |

| Silicone Tools Revolution® Range



BALLOON WHISK

COLOURS



FLAT WHISK

COLOURS



PEELER

COLOURS



Y-PEELER

COLOURS



JULIENNE PEELER

COLOURS



APPLE CORER

COLOURS



ZESTER

COLOURS



LADLE

COLOURS



LIFTER

COLOURS



Accessories

| Stainless Steel Utensils

lifetime
guarantee



SLOTTED TURNER
SILICONE



SLOTTED TURNER
STAINLESS STEEL



SPOON
STAINLESS STEEL



SLOTTED SPOON
STAINLESS STEEL



LADLE
STAINLESS STEEL



PASTA FORK
STAINLESS STEEL

Strawberry Bread and Butter Pudding

INGREDIENTS

6 egg yolks	1 large brioche loaf,
200ml castor sugar	sliced into 2cm
250ml milk	thick slices and
500ml cream	lightly buttered
1 vanilla pod, split	500g strawberries,
lengthways and	hulled and halved
scraped	5 tbsp. brown sugar
5 tbsp. currants	

METHOD

Preheat the oven to 200°C.

Whisk the egg yolks and castor sugar in a large mixing bowl.

In a saucepan, scald the milk and cream with the vanilla pod.

Remove the pod.

Gradually whisk the warm milk mixture into the egg mixture to form a custard.

Arrange the brioche slices in the base of a lightly buttered baking dish. Sprinkle a few strawberries and currants around and between the slices, and then pour over the custard mixture and top with the remaining strawberries and currants.

Sprinkle with brown sugar and bake for 20 to 25 minutes, or until golden.

Serve with extra fresh strawberries.



POTATO MASHER



WIRE SKIMMER



MESH STRAINER

SIZE
6 inch



BALLOON WHISK
STAINLESS STEEL



FLAT WHISK
STAINLESS STEEL



MESH STRAINER

SIZE
4 inch



SPLATTER GUARD
STAINLESS STEEL



Wine Accessories

| Lever Model

10 year
guarantee



LM-250 LEVER MODEL

COLOURS



WL-300B WING LEVER MODEL

COLOURS



LM-G10 LEVER MODEL

COLOURS



LM-150 LEVER MODEL

COLOURS



| Classic Range



TM-110 'CLASSIC'
TABLE MODEL

COLOURS



5 year
guarantee



WT-110 WAITER'S FRIEND

COLOURS



| Pouring Accessories



WA-143 POURER/AERATOR

5 year
guarantee



WA-125 DRIP FREE
POURER

| Activ-Ball Range



TM-200 TABLE MODEL

COLOURS



5 year guarantee



GS-200 TABLE GIFT SET

COLOURS



5 year guarantee



PM-200 POCKET MODEL

COLOURS



5 year guarantee



GS-300 METAL GIFT SET

COLOURS



5 year guarantee



FC-110 FOILCUTTER

COLOURS



5 year guarantee



FC-400 METAL FOILCUTTER

COLOURS



10 year guarantee



WA-150 MULTI OPENER

COLOURS



| Our Colours

CHERRY

FLAME

CARIBBEAN BLUE

BURGUNDY

BLACK

BLACK NICKEL

Wine Accessories

| Preserving



SW-100 SPARKLING
WINE OPENER

COLOURS

N

10 year
guarantee



WA-138 SET OF
2 STOPPERS

COLOURS

■



SW-101 SPARKLING
WINE STOPPER

COLOURS

N

10 year
guarantee



WA-137 WINE PUMP
+ 3 STOPPERS

COLOURS

■

5 year
guarantee



WA-119 AERATOR
POURER STOPPER

5 year
guarantee



WA-137B METAL WINE
PUMP + 3 STOPPERS

COLOURS

N

10 year
guarantee



SW-106 SPARKLING
WINE STOPPER

COLOURS

■

5 year
guarantee

| Cooling



WA-126 COOLER SLEEVE

COLOURS



| Sets



GS400

COLOURS



| Our Colours

■ CHERRY	■ DIJON
■ FLAME	■ ROSEMARY
■ CARIBBEAN BLUE	■ PINK
■ BURGUNDY	■ VIOLET
■ BLACK	
■ BLACK NICKEL	

I love cooking with wine.
Sometimes I even put it in the food!

HERE ARE SOME USEFUL TIPS FOR THE PERFECT SIP!

1. Don't forget to let your bottle of red breathe for a little while. This helps aerate the wine and adds to the flavour!
2. When you're popping that cork, try to ease it out gently. Literally popping it with a loud sound will bruise your wine, and we can't have that!
3. A bottle of wine always tastes best when shared.



PARING KNIFE

SIZE	MATERIALS
9 cm	Stainless Steel Blade with Black Plastic Handle
9 cm	Damask Steel Blade with Stainless Steel Handle
9 cm	Damask Steel Blade with Olive Wood Handle



SANTOKU KNIFE

SIZE	MATERIALS
13 cm	Stainless Steel Blade with Black Plastic Handle
18 cm	Stainless Steel Blade with Black Plastic Handle
13 cm	Damask Steel Blade with Stainless Steel Handle
18 cm	Damask Steel Blade with Stainless Steel Handle
13 cm	Damask Steel Blade with Olive Wood Handle
18 cm	Damask Steel Blade with Olive Wood Handle



CHEF'S KNIFE

SIZE	MATERIALS
15 cm	Stainless Steel Blade with Black Plastic Handle
20 cm	Stainless Steel Blade with Black Plastic Handle
15 cm	Damask Steel Blade with Stainless Steel Handle
20 cm	Damask Steel Blade with Stainless Steel Handle
15 cm	Damask Steel Blade with Olive Wood Handle
20 cm	Damask Steel Blade with Olive Wood Handle



CARVING KNIFE

SIZE	MATERIALS
20 cm	Stainless Steel Blade with Black Plastic Handle
20 cm	Damask Steel Blade with Black Plastic Handle
20 cm	Damask Steel Blade with Stainless Steel Handle
20 cm	Damask Steel Blade with Olive Wood Handle



BREAD KNIFE

SIZE	MATERIALS
20 cm	Stainless Steel Blade with Black Plastic Handle
20 cm	Damask Steel Blade with Black Plastic Handle
20 cm	Damask Steel Blade with Stainless Steel Handle
20 cm	Damask Steel Blade with Olive Wood Handle



Iconic colours.

Over the years, the Le Creuset signature colour range has become iconic world-wide. Everyone has their favourite. What's yours?



Cherry

One of the most striking colours in the Le Creuset palette, soulful, cheerful Cherry has a rich gradient of reds ranging from deep maroon to bright scarlet.



Kiwi

The yellow and green hues of Le Creuset's Kiwi capture the sensation of savoring the freshest ingredients at their peak of flavour. As bright and appealing as the tangy fruit that inspired its name, Kiwi is lively and unforgettable.



Flame

The Original Iconic Le Creuset Colour dating back to 1925 and inspired by the molten cast iron pouring from a crucible.



Palm

Our lush new Palm is inspired by the luxurious fringe of leafy green that divides land and sea on tropical islands.



Soleil

Soleil's radiant yellows arc from soft butter to bright citrus, adding the warmth of the sun to your table.



Caribbean Blue

Blended from the vibrant palette of a tropical seascape, Caribbean Blue is a fresh, island-inspired hue that adds the unmistakable flavour of summer in any season.



Coastal Blue

Cool and breezy, this exquisite muted, graded pastel blue with its comfortingly nostalgic feel evokes a sense of airy seaside living, taking inspiration from natural elements.



Marseille Blue

Bold, fresh and vibrant, Marseille was inspired by the majestic coastline, azure seas and effortless style of southern France and the Côte d'Azur.



Cobalt Blue

Simultaneously deep and bright, this timeless true blue is calming yet vibrant, creating a sense of well-being and happiness in any home.



Cassis

Subtly gradiating from crushed blackcurrant to rich aubergine, the deep purplish tones of our elegantly understated Cassis draw inspiration from nature-inspired shades that are sophisticated, colourful and rich.



Amethyst

Named for the gorgeous gem that ranges in hue from palest violet to the deepest purple, richly elegant Amethyst in matte evokes a treasured sense of peace.



Chiffon Pink

Gorgeously subtle Chiffon Pink has a vintage charm that captures the romance and innocence of a bygone era, with a muted undertone that takes it from girlish to gently grown-up.



Dune

With the soft tones of eggshell, cane sugar and fresh cream, the off-white shades that make up Le Creuset's Dune lend a traditional, gently aged character to any design.



Cotton

Inspired by the simple, natural beauty of cotton, this elegant colour with its delicate, contemporary matte finish complements any interior style, from modern and minimalist to classic or casual.



Black

At once neutral and bold, sophisticated and refined, Black brings a classic elegance to any design scheme.



Stainless Steel

With its uniquely reflective lustre, Le Creuset Stainless Steel captures the colour of everything around it. Chic and timeless, Le Creuset Stainless Steel gives any kitchen a clean and modern touch.

