

Forum: Céramique de Beauce

Topic: Beauce et ses pièces signées Cartier

Subject: Re: Beauce et ses pièces signées Cartier

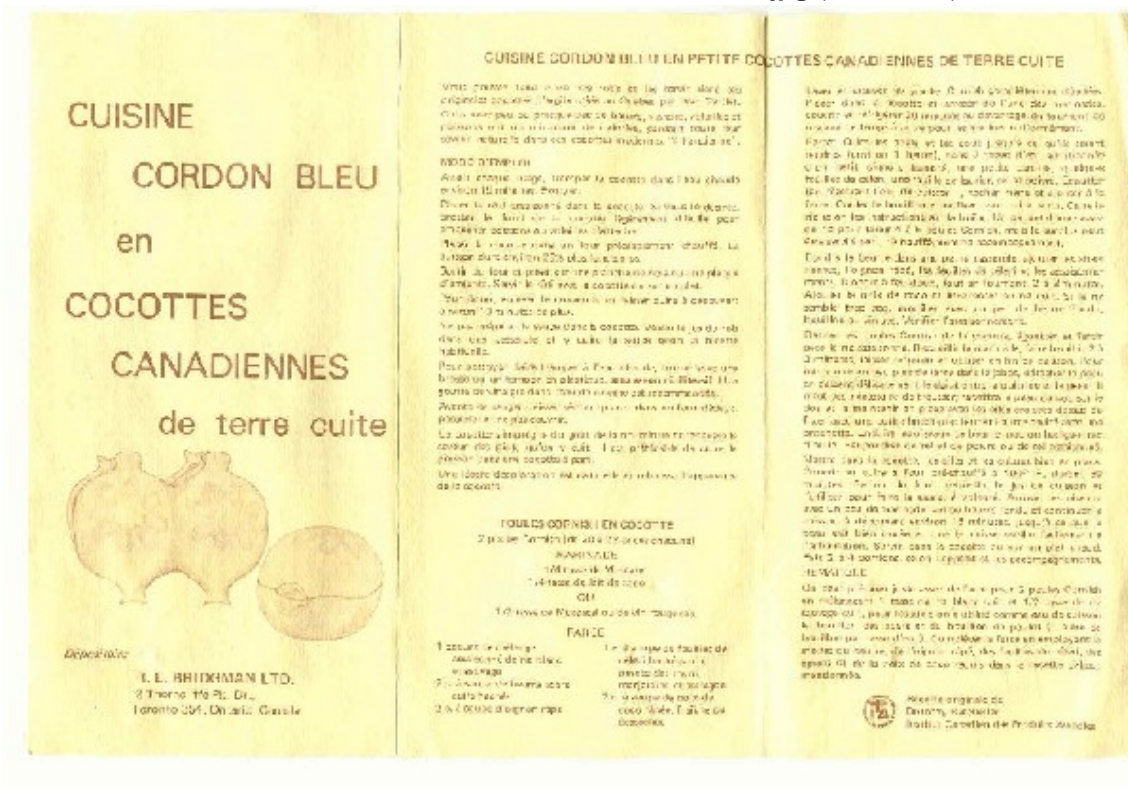
PostÃ© par: laine

Contribution le : 09/07/2009 11:31:26

Bonjour. Voici pour ceux qui veulent essayer leur cocotte les instructions et recettes qui accompagnaient la cocotte à brochettes c-59 que j'ai. Bonne journée. Laine

Attacher un fichier:

À Utilisation des Cocottes Cartier instructions francaises.jpg (158.13 KB)



Â **Recette 2.jpg** (46.16 KB)

CHICKEN "EN COCOTTE"

1 broiler-fryer (about 3 lbs.)	$\frac{1}{2}$ tsp. garlic salt
Salt and pepper	$\frac{1}{2}$ tsp. dried rosemary, crumbled
1 medium onion	$\frac{1}{2}$ tsp. leaf basil, crumbled
	$\frac{1}{2}$ lemon

Heat oven to 400°. Wash and dry chicken. Sprinkle inside cavities with salt and pepper. Place onion inside and skewer closed. Truss chicken and place in baker. Combine garlic salt, rosemary and basil. Sprinkle over surface. Squeeze juice of lemon over top. Cover and bake 1 hr. and 15 minutes, or until tender. Serves 2 to 4.

Poultry with dressing: allow about 15 minutes longer roasting time if bird is stuffed.

À Recettes 1.jpg (137.79 KB)

BAKED FISH

$2\frac{1}{2}$ to 3 lbs tail end of salmon, trout or whitefish. Place in baker, sprinkle with herbs (thyme, tarragon, chopped parsley, grated lemon rind). Bake at 400° for 45 minutes or until fish flakes easily when tested with a fork. Garnish with lemon slices and parsley springs. Serve in baker. Serves 4.

POT ROAST

4 lbs roast - use rump, short ribs, rolled ribs.

Sprinkle with $\frac{1}{2}$ tsp. seasoned salt, place in baker, cover. Bake at 400° for about 3 hrs. Half way through cooking time turn roast, sprinkle again with seasoned salt, return to oven. NOTE: At half time vegetables of your choice may be added (potatoes, carrots, celery, onions). Serve with juice from roast. Serves 6.

ROAST LAMB PROVENCAL

1 leg of lamb (about 4 lbs.)	salt and pepper
1 tsp. butter	4 tbsp. chopped parsley
2 cloves of garlic, minced	1 cup rich chicken stock
4 medium potatoes, thickly sliced	

Arrange potato slices in bottom of baker in overlapping rows. Sprinkle with salt, pepper, minced garlic, chopped parsley. Moisten with chicken stock. Place lamb on potatoes. Cover. Bake at 350° for $1\frac{1}{2}$ hr. or until lamb is pink and tender. If you prefer lamb less pink increase cooking time. Serve from baker. Serves 6.

ROAST LOIN OF PORK

1 pork loin	-	Crumbled thyme and bay leaf
3 tbsp. softened butter		1 Tbsp. prepared mustard

Make a paste of butter, thyme, bay leaf and mustard. Rub well into pork several hours before roasting. Sprinkle to taste with salt and pepper and let stand at room temperature to absorb flavours. Place meat in baker, fat side up. Cover. Bake at 400° for 2 hrs. or until well done. Remove to serving platter and serve with spiced apple slices.

NOTE: In all recipes gravy can be made in the usual way by removing liquid to separate saucepan - add extra liquid if necessary, (water, wine, cream) - and thicken.

Â Instructions.jpg (109.67 KB)

