

Forum: Céramique de Beauce

Topic: Beauce et ses pièces signées Cartier Subject: Re: Beauce et ses pièces signées Cartier

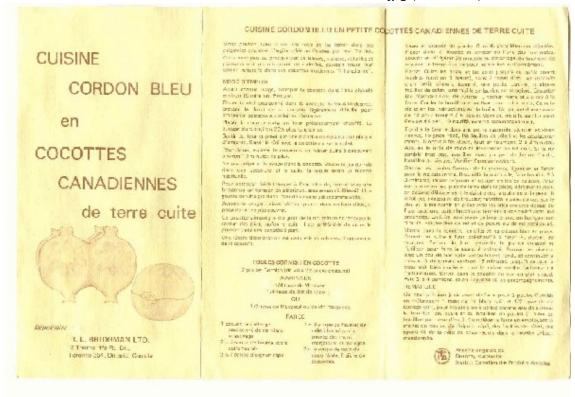
Posté par: laine

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:

# **Â** Utilisation des Cocottes Cartier instructions françaises.jpg (158.13 KB)



 **Recette 2.jpg** (46.16 KB)

## CHCKEN "EN COCOTTE"

l broiler-fryer (about 3 lbs.)

Salt and pepper I medium onion tsp. garlic salt

tsp. dried rosemary, crumbled

½ tsp. leaf basil, crumbled

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 teader. Serves 2 to 4.

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

# **Recettes 1.jpg** (137.79 KB)

## EAKED PISH

 $2\frac{1}{5}$  to 3 lbs tail end of salmon, trout or whitefish. Place in baker, sprinkle with herbs (thyme, tarragon, chopped parsley, grated lemond rind). Eake at  $400^{\circ}$  for 45 minutes or until fish flakes easily when tested with a fork. Garnish with lemon slices and parsley springs. Borve 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. Fake 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 LAME PROVENCAL

I leg of lamb (about 4 lbs.) salt and pepper

I tosp, outter 4 theo, 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. Dake at 350° for 1½ hr. or until lamb is pink and tender. If you prefer lamb less pink increase cooking time. Serve from baker. Serves 6.

#### A JAST LOIN OF FORK

1 pork loin 3 thep, softened butter Crumbled thyme and bay leaf 1 Thep, prepared mustard

Make a paste of butter, thyrre, bay leaf and mustard. Rub well into pork several hours before roasting. Sprinkls to taste with salt and pepper and let stand at room temperature to absorb flavours. Place meet 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.

# Instructions.jpg (109.67 KB)

# COOK WITH FLAIR IN A CANADIAN CLAYBAKER

Bake and serve in these attractive Clay Pots designed by Jean Cartier of Quebec.

Little or no fat is required so few calcries are added, all the natural goodness and succulent flavour of meat, fish and fowl are retained in this newly discovered "old time" cooking method.

## INSTRUCTIONS:

Before each using soak the baker in warm water for 15 minutes, wipe off excess moisture.

Please seasoned food in baker. If desired, a light brushing of oil on the botton of fish and fowl will reduce any tendency to stick.

Place covered baker in preheated over, cooking time will be slightly longer than usual (about 25%).

Remove from oven and place on board or asbestos pad. Food may be removed to serving platter or served directly from baker.

If extra browning is required, remove cover and bake approximately 10 minutes longer.

It is not advisable to make gravy in the baker, pour liquid from baker to saucepan and make gravy in the usual manner.

To clean; soak and scour with plastic pad or brush, do not use soap or detargents. A little vinegar in the final rinse will leave the baker fresh. Defore storing make sure the baker is completely dry (place in a slightly warm oven, if convenient) Do not store closed.

The bakers absorb food flavours which enhance the foods baked in them. However, we suggest that fish should be cooked in a baker reserved only for that purpose.

A slight discolouration is quite usual and does in fact add to the appearance of the baker.