



Use and care Oven & Tableware

Cooking a roast

When you cook a leg of lamb or a roast, always keep a little liquid or sauce in the bottom of the dish. Avoid, however, adding cold water to your hot dish - this violent thermal shock could damage it. Add hot water instead.

Do not place your dish directly over the heat when dissolving the cooking juices. Emile Henry dishes cannot be used on a direct flame or electric ring.

Cooking a chicken

To grill poultry, you can use your roasting dish, but also your Emile Henry casserole dish, which will keep the flesh moist and penetrate the spices you have used. You will also avoid fat spitting onto the sides of your oven.

Browning

Emile Henry dishes can go under the grill (but not too close - leave a good 10 cm) for a short length of time, as long as the dish is $\frac{3}{4}$ filled. So do not hesitate to make crème brûlée in the individual pie dish, or onion soup in the onion soup bowl or lion's head soup bowl.

Micro-ondes

All Emile Henry dishes can be used in the microwave oven. Emile Henry has created a number of recipes for cooking tasty food ... quickly. Try the tarte pâtissière, the fruit clafoutis, the chocolate cake with raisins and almonds.

While cooking, the food inside can heat the dish to as much as 50°C - it is advisable to use an oven glove to take your dish out of the oven.

From freezer to oven

Emile Henry dishes can be taken directly from the freezer to the hot oven. You can therefore prepare in advance a gratin dauphinois with ham, moussaka, des Spinach and roquefort lasagna, put them in the freezer and simply reheat them when they are needed.

Crusty pastry

Cook your pastry (5 minutes at 120°C / gas mark 6) before adding the filling, and the pastry will be nice and crusty.

Cooking times

The clay will store the heat before diffusing it to the food - the cooking time therefore has to be slightly longer than in a metallic mould (around 10 minutes longer).

A way of checking if your cake is cooked, is to stick in a knife - if it comes out clean and dry, your cake is cooked.

Once on the table, your dish will keep the heat long enough for you to serve and serve again.

Should you grease your Emile Henry dish before pouring in the mixture ?

It is not obligatory, as the glaze is so smooth that food will have difficulty sticking to it. Did you know that the wavy edge of the dish makes it easier to turn out your fish terrines, turkey in aspic as they let the air through once the dish is turned upside down.

Easy to clean

In the dishwasher, or by hand after having left the dish soak for 20 minutes to loosen off any burnt-on food, you will have no problem for cleaning your dish. The perfectly smooth glaze will not leave any trace of food, for impeccable hygiene. It is so hard, you can use special cleaning sponges. Use your usual washing-up liquid.

Cool!

Put an Emile Henry plate and pasta bowl in the freezer. If you take them out at the last minute, you will have an excellent butter bell which will keep butter, fruit and other food cool while dining outside.

The Emile Henry utensil jar will also keep cold a delicious bottle of rosé.

Emile Henry is also synonyme of cold : as well as keeping the heat, clay also keeps cool your food when put in the refridgerator. You can therefore prepare a tiramisu in the lasagna dish, taboulé in the large kitchen bowl, turkey in aspic or fish cake in the loaf pan or rectangular terrine, and cocktails in the jug.

Some precautions

Emile Henry dishes are designed to resist in the oven up to 250°C : they are not made to be put directly over the heat, such as gas or all type sof hot plates.

Do not place your dish on a cold or wet surface.

Shocks

Made from Ceradon® pottery, Emile Henry dishes are resistant to everyday shocks. However, should a crack appear after having been knocked, you should handle the dish with care, as this crack may turn into a clean break.