



world cuisine

New World Cuisine Collection

World Cuisine is a new collection of products developed by Le Creuset that pays tribute to some of the most inspiring and exhilarating cuisines from around the world, comprising of a Cast Iron Indian Balti Dish, Chinese Wok, Spanish Paella Pan, Mexican Sizzle Platter and a Moroccan Tagine.

The Cast Iron products are complemented by two fantastic new Stoneware shapes – a Tapas Dish and a lidded Condiment Pot with spoon. Le Creuset thereby offer, in addition to our existing and world-renowned range of Cast Iron and oven-to-table Stoneware, some new exciting shapes that are synonymous with these cuisines that will enable you to experiment, create and serve the most flavoursome and inspired dishes right in your own home.





Moroccan Meatball Tagine

(Tagine Kefta)

Serves 4

Moroccan spiced lamb and red onion meatballs slow braised in a hot sour tomato sauce with black olives. Serve to the table in the beautiful Tagine to bring authenticity to the dish with a splash of theatre, perfect for informal dining. Accompany with couscous and Moroccan flat breads.

Cast Iron 27cm Tagine

Preparation time: 10 minutes

Cooking time: 50-60 minutes

Ingredients

Meatballs (kefta)

- 500g (1 lb 2oz) finely ground lean lamb
- 1 red onion finely chopped
- 2 tablespoons fresh bread crumbs
- 1 egg
- 1 x 4cm (1 ½ inch) piece root ginger, peeled and finely chopped
- 1 teaspoon ground cumin
- 2 tablespoons chopped parsley
- 2 tablespoons chopped mint
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 tablespoon olive oil

Sauce

- 1 red onion sliced
- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 2 teaspoons Harissa paste
- 400g (14oz) can chopped tomatoes
- 75g (2 ¼ oz) black Kalamata olives (stoned)
- 200ml (7floc) lamb stock
- 1 tablespoon olive oil

- 1 tablespoon fresh chopped parsley
- 1 tablespoon fresh chopped mint

Method

To make the meatballs

1. Combine all the meatball ingredients together in a bowl, mix well using a large silicone spatula to make a paste.
2. Take a small amount of paste at a time and shape into 2-3cm (1 inch) in diameter balls with your hands. Place the balls onto a tray.
3. Heat the Tagine base with one tablespoon of the olive oil over medium heat.
4. Fry the meatballs in batches until browned all over. Place into a dish or tray and set to one side.

To make the sauce

1. Add one tablespoon of the olive oil to the Tagine base and continue to heat.
2. Add the onion and fry for 1-2 minutes until softened.
3. Stir in the paprika, cumin and Harissa paste followed by the chopped tomatoes, olives and lamb stock. Stir well and simmer for 5 minutes.

To complete the dish

1. Add the browned meatballs to the sauce in the Tagine base, stir and place the conical lid on. Reduce the heat to its very lowest setting and cook for 50 minutes-1 hour.
2. Finish by stirring in the fresh herbs.
3. Serve with couscous and matlouh (Moroccan flat breads).

Cook's notes

Harissa is a paste made of hot chilli, tomato, garlic and spices and is commonly used in North African and middle eastern recipes. It can be found in most supermarkets, delicatessens and specialist stores.



Nectarine and Pomegranate Tagine



Serves 6

Sweet ripe nectarines slowly cooked in pomegranate molasses, palm sugar, vanilla, orange liquor and finished with fresh pomegranate seeds and mint. Served with honey sweetened Greek yoghurt.

Poaching fruit generally requires a generous amount of liquid, the Tagine however, allows for cooking with very little liquid which results in firm, tender fruit with a deeper concentrated flavour.

Cast Iron 27cm Tagine

Preparation time: 10 minutes

Cooking time: 50-60 minutes

Ingredients

6 (1kg / 2lb 4oz) large ripe nectarines
100ml / 3 ½ floz orange liquor (Cointreau or Grand Marnier)
1 tablespoon pomegranate molasses
1 vanilla pod
2 tablespoons palm sugar
Seeds from one fresh pomegranate or 115g / 4oz ready prepared chilled seeds
Small handful fresh mint
300ml / 10 floz Greek yoghurt
2 tablespoons honey

Method

1. Wash the fruit and place into the base of the Tagine
2. Pour over the liquor and pomegranate molasses.
3. Split the vanilla pod in half lengthways, push the two pieces between the fruit and sprinkle over the palm sugar.
4. Place on the lid and cook the fruit over a very low heat for 50 minutes to 1hr.
5. Lift the fruit from the syrup with a slotted spoon onto a plate. Allow to cool for a few minutes and peel away the skins.
6. Reduce the syrup in the base by about half and remove the vanilla pod.
7. Return the fruit to the Tagine base and coat in the reduced syrup. Sprinkle over the pomegranate seeds and the picked leaves from the mint.
8. Place the yoghurt into a serving dish and swirl in the honey.

Serve the Tagine, with the honey yoghurt to be added at the table.

Cook's notes

Peaches can be substituted for nectarines if desired.

Pomegranate molasses is a sweet, tart sauce made from a reduction of pomegranate juice. It is often used in Middle Eastern cuisine as an alternative to lemon.

To remove the seeds from a fresh pomegranate, cut the fruit in half, hold the fruit cut side down over a bowl and tap the skin firmly with a spoon.