



*Master the Art*

*of Creative Cooking*

*Grill Pans,  
Fry Pans  
& Roasters*

## Meet the Family

### Grill Pans

When you are looking for that chargrilled smoky taste. Use for grilling all types of meat, fish and vegetables. Helper handles help to disperse weight. Vegetables, particularly peppers, courgettes and aubergines taste wonderful. This product is safe for dry cooking which makes it excellent for low fat cooking. The rectangular pan lends itself to chargrilling larger items such as courgettes or up to 4 good-sized steaks.



### Fry Pans and Skillets

This surface is ideal for searing meat. Searing helps retain moisture and locks in flavour. Suited to High Temperature Surface Cooking – so long as the temperature is reached gradually. In addition, the large radius corners of the skillet pan are ideal for spanish omelettes, pancakes and tarte tatin. For french toast, bread & pizza, try out our 30cm griddle which is as comfortable in the oven as it is on the hob.



### Roasters

Excellent heat retention properties allows the food to heat through evenly and remain hot when served straight to the table.

The roasters are great for all types of meat, vegetable and fish dishes. Great too for lasagnes, moussakas, crumbles and pies. Don't forget to transfer straight to the hob to finish off the gravy using all those lovely roasted meat flavours. The low slung sides of the La Cuisine Shallow roaster gives you the perfect roast potatoes every time!



## Round Grill Pans

28cm Round



Red



Ruby



Black



Green



Blue

# Rectangular Grill Pans

29x26cm Rectangular



Red



Ruby



Black



Green



Blue

# Round Fry Pans

10"/26cm Round  
Steel or Cast Handle



Red



Ruby



Black



Green



Blue



Skillet-Cast Iron Handle

*You might be surprised to know that cast iron frypans make the perfect tarte tatin.*

*A now famous desert, the dish was created accidentally at the Hotel Tatin in Lamotte-Beuvron, France in the late 1800's.*