

CURTIS STONE



CARE & USAGE INSTRUCTIONS
13-IN-1 SAUTÉ PAN
WITH GRILL PAN & LID
INSTRUCTIONS D'UTILISATION
SAUTEUSE 13 EN 1
AVEC POÊLE À GRILLER ET COUVERCLE

Dura-Pan +

CHICKEN FAJITA QUESADILLAS

SERVES 4

PREP TIME 10 minutes

COOK TIME 12 minutes

MAKE AHEAD Chicken fajita mixture can marinate up to 1 day, covered and refrigerated.

INGREDIENTS

- | | |
|--|---|
| 4 lbs. olive oil, divided | ½ yellow onion, sliced lengthwise
into ½-inch-thick strips |
| 2 garlic cloves, minced | Four 10-inch diameter flour tortillas |
| 2 tsp. chili powder | 3 cups shredded Monterey Jack cheese |
| 12 oz. boneless skinless chicken thighs,
cut into 1-inch pieces | ½ cup fresh cilantro leaves |
| 1 green bell pepper, cut into
¼-inch-thick strips | ⅓ cup sour cream |

METHOD

- 1 In large bowl, whisk 3 lbs. oil, garlic, and chili powder to blend. Add chicken, bell pepper, and onions. Season with salt and pepper and toss to coat.
- 2 Heat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan over medium heat. Spread chicken and vegetables over hot pan and cook for 7 minutes, turning occasionally, or until chicken is cooked through and vegetables are charred in spots. Transfer to heat-safe bowl. Wash and dry pan.
- 3 Heat pan over medium heat. Brush one side of each tortilla with 1 tsp. oil. Lay tortillas, oiled side down on work surface. Sprinkle ½ cup cheese over bottom half of each tortilla. Divide chicken fajita mixture between tortillas, then top with another ¼ cup of cheese. Fold top half of tortillas over filling and press lightly to compact.
- 4 Place quesadillas on pan and cook, flipping halfway through cooking, for 5 minutes, or until golden brown and cheese melts. Transfer quesadillas to cutting board. Open quesadillas and scatter cilantro leaves over filling. Close quesadillas and cut each into 4 wedges and serve immediately with sour cream.



PAN ROASTED ASPARAGUS WITH PECORINO & BLACK PEPPER

SERVES 4

PREP TIME 15 minutes

COOK TIME 6 minutes

MAKE AHEAD Vinaigrette can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

¼ cup olive oil, divided

¼ cup white wine vinegar

2 tbs. finely chopped shallots

1 tbs. chopped fresh tarragon

1 bunch asparagus, trimmed (about 1 lb.)

⅔ cup finely grated Pecorino cheese

Freshly ground black pepper

8 cups (not packed) arugula (about 5oz.)

1 cup fresh-cooked grains

(such as farro or barley)

½ cup walnuts,

toasted and coarsely chopped

METHOD

- 1 In small bowl, whisk 3 tbs. oil, vinegar, shallots, and tarragon to blend. Season with salt and pepper.
- 2 Heat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan over medium-high heat. Toss asparagus with 1 tbs. oil. Season with salt. Cook asparagus, turning occasionally, for 4 minutes or until beginning to char in spots. Sprinkle Pecorino and generously grind black pepper over asparagus and cook 2 minutes, or until asparagus is crisp tender and cheese has begun to melt.
- 3 Meanwhile, in large bowl, toss arugula, farro, and walnuts with enough vinaigrette to coat lightly. Season with salt. Mound salad on platter.
- 4 Lift asparagus and any cheesy bits from pan and serve with salad. Drizzle salad with remaining vinaigrette and serve immediately.



SPATCHCOCKED CHICKEN WITH HERBED COUSCOUS

SERVES 4

PREP TIME 20 minutes

COOK TIME 55 minutes

MAKE AHEAD Spice mix can be made up to 1 week ahead, stored in an airtight container at room temperature. Herbs and kale can be chopped up to 3 hours before tossing with couscous; store covered and refrigerated.

INGREDIENTS

- | | |
|---|--|
| 1 large whole chicken (about 4 ½ lb.), backbone removed with kitchen shears | 2 oz. green kale, stems removed, leaves coarsely chopped |
| 1 tbs. sweet paprika | 2 green onions, sliced |
| 1 tsp. ground coriander | ¼ cup loosely-packed fresh dill leaves |
| 1 tsp. ground cumin | ¼ cup loosely-packed fresh flat-leaf parsley leaves |
| 2 tbs. olive oil, divided | ¼ cup loosely packed fresh mint leaves |
| 1 ½ cups reduced-sodium chicken stock | ¾ cup toasted walnuts, chopped |
| 1 lemon, cut into thin slices | |
| 1 cup couscous | |

METHOD

- 1 Preheat oven to 400°F. Place chicken, skin side up on a chopping board. Put your hand on breastbone and press hard to flatten chicken. In small bowl, mix paprika, coriander, cumin, 1 tsp. salt and ½ tsp. freshly ground black pepper. Rub chicken with 1 tbs. oil and coat with spice mixture, rubbing it into chicken.
- 2 Heat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan over medium heat. Add remaining oil and heat. Add chicken, skin side down, to pan and cook for 3 minutes, or until skin is golden. Transfer chicken to platter.
- 3 Add chicken stock and lemon to pan and bring to simmer. Return chicken to pan, skin side up, being careful not to moisten chicken skin.
- 4 Transfer chicken to oven and roast for 45 minutes, or until chicken shows no sign of pink when pierced in thickest part with tip of a small sharp knife. Remove pan from oven. Carefully remove chicken from pan and set aside to rest. Pour liquid from pan into a measuring cup. Skim and discard most of fat that has risen to top.



- 5 Place couscous in large bowl. Return chicken braising liquid to pan and bring to boil over high heat. Pour ¾ cup boiling braising liquid over couscous, stir once, and cover bowl tightly with plastic wrap. Leave couscous to steam for 10 minutes. Remove plastic wrap and fluff couscous with a fork.
- 6 Meanwhile, in food processor, combine kale, green onions, dill, parsley, and mint. Process to chop herbs. Stir walnuts and herb mixture into couscous and season with salt and pepper.
- 7 To serve, transfer couscous to platter and place rested chicken on top. Combine any accumulated juices from rested chicken with remaining braising liquid and serve alongside chicken. Carve and serve chicken.

ROASTED PRIME RIB WITH MUSHROOM JUS

SERVES 8

PREP TIME 10 minutes

COOK TIME 3 hours and 15 minutes

MAKE AHEAD Mushroom jus can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium heat to serve. Beef can be slow-cooked to 120°F and held in a warm place for up to 1 hour before searing in a hot oven.

INGREDIENTS FOR BEEF

- 1 (3-rib) standing rib roast of beef (6- to 7-lb.), room temperature
- 2 tsp. olive oil
- ½ cup Dijon mustard

MUSHROOM JUS

- 1 tbs. butter
- 1 tbs. olive oil
- 4 sprigs thyme
- 2 garlic cloves, thinly sliced
- 1 lb. assorted fresh mushrooms, thickly sliced (such as cremini and button mushrooms)
- ¼ cup dry white wine
- 1 tsp. Worcestershire sauce
- 2 cups low-sodium beef broth

TO ROAST BEEF

- 1 Preheat oven to 225°F. Coat beef with oil and season generously with salt and pepper. Place beef in Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan and roast for 3 to 3½ hours, or until an instant-read thermometer inserted into center of meat registers 120°F for rare doneness. Remove beef from oven and brush mustard all over beef.
- 2 Increase oven temperature to 425°F. Roast beef for 15 minutes, or until it is heavily browned.
- 3 Transfer beef to carving board. Tent with foil to keep warm and let sit for 20 minutes. Wash and dry pan.

MEANWHILE, TO PREPARE MUSHROOM JUS

- 4 Heat pan over medium-high heat. Add butter and oil and stir until butter has melted. Add thyme and garlic and cook for 20 seconds, or until fragrant. Add mushrooms and cook, stirring often, for 5 minutes, or until browned and tender. Add wine and Worcestershire sauce and simmer for 2 minutes, or until wine has reduced completely. Add broth and simmer for 8 minutes, or until liquid has reduced slightly. Keep mushroom jus warm.



TO SERVE

- 5 Cut ribs from roast and cut meat into ½-inch-thick slices. Pour mushroom jus into serving bowl and serve with prime rib.

BROWN BUTTER FRENCH TOAST WITH WARM HONEYED BLUEBERRIES

SERVES 4

PREP TIME 15 minutes

COOK TIME 15 minutes

MAKE AHEAD Custard, honeyed blueberries, and sour cream can be made up to 1 day ahead, covered separately and refrigerated. Rewarm blueberries over low heat before serving.

INGREDIENTS

1 cup whole milk	4 tbs. unsalted butter, divided
1 cup sugar, divided	Three 6 oz. containers fresh blueberries
6 large eggs	2 tbs. honey
$\frac{3}{4}$ tsp. ground cinnamon	1 lemon, zested and juiced
Eight 1-inch-thick slices French bread	1 cup sour cream

METHOD

- 1 Preheat oven to 200°F. Place sheet pan in oven.
- 2 In large rectangular baking dish, whisk milk, $\frac{3}{4}$ cup sugar, eggs, and cinnamon until well blended. Working in batches, soak bread in custard, turning once, for 4 minutes, or until custard is absorbed.
- 3 Heat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan over medium-high heat. Add 2 tbs. butter and cook for about 1 minute, or until butter has stopped foaming and is light brown.
- 4 Place 4 slices of soaked bread in pan and cook for 2 minutes per side, or until bread is golden brown and heated through. Place French toast on sheet pan in oven to keep warm. Wipe pan clean and repeat to cook remaining bread in remaining butter.
- 5 Meanwhile, in medium saucepan, combine 3 tbs. sugar, blueberries, honey, lemon zest, 2 tbs. lemon juice, and $\frac{1}{4}$ tsp. salt. Cook over medium heat for 4 minutes, or until sugar melts and blueberries soften slightly. Don't let blueberries cook too long or they will become mushy and lose their beautiful shape. Remove pan from heat.
- 6 In medium bowl, whisk remaining 1 tbs. sugar, 1 tbs. water, and sour cream until smooth.
- 7 Divide French toast among 4 plates. Top with warm honeyed blueberries and serve with a dollop of sour cream.



FUDGY CHOCOLATE & PECAN BROWNIES

MAKES 16 brownies

PREP TIME 10 minutes, plus cooling time

COOK TIME 35 minutes

MAKE AHEAD Brownies can be made up to 1 day ahead, covered and stored at room temperature.

INGREDIENTS

Nonstick cooking spray

1 lb. 3 oz. dark chocolate
(61% cacao or less), chopped, divided

1½ cups (6 oz.), unsalted butter,
cut into 1-inch cubes

2½ cups sugar

6 large eggs

3 tsp. pure vanilla extract

½ tsp. kosher salt

2 cups all-purpose flour

3 cups pecans, toasted,
coarsely chopped, divided

METHOD

- 1 Position rack in center of oven and preheat oven to 350°F. Line Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan with foil, leaving an overhang on two opposite sides. Spray foil with nonstick cooking spray.
- 2 Combine 12 oz. chocolate and butter in large heatproof bowl, set bowl over saucepan of simmering water, and stir until chocolate and butter are melted and smooth. Remove bowl from heat and cool for 5 to 10 minutes, or until chocolate mixture is lukewarm.
- 3 In large bowl, whisk sugar, eggs, vanilla, and salt to blend. Whisk in chocolate mixture. Stir in flour, then 2 cups pecans.
- 4 Transfer batter to prepared pan. Sprinkle remaining chocolate and 1 cup pecans over top. Bake brownies for 30 minutes, or until toothpick inserted into center comes out with just a few moist crumbs attached. Transfer pan to cooling rack and let brownies cool.
- 5 Using foil as an aid, lift brownie sheet from pan. Fold down foil edges. Using large sharp knife, cut brownie sheet into sixteen 3 x 2-inch rectangles, wiping knife with hot moist cloth after each cut. Serve or transfer to an airtight container.



BREAD PUDDING WITH BOOZY CARAMEL SAUCE & CANDIED PECANS

SERVES 8

PREP TIME 25 minutes, plus 1 hour soaking time

COOK TIME 45 minutes

MAKE AHEAD Caramel sauce and candied pecans can be made up to 3 days ahead. Cover and refrigerate caramel sauce and rewarm over low heat before serving. Store candied pecans in an airtight container at room temperature.

INGREDIENTS

Nonstick cooking spray	5 large eggs
1 $\frac{3}{4}$ cups granulated sugar, divided	2 tsp. pure vanilla extract
1 cup pecans, toasted, coarsely chopped	$\frac{1}{4}$ tsp. ground cinnamon
$\frac{1}{4}$ tsp. kosher salt	$\frac{1}{4}$ tsp. ground ginger
3 $\frac{1}{4}$ cups heavy cream, divided	2 lb. Challah bread or French bread, cut into $\frac{3}{4}$ -inch-thick slices, sliced halved crosswise if necessary
2 tbs. whisky	
1 $\frac{1}{4}$ cups whole milk	
1 $\frac{1}{4}$ cups packed light brown sugar	

TO MAKE CANDIED PECANS

- 1 Lightly coat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan with nonstick cooking spray. In small heavy saucepan, over low heat, stir $\frac{1}{2}$ cup granulated sugar and 2 tbs. water until sugar has dissolved. Increase heat to medium-high and boil without stirring for 3 to 4 minutes, brushing down sides of pan with wet pastry brush to dissolve any crystals, until caramel is golden brown. Stir in pecans and a pinch of salt to coat. Pour pecan mixture, in a single layer, onto prepared sheet pan. Once cool, break up into small clusters and reserve in an airtight container.

TO MAKE CARAMEL SAUCE

- 2 In medium heavy saucepan, over low heat, stir remaining 1 $\frac{1}{2}$ cups granulated sugar and $\frac{1}{4}$ cup water until sugar has dissolved. Increase heat to medium-high and boil without stirring for 8 minutes, brushing down sides of pan with wet pastry brush to dissolve any crystals, until caramel is golden brown. Remove pan from heat and slowly whisk in $\frac{3}{4}$ cup cream and pinch of salt; caramel will bubble vigorously. Whisk in whisky. Keep warm.



- 3 Position rack in center of oven and preheat oven to 350°F.
- 4 In large bowl, whisk remaining 2 $\frac{1}{2}$ cups cream, milk, brown sugar, eggs, vanilla, and spices. Pour custard into large baking dish. Working in batches, soak bread in custard, turning once, for 6 to 8 minutes, or until custard is mostly absorbed.
- 5 Arrange soaked bread decoratively in pan. Pour any remaining custard over bread and set aside for about 1 hour, or until more custard is absorbed.
- 6 Sprinkle remaining 3 tbs. granulated sugar over bread. Bake for 40 minutes, or until pudding puffs and is golden brown on top but still moist inside.
- 7 Spoon caramel sauce over bread pudding, top with candied pecans, and serve.

STRAWBERRY SHORTCAKES WITH LEMON CURD

SERVES 12

PREP TIME 15 minutes, plus at least 2 hours chilling and cooling time

COOK TIME 25 minutes

MAKE AHEAD Unbaked scones can be frozen in an airtight container up to 2 weeks.

Curd can be made up to 5 days ahead, covered and refrigerated.

INGREDIENTS

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| 2 lemons, zested and juiced | 5 tsp. baking powder |
| 2 cups granulated sugar, divided | 1 ¼ cups buttermilk |
| 2 large eggs | 1 ½ cups plus 1 tbs. thickened cream |
| 8 oz. (2 sticks) cold unsalted butter,
diced, divided | 2 tbs. raw or white sanding sugar |
| 4 cups cake flour | 12 oz. strawberries, hulled, halved, then cut
into 6 wedges |

TO MAKE LEMON CURD

- 1 In medium heatproof bowl, rub 1 tbs. lemon zest into ¼ cup sugar until fragrant. Add ½ cup lemon juice and eggs and whisk to blend. Set bowl over medium saucepan of simmering water. Whisk mixture constantly for 5 minutes, or until light and fluffy and thick enough to coat back of spoon.
- 2 Remove bowl from heat and whisk in 4 tbs. butter. Cover and refrigerate for 2 hours, or until chilled and set.

MEANWHILE, TO MAKE SCONES AND STRAWBERRIES

- 3 Preheat oven to 425°F. Line Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan with parchment paper leaving an overhang on two opposite sides.
- 4 In large bowl, mix 1 cup sugar, flour, baking powder, and 1 tsp. kosher salt. Using fingertips, rub 6 oz. butter into flour mixture until mixture resembles coarse meal. Gently stir in buttermilk until moist dough forms.
- 5 Turn dough out onto lightly floured surface and gather together. Pat dough out to 7- x 10-inch rectangle (about ¾-inch thick). Cut dough into 12 equal pieces. Using spatula, transfer dough pieces to prepared pan. Arrange dough pieces to recreate original rectangle, leaving about ½-inch space between them.

- 6 Brush tops with 1 tbs. cream and sprinkle with raw or sanding sugar. Bake for 20 to 25 minutes or until golden brown. Cool in pan for 10 minutes. Lift parchment with scones in one piece onto wire rack. Cool 45 minutes, or until barely warm. Slide scones off paper onto serving platter.
- 7 Meanwhile, in medium bowl toss 3 tsp. lemon juice, ¼ cup sugar, strawberries, and pinch of salt to coat. Let stand 30 minutes, stirring occasionally, or until strawberries have released their juices.

TO SERVE

- 8 Stir chilled lemon curd to loosen. In large wide shallow bowl, whip cream to stiff peaks. Spoon ⅔ cup curd across whipped cream. Run butter knife through mixture 3 to 4 times to create marbled look. Using large spoon, spoon whipped cream mixture over scones. Drizzle with remaining curd, top with strawberries and serve.



GRILLED SALMON & ZUCCHINI BRUSCHETTA

SERVES 8

PREP TIME 10 minutes

COOK TIME 10 minutes

MAKE AHEAD Dill oil can be made up to 1 day ahead, covered and refrigerated.

Salmon can be coated in dill oil up to 1 day, covered and refrigerated.

Bring dill oil to room temperature before using.

INGREDIENTS

¼ cup plus 2 tbs. extra-virgin
olive oil, divided

3 tbs. chopped fresh dill

1 small shallot, finely chopped (about 2 tbs.)

1 lemon, zested and juiced

Three 6 oz. skinless salmon fillets

8 slices sourdough bread, halved crossways

2 medium zucchinis, sliced lengthways
on a mandoline

METHOD

- 1 Heat Curtis Stone Dura-Pan®+ Grill Pan over medium-high heat. In medium bowl, mix ¼ cup olive oil with dill, shallot, and lemon zest. Coat salmon with 1 tbs. dill oil and season with salt and pepper.
- 2 Grill salmon for 2½ minutes per side, or until char marks form and salmon still has a rosy center. Set salmon aside. Wash and dry grill pan.
- 3 Heat grill pan over medium-high heat.
- 4 Brush bread with 1 tbs. olive oil and grill for 2 minutes per side, or until char marks form and bread is toasted.
- 5 Coat zucchini with remaining olive oil and grill for 1½ minutes per side, or until char marks form and zucchini is crisp-tender. Arrange chunks of salmon on bread with zucchini.
- 6 Whisk 1 tbs. lemon juice into remaining dill oil and season with salt, pepper, and more lemon juice, if necessary. Drizzle dill-lemon sauce over bruschetta and serve.



PINEAPPLE SKEWERS WITH COCONUT CARAMEL SAUCE

SERVES 4

PREP TIME 5 minutes

COOK TIME 25 minutes

MAKE AHEAD Caramel sauce can be made up to one day ahead, covered and refrigerated. Rewarm gently before serving.

INGREDIENTS FOR COCONUT CARAMEL SAUCE

½ cup sugar

1 cup unsweetened heavy coconut cream

INGREDIENTS FOR GRILLED PINEAPPLE

¾ cup sweetened shredded coconut

1 pineapple, peeled, cored, cut into
twenty 1-inch cubes

1 tbs. unsalted butter, melted

Bamboo skewers, soaked in water
for at least 1 hour

TO MAKE COCONUT CARAMEL SAUCE

- 1 In small heavy saucepan, stir sugar and 2 tbs. water over medium heat for 2 minutes, or until sugar dissolves. Simmer melted sugar, without stirring, for 8 minutes, or until it becomes golden brown, wiping down sides of pan with wet pastry brush to remove any sugar crystals and swirling pan occasionally. Once sugar has turned golden brown, add coconut cream and stir to blend (mixture will bubble vigorously when cream is added). Simmer over medium heat for 3 minutes, or until caramel melts and sauce thickens slightly. Remove sauce from heat and pour into serving bowl.

TO GRILL PINEAPPLE

- 2 Preheat broiler to low. Sprinkle coconut evenly over a sheet pan. Broil coconut for 2 minutes, stirring occasionally, or until lightly golden. Transfer toasted coconut to a plate.
- 3 Thread 5 pieces of pineapple through prepared skewers, making 4 skewers.
- 4 Heat Curtis Stone Dura-Pan®+ Grill Pan over medium-high heat. Brush grill with melted butter and grill pineapple for 1 to 2 minutes on each side, or until heated through and grill marks appear. Remove skewers from grill pan and place on serving platter.

TO SERVE

- 5 Serve pineapple skewers with caramel sauce and toasted coconut, allowing guests to dip grilled pineapple in caramel and then into toasted coconut.



CHARRED CORN SALAD

SERVES 6

PREP TIME 10 minutes

COOK TIME 15 minutes

MAKE AHEAD Dressing can be made up to 2 hours ahead, covered and kept at room temperature.

INGREDIENTS

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| 6 ears yellow corn, husks removed | 1 lemon, zested and juiced |
| 2 red bell peppers, seeded, cut into 1-inch-wide strips | 1 lime, zested and juiced |
| 1 red onion, cut crosswise into ½-inch-thick slices | ½ cup thinly sliced green onions |
| ¾ cup olive oil, divided | ¼ cup fresh flat-leaf parsley leaves, coarsely chopped |
| | ¼ cup fresh mint leaves, coarsely chopped |

METHOD

- 1 Heat Curtis Stone Dura-Pan®+ Grill Pan over medium-high heat. Coat corn, bell peppers, and red onion in 2 tbs. oil and season with salt and pepper. Grill vegetables, turning occasionally, until lightly charred, about 6 minutes for bell peppers, 8 minutes for red onions, and 12 minutes for corn.
- 2 Meanwhile, in small bowl, whisk lemon zest, 2 tbs. lemon juice, lime zest and 1 tbs. lime juice. Slowly whisk in ½ cup oil until blended. Season with salt and pepper.
- 3 Cut corn kernels off cobs into large bowl. Dice bell peppers and red onions and add to corn. Stir in dressing, green onions, and herbs. Season with salt and pepper. Serve at room temperature.



GRILLED CHICKEN RICE BOWLS

SERVES 4

PREP TIME 15 minutes, plus at least 15 minutes to marinate chicken

COOK TIME 12 minutes

MAKE AHEAD Sauce can be made up to 1 day ahead, covered and refrigerated. Chicken can marinate up to 1 day ahead of grilling.

INGREDIENTS

- | | |
|---|---|
| ¼ cup fresh lemon juice | 3 cups freshly-cooked medium-grain brown rice |
| ¼ cup soy sauce | 2 avocados, peeled, pitted, diced |
| 1 tbs. light brown sugar | 2 Persian cucumbers, diced |
| 2 tsp. fresh ginger, finely grated | 1 cup cherry tomatoes, halved |
| 1 tsp. toasted sesame oil | 2 green onions, thinly sliced |
| 4 boneless skinless chicken thighs, (about 1 ¼ lbs.), trimmed | ½ cup fresh cilantro leaves |
| 1 tbs. vegetable oil | |

METHOD

- 1 In small bowl, whisk lemon juice, soy sauce, sugar, ginger, and sesame oil until sugar has dissolved. In medium bowl, combine chicken, vegetable oil, and 1 tbs. sauce and toss to coat. Cover and refrigerate for at least 15 minutes and up to 1 day. Refrigerate remaining sauce.
- 2 Heat Curtis Stone Dura-Pan®+ Grill Pan over medium-high heat. Remove chicken from marinade. Grill chicken for 5 to 6 minutes per side, or until cooked through. Rest chicken 5 minutes on cutting board.
- 3 Divide rice among 4 bowls. Slice chicken and place on rice. Spoon avocados, cucumbers, and tomatoes, around chicken. Spoon sauce over chicken and veggies. Sprinkle with green onions and cilantro leaves and serve.

NOTE Chicken bowls can be served warm or cold.



GRILLED SIRLOIN STEAKS WITH MUSTARD STEAK SAUCE

SERVES 4

PREP TIME 15 minutes

COOK TIME 15 minutes

MAKE AHEAD Steak sauce can be made up to 3 days ahead, covered and refrigerated.
Rewarm, covered, over low heat.

INGREDIENTS

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|-------------------------------------|--|
| ½ cup ketchup | 2 red bell peppers, cut into |
| 2 ½ tbs. Worcestershire sauce | ¾ inch-thick slices |
| 2 tbs. butter | 2 medium zucchinis, cut into |
| 2 tbs. light brown sugar | ¾ inch-thick slices |
| 1 tbs. balsamic vinegar | 1 red onion, peeled, cut through stem |
| 1 tbs. Dijon mustard | into ¾ inch-thick wedges |
| 1 tbs. wholegrain mustard | 3 tbs. extra-virgin olive oil, divided |
| 1 tsp. hot sauce | ¼ cup fresh cup basil leaves, torn |
| 1 garlic clove, very finely chopped | 2 sirloin steaks (about 10 oz. each) |

METHOD

- 1 In small saucepan over medium heat, combine ketchup, Worcestershire sauce, butter, sugar, vinegar, mustards, hot sauce, garlic, ½ cup water, ¾ tsp. salt, and ¼ tsp. pepper and cook, stirring occasionally, for 5 minutes, or until hot and butter melts. Keep mustard steak sauce warm.
- 2 Heat Curtis Stone Dura-Pan®+ Grill Pan over medium-high heat.
- 3 Coat bell peppers, zucchinis, and onions with 1 tbs. oil and sprinkle with salt and pepper. Grill veggies, turning as needed, for 10 to 12 minutes, or until lightly charred and cooked through. Transfer veggies to large bowl and toss with basil and 1 tbs oil.
- 4 Meanwhile, coat steaks with remaining oil and sprinkle generously with salt and pepper. Grill steaks, rotating as needed, for 3 to 4 minutes per side, or until meat thermometer inserted into center of steak reads 130°F for medium-rare doneness. Rest steaks for 5 minutes.
- 5 Thinly slice steak against grain. Divide steak and veggies among plates and serve with mustard steak sauce.



SUMMER VEGETABLE LASAGNA

SERVES 10

PREP TIME 1 hour and 5 minutes

COOK TIME 2 hours and 20 minutes

MAKE AHEAD Sauce and cooked vegetables can be made up to 1 day ahead, cooled, covered separately, and refrigerated; reheat sauce before using.

INGREDIENTS FOR SAUCE

- 2 tbs. olive oil
- 1 large yellow onion, finely chopped
- 6 garlic cloves, minced
- 5 large sprigs fresh thyme
- 2 bay leaves
- 1 tsp. dried oregano
- ½ tsp. red pepper flakes
- 2 cups dry white wine
- 3½ lbs. ripe plum tomatoes, cut into ½-inch pieces
- 1 cup whole-milk ricotta cheese
- ½ cup fresh basil, very coarsely chopped

TO MAKE SAUCE

- 1 Heat large heavy saucepan or Dutch oven over medium heat. Add olive oil, then onions and garlic and cook, stirring occasionally, for 5 minutes, or until onions are tender. Add thyme, bay leaves, oregano, and red pepper flakes and cook, stirring often, for 2 minutes or until fragrant. Add wine, raise heat to high, and boil for 12 minutes, or until reduced by half.
- 2 Stir in tomatoes and season with salt. Reduce heat to medium-low and simmer gently, uncovered, stirring occasionally, for 50 minutes, or until tomatoes are very tender and have broken down to form a chunky sauce.
- 3 Remove pan from heat, then remove and discard bay leaves and thyme stems. Stir in ricotta cheese. Puree half of sauce in blender. Return puree to sauce remaining in pan and stir in basil. Season sauce with salt and pepper and set aside.

INGREDIENTS FOR VEGETABLES

- 1 medium eggplant (about 1¼ lbs.), stem end trimmed, sliced lengthwise into ¼-inch-thick slabs
- 3 tbs. balsamic vinegar
- 3 tbs. olive oil
- 3 medium zucchinis, sliced lengthwise into ¼-inch-thick slabs
- 2 red bell peppers, cored, seeded, quartered

ASSEMBLY

- 12 dried lasagna noodles (about 12 oz.)
- 1 lb. part skim mozzarella cheese, shredded (about 4 cups)

MEANWHILE, TO PREPARE VEGETABLES

- 4 Lay eggplant slices on sheet pan and sprinkle with 1 tbs. salt. Let stand for 20 minutes, or until salt begins to draw out moisture from eggplant.
- 5 Rinse eggplant under cold running water, then drain well. Place on dry sheet pan and pat dry with paper towels.
- 6 Heat Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan over medium-high heat.
- 7 In small bowl, whisk vinegar and olive oil together and season with salt and pepper. Lay zucchini and bell peppers on another sheet pan and brush both sides of vegetables with ¼ cup of balsamic mixture. Brush remaining balsamic mixture over both sides of eggplant slices.
- 8 Working in batches, transfer vegetables to pan and cook until just tender, 3 minutes per side for eggplant and zucchini, and 4 minutes per side for bell peppers. Return vegetables to sheet pans as they are cooked and let cool. Cut bell pepper quarters in half.

TO ASSEMBLE & BAKE LASAGNA

- 9 Preheat oven to 350°F. Wash and dry pan.
- 10 Spread 1 cup of sauce over bottom of pan. Lay 4 uncooked lasagna noodles over sauce, breaking them to fit (don't worry if there's space around noodles, since they will expand as they cook). Lay one-third of vegetables over noodles, then spoon 1½ cups of sauce over vegetables and sprinkle one-third of mozzarella cheese over sauce. Repeat layering noodles, vegetables, sauce, and mozzarella cheese one more time. Top with remaining 4 noodles, then spread with 1½ cups of sauce. Arrange remaining vegetables on top. Spoon remaining sauce over vegetables.
- 11 Cover pan with aluminum foil. Bake for 45 minutes. Remove foil and sprinkle remaining mozzarella cheese over lasagna. Bake, uncovered, for 30 minutes, or until cheese has melted and lasagna is golden brown on top and heated through (if you insert knife into center of lasagna for 10 seconds, it should feel hot after you pull it out). Let lasagna stand for 15 minutes before serving.

FRESH PEACH & ALMOND COBBLER

SERVES 8

PREP TIME 15 minutes

COOK TIME 50 minutes, plus at least 15 minutes cooling time

INGREDIENTS FOR FILLING

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup all-purpose flour
- 1 tsp. ground cinnamon
- 1 vanilla bean, split lengthwise or 1 tbs. pure vanilla extract
- 5 lbs. ripe peaches, halved, pitted, and cut into 1-inch-thick wedges
- 2 tbs. fresh lemon juice

INGREDIENTS FOR BISCUIT TOPPING

- $2\frac{1}{4}$ cups all-purpose flour
- 6 tbs. sugar
- 1 tbs. baking powder
- $\frac{3}{4}$ tsp. kosher salt
- 8 tbs. (1 stick) cold unsalted butter, cut into small pieces
- 1 large egg
- $\frac{3}{4}$ cup plus 2 tbs. heavy cream
- $\frac{1}{4}$ cup sliced almonds
- Vanilla ice cream, for serving

TO PREPARE PEACHES

- 1 Position rack in center of oven and preheat oven to 400°F. In large bowl, mix sugar, flour, and cinnamon together. Using tip of small sharp knife, scrape seeds from vanilla bean, add them to mixture, and whisk to blend.
- 2 Add peaches and lemon juice to sugar mixture and toss to coat. Set peaches aside while you prepare biscuit topping, occasionally tossing peaches to help release some juices.

TO MAKE BISCUIT TOPPING

- 3 In large bowl, whisk flour, 4 tbs. sugar, baking powder, and salt. Add butter and use your fingertips to rub it into mixture until it resembles coarse meal.
- 4 In small bowl, whisk egg and $\frac{3}{4}$ cup of cream together. Using a wooden spoon, gently stir into flour mixture just until combined and a dough forms; do not overmix.

TO BAKE & SERVE

- 5 Spread peach mixture in Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan. Pan may seem very full, but peaches will shrink during baking. Using about $\frac{1}{4}$ cup of dough for each biscuit, gently shape dough into about 12 disks, placing them, as they are shaped, over fruit and spacing them evenly. Flatten biscuits slightly with your fingertips. Sprinkle with almonds. Brush with remaining cream and sprinkle with remaining sugar.
- 6 Place pan on sheet pan lined with aluminum foil for easy clean up, Bake cobbler for 50 minutes, or until biscuits are golden brown and juices are bubbling. If biscuits have browned nicely before filling bubbles, tent cobbler with aluminum foil. Cool cobbler on wire rack for at least 15 minutes.
- 7 Spoon cobbler into bowls and serve warm, with vanilla ice cream.

INCLUDES

- 13-in-1 Sauté Pan
- Grill Pan
- Glass Lid with Pan Holder



CAUTION Handles on the cookware and lid get very hot.

DURA-PAN®+ PRODUCT INFORMATION

- Cast aluminium body with reinforced rims for added strength
- Exclusive Dura-Pan®+ non-stick interior for reliable food release and easy cleaning
- Safe to use on all cooktops, including induction
- Dishwasher Safe
- Suitable for oven and cooktop use

DURA-PAN®+ NON-STICK INTERIOR

- 5 layers of interior coating
- 8x stronger than non-reinforced coatings
- Premium food release that lasts
- Easy clean up
- Made without PFOA

GLASS LID WITH PAN HOLDER

- Universal lid that fits on the Curtis Stone Dura-Pan®+ 13-in-1 Sauté Pan and Grill Pan.
- Great for keeping heat inside your pan, for melting cheese on your burgers, or steaming veggies in the oven.
- Helps prevent splatters.
- Wide silicone rim designed to fit snugly and to help keep moisture and heat in.
- Silicone valve on lid allows you to insert a probe thermometer.
- Heat resistant up to 392°F.
- Silicone strap secures your lid to your pan making it perfect for traveling and helps reduce messy trips.
- Tool holder on strap is made for most kitchen tools. Simply pull the tab stretching the silicone strap until tool can easily slide through, then lower tab until silicone strap is secure around your tool.

BEFORE FIRST USE

- Remove all packaging, stickers, labels, and tags.
- Wash pans and lid in warm, soapy water, rinse, and dry thoroughly.
- The high quality Dura-Pan®+ non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CLEANING YOUR COOKWARE

- Carefully wipe off any drips which occur during cooking immediately for easier clean up later.
- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pan, hand-washing is recommended. The pans are dishwasher safe, however dishwashing may cause discoloration to the base, this in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets and other small spaces where water might collect.

OVEN USE

- This cookware is oven safe to 450°F. Do not use above this temperature setting. Using above the temperature setting can cause discoloration and can permanently damage the cookware.
- **CAUTION:** Handles get very hot on cookware and lid.
- The handles do get hot when cookware is in use on the stovetop or in the oven. Always use oven gloves or handle covers when handling the pan in and out of the oven.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.



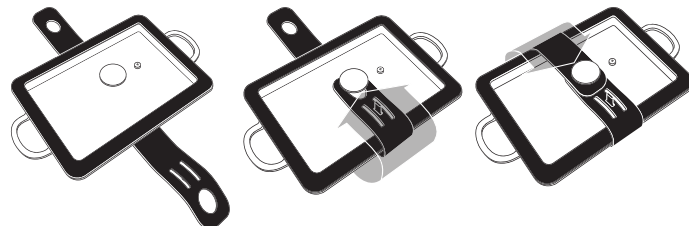
- Do not leave silicone handle covers on cookware while pan is in the oven. They will become very hot.
- This cookware can be used under a broiler. Ensure that the cookware and handles are at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler/grill.

COOKWARE USE

- This cookware is suitable for all cooktops including induction.
- We recommend not to cook on high heat as this may damage the non-stick coating, burn food, produce stains, or damage the base of the product.
- Always choose a suitable sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise up along the sides of the pan. This could damage the cookware, coating and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the cast aluminum handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns, or turns black.
- After prolonged usage some minor discoloration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.
- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high quality Dura-Pan®+ non-stick which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use nylon, wooden or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp edged utensils on the non-stick surface.
- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean and dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop, otherwise the pan may stick to the burner.

- Avoid dragging or sliding cookware over the cooktop surface as this may damage your cooktop surface. Take special care when you're using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Center your pan over the heat source (this prevents damage to the handle and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

GLASS LID WITH PAN HOLDER



- 1 Place silicone strap on a flat surface with the tool holder tab face down, then put the pan (with glass lid) on the silicone strap and center it.
- 2 Pull up one end of the silicone strap and put the hole to go over the knob of the glass lid.
- 3 To secure the lid to your pan, repeat Step 2 with the other end of the strap. Pull to stretch the silicone strap to bring the hole over to the knob of the glass lid.

STORAGE

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (ie. tea towel) in between.

GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave cookware unattended on a hot cooktop.
- Continuous high heat or overheating may shorten the life of cookware, cause discoloration and damage both in the interior and exterior surface.
- Never leave the handles of your pan sticking out over another burner.

- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the glass lid to prevent burns caused by hot ingredients splattering.
- We strongly recommend using silicone handle covers on your cookware handles or oven mitts when holding handles on cookware and lid.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.

1 YEAR LIMITED WARRANTY

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser. This warranty excludes damage caused by accident, overheating, misuse, or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent.

Shipping and handling charges may apply.

Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL	product@curtisstone.com
TOLL-FREE PHONE	1.877.822.7450
HOURS	M-F 8:00am – 4pm CT
WARRANTY SITE	https://warranty.curtisstone.com/
Visit our warranty site to register your Curtis Stone Products.	

Dura-Pan® is a registered trademark of FoodFight Ltd. Made in China.

This product contains intentionally added:
NONSTICK PROPERTIES

Perfluoroalkoxy Alkane Polymer (PFA)
Polytetrafluoroethylene (PTFE)
Fluorinated Ethylene & Propylene (FEP)
For more information about the chemicals in this product,
visit www.foodfight.hk/ab1200pdf

Este producto contiene añadido intencionalmente:
PROPIEDADES ANTIADHERENTES

Polímero de perfluoroalcoxi alcano (PFA)
Poli tetrafluoroetileno (PTFE)
Etileno fluorado y propileno (FEP)
Para obtener más información sobre los productos químicos
de este producto, visite www.foodfight.hk/ab1200pdf

For more information



www.foodfight.hk/ab1200pdf

LE SET COMPREND:

- Sautreuse 13 en 1
- Poêle à griller
- Couvercle en verre avec support pour casserole



ATTENTION Les poignées deviennent très chaudes sur les ustensiles de cuisine et le couvercle.

INFORMATIONS SUR LE PRODUIT

- En aluminium forgé avec rebords renforcés pour plus de solidité
- Intérieur antiadhésif Dura-Pan®+ exclusif permettant de dégager facilement les aliments et facilitant le nettoyage
- Sécuritaire pour toutes les surfaces de cuisson, sauf induction
- Résiste au lave-vaisselle

INTERIEUR ANTI-ADHERENT DURA-PAN®+

- 5 couches de revêtement intérieur
- 8 fois plus résistant que les revêtements non renforcés
- Facilite le détachement des aliments pour plus longtemps
- Facile à nettoyer
- Sans PFOA

COUVERCLE UNIVERSEL EN VERRE AVEC COURROIE DE RETENUE

- Couvercle universel qui s'adapte à la sauteuse et poêle à griller 13 en 1 Curtis Stone Dura-Pan®+.
- Le couvercle est particulièrement utile pour conserver la chaleur à l'intérieur d'un plat, pour faire fondre le fromage sur les galettes de viande ou pour fumer des légumes au four.
- Large rebord en silicone conçu pour s'adapter parfaitement au pourtour du plat afin de maintenir l'humidité et conserver la chaleur à l'intérieur.
- Protéger les surfaces des éclaboussures.
- Le couvercle est doté d'un clapet de silicone pour y glisser la sonde d'un thermomètre.
- Résiste à une température allant jusqu'à 200 °C (392 °F).
- La courroie en silicone permet de maintenir le couvercle en place sur le plat de cuisson de manière sécuritaire, ce qui en fait un accessoire idéal pour faciliter le transport et les déplacements et réduire les risques de dégâts et de renversements.
- L'attache-accessoire sur la courroie convient à la plupart des ustensiles de cuisine. Il suffit de tirer sur la languette pour créer une ouverture assez grande pour pouvoir y glisser votre accessoire de cuisine, puis de relâcher tranquillement la languette jusqu'à ce que l'attache retienne bien votre accessoire.



CÉRAMIQUE



ÉLECTRIQUE



GAZ



INDUCTION



INFRAROUGE



FOUR



LAVE-VAISSELLE

COMMENT NETTOYER VOTRE POÊLE

- Essayez soigneusement tout déversement durant la cuisson afin de faciliter le nettoyage plus tard.
- Ne versez pas d'eau froide dans une poêle chaude, car ceci peut causer du gauchissement ou des éclaboussures d'huile et peut affecter le rendement antiadhésif de votre poêle.
- Après chaque usage, lavez l'enduit intérieur et extérieur de votre poêle avec de l'eau chaude, un détergent à vaisselle doux et une éponge. Rincez et séchez soigneusement. N'utilisez pas de tampons récurers, de laine d'acier abrasive ni de poudre à récurer. Ceci peut égratigner l'enduit intérieur et extérieur, ce qui n'est pas couvert par la garantie du fabricant.
- N'utilisez pas de tampons récurers en métal, de laine d'acier abrasive ni de poudre à récurer. Ceci peut égratigner l'enduit intérieur et extérieur, ce qui n'est pas couvert par la garantie du fabricant.
- Afin d'enlever les taches tenaces, remplissez partiellement la poêle avec un mélange composé

de trois parties d'eau et d'une partie de détergent ou de vinaigre et amenez le tout à ébullition. Éteignez le feu et laissez refroidir afin de permettre aux taches et aux résidus de ramollir; lavez ensuite avec un détergent à vaisselle doux et de l'eau chaude en utilisant un tampon non abrasif ou une brosse douce.

- Afin d'aider à préserver le fini de la poêle, il est recommandé de la laver à la main. Les poêles résistent au lave-vaisselle, cependant le lave-vaisselle peut causer une décoloration de la base. Ceci n'a aucun effet sur le rendement de la poêle. La décoloration n'est pas couverte par la garantie du fabricant.
- Asséchez toujours soigneusement la poêle après l'avoir lavée, en portant une attention particulière aux rebords, aux rivets et à d'autres petits espaces où de l'eau peut s'accumuler.

USAGE AU FOUR

- Cette poêle résiste au four jusqu'à 450°F. Ne l'utilisez pas à une température supérieure car cela peut entraîner une décoloration et endommager la poêle de façon permanente.
- ATTENTION: les poignées deviennent très chaudes sur les ustensiles de cuisine et le couvercle.
- Les poignées sont deviennent chaudes lorsque les ustensiles de cuisine sont utilisés sur la cuisinière ou dans le four. Utilisez toujours des gants de cuisine ou des couvercles de poignée lorsque vous manipulez la casserole dans et hors du four.
- Dans un four à convection, ajustez la température selon les directives du fabricant.
- Ne placez pas une poêle vide dans un four chaud.
- Ne laissez pas de couvercles de poignée en silicone sur les ustensiles de cuisine pendant que la casserole est dans le four. Ils deviendront très chauds.
- Cette poêle peut être utilisée sous le gril du four. Assurez-vous que la poêle et la poignée se trouvent à au moins 2" de la source de chaleur. Ne dépassez pas la température sécuritaire au four lorsque vous placez la poêle sous le gril.

USAGE DE LA POÊLE

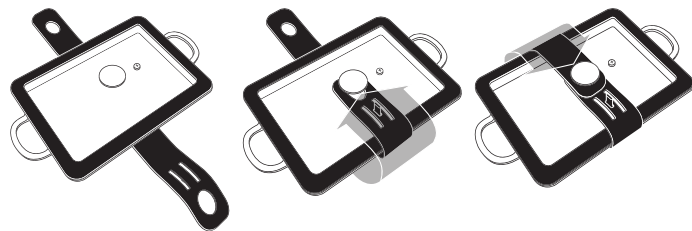
- Cette poêle convient à toutes les surfaces de cuisson, y compris à induction.
- Nous recommandons de ne pas cuire à chaleur élevée car ceci peut endommager l'enduit antiadhésif, brûler les aliments, causer des taches ou endommager la base de la poêle.
- Choisissez toujours une flamme ou un anneau de taille adaptée à la base de la casserole. Lorsque vous utilisez une table de cuisson au gaz, ne laissez pas les flammes monter le long des parois de la casserole. Cela pourrait endommager les ustensiles de cuisine, le revêtement

et les poignées. Baissez la flamme pour éviter que cela ne se produise. Si les flammes montent

le long des parois de la casserole, les poignées en fonte d'aluminium deviendront chaudes.

- Ne laissez jamais une matière grasse ou de l'huile chauffer jusqu'à ce qu'elle fume, brûle ou noircisse.
- Après un usage prolongé, il se peut que l'enduit antiadhésif devienne légèrement décoloré. Ceci est normal et n'affecte pas les propriétés antiadhésives de la poêle.
- Ne chauffez jamais une poêle vide et ne laissez pas bouillir du liquide jusqu'à ce qu'il soit entièrement évaporé. Ceci peut endommager l'enduit ou la base. Si cela se produit, éteignez le feu et laissez la poêle refroidir complètement avant de tenter de l'enlever de la surface de cuisson.
- L'intérieur de la poêle est recouvert d'un enduit antiadhésif Dura-Pan® de grande qualité permettant de dégager facilement les aliments et facilitant le nettoyage.
- Bien que l'intérieur de la poêle soit résistant aux ustensiles de métal, nous recommandons d'utiliser des ustensiles en nylon, en bois ou en silicone afin de prolonger la durée de vie de votre poêle antiadhésive. N'utilisez pas d'ustensiles tranchants sur la surface antiadhésive.
- N'utilisez pas de couteau ni d'ustensile pointu afin de couper des aliments directement sur la surface antiadhésive, car ceci peut causer des dommages permanents qui ne sont pas couverts par la garantie du fabricant. Évitez d'entailler la surface antiadhésive.
- Nettoyez et asséchez toujours la base de la poêle avant la cuisson, surtout si vous l'utilisez sur une surface de cuisson en céramique ou halogène, sinon la poêle pourrait coller.
- Évitez de traîner ou de glisser la poêle sur la surface de cuisson car ceci peut endommager la surface de cuisson. Faites surtout attention lorsque vous utilisez une surface de cuisson en verre ou toute autre surface qui peut s'égratigner facilement. Nous ne sommes pas responsables des surfaces de cuisson égratignées.
- Selon le type de votre surface de cuisson, la base de votre poêle peut devenir marquée ou égratignée; ceci est normal. Placez la poêle au centre de la source de chaleur afin d'éviter d'endommager la poignée ou l'enduit extérieur. Faites attention lorsqu'il s'agit de placer une poêle de petit format sur les pattes de soutien d'une surface de cuisson au gaz.

COUVERCLE EN VERRE AVEC SUPPORT POUR CASSEROLE



- 1 Posez la sangle en silicone sur une surface plane avec la languette de l'attache-accessoire vers le bas. Localisez le centre de la sangle et placez le plat avec son couvercle en verre sur ce point.
- 2 Tirez une des extrémités de la sangle en silicone vers le haut et alignez le bouton du couvercle en verre pour le faire passer à travers le trou.
- 3 Pour que le couvercle se maintienne solidement en place, répétez l'étape 2 avec l'autre extrémité de la sangle. Étirez la sangle en silicone en tirant pour faire passer le bouton du couvercle en verre à travers le trou.

RANGEMENT

- Afin de protéger l'enduit antiadhésif, n'empilez pas les poêles les unes dans les autres sans utiliser une couche protectrice (p. ex., un linge à vaisselle).

CONSIGNES DE SÉCURITÉ GÉNÉRALE

- Une poêle ne doit jamais être utilisée dans un four micro-ondes.
- Assurez-vous que la poêle est bien stable sur la surface de cuisson avant de l'empêcher de basculer.
- Ne laissez jamais une poêle sans surveillance sur une surface de cuisson chaude. Ne laissez jamais des aliments cuire sans surveillance.
- Une source de chaleur continuellement élevée ou de la surchauffe peut raccourcir la durée de vie d'une poêle, entraîner de la décoloration et endommager la surface intérieure et extérieure.
- Ne laissez jamais la poignée de la poêle dépasser la surface de cuisson.

- Ne placez jamais une poêle chaude sur le plancher ou près du rebord d'une surface. Laissez-la refroidir et gardez-la hors de la portée des enfants.
- Utilisez le couvercle en verre pour éviter les brûlures causées par les éclaboussures d'ingrédients chauds.
- Nous vous recommandons fortement d'utiliser les couvre-poignées en silicone sur les poignées de vos ustensiles de cuisine ou vos gants de cuisine lorsque vous tenez les poignées sur les ustensiles de cuisine et le couvercle.
- Advenant un feu dans la poêle, éteignez le feu et placez un linge mouillée sur la poêle; laissez reposer pendant 30 minutes avant de retirer le linge.

GARANTIE LIMITÉE D'UN AN

Votre poêle Curtis Stone bénéficie d'une garantie limitée d'un an. Le fabricant garantit que le produit est exempt de tout défaut, sous réserve de conditions normales d'utilisation, pour autant que le produit soit en la possession de l'acheteur originel.

La garantie exclut les dommages causés par un accident ou le surchauffage, une mauvaise utilisation ou une utilisation abusive de la poêle. La garantie ne couvre pas les égratignures, la décoloration, les taches, une bosselure ou tout autre dommage qui ne fait pas obstacle à l'utilisation de la poêle. Cette garantie vous accorde des droits légaux spécifiques. Vous pourriez disposer d'autres droits, lesquels peuvent différer selon votre lieu de résidence. Si la réclamation en question est jugée valable, nous fournirons à l'acheteur d'origine un produit de remplacement identique ou de valeur comparable en cas d'un produit discontinué.

Des frais de transport et de manutention peuvent s'appliquer.

Une preuve d'achat est requise pour se prévaloir de la clause de garantie.

PRODUITS CURTIS STONE SERVICE À LA CLIENTÈLE

COURRIEL	product@curtisstone.com
NUMÉRO DE TÉLÉPHONE SANS FRAIS	1.877.822.7450
HEURES D'OPÉRATION	8 H à H (HNC) Du Lundi au Vendredi
CENTRE DES SERVICES À LA CLIENTÈLE EN LIGN	https://warranty.curtisstone.com/ Visitez le Centre des services à la clientèle en ligne pour enregistrer votre produit Curtis Stone.

Dura-Pan® est une marque de commerce déposée de FoodFight Ltd.

Produit fabriqué en Chine.

This product contains intentionally added:
NONSTICK PROPERTIES
Perfluoroalkoxy Alkane Polymer (PFA)
Polytetrafluoroethylene (PTFE)
Fluorinated Ethylene & Propylene (FEP)
For more information about the chemicals in this product,
visit www.foodfight.hk/ab1200pdf

Ce produit contient intentionnellement ajouté:
PROPRIÉTÉS ANTIADHÉRENTES
Polymère perfluorodcoxy alcane (PFA)
Polytétrafluoroéthylène (PTFE)
Éthylène et propylène fluorés (EFP)
Pour plus d'informations sur les produits chimiques contenus
dans ce produit, visitez www.foodfight.hk/ab1200pdf

Pour plus de renseignements



[www.foodfight.hk/
ab1200pdf](http://www.foodfight.hk/ab1200pdf)

CURTIS STONE