



Baccarat®

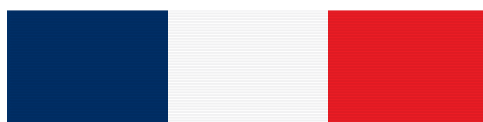
LE CONNOISSEUR



PRESENTS

COSY WINTER RECIPES

WITH COSY CUCINA







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SLOW COOK BEEF RAGU
WITH CAVATELLI AND PECORINO



SLOW COOK BEEF RAGU

WITH CAVATELLI AND PECORINO

SERVES 4 - 6 | PREPARATION TIME: 20 - 25 MINUTES | COOKING TIME: ABOUT 4 HOURS

INGREDIENTS:

1.2kg beef chuck, cut into chunks
4-6 tbsp olive oil
2 brown onions, finely chopped
3 carrots, finely chopped
3 celery sticks, finely chopped
5 garlic cloves, whole
2 tbsp tomato puree
300ml red wine
2 x 400g cans of chopped tomatoes
500ml good quality beef stock
3 rosemary sprigs
3 bay leaves
1 tsp peppercorns
2 tsp salt

TO SERVE:

400g cavatelli (about 100g per person)
50g grated pecorino cheese

METHOD:

Preheat the oven to 160°C / 140°C fan-forced.

Heat 2 tbsp of olive oil in a cast iron pot over medium-high heat and brown the beef in batches until dark, about 6-8 minutes per batch. Rest the cooked beef in a bowl, retain the juices.

Add another 2 tbsp of olive oil to the pan then saute the onion, carrot and celery for 6-8 minutes over low-medium heat until soft. Stir in tomato puree, tinned tomatoes, stock, red wine, garlic, peppercorns, salt and herbs. Bring to the boil then add in beef and its juices, cover with lid and transfer to the oven for 3 hours.



Remove from the oven, stir, then return to the oven for a further 30 minutes. Discard rosemary and bay leaves, then use two forks to shred the beef. Stir cooked cavatelli pasta through the ragu. Top with plenty of grated cheese and season to taste.



Oven to table with


Baccarat
LE CONNOISSEUR

29cm Cast Iron
Round French Oven
with Lid Red 6.3L

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SLOW-ROAST LAMB SHOULDER
WITH GREMOLATA

SLOW-ROAST LAMB SHOULDER

WITH GREMOLATA

SERVES 4 - 6 | PREPARATION TIME: 10 - 15 MINUTES | COOKING TIME: ABOUT 5 HOURS

INGREDIENTS:

1.75kg lamb shoulder trimmed of excess fat and sinew
10 garlic cloves
20g rosemary
50g anchovies in oil
6 small brown onions, cut into wedges
2 carrots, cut into large chunks
4 celery stalks, cut into large chunks
80ml (1/3 cup) dry white wine
4 slices of orange peel
2 tsp sea salt flakes

FOR THE GREMOLATA:

1 large handful of parsley leaves
Zest of 1 lemon
1 garlic clove, peeled and crushed
3-4 tbsp extra virgin olive oil
Salt and pepper

METHOD:

Preheat the oven to 150°C / 130°C fan-forced.

Let the lamb come to room temperature for one hour before cooking. Using a small sharp knife, make incisions all over, about 2cm deep and season with salt.

Mince 5 peeled garlic cloves (save the others for the pan), half of the rosemary leaves and the anchovies in their oil to make the seasoning. Rub this mixture all over the top of the lamb shoulder and stuff it into the incisions. Top with salt.

Scatter the onion, carrot, celery, garlic cloves, and rosemary in the base of a cast iron pot. Add white wine and orange peels. Place lamb on top, cover with lid and cook for 2 hours and 30 minutes.

Uncover and cook for a further 2 hours and 30 minutes, or until the meat is very tender and tears easily with a fork.



Let rest for 20 minutes before serving.

Optional: Take out the lamb and use the remaining vegetables and meat juices to make a gravy. Pour off any excess fat, then transfer the pot to the stovetop. Simmer over medium-high heat for 5 minutes. Add a splash of red wine, a splash of stock and boil rapidly for a further 5 minutes to cook off the alcohol, stirring continuously. Pass through a fine sieve and whisk in 1 tbsp of flour to thicken.

Prepare the gremolata in a small mixing bowl. Combine finely chopped parsley, lemon zest, crushed garlic, olive oil and a pinch of salt and pepper. Pour the gremolata over the top of the rested meat.



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**LEMON AND THYME
POT-ROAST CHICKEN**



LEMON AND THYME POT-ROAST CHICKEN

SERVES 2, WITH LEFTOVERS | PREPARATION TIME: 30 MINUTES

COOKING TIME: 1 HOUR AND 30 MINUTES, PLUS RESTING

INGREDIENTS:

1 whole chicken, about 1.5kg
1 onion, sliced
5 potatoes, cut in half
1 large lemon
1 bunch thyme
180ml ($\frac{3}{4}$ cup) chicken stock
60ml ($\frac{1}{4}$ cup) dry white wine
1 tbsp olive oil
Salt and pepper

METHOD:

Preheat the oven to 200°C / 180°C fan-forced.

Take the chicken out of the fridge and let it come to room temperature for 30 minutes before cooking.

Pat the chicken dry with a paper towel. Drizzle with olive oil, then season with salt and pepper. Stuff the cavity with thyme sprigs and a whole lemon (that has been pierced all over with a knife).

Place the chicken on top of the onion and potatoes, breast side up. Add stock, wine and a few thyme sprigs. Roast for 1 hour with the lid on, then a further 20 - 30 minutes with the lid off until the chicken is golden. Once out of the oven, let the chicken rest for 10-15 minutes before carving.

If you prefer crispy potatoes, return the pot to the oven while the chicken is resting for 10-15 minutes so they can crisp up, and become golden.



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29cm Cast Iron
Round French Oven
with Lid White 6.3L

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12 Piece
Stoneware
Dinner Set

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**CREAMY GARLIC
AND MUSHROOM CHICKEN**



CREAMY GARLIC AND MUSHROOM CHICKEN

SERVES: 4 - 6 | PREPARATION TIME: 10 MINUTES | COOKING TIME: 40 - 45 MINUTES



INGREDIENTS:

6-8 chicken breasts, thinly sliced
5-6 tbsp olive oil
500g sliced mushrooms
60g unsalted butter
4 cloves garlic, minced
2 tbsp flour
250-350ml chicken stock
375ml thickened cream (for cooking)
150g grated parmesan cheese
150g frozen spinach
Salt and pepper

METHOD:

Season chicken breasts with salt and pepper, if they are quite thick slice in half widthwise or butterfly. In a large cast iron pot, heat olive oil and fry the chicken breasts over medium-high heat until golden on each side and cooked through. Cook the chicken in batches to avoid overcrowding the pot. Set aside on a plate once cooked.

Add another tbsp of olive oil to the pan and cook the mushrooms for about 3-5 minutes. Set aside on a plate once cooked.

To make the creamy sauce, add the butter to the pot and melt, then add garlic and simmer for a few minutes until fragrant. Whisk in the flour until the butter thickens. Next, slowly whisk in the chicken stock and cream.

Add spinach, season with salt and pepper, and let the sauce simmer and thicken for 10 minutes. Stir through the parmesan cheese.

Return the chicken and mushrooms to the pot and stir through the creamy sauce to warm the chicken. Serve with mashed potato or rice.



Oven to table with

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LE CONNOISSEUR

29cm Cast Iron
Round French Oven
with Lid Black 6.3L

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PULLED PORK
WITH POTATO AND PARMESAN GRATIN



PULLED PORK

WITH POTATO AND PARMESAN GRATIN

SERVES 4 - 6 | PREPARATION TIME: START THIS RECIPE A DAY AHEAD | COOKING TIME: 5 - 8 HOURS

INGREDIENTS:

FOR THE PULLED PORK:

2kg pork shoulder roast, trimmed
3 tbsp good quality pork spice rub
300ml chicken stock
200ml cloudy apple juice or apple cider
250ml (about 1 cup) good quality BBQ sauce
Soft bread rolls, for serving

FOR THE GRATIN:

15g butter
1.5kg potatoes
125g parmesan cheese, grated
½ whole nutmeg, for grating
600ml double cream

METHOD:

Start the recipe one day ahead by rubbing the pork in the spice rub, wrapping tightly in cling film, and refrigerating overnight (for at least 12 hours).

Preheat the oven to 160°C / 140°C fan-forced. Place the pork into a cast iron pot, pour in the vegetable stock and cloudy apple juice. Cover with lid and slow cook for 5 - 8 hours, until very tender. Check halfway through cooking, if dry add more stock.

Shred the meat using two forks. Discard any fatty bits, and skim any excess fat off the surface of the liquid. Add half a cup of BBQ sauce to the pot and combine well. Serve pork in soft bread rolls, with a side of potato gratin and the rest of the BBQ sauce.

To make the gratin, peel and slice the potatoes as thinly as possible. Layer one-third of the potato into a baking dish that has been pre-greased with butter. Scatter cheese, season with salt and pepper, and grate over nutmeg. Repeat twice more. Slowly pour over the cream.



About 1½ hours before the pork is ready, add the gratin to the oven. In the final 15 minutes of cooking, scatter more cheese over the gratin and return to the oven until golden.



Oven to table with



LE CONNOISSEUR

29cm Cast Iron
Round French Oven
with Lid Blue 6.3L

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38cm Stoneware
Lasagne Baking Dish
Blue

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12 Piece
Stoneware
Dinner Set

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**VEGETABLE LASAGNE
AL FORNO**



VEGETABLE LASAGNE AL FORNO

SERVES: 4 - 6, WITH LEFTOVERS | PREPARATION TIME: 30 MINUTES

COOKING TIME: 1 HOUR AND 30 MINUTES

INGREDIENTS:

FOR THE ROAST VEGETABLES:

2-3 large zucchini, cut into 2cm pieces
1kg butternut pumpkin, cut into 2cm pieces
2 red onions, peeled and cut into wedges
4 garlic cloves, whole
4-5 sprigs of thyme
Salt and pepper

FOR THE SUGO:

2 tbsp olive oil
3 cloves garlic, finely sliced
700g jar of passata
1 x 400g tin of chopped tomatoes
1/3 cup water
Handful of basil leaves

FOR THE RICOTTA MIXTURE:

500g ricotta cheese
60g parmesan cheese, grated
125g frozen chopped spinach
1 egg
Salt and pepper

300-500g fresh lasagne sheets
1 jar of roasted red capsicums (about 300g),
drained and cut into thin stirps
400g mozzarella cheese, shredded
50g parmesan cheese, grated
Salt and pepper

METHOD:

Roast the vegetables - tumble together chopped vegetables with olive oil, salt and pepper. Spread on a tray and roast at 200°C / 180°C fan-forced for 35 minutes. Discard thyme sprigs after roasting. Squeeze garlic out of skins and toss through vegetables.

Make the sugo - heat olive oil and garlic in a frypan. Once the garlic starts to soften and become aromatic, add passata, chopped tomatoes and water. Reduce heat and simmer for 20-25 minutes, then stir through a handful of basil leaves.



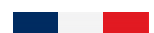
Make the ricotta mixture - in a mixing bowl, whisk together the ricotta cheese and an egg. Season with salt and pepper, stir through the parmesan cheese, and thawed and drained spinach.

Assemble the lasagne - start by spreading a few spoonfuls of sugo over the baking tray base so that the sheets don't stick to it. Make a base layer of lasagne sheets, trim to size if needed. Spread the roast vegetables, red peppers, sugo, and a handful of mozzarella cheese.

Make the next layer, starting with the lasagne sheets, spread sugo and a generous handful of mozzarella cheese. For the next layer, spread the ricotta mixture. For the final layer, spread sugo and sprinkle mozzarella and parmesan cheese on top. Cook for 30-40 minutes at 190°C / 170°C fan-forced until the cheese is golden.

Let stand for at least 15 minutes before slicing.

Oven to table with



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LE CONNOISSEUR

38cm Stoneware
Lasagne Baking Dish
Red



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**COSY NO-KNEAD
BREAD**



COSY NO-KNEAD BREAD

SERVES 4 - 6 | PREPARATION TIME: 10 - 15 MINUTES | COOKING TIME: ABOUT 5 HOURS

INGREDIENTS:

285g lukewarm water
7g instant yeast
7g fine cooking salt
27g olive oil
140g wholemeal flour
230g unbleached plain flour,
plus extra for kneading and dusting

METHOD:

In a jug, stir together the lukewarm water and yeast, allow to stand for 1 minute.

Whisk dry ingredients together in a large bowl, add liquids (water and olive oil) and combine by hand until a dough forms, this should take about 1 minute. Add a little extra flour if too sticky to handle.

Place the dough into a bowl, cover with cling film and leave to rise for 2 hours, or until doubled in size.

Gently deflate the dough by hand, shape it into a ball, careful not to work it too much. Place on a sheet of baking paper, then transfer the sheet into a cast iron pot. Cover with the lid and let the dough rise for a further 45 minutes.

Dust the top of the dough lightly with flour.

Set the oven temperature to 210°C (190°C fan-forced) and bake for 35 minutes, with the lid on (do not preheat the oven for this recipe). Remove the lid and bake for a further 15 minutes until golden brown.

Take out of the oven and allow to cool completely before slicing (if you can wait that long)!



Baked in

Baccarat
LE CONNOISSEUR
25cm Cast Iron
Round French Oven
with Lid Red 3.9L

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**APPLE AND CARAMEL
SPONGE PUDDING**

APPLE AND CARAMEL SPONGE PUDDING

SERVES: 4 - 6 | PREPARATION TIME: 20 MINUTES | COOKING TIME: 40 - 45 MINUTES

INGREDIENTS:

165g unsalted butter
1 kg apples (use a combination of the best in season, eg. granny smith, royal gala)
peeled, cored and sliced into chunky wedges
160g golden caster sugar
1 tbsp amaretto liqueur
Juice of 1 lemon
125ml natural yoghurt
2 eggs
240g self raising flour
1 tbsp vanilla essence
1 tsp cinnamon
1-2 heaped tbsp cornflour
300ml boiling water
75g golden syrup
Vanilla ice cream, to serve

METHOD:

Preheat the oven to 180°C / 160°C fan-forced.

Using a cast iron sauté pan melt 120g of butter, then pour into a bowl and set aside until cooled.

In the same pan, melt the remaining butter (45g), once melted add the apples, 100g of golden caster sugar and cook over medium heat until caramelised, for about 10-15 minutes. Stir through amaretto and lemon juice.

In a mixing bowl, whisk together yoghurt, eggs and vanilla with the cooled butter, followed by the remaining caster sugar. Sift in self-raising flour and cinnamon, fold until combined.

Pour the batter over the apples in the pan and spread until smooth, ensuring all of the apples are covered, then dust with cornflour using a sieve. Arrange one finely sliced apple over the top (use a mandolin to slice the apple if you



have one, be sure to discard any seeds).

Stir together boiling water and golden syrup in a jug. Very gently, pour the liquid over the top of the pudding. Bake until golden, ensuring the sponge is cooked, for about 40-45 minutes.

Dust with icing sugar and serve with large scoops of good quality vanilla ice cream.



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31 cm Cast Iron
Round French
Sauté Pan Red

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