

VEGETABLE LASAGNA – VEGETARIAN



- Serves 2
- Ideal for pan with terracotta lid Ø 24 cm

Ingredients:

- 150 g courgettes
- Olive oil
- 300 g frozen spinach
- 150 g chopped tomatoes
- 300 g fresh tomatoes, sliced
- 2 tbsp. balsamic vinegar
- Salt and pepper
- Lasagna strips (**note: lasagna that normally has to be cooked first can be used as is**)
- Fresh basil
- Oregano
- 150 g mozzarella

BEEF STEW



- Serves 4
- Ideal in rectangular cast roasting pan with terracotta lid

Ingredients:

- 1 kg beef for braising (or lamb, venison or hare)
- Olive oil
- Butter
- Fresh rosemary and thyme
- 1 finely chopped onion
- 4 finely chopped cloves of garlic
- 1 finely chopped carrot
- 1 finely chopped stick of celery
- 200 ml red wine, 400 ml meat stock
- 800 g canned tomatoes (juice drained)
- Freshly ground salt and pepper

LEG OF LAMB WITH VEGETABLES



- Serves 4
- Ideal in a rectangular roasting pan with terracotta lid 32 x 20 cm

Ingredients:

- 1 leg of lamb, approx. 1.3 kg
- Vegetable oil
- 200 ml red wine, 100 ml vegetable broth (or meat stock)
- 1 red, 1 yellow and 1 green bell pepper, diced
- 4 medium potatoes, diced
- 2 onions, diced
- 1 courgette, diced
- 2–4 (according to taste) cloves of garlic, whole
- Fresh rosemary
- Freshly ground salt and pepper

Preparation:


1. Soak the terracotta lid in water for 10 minutes.
2. Scrub the courgettes and slice thinly.
3. Heat the olive oil in the pan. Fry the courgettes in portions for 5 minutes, turning once; remove.
4. Heat the spinach in a closed pan, stirring until it's completely thawed.
5. Stir the crushed tomatoes with vinegar until smooth. Add salt and pepper.
6. Spread 2 tbsp. crushed tomatoes over the bottom of the pan. Place a layer of lasagna on top and cover with half the spinach, tomatoes and herbs – add salt and pepper to taste. Repeat the layering process again. Cover with a final layer of lasagna and spread the rest of the tomatoes on top.
7. Put the terracotta lid on the pan and place in a **(cold!)** oven; bake the lasagna for approx. 35 minutes at 200 °C. Remove the lid 15 minutes before baking is complete, add mozzarella and melt under the grill.

Preparation:

1. Soak the terracotta lid in water for 10 minutes.
2. Cut the beef into approx. 2-cm cubes
3. Heat the olive oil in the roasting pan and sauté the meat until browned on all sides.
4. Add the herbs and finely chopped onion, garlic, carrot and celery. Reduce the heat and sauté for 5 minutes.
5. Add the red wine and meat stock. Stir in slivers of butter and allow to thicken for approx 10 minutes. Add the canned tomatoes.
6. Remove from heat, cover with terracotta lid and place in a **(cold!)** oven. Braise for approx. 90 minutes at 170 °C until the meat literally falls apart. Season to taste.
7. Serve on pasta (e.g. papardelle), and top with freshly grated Parmesan.

Preparation:

1. Soak the terracotta lid in water for 10 minutes.
2. Sauté the leg of lamb in the roasting pan on the stove top – this seals the meat and thus makes for better flavour! Pour over 200 ml red wine and 100 ml broth.
3. Add the vegetables, garlic, herbs, salt and pepper
4. Cover with terracotta lid and transfer from stove to **(cold!)** oven; braise for approx. 90 minutes at 180–200 °C in its own juices.
5. Top up the handle recesses with warm water while cooking if necessary.

	Lid Shape	Size	Order No.
	ROUND	24 cm Ø	T24
	ROUND	28 cm Ø	T28
	SQUARE	24 x 24 cm	T224
	SQUARE	28 x 28 cm	T228
	RECTANGULAR	32 x 20 cm	T232

... for melt-in-the-mouth results!

TERRACOTTA-LIDS

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TERRACOTTA



ADVICE AND CARE



! HEALTHY AND TASTY

Use your new Woll terracotta lid to achieve absolutely perfect cooking results: succulent meat, tender fish or delicate vegetables, all with their own particular delicious flavours. Combine the Woll professional cast cookware with a finely pored clay lid to prepare tasty, healthy and low-fat dishes. Why? Because the terracotta lid, which is soaked in water before each use, releases the moisture absorbed evenly while cooking. All the ingredients steam gently in their own juice so that you retain all the valuable nutrients, vitamins and flavours.



! CLEAN

As your terracotta lid only comes into contact with steam while cooking, it remains clean to a great extent – for example, there is no possibility of it absorbing any meat juice. Woll cookware is also easy to clean thanks to its high-quality coating.

! UNCOMPLICATED

It makes no difference whether you are steaming in the oven or on the hob – your cast and clay combination is convenient and easy to use. It requires very little attention and gives you perfect cooking results without the risk of your food beginning to burn. If you need to, you can brown your food first in the Woll cooking utensil or gently cook all the ingredients with the lid on right from the beginning. You can leave it to cook almost unattended: even if you need to add liquid, you can do this without lifting the lid by filling the recesses of the handle with warm water.

! BEAUTIFULLY DESIGNED

Woll terracotta lids are also pleasing to the eye. This makes them ideal for serving dishes directly at the table.



THE SIMPLE WAY TO COOKING DELICIOUS FOOD: FOR EXAMPLE LEG OF LAMB WITH VEGETABLES

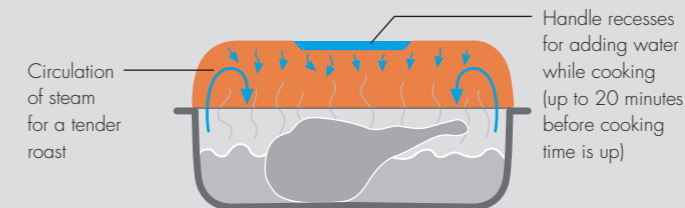
- 1 Soak the terracotta lid in water for at least 10 minutes. The terracotta becomes saturated with water.



- 2 Brown the leg of lamb at a high temperature – this closes the pores to give a better flavour! Pour in red wine and stock.



- 3 Add vegetables and spices, cover with the terracotta lid then place into a (cold!) oven and allow to braise in its own juice for 90 minutes at a temperature of 180 – 200 °C.



Soaking

- Soaking your terracotta lid at least 15 minutes **before first use** is recommended. Any clayey or dusty deposits on the lid can be removed easily with a brush.
- The lid must be soaked for **at least 10 minutes** before each use. It thus soaks up sufficient moisture to emit at an even rate during the cooking process

Natural terracotta

- Should your terracotta lid darken over time, there's no need to worry. This is a typical feature of the material and absolutely normal.

Cooking with the terracotta lid

There are **various possibilities** of preparing delicious dishes with the terracotta lid – on the stovetop or in the oven:

- (A)** Sauté your veggies, meat or fish on the stove. Add a little broth or water and put on the soaked terracotta lid. Cook the dish on the stovetop until done.
- (B)** Sauté your veggies, meat or fish on the stove. Add a little broth or water and put on the soaked terracotta lid. Place the covered pan in a **cold (!)** oven to continue cooking. Now heat the oven to the desired cooking temperature.
- (C)** Put all the ingredients in a pan, cover with the soaked terracotta lid and place in a **cold (!)** oven. Now heat the oven to the desired temperature.

- If you want to add liquid, you can fill the handle recesses with **hot (!)** water without removing the lid (see Illustration on left). The water takes

approx. 10 minutes to soak into the lid and then be released for cooking.

- No problem if your dish cooks for longer than necessary; the terracotta lid distributes the stored moisture, ensuring that the dish neither dries out nor burns.

Cleaning

- After use, clean your terracotta lid with warm water and a little detergent.
- The unique features of your terracotta lid will live on for many years if you sterilize it by placing it in boiling water for half an hour after approximately every 100 hours of use.

! Cautionary Reminder: Where to put the lid after use

- Avoid putting the terracotta lid on cold surfaces or in cold water after use. Lay it on a dishcloth until it has cooled down.