

## French Onion Soup with Wild Mushrooms

Serves 2 to 4

Total Time: 1.75 hours

Uses: Le Creuset 2-Quart Enameled Cast-Iron Heart Oven

### Ingredients:

4 Tbsp unsalted butter

2 large yellow onions, thinly sliced

8 oz wild mushrooms, sliced

3/4 cup dry white wine

2 Tbsp cognac

1 cup chicken stock

2 cups beef stock

4 sprigs fresh thyme

Salt and black pepper, to taste

4 slices sourdough bread

1 Tbsp olive oil

1 cup Gruyere cheese, shredded

### Preparation:

Preheat the oven to 400°F.

Melt the butter in the heart oven over medium-low heat. Add the onions and cook, stirring occasionally, until they begin to become translucent, about 10 minutes. Add mushrooms and cook an additional 5 minutes. Cover the dish with the lid, but leave it slightly cracked. Roast in the oven for 1 hour, stirring once or twice to avoid burning.

Place the heart oven over medium-high heat. Add the wine and cognac, then bring to a boil. Let simmer 8 to 10 minutes, until the wine has reduced slightly. Add chicken stock, beef stock, thyme sprigs, salt, and pepper. Let simmer 30 minutes. Discard the thyme stems.

Ladle the soup into oven-proof ramekins or soup bowls. Brush bread slices with olive oil and broil on low until golden brown. Place a slice of bread on top of each ramekin. Sprinkle cheese on top of each. Transfer the ramekins to a baking sheet and place under the broiler until the cheese is golden and melted. Serve immediately.

Provided by Chef Nate Collier of Le Creuset.

## Fig & Goat Cheese-Stuffed Chicken Breasts

Serves 2

Total Time: 45 minutes

Uses: Le Creuset 2-Quart Enameled Cast-Iron Heart Oven

### Ingredients:

Filling:

2 Tbsp soft goat cheese, room temperature

2 dried figs, finely chopped (about 2 Tbsp)

1 tsp fresh thyme, chopped

1/8 tsp salt

1/8 tsp freshly ground black pepper

Chicken:

2 boneless, skinless chicken breasts

Salt and pepper, to taste

2 Tbsp olive oil, divided

6 oz baby Yukon gold or fingerling potatoes, halved

1/2 medium fennel bulb, trimmed, cored & thinly sliced

1 shallot, thinly sliced

1 Tbsp fig jam

### Preparation:

Preheat the oven to 375°F.

To prepare the filling, stir together goat cheese, chopped figs, thyme, salt, and pepper in a small bowl.

To prepare the chicken, slide a sharp boning or paring knife into the thickest end of each chicken breast. Gently work the knife left and right, creating a pocket about 3" deep by 1" wide (slightly more or less depending on the size of breast). Using your fingers, pack each pocket with half of the goat cheese mixture. Gently press the opening closed. Season chicken with salt and pepper.

Heat 1 Tbsp olive oil in the Le Creuset heart oven over medium heat. Add the chicken breasts one at a time and cook 2 to 3 minutes per side, or until golden brown. Transfer to a plate and set aside.

Meanwhile, heat the remaining 1 Tbsp olive oil in the heart oven over medium heat. When the oil is hot, add the potatoes and toss to coat. Using tongs, arrange the potatoes so the cut sides are down. Sprinkle the fennel slices and shallot over the top; season with salt and pepper.

Place the fig jam in a small dish, then microwave on high for about 10 seconds or until warm. Arrange chicken breasts on top of the vegetables; brush with the fig jam. Place the heart oven, uncovered, in the oven and bake for 20 minutes, or until potatoes are tender and chicken is cooked through.

Provided by Chef Nate Collier of Le Creuset.

## Mushroom & Red Wine Risotto

Serves 2

Total Time: 45 minutes

Uses: Le Creuset 2-Quart Enameled Cast-Iron Heart Oven

### Ingredients:

2 Tbsp butter, divided

2 Tbsp olive oil, divided

1 cup Arborio rice

1 garlic clove, minced

1 cup dry red wine

2-1/2 cups low-sodium chicken broth

1 shallot, minced

8 oz button mushrooms, quartered

2 tsp fresh thyme, chopped & divided

1-1/4 tsp kosher salt, divided

1/8 tsp fresh black pepper

2 Tbsp balsamic vinegar

1/4 cup fresh Parmesan cheese, grated & divided

### Preparation:

Heat 1 Tbsp each of butter and olive oil in Le Creuset heart oven over medium heat, then add the rice. Toast while stirring for 3 minutes (it should begin to smell nutty but not brown). Add garlic stir for 1 more minute, then add the wine and stir while simmering, about 4 minutes until most of wine is absorbed.

Add 2 cups of the stock, bring to a rolling simmer, stir once, and cover with the lid. Reduce the heat to the lowest setting and cook for 10 minutes. Remove lid, stir once, then cover and cook for another 8 to 10 minutes on low heat until rice is just cooked through.

Sauté the mushrooms while the rice is cooking. Heat 1 Tbsp each butter and olive oil in a large skillet over medium-high heat. Add the shallots and mushrooms and cook until mushrooms are nicely browned and tender. Season with 1 tsp

thyme, 1/2 tsp salt, and 1/8 tsp fresh pepper. Turn the heat to low, then add the balsamic vinegar and stir until reduced to a glaze. Turn off the heat and hold until risotto is cooked.

Remove the lid from the risotto, add the remaining 1/2 cup stock, then increase to medium heat and stir while simmering until the stock is absorbed and the risotto is creamy. Turn off the heat and fold in 3 Tbsp Parmesan cheese. Serve risotto topped with mushrooms and garnished with additional Parmesan cheese and thyme.

Provided by Chef Nate Collier of Le Creuset.

## Melting Heart Chocolate Cakes

Serves 2

Total Time: 45 minutes

Uses: Le Creuset Petite Heart Ramekins

### Ingredients:

3 Tbsp softened butter, divided

4 Tbsp granulated sugar, divided

4 oz semi-sweet chocolate

2 Tbsp creamy peanut butter

3 whole eggs

3 Tbsp all-purpose flour

1/4 tsp kosher salt

1/2 cup heavy cream

1 Tbsp confectioners' sugar

Pinch cinnamon

1/4 tsp vanilla extract

Mixed berries, for serving

### Preparation:

Preheat the oven to 425°F.

Grease heart ramekins all over with 1 Tbsp of butter, then sprinkle with 1 Tbsp sugar. Roll the sugar around the inside of the hearts and dump out any excess.

Cut the chocolate into small pieces and microwave in a small bowl for 30 seconds. Stir, microwave for another 30 seconds, and stir again. Set aside.

Add 2 Tbsp room temperature butter, 3 Tbsp sugar, and the peanut butter to a medium mixing bowl or the bowl of a stand mixer. Cream together with an electric mixer until pale and fluffy. Add the eggs one at a time, beating to incorporate between each egg. Add the flour and salt, then mix to combine.

If the chocolate has begun to set, microwave for 10 seconds and stir again (it should not be hot when adding to batter). Add a few Tbsp of the melted chocolate to the batter and stir to combine with a silicone spatula. Add the remaining chocolate and gently fold together.

Pour the batter between 2 ramekins (they should not be filled to the very top). Bake in the oven for 12 minutes, until tops are just set and have begun to pull away from the edges. Remove from the oven and let cool for 5 minutes. Turn the cakes out onto plates or serve in the heart ramekins.

While the cakes are cooling, whip heavy cream, confectioner's sugar, cinnamon, and vanilla together until soft peaks form.

Serve cakes garnished with the sweetened cream and berries.

Provided by Chef Nate Collier of Le Creuset.

## Cinnamon Swirl Bread Pudding

Serves 4

Total Time: 2.25 hours

Uses: Le Creuset 2-Quart Enameled Cast-Iron Heart Oven

### Ingredients:

1 (16-oz) loaf cinnamon swirl bread

1-3/4 cups whole milk

1 cup heavy cream

4 large eggs

1/2 cup light brown sugar

1 tsp cinnamon

1/2 tsp nutmeg

1/8 tsp cardamom

Confectioners' sugar

Sweetened whipped cream, for serving

### Preparation:

Cut the cinnamon swirl bread into 1" cubes and spread on a baking sheet. Let sit at room temperature overnight to dry. Alternately, bake the bread cubes in a 325°F oven for about 15 minutes or until dry. Allow to cool.

Preheat the oven to 350°F.

In a large bowl, whisk together the milk, heavy cream, eggs, brown sugar, cinnamon, nutmeg, and cardamom. Gently fold the bread cubes into the milk mixture. Refrigerate for 30 to 45 minutes.

Remove the bread mixture from the refrigerator and stir gently. Transfer the mixture to the heart oven. Bake for 55 to 65 minutes, or until the bread is puffed and golden. Serve warm with a sprinkle of confectioners' sugar and a dollop of sweetened whipped cream.

Provided by Chef Nate Collier of Le Creuset.