

Choose the Steamer that's right for you:

small		1,8 litre
medium		2,8 litres
large		3,5 litres
maxi	(special order)	4,5 litres

available in 4 colors :  
satin white, iron red, tricolor, cobalt blue.

We ship all over the world in sturdy and  
*very well packed* double boxes.

*Order on-line: [www.le-steamer.com](http://www.le-steamer.com)*

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Note: Our presence is not invariable, confirm by phone.  
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for an appointment

09 77 96 96 49 or 06 17 83 23 54



*Visit the website: [www.ceramics-in-france.com](http://www.ceramics-in-france.com)*

# "le Steamer"



## Health and Flavor

"le Steamer" distills a nutritiously rich  
and flavorful broth, thanks to its  
unique cooking process.  
Hand-made of high-fire stoneware.

*Order on-line: [www.le-steamer.com](http://www.le-steamer.com)*

### Terres de Chabrouillas

Laurent Merchant - "Chabrouillas" 24130 Bosset  
09 77 96 96 49 or 06 17 83 23 54

Discovered by the potter in the course of his travels, this unusual device arrives from the Orient by way of California.

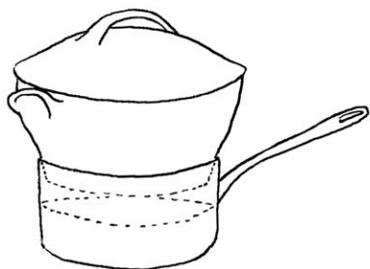
Directly inspired by the Yunnan-pot of South-West China, "le Steamer" today is hand-made in Périgord



Vegetables, fruit, meats, chicken or fish  
the Steamer allows you to steam cook complete meals

Unlike an ordinary steamer the stoneware steamer retains all that is best in your foods. Plain vegetables are even better but stews can also be prepared, combining many ingredients including fish or meat and any seasonings you desire. The steamer is also ideal for cooking fruit, defrosting or reheating left-overs.

Each piece is hand thrown individually from natural stoneware clay. all glazes used are entirely lead free and food safe. The pieces are fired to a temperature of 1300°centigrade in a gas kiln.



Place the steamer on top of an ordinary saucepan, as the water boils steam shoots up through the central chimney cooking your foods and extracting flavors and nutrients. the rich broth which results is preserved and remains in the pot as there are no holes in the bottom.

note : the bottom of the steamer must stay above the water to allow the steam to form.

## Ideas and Recipes

**Provençal Tomatoes** : 4 firm tomatoes , 2 cloves of garlic, parsley, bread-crumbs, salt, pepper. Cut the tomatoes in two, place face up in the steamer, sprinkle chopped garlic and parsley then bread-crumbs. Cover and cook about 20 mn.

**Fennel and lemon** : 2 Fennel bulbs cut in quarters, 1/2 lemon, chopped parsley, salt, pepper, coriander. cover the fennel with thin slices of lemon (preferably organic if you leave the rind) then sprinkle with parsley and coriander, salt and pepper to taste. cook 20 to 25 mn.

**Salmon and potatoes** : 2 or 3 pieces of salmon, 2 to 3 medium size potatoes per person, salt, pepper, fresh tarragon. Peel, cut and rinse potatoes. Place in steamer, add salt. cook 15 to 20 mn. Open Steamer and stir potatoes. Add the salmon on top and sprinkle with tarragon leaves and pepper. Cook another 5 to 10 mn depending on thickness of salmon pieces. Season with olive oil and soy sauce.

**Steamed fruit and apple sauce** : Peel and cut seasonal fruit in pieces, add cinnamon and brown sugar... or not. Try pears and kiwis with a few leaves of fresh mint, and of course the classic apples and bananas.

- Le Steamer is very useful for reheating food that is already cooked, without sticking or drying out. (Pasta, rice, even hot dogs!.) Also for thawing frozen fish or vegetables.

- For best results potatoes must be peeled, cut in pieces then rinsed before cooking.

... more recipes coming soon on : [www.le-steamer.com](http://www.le-steamer.com)

Watch for the original Yunnan "steam pot chicken" recipe!

### Using your Steamer

- No particular preparation is necessary for the first use; your Steamer is ready to go! Note: "**le Steamer**" is **not made for oven use**. It is dishwasher safe.

- The bottom of the pot must always **stay above the water level** to allow the steam to form.

- Check water level after 25 mn by removing steamer from saucepan, add water if necessary to continue cooking. **Cooking times may vary**.

- Do not place your hand directly above the chimney when opening the Steamer to add ingredients, herbs or seasonings.

**Steam is very hot and can burn!**

**Use pot-holds when handling "le Steamer" hot.**