

## Chateau Series Accessories

Standard accessories for the Chateau ovens include:



### 1 – RACK PER OVEN

La Cornue ovens are designed for single rack cooking.

### 1 – ENAMELED BAKING SHEET PER OVEN

These pans are suitable for roasting vegetables, fish, chicken breasts and small quick cooking cuts of meat such as pork tenderloin. These trays are also suitable for roasting turkey, chicken and tender roasts of beef, lamb and pork, however when using these trays for roasting the racks that are provided with each tray should be used. See the Chateau Cooking Tips for further explanation.

### 1 – WHITE CERAMIC ROASTING PAN

This pan is suitable for slow roasting and braising and can also be used with the small racks for roasting more tender cuts of meat.

## Recommended Cookware

### MAUVIEL COPPER SET

The Plaque or “Heart & Soul” of the La Cornue Range is the perfect tool to use when cooking in multiple saucepans at one time and can also be used to keep food warm and for serving. This Mauviel 8-piece set is ideally suited for cooking and serving from the Plaque.



Available by Special Order from Purcell Murray  
\$1200 + Sales Tax & Shipping

ITEMS BELOW ARE AVAILABLE  
FROM WILLIAMS SONOMA



All-Clad Large Flared  
Roasting Pan with Rack



Commercial Quality  
Half-Sheet Pan



Commercial Quality  
Jelly Roll Pan



Commercial Quality  
Non-Insulated Cookie Sheet