

BergHOFF®

GEM

The roar of the engine when I hit the gas, the way the wind plays with the car's sleek body and the shapes of the scenery flashing by, it's the perfect combo to clear my head. I put on a little tune and make my way home.





A few laps in the pool to stay in shape and I'm ready to start off the evening.
With a little gel in my hair and a crisp white shirt, that last meeting of the day
already seems an eternity ago.







Before I get started on dinner, I make a quick call to check in on my brother. He's being his usual witty self, telling me stories about him and Ann, his new wife.





Now it's go time! I slip on my apron, get out my trusted cookware and try to get that perfect mix of colours, tastes and smells. I always work with attention to detail because, after all, looks are important too.





It's still warm outside so I decide to have my dinner on the terrace. The glow of the setting sun, a tasteful meal and a breeze rustling through the garden, that's all I need to charge my batteries for the busy day ahead tomorrow.



GEM

SMALL DETAILS, BIG DIFFERENCE

Innovative design.
Performance.
Durability.



red dot award 2018
winner



red dot design award
winner 2017



BergHOFF®

At BergHOFF we are proud to inspire our customers with original and award-winning designs. From initial sketch to final product, we put our heart and soul in every single creation. This dedication and passion for cookware has been recognised by design juries worldwide and has resulted in various international design awards for the Gem cast aluminium and stay-cool pots and pans.



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GEM

DETAILS THAT MATTER

The Gem cast aluminium pots and pans stand out thanks to their functional mix of high-quality materials and an innovative, ergonomic design. The lightweight yet sturdy body is easy to handle and is covered with a multilayered non-stick Fernogreen coating that has excellent, durable non-stick properties which allow you to cook with little to no fat and makes the pots and pans a breeze to clean. Add to this the full-disk bottom for optimal cooking on every stovetop and you've got a series of pots and pans that will sweep you off your feet.





GEM

CAST ALU PANS WITH DETACHABLE HANDLE



These Gem pans have all you need for a great cooking performance: they're easy to clean thanks to the non-stick coating, have a lightweight frame for convenient handling and a detachable handle for versatile use.



With a swift, single-handed move you snap off the handle to use your pan in the oven or wash up after cooking. The choice is yours; cook on the hob, pop it in the oven, serve directly on the table or store leftovers in the fridge!



BergHOFF®

CAST ALU PANS WITH DETACHABLE HANDLE

USP's:

- Aluminium body that distributes heat fast and evenly
- High-quality multilayered non-stick coating that ensures an easy food release
- Easily detachable handle that allows for use in the oven and space-efficient storage
- Full-disk bottom for optimal cooking on every kind of stovetop
- Easy to clean





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CAST ALU PANS WITH DETACHABLE HANDLE



2307300

**FRYING PAN WITH
DETACHABLE HANDLE**

20 cm - 8"

1,1 L - 1.2 qt

2307302

**FRYING PAN WITH
DETACHABLE HANDLE**

28 cm - 11"

2,4 L - 2.5 qt

2307301

**FRYING PAN WITH
DETACHABLE HANDLE**

24 cm - 10"

1,7 L - 1.8 qt

2307320

**FRYING PAN WITH
DETACHABLE HANDLE**

32 cm - 12 1/2"

3,2 L - 3.4 qt

NEW





BergHOFF®

CAST ALU PANS WITH DETACHABLE HANDLE



2307306

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

24 x 24 cm - 10" x 10"

2,3 L - 2.4 qt

2307307

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

28 x 28 cm - 11" x 11"

3,2 L - 3.4 qt



2307303

**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

24 cm - 10"

3,2 L - 3.4 qt

2307305

**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

28 cm - 11"

4,4 L - 4.6 qt



GEM

CAST ALU PANS WITH FIXED HANDLE



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Whether you prefer sweet, savoury or spicy, enjoy dishes full of flavour prepared in a Gem cast aluminium pan. The smooth design lines of these pans highlight the first-rate quality of the materials while the non-stick coating allows you to cook healthy with little to no oil and ensures an easy clean-up.



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CAST ALU PANS WITH FIXED HANDLE



2307308

COVERED SAUCEPAN

18 cm - 7"

1,8 L - 1.9 qt



2307315

PANCAKE PAN

24 cm - 10"

0,5 L - 0.53 qt



2307313

STIR FRYING PAN

24 cm - 10"

2,9 L - 3.1 qt

2307314

STIR FRYING PAN

28 cm - 11"

3,9 L - 4.1 qt

GEM

CAST ALU CASSEROLES



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A savoury soup, a batch of pasta or a tasty piece of meat, whatever you've got planned for dinner, prepare it in style in a Gem cast aluminium casserole! With refined product details such as a multilayered non-stick coating, a glass cover and stainless steel accents, these casseroles guarantee an optimal cooking comfort on any stovetop.





BergHOFF®

USP's:

- Aluminium body that distributes heat fast and evenly
- High-quality multilayered non-stick coating that ensures an easy food release
- Full-disk bottom for optimal cooking on every kind of stovetop
- Sturdy handle for an easy transfer from the hob to the oven or the table
- Glass lid with 18/10 stainless steel knob
- Ovenproof up to 240°C / 464°F
- Easy to clean





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GEM

CAST ALU CASSEROLES _____



2307309

COVERED CASSEROLE

20 cm - 8"

2,8 L - 3.0 qt

2307310

COVERED STOCKPOT

24 cm - 10"

4,9 L - 5.2 qt

2307311

COVERED STOCKPOT

28 cm - 11"

7,3 L - 7.7 qt





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2307319

COVERED 2-HANDLE SAUTÉ PAN

28 cm - 11"

4,6 L - 4.9 qt



2307316

COVERED CHINESE WOK

32 cm - 12 1/2 "

5,4 L - 5.7 qt





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GEM

CAST ALU CASSEROLES



2307355

GLASS COVER

18 cm - 7"

2307357

GLASS COVER

24 cm - 10"

2307356

GLASS COVER

20 cm - 8"

2307358

GLASS COVER

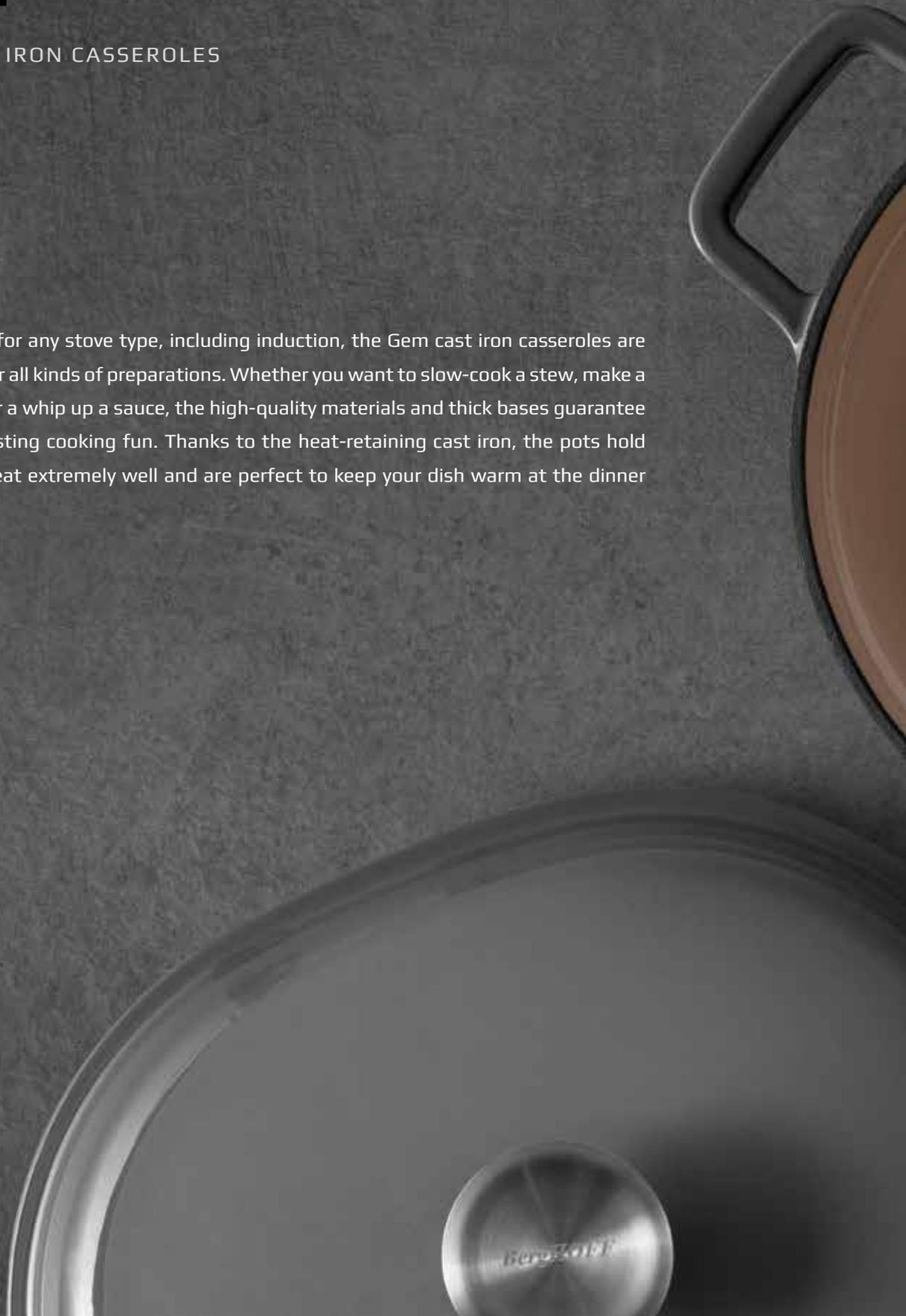
28 cm - 11"

GEM

CAST IRON CASSEROLES

Suited for any stove type, including induction, the Gem cast iron casseroles are ideal for all kinds of preparations. Whether you want to slow-cook a stew, make a roast or whip up a sauce, the high-quality materials and thick bases guarantee long-lasting cooking fun. Thanks to the heat-retaining cast iron, the pots hold their heat extremely well and are perfect to keep your dish warm at the dinner table.

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USP's:

- Durable cast iron material that retains heat very well
- High-quality enamelled interior that is easy to clean
- Lid with screwless interior for an extra hygienic clean-up
- Condensation bumps on the lid's interior for self-basting
- Ovenproof up to 250°C / 482°F





BergHOFF



2307351
COVERED CASSEROLE
24 cm - 10"
4,4 L - 4.6 qt



2307352
COVERED CASSEROLE
28 cm - 11"
6,8 L - 7.2 qt



2307353
OVAL COVERED CASSEROLE
27 x 22 cm - 10 3/4" x 8 3/4"
4 L - 4.3 qt



2307354
COVERED SAUTÉ PAN
28 cm - 11"
3,7 L - 3.9 qt





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GEM

STAY COOL

An aluminium body, a full induction base, a high-end multilayer non-stick coating, an easily detachable handle, ... these orange and grey pots and pans have all the convenient features of their all black counterparts. With a design that focuses even more on an optimal cooking experience, they also have stay-cool handles for extra safety and convenient pouring lips that allow for dripless pouring.

The cherry on the cake is the glass lid that has an ergonomic handle which fits your hand like a glove and two different sized pouring areas that allow for precise straining of both small and large ingredients without having to lift the lid. Additionally, the lid can be positioned vertically on the body of the pot which means you'll always have a free hand to stir and serve and won't get any condensation drops on your stovetop or worktop!





BergHOFF®

USP's:

- Aluminium body that distributes heat fast and evenly
- High-quality multilayered non-stick coating that ensures an easy food release
- Full-disk bottom for optimal cooking on every kind of stovetop
- Stay-cool handles for a safe and comfortable grip
- Pans with an easily detachable handle that allows for use in the oven and space-efficient storage
- Pouring lips that allow for dripless pouring
- Glass lid with 2 pouring areas to strain different-sized ingredients
- Lid that can be positioned vertically on the body of the pot so you have a free hand for stirring and serving



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GEM

STAY COOL ORANGE



2307400

COVERED CASSEROLE

16 cm - 6 1/4"

1,5 L - 1.6 qt

2307401

COVERED CASSEROLE

20 cm - 8"

2,8 L - 3.0 qt

2307402

COVERED STOCKPOT

24 cm - 10"

4,7 L - 5.0 qt

2307403

COVERED STOCKPOT

28 cm - 11"

7,3 L - 7.7 qt



GEM

STAY COOL ORANGE



2307404
**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

24 cm - 10"
3,3 L - 3.5 qt

2307405
**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

28 cm - 11"
4,6 L - 4.9 qt



2307406
COVERED 2-HANDLE SAUTÉ PAN

24 cm - 10"
3,3 L - 3.5 qt

2307408
COVERED 2-HANDLE SAUTÉ PAN

26 cm - 10 1/4"
3,9 L - 4.1 qt

2307407
COVERED 2-HANDLE SAUTÉ PAN

28 cm - 11"
4,6 L - 4.9 qt

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GEM

STAY COOL ORANGE



2307412

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

24 x 24 cm - 10" x 10"

2,3 L - 2.4 qt

2307415

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

28 x 28 cm - 11" x 11"

3,2 L - 3.4 qt



2307409

**FRYING PAN
WITH DETACHABLE HANDLE**

20 cm - 8"

1,1 L - 1.2 qt

2307411

**FRYING PAN
WITH DETACHABLE HANDLE**

24 cm - 10"

1,7 L - 1.8 qt

2307414

**FRYING PAN
WITH DETACHABLE HANDLE**

28 cm - 11"

2,4 L - 2.5 qt





BergHOFF®

NEW

GEM

STAY COOL GREY



2307416

COVERED CASSEROLE

16 cm - 6 1/4"

1,5 L - 1.6 qt

2307417

COVERED CASSEROLE

20 cm - 8"

2,8 L - 3.0 qt

2307418

COVERED STOCKPOT

24 cm - 10"

4,7 L - 5.0 qt

2307419

COVERED STOCKPOT

28 cm - 11"

7,3 L - 7.7 qt



GEM

STAY COOL GREY

NEW



2307420
**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

24 cm - 10"
3,3 L - 3.5 qt

2307421
**COVERED SAUTÉ PAN
WITH DETACHABLE HANDLE**

28 cm - 11"
4,6 L - 4.9 qt



2307422
COVERED 2-HANDLE SAUTÉ PAN

24 cm - 10"
3,3 L - 3.5 qt

2307424
COVERED 2-HANDLE SAUTÉ PAN

26 cm - 10 1/4"
3,9 L - 4.1 qt

2307423
COVERED 2-HANDLE SAUTÉ PAN

28 cm - 11"
4,6 L - 4.9 qt

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NEW

GEM

STAY COOL GREY



2307428

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

24 x 24 cm - 10" x 10"

2,3 L - 2.4 qt

2307431

**SQUARE GRILL PAN
WITH DETACHABLE HANDLE**

28 x 28 cm - 11" x 11"

3,2 L - 3.4 qt



2307425

**FRYING PAN
WITH DETACHABLE HANDLE**

20 cm - 8"

1,1 L - 1.2 qt

2307427

**FRYING PAN
WITH DETACHABLE HANDLE**

24 cm - 10"

1,7 L - 1.8 qt

2307430

**FRYING PAN
WITH DETACHABLE HANDLE**

28 cm - 11"

2,4 L - 2.5 qt



GEM

CARBON STEEL BAKEWARE



BergHOFF®

A delicious chocolate cake, banana muffins, a crusty loaf of bread or a crispy pizza, conjure up all kinds of tasty treats with the carbon steel Gem bakeware! These ingenious bakeware items ensure an excellent result every time thanks to their functional features including lightweight carbon steel, a high-end non-stick coating and the icing on the cake: grid lines for perfect portion control.





BergHOFF®

GEM

CARBON STEEL BAKEWARE

USP's:

- Lightweight carbon steel that ensures even baking
- High-quality non-stick coating that ensures an easy food release
- Grid lines for easy portion control
- Diamond-textured bottom that increases air flow for even baking and a quick food release



GEM

CARBON STEEL BAKEWARE



3990009

PIE PAN

Outside dimensions: 32 x 30,5 x 3,5 cm - 12 1/2 x 12 x 1 1/4"

Inside dimensions: 27,5 x 27,5 x 3 cm - 10 3/4 x 10 3/4 x 1 1/4"

1,9 L - 2.0 qt



3990010

ROUND CAKE PAN

Outside dimensions: 27 x 25,5 x 5 cm - 10 3/4 x 10 x 2"

Inside dimensions: 23 x 23 x 5 cm - 9 x 9 x 2"

1,9 L - 2.0 qt



3990001

SQUARE CAKE PAN

Outside dimensions: 26,5 x 25 x 5 cm - 10 1/2 x 9 3/4 x 2"

Inside dimensions: 22 x 22 x 5 cm - 8 1/2 x 8 1/2 x 2"

2,0 L - 2.1 qt



GEM

CARBON STEEL BAKEWARE



3990012

LARGE LOAF PAN

Outside dimensions: 29,5 x 17,5 x 7,5 cm - 11 1/4 x 7 x 3"

Inside dimensions: 25 x 14 x 7,5 cm - 10 x 5 1/2 x 3"

2,2 L - 2.3 qt



3990013

CAKE PAN

Outside dimensions: 33,5 x 14 x 7,5 cm - 13 1/4 x 5 1/2 x 3"

Inside dimensions: 30 x 11.5 x 7.5 cm - 11 3/4 x 4 1/2 x 3"

2,2 L - 2.3 qt



3990011

FLUTED CAKE PAN

Outside dimensions: 26,5 x 26 x 10 cm - 10 1/2 x 10 1/4 x 4"

Inside dimensions: 23 x 23 x 10 cm - 9 x 9 x 4"

3,0 L - 3.2 qt



3990008

PERFORATED PIZZA PAN

Outside dimensions: 36 x 34,5 x 1,5 cm - 14 1/2 x 13 1/2 x 1/2"

Inside dimensions: 32 x 32 x 1,5 cm - 12 1/2 x 12 1/2 x 1/2"

1,0 L - 1.1 qt



3990002

RECTANGULAR CAKE PAN

Outside dimensions: 38 x 28,5 x 5 cm - 15 x 11 1/4 x 2"

Inside dimensions: 34 x 25,5 x 5 cm - 13 1/4 x 10 x 2"

4,0 L - 4.2 qt



3990003

LARGE COOKIE SHEET

Outside dimensions: 46,5 x 35 x 2 cm - 18 1/4 x 13 3/4 x 3/4

Inside dimensions: 42,5 x 32 x 2 cm - 16 1/2 x 12 1/2 x 3/4

2,0 L - 2.12 qt

3990004

SMALL COOKIE SHEET

Outside dimensions: 38 x 28,5 x 2 cm - 15 x 11 1/4 x 3/4"

Inside dimensions: 34 x 25,5 x 2 cm - 13 1/4 x 10 x 3/4"

1,4 L - 1.5 qt







3990005

12 CUP CUPCAKE PAN

Outside dimensions: 38 x 28,5 x 3 cm - 15 x 11 1/4 x 1 1/4"

Inside dimensions: Ø 6,5 x 2,5 cm - Ø 2 1/2 x 1"

0,08 L - 0.08 qt



3990006

12 CUP MUFFIN PAN

Outside dimensions: 46,5 x 35 x 4 cm - 18 1/4 x 13 3/4 x 1 1/2"

Inside dimensions: Ø 8 x 3,5 cm - Ø 3 1/4 x 1 1/4"

0,10 L - 0.11 qt



3990007

6 CUP CUPCAKE PAN

Outside dimensions: 29 x 20 x 3 cm - 11 1/2 x 7 3/4 x 1 1/4"

Inside dimensions: Ø 6,5 x 2,5 cm - Ø 2 1/2 x 1"

0,08 L - 0.08 qt



GEM

STONEWARE

BergHOFF®





Oval, rectangular, round or square, the Gem stoneware comes in all shapes and sizes! Perfect for those baking enthusiasts who want to put their baking skills to the test. The durable, authentic stoneware heats very evenly which ensures splendid results time and again while the wide handles are convenient for oven-to-table serving.



BergHOFF®

GEM

STONEWARE

USP's:

- Durable stoneware that ensures even baking
- High-quality enamelled interior that is easy to clean
- Convenient handles that provide a good grip for safe handling
- Microwave safe
- Dishwasher safe



GEM

STONEWARE



1697002

OVAL BAKING DISH SMALL

Outside dimensions: 33,5 x 24,5 x 7,5 cm - 13 1/4 x 9 3/4 x 3"

Inside dimensions: 28,5 x 22 x 7 cm - 11 1/4 x 8 3/4 x 2 3/4"

3,0 L - 3.2 qt

1697001

OVAL BAKING DISH LARGE

Outside dimensions: 41,5 x 27 x 8 cm - 16 1/4 x 10 3/4 x 3 1/4"

Inside dimensions: 36 x 26 x 7 cm - 14 1/4 x 10 1/4 x 2 3/4"

5,0 L - 5.3 qt



1697008

RECTANGULAR BAKING DISH SMALL

Outside dimensions: 27 x 17 x 7 cm - 10 3/4 x 6 3/4 x 2 3/4"

Inside dimensions: 22 x 16 x 6 cm - 8 3/4 x 6 1/4 x 2 1/4"

1,7 L - 1.8 qt

1697007

RECTANGULAR BAKING DISH LARGE

Outside dimensions: 35,5 x 23,5 x 7 cm - 14 x 9 1/4 x 2 3/4"

Inside dimensions: 30 x 22 x 6 cm - 11 3/4 x 8 3/4 x 2 1/4"

3,2 L - 3.4 qt



1697010

ROUND BAKING DISH SMALL

Outside dimensions: 24,5 x 21 x 5,5 cm - 9 3/4 x 8 1/4 x 2 1/4"

Inside dimensions: 19,5 x 19,5 x 5 cm - 7 3/4 x 7 3/4 x 2"

1,3 L - 1.4 qt

1697009

ROUND BAKING DISH LARGE

Outside dimensions: 32 x 28 x 7 cm - 12 2/4 x 11 x 2 3/4"

Inside dimensions: 27 x 27 x 6.5 cm - 10 3/4 x 10 3/4 x 2 1/2"

2,9 L - 3.1 qt



1697012

SQUARE BAKING DISH SMALL

Outside dimensions: 24,5 x 20 x 5,5 cm - 9 3/4 x 7 3/4 x 2 1/4"

Inside dimensions: 19 x 19 x 4,5 cm - 7 2/4 x 7 2/4 x 1 3/4"

1,4 L - 1.5 qt

1697011

SQUARE BAKING DISH LARGE

Outside dimensions: 28 x 24,5 x 5,5 cm - 11 x 9 3/4 x 2 1/4"

Inside dimensions: 23 x 23 x 5 cm - 9 x 9 x 2"

2,0 L - 2.1 qt



GEM

STONEWARE



BergHOFF[®]





1697006

RAMEKIN SMALL 4 X (SET)

Outside dimensions: 9 x 9 x 4,5 cm - 3 2/4 x 3 2/4 x 1 3/4"

Inside dimensions: 8 x 8 x 3,5 cm - 3 1/4 x 3 1/4 x 1 2/4"

0,18 L - 0.19 qt



1697005

RAMEKIN MEDIUM 4 X (SET)

Outside dimensions: 9 x 9 x 5,5 cm - 3 2/4 x 3 2/4 x 2 1/4"

Inside dimensions: 8 x 8 x 4,5 cm - 3 1/4 x 3 1/4 x 1 3/4"

0,22 L - 0.23 qt



1697004

RAMEKIN LARGE 4 X (SET)

Outside dimensions: 10,5 x 10,5 x 6,5 cm - 4 1/4 x 4 1/4 x 2 2/4"

Inside dimensions: 10 x 10 x 5,5 cm - 4 x 4 x 2 1/4"

0,40 L - 0.42 qt



1697003

RAMEKIN CRÈME BRÛLÉE 4 X (SET)

Outside dimensions: 12,5 x 12,5 x 3,5 cm - 5 x 5 x 1 2/4"

Inside dimensions: 11,5 x 11,5 x 2,5 cm - 4 2/4 x 4 2/4 x 1"

0,25 L - 0.26 qt



GEM

TEXTILE

Hand burns and stained clothes are a thing of the past thanks to the Gem kitchen textiles! Both **good-looking and practical**, these kitchen goods are indispensable for everyday cooking. Potholders, kitchen towels, oven mitts, ... take your pick and bring your kitchen to life with textiles that are a **perfect match** for your carefully assembled Gem cookware set.

USP's:

- Stylish black colour that fits any decor or setting
- Elegant design
- High-quality materials that are machine washable
- Loop that allows for easy hanging



3990020 2-PC OVEN GLOVE SET

31 x 17 cm
12 1/4 x 6 3/4"

Material: 100% cotton
Outside: 225 g/m², black denim look
Inside: black terry

3990022 APRON

74 x 85 cm
29 1/4 x 33 2/4"

Material: 100% cotton,
black denim look, 225 g/m²



GEM

TEXTILE

3990023

2-PC POT HOLDER SET

20 x 20 cm

7 3/4 x 7 3/4"



Material: 100% cotton

Front: 225 g/m², black denim look

Back: black terry

3990024

2-PC TEA TOWEL SET

70 x 50 cm

27 2/4 x 19 3/4"

Material: 100% cotton

2 designs



NEW

3990027

2-PC TEA TOWEL SET

70 x 50 cm

27 2/4 x 19 3/4"

Material: 100% cotton

2 designs



3990026

2-PC KITCHEN TOWEL SET

50 x 50 x 0,50 cm

19 3/4 x 19 3/4 x 1/4"

Material: black terry, 400 g/m²



3990021

BBQ GLOVE

38 x 17 cm

15 x 6 3/4"

Material: 100% cotton, 225 g/m²,
black denim look



3990025

2-PC PLACEMAT SET

50 x 35 cm

19 3/4 x 13 3/4"

Material: 100% cotton, 225 g/m²,
black denim look



GEM

RECIPES

Surf and turf of veal tenderloin and lobster in vitello tonnato sauce with apple and winter radish

Serves 4

INGREDIENTS:

1. Vitello tonnato sauce

1 can of tuna on olive oil
1 egg
200 ml olive oil with a neutral flavour
8 salted anchovies
1 lemon
Pepper

2. Veal tenderloin

400 g veal tenderloin
4 liters chicken stock
1 carrot
1 small onion
1 bay leaf
1 clove
1 sprig of fresh thyme
Salt
Pepper

3. Lobster

1 lobster
4 liters water
1 large onion
1 carrot
½ leek, white part only
1 lemon
1 clove of garlic
Thyme
Cayenne pepper
Salt

4. Winter radish

1 winter radish
Apple cider vinegar

5. Garnish

thinly sliced green apple
eatable flowers and pea shoots

INSTRUCTIONS:

1. Vitello tonnato sauce

Combine all the ingredients in a jar.
Put your immersion blender on the bottom of the jar and turn it on.
Slowly move the blender towards the top to create a smooth sauce.

2. Veal tenderloin

Clean the carrot and the onion and cut them into small pieces.
Heat the chicken stock and add the carrot, onion, bay leaf, clove, fresh thyme, salt and pepper.
Bring the mixture just under boiling point and keep the temperature steady.
Add the veal to the stock and keep just below boiling point for 20 minutes.
Turn off the heat and let the veal cool down in the stock in the fridge.
Cut the cold veal into thin slices.

3. Lobster

Make a court bouillon by adding the onion, carrot, leek, lemon juice, garlic, thyme, salt and pepper to the water.
Bring to the boil.
Cook the lobster for 1 min per 100 g.
Let the lobster cool down.
Cut the lobster open longways and remove the meat from the claws.
Cut the lobster meat in tranches.

4. **Green apple:** cut into a fine julienne and sprinkle with lemon juice.

5. Winter radish

Peel the winter radish with a peeler.
Peel long slivers of radish that can be rolled up.
Sprinkle the long slivers with apple cider vinegar and roll them up.

6. **Garnish** with thinly sliced green apple, eatable flowers and pea shoots



GEM

RECIPES

Cod with pistachio crust

Serves 4

INGREDIENTS:

Curry potato cream

200 g mashed potatoes

100 ml cream

Curry powder

Salt

Pepper

Cod with a pistachio crust

600 g cod fillet, cut into 4 pieces

150 g pistachio nuts

50 ml olive oil

Coarse sea salt

Pepper

20 grilled green asparagus tops

8 cubes (3 cm by 3 cm) of celery root

INSTRUCTIONS:

1. Cod with a pistachio crust

Preheat the oven to 180°C.

Chop the pistachios in a food processor for 15 seconds.

Season with coarse sea salt and pepper. Add just enough olive oil to coat the pieces of pistachio.

In a hot pan sear the fish on both sides in a bit of neutral oil.

Season with salt and pepper on both sides.

Spread a spoonful of the pistachio mix on every piece of fish.

Detach the handle from the pan and bake the fish in the oven for 7 minutes until the fish is cooked but still moist inside.

2. Curry potato cream

Mix the mashed potatoes, the cream and curry powder and heat in a small pot.

Season well.

3. Grilled green asparagus tops

Grill the asparagus tops in a grill pan and season with salt and pepper.

4. Grilled celery root

Peel the celery root and cut 12 cubes of 3 cm by 3 cm.

Grill the celery root cubes in a grill pan and season with salt and pepper.





induction



halogen



gas



vitro-ceramic



electric



oven-proof



microwave proof



dishwasher safe



handwash





GEM

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1697011	75	2307411	53	3990026	83
1697012	75	2307412	53	3990027	82
2307300	21	2307414	53		
2307301	21	2307415	53		
2307302	21	2307416	55		
2307303	23	2307417	55		
2307305	23	2307418	55		
2307306	23	2307419	55		
2307307	23	2307420	56		
2307308	27	2307421	56		
2307309	33	2307422	56		
2307310	33	2307423	56		
2307311	33	2307424	56		
2307313	27	2307425	59		
2307314	27	2307427	59		
2307315	27	2307428	59		
2307316	35	2307430	59		
2307319	35	2307431	59		
2307320	21	3990001	64		
2307351	43	3990002	67		
2307352	43	3990003	67		
2307353	43	3990004	67		
2307354	43	3990005	69		
2307355	37	3990006	69		
2307356	37	3990007	69		
2307357	37	3990008	67		
2307358	37	3990009	64		

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