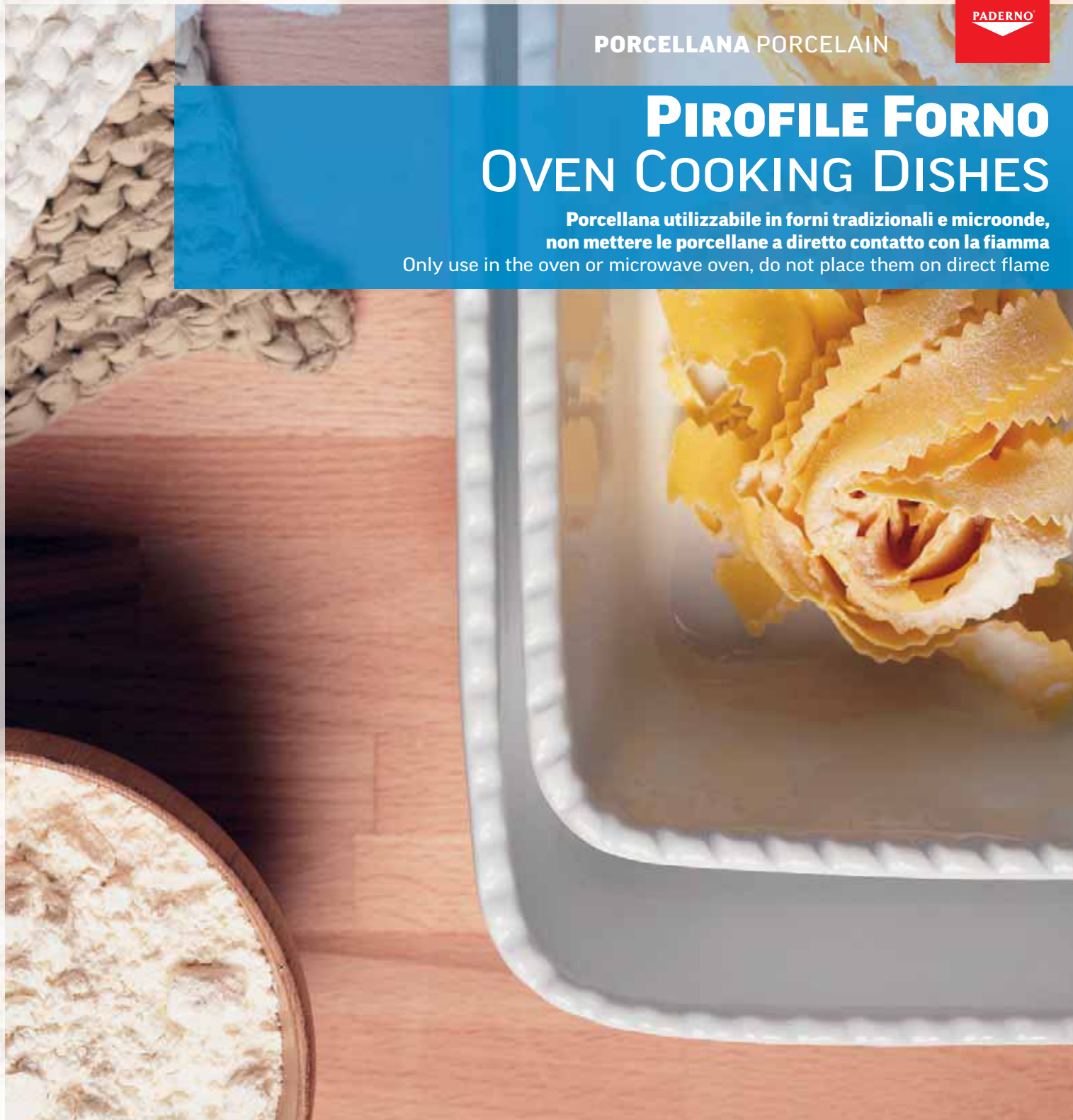


PIROFILE FORNO OVEN COOKING DISHES

Porcellana utilizzabile in forni tradizionali e microonde,
non mettere le porcellane a diretto contatto con la fiamma
Only use in the oven or microwave oven, do not place them on direct flame



Ovale cordonata
Oval dish, fluted
Schale, oval, gerippt
Plat ovale, cannelé
Fuente oval borderizata

art.	dim. cm.	h.
44371-24	24x14	4,0
44371-28	28x16	4,5
44371-32	32,5x18	5,0
44371-36	36,5x19,5	5,0
44371-40	41x23	5,5
44371-44	44x26,5	5,7
44371-48	48x28,5	6,5



Rotonda cordonata
Round dish, fluted
Schale, rund, gerippt
Plat rond, cannelé
Fuente redonda borderizata

art.	Ø cm.	h.
44372-26	26,5	2,5
44372-32	32,0	4,0
44372-36	36,0	4,0
44372-40	40,0	4,0
44372-50	50,0	5,0



Rettangolare cordonata
Rectangular dish, fluted
Schale, rechteckig, gerippt
Plat rectangulaire, cannelé
Fuente rectangular borderizata

art.	dim. cm.	h.
44374-22	22x16	6
44374-25	25x20	7
44374-32	32x22	6
44374-36	36x24	6
44374-40	40x26	6
44374-44	44x32	6

PORCELLANA PORCELAIN



Ovale cordonata, alta
Oval dish, high, fluted
Schale, oval, gerippt
Plat oval, cannelé
Fuente oval borderizata, alta

art.	dim. cm.	h.
44389-32	32x22	8,5



Rotonda cordonata, alta
Round dish, high, fluted
Runde Schale, tief, gerippt
Plat rond, creux, cannelé
Fuente redonda borderizata, alta

art.	Ø cm.	h.
44373-40	40	7



Rettangolare cordonata, bassa
Rectangular dish, low, fluted
Schale, rechteckig, flach, gerippt
Plat rectangulaire, cannelé
Fuente rect. borderizata, baja

art.	dim. cm.	h.
44376-40	40x30	4



Quadra cordonata
Square dish, fluted
Schale, quadratisch, gerippt
Plat carré, cannelé
Fuente cuadrada borderizata

art.	dim. cm.	h.
44375-25	25x25	6



Stampo patè cordonato
Patè mould, fluted
Pastetenform, gerippt
Terrine à paté, cannelée
Fuente paté borderizat

art.	dim. cm.	h.
44393-25	25x12,5	8



Tortiera festonata
Cake-pan, fluted
Kuchenform, gewellter Rand
Tourtière bord cannelé
Fuente tartas

art.	Ø cm.	h.
44392-31	31	4



Tegamino cordonato
Egg dish, fluted
Schale, gerippt
Plat à oeufs, cannelé
Fuente huevo borderizata

art.	dim. cm.
44394-18	18x21,0
44394-21	21x24,5



Coppetta creme broulée
Creme broulée bowl
Crème broulée Schale
Coupelle broulée à crème
Bol creme broulée

art.	Ø cm.	h.
44391-12	11,6	3



Tegamino fondo, cordonato
Egg dish, high, fluted
Schale, tief, gerippt
Plat oeuf, creux, cannelé
Fuente huevo borderizata, alta

art.	dim. cm.
44395-18	18x20

I soufflé, piatto tipico della cucina francese, sono delle preparazioni, dolci o salate, cotte al forno e composte da un impasto di burro, farina, latte e tuorli d'uova, il tutto unito ad albumi montati a neve. La preparazione dei soufflé, non è complessa, la fase più critica per la buona riuscita della ricetta è la cottura: i soufflé devono risultare soffici e belli gonfi.

Soufflé is a typical French dish. It can be sweet or savory, the basic mixture is made of butter, flour, milk and eggs. Soufflé recipes are actually quite easy and simple to prepare. The most critical part for the success of the recipe is cooking. The soufflé should be soft and beautifully puffed.



Casseruola con coperchio
Soup bowl with cover
Kasserolle mit Deckel
Casserole avec couvercle
Cacerola con tapa

art.	dim. cm.	lt.
44397-18	14x18	0,5



Soufflé cordonato
Ramekin, fluted
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

art.	Ø cm.	h.
44390-07	7	4,0
44390-09	9	4,5
44390-11	11	6,0



Soufflé cordonato
Ramekin, fluted
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

art.	Ø cm.	h.
44390-15	15	5,0
44390-18	18	7,5
44390-23	23	8,0