



..... 3-PLY STAINLESS STEEL.....

RICARDO

COOKWARE SET

Recipes, tips, maintenance & warranty

Thank you for choosing the RICARDO cookware set.

Working with local designers, I've developed high-performance cookware with practical features to meet your needs. Each item's handle, lid, materials and size have been carefully thought out to make the whole set a joy to use.

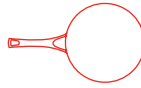
Because all my recipes are tested and tested again, the RICARDO team has meticulously tested every piece in the set, to be sure that we're offering you the best possible product. Each piece is inspected to meet the most stringent quality standards. All materials are compliant with current international food-safety standards. Before using your new cookware, please read the use and maintenance instructions carefully.

The joy of cooking starts with the right tools and ends at the table, surrounded by family and friends.

Bon appétit!

Ricardo





frypan

Glazed Pork Tenderloin

PREPARATION 15 minutes

COOKING 20 minutes

SERVINGS 6

Flour
2 - 454 g (1 lb) pork tenderloins
15 ml (1 tbsp) butter
15 ml (1 tbsp) vegetable oil
Salt and pepper
2 shallots, chopped
15 ml (1 tbsp) Dijon mustard
60 ml (¼ cup) honey or maple syrup
Fresh thyme

*A perfect recipe for
the frypan: the glazed
pork tenderloin*



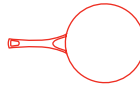
1 With the rack in the middle position, preheat the oven to 180 °C (350 °F).

2 Dust the meat with flour. In the 28-cm (11-in.) frypan, brown the tenderloins in the butter and oil. Season with salt and pepper. Remove from the frypan. Set aside.

3 Add a little butter to the frypan, if necessary, and soften the shallots. Add the mustard and honey or syrup and stir to blend. Return the pork to the frypan and toss to coat.

4 Bake for 16 to 17 minutes for medium rare.

5 Remove from the oven and cover with aluminum foil. Let stand for 5 minutes before slicing. Garnish with fresh thyme.



non-stick frypan



THE NON-STICK FRYPAN

The non-stick finish used for RICARDO cookware contains no PFOA, chemical compound that is harmful to health and the environment. When cooking with RICARDO non-stick cookware, it's best to use utensils made of wood, silicone or nylon.

A perfect recipe for the non-stick frypan: the chicken quesadillas



Chicken Quesadillas

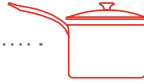
PREPARATION 25 minutes

COOKING 25 minutes

SERVING 8 quesadillas

- 375 ml (1 ½ cups) chopped green onions
- 1 package 227 g (8 oz) white mushrooms, sliced
- 90 ml (6 tbsp) vegetable oil
- 1 roasted red bell pepper, chopped
- 500 ml (2 cups) shredded cooked chicken
- 250 ml (1 cup) store-bought mild or hot salsa
- 8 20-cm (8-inch) flour tortillas
- 500 ml (2 cups) grated Monterey Jack cheese
- Salt and pepper
- Sour cream
- Salsa

- 1** In the 24-cm (9.5-in.) non-stick frypan over medium-high heat, brown the onions and mushrooms in 30 ml (2 tbsp) oil. Season with salt and pepper. Transfer to a bowl and let cool a few minutes. Add the bell pepper, chicken and salsa. Adjust the seasoning. Set aside.
- 2** Lay the tortillas on a flat surface. Scatter 60 ml (¼ cup) cheese on half of each tortilla. Spoon ⅓ of the chicken-vegetable mixture onto the cheese. Fold the other half of the tortilla over the filling, pressing lightly to seal.
- 3** In the non-stick frypan over medium-low heat, brown each quesadillas at a time in 15 ml (1 tbsp) oil, about 3 minutes per side.
- 4** Serve with sour cream and salsa.



large saucepan

Cabbage and Ham Soup

PREPARATION 10 minutes

COOKING 25 minutes

SERVING 4

- 1 bag 1 lb (454 g) shredded cabbage
- 8 baby red potatoes, cut into wedges
- 4 green onions, thinly sliced
- 2 slices ham, about 1/2-inch (1-cm) thick, diced (approximately 375 g / 3/4 lb)
- 5 cups (1.25 litres) chicken broth
- Salt and pepper

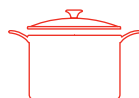
1 In a large saucepan, bring all the ingredients to a boil. Season with pepper. Cover and simmer gently for about 20 minutes or until the potatoes are tender. Adjust the seasoning.

2 If desired, serve with toasted bread slices broiled with cheese.

→ A BETTER LID

Ricardo chose tempered-glass covers for his cookware. In addition to being tough, these lids have a major advantage over other types: you can see your food as it cooks, without having to lift the lid and let heat out. The domed design ensures optimal runoff of condensation from cover to saucepan. It's even oven-safe up to 177°C (350°F).





dutch oven



A HIGH-QUALITY MATERIAL

With 3-ply construction all the way to the rim, including two layers of 18/10 steel, this Dutch oven features the best durability on the market. And the aluminum core results in optimal heat distribution and uniform cooking.



DESIGNED FOR ALL COOKING SURFACES

3-ply stainless steel Ricardo cookware can be used with any type of heat source, including gas and induction. However, the handles and knobs can get very hot. Always wear heatproof gloves or oven mitts when handling. Remove the lid before placing the cookware under the broiler.

A perfect recipe for the Dutch oven: Beef Braised in Carrot Juice



Beef Braised in Carrot Juice

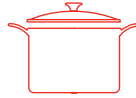
PREPARATION 15 min

COOKING 2 h 50

SERVINGS 4

- 675 g (1 ½ lb) stewing beef (boneless blade roast), cut into 4 pieces
- 1 onion, cut in half
- 45 ml (3 tbsp) olive oil
- 500 ml (2 cups) carrot juice
- 4 cloves garlic, chopped
- 1 stalk celery, cut into 3 or 4 pieces
- 1 bay leaf
- 6 carrots, cut into 1-cm (½-inch) slices
- 2 leeks, white parts only, cut into 2.5-cm (1-inch) lengths slices
- 30 ml (2 tbsp) chopped flat-leaf parsley
- Salt and pepper

- 1** With the rack in the middle position, preheat the oven to 180°C (350°F).
- 2** Season the meat with salt and pepper.
- 3** In the Dutch oven, over medium-high heat, brown both sides of the meat and the cut sides of the onion in the oil. Add the carrot juice, garlic, celery and bay leaf.
- 4** Bring to a boil. Cover, transfer to the oven and bake for 2 hours.
- 5** Add the carrots and leeks and continue baking, uncovered, until the vegetables are tender, about 40 minutes. Adjust the seasoning.
- 6** Bring the Dutch oven to the table and serve family-style with potatoes or long-grain rice. Sprinkle each serving with parsley.



dutch oven

Spaghetti with Broccoli

PREPARATION 15 min

COOKING 15 min

SERVINGS 4

- 1** large broccoli
- 375 g** ($\frac{3}{4}$ lb) spaghetti
- 1** onion, chopped
- 3** cloves garlic, finely chopped
- 45 ml** (3 tbsp) olive oil
- 250 ml** (1 cup) grated Parmigiano-Reggiano cheese
- Grated zest of 1 lemon
- Hot pepper flakes to taste
- 30 ml** (2 tbsp) toasted pine nuts
- Shaved Parmigiano-Reggiano to taste
- Salt and pepper

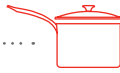
- 1** Cut the broccoli into florets. Peel and dice the stalks.
- 2** In the Dutch oven full of salted boiling water, cook the broccoli for 2 minutes. Add the spaghetti to the pot. Return to a boil and cook until the pasta is al dente, stirring frequently. Reserve 250 ml (1 cup) of the cooking water.
- 3** Meanwhile, in a frypan over medium-low heat, soften the onion and garlic in the oil until the onion is translucent. Season with salt and pepper.
- 4** Drain the pasta and broccoli and return to the pot. Add the reserved water, onion mixture, grated parmesan, lemon zest and hot pepper flakes. Toss well. Adjust the seasoning.
- 5** Serve in bowls. Garnish with the pine nuts and shaved Parmigiano-Reggiano.

SAY GOODBYE TO SPLATTERING

Each saucepan boasts a rim designed to minimize splashing when pouring hot liquids.

A perfect recipe for the Dutch oven: spaghetti with broccoli





saucepan



DID YOU KNOW?

It's important to use a heat source of the same size as your cookware. That way you avoid overheating the sides and damaging handles. Also, never heat an empty frypan or saucepan.



CLEVER HANDLES

Ricardo wanted his cookware to have better handles—not just ergonomically sound grips, but useful cooking tools in themselves. The first special feature of the handles is the groove designed to hold cooking utensils such as spoons and spatulas, which rest in the hole opening at the end and drip back into the cooking vessel. An indentation in the handle supports whisks, spoons and spatulas without sliding—you won't be losing any more spoons in your sauces! Handles are also riveted to provide more strength and are safer, while above-average length allows you to pick up our cookware without getting too close to the heat source.

Caramel Sauce

COOKING 15 min

OUTPUT 250 ml (1 cup)

180 ml ($\frac{3}{4}$ cup) sugar

60 ml ($\frac{1}{4}$ cup) water

30 ml (2 tbsp) corn syrup

125 ml ($\frac{1}{2}$ cup) 35% cream

- 1 In the small saucepan, bring the sugar and half the water to a boil. Cook for several minutes until the sugar becomes golden brown. Remove from the heat.
- 2 Add the remaining water and corn syrup. Bring to a boil.
- 3 Add the cream and simmer for 3 to 4 minutes, stirring continuously. Set aside at room temperature in an airtight container.



For other recipe ideas, visit ricardocuisine.com

MAINTENANCE AND CLEANING

Before using your cookware for the first time, wash all pieces carefully in warm soapy water, using a soft cloth or a sponge. Rinse and dry.

RICARDO cookware is dishwasher-safe. However, the exterior finish may start to dull after going through the dishwasher several times.

To easily clean items coated with the non-stick finish, wash in warm soapy water or wipe with paper towels. Metal scouring pads and abrasive detergents are not recommended. Do not use sharp or pointed implements to remove any stuck food.

Some discoloration may occur over time in RICARDO 3-ply stainless steel cookware. The following table summarizes the main causes and their solutions. Note that discoloration will not reduce the effectiveness of your cookware.

COLOUR	CAUSE	SOLUTION
Yellowish or bronze	Very high heat	Non-abrasive stainless steel
Bluish or «rainbow»	Salt or other minerals in contact with water	Non-abrasive stainless steel cleanser
White	Salt or other minerals in contact with water	Non-abrasive stainless steel cleanser

WARRANTY

RICARDO cookware with non-stick coating is guaranteed for three years from the date of the original purchase.

In addition to the basic legal warranty, there is a limited lifetime warranty on your RICARDO 3-ply stainless steel cookware without non-stick coating.

This warranty covers any defects in materials and workmanship or quality when the product is used in a normal domestic setting and in accordance with the use and maintenance instructions found in the booklet provided with the product. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entirely) or refunded at our sole discretion. Shipping charges may apply.

The warranty does not cover normal wear and tear, nor damage due to improper use. Stains, discoloration, chips and minor scratches on the inside and outside of the utensil constitute normal use, do not affect performance and are not covered by this warranty.

Please do not return this product to the store. For assistance, please contact 1-866-226-9222.

If you have any questions regarding this product, please contact our customer service:

::: by email: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222