

CURTIS STONE

CARE & USAGE INSTRUCTIONS

BAKE AND CARRY
PIE PAN

Dura-Pan+

CURTIS STONE

FRESH PUMPKIN PIE

Serves 8 to 10

Prep Time 45 minutes, plus 3 hours cooling and chilling time

Cook Time 1 hour 50 minutes

Make-Ahead Dough can be made up to 2 weeks ahead, wrapped tightly and frozen.

Pie filling can be made up to 2 days ahead, covered and refrigerated.

Bring filling to room temperature before using.

INGREDIENTS

SPICE MIXTURE

- 2 cinnamon sticks, halved
- 1 whole nutmeg
- 1 tsp./2.5g whole cloves
- 1 tsp./2g ground ginger

CRUST

- 1 ¼ cups/190g unbleached all-purpose flour
- ¾ cup/155g granulated sugar, divided
- 8 tbs. (1 stick)/340g cold unsalted butter, cut into small pieces

FILLING

- Two 1 ½-lb./680g sugar pie pumpkins
- 2 ¾ cups/650ml heavy cream, divided
- 2 large eggs
- ¼ cup/60g packed golden brown sugar

METHOD

TO GRIND WHOLE SPICES AND MAKE SPICE MIXTURE

- 1 In spice grinder or coffee grinder, pulse cinnamon sticks 3 to 4 times to break them up. Continue grinding until finely ground. Set aside. Wipe out grinder before grinding nutmeg. Repeat with cloves.
- 2 In small bowl, combine 1 tsp./2g freshly ground cinnamon, ¾ tsp./1.5g freshly ground nutmeg, ½ tsp./0.5g freshly ground cloves, and ground ginger and reserve. Remaining ground spices can be stored separately airtight at room temperature for 1 month.

TO MAKE CRUST

- 3 In a food processor, pulse flour, 1 tbs./13g granulated sugar, and ½ tsp./1.5g salt to blend. Add butter and pulse about 10 times, or until butter is in pea-size pieces; do not over process. While pulsing, add 3 tbs./45ml ice water, then pulse just until moist clumps of dough form, adding more water 1 tsp./5ml at a time, if necessary. Shape dough into a disc, wrap, and refrigerate for about 1 hour, or until firm.



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TO MAKE FILLING

- 4 Position a rack in center of oven and preheat oven to 220°C/425°F.
- 5 Place pumpkins on a baking sheet and roast for about 25 minutes, or until they are slightly tender. Using a small sharp knife, pierce pumpkins 4 to 5 times to allow steam to escape. Continue roasting for about 20 minutes, or until pumpkins have softened and a knife can easily pierce through skin. Cool pumpkins for 10 minutes. Lower oven temperature to 190°C/375°F.
- 6 Cut pumpkins in half. Using a large spoon, scoop seeds from pumpkins and discard. Scrape softened flesh from skin and place in a blender. Discard skin. You should have about 1 lb./450g softened pumpkin. Puree hot pumpkin until smooth, adding ¼ cup/60ml cream to help move pumpkin around, if necessary. Cover and let stand for 5 minutes to allow steam to soften pumpkin further. Transfer puree to a large bowl and cool.
- 7 Whisk remaining granulated sugar, 1 cup/240ml cream, eggs, brown sugar, reserved spice mixture, and ½ tsp./1.5g salt into pumpkin puree. Reserve filling at room temperature.

TO BLIND BAKE CRUST

- 8 Unwrap dough, set it on a floured surface, and lightly dust top of dough. Roll out dough to a 12-inch/30-cm round, occasionally rotating dough and dusting with flour to prevent sticking. Brush away excess flour and transfer dough to Curtis Stone Pie Pan, centering it in dish and allowing excess dough to hang over edges. Lightly press dough into pie pan. Trim dough, leaving a 1-inch/2.5cm overhang. Fold overhang under itself and crimp edge. Freeze for 10 minutes, or until dough is very firm.
- 9 Line frozen dough with parchment paper, leaving an overhang, and fill with about 1 lb./450g dried beans. Bake for 20 to 25 minutes, or until edges are light golden. Remove beans and then parchment paper and bake crust for 5 to 10 minutes, or until bottom of crust is pale golden.

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TO FINISH PIE

10 Pour enough pumpkin filling into hot crust to fill it completely but without it spilling over. Lower oven temperature to 175°C/350°F and bake pie for 30 to 35 minutes, or until filling around edges is set and center still jiggles slightly when pie is gently jostled, (pie will continue to set as it cools). Transfer pie to a rack to cool completely, about 2 hours. Serve or refrigerate until firm.

TO SERVE

11 In a medium bowl, whip remaining 1 ½ cups/350ml cream until soft peaks form. Cut pie into wedges. Top with whipped cream and serve.



CURTIS STONE

CHERRY-AMARETTO LATTICE PIE

SERVES 8 to 10

PREP TIME 30 minutes

COOK TIME 1 hour and 20 minutes, plus at least 1 hour cooling time

MAKE-AHEAD Pie is best served warm but it will keep, covered, at room temperature, for up to 1 day.

INGREDIENTS

$\frac{3}{4}$ cup/175g plus 2 tsp./8g sugar

3 tbs./21g cornstarch

$\frac{1}{4}$ tsp./0.75g kosher salt

5 cups/750g pitted fresh dark sweet cherries
(about 2 lb./900g unpitted cherries)

$\frac{1}{4}$ cup/60 ml amaretto

2 tbs./30 ml fresh lemon juice

1 cinnamon stick

Buttery Pastry Dough (see recipe),
shaped into 2 disks and chilled

1 tbs./15g unsalted butter,
cut into $\frac{1}{2}$ -inch/1.25-cm cubes

1 $\frac{1}{2}$ tsp./10 ml whole milk

Vanilla ice cream, for serving

METHOD

- 1 Position one rack in lower third of oven and a second rack just above it. Set a baking sheet on the bottom rack. (Being near heat source will help bottom crust bake and brown properly. Baking sheet will catch any bubbled-over juices.) Preheat oven to 220°C/425°F.
- 2 In medium bowl, combine $\frac{3}{4}$ cup/175g sugar, cornstarch, and salt. Stir in cherries, amaretto, lemon juice, and cinnamon stick; set aside.
- 3 Unwrap larger disk of dough, set it on floured surface, and lightly dust top of dough. Roll out dough into a 13-inch/33-cm round, occasionally rotating dough, and dusting with flour to prevent sticking. Brush away excess flour and transfer dough to Curtis Stone Pie Pan, centering it in dish and letting excess dough hang over edges. Lightly press dough into pie pan. Refrigerate pie shell.



- 4 On floured surface, roll out other disk of dough into a 12-inch/30-cm round. Using large knife, cut ten 1-inch/2.5-cm-wide strips from dough round.
- 5 Transfer cherry filling to pie shell, then scatter butter on top. Arrange dough strips over filling, forming a lattice. Trim dough overhang to $\frac{3}{4}$ inch/2 cm. Pinch bottom crust and strips together and fold overhang under. Crimp edges to seal. Lightly brush lattice with milk and sprinkle remaining 2 tsp./8g sugar over it.
- 6 Bake pie on rack above baking sheet for 20 minutes. Reduce oven temperature to 175°C/350°F and bake pie for 1 hour longer, or until crust is deep golden and filling is bubbling. If crust begins to brown too quickly, tent pie with foil. Let pie cool on a wire rack until warm, about 1 hour.
- 7 Cut pie into wedges and serve warm with ice cream.

CURTIS STONE

ALL-BUTTER PIE DOUGH

MAKES Enough for 8 individual free-form pies, 2 single-crust pies, or 1 double-crust pie.

MAKE AHEAD Dough disks can be made up to 1 day ahead and refrigerated, or frozen up to 1 month.

INGREDIENTS

3 cups/450g unbleached all-purpose flour
1 tbs./13g sugar
1 ½ tsp./5g kosher salt
12 oz./340g very cold unsalted butter, diced
½ cup/120 ml (or more) ice water

METHOD

- 1 In food processor, mix flour, sugar, and salt. Add butter and pulse just until mixture resembles coarse meal. Drizzle ½ cup/120ml ice water over dough and pulse just until dough pulls away from sides of bowl (mixture will still look crumbly). Add more ice water by teaspoonfuls to moisten, if necessary.
- 2 Transfer mixture to work surface and press dough together. Divide dough into 8 equal pieces. Flatten each piece into disk and wrap each disk separately in plastic. Chill at least 1 hour and up to 1 day.

CURTIS' TIP Never knead pie dough. The more gently it's handled, the more tender and flaky it will be. This recipe will make enough pie dough for 2 large free-form pies or 1 double-crust pie; divide dough in half, rather than into 8 pieces.



CURTIS STONE

GRANDMA'S COTTAGE PIE

SERVES 4

PREP TIME 15 minutes

COOK TIME 30 minutes

MAKE AHEAD Beef filling can be made up to 1 day ahead, covered and refrigerated. Reheat, adding more broth or water to moisten as needed, before topping with potatoes.

INGREDIENTS

12 oz./340g ground beef (20% fat)
2 medium carrots, peeled, cut into small dice (about 1 cup/175g)
1 small onion, cut into small dice (about ½ cup/150g)
2 garlic cloves, finely chopped
2 tsp./2g chopped fresh thyme leaves, divided

2 tbs./35g tomato paste
1 tbs./9g all-purpose flour
1 ½ cups/355ml beef broth
2 tsp./10ml Worcestershire sauce
1 ¼ lb./565g Yukon gold potatoes, peeled, cut into 2-inch/5-cm pieces
¾ cup/180ml whole milk, warm
3 tbs./45ml melted butter, divided

METHOD

TO MAKE BEEF FILLING

- 1 Heat large heavy skillet over high heat. Add beef and cook, stirring to break it up into pieces, for 4 minutes, or until cooked and beginning to brown. Pour off all but 1 tbs./15g of pan drippings. Add carrots, onion, garlic, and 1 tsp./1g of thyme. Cook, stirring often, for about 6 minutes, or until vegetables are tender. Stir in tomato paste, and then flour and cook for 1 minute. Add broth and Worcestershire sauce and simmer for about 6 minutes, or until vegetables are completely tender and sauce has reduced and is just coating vegetables. Season with salt and pepper. Transfer to Curtis Stone Pie Pan.

MEANWHILE, TO COOK POTATOES AND FINISH DISH

- 2 Place potatoes in a large saucepan and add enough cold salted water to cover them by 1 inch/2.5cm. Bring water to a simmer over high heat, then reduce heat to medium and simmer for 15 to 20 minutes, or until potatoes are tender.
- 3 Drain potatoes in a strainer and set strainer over hot saucepan to evaporate excess steam. Return potatoes to saucepan and mash potatoes. Stir in milk, 2 ½ tbs./35ml butter, and remaining thyme to form a creamy consistency. Season with salt and pepper.
- 4 Preheat broiler. Spread mashed potatoes over beef filling. Brush potatoes with remaining ½ tbs./10ml butter. Broil for 6 minutes, or until top is crispy and golden.



CURTIS STONE

SPICED APPLE PIE

SERVES 8

PREP TIME 20 minutes, plus at least 30 minutes chilling time

COOK TIME 1 hour 15 minutes, plus at least 1 hour cooling time

STORING TIME Pie is best served warm, but will keep, covered and at room temperature, for up to 1 day.

INGREDIENTS

CRUST

2 ½ cups/375g all-purpose flour

2 tbs./25g granulated sugar

1 tsp./3g kosher salt

½ lb./225g cold unsalted butter,
cut into ½-inch/1.25-cm cubes

½ cup/120 ml ice-cold water

FILLING

¾ cup/155g packed light brown sugar

3 tbs./26g all-purpose flour

1 tsp./2g ground cinnamon

½ tsp./1g freshly grated nutmeg

Pinch of ground cloves

¼ tsp./0.75g kosher salt

3 Granny Smith apples, peeled, cored, and
cut into ½-inch/1.25-cm wedges

2 Golden Delicious apples, peeled, cored,
and cut into ½-inch/1.25-cm wedges

2 Gala apples, peeled, cored,
and cut into ½-inch/1.25-cm wedges

⅓ cup/60g dark raisins

2 tbs./30g unsalted butter, thinly sliced

About 1 tsp./5ml whole milk

2 tsp./8g raw or granulated sugar

Vanilla ice cream, for serving

METHOD**TO MAKE CRUST**

- 1 In a food processor, pulse flour, sugar, and salt to blend. Add butter and pulse about 10 times, until butter is in pea-size pieces. While pulsing food processor, drizzle ice water through feed tube and process just until moist clumps form. Transfer dough to work surface, divide it in half, making one half slightly larger than other, and form into 2 thick disks. Wrap each one in plastic wrap and refrigerate for at least 30 minutes, and up to 1 day.
- 2 Position rack on lowest rung of oven and preheat oven to 220°C/425°F. (Being near source of heat helps bottom crust bake and brown properly.)

TO MAKE FILLING

- 3 In a large bowl, whisk brown sugar, flour, cinnamon, nutmeg, cloves, and salt together. Add apple wedges and raisins and mix to combine.

TO MAKE PIE

- 4 Unwrap larger disk of dough and set it on a floured surface, then lightly dust top of dough. (If dough is too cold and firm to roll out, let stand at room temperature, covered, until it softens slightly.) Starting from center of dough and rolling toward edges, roll out dough into a 13-inch/33-cm round, occasionally rotating dough and dusting surface with flour to prevent dough from sticking. Brush away excess flour. Place rolling pin on edge of dough that's farthest away from you and gently and loosely roll dough up around pin until you have half of it on pin.
- 5 Hold pin over edge of Curtis Stone Pie Pan and unroll dough, draping and centering it over the pan. Lightly press dough into pie pan. Trim overhang to ½-inch/1.25-cm. Refrigerate pie shell. Roll out other disk of dough on floured surface into a 12-inch/30-cm round.
- 6 Spread apple mixture in pie shell, then scatter sliced butter on top. Cover pie with remaining dough round. Trim overhang to ½-inch/1.25-cm and press edges together, fold dough under itself so it is flush with edge of pie dish. Crimp dough edge decoratively.
- 7 Lightly brush top of pie with milk and sprinkle all over with raw sugar. Using small sharp knife, cut 4 steam vents in top crust. Bake for 20 minutes. Reduce oven temperature to 175°C/350°F and bake pie for 55 minutes longer, or until crust is golden and filling is bubbling through steam vents. Let pie cool on wire rack until warm.

TO SERVE

- 8 Cut pie into wedges and serve with ice cream.

CURTIS STONE

INCLUDES

- Bake & Carry Pie Pan



CAUTION: This Pan will be hot after baking. Use caution when lifting item and use hot pads or oven mitts for protection. Plastic lid is NOT oven safe. Do NOT put lid on pan while pan is hot.

DURA-PAN®+ PRODUCT INFORMATION

- Thick carbon steel durable enough for professional bakers.
- Exclusive Dura-Pan®+ non-stick interior for reliable food release and easy cleaning.
- Plastic lid allows you to securely seal pan. Be sure to cool pan completely before attaching lid
- Bakeware pan is oven safe up to 230°C/ 450°F, plastic lid is NOT oven safe.

DURA-PAN®+ NON-STICK INTERIOR

- 5 layers of interior coating.
- 10x stronger than non-reinforced coatings.
- Premium food release that lasts.
- Easy clean up.
- Made without PFOA.

BEFORE FIRST USE

- Wash in warm soapy water, rinse, and dry thoroughly.

CLEANING YOUR PIE PAN

- Do not pour cold water into hot pie pan, as this may cause warping.
- Always allow bakeware to cool before immersing in water.
- After each use, hand wash pie pan with warm soapy water and a non-abrasive cloth.
- Rinse and dry thoroughly, paying particular attention under the rims.
- To help preserve the coating of the pie pan, hand washing is recommended. However, the pan is dishwasher safe.

USING YOUR PIE PAN

- Pie pan is oven safe up to 230°C/ 450°F.
- Not suitable for use in microwave ovens.



USAGE & CARE INSTRUCTIONS

- Do not overheat empty bakeware. Ensure that food, oil, or water materials are in the bakeware prior to heating.
- The Dura-Pan®+ nonstick coating on your bakeware is scratch-resistant, but it cannot be used as a cutting surface. It is always best to use wooden and silicone utensils on your bakeware.
- Plastic lid is not oven safe, please ensure pan is completely cooled down before attaching lid to pan.

STORAGE

- To protect the nonstick coating, do not stack or nest pie pan inside each other without a protective sheath, such as kitchen or paper towels in between.

WARNING This pan will be hot after baking. Use caution when lifting item and use hot pads or oven mitts for protection.

1 YEAR LIMITED WARRANTY

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser. This warranty excludes damage caused by accident, overheating, misuse, or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL	product@curtisstone.com
TOLL-FREE PHONE	1.877.822.7450
HOURS	M-F 8:00am – 4pm CT
WARRANTY SITE	https://warranty.curtisstone.com/ Visit our warranty site to register your Curtis Stone Products.

Dura-Pan® is a registered trademark of FoodFight Ltd. Made in China.

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