



Manufacture



de Buyer  
D E P U I S 1 8 3 0

Chaque recette  
a son secret\*

About nonstick coating

*Recipes and tips*

*Choc*

# manifesto

For 200 years, authenticity, passion and commitment have been the values at the core of de Buyer's business, knowledge and expertise.

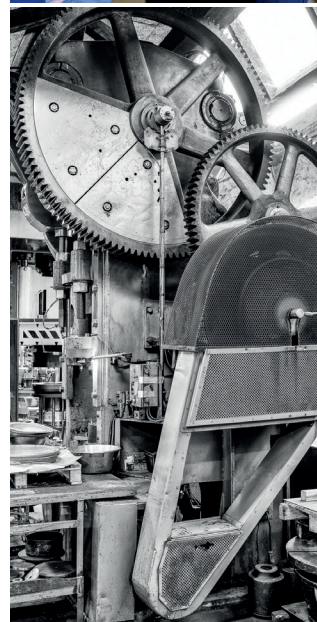
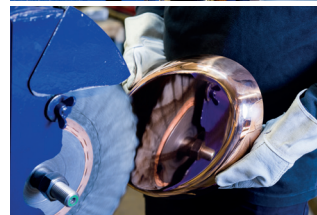
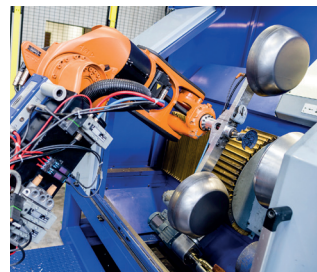
We design and manufacture utensils, continuously innovating to precisely meet the needs of both catering professionals and home cooks.

Like all lovers of good food, we have a passion for tasty and nutritious cuisine. In contrast with today's culture of instant gratification and ready meals, we want to help each individual to achieve fulfilment by taking back control of their diet. We support a concept of cooking that requires time and effort.

Awarded a 'Living Heritage Company' label by the French state, we continue to maintain our artisanal spirit and our passion for precise, high-quality work carried out with care. We campaign for responsible and educated consumption: our products are made to last! We promote environmentally friendly manufacturing processes that protect the beautiful Vosges area. We are the first culinary-sector business in France to receive an «Exemplary level of CRS commitment' label from AFNOR, notably for the care taken to ensure the well-being of our employees.

Dedicated to upholding our values and mastering our trade, our products, actions and individual expertise help breathe additional life and soul into the cooking process. After all:

'Every recipe holds a secret'  
'Chaque recette a son secret'



FRANCE SAVOIR-FAIRE  
D'EXCELLENCE ★

Every recipe holds a secret

# nonstick by de Buyer

De Buyer has always made cookware in a range of materials including copper, stainless steel, nonstick and steel for the ideal option, no matter what recipe you're cooking.

**Unlike what you might think,  
the nonstick pan is a specialist...**

perfect for gently cooking fish, vegetables, leguminous and grains  
without browning them.

They're also perfect for simmering, reheating pre-cooked dishes and cooking sauces,  
all without altering tastes, colours or flavours.

They're not an all-purpose pan: for searing, browning or grilling, choose a steel pan.





## more about the material

De Buyer has chosen the best coating for its Choc nonstick pans:

the most **hard-wearing**

the most **long-lasting**

the most **efficient**

The coating is applied in Italy, where the very best specialists are found.

It meets all hygiene and safety standards for its intended use: gently cooking your favourite dishes in a healthy way, all without altering tastes, colours or flavours.

## Non-stick coating: find out what's fact and fiction

*Popular misconception:* “PTFE nonstick coatings are dangerous for people and the environment.”

*In fact,* the nonstick coatings used by de Buyer are guaranteed to be **safe** for use in standard conditions (see our golden rules on pages 8-9).

The manufacturing process is **environmentally friendly**: no harmful particles are released into the atmosphere when the coating is applied during production.

What's more, nonstick cookware is an ideal healthy choice because it cooks food gently, preserving vitamins without the need to use a lot of fat.

*Popular misconception:* “nonstick pans can't withstand intense heat.”

*In fact,* nonstick cookware can withstand temperatures of **up to 250°C (482°F)**. This is well above the temperature required for reheating, frying, simmering or cooking in the oven. However, it is not advisable to overheat nonstick cookware when empty as this may damage the surface and shorten the pan's lifespan.

What's more, a nonstick pan is perfect for gently cooking delicate products.

For searing, browning or grilling, choose a steel pan.





*Popular misconception:* “nonstick coatings wear out very quickly.”

*In fact,* the nonstick coating for our CHOC range is the most scratch-resistant, the most long-lasting and the most efficient on the market. The applied coating is very thick and reinforced.

A nonstick coating cannot be guaranteed for life but its lifespan depends on the quality of the coating and how the cookware is used and maintained. By following our recommendations (pages 8-9), your de Buyer pan will last for a very long time.

*Popular misconception:* “ceramic coatings and “green” pans are safer and more efficient than nonstick coatings.”

*In fact,* ceramic coatings are not long-lasting; they are fragile, they crack with the heat and food can soon stick to their surface. This means that they have to be replaced more often, which results in buying more and polluting more.

What’s more, ceramic coatings don’t have the same advantages when it comes to cooking: it’s difficult to cook delicate products in ceramic pans and the cooking process requires more fat.

*Popular misconception:* “there are nonstick pans made from natural stone which are environmentally friendly.”

*In fact,* no pan anywhere in the world is made of stone or granite; these are nonstick pans with a PTFE coating for a “stone effect”.

Nothing more, nothing less.

*Popular misconception:* “nonstick cookware isn’t for professionals.”

*In fact,* de Buyer’s CHOC nonstick pans are a must-have for food service professionals and are suitable for intensive use on all cooktops.

## An efficient coating made to last

De Buyer uses the best existing coating on the market for its nonstick ranges but a nonstick coating cannot be guaranteed for life and it won't last indefinitely.

A few steps will help you to protect the coating and enable you to cook delicious and healthy dishes, all while maintaining the nonstick performance of your pan.

1. Wash the cookware before using it for the first time. Use absorbent paper to apply a thin layer of oil to the inside of the pan and heat it over a medium heat for two or three minutes. Once it has cooled down, wash the pan in hot water with a mild detergent and a non-abrasive sponge, rinse it thoroughly and wipe it dry. It's now ready for perfect cooking
2. Use the pan on a low or medium heat to protect the nonstick surface. When cooking in the oven, do not use the grill and never exceed 250°C (482°F).
3. Do not overheat empty pans.
4. Do not use metal or sharp-edged utensils.



5. Avoid thermal shock: let the pan cool down before cleaning it with water.

6. Wash the pan by hand with a mild detergent and a non-abrasive sponge.

7. To ensure optimal performance with induction cooking: adapt the size of the induction zone to the diameter of the pan, raise the temperature gradually and avoid using the booster.

# CHOC INTENSE



# CHOC B BOIS



## Long-lasting performance

Sturdy ranges, thanks to the forging manufacturing process.  
A solidly riveted handle which is guaranteed not to come loose.

The Choc Intense's industrial design combines a deep shade of black with a shiny stainless steel handle. Suitable for all cooktops and in traditional ovens, up to 250°C (482°F).

De Buyer showcases its commitment to its local region and its focus on sustainability with Choc B Bois' steel handle which features beeswax-treated beech wood. The wood comes from sustainably managed forests in the Vosges.



# CHOC EXTRÊME




the ranges

## Extra-long-lasting performance

CHOC EXTRÊME cookware is unwarpable and incredibly sturdy: made from thick die-cast aluminium, these pans' cast stainless steel handles are guaranteed not to come loose. Choc Extrême frying pans, sauté pans (with and without handles), stewpots and woks are perfect for healthy cooking and are easy and practical to use on all cooktops and in traditional ovens.

--- CHOOSE ---

	<b>CHOC INTENSE</b>	<b>CHOC BOIS</b> 	<b>CHOC EXTRÊME</b>
Material	forged	forged	cast alu
Bottom thickness	4 mm	4 mm	7 mm
Handle material	stainless steel	steel and wood	cast stainless steel
Fixing	rivets	rivets	rivets
Induction	yes	yes	yes
Can be use in traditional oven	yes, up to 250°C (482°C)	possible 10 min. at 200°C max. (392°F)	yes, up to 250°C (482°C)
Product range	Round frypans, sauté pans & crêpe pans	Round frypans, sauté pans & crêpe pans	Round frypans, saucepan sauté pans & stewpans for simmering

## for 4 people

- 12 scallops
- 500g baby spinach
- 100g girolle mushrooms
- 25g butter
- ½ garlic clove
- 1 tbsp balsamic vinegar
- 2 tbsp walnut oil
- A few walnuts
- Olive oil, salt and freshly ground black pepper

Heat a tablespoon olive oil in your pan and gently fry the scallops. Put aside. In the same pan, without washing it, heat a little olive oil again and gently fry the girolle mushrooms. Put aside.

Still using the same pan, add the butter and the ½ garlic clove. Add the baby spinach for 1 minute.

Arrange the scallops, girolle mushrooms and a few walnuts equally over the spinach. Serve with a vinaigrette made with balsamic vinegar, walnut oil, salt and freshly ground black pepper.

## Scallops, baby spinach, girolle mushrooms and a few walnuts





### for 4 people

- 360g chicken fillet
- 1 tin (400ml) of coconut milk
- 50g onion, finely chopped
- 1 garlic clove, chopped
- 1 tbsp olive oil
- 100g cooked and shelled beans (or peas).
- 1 tsp of green curry paste (can be replaced by green or yellow curry powder)
- Cooked white rice, coconut flakes, Zante currants, fresh pineapple cubes.

## Chicken Curry, Madras rice

Heat a tablespoon olive oil in your sauté pan and gently fry the onion and garlic without browning them. Add the chicken fillet, cut into cubes, and gently fry without browning it.

Add the coconut milk and curry paste.

Bring to boil, cover, lower the heat and simmer gently for about 10 minutes.

Check the seasoning, add the beans and serve with white rice, coconut flakes, pineapple cubes and Zante currants.

for 4 people

- 200g cooked Chinese noodles
- 75g fresh snow peas
- 50g petit pois peas
- 1 red pepper
- ½ garlic clove
- 10g fresh ginger
- 4 cherry tomatoes, quartered
- Sesame oil, soy sauce, roasted sesame seeds, fresh basil leaves.

Gentle sweat the ½ garlic clove, snow peas (thinly sliced), diced pepper, chopped ginger and peas in the sesame oil, without browning them.

Deglaze with a little soy sauce, reduce the heat and simmer, covered, for 2 minutes.

Add the hot cooked noodles. Stir well.

Finish your dish by adding the quartered tomato, basil leaves, a few sesame seeds and a drizzle of sesame oil.

## Asian pan-fried noodles





### for 4 people

- 8 crêpes
- 100ml fresh orange juice
- 50g honey
- 1 orange
- 20ml Grand Marnier®

# Crêpes Suzette

Remove the peel from the orange and cut into fine julienne strips. Put them in a saucepan, cover with 2 cm of cold water and bring to boil. Drain. Repeat this step once more and put aside.

Peel the orange, remove the segments and cut them into small cubes. Put aside. Put the orange juice in your frying pan and reduce by half.

Add the orange peel and honey. Bring to the boil. Fold your pancakes into quarters and roll them in the sauce.

Finish by flambéing the pancakes in the pan with the Grand Marnier® and add the orange cubes.

## Tips and tricks for a dazzling and delicious vegetable stir-fry!

### PREPARATION

Cut the vegetables into even-sized pieces for a beautiful presentation and harmonious flavours.

### COOKING

- Blanch the root vegetables and green vegetables separately for 2 to 3 minutes in salted boiling water, then cool them down in iced water to preserve their colours and vitamins.
- Fry the vegetables on medium heat in a tablespoon olive oil.
- It's best to add salt when you start cooking to draw out excess moisture and prevent browning.
- Adapt the cooking time depending on the vegetable: start with root vegetables, which need to be cooked longer (carrots, turnips, celery, parsnips, etc.), then add the vegetables that will cook quicker (zuchinnis, spinach, cabbage, radishes, beans, peas, asparagus, etc.).

To preserve the nutrients and colour of the vegetables, avoid cooking them in water or stock for too long: the longer vegetables are cooked in liquid, the more texture and vitamins they lose.

### SPICES

Turmeric, nutmeg, cardamom, four spice, coriander, green curry, cumin, tandoori, ginger... All these spices go beautifully with vegetables.

Four spice, cumin, tandoori and masala are perfect for carrots, turnips and celery.

Ginger goes perfectly with leek, soybean sprouts, snow peas and green beans.

As for zuchinnis, they can be seasoned with exotic spices such as ras el hanout, curry or turmeric.

A mix of fresh herbs also perfectly complements vegetables: chop some parsley, basil, chervil and coriander (cilantro) finely and add them at the end of cooking with some lemon or citrus oil.

You can also opt for more Asian flavours with ginger, lemongrass or soy sauce.



# Different seasons call for different stir-fries!

## Here are some ideas for delicious savoury and sweet combinations...

### SPRING:

1/ Place some peas, asparagus, beans and morel mushrooms in a frying pan and season them with a little verbena.

2/ Fry quickly with butter, deglaze some cherries with balsamic vinegar and add a few pistachios. Serve at room temperature if you wish, with pistachio ice cream.

### SUMMER:

1/ Toss some zuchinnis, mixed coloured peppers, cherry tomatoes and spring garlic in olive oil and finish off by adding black olives and fresh basil at the very end.

2/ Fry some apricots and peaches in olive oil with a little rosemary and acacia honey. Serve on its own or with vanilla or lemon ice cream.

### AUTUMN:

1/ Fry a mix of mushrooms (porcini are my favourite) with some shallots and add a few nuts as a final touch!

2/ Fry some apples, pears, raisins and figs in olive oil. Deglaze with high-quality balsamic vinegar and finish off with a few nuts or chestnuts.

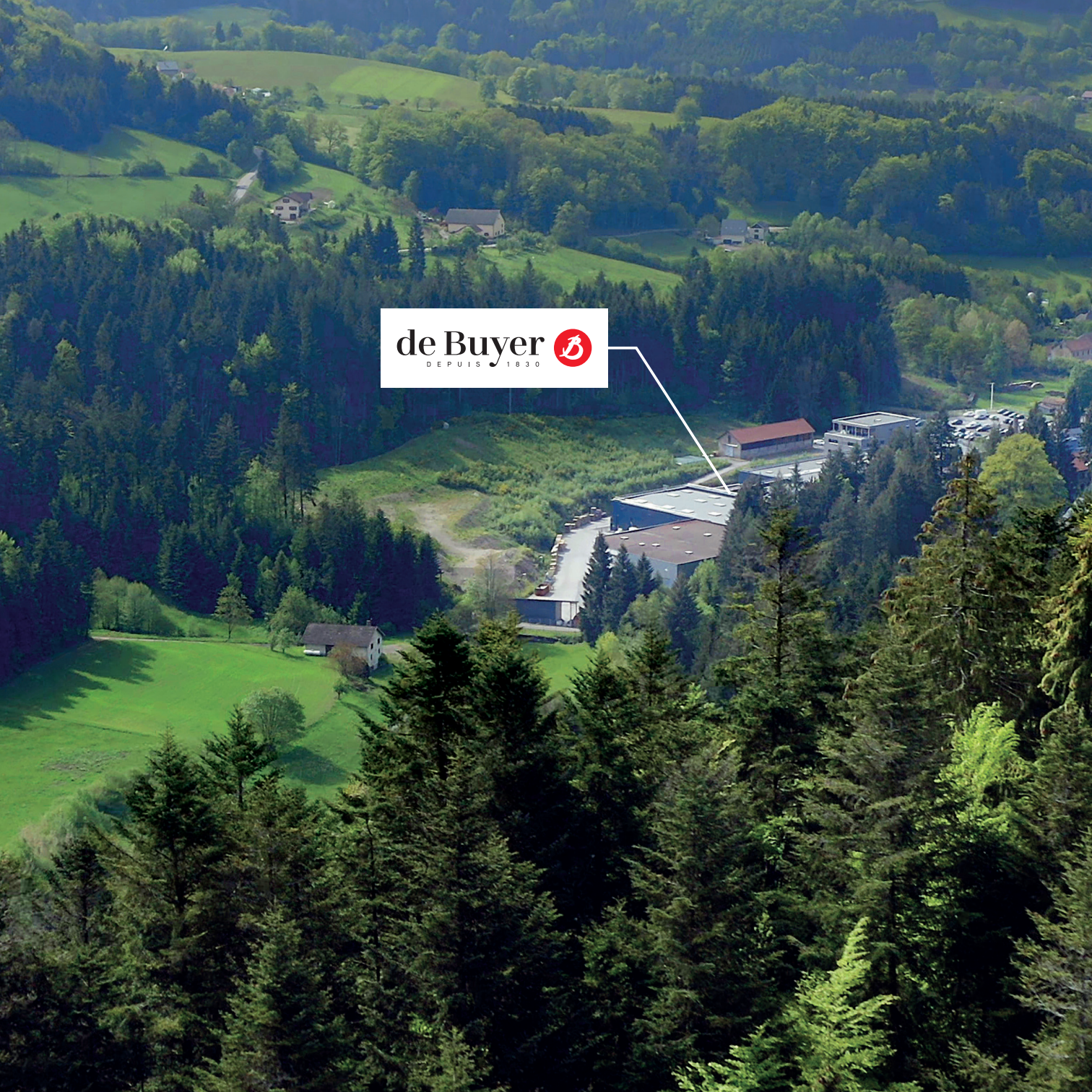
### WINTER:

1/ Sweat pieces of red kuri squash, carrot and sweet potato in olive oil with some garlic, onion and raisins. Season with cumin and ras el hanout. At the end, add some flaked almonds.

2/ Fry pineapple quarters in a little butter with star anise and vanilla. Add maple syrup and flambé with rum! Serve at room temperature.



de Buyer  
DEPUIS 1830





## DE BUYER & THE CSR NORM



de Buyer company became in April 2018 the only player in the culinary sector certified «committed to CSR - Exemplary» by AFNOR.

This evaluation covers all subjects that are close to its heart, such as human resources, the environment, responsible purchasing, sustainable products as well as territorial involvement. It is a part of a continuous improvement process.

### REDUCING ENVIRONMENTAL IMPACT

- Water conservation • Zero-plastic goal •
- Waste management • Sustainable purchasing •
- Controlled energy costs • Biodiversity •
- Durable products and a healthy, balanced diet •
- Employee awareness •

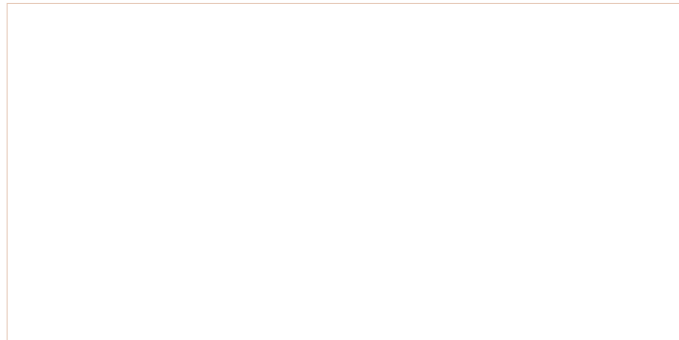
*learn more about our  
commitment :*





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de Buyer   
DEPUIS 1830

DE BUYER INDUSTRIES - 88340 LE VAL D'AJOL - FRANCE

TEL: +33 3 29 30 66 12 - info@debuyer.com - debuyer.com

