

**INTRODUCING**

**MERTEN & STORCK**

GERMANY | EST.1873

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**FORGED BY  
TRADITION**





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TOP

# A LEGACY OF EXCELLENCE

Merten & Storck has engineered cookware with exacting precision since 1873. Our collections are shaped by tradition, providing incredible craftsmanship and unparalleled performance.

Much of our cookware is still handcrafted in Drensteinfurt, Germany using custom tooling we design and manufacture in-house. Our carbon steel products use the same raw material as cast iron, but are pressed instead of cast, which makes it lighter, more powerful, and more durable final product.

After almost 150 years, Merten & Storck is still dedicated to creating incredible products for meticulous home cooks.

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BY TRADITION**

1873



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**CARBON**

**PRE-SEASONED CARBON STEEL**

STOVETOP | OVEN | GRILL | OPEN FLAME

# FORGED BY TRADITION

From chefs in starred kitchens to ready-to-eat street food, carbon steel is a staple of global food culture. It's easy to see why—it heats ultra-fast, is half as heavy as cast iron, and it's just as durable. Ideal for paellas, crêpes, stir-fry, and the perfect sear—Carbon speaks the international language of food.

The black color of Carbon is from the use of hot-rolled black carbon steel, which is stronger and more durable than aluminum.

Safe for metal utensils and extreme temperatures, this unyielding material is 3 times denser than aluminum, more durable, and better for long-term use. Tinting and staining is also limited by the dark layer.

Pre-seasoned to get you started right away, Carbon develops a naturally nonstick patina layer that's ideal for frying delicate fish, crafting an omelette, or getting a perfect sear on pork chops.





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# CARBON

**PRE-SEASONED CARBON STEEL**  
STOVETOP | OVEN | GRILL | OPEN FLAME

# SOME LIKE IT HOT

**IF IT CAN'T STAND THE HEAT,  
GET IT OUT OF YOUR KITCHEN.**

**QUICK & EFFICIENT HEATING**  
MADE FOR HIGH-HEAT COOKING

**NATURALLY NONSTICK WITH USE**  
DEVELOPS A NONSTICK PATINA

**PRE-SEASONED**  
WASH & START COOKING

**DURABLE & LIGHTWEIGHT**  
METAL UTENSIL SAFE





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# CARBON

**PRE-SEASONED CARBON STEEL**

STOVETOP | OVEN | GRILL | OPEN FLAME

Whether you're heading out on a hike, camping with friends, or just need a pan for the backyard fire pit, Carbon will travel wherever you need it.

- Lighter than cast iron alternatives—easier to carry on a trip
- Pre-seasoned and ready to go—there's no laborious seasoning process with this pan
- Becomes naturally nonstick over time – creates a natural nonstick patina, so it's perfect for freshly caught fish
- Made to perform on all heat sources

**GET IT TO GO**  
**CARBON GOES THERE.**



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PRE-SEASONED CARBON STEEL  
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## THE CHOICE OF CHEFS

The chef at your favorite restaurant doesn't use one carbon steel pan. They use the right-sized pan for the dish. An 8" for eggs and sides, a 10" for small meals and sautés, a 12" for big, meaty cuts.

**\$29<sup>99</sup>**

**\$19<sup>99</sup>**

**\$39<sup>99</sup>**





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# WHY BLACK CARBON STEEL?

Carbon is crafted with black carbon steel, a stronger, more durable material than is used in most cookware. Black carbon steel is hot rolled to make it extra tough. Safe for metal utensils and extreme temperatures, this unyielding material is 3 times denser than aluminum, more durable, and better for long-term use.

## **PRE-SEASONED**

Just wash & start cooking

## **NATURALLY NONSTICK WITH USE**

Develops a nonstick patina over time

## **FOR HIGH-HEAT COOKING**

Precision engineered carbon steel for incredible performance

## **QUICK & EFFICIENT HEATING**

Made for high-heat cooking. Take it outside, put it on the grill, Carbon can make your meal wherever you need it.

## **DURABLE & LIGHTWEIGHT**

Metal utensil safe

**TRIPLE RIVETED HANDLE FOR A STURDY GRIP | HANGING HOLE FOR EASY STORAGE | ANGLED SIDES  
FOR EASY PAN-TO-PLATE TRANSFERS | ALL STOVETOPS, INCL. INDUCTION | HAND WASH ONLY**



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### INGREDIENTS:

- 1 1/2 cups cornmeal
- 1 cup all-purpose flour
- 1/3 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon kosher salt
- 2 cups reduced fat buttermilk
- 1 large egg
- 6 tablespoons unsalted butter, melted and divided

### DIRECTIONS:

1. Preheat oven to 425°F. Place an oven-proof 10" cast iron skillet in the oven.
2. In a large bowl, combine cornmeal, flour, sugar, baking powder and salt.
3. In a large glass measuring cup or another bowl, whisk together buttermilk, egg and 3 tablespoons butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
4. Remove skillet from the oven and add remaining 3 tablespoons until heated through, about 1-2 minutes.
5. Working carefully, immediately scoop the batter into the hot skillet. Place into oven and bake for 25-30 minutes, or until a tester inserted in the center comes out clean. Let cool 5 minutes.
6. Serve warm.

# CORN BREAD





# PAN-SEARED PORTERHOUSE STEAK



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## INGREDIENTS:

- 1 thick cut (1 ½ inches) porterhouse steak
- 4 tablespoons butter
- 1 head garlic with tip ends cut flat
- 2 fresh rosemary branches
- salt and pepper to taste

## DIRECTIONS:

1. Dry steak with paper towel and let come to room temperature. Salt liberally.
2. Heat butter in 12" skillet over medium-high heat and add steak and head of garlic cut side down. Cook for about 8 minutes or until nicely browned.
3. Turn steak and then rub cut side of garlic over steak and leave garlic in pan to cook with the steak.
4. Add rosemary branches to pan and cook for another 5 minutes, then turn the heat down to low and cook for another 3 minutes.
5. Remove steak from pan and let rest for 5 minutes before serving.



# BREAKFAST SAUSAGE PATTIES

## INGREDIENTS:

- 12 oz. good quality ground pork breakfast sausage
- 1 tablespoon butter
- 6 fresh sage leaves
- 3 thyme sprigs
- salt and pepper to taste

## DIRECTIONS:

1. Form sausage into four round patties.
2. Heat butter in 8" skillet over medium heat.
3. Add sausage patties and cook for about 3-4 minutes or until nicely browned and turn. Add fresh herbs and cook another 3-4 minutes.
4. Salt and pepper to tastes and serve hot with herbs as a garnish.





# FINGERLING POTATOES WITH ROSEMARY



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## INGREDIENTS:

- 1 lb. fingerling yellow potatoes
- 4 cloves garlic finely chopped
- 2 tablespoons butter
- 2 tablespoons fresh rosemary, coarsely chopped
- salt and pepper to taste

## DIRECTIONS:

1. Add potatoes to pot and fill with cold water.
2. Bring to boil and turn heat down and simmer for about 5 minutes. drain and set aside to cool.
3. When cool, cut in half lengthwise.
4. In a 12" skillet heat butter over medium-high heat, add garlic and rosemary and cook for 2 minutes, stirring to avoid burning garlic.
5. Add potatoes, stir and cook until they are nicely browned and easily pierced with knife, about 10 minutes.
6. Salt and pepper to taste and serve while hot.



**INGREDIENTS:**

- 2 cups washed and dried baby spinach leaves
- 2 eggs
- 1 can (14.5 oz.) diced tomatoes
- ¼ cup diced red pepper
- pinch of cayenne pepper
- 2 cloves garlic finely chopped
- 2 tablespoons fresh lemon juice
- 2 tablespoon butter
- salt and pepper to taste

**DIRECTIONS:**

1. In an 8" frypan melt butter over medium heat and crack eggs into the pan, being careful to not break yolks.
2. Cook until almost done then carefully move to a plate and set aside.
3. Add garlic to pan and cook for 1 minute then add spinach and cook for 30 seconds or until just wilted.
4. Remove to small plate and set aside.
5. Return pan to heat and add red peppers, onions, and cayenne and sauté until soft. Add tomatoes and cook for about 3-4 minutes.
6. Return sunny-side-up eggs to pan on top of tomatoes and add spinach next to eggs. Squeeze lemon over spinach and salt and pepper to taste.
7. Cook for 2 minutes until everything is hot and eggs are ready. Serve immediately.

# EGGS WITH SAUTÉED SPINACH & TOMATOES





# PAN-SEARED PORK CHOPS

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## INGREDIENTS:

- 2 bone-in pork loin chops approximately 12 oz. each
- 1 tablespoon vegetable oil
- ½ cup dry white wine
- 10 pearl onions
- 8 sprigs thyme
- ¼ cup BBQ sauce
- salt and pepper to taste

## DIRECTIONS:

1. Dry pork chops with paper towel, season with salt and pepper and let come to room temperature.
2. Heat pan over medium-high heat and add oil and onions. Keep turning until caramelized to a dark brown, almost burnt and then set aside on plate to cool.
3. Keep pan over medium high heat and add pork chops. Sear on one side, approximately 3-5 minutes, or until nicely browned. Turn and brown other side for 3-5 minutes, add wine and then turn heat to medium low.
4. Meanwhile, remove outer skin from onions and add to pan with pork chops along with thyme. Cook for about 10 minutes turning a couple times to cook evenly.
5. Brush both sides with BBQ sauce.
6. Salt to taste and serve.



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# CARBON

PRE-SEASONED CARBON STEEL

STOVETOP | OVEN | GRILL | OPEN FLAME

## CARBON IS PRE-SEASONED!

There's no need to season this pan!

Using this pan daily builds up a natural nonstick layer. The pan darkens with use. This is completely normal and part of the process

### A PAN FOR LIFE



THE MORE YOU USE IT THE BETTER IT GETS.

# CARBON CARE



Before first use, wash off the protective wax glaze with hot soapy water and a sponge. Dry it thoroughly before using.



Use hot running water and a sponge or scrub brush for cleaning. Dry immediately. Never soak this pan or put it in the dishwasher!



Rub with a little oil before storage to encourage the development of the natural nonstick layer.



**TIP:** For tough, burnt-on messes you can scrub the pan with salt and paper towels.





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# GET MOVING WITH CARBON

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