

MERTEN & STORCK

M x S

GERMANY | EST. 1873



FORGED BY
TRADITION

18

73

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HANDCRAFTED IN GERMANY

Merten & Storck has engineered cookware with exacting precision since 1873.

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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CRAFTED BETTER

If your recipe is going to be precise, the tools you use should be, too. Our German enameled iron is calculated and calibrated down to the millimeter—there are no bad batches.

As a result, German enameled iron is both thinner and stronger than traditional cast iron. That's why our Dutch ovens are 30% lighter than the lightest cast iron ovens. We don't need the weight.

30% LIGHTER

**TOUGHER THAN
CAST IRON**

**QUICK & EVEN
HEATING**

1
8
7
3

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INTRODUCING A MODERN CLASSIC

**WITH THE 1873 DUTCH OVEN,
YOU'RE IN TOTAL CONTROL.**

The 1873 Dutch Oven heats faster and more evenly than cast iron, which lets you dial in the perfect temperature for long, simmering stews or braise a steak without worry. The quick heating design even makes it perfect for baking fluffy biscuits or crusty bread.

Since it's lighter than cast iron, the 1873 Dutch Oven is much easier to take move from the stovetop to the oven and back. And the smooth GlazeGuard surface also makes it great for delicate foods.

DESIGNED TO PERFORM

— GERMAN ENAMELED IRON

Stronger than cast iron and 30% lighter

— HEATS FAST & EVENLY

None of the wait or the weight of cast iron

— GLAZEGUARD ENAMEL

Scratch-resistant and nonporous

— RECESSED LID

Shaped to prevent boil overs and provide extra room



THE **DETAILS**

**HAND WASH
ONLY**

**METAL
UTENSIL
SAFE**

**ALL STOVETOPS INCLUDING
INDUCTION, GRILL, AND
OPEN FLAME**

**WELDED
HANDLES
ELIMINATE
FOOD TRAPS**



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GLAZEGUARD ENAMEL

The color isn't applied, it's fused. GlazeGuard incorporates high-quality enamel directly into the base material, creating a bond that's more chip-resistant than enameled cast iron. Made of premium organic materials, this nonporous surface is nonreactive and scratch-resistant.



A MASTER OF COLOR

Each enameled pot or pan is touched by our enamel master, Mr. Jasmin Cevapovic, who has been the guardian of our process for decades. Our enamel recipes are a company secret, and each color has its own unique formula, which is made in small batches on site, as it's been done for generations.

GERMAN ENAMELED IRON

If your recipe is going to be precise, the tools you use should be, too. Our German enameled iron is calculated and calibrated down to the millimeter—there are no bad batches.

As a result, German enameled iron is both thinner and stronger than traditional cast iron. That's why the 1873 Dutch Oven is 30% lighter than the lightest premium cast iron ovens. We don't need the weight.



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COMING SOON TO AMAZON

\$149⁹⁹



M+S Grey Dutch Oven



M+S Azure Dutch Oven



M+S Cobalt Dutch Oven



M+S Red Dutch Oven



M+S Teal Dutch Oven



HERITAGE AT HOME

INGREDIENTS:

Serves 15

- 1/2 cup butter, unsalted
- 1/2 cup milk
- 2 1/4 tsp. dried yeast
- 4 Tbsps. sugar
- 4 cups all-purpose flour
- 1 tsp. vanilla bean paste
- 2 eggs and 1 egg yolk
- 1 tsp. salt
- Canola oil for frying
- Powdered sugar for coating
- Seedless jam for filling

FRYING DIRECTIONS:

1. Lower 2 or 3 dough blobs into the oil at a time. Don't crowd them!
2. Cook for 2 minutes on each side or until golden brown.
3. Remove with a slotted spoon to the paper towels. After a few minutes, roll the warm Berliner in the sugar to coat completely.
4. Move to the rack to cool enough for filling

FILLING DIRECTIONS:

1. Use a pastry bag with a piping tip (or a Ziplock bag with a cut corner). Fill it with jam or jelly or cream filling.
2. Poke into the mostly cooled off Berliner on one side, and carefully squeeze to get the filling inside. It will be a learning process, so start with the ugly ones. You might have to move the tip of the bag around a bit.



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DOUGH DIRECTIONS:

1. Melt butter and add to milk. Check the temperature, it should be around 110-115°F to make sure the yeast activates, but the heat doesn't kill it.
2. Stir in the sugar and dried yeast. Let it sit until it begins to bubble (around 5 minutes) so you know the yeast is active.
3. Sift flour into a mixing bowl. Pour in the milk/butter/yeast mixture. Add the vanilla, salt and eggs. Mix to combine into a sticky dough.
4. Knead (by hand or with a dough hook) for 5 minutes. Put the kneaded dough into a bowl, cover with plastic wrap, and set in a warm place to rise. It will double in size in about an hour.
5. After dough has doubled, lightly flour the counter, then take the dough out of the bowl, and knead it a few times before rolling it flat, about ½ inch thick.
6. Using a round cutter, 2 to 3 inches, cut out your rounds of dough, and place them on a cookie sheet.
7. Cover the dough circles with a towel, and leave to rise for 30 minutes.
8. Heat oil to 375°F in your Dutch oven. Make sure the oil is at least 2" deep, and use a thermometer to check the temperature. If oil is too hot, it burns, if it's not hot enough, you get greasy food.

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RED WINE-BRAISED SHORT RIBS

INGREDIENTS:

Serves 6

- 5 lbs. bone-in beef short ribs, cut crosswise into 2" pieces
- Salt and black pepper
- 3 Tbsp. vegetable oil
- 3 medium onions, roughly chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 Tbsp. all-purpose flour
- 1 Tbsp. tomato paste
- 1 bottle (750 ml) Cabernet Sauvignon (or another dry red wine)
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh bay leaves
- 1 head of garlic, halved crosswise
- 4 cups beef stock

DIRECTIONS:

1. Preheat oven to 350°. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in batches and be sure to brown the short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 Tbsp. drippings from pot.
2. Add onions, carrots, and celery to pot and cook over medium-high, stirring often, until onions are browned, about 5 minutes.
3. Add flour and tomato paste. Cook, stirring constantly, until well combined and deep red, 2-3 minutes.
4. Pour in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes.
5. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven. Cook until short ribs are tender, 2-2½ hours.
5. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard. Season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.

INGREDIENTS:

Serves 6

- 5 lbs. chicken
- 1 lemon, halved
- Salt and pepper
- 1 head garlic, cut in half crosswise
- 1 large bunch of fresh thyme
- 2 Tbsp. butter, melted
- 4 carrots, peeled, cut into chunks
- 3 sweet potatoes, peeled, cut into chunks
- 1 Yukon gold potato, peeled, cut into chunks
- 1 large red onion, peeled, cut into wedges
- 1 lb. celery, cut into wedges
- Olive oil
- 2 cups chicken stock

DIRECTIONS:

1. Preheat oven to 425°. Remove giblets and rinse chicken, inside and out to remove any excess fat. Drain well and pat dry. Season the cavity with salt and pepper, then tuck wings underneath the body. Stuff the chicken with the lemon halves, garlic, and fresh thyme (save a little for step 3).
2. Next, brush the chicken with melted butter, season with salt and pepper, then tie the legs together with kitchen string.
3. Place all the veggies evenly in the bottom of a large Dutch oven. Drizzle with olive oil, season with salt and pepper, and toss to coat vegetables. Top with remaining thyme sprigs.
4. Place chicken on top of the vegetables, and roast for 1½ hours or until juices run clear at the thigh. Add a cup of stock to the Dutch oven after about 45 minutes, and then again after another half hour.
5. Remove chicken to cutting board, tent with foil and let rest. Move veggies to a bowl, leaving drippings behind. Pour drippings into a bowl and remove fat. Put pan juices in a small bowl or gravy boat and keep warm.
6. Carve chicken onto a platter, serve with root vegetables and pan juices.

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ROAST CHICKEN WITH ROOT VEGETABLES

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STEAMED CLAMS

INGREDIENTS:

Serves 2

- 2 Tbsps. butter
- 2 cloves garlic, minced
- ¼ tsp. cayenne pepper
- ¾ cup white wine
- 2 lbs. little neck clams, cleaned + scrubbed
- Fresh tarragon
- 1 lemon, quartered
- Crusty baguette, sliced

DIRECTIONS:

1. Wash and scrub the clams. Check for and discard any open clams.
2. Melt the butter in a Dutch oven over medium heat. Once the foaming subsides, add the garlic and cayenne pepper and sauté for 2 minutes.
3. Add wine and simmer for about 30 seconds.
4. Add clams and cover the pot with a lid. Steam 5-10 minutes, or until the clams have opened. Discard any clams that are still closed.
5. Top with tarragon, a squeeze of lemon, and grilled bread to soak up all the sauce!

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DISCOVER A NEW TRADITION

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