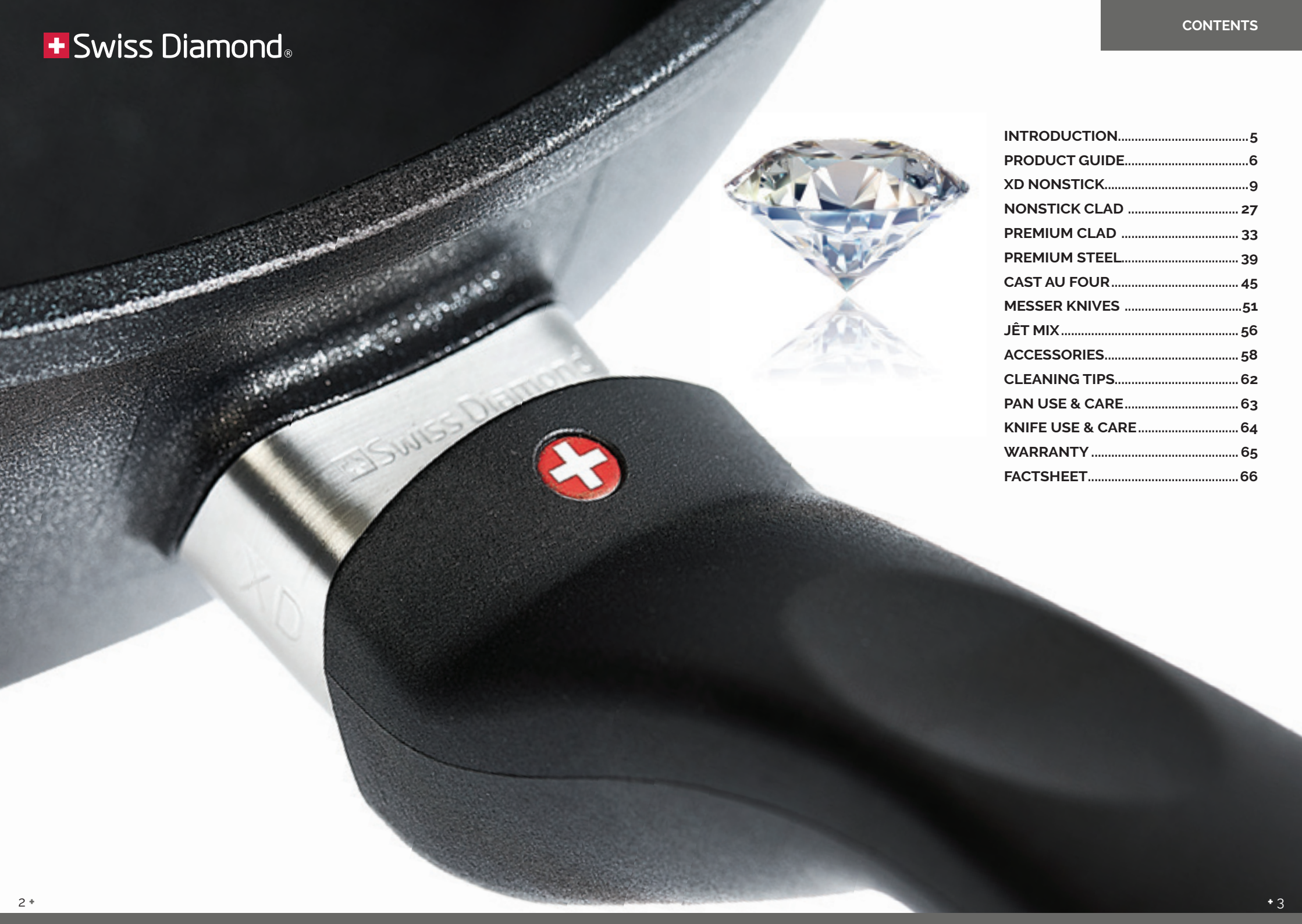




 **Swiss Diamond**

GOURMET COOKWARE & KITCHEN ACCESSORIES

www.SwissDiamond.com



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+ Swiss Diamond®



**Fall in love with cooking!
Bring Swiss innovation and
craftsmanship to your table.**



Oven-safe up to
500°F (260° C)



PFOA-free



Protected with a limited
lifetime warranty

+ Swiss Diamond®

ABOUT SWISS DIAMOND

Swiss Diamond is a high-end cookware and kitchenware brand established in 2001, with a manufacturing facility in Sierre, Switzerland. The brand name originates from the company's Swiss origin and its Classic cookware line which uses a revolutionary nonstick coating made with diamond crystals for durability, superior heat conduction, and a long-lasting nonstick surface.

OUR MISSION

Swiss Diamond is committed to meeting consumer needs by using safe, high-quality materials, and by adhering to an eco-friendly production process. Swiss Diamond emphasizes quality by combining innovative design with traditional European craftsmanship.

XD NONSTICK



"THE ROLLS-ROYCE OF NONSTICK FRY PANS"

- WALL STREET JOURNAL



Rivet-free cooking surface for maximum protection against bacteria.

Comfortable, ergonomic handles designed to stay cool on the stovetop. Oven safe to 500°F (260°C).



Brushed stainless steel flame guard.

Extra thick, cast aluminum body with a perfectly flat base will not tip/spin or warp. Provides uniform heat distribution.

Diamond reinforced nonstick surface (real diamonds in a high quality composite) provides years of trouble-free cooking and easy clean up.

SUPERIOR DURABILITY

In our lab tests, utilizing over 12,000 continuous strokes of coarse sandpaper, our diamond-reinforced coating outperformed the competition for years of trouble-free nonstick cooking and easy clean-up.

LUXURY NONSTICK COOKWARE

For centuries, diamonds have been a symbol of everlasting love and commitment. Swiss Diamond began romancing the kitchen nearly two decades ago by pioneering award-winning, PFOA free, diamond reinforced, nonstick cookware. Why? Diamonds are a durable, superior heat conductor, and naturally nonstick.

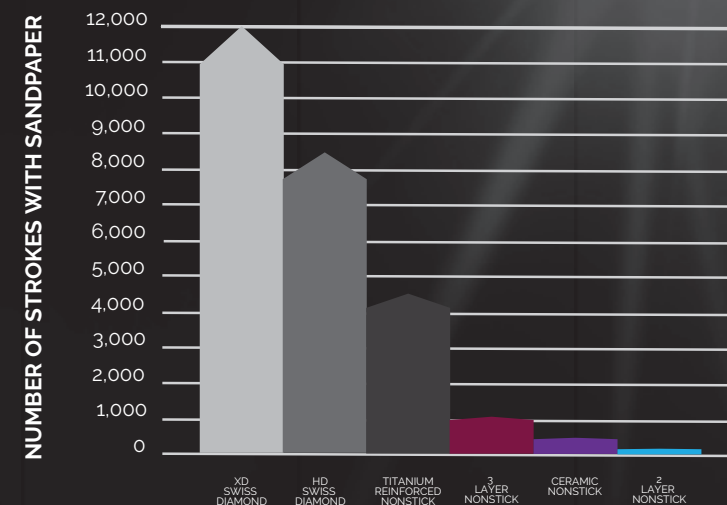
EXTRA DIAMONDS · SUPERIOR PERFORMANCE

Our next generation XD diamond-reinforced nonstick coating was developed in our lab in Switzerland after many years of research. The Swiss Diamond XD line is a labor of love, produced using not only a new nonstick diamond-reinforced coating formulation but also an advanced production process.

20% MORE DIAMONDS · 40% MORE DURABLE · 40% BETTER FOOD RELEASE

(As compared to our original HD Classic cookware line).

NONSTICK LIFE EXPECTANCY



FEATURES



Made in Switzerland.



Cook without oil.



Eco-friendly production process.



Oven-safe up to 500°F (260°C).



Tempered glass lids with adjustable steam vent.



Limited lifetime warranty.



SINGAPORE CHILI CRAB



Prep Time 25 mins
Cook Time 15 mins



Serves
2-4 people

INGREDIENTS

- * Large live mud crab, cleaned
- * 6 fresh chillies
- * 2 red shallots
- * 8 garlic cloves
- * 1 cm or just under ½" inch ginger
- * ¼ cup vegetable oil
- * ¼ tsp salt
- * 1 400g (14 oz) can of crushed tomatoes
- * 1 cup chicken stock or water
- * 2 tbsp finely grated palm sugar
- * 1 tbsp white vinegar
- * 1 tbsp soy sauce
- * 1 tsp cornflour mixed with 2 tbsp cold water
- * 1 egg, lightly beaten
- * 3 spring onions, green ends only, cut into 5 cm lengths
- * Coriander sprigs, to serve
- * 1 packet of mantao, deep fried or steamed

METHOD

To prepare the crab humanely, place it in the freezer for 1 hour to put it to sleep. Pull the top shell away from the body and discard the gills but reserve any of the yellowish tomalley from the head and the top shell. Twist off the claws, then using a cleaver or large heavy knife, divide the body into four pieces with two legs on each piece.

Fry 'mantao' over medium heat until golden brown and set aside.

Blend chillies, ginger and garlic, ginger and shallots. Saute blended ingredients in a pan until it is fragrant.

Add in the pieces of crab except for the upper section shell known as the carapace.

Add stock or water to the pan and increase the heat to allow it to boil. Then, add sugar, tomato sauce, soy sauce, vinegar and salt. Mix well.

Once it boils, place the carapace on top and cover with the lid. Cook at medium heat for 10 minutes.

Add in cornstarch mixture to thicken the gravy. Once gravy thickens, add beaten eggs to gravy and cook for 3 minutes.

Taste and adjust the seasoning if necessary.

Pour the sauce over the crab, then scatter with coriander and chilli and serve immediately with the fried mantao.

Best to eat with your fingers!



VEGAN FLUFFY PANCAKES



Prep Time 5 mins
Cook Time 15 mins



Serves
2 people

INGREDIENTS

- * 1 cup organic soy milk
- * 1 tbsp apple cider vinegar
- * 1 tsp vanilla extract
- * 1 cup plain wholemeal flour
- * 1 tsp baking powder
- * ½ tsp salt
- * 3 tbsp coconut sugar
- * 1 tbsp coconut oil
- * 1 tbsp peanut butter, to serve
- * 1 tbsp maple syrup, to serve
- * ½ cup strawberries, to serve

METHOD

Whisk the soy milk, vinegar and vanilla together in a medium size bowl.


Sift the flour and baking powder into a large bowl then stir together with the salt and sugar. Make a well in the centre and pour in the soy milk mixture. Whisk thoroughly until all combined.

Heat a large, nonstick frypan on medium heat and add the coconut oil. Pour 2 tablespoons of batter for each pancake.

Cook on each side for 1 minute or until bubbles appear then flip over and cook the other side.

Repeat until you have used all the batter.

Serve warm with peanut butter, maple syrup and strawberries.

Recipe is from 

www.SwissDiamond.com


ROUND FRY PANS



SIZE	CODE	
18cm (7") "Try Me"	XD6418T	
20cm (8") "Try Me"	XD6420T	
20cm (8")	XD6420	
20cm (8") with Lid	XD6420c	
24cm (9.5")	XD6424	
24cm (9.5") with Lid	XD6424c	
26cm (10.25")	XD6426	
26cm (10.25") with Lid	XD6426c	
28cm (11")	XD6428	
28cm (11") with Lid	XD6428c	
32cm (12.5")	XD6432	
32cm (12.5") with Lid	XD6432c	

SQUARE FRY PAN



SIZE	CODE	
28x28cm (11"x11")	XD6328	



OVAL FRY PAN



SIZE	CODE
38X26cm (15"x10.25") with Lid	XD6538c





SAUCEPANS



SIZE	CAPACITY	CODE
16cm (6.3") with Lid	1.3 L (1.4 Qt)	XD6716c
18cm (7") with Lid	2.1 L (2.2 Qt)	XD6718c 
20cm (8") with Lid	3 L (3.2 Qt)	XD6720c 



ROUND SAUTÉ PANS



SIZE	CAPACITY	CODE	
24cm (9.5") with Lid	3 L (3.2 Qt)	XD6724c	
26cm (10.25") with Lid	3.6 L (3.8 Qt)	XD6726C	
28cm (11") with Lid	4.1 L (4.3 Qt)	XD6728c	
32cm (12.5") with Lid and Stainless Steel Handle	5.5 L (5.8 Qt)	XD6732c	



SQUARE SAUTÉ PANS



SIZE	CAPACITY	CODE	
20x20cm (8"x8") with Lid	2 L (2.1 Qt)	XD6620c	
28x28cm (11"x11") with Lid	5 L (5.3 Qt)	XD66283c	


ROUND CASSEROLES



SIZE	CAPACITY	CODE	
20cm (8") with Lid	2 L (2.3 Qt)	XD6820c	
24cm (9.5") with Lid	3 L (3.2 Qt)	XD6824c	

SQUARE CASSEROLE



SIZE	CAPACITY	CODE
28x28cm (11"x11") with Lid	4.8 L (5 Qt)	XD66282c 





DENOTES MODELS WITH INDUCTION VERSION AVAILABLE



SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



STOCK POTS



SIZE	CAPACITY	CODE
24cm (9.5") with Lid	5.2 L (5.5 Qt)	XD6124c 
28cm (11") with Lid	8 L (8.5 Qt)	XD6128c 



BRAISERS



SIZE	CAPACITY	CODE
28cm (11") with Lid	5 L (5.3 Qt)	XD6928c 
32cm (12.5") with Lid	6.8 L (7.2 Qt)	XD6932c 




SAUTÉUSES



SIZE	CAPACITY	CODE
28cm (11") with Lid	3.5 L (3.7 Qt)	XD6628c 
32cm (12.5") with Lid	4.5 L (4.8 Qt)	XD6632c 

EDGE™ STIR FRY PAN







SIZE	CAPACITY	CODE
24cm (9.5") with Lid	2.1 L (2.2 Qt)	XD6524c 
26cm (10.25") with Lid	2.3 L (2.4 Qt)	XD6526c 
28cm (11") with Lid	2.8 L (3 Qt)	XD6528c 

FLAT BASE WOKS



No Wok Ring Required



SIZE	CAPACITY	CODE
28cm (11") with Lid	3.7 L (3.9 Qt)	XD61128c 
30cm (11.8") with Lid and Rack	4.6 L (4.9 Qt)	XD61130c 
32cm (12.5") with Lid and Rack	5 L (5.3 Qt)	XD61132c 
36cm (14") with Lid and Rack	6 L (6.3 Qt)	XD61136c 

CREPE PANS



SIZE	CODE
24cm (9.5")	XD6224 
26cm (10.25")	XD6226 

SQUARE GRIDDLE



SIZE	CODE
28x28cm (11"x11")	XD62283 

PLETT/PANCAKE PAN



SIZE	CODE
26cm (10.25")	XD6326 



DENOTES MODELS WITH INDUCTION VERSION AVAILABLE



SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS

SQUARE GRILL PAN



SIZE	CODE
28x28cm (11"x11")	XD63281



JAPANESE OMLETE PAN



SIZE	CODE
18x13cm (7"x5")	XD6318



DOUBLE BURNER GRILL



SIZE	CODE
43x28cm (17"x11")	XD64328-1

ROASTER WITH LID



SIZE	CAPACITY	CODE
33x21cm (13"x8")	5 L (5.3 Qt)	XD61033c

DEEP SQUARE GRILL PAN



SIZE	CODE
28x28cm (11"x11")	XD66281



DOUBLE BURNER GRIDDLE



SIZE	CODE
43x28cm (17"x11")	XD64328

DOUBLE BURNER GRILL/GRIDDLE



SIZE	CODE
43x28cm (17"x11")	XD64328-2

ROASTING PANS



SIZE	CAPACITY	CODE
32x25cm (12.5"x10")	4.5 L (4.8 Qt)	XD63225
35x26cm (14"x10.25")	5 L (5.3 Qt)	XD63526



DENOTES MODELS WITH
INDUCTION VERSION AVAILABLE



SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS

2 PIECE SET:
XDSET282



CODE	COMES WITH
XDSET282	XD6428 Fry Pan 28cm (11") XD63281 Grill Pan 28cmx28cm (11" x 11")

2 PIECE SET:
XDSET601



CODE	COMES WITH
XDSET601	XD6420 Fry Pan 20cm (8") XD6426 Fry Pan 26cm (10.25")

2 PIECE SET:
XDSET602



CODE	COMES WITH
XDSET602	XD6424 Fry Pan 24cm (9.5") XD6428 Fry Pan 28cm (11")

3 PIECE SET:
XDSET6008



CODE	COMES WITH
XDSET6008	XD6424 Fry Pan 24cm (9.5") XD6824c Casserole 3 L With Lid 24 cm (9.5"), (3 L, 3.2 QT) (Lid Fits Both Items!)

3 PIECE SET:
XDSET628



CODE	COMES WITH
XDSET628	XD6428 Fry Pan 28cm (11") XD6728c Sauté Pan with Lid 28cm (11") (4.1 L, 4.3 QT) (Lid Fits Both Items!)

6 PIECE SET: XDSET606



CODE	COMES WITH
XDSET606	XD6420 Fry Pan 20cm (8") XD6424 Fry Pan 24cm (9.5") XD6718c Saucepan with Lid 18cm (7") (2.1 L, 2.2 QT) XD6124c Soup Pot with Lid 24 cm (9.5") (5.2 L, 5.5 QT) (Lid Fits XD6424!)

* Cookware bodies and lids are counted as separate "Pieces"



DENOTES MODELS WITH
INDUCTION VERSION AVAILABLE



6 PIECE SET: XDSET6006I (INDUCTION ONLY)



CODE	COMES WITH
XDSET6006i	XD6420i Fry Pan 20cm (8") XD6424i Fry Pan 24cm (9.5") XD6720ic Saucepan with Lid 20cm (8") (3 L, 3.2 QT) XD6124ic Soup Pot with Lid 24cm (9.5") (5.2 L, 5.5 QT) (Sauce Pan Lid Fits 20cm Fry Pan, Soup Pot Lid Fits 24cm Fry Pan)



9 PIECE SET: XDSET609



CODE	COMES WITH
XDSET609	XD6420 Fry Pan 20cm (8") XD6426c Fry Pan with Lid 26cm (10.25") XD6718c Saucepan with Lid 18cm (7") (2.1 L, 2.2 QT) XD6724c Sauté Pan with Lid 24cm (9.5") (3 L, 3.2 QT) XD6124c Soup Pot with Lid 24cm (9.5") (5.2 L, 5.5 QT)

* Cookware bodies and lids are counted as separate "Pieces"

10 PIECE SET: XDSET6099



CODE	COMES WITH
XDSET6099	XD6420 Fry Pan 20cm (8") XD6424 Fry Pan 24cm (9.5") XD6718c Saucepan with Lid 18cm (7") (2.1 L 2.2 QT) XD6720c Saucepan with Lid 20cm (8") (3 L 3.2 QT) XD6728 Sauté Pan 28cm (11") (4.1 L 4.3 QT) XD6128c Stock Pot with Lid 28cm (11") (8 L 8.5 QT)(Stock Pot Lid Fits Sauté Pan, Large Saucepan Lid fits 20cm Fry Pan)



10 PIECE SET: XDSET6010



CODE	COMES WITH
XDSET6010	XD6420 Fry Pan 20cm (8") XD6424 Fry Pan 24cm (9.5") XD6716c Saucepan with Lid 16cm (6.3") (1.3 L 1.4 QT) XD6718c Saucepan with Lid 18cm (7") (2.1 L 2.2 QT) XD6724c Sauté Pan with Lid 24cm (9.5") (3 L 3.2 QT) XD6128c Stock Pot with Lid 28cm (11") (8 L 8.5 QT) (Sauté Pan Lid Fits XD6424 Fry Pan)



DENOTES MODELS WITH INDUCTION VERSION AVAILABLE

SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



TEMPERED GLASS LIDS

Adjustable steam vent to release or contain moisture!

ROUND GLASS LIDS



SIZE	CODE
16cm (6.3")	c16SD
18cm (7")	c18SD
20cm (8")	c20SD
24cm (9.5")	c24SD
26cm (10.25")	c26SD
28cm (11")	c28SD
32cm (12.5")	c32SD
36cm (14")	c36SD

OVAL GLASS LID



SIZE	CODE
Lid For Oval Fry Pan (#XD6538c) Available as a replacement lid, not packaged for retail sale.	c2638

SQUARE GLASS LIDS



SIZE	CODE
20x20cm (8"x8") Lid for Square Sauté Pan #XD6620c) Available as a replacement lid, not packaged for retail sale.	cs220
28x28cm (11"x11")	cs228SD

RECTANGULAR
GLASS LID



SIZE	CODE
Lid For Roaster (#XD61033c) Available as a replacement lid, not packaged for retail sale.	c61033

SMALL LID KNOB FOR
LIDS 26 CM (10.25")
OR LESS



CODE
KNOB-S

LARGE LID KNOB
FOR LIDS 28 CM (11")
OR LARGER



CODE
KNOB-L

SMALL POT HANDLE



CODE
*HS

LONG PAN HANDLE



CODE
*HL

STAINLESS
PAN HANDLE



CODE
*HSS

***NOTE:**
When ordering replacement handles
please indicate whether you are
ordering for an XD or HD product. XD
features a brushed stainless steel
flame guard while our HD products
have a high polish aluminum flame
guard. By indicating what line you are
ordering a replacement handle for we
can ensure you receive the correct
flame guard for your model.

 Swiss Diamond®

**NONSTICK
CLAD**



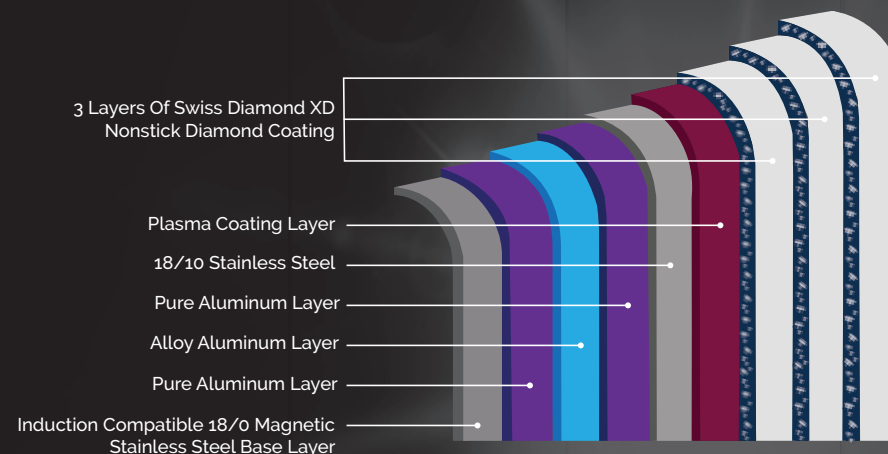
NONSTICK CLAD

The Nonstick Clad line has a solid foundation built from FIVE LAYERS of steel comprised of an 18/0 magnetic stainless steel base layer, pure and alloy aluminum, and closed with an 18/10 stainless steel layer. A layer of plasma coating is applied next to eliminate oxidation and to form an extremely strong bond with our XD Nonstick coating. Swiss Diamond finishes each item with three layers of XD Nonstick diamond coating, making this the most prestigious line in stainless steel cookware.

The Nonstick Clad FIVE LAYER cookware line has been developed after many years of research and development. The Nonstick technology that is incorporated results in brilliant cooking performance and our patented Swiss Diamond nonstick coating results in the perfect food release every time.

The bonded layers allow the heat to be evenly distributed and retained around the pan, removing the possibility of hot spots. In saucepans, casseroles and stock pots, the layers also allow for a constant and even temperature in the walls, thus reducing energy loss. This will also have a positive effect on your cooking times, reducing the amount of energy that you have to use to produce your meals.

The Nonstick Clad Cookware can be used on all cooktops including Induction and can easily be transferred to the oven, with our lids being oven safe up to 500°F (260°C). The handles are ergonomically designed to stay cool. Sauté pans, Woks, and the 20x12cm Saucepan have a helper handle for additional ease. Each product has a 2.8mm, 5ply body with a flare edge for a dripless pour.



PRODUCT FEATURES:

XD COATING:

- ✦ The Swiss Diamond XD coating has been specially developed for the Nonstick Clad multi-ply cookware line, it is a result of more than 3 years of research and development by Swiss Diamond's technical team.
- ✦ The entire production of the coating materials is done in-house, following very strict guidelines. The coating also utilizes our patented plasma coating which ensures maximum adhesion of the nonstick layers and ensures that there is no oxidation of the stainless steel.

HANDLES:

- ✦ All long handles and side handles are cast stainless steel.
- ✦ They have been ergonomically designed for a perfect and comfortable fit in the hand, and to allow maximum control when moving the pots and pans.
- ✦ The long handles are hollow cast and have a specially designed V shape to block heat from passing through to the end, preventing the handle from getting warm. *Use oven mit as a precaution.
- ✦ As our products are oven safe, you should always use oven gloves when handling cookware that is in the oven as the handles will heat up.

LIDS:

- ✦ All Swiss Diamond Nonstick Clad lids are high domed heat tempered glass oven safe to 260°C (500°F).
- ✦ They feature a specially designed hollow cast knob with a unique venting system.
- ✦ They feature a wide brim of high grade stainless steel.

The Nonstick Clad Cookware can be used on all cooktops and can easily be transferred to the oven, with our lids being oven safe up to 500°F (260°C). Most products include a heat tempered, sturdy glass lid.

FEATURES



Made in Switzerland.



Sealed and rolled dripless rim.



Ergonomically designed rivet free stay cool cast handles.



Exceptional thermal conductivity from base to rim.



Ideal for healthy cooking: no oil needed.



Unique 5 layer construction.



Ideal for all cooktops.



Safe, eco-friendly production: PFOA Free XD coating specifically designed for the Nonstick Clad Range.



Economical cooking - use lower temp settings, save on energy usage.



See-through tempered glass lid with steam release vent.

FRY PANS



SIZE	CODE
20cm (8")	SDP3520i
24cm (9.5")	SDP3524i
28cm (11")	SDP3528i
32cm (12.5")	SDP3632i

SAUTÉ PANS



SIZE	CODE
24cm (9.5") 3 L (3.1 QT)	SDP3724ic
28cm (11") 3.9 L (4.2 QT)	SDP3728ic
32cm (12.5") 5 L (5.3 QT)	SDP3732ic

DUTCH OVEN



SIZE	CODE
24cm (9.5") 6.3 L (6.7 QT)	SDP31324ic

WOK



SIZE	CODE
32cm (12.5") 5.5 L (5.8 QT)	SDP31032ic

SAUCE PANS



SIZE	CODE
16cm (6.3") 1.9 L (2.1 QT)	SDP31016ic
18cm (7") 2.46 L (2.6 QT)	SDP31118ic
20cm (8") 3.4 L (3.6 QT)	SDP31220ic

CHEF PAN



SIZE	CODE
32cm (12.5") 5 L (5.3 QT)	SDP3732ic_chef

STOCK POT



SIZE	CODE
24cm (9.5") - 7.5 L (7.9 QT)	SDP31724ic

SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



 Swiss Diamond®

**PREMIUM
CLAD**



ASIAN CUCUMBER & DUCK SALAD



Prep Time 5 mins
Cook Time 30 mins



Serves
2-4 people

INGREDIENTS

- * 2 duck breasts, skin-on

Marinade

- * ½ tsp grated ginger
- * 2 cloves garlic, grated
- * ¼ cup mirin
- * ¾ cup soy sauce

Salad

- * 1 cucumber, diced
- * ½ cup daikon, diced
- * 1 long red chili, finely sliced
- * 1 long green chilli, finely sliced
- * ¼ bunch coriander, roughly chopped
- * 100g (3.5 ounces) bean shoots or sprouts, roughly chopped
- * 3 spring onions, thinly sliced
- * ¼ cup pickled ginger

Dressing

- * ½ tsp grated ginger
- * 1 clove garlic, grated
- * 1 tbsp soy sauce
- * 1 tbsp mirin
- * Juice 1 lime
- * Salt and pepper
- * 2 tbsp Kewpie mayonnaise
- * 2 tbsp extra virgin olive oil
- * Crispy fried shallots, to serve
- * Toasted sesame seeds, to serve
- * Nori sheets, to serve

METHOD

To make the marinade, combine all ingredients in a dish (big enough to fit both duck breasts) and whisk together.

Score the duck skin in a criss-cross pattern and season both sides with salt. Heat a Swiss Diamond Nonstick Fry Pan over low-medium heat and place the duck breasts, skin side down, into the hot pan.


Fry gently for the fat to render down. Once crispy on the skin side, turn over and cook the other side for a minute or two.

Place the duck breasts, skin side up, straight into the marinade so it absorbs the liquid as it cools down.

For the salad, combine all ingredients in a large bowl and set aside.

Combine all of the dressing ingredients in a small bowl and whisk together. Pour dressing over the salad and toss together well.

Remove the duck from the marinade and slice into thick medallions. Arrange on top of the salad, sprinkle over some crispy fried shallots and sesame seeds, and serve either wrapped in a nori sheet or in a bowl.

Recipe is from 

PREMIUM CLAD

- * Swiss Diamond Premium Clad is designed for use on all cooktops – a good investment for wherever life happens to take you.
- * The unique 5 layer construction provides efficient, even heat with no hot spots for predictable results every time.
- * Saucepans and casseroles feature capacity markings inside to make adding ingredients easier. You can skip the measuring cup if you want, one less thing to wash.
- * Cast stainless steel handles are ergonomically designed to feel good in your hand. Welded handles won't loosen up over time and you won't have to scrub around rivets to try remove cooked on food.
- * You can multitask from cooktop to oven any time you want. Premium Clad is oven safe up to 500°F (260°C).
- * See-through lids are made of heat-tempered, oven safe glass. Take a peek whenever. Cast stainless steel knobs feature a steam release vent. Lids won't bounce and rattle during cooking.
- * Cook until your heart is content and look good doing it. Premium Clad features a beautiful satin exterior finish from top to bottom.
- * Dishwasher safe for your convenience however handwashing is recommended.

FEATURES



Suitable for all cooktops.



Dishwasher safe.



Unique 5 layer construction.



See-through tempered glass lid with steam release vent.



Saucepans & casseroles feature capacity marking inside to make adding ingredients easier.



You can multitask from cooktop to oven at any time. Oven safe up to 500°F (260°C).



Limited lifetime warranty.

FRY PANS



SIZE	CODE
20cm (8")	SDCLAD3520i
24cm (9.5")	SDCLAD3524i
28cm (11")	SDCLAD3528i
32cm (12.5")	SDCLAD3632i

SAUTÉ PANS



SIZE	CAPACITY	CODE
24cm (9.5")	3 L (3.1 QT)	SDCLAD3724ic
28cm (11")	3.9 L (4.2 QT)	SDCLAD3728ic
32cm (12.5")	5 L (5.3 QT)	SDCLAD3732ic

DUTCH OVEN



SIZE	CAPACITY	CODE
24cm (9.5")	6.3 L (6.7 QT)	SDCLAD31324ic

WOK



SIZE	CAPACITY	CODE
32cm (12.5")	5.5 L (5.8 QT)	SDCLAD31032ic

SAUCEPANS



SIZE	CODE
16cm (6.3") 1.9 L (2.1 QT)	SDCLAD31016ic
18cm (7") 2.46 L (2.6 QT)	SDCLAD31118ic
20cm (8") 3.4 L (3.6 QT)	SDCLAD31220ic

CHEF PAN



SIZE	CAPACITY	CODE
32cm (12.5")	5 L (5.3 QT)	SDCLAD3732ic_chef

STOCK POT



SIZE	CAPACITY	CODE
24cm (9.5")	7.5 L (7.9 QT)	SDCLAD31724ic

10 PIECE SET: SDCLAD10PCSET



CODE	COMES WITH
SDCLAD10PCSET	SDCLAD3520i Fry Pan 20cm (8") SDCLAD3528i Fry Pan 28cm (11") SDCLAD31016ic Saucepan with Lid 16cm (6.3") (1.98 L 2.1 QT) SDCLAD31220ic Saucepan with Lid 20cm (8") (3.4 L 3.6 QT) SDCLAD3724ic Sauté Pan with Lid 24cm (9.5") (3 L 3.1 QT) SDCLAD31724ic Stock Pot with Lid 24cm (9.5") (7.5 L 7.9 QT) (Large Saucepan Lid Fits Small Fry Pan)

SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



**PREMIUM
STEEL**



PREMIUM STEEL

From the makers of Swiss Diamond® – revolutionary diamond-reinforced nonstick cookware.

Premium Steel is suitable for all cooktops, offering unparalleled value; Premium Steel. Beautifully crafted with 18/10 stainless steel, Premium Steel is ideal for busy kitchens and family cooking. Durable, high-quality construction for even heat distribution, with riveted handles for extra stability.

The line consists of fry pans, saucepans, sauté pans, dutch ovens, and a stock pot!

ADDITIONAL FEATURES

- ✦ **Handles:** All long handles and side handles are cast stainless steel. They have been ergonomically designed for comfortable handling. The long handles are hollow cast and have a specially designed V to block heat from passing through to the end of the handle. All handles are riveted.
- ✦ **Lids:** Premium Steel lids are see-through with heat tempered, vented, oven safe glass. They feature a Stainless Steel cast "arch" style handle for ease of lifting on and off the cooking vessel.

ENCAPSULATED VS. IMPACT BONDED

1 Ply Impact Bonded Encapsulated base:

This cookware is produced with the body being stamped from a single sheet of stainless steel, an induction base plate, and an aluminum core. The 18/10 body of the pan, aluminum core and 18/0 base are heated to a high temperature. All components are then impacted together at great force (between 16-20,000 tonne) to ensure all three layers are fused together as one. Bonded encapsulated base technology is used to ensure that the core is spread evenly through the encapsulation. A high force of 16-20,000 tons is used during the production, which results in a permanent bond of the base to the cookware body.

The greatest benefit of impact bonded over encapsulated is the evenness.



FEATURES



Dishwasher safe and corrosion resistant.



Suitable for all cooktops, including Induction.



See-through vented, tempered glass lid.



Oven safe 500°F / 260°C.



Heats evenly and will never warp.



Designed by professionals for home chefs.



Ergonomic, stainless steel handle and helper handles (on larger items) to easily lift and pour with a drip-free rim.



Limited lifetime warranty.

FRY PAN



SIZE	CODE
20cm (8")	PSL3520i
24cm (9.5")	PSL3524i
28cm (11")	PSL3528i

SAUTÉ PANS



SIZE	CAPACITY	CODE
28cm (11")	3.4 L (3.6 QT)	PSL3728i
32cm (12.5")	4.4 L (4.6 QT)	PSL31032i

STOCK POT



SIZE	CAPACITY	CODE
24cm (9.5")	7.2 L (7.6 QT)	PSL31724i

SAUCE PANS



SIZE	CAPACITY	CODE
16cm (6.3")	1.5 L (1.6 QT)	PSL31016i
18cm (7")	2.0 L (2.1 QT)	PSL31118i
20cm (8")	2.9 L (3.05 QT)	PSL31220i

DUTCH OVENS



SIZE	CAPACITY	CODE
20cm (8")	3.7 L (3.9 QT)	PSL31320i
24cm (9.5")	5.6 L (5.9 QT)	PSL31324i

10 PIECE SET:
PSL10SETSD1



CODE	COMES WITH
PSL10SETSD1	PSL3524i Fry Pan 24cm (9.5") PSL3528i Fry Pan 28cm (11") PSL31016i Saucepan with Lid 16cm (6.3") (1.5 L 1.6 QT) PSL31220i Saucepan with Lid 20cm (8") (2.9 L 3.05 QT) PSL3728i Sauté Pan with Lid 28cm (11") (3.4 L 3.6 QT) PSL31724i Stock Pot with Lid 24cm (9.5") (7.2 L 7.6 QT) (Sauté Pan Lid Fits Large Fry Pan, Stock Pot Lid Fits Small Fry Pan)

SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



CAST AU FOUR



CAST AU FOUR

Cast Au Four Iron is an enameled cast iron range that has been designed and developed by Swiss Diamond.

The cast iron body has excellent heat conductivity and retention. The high-quality enamel offers improved resistance to thermal shocks and scratches. Favored by home and professional chefs alike, the enamel has anti-adhesive properties, allowing for a more thorough cleaning process and eliminating the need for preseasoning.

Enhance your table setting with this exquisite line.

PRODUCT FEATURES

- ✦ The cast iron body has excellent heat conductivity and retention.
- ✦ The high-quality enamel offers improved resistance to thermal shocks and scratches. Favored by home cooks and professional chefs alike, the enamel has anti-adhesive properties and requires no seasoning before cooking.

CAST AU FOUR THAT HAS A VITREOUS ENAMEL GLAZE

- ✦ Prevents rusting
- ✦ Eliminates the need to season the metal
- ✦ Allows for more thorough cleaning
- ✦ Features vibrant colors. Cast Au Four utilizes vibrant colors on the exterior of the collection, whereas the interior is enameled with a black vitreous.



ENAMEL COATING

Cast Au Four utilizes high quality enameling thus the end product is of extremely high quality and will have excellent chip resistance and thermal shock properties. During independent comparative testings against that of a leading competitor, we found that 4 out of 5 tests resulted in Swiss Diamond surpassing their quality levels.

Swiss Diamond uses machine casting for consistency in shape and higher quality results.

- ✦ **Consistent shape and lid fitting every time**

FEATURES



Machine casting for consistency in shape and high quality results.



Large handles for use with an oven mitt.



PFOA Free, PTFE Free, CA65 and LFGB certified for Lead and Cadmium.



High quality enamel finish.



Exceptional thermal conductivity from base to rim.



High chip resistance.



Cast stainless knobs.



High thermal shock resistance.





Cook top to oven versatility.



The cast iron is oven safe up to 425°F and 220°C.



ROUND CASSEROLES



SIZE	CAPACITY		
20cm (8")	2.55 L (2.65 QT)	PC1020cB	PC1020cR
25cm (9.75")	4.7 L (5 QT)	PC1225cB	PC1225cR
28cm (11")	6.5 L (6.9 QT)	PC1328cB	PC1328cR



OVAL CASSEROLES



SIZE	CAPACITY		
29cm (11.3")	5.2 L (5.6 QT)	PC1329cB	PC1329cR
34cm (13.4")	8.4 L (8.9 QT)	PC1434cB	PC1434cR

SHALLOW CASSEROLES



SIZE	CAPACITY		
32cm (12.5")	5.9 L (6.3 QT)	PC932cB	PC932cR

GRILL PANS



SIZE		
26cm x 26 cm (10.25" x 10.25")	PC42626B	PC42626R

* Each piece of Cast Au Four is available in two different color options, Saphir Bleu and Rubis Rouge

LIDS

Lids produce a "rainforest effect" The Cast Au Four lids are produced with a moisture retention system. The nodules on the underside of each lid collect moisture and return it to the meal during the cooking process. Add ice to the valley of your lid to increase the moisture inside of your cookware.



SUITABLE FOR ALL ELECTRIC & GAS COOKTOPS



MESSER KNIVES



PEA & HAM SOUP



Prep Time 25 mins
Cook Time 15 mins



Serves
2-4 people

INGREDIENTS

- * 290g (1 1/3 cups) green split peas
- * 2 tablespoons olive oil
- * 2 carrots, peeled, chopped
- * 2 sticks celery, trimmed, chopped
- * 1 brown onion, halved, chopped
- * 3 garlic cloves, crushed
- * 700g (1.5 lbs.) ham or bacon hocks
- * 1.5L (6 cups) cold water
- * Salt & freshly ground black pepper
- * Bread, to serve

METHOD

Rinse split peas under cold running water until water runs clear. Drain.

Heat oil in a saucepan over medium heat. Add carrot, celery, onion and garlic, and cook, stirring, for 5 minutes or until the onion softens.

Add split peas, ham hocks and water. Bring to a boil over high heat. Reduce heat to medium-low and simmer, covered, for 2 - 2 1/2 hours or until ham hocks are tender and the meat is falling away from the bones. Set aside for 5 minutes to cool slightly. Remove ham hocks from pan. Remove the meat from bones. Coarsely chop meat and set aside.

Place one-quarter of the pea mixture in the bowl of a food processor and process until smooth. Return to pan with ham. Repeat with remaining pea mixture. Taste and season with salt and pepper. Stir over medium-high heat for 5 minutes or until hot.

Ladle soup into bowls and serve immediately with crusty bread.

MESSER KNIVES

Swiss Diamond Messer Knives are manufactured with the highest quality German steel. Designed by professional chefs, the ergonomic handle and blade shape provides superior control and ease of use in the kitchen. This extensive range includes knives for all meal preparation from a carving knife, bread knife, paring knife and much more.

Each knife is individually gift boxed and different combination sets are available.



FEATURES



Messer Knives undergo an 8 stage process of grinding and sharpening making the cutting edge super sharp and easy to maintain.



Perfect balance with increased functionality and greater control, enhancing the overall experience.



The Knives are individually designed to suit each specific task in food preparation.



Each knife is individually gift boxed. A knife block and different combination sets are available.



Limited lifetime warranty.



Very low maintenance.

MESSER KNIVES



CHEF'S KNIFE SDPK01
8"

This is one of the most versatile knives in your kitchen, great for slicing and dicing fruits, vegetables, and meats.



UTILITY KNIFE SDPK05
5"

This knife is excellent for everyday tasks like cutting sandwiches, slicing meats, snacks and more!



CARVING KNIFE SDPK02
8"

This knife's long, thin blade is perfect for slicing pre-cooked meats and fish into clean, even pieces.



PARING KNIFE SDPK06
3.5"

Slice, trim, peel, and mince garlic, shallots, and vegetables with this kitchen helper.



BREAD KNIFE SDPK03
8.5"

The double-sided serration on this knife allows you to easily slice a variety of breads, tomatoes, and citrus fruits.



CLEAVER SDPK07
7"

Chop large portions of poultry and other meats with this substantial knife.



SANTOKU KNIFE SDPK04
7"

Santoku translates to "three good things," which is exactly what it does; chopping, dicing, and mincing!



FORK SDPK08
7"

Use this fork to hold large pieces of meat in place while slicing.

KNIFE SETS COMPLETE KNIFE SET SDPKSET01



3.5" Paring Knife



8" Chef's Knife



5" Utility Knife



8" Carving Knife



7" Santoku Knife



8.5" Bread Knife



7" Cleaver



7" Fork



Scissors



American Maple
Knife Block

SET COMBINATION CARVING SET SDPKSET02



8" Carving Knife



7" Fork

SET COMBINATION THREE PIECE SET SDPKSET03



3.5" Paring Knife



8" Chef's Knife



8.5" Bread Knife

JÊT MIX

Swiss Diamond has the solution for all of your mixing, chopping and blending needs with this all inclusive kitchen tool! Easily switch out attachments on the Jêt Mix to meet all of your food preparation needs. The variety of different attachments give you the options to blend, mince, whisk, and chop.



FEATURES



Variable speeds offer superior control.



Super high power 600W, 14,000/8,000RPM.



Ergonomic grip for your comfort.



Silicon protected base for immersion in your nonstick cookware.

JÊT MIX



JÊT MIX RED & CREAM SDMIX01



JÊT MIX MATTE BLACK SDMIX02

ACCESSORIES

Swiss Diamond Jêt Mix comes with four easily interchangeable attachments as well as a mini chopper!



Mini Chopper - chop vegetables, nuts, fruits, and meats.



Mincer - quickly prepare garlic and shallots for your recipes.



Multi-Purpose Blade - minces, chops, purees and mixes. Great for smoothies, baby foods, and soups.



Beater - beats, foams, aerates and whips for light and fluffy cream, eggs, batters and more.



Whisk - prepare cocktails, protein shakes, dressings, marinades, sauces, mayonnaises, and dips.

SPATULA



CODE

SDT01

TONGS



CODE

SDT02

LADLE



CODE

SDT03

SKIMMER



CODE

SDT04

TURNER



CODE

SDT05

5 PIECE KITCHEN TOOLS SET



COMES WITH

Spatula, Tongs, Ladle,
Skimmer, & Turner

CODE

SDTSET02

FELT PAN PROTECTOR



COMES WITH

5 Felt Pot Protectors
- 18cm (7") Wide
- 22cm (9") Wide
- 28cm (11" Wide)
- 32.5cm (13") Wide
- 38cm (15") Wide

CODE

SDA08

BLACK POCKET CHEF'S APRON



CODE

MSD012



FRIED RICE



Prep Time 5 mins
Cook Time 10 mins



Serves
2-4 people

INGREDIENTS

- * Cooked rice
- * Cooked roast chicken breast, diced
- * Speck Bacon
- * 1 tbsp Soy sauce
- * 1 tbsp Dark soy sauce
- * 4 Eggs
- * Extra Virgin Olive Oil
- * Onion, diced
- * Garlic, diced
- * Spring onion, chopped
- * Celery, diced
- * Coriander
- * 1 long red chilli, chopped
- * ½ tsp Curry Powder
- * 1 cup peas
- * Deep fried shallots

METHOD

In a bowl, whisk together the eggs and soy sauces. Drizzle 1 tbsp extra virgin olive oil into a small nonstick frypan over medium heat, then pour in the eggs. Stir to cook on all sides and ensure it does not stick. Once set, remove from pan and cut into thin strips.

Heat a large nonstick frypan over medium heat, drizzle in 1 tbsp extra virgin olive oil, and add the onion, garlic and ginger. Stir through the speck and celery and allow the fat to render down for 1-2 minutes. Add the chilli, chicken, curry powder, salt and pepper, and toss to combine. Add the rice and a little extra soy sauce, if desired, stir through, and allow to cook for 2-3 minutes.

Stir through the peas, spring onion and coriander and toss. Turn off the heat and finally stir through the cooked egg. Garnish with deep fried shallots before serving



SPICED CHICKEN & CARDAMOM RICE



Prep Time 30 mins
Cook Time 1 hour



Serves
4 people

INGREDIENTS

- * 3 tablespoons sugar
- * 2 ½ tablespoons barberries or currants
- * 4 tablespoons olive oil
- * 2 medium onions, thinly sliced
- * Whole chicken quartered
- * Salt and freshly ground black pepper
- * 10 cardamom pods
- * Rounded 1/4 teaspoon whole cloves
- * 2 long cinnamon sticks, broken in two
- * 1 ⅔ cups basmati rice
- * 2 ¼ cups boiling water
- * 1 ½ tablespoons flat-leaf parsley leaves, chopped
- * ½ cup dill leaves, chopped
- * ¼ cup cilantro leaves, chopped
- * ⅓ cup Greek yogurt, mixed with 2 tablespoons olive oil (optional)

METHOD

Put the sugar and scant 3 tablespoons water in a small saucepan and heat until the sugar dissolves. Remove from the heat, add the barberries, and set aside to soak. If using currants, you do not need to soak them in this way.

Meanwhile, heat half the olive oil in a large sauté pan for which you have a lid over medium heat. Add the onion, and cook for 10 to 15 minutes, stirring occasionally, until the onion has caramelized.

Place the chicken in a large mixing bowl and season with 1½ teaspoons each salt and black pepper. Add the remaining olive oil, cardamom, cloves and cinnamon and use your hands to mix everything together well. Heat the frying pan again and place the chicken and spices in it. Sear chicken for 5 minutes on each side and remove from the pan (this is important as it part-cooks the chicken). The spices can stay in the pan, but don't worry if they stick to the chicken. Remove most of the remaining oil as well, leaving just a thin film at the bottom. Add the rice, caramelized onion, 1 teaspoon salt and plenty of black pepper. Drain the barberries and add them as well. Stir well and return the seared chicken to the pan, pushing it into the rice.

Pour the boiling water over the rice and chicken, cover the pan, and cook over very low heat for 30 minutes. Take the pan off the heat, remove the lid, quickly place a clean tea towel over the pan, and seal again with the lid. Leave the dish undisturbed for another 10 minutes. Finally, add the herbs and use a fork to stir them in and fluff up the rice. Taste and add more salt and pepper if needed. Serve hot or warm with yogurt mixture if you like.

SWISS DIAMOND COOKWARE CLEANING TIPS

Swiss Diamond recommends thorough cleaning and care during and after the cooking process. Natural oils and juices come out of food during cooking and will settle on the surface of your cookware. If this residue is not removed by cleaning, it will subsequently burn onto the cooking surface the next time that the pan is used. This burnt residue then creates a barrier (carbonization) between food and the nonstick surface. Food will then begin to stick to the pan, as it is being cooked on top of burnt food residue instead of the nonstick coating. It is imperative that the pans are well cleaned to keep the nonstick properties intact and working efficiently.

1. Whilst the pan is still warm, carefully take some paper towel and wipe out to remove grease and food residue.
2. Now allow the pan to cool down, then wash the pan in very hot soapy water.
3. Make sure that you clean the underside as well as the cooking surface. There are scourers that are on the market that can be used with nonstick pans and these are readily available in supermarkets.

Tip: Avoid cooking with olive oil. This oil has been promoted as being extremely healthy, however, this is only true when it is served cold as a salad dressing or used for dipping bread. Olive oil breaks down at a very low temperature and when it breaks down its health benefits are negligible. It is important to note that olive oil breaks down in the cooking process and will coat your pan with an extremely sticky substance that is very difficult to remove. Swiss Diamond's nonstick surface has such superior self-release properties that oil is not required for cooking. If you wish to use oil then it is suggested that high smoke point oils such as, vegetable oil, peanut oil, or rice bran oil be used, but use only very small amounts.

If carbonization has occurred in the pan - black or brown residue - then it is suggested to simmer the pan for about 15 minutes with a mixture of water and dishwashing liquid to help lift the food residue. Then put the pan in hot soapy water and use a non-scratch scourer to clean and restore the surface.

A paste option can also be used to remove carbonization:

1. Mix a solution of baking soda and water about the consistency of toothpaste.
2. Rub this solution into the pan wherever you see the dark build-up.
3. Scrub with a non-abrasive sponge.
4. Rinse clean and wash with hot soapy water.
5. Repeat as necessary.

PAN USE & CARE



1. Use low to medium-high heat: High heat is never required due to the excellent thermal conductivity of Swiss Diamond cookware. Start with «medium» heat and adjust gently upward as needed. Always place your pan on the center of the heating surface. CAUTION: Overheating will damage the cooking surface.



2. Preheating: For optimal performance, place the pan on medium heat for 2 to 3 minutes before adding food. To test if the pan is hot enough, sprinkle a few drops of water on the surface. If the water sizzles or beads, the pan is ready. Do not overheat the pan. If the water evaporates instantly, turn the heat down and test again in 3 minutes. There is no need to pre-heat an empty pan longer than 5 minutes.



3. Cooking with oil: Swiss Diamond is designed for cooking without oil. If you choose to use oil, always use it at the proper heat setting. For example, extra virgin olive oil and butter should only be used over low heat. CAUTION: Never use nonstick sprays.



4. Proper Utensils: Silicone and wooden tools are recommended - all utensils should be used with care. Any tool with a sharp point or edge should not be used. Do not chop, cut, or use an electric beater in the pan.



5. Oven Use: Most Swiss Diamond cookware is oven safe up to 500°F (260°C), including lids and ergonomic handles. (See the Use & Care guide for the specifications for your individual product).



6. Cleaning: Dishwasher safe; hand wash recommended. Before using for the first time and after each use, wash thoroughly with hot, very soapy water. Do not use abrasive detergents, oven cleaners or scouring pads. To maintain performance, clean thoroughly after each use. When cookware is not cleaned properly, a thin layer of food residue remains on the surface and may become carbonized when reheated. Carbonized layers will cause food to stick.



7. Storing: If the pans are nested one on top of the other, we recommend placing a paper towel between each pan to prevent scratches.

KNIFE USE & CARE



Do not put in dishwasher. We recommend hand washing in hot soapy water to extend the life of your knife. Dry each knife thoroughly to prevent staining.



Do not soak knives in standing water for any length of time.



Do not put your knife in or above an open flame or other areas with intense heat. High heat can damage the German steel blade and handle.



Swiss diamond is not responsible for any injuries or damages resulting from the misuse or abuse of any Swiss diamond product.



Do not force any knife straight down as it may damage the tip of the knife.



Use rocking or slicing motion while knives are in motion. Do not abruptly put knife in contact with hard surfaces.



Do not open jars or cans, cut on dense surfaces such as glass, stainless steel, or granite. Do not use knives to open or cut frozen food or bones. Recommended cutting surfaces are wood, bamboo, and polypropylene. Use glass cutting boards with caution.



Store knives in Swiss Diamond's Messer knife block, a knife case, or a drawer with knife holder.



Keep out of reach of children.

SWISS DIAMOND WARRANTY

Swiss Diamond stands behind its products by offering a limited lifetime warranty. This is limited to the fact that consumers must follow the care and usage guidelines.

SWISS DIAMOND warrants to the original owner of the cookware that it is free of defects in materials and workmanship for the lifetime of the product. This warranty does not cover glass lids or handles. This warranty does not apply if the Use and Care instructions published in our literature have not been followed. This warranty does not cover damage or destruction caused by misuse, abuse, accident, overheating, alterations or commercial use. This warranty does not cover stains, discoloration, scratch marks or dents. Incidental or consequential damages are expressly excluded by this warranty.

SWISS DIAMOND will repair or replace, at SWISS DIAMOND'S discretion, any item found to be defective. Should the defective item no longer be available, for whatever reason, an item of similar function and value will be substituted. This warranty is expressly not a money-back guarantee. In the event the cookware needs to be returned for repair or replacement, it must be mailed prepaid to Swiss Diamond's office.

DIAMOND CERTIFICATION

SWISS DIAMOND hereby certifies that the nonstick coating used on our products contains diamond crystals. Additionally, we certify that the diamonds used in our products are purchased from a non-conflict source through a reputable supplier, subject to all international regulations.

SWISS DIAMOND® is a registered trademark.

SWISS DIAMOND NONSTICK FACT SHEET

Swiss Diamond is the world's #1 nonstick cookware. It is infused with real diamond crystals, which make it tougher than any other style of nonstick cookware, including Titanium. Diamonds are one of the world's most efficient heat conductors. Heat is distributed quickly and evenly allowing food to be cooked at lower temperatures and with little to no oil. Clean up is very easy, a good wipe out with a paper towel to remove the food residue and then a good wash in very hot soapy water will keep your pan in perfect cooking condition.

Swiss Diamond features a patented, diamond reinforced nonstick cooking surface which uses real diamond crystals in a nanocomposite that is PFOA free. This patented nonstick surface makes for easy and effortless cooking and clean ups. The pan's thick pressure cast aluminum construction provides for perfect uniform heat distribution throughout the pan, eliminating hot spots and the pan will not warp. All Swiss Diamond cookware have a perfectly flat base for use on all ceramic, gas and electric cook tops. The ergonomically designed handles will stay cool and are oven safe up to 260°C (500°F). The handles are attached rivet free for maximum protection against the build-up of bacteria.

Swiss Diamond International SA is a Swiss privately held company with headquarters in Sierre, a city in the heart of the Swiss Alps. Due to forward thinking and an international reputation, the company is endlessly confronted and challenged in numerous technical segments of customized coating applications for high tech mechanical parts related to machines, aircrafts, and kitchenware. This experience lead the company to develop the revolutionary coating technique; the nanocomposite coating which consists of real diamond crystals and high quality nonstick components. The technology was honored with the Gold Medal at the prestigious Inventors Fair in Geneva, Switzerland.

The technological background still drives the company today to research, test, and push the boundaries of this technology even further. The new XD surface used in Swiss Diamond production is 40% better than the original Swiss Diamond surface. The continued development was driven by competition and the results speak for themselves.



BROWN RICE BIRYANI



Prep Time 15 mins
Cook Time 45 mins



Serves
6-8 people

INGREDIENTS

- * 1 lb (500g) ground beef
- * Salt and Pepper
- * Extra virgin olive oil
- * 2 brown onions, finely diced
- * 4 cloves garlic, crushed
- * ½ cup ghee
- * 2 sprigs curry leaves
- * 1 tsp fenugreek
- * ½ tsp fennel seeds
- * 1 tbsp turmeric
- * 2 tsp ground cumin
- * 3 cups brown rice
- * ½ cup pistachios
- * ½ cup flaked almonds
- * ½ bunch spring onion, finely chopped
- * 1 bunch coriander, finely chopped
- * 6 cups (1.5L) chicken stock
- * Pinch saffron threads, soaked in 2 tbsp warm water
- * Salt and pepper

METHOD

Season the ground beef with salt and pepper and 2-3 tablespoons of extra virgin olive oil.

Heat a Swiss Diamond cast iron round casserole over high heat. Add ¼ cup of extra virgin olive oil with the onion, garlic and ghee. Sweat off for a minute then add the curry leaves.


Stir in the fenugreek, fennel seeds, turmeric and ground cumin. Add the mince, breaking it up with the back a spoon. Stir to coat in the spices and cook off for 5-8 minutes until brown.

Add the rice, pistachios, almonds, coriander and spring onion to the the pot. Stir well.

Pour in the stock and saffron. Cover the pot with a lid, reduce the heat to low, and let cook for 35-40 minutes.

Once cooked, turn the heat off but leave the lid on for a further 5-10 minutes before serving.

Garnish with chopped coriander and spring onion.

Recipe is from 

www.SwissDiamond.com



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To find out more about the full Swiss Diamond range visit

www.swissdiamond.com



Swiss Diamond



@swissdiamondintl



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