Ceramic cookware that does it all.
Introducing De la Terre™ (of the earth in French), the only ceramic cookware line designed for performance in the oven, microwave, on the stove, and even on the grill! Our thermal-shock-resistant cookware is lighter in weight than cast iron, yet still durable enough to move from stovetop to freezer to dishwasher with ease.

Ceramic cookware that pairs a classically beautiful aesthetic with unmatched versatility and convenience for modern living.

**SAUTÉ PANS**
- 8 Inch • 11 Inch

**BAKING DISHES**
- Small • Large • Square • Oval

**DUTCH OVENS**
- 2 Quart • 6 Quart

**SEARING**
Confidently sear meat to lock in flavor before braising, then move same dish to the oven to streamline cooking.

**PREP, CLEAN UP & STORAGE**
Store food in fridge or freezer before or after cooking. Safely microwave leftovers, then dish can go right into the dishwasher.

**FREEZER TO OVEN FLEXIBILITY**
Prepare dishes in advance, and store in freezer until ready, then pop in oven to make dinner a cinch!

**SAFE FOR ALL FOODS**
Naturally nonstick without Teflon® or PTFE and safe for all types of food, regardless of acidity levels.

**LIGHTWEIGHT AND EASY TO HANDLE**
43% lighter than cast iron, heats up 4% faster, and retains heat 19% longer.
The traditional cooking vessel updated for modern life: De La Terre™ dutch ovens combine lightweight ease of use with one-pot convenience.

**DUTCH OVENS**

- **SMALL DUTCH OVEN**
  - From chili and soups to baked dips, our small dutch oven is the perfect choice for more compact dishes.
  - DT3006 – Case / 1
  - 8 in (20 cm) – 2 qt (2.1 L)
  - Packaging – Sleeve

- **LARGE DUTCH OVEN**
  - From hearty stews and braised meats to rustic bread, our large dutch oven lends itself to earthy, gather-around-the-table meals.
  - DT3007 – Case / 1
  - 11 in (28 cm) – 6 qt (5.9 L)
  - Packaging – Sleeve

**SAUTÉ PANS**

- **SMALL SAUTÉ PAN**
  - Our small sauté pan is perfect for egg dishes, grilled sandwiches, and sautéed vegetables.
  - DT3001 – Case / 4
  - 8 in (20 cm)
  - Packaging – Label

- **LARGE SAUTÉ PAN**
  - Our large skillet is the perfect choice for main dishes that start on the stovetop and end in the oven, such as seared steaks and frittatas.
  - DT3002 – Case / 4
  - 11 in (28 cm)
  - Packaging – Label
For convenience and flexibility, nothing beats prepping meals in advance. De La Terre™ baking dishes go from freezer to oven with ease, simplifying dinner without compromising on a beautiful tabletop presentation.

**SMALL BAKING DISH**
Our small baking dish is perfect for baked pastas, polenta, and desserts.

- DT3003 – Case / 4
  - 6 in x 9 in (15 cm x 23 cm)
  - Packaging – Sleeve

**OVAL BAKING DISH**
Our classic oval baking dish is the ideal choice for fruit cobblers, gratins, and casseroles.

- DT3000 – Case / 4
  - 12 in x 7 in (30.5 cm x 17.7 cm)
  - Packaging – Label

**LARGE BAKING DISH**
Our large baking dish is perfectly suited to casseroles, roasted meats, and desserts.

- DT3005 – Case / 2
  - 9 in x 12 in (23 cm x 30.5 cm)
  - Packaging – Sleeve

**SQUARE BAKING DISH**
Our square baking dish is ideal for bubbling lasagna, roasted vegetables, and brownies.

- DT3004 – Case / 4
  - 9 in x 9 in (23 in x 23 cm)
  - Packaging – Sleeve

From seared roast on the stovetop to oven-baked berry cobblers, De La Terre™ baking dishes lend themselves beautifully to a wide range of dishes and preparation methods.