

NOVELTY



b.doubleround

The functional talent



**Double cooking
pleasure**

**Double
relish**

Berndes[®]

Qualität macht den Unterschied.
Seit 1921.

AN UNBEATABLE DUO

Cooking today, braising tomorrow and baking a soufflé the day after? From now on, all this can be done in one and the same cookware: the b.double round from Berndes. Thanks to the innovative handle system you can easily combine the deep casserole and the sauté casserole into a roaster. Never before has the flexibility in cooking been greater!



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Two parts – many functions: the b.double round is a true kitchen all-rounder. The recipe for success: a high-quality deep casserole made of die-cast aluminium and a sauté casserole of the same material. Turn the cast-aluminium sauté casserole round and put it onto the deep casserole as a lid – and the perfect roaster is ready for use.



supplied with an elegant glass lid



The sauté casserole doubles as cast-aluminium lid for the roaster.

THE SAUTÉ CASSEROLE

Cook and fry like the professionals! Gulash, Bolognese or soufflé – using the sauté casserole you will master any task brilliantly. The kitchen allrounder is suited both to high and to low temperatures.



As compared with conventional deep casserole, the sauté casserole has markedly shallower sides, allowing you to sear meat and vegetables first and then let them cook slowly in their own juice, in stock or wine over a moderate heat. The sauté casserole is also an ideal kitchen aid when it comes to delicately braising vegetables or making a soufflé.



THE DEEP CASSEROLE

A classic that guarantees comfortable cooking pleasures! Even as a single part the deep casserole looks just great in your kitchen and at the table. With its clear shape, its high-grade cast aluminium and its robust appearance it is a true eye-catcher for your guests!

The deep casserole is at the same time the main part of the roaster.

Give your favourite dish a brief fry in the deep casserole, then braise it in the roaster. Use the supplied glass lid to save energy during cooking.

Prepared this way, every dish will be a real treat!



The functional design and the glass lid with its silicone rim prevent the escape of hot steam around the handles during cooking. Any leftovers of your meal can be cooled in the deep casserole without refilling – the tight-fitting glass lid is almost impermeable to smells.

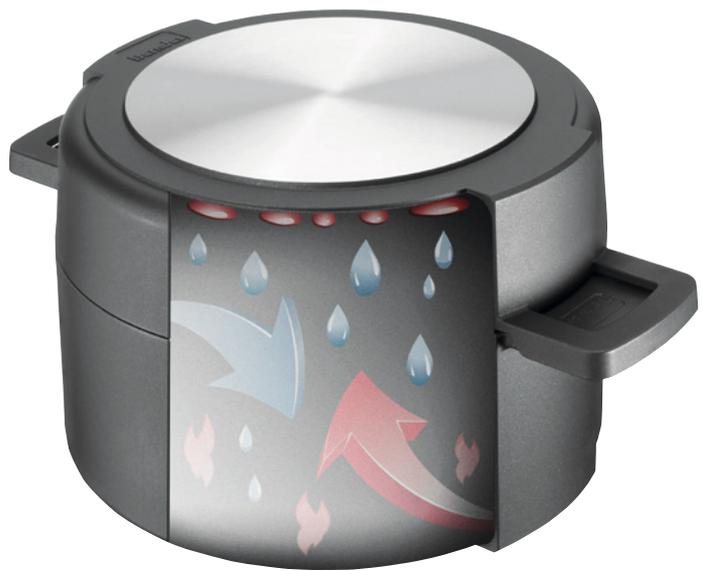
FUNCTION 3



THE ROASTER

Healthy cooking day by day! The roaster enables you to cook your meals slowly and at low temperature just as you please. Thus the valuable vitamins and aromas are preserved, and your Sunday roast will be of incomparable tenderness.

The allrounder for stove and oven



Cook all dishes at just 80 °C (175 °F) to save energy – or select a higher temperature. Prepared in the roaster, meat and vegetables develop their full aroma and remain juicy even at great heat because of the continuous steam circulation inside the roaster. The lid, which is of almost straight shape, stops the rising moisture. Fine water droplets develop and trickle downward evenly. This continuous steam circulation prevents your dishes effectively from drying out.



Two kitchen gloves included



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QUALITY IN A DOUBLE PACK

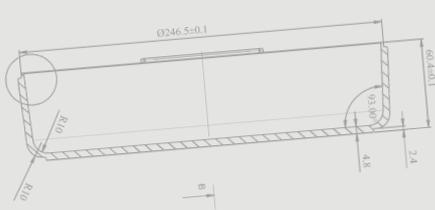
b.double stands for clear design, high functionality and, above all, healthy cooking pleasures. The triple-layered non-stick coating permits low-fat cooking and searing. Moreover, gentle cooking in the roasting dish preserves valuable vitamins, aromas and pleasant smells.

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Transformation is possible thanks to a well thought-out system of engaging handles. But that's not all. The sauté casserole can also be used as a soufflé dish.

An elegant glass lid, 24 cm in diameter, completes the multifunctional duo. It fits both the deep casserole and the sauté casserole. It can be used in the oven at temperatures up to 140 °C (284 °F). Prepared in this cookware your favourite recipes will come out better than ever!





The b.double round not just looks great but has also got winning internal values. Both parts are made of high-grade, dimensionally stable die-cast aluminium and are suitable for any type of stove. The allrounder withstands even the strongest heat* in the oven without any problems.



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The Fixtherm bottoms made of ferromagnetic stainless steel guarantee quick and even heat distribution. This not only saves you time and energy when cooking but also guarantees outstanding results.



* long-term thermal stability up to approx. 260 °C (500 °F)

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Thanks to the triple-layered non-stick coating of the b.double, the sticking of foodstuffs is a thing of the past, even if fat is reduced to a minimum. The cleaning of the two components, too, becomes child's play.





VEAL FILLET WITH MANGO PULP

Pat the fillet dry, then add salt and pepper. Pre-heat the oven to 80 °C (176 °F) (upper and lower heat). Melt 1 tbsp. clarified butter in the b.double deep casserole and fry the meat for 5-6 min. on all sides over a medium heat, then transfer the b.double to the oven and cook approx. 1.5 hours until the core temperature of the meat has reached 60 °C (140 °F).

About 20 min. prior to the end of the cooking time, peel and finely chop the ginger, onion and garlic. Melt the remaining clarified butter in a deep casserole or in the sauté casserole (=cast-aluminium lid of the roaster). Fry the ginger, onion, garlic and cashew nuts in it over a medium heat for approx. 2 minutes. Add curry powder, mango pulp and orange juice and simmer over a low heat for 10 minutes. Then purée* the sauce and add salt to taste.

Now slice the veal fillet on a chopping board and arrange on pre-heated plates together with the sauce. Basmati rice and chicory salad are especially well-suited side-dishes.

*Please note that the immersion blender may damage the non-stick coating. We recommend the use of a separate pot for blending.

Ingredients to serve 4:

600 g / 21 oz.	veal fillet	40 g / 1.4 oz.	cashew nuts
	salt, pepper	1 tsp.	curry powder
2 tbsp.	clarified butter	300 ml / 0.6 pints	mango pulp
1 piece	fresh ginger, approx. 3 cm		(from the Asia shop)
1	small onion	100 ml / 0.2 pints	orange juice
1	clove garlic		

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View video



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Your specialist
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