

de la
TERRETM

Ceramic cookware that does it all.



de la
TERRE[™]

Timeless Design
+
Modern Versatility

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



DIRECT
FLAME



FREEZER
TO OVEN



NATURALLY
NON-STICK



ALL-IN-ONE
COOK | SERVE | STORE



SCRATCH
RESISTANT



MICROWAVE
SAFE



DISHWASHER
SAFE

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.

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.

SAUTÉ PANS
8 Inch • 11 Inch



BAKING DISHES
Small • Large • Square • Oval



DUTCH OVENS
2 Quart • 6 Quart



DUTCH OVENS

The traditional cooking vessel updated for modern life: De La Terre™ dutch ovens combine lightweight ease of use with one-pot convenience.

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



SAUTÉ PANS

Indispensable in the kitchen, De La Terre™ sauté pans move from stovetop to oven with ease, streamlining the cooking process and finishing with a beautiful presentation.

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 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

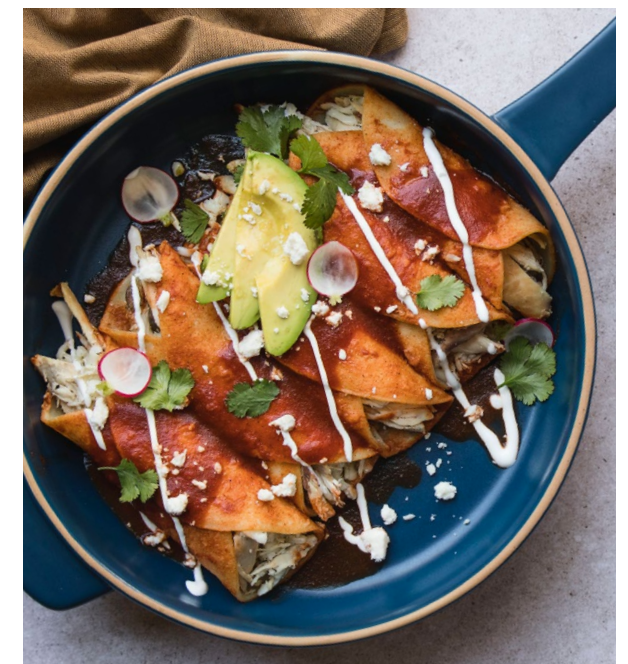


LARGE SAUTÉ PAN

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



BAKING DISHES

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



DISTINCTLY DIFFERENT

