Cocotte Set





Construction

Cook your favorite meals using the Mirro cast aluminum Cocotte set. The set includes a small, medium and large Cocotte for a variety of cooking needs. Cocotte is the 'workhorse' of any Hispanic kitchen due to its versatility and unique design.

The Cocotte (or 'cauldron' in English) has rounded sides, a tight-fitting lid, and superior heat distribution. Cocotte are used to cook rice and beans, braise meats, fry your favorite foods, as well as simmer stews and soups.

Use & Care Tips

Wash your Cocotte by Hand Step 1: Wash the Cocotte Well

Step 2: Dry Thoroughly

Step 3: Oil Lightly

Step 4: Store in a dry less humid place

Additional Tips:

- Do not leave the item with food or water
- Do not slide the item... always lift to avoid scratches
- Always us potholders while using the item
- Use on low to medium heat.
- Oven-safe to 350 degrees without the lid.













