

PURE  
— by —  
PASCALE NAESSENS

for  
SERAX



RECEPTEN

PURE

————— *by* —————  
PASCALE NAESSENS

*for*  
SERAX

“The language  
of taste is  
understood  
by all the senses.  
Pure.”





“What is important to me, and to many others, is volume. I work with lots of vegetables and that is why I wanted a pot that was large enough to cook them comfortably. That, in addition to ease of use and aesthetics, was one of the important starting points when I began designing.”

There is no doubt in the mind of culinary author and ceramist Pascale Naessens: “Working with beautiful and handy objects in the kitchen makes you happy.”

Based on this philosophy, Pascale has designed two new collections for the successful ‘Pure’ line which she keeps expanding little by little, in collaboration with Serax. Cooking pots and pans in different colours that not only indulge the chef with unsurpassed ease of use, but look beautiful when set on the dinner table.

#### **Much more than just a cooking pot**

The Pure cooking pots and pans are not only designed to prepare delicious food, they also create a convivial atmosphere when set on the table. Functionality and aesthetics merge as one in a single object. Their distinctive design, inspired by antique Chinese cooking pots with their beautiful round handles, and the three different colours, Serene White, Stone Grey and Ebony Black, enhance the cooking objects with a distinct beauty and serenity, which does not go unnoticed by the guests, when they find their way straight from the stove to the table for a ‘shared’ dinner with friends and family.

According to Pascale, the pots and pans of the Pure collection offer an unrivalled ease of cooking. She translated everything she missed in the current cooking materials into a lightweight aluminum body with a three-layered Greeble coating on the inside to prevent the food from sticking, and which is suitable for healthy cooking. The uniquely coloured silicone exterior is resistant to very high temperatures, the underside is suitable for all heat sources, including induction, and thanks to the solid cast stainless steel handles, they sit wonderfully in the hand.

Pure by Pascale Naessens for Serax - where beauty, quality and ease of use meet and create a laid-back, pleasant atmosphere.

# THE COLLECTION



## Sauce Pan

B2718100B  
D14 × H9.2 cm



## Frying Pan – S

B2718101B  
D20 × H7.2 cm



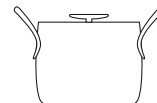
## Frying Pan – L

B2718102B  
D24 × H7.2 cm



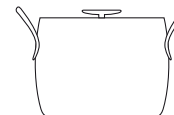
## Frying Pan – XL

B2718103B  
D28 × H7.2 cm



## Casserole – S

B2718104B  
D18 × H15.2 cm

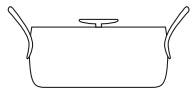


## Casserole – M

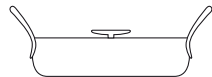
B2718105B  
D22 × H18.2 cm



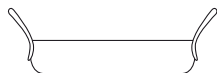




**Casserole – L**  
B2718106B  
D24 × H11.2 cm



**Casserole – XL**  
B2718107B  
D28 × H7.2 cm



**Roaster – M**  
B2718108B  
30 × 20 × H6 cm



**Roaster – L**  
B2718109B  
34 × 23 × H6 cm





RECIPES





For when you are just a little bit hungry and want to prepare something special.

## AUBERGINES WITH HONEY AND SESAME SEEDS

USED FOR THIS RECIPE



Frying Pan – XL  
B2718103B

PREPARATION: 5 MINUTES  
COOKING TIME: 7 MINUTES

### Ingredients

2 aubergines  
3 tablespoons of honey  
roasted sesame seeds

### From the pantry

3 tablespoons of soy sauce

Cut the aubergines into slices of 1 cm.

Take a large pan and simmer the slices in a generous dash of olive oil. Please note: Aubergines absorb a lot of olive oil! Be patient and turn the slices quite quickly to prevent them from burning. Add an additional dash of olive oil if necessary.

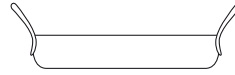
Meanwhile, mix 3 large tablespoons of soy sauce with 3 tablespoons of honey and 1 tablespoon of olive oil.

When the aubergines have simmered for 7 to 8 minutes, you add the sauce.

Then remove the pan from the heat, add the sesame seeds, turn the slices around again and put the pan back on the heat for half a minute. Serve this dish on a large plate or from a beautiful pan.



USED FOR THIS RECIPE



Roaster – L  
B2718109B

PREPARATION: 5 MINUTES

COOKING TIME: 20 MINUTES

### Ingredients

2 salmon fillets

1 bundle of green asparagus

3 tomatoes

100 g of olives (your favourite olives)

### From the pantry

Balsamic vinegar

Dried thyme

Cut the tomatoes into cubes, halve the olives and cut the asparagus diagonally into pieces of 5 cm. Put the vegetables in an oven dish and season with salt and pepper. Pour over a generous amount of olive oil and balsamic vinegar and mix carefully. Slide the vegetables to the side of the dish and put the salmon in the centre. Cover the salmon completely in dried thyme and season with salt and pepper. Pour a thin trickle of olive oil over the salmon fillets so that the thyme is completely covered in oil. Place the dish in an oven at 180°C for about 20 minutes.



An oven dish that makes everyone happy, even the cook!

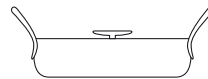
## SALMON WITH ASPARAGUS, TOMATO AND OLIVES



For those days when you do not feel like meat or fish but want to eat something hearty.

## VEGAN DISH WITH PORTOBELLO MUSHROOMS

USED FOR THIS RECIPE



Casserole – XL  
B2718107B

PREPARATION: 6 MINUTES  
COOKING TIME: 10 MINUTES  
READY IN 15 MINUTES

### Ingredients

4 to 6 portobello mushrooms (400 g)  
1 handful of roasted peanuts  
6 spring onions  
3 garlic cloves

### From the pantry

Soy sauce

Cut the portobello mushrooms into large pieces and fry them in sesame oil or olive oil.

Then chop the garlic and add it. Cut the spring onions into pieces of 5 cm. Halve the white pieces lengthwise and add to the mushrooms.

Finish with the peanuts and a dash of soy sauce and your portobello mushrooms are ready to serve.





# QUINOA WITH FRIED VEGETABLES

PREPARATION: 10 MINUTES

COOKING TIME: 15 MINUTES

READY IN 25 MINUTES

## Ingredients

1 large glass of quinoa (about 150 g uncooked)

1 red beet (raw, 250 g)

250 g of brown mushrooms

3 red onions

Wash the quinoa in cold, running water to rinse away the bitter protective film. Put the quinoa in a pan and add twice the amount of water.

Bring to the boil.

Meanwhile, peel the red beet under running water (see tip), cut it into small pieces of one cubic centimetre and add to the quinoa. Pour a good dash of olive oil over it and season with a lot of black pepper and a little salt. Put the lid on and let it simmer for 12 minutes.

Cut the onions into rings and the mushrooms into slices. Stew them in a generous amount of olive oil until they are tender. Season with salt and pepper and add a generous dash of soy sauce when they are done.

Make sure to check regularly that the quinoa does not burn.

Ladle the quinoa into a cooking ring and place the vegetables on top.

## TIP — Peel the red beet

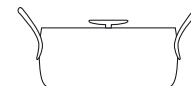
If you do not want to get red fingers from peeling the beet, peel it under running water.



USED FOR THIS RECIPE



Frying Pan – L  
B2718102B



Casserole – L  
B2718106B

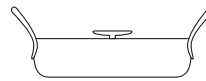




Sheer bliss, a steak with buttery tender garlic and crispy thyme.

## STRIPLOIN STEAK WITH ZUCCHINI

USED FOR THIS RECIPE



Casserole – XL  
B2718107B

PREPARATION: 5 MINUTES  
COOKING TIME: 13 MINUTES  
READY WITHIN 15 MINUTES

### Ingredients

300 g striploin (for 2 persons)  
1 large zucchini (or 2, for gourmands)  
1 garlic bulb  
40 g fresh thyme (2 little pots, with soft twigs)

### From the pantry

Balsamic vinegar

Cut the garlic bulb in half horizontally (see photo).

Cut the zucchini into slices.

Pour olive oil into a large pan and lay the garlic in it with the cut side down. Do not turn the garlic over during the entire baking time. Add the zucchini and let it simmer.

Season the meat with salt and pepper. After 7 minutes, slide the vegetables to the side and put the meat in the pan. Add the thyme twigs. Pour another dash of olive oil into the pan if necessary.

Fry the meat for 2 to 3 minutes on each side, or longer, to your taste.

Sprinkle a dash of balsamic vinegar over the courgettes just before serving.

Serve the meat with the buttery garlic and crispy thyme.



Not much work, the oven does the rest.

## DRY COOKED SALMON WITH VEGETABLES, FROM THE OVEN

USED FOR THIS RECIPE



Roaster – L  
B2718109B

PREPARATION: 12 MINUTES  
COOKING TIME: 30 MINUTES

### Ingredients

salmon fillet without skin for 2 persons  
approx. 15 cherry tomatoes  
8 shallots  
300 g of pumpkin flesh

### From the pantry

Dried thyme  
Balsamic vinegar  
Soy sauce

Cut the salmon fillet into 4 pieces. Pour a dash of balsamic vinegar into a bowl and add a full teaspoon of dried thyme, plenty of pepper and a little salt. Roll the salmon fillets through the mixture. Let them marinate while you prepare the vegetables.

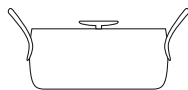
Peel the pumpkin, cut the flesh into small cubes of one square centimetre and put them in an oven dish. Remove the outer layers of the shallots, cut them in half, lengthwise, and cut them in half again. Put them in the oven dish, accompanied by the tomatoes. Season with salt and pepper and pour a generous dash of olive oil and some soy sauce over the veggies. Mix carefully and put the salmon fillets between them.

Place the oven dish in a preheated oven at 180°C for 30 minutes.

### **TIP — pumpkin**

Make sure you slice the pumpkin cubes small enough, otherwise they will not be cooked within 30 minutes.

USED FOR THIS RECIPE



Casserole – L  
B2718106B

PREPARATION: 4 MINUTES  
COOKING TIME: 8 MINUTES

### Ingredients

200 g white fish of your choice (cod, rose fish ...)  
150 g shiitake  
8 g dried wakame (seaweed)  
1 bunch of coriander

### From the pantry

Soy sauce

Rinse the wakame and soak it in water.

Cut the shiitake into pieces, fry them in a little olive oil, and add a dash of soy sauce.

Add the drained wakame, pour two large glasses of water into the pot and let it boil.

Cut the fish into small pieces and cook them for 1 or 2 minutes, until they are done.

Season with pepper and just a little bit of salt.

Remember the soy sauce is salty too.

### **TIP – wakame**

Wakame is a very popular seaweed in Asian cuisine, especially in Japan where it originates. Wakame is brown in colour but turns green during cooking. It is mainly used in soups and salads. In its dried form you have to soak it for a few minutes before it is ready to process.



A fine broth, ideal for when a little more is in order.

## FANCY FISH SOUP





Served within 20 minutes  
A dish that always hits the mark.

## PRAWNS WITH RAS EL HANOUT AND VEGETABLES

USED FOR THIS RECIPE



Frying Pan – XL  
B2718103B

PREPARATION: 4 MINUTES  
COOKING TIME: 15 MINUTES

### Ingredients

300 g of organic shrimp tails (frozen)  
4 large tomatoes  
200 g of spinach  
1 dl of cream

### From the pantry

Ras el hanout

Put a pan on the heat with a little olive oil. Put the still frozen prawns in the pan and fry them for 2 minutes. Sprinkle two teaspoons of ras el hanout over them and continue frying them for another 2 minutes. Cut the tomatoes into slices in the meantime. Remove the prawns from the pan, even if they are not yet cooked, and place them on a plate. Put the tomato slices in the pan with the frying residue, that will take the taste up a notch. Put a lid on the pan and let the food simmer for 6 to 8 minutes. Remove the lid, stir the tomatoes and add the spinach. Pour the cream into the pan, put the lid back on, and let it simmer for about 3 more minutes. Stir the vegetables and season with salt and pepper. Put the prawns on top of the vegetables and let everything cook for a little longer so that the flavours and the yellow colour of the ras el hanout spread through the dish. Serve in a nice pan.





USED FOR THIS RECIPE



Roaster – L  
B2718109B

PREPARATION: 7 MINUTES

COOKING TIME: 20 MINUTES

### Ingredients

8 medium-sized tomatoes

2 mozzarella balls

40 g basil

1 courgette

### From the pantry

Dried thyme

Cut the tomatoes into quarters and three-quarters of the zucchini in slices of 1 cm. Cut the zucchini slices in half.

Put the vegetables in an oven dish, pour a generous amount of olive oil over them and season with dried thyme, pepper and salt.

Stir everything well. Place in a preheated oven at 180°C for 20 minutes.

Mix the rest of the zucchini with the basil and a good dash of olive oil into a pesto and season it with pepper and salt.

Put the vegetables on a plate. Tear little pieces of the mozzarella and add them to the vegetables. Ladle some pesto over your dish and finish with some olive oil.



Heavenly scrumptious!

## MOZZARELLA WITH COOKED VEGETABLES

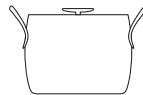




The green soup is delicious!

## MUSSELS WITH PARSLEY SAUCE

USED FOR THIS RECIPE



Casserole – M

B2718100B

PREPARATION: 5 MIN  
COOKING TIME: 8 MINUTES  
READY IN 15 MINUTES!

### Ingredients

1.5 kg of mussels  
1 bunch of curly parsley (100 g)  
250 ml of cream  
2 garlic cloves

Rinse the mussels carefully.  
Chop the garlic in very small pieces and stew it in olive oil in a large pan.  
Cut the parsley and mix it with the cream.  
Add the parsley cream and put the mussels in the pan.  
Cook gently with a lid for 5 to 7 minutes until all mussels have opened.  
Mix the moisture with the mussels with a large spoon.  
Serve and pour the liquid as a soup with the mussels.





USED FOR THIS RECIPE



Sauce Pan  
B2718100B

PREPARATION: 4 MINUTES  
COOKING TIME: 5 MINUTES

### Ingredients

10 strawberries  
200 g of ricotta  
5 sprigs of rosemary  
2 to 3 scoops of honey, to your taste

Zip the leaves of the rosemary.  
Pour some olive oil in a pan and fry the leaves of 1 sprig for 1 minute until they are crispy. Take them out of the pan and put them on a paper towel.  
Cut the strawberries into quarters, pour some extra oil in the pan and simmer the strawberries for two minutes with the remaining rosemary leaves.  
Mix the ricotta with one or two tablespoons of honey, to your taste, and divide the blend over 2 glasses. Add the strawberries with the sauce with a spoon, and finish with the crispy rosemary leaves.



An exquisite dessert in less than ten minutes

## STEWED STRAWBERRIES WITH RICOTTA AND HONEY

You can find these recipes in  
English & French at our website

**[www.serax.com](http://www.serax.com)**

Recipes, styling and design Pascale Naessens  
Photography Roos Mestdagh | [www.purepascale.com](http://www.purepascale.com)