

LA CORNUE

ART OF LIVING LINE

A LINE DEDICATED TO THE FRENCH ART OF LIVING

At the dawn of its 110th anniversary, La Cornue brings its range of accessories back to life to ensure the sociable flame continues to burn bright, teaming up with the most prestigious brands.

So that foodies can thoroughly enjoy the whole sociable cooking experience, La Cornue has teamed up with three other Patrimoine Vivant (Living Heritage) companies to create accessories with the same exacting standards and levels of excellence as its cookers.

An exclusive, bespoke line that accentuates French expertise to offer fans of style and gastronomy all the truly quintessential values of the French art of living: elegance, a taste for detail and epicureanism to prepare, roast, carve, serve and bake with panache.



A FUSION OF UNIQUE EXPERTISE





LA CORNUE BY PERCEVAL

The art of cutlery

The Perceval factory is steeped in the Thiers cutlery-making tradition, to the delight of cooks who appreciate its forged knives.

For La Cornue, Perceval has created a range of knives designed to enhance food delicacies, with an exclusive triple A® steel blade featuring a fine grain and unique slicing action that retains the crisp outside as well as the unbeatably tender cooked inside.

Mozambique ebony – a precious deep black wood with warm, muted shades of red – adorns the handles of these jewel-like knives: a long-prong fork and carving knife for slicing meat like a chef, or a paring knife for preparing fruit and vegetables or cutting tarts and desserts.

For those who truly appreciate the aesthetic side, an ultra exclusive edition of the carving set limited to 99 numbered copies has been created. It is made from carbon, an excellent material that La Cornue also uses for its cookers due to its exceptional properties.

Unique pleasure in every sense of the word.



LA CORNUE BY LE JACQUARD FRANÇAIS

The art of beautiful table linens

Le Jacquard Français perpetuates the tradition of beautiful table linens, adorning the most stylish homes with its immaculate designs in shimmering colours.

For La Cornue, Le Jacquard Français has created two complete table linen sets with colours and materials that are reminiscent of the enamel trims and finishes on the cookers: copper and black (or carbon, in a nod to the mineral itself) and midnight blue, along with combed cotton and leather).

The elegant way the pockets are positioned on the aprons, the practical design of the double oven glove, the finesse of the herringbone and dotted patterns, the different weaves that complement each other (combed cotton for the tea towel and honeycomb for the hand towel) all combine with the smart leather ties to bring distinctive style to food-loving cooks.



LA CORNUE BY BILLOT CHABRET

The art of end-grain wood

Billot Chabret is the French specialist in chopping blocks and boards for the food industry.

For La Cornue, Billot Chabret has designed a ‘double-sided’ block that, just like the La Cornue cookers, offers individuals the same level of performance and style as for professionals: a smooth side for preparing or paring fruit and vegetables, and a groove and gravy moat on the other side for carving meat like a master chef.

In line with the two hundred-year-old tradition of end-grain woodwork, crafted by artisans who have continued to prove its durability over the years, these understated chopping blocks are resistant to blades and direct heat.

The hornbeam wood chopping block is practical as well as smart, whilst the walnut version is sure to appeal with its refined look and defined grain.

MUST-HAVES FOR PERFECT MEALS



FLAMBERGE COMPLEMENT

*The ceremonial act of carving a roast
is often a prelude to the pleasure of tasting it.*

La Cornue has put together all the utensils you need so that the smart, highly advanced equipment you use for the cooking process can also extend onto your table, for carving and serving delicious dishes. Perceval carving knife and long-prong fork made from Mozambique ebony; apron, double oven glove and set of Le Jacquard Français tea towels with midnight blue and carbon herringbone pattern; Chabret walnut chopping block: everything a master chef needs for serving a roast with absolute panache.



PÂTISSERIE COMPLEMENT

The dessert provides the finishing touch to a meal; just simply mentioning it can often make the mouth water before it even arrives at the table.

As the icing on the cake, the 'Pâtisserie complement' enables you to create that grand finale with style and finesse. Perceval Mozambique ebony paring knife; Le Jacquard Français apron, oven glove and set of tea towels in copper and black dotted fabric; La Cornue fine porcelain tart dish: all the ingredients for a sociable meal with friends or loved ones.

LA CORNUÉ

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