

Cooking Vessel Reference & Best Uses

Vessel	Material	Dimensions	Best Uses / Notes
Japanese Cast Iron – Sukiyaki	Cast Iron	28 cm diam × 5 cm depth	Shallow braises, sukiyaki, wide sautéing, thin skillet bakes; not ideal for deep casseroles.
Japanese Cast Iron – Dutch Oven Style	Cast Iron	24 cm diam × 8 cm depth	Medium-depth stews, braises, tamale pie, gratins; good moisture retention.
Le Creuset – Small Round	Enameled Cast Iron	26 cm diam × 11 cm depth	Stews, casseroles, tamale pie, baked pasta; excellent heat retention and even baking.
Le Creuset – Large Oval	Enameled Cast Iron	32 × 24 cm × 11 cm depth	Large roasts, whole chicken, large braises; too wide for small casseroles.
Le Creuset – Round Saucepan	Enameled Cast Iron	18.5 cm diam × 9 cm depth	Soups for 2–3, sauces, grains, reheating stews.
Le Creuset – Square Baking Pan	Enameled Cast Iron	22 × 22 cm × 5 cm	Brownies, cornbread, shallow casseroles, roasted vegetables.
Apilco Soufflé Dish	Porcelain	17 cm diam × 7 cm depth	Small gratins, baked eggs, desserts; not for stovetop use.
Metal Rectangular Pan	Metal	30 × 24 cm × 5 cm	Roasting vegetables, sheet bakes; promotes browning but can dry out.
Glass Rectangular Dish	Glass	33 × 23 cm × 5 cm	Casseroles, lasagna; slower heat response, retains moisture.
Emile Henry Small Rectangular	Ceramic	24 × 20 cm × 4 cm	Small gratins, baked pasta for 2–3; shallow, good for crisp tops.