




Thomas Keller's All-Clad TK Collection

We worked closely with Thomas Keller to create his signature cookware collection, made from three of All-Clad's most legendary cookware constructions.

TECHNIQUES

<p>COPPER CORE® SAUCEPANS & SAUCIERS</p> <p>Keller chose ultra-conductive copper-core construction for these pans, which are often used to make sauces that require precision-heat responsiveness.</p> 	Product Description	Food to Prepare	Blanching Boiling	Braising	Browning Sautéing	Deep Fry	Making Sauces	Pan Roasting	Poaching	Reheating	Roasting
	2/3-Qt. Sauce Pot	Sauces, soups vegetables, beans and grains					●			●	
	1-Qt. Sauce Pot	Sauces, soups vegetables, beans and grains					●			●	
	1 ½-Qt. Sauce Pot	Sauces, soups vegetables, beans and grains	●				●		●	●	
	3-Qt. Sauce Pot	Sauces, soups vegetables, beans and grains	●		●	●	●	●	●	●	●
	4-Qt. Sauce Pot	Sauces, soups vegetables, beans and grains	●		●	●	●	●	●	●	●
	5-Qt. Sautéuse	Sauces, soups vegetables, beans and grains	●	●	●	●	●	●	●	●	●
	2-Qt. Saucier	Sauces, custards hollandaise, scrambled eggs and grains	●				●	●	●	●	●
<p>d5® STAINLESS FRY PANS & RONDEAUS</p> <p>Ideal for sautéing and searing, these pans require steady, even heat, so Keller selected All-Clad's legendary five-ply construction of bonded metals.</p> 	8 Qt. Rondeau	Meats, vegetables, sauces and sofrito	●	●	●	●	●	●	●	●	●
	8" Fry Pan	Vegetables, eggs and meat			●		●	●		●	●
	10" Fry Pan	Vegetables, eggs and meat			●		●	●	●	●	●
	8" Nonstick Fry Pan	Vegetables, eggs and meat			●		●	●		●	●
	10" Nonstick Fry Pan	Vegetables, eggs and meat			●		●	●	●	●	●
<p>TRI-PLY STOCKPOTS</p> <p>Used for boiling or blanching, this large pot need to be lightweight and quick to heat up, so a tri-ply construction was Keller's top choice.</p> 	12-Qt. Stockpot	Large quantity soups, stocks, pasta and lobster	●		●	●	●		●	●	