


AROMA®



DoveWare®



DoveWare's Story

The embossed Dove design on Aroma's ceramic collection signifies the essentials for both a nutritious and meaningful meal.

The dove itself is seen as a symbol of peace, love, and purity; all can be implemented into your cooking experience with our cookware. The love and support needed to deliver an enriching meal is brought to your kitchen through the handles of the cookware that emulate the wings of the dove.

To ensure wholesome cooking, the non-reactive ceramic cookware is made of 100% clay materials. Free of PFOAs, lead, and other harmful metals. DoveWare will provide a healthier way of cooking for years to come.

DoveWare was designed with efficiency and innovation in mind. With its diverse craftsmanship, the possibilities are endless. Here at Aroma, we strive to distribute top quality products that enhance and enrich people's lives. DoveWare ceramic cookware is our next step in continuing our mission.



Crafted With Love & Care

Our DoveWare products are each hand crafted and handled with the utmost precision from start to finish.

We begin with all natural pottery clay selected precisely for its authenticity and guarantee that the material complies with both American and European standards to cook healthy and delicious food.

Artisan's technique of forming and molding our ceramics takes great skill and patience. The pieces are hand inspected and carefully polished before being dried and heated in the kiln. Spending roughly a week in the process, the dried ceramic is dipped into our distinct glaze, making sure every surface is covered smoothly and evenly for its final firing.

Lastly, every piece of ceramic cookware goes through the most stringent quality control inspection and only the highest quality grade products are passed onto you. Never mass produced, each DoveWare piece has our mantra engraved on the bottom: "You Are The Potter · We Are The Clay," reminding you that Aroma is here to help make memories in the kitchen, and continuously create enriching meals that everyone will love.

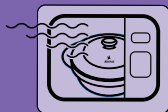




Gas Stove



Electric Stove



Microwave/Oven



Open Flame



Freezer



Dishwasher

FEATURES

Thermal Shock Resistant

Save time and energy with Aroma DoveWare's shock resistant design. Your cookware can go straight from the freezer to the oven without risk of damage.

100% Natural Materials

Aroma DoveWare is made of a safe, non-reactive material for optimal results. It is non-toxic, PFOA and heavy-metal free to ensure healthy cooking.

Versatile Cooking

Enjoy healthy and delicious meals with your new Aroma DoveWare. Refer to an old family classic or try an Aroma favorite. With the unique stovetop safe feature you can stew, bake, braise or slow cook any and all of your favorite dishes.

Easy Clean-Up

Forget about endless scrubbing and reclaim kitchen time as your time. Aroma DoveWare is dishwasher safe which makes cleanup a breeze!



STEW POT



2.5 and 3.5 quarts

ADC-101 | ADC-102

Enjoy delicious risottos and entrées with the traditional design of the DoveWare Stewpot. It features a glazed bottom specially designed for use on all types of stove tops: gas, electrical and halogen. Plus the thick ceramic material allows food to cook evenly with tender, perfect results every time!



Broccoli Cheddar Soup



2 Tbsp butter
2 Tbsp olive oil
1 cup carrot, chopped
1 onion, chopped
2 cloves garlic, chopped
3 Tbsp flour
3 cups vegetable stock
1 Tbsp ground mustard
4 cups broccoli florets
2 cups heavy cream
2 cups cheddar cheese, grated
salt and pepper to taste

Directions:

1. Heat butter and olive oil in a stew pot or dutch oven over medium-high heat. Add in the carrot and onion and sauté until soft. Add the garlic and sauté two minutes more.
2. Add the flour and cook for 1-2 minutes.
3. Slowly whisk in the stock and bring to a boil. Add in the ground mustard. Cook five minutes more.
4. Add in the broccoli florets and cook 3-4 minutes, or until they soften.
5. Whisk in the cream and cheese. Taste and add salt or pepper as needed.
6. Serve warm.



DUTCH OVEN

2.5 and 4.0 quarts

ADC-103 | ADC-104

Whether you want to stew, bake or slow cook, the DoveWare Dutch Oven will not disappoint. With its classic design and versatile usage, you can cook your favorite dishes to perfection almost anywhere. Feel like traditional stew on an open flame? A quick meal in the microwave? Or something completely different? The possibilities are endless!



Golden Artisan Bread



3 cups unbleached all-purpose flour
1 $\frac{3}{4}$ tsp kosher salt
 $\frac{1}{2}$ tsp instant or rapid-rise yeast
1 $\frac{1}{2}$ cups water

Directions:

1. In a large mixing bowl, whisk together flour, salt and yeast. Add water and mix until the dough reaches a shaggy consistency.
2. Cover bowl with plastic wrap and set aside for 12-18 hours.
3. Heat oven to 450°F. Once the temperature is reached, place your Aroma DoveWare with the lid on in the oven and heat the pot for 30 minutes.
4. Meanwhile, pour dough onto a heavily floured surface and shape into a ball. Cover with plastic wrap and let set while the pot is heating.
5. Remove the hot pot from the oven and add in the dough. Cover and bake in the oven for 30 minutes.
6. Once time has elapsed, remove the lid and bake an additional 15 minutes.
7. Remove bread from oven and place on a cooling rack to cool.

Chicken Picatta



- 1 lb. boneless skinless chicken breasts
- 4 Tbsp unsalted butter, divided
- 2 Tbsp extra virgin olive oil
- 1 cup flour, divided
- 2 cups chicken stock
- 2 lemons, one juiced, one thinly sliced
- 1 jar capers
- salt and pepper to taste
- 1 bunch fresh parsley, roughly chopped (to serve)

Directions:

1. Place chicken on a cutting board between two pieces of parchment paper and pound until $\frac{1}{2}$ inch thick.
2. Melt butter and olive oil in a dutch oven over medium-high heat.
3. While the butter melts, season $\frac{1}{2}$ the flour with salt and pepper. Dredge chicken breasts in the flour, coating both sides.
4. Working in batches, brown the chicken, cooking 4-5 minutes per side. Remove from the dutch oven and place on paper towels to drain excess grease. Repeat with the remaining breasts. Set aside.
5. Reduce the heat to medium and add in the remaining flour. Stir to combine and cook the roux for 2-3 minutes, scrapping up any brown bits from the bottom of the pot.
6. Slowly add in the chicken stock, whisking to combine with the roux. Add in the lemon juice and simmer 10-15 minutes to allow the flavors to combine.
7. Replace the chicken in the sauce and cover the pot. Allow chicken to simmer until chicken is cooked through and tender, about 10 minutes more.
8. Add in capers and lemon slices and simmer until capers are warmed through and lemon slices soften.
9. Sprinkle with fresh parsley and serve.

Moroccan Spiced Meatball Tagine in Tahini Sauce



2 Tbsp moroccan spice mix
¼ cup unseasoned bread crumbs
1 egg
Salt and pepper to taste
1 lb lean ground beef or lamb
2 Tbsp vegetable stock
1 Tbsp olive oil
½ cup tahini
2 Tbsp lemon juice
Toasted pine nuts (to serve)

Directions:

1. Combine the spice mix, bread crumbs, egg, salt, pepper and meat. Shape into one inch balls.
2. Place vegetable stock and oil in the bottom of the tagine. Place the meatballs on top and place the lid on the tagine.
3. Cook over low heat for 3-40 minutes, or until the meatballs are cooked through.
4. Carefully remove the top. Remove the meatballs from the tagine and set aside.
5. Add in the tahini and lemon juice. Return to low heat and cook until the sauce is combined. Replace the meatballs and sprinkle with pine nuts.
6. Serve with couscous.



TAGINE

11 inch

ADC-111

Unique lid contour creates circulating moisture and seals in flavor for Moroccan lemon chicken, lamb tagine, beef tagine vegetarian tagine and much more.





SAUCEPAN

1.0 Quart (6.5 oz.)



ADC-105PP

Put the finishing touches on your favorite meals with the versatile design of the DoveWare Saucepan. Perfect for sauces, syrups, risottos and more. With a glazed bottom designed for all stove top types, the thick ceramic material produces even heating and the best results every time.



Coq Au Vin

2 slices bacon, cut into ½- inch pieces
2 bone-in skin chicken legs or thighs
1 tsp olive oil
4 oz pearl onions, fresh
4 oz mushrooms, trimmed, cut in half
1 cup baby carrots, cut in half
1 Tbsp tomato paste
1 tsp chopped fresh thyme
2 cloves garlic, minced

1 cup chicken stock
1 cup red wine
¼ cup cognac
1 Tbsp butter
2 Tbsp flour
1 envelope gelatin
Crusty French bread for serving

Directions:

1. Heat oil over medium heat in the 1 Quart Saucepan. Add bacon and cook until crispy; scoop out bacon, leaving the oil in the pan.
2. Cook the chicken legs until golden brown all around, about 4 minutes per side. Remove and set aside.
3. Add the garlic, onions, mushrooms, and fresh thyme to the pot, stirring until soft.
4. Stir in the tomato paste, red wine, chicken stock, and cognac. Cover with the lid and bring to boil then turn to low heat, until the chicken is cooked through, about 25 minutes.
5. Put the chicken back in the pot and recover. Reduce heat to low and cook until the chicken is cooked through, about 25 minutes.
6. In a separate bowl, combine butter and flour; stir into the coq au vin.
7. Sprinkle gelatin into the stew sauce until thickened.
8. Season to taste, serve in shallow bowl with crusty bread.



Before Using for the First Time

1. Read all instructions and important safeguards.
2. Remove all packaging materials and make sure items received are in good condition.
3. Remove label and paper inserts.
4. Remove all stickers and labels, using a solvent if necessary.
5. Wash ceramic in warm, soapy water. Rinse and dry thoroughly.

During Cooking and Preparation

1. DoveWare products can be used with all of the following appliances: refrigerator, microwave, dishwasher, broiler, freezer, grill, oven, gas stove top and electric stove top*.
 2. The thermal shock resistant material can withstand temperatures from 32°F to 450°F allowing you to take your ceramic cookware straight from the freezer to the oven.
 3. Safe for metal tools as well as scratch and stain resistant.
 4. While handling, always use the oversized ridged handles. Use extreme caution after removing your cookware from heat as the surface of the DoveWare can become very hot.
- *DoveWare Casserole dish is not intended for stovetop use.*

Important Safeguards

1. Do not touch hot surfaces. Use handles.
2. Use only on a level, dry, and heat-resistant surface.
3. Close supervision is necessary when the cookware is used near children. This cookware is not intended to be used by children.
4. Do not use attachments or accessories other than those supplied or recommended by the manufacturer.
5. Do not cook meats or poultry without sauce or liquid.



After Use

1. Each piece of DoveWare is completely dishwasher safe.
2. Includes ceramic glaze interior for easy cleaning, and easy serving.
3. With specially designed oversized ridged handles, our ceramic cookware is very easy to carry, however, handle it with extreme caution, especially when hot.
4. When dealing with burnt on food and/ or grease, mix a solution of soap and water and allow the cookware to soak for approximately 10 minutes, and scrub off with a sponge.
5. To remove stains, use 1 tablespoon of baking soda and combine with a small amount of water to make a paste. Rub paste onto the surface and rinse. Repeat if necessary.

Questions?

Contact the store where your DoveWare was purchased or contact our Customer Service at the following number:

1.800.276.6286

Monday-Friday
8:30am-4:30pm PST

Alternatively, email us at:
customerservice@aromaco.com

COLOR ASSORTMENT



Cobalt
Blue



Ruby
Red



Clementine
Orange



Midnight
Black



Plum
Purple



Slate
Gray



Pastel
Blue



Linen
White



Ruby
Red



Plum
Purple



Slate
Gray



Pastel
Blue

COOKWARE SPEC. SHEET

Flameproof Cookware

Model	Product Name	Capacity	Diameter (with handles)	Height (with lid)
ADC-101	Stewpot	2.5 Qt.	12.5"	6"
ADC-102	Stewpot	3.0 Qt.	12.8"	6.7"
ADC-103	Dutch Oven	2.5 Qt.	11"	6.3"
ADC-104	Dutch Oven	4.0 Qt.	12.8"	7.3"
ADC-105	Saucepan	1.0 Qt.	10.4"	4.8"
ADC-111	Tagine	2.0 Qt.	13.7"	7.7"
ADC-050-2	Minipot Set	6.5 Oz.	2"	5.4"



Classic Bakeware

Model	Product Name	Capacity	Length (with handles)	Height (with lid)
ADC-203	Casserole	2.5 Qt.	12.5"	6"
ADC-303	Oval Casserole	3.0 Qt.	12.8"	6.7"





WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for five years from provable date of purchase in the United States. Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$25.00 for shipping and handling charges payable to Aroma Housewares Company. If the original product is no longer in production the defective product will be replaced by a similar product or one of equivalent value. Replacement with the same color cannot be guaranteed.

The warranty exclude the following cases:

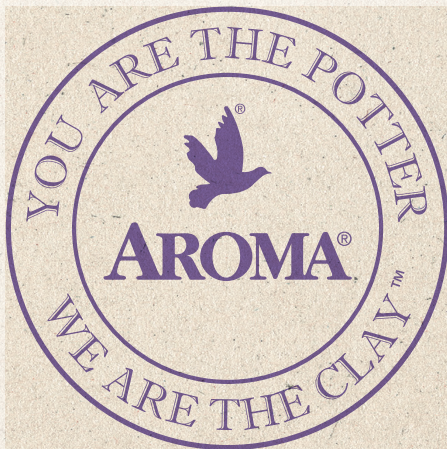
- **Absence of sauce or liquid in the cookware when cooking**
- **The addition of a cold liquid to a hot dish**
- **Oven temperature above 450°F**
- **Impact**
- **Use on stovetop (gas, electric, halogen)**

**Only applies to Aroma DoveWare Casserole Dish*

This warranty does not cover damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Damages not covered include stains, scratches, corrosion, discoloration or damage from overheating to the interior or exterior of the pot as well as the ceramic glaze. Consequential damage is expressly excluded from this warranty. Keep in mind that any differences in the finish of the product are due to production techniques and do not alter the cooking abilities of your Aroma DoveWare.



5 year
warranty



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