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## **La Cornue introduces new culinary accessories**

*The artisan French range company now offers the carefully curated Maison La Cornue collection. Highlights include classics salt boxes, mortar & pestles, and carving boards*

*Brisbane, Calif.* ---- La Cornue, the French artisan producer of hand-made custom ranges, has introduced a carefully curated collection of classic culinary accessories, Maison La Cornue, for any passionate cook who craves time-honored tools that are attractive and a delight to use.

“A La Cornue kitchen would not be complete without the perfect details,” noted Anne Puricelli, Director of La Cornue North America here. “Our exclusive collection of kitchen and tabletop accessories is designed to be enjoyed from the fire to the table.”

The Maison La Cornue collection focuses on classic, not gimmicky, pieces used by generations of French cooks and still appreciated by dedicated foodies today.

Highlights of the Maison La Cornue collection include hand-crafted wooden Salt Boxes, solid marble mortar and pestles, and a hornbeam carving board.

La Cornue Salt Boxes are hand crafted from a single piece of solid walnut and trimmed in saddle leather. They are beautiful culinary showpieces to store salt, grains, herbs and more. The large Salt Box measures 14 cm (about 5.5 inches) in diameter and has a suggested retail price of \$200. The medium Salt Box measures 11 cm (about 4.25 inches) and has a suggested retail price of \$185. The small Salt Box is 9.5 cm (about 3.75 inches) and has a suggested retail of \$175.



The solidly crafted Table Carving Board from La Cornue celebrates the art of preparing and presenting meats. Designed with the standing timber technique, the hefty hornbeam board is flanked with two cast iron handles and a stainless steel bowl that collects meat juices. The bowl is easily removed so juices can be used in sauces or gravies. The substantial piece measures approximately 39 cm (about 15.25 inches) and has a suggested retail of \$340.00

For anyone who appreciates the enticing aromas and absolute freshness of grinding their own spices, the La Cornue solid marble mortar and pestles will add to the pleasure of the experience.



They are available in white with stunning rosewood-handled pestle, or in black with ebony pestle.

The white marble comes in three sizes. Large at 22 cm diameter (about 8.5 inches) has a suggested retail price of \$250. The medium measures 17 cm (about 6.75 inches) and has a suggested retail of \$190, and small measures 10.5 cm (about 4.25) with a suggested retail of \$120. The black marble mortar with ebony pestle is offered in medium at a suggested retail of \$250.

Classic, time-honored Maison La Cornue culinary accessories are all made in France and can be ordered at <http://shop.lacornueusa.com>.

#### About La Cornue

Albert Dupuy, a discerning gourmet who was inspired by new technology, founded the French artisan producer of exceptional hand-made custom kitchen ranges in 1908. With the aim of designing and constructing the most reliable range available, he invented the first gas oven built for the home. Many of Albert's principles of cooking are still used in La Cornue ranges today, and his grandson Xavier Dupuy now runs the company. La Cornue produces Château custom hand-made ranges, the Flamberge rotisserie, and French-style CorneFé ranges. It also offers kitchen furniture and cabinetry as well as Maison La Cornue culinary and tabletop accessories.

Purcell Murray, located here in Brisbane, is the exclusive North American distributor for La Cornue.