



18th Century Copper Tourtière.



110 EUR

Period : 18th century

Condition : Etat d'usage

Material : Metal

Width : 36 cm

Height : 19 cm

[https://www.proantic.com/en/825602-18th-century-copper-tou
rtiere.html](https://www.proantic.com/en/825602-18th-century-copper-tourtiere.html)

Description

The tourtière is an imposing and elegant cooking container. The cooks used it to make pies, pies, pâtés, such as Lorraine pâté, which is actually a pie! It was also possible to cook dishes in sauce or requiring a long stew. To use it, you just had to put it on the glowing embers or put it in the oven. It is a stewed cooking method. The country oven can be recognized because the container is circular, always accompanied by a lid, which perfectly covers the dish. This high cover has a depression on the underside: embers could be placed there, on a bed of ash to avoid burning the cover. The lid is equipped with a nice grip to grab it, as well as nice and tall side handles. The tourtière is flat-bottomed. It can either be placed on a tripod, when it is cooking on the embers of the fireplace. Condition of use. Diameter 26 cm,

Dealer

Le grenier du passé présent

Antiquité. Généraliste.

Tel : 0323700142

1 rue du Gué

Pavant 02310

width with handles 36 cm, height with handle 19 cm. 18th century France. Photo documentation N° 7 non-contractual.

- We refuse sales by telephone, the sale will only be made by email or request via Proantic messaging.

- We send our items carefully, with insurance and tracking. Shipping costs by colissimo for europe union 25 e.