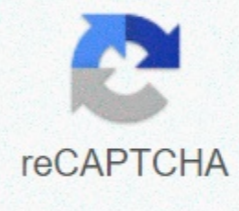




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## Farberware millennium clad saucier

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These include preparations such as oatmeal, risotto and polenta, where the food tends to be lodged and burn in corners, as well as custard and sauces that require regular stirring. And as their name and wide mouth design imply, they're built for reducing sauces. (Saucier was also given the name to French cooks preparing sauces, stocks and soups.) And although models vary in shape and size, sauciers provide depth and capacity, as well as easy access to their interior and corner-free surfaces that are easy to clean. But while a saucepan is standard in any kitchen, sauciers were primarily the domain of restaurant chefs. We thought it was time it changed. We collect eight models with capabilities ranging from 3 to 3 1/2 quarts—the most common large size—and compare them to our favorite 4-quart from All-Clad. Six of these pans were fully clothed, meaning they were made of alternating alternating of steel and aluminum, which take advantage of the best characteristics of each metal. We also tested a disc-bottomed model (only the base is fully clothed, and the edges are a single layer of stainless steel) and a hefty model made from enameled cast iron. In them, we prepared risotto, gravy and pastry creams and noticed their cooking performance, as well as how comfortable they were to maneuver. We also tested their reduction speed by boiling a measured amount of water in each model for 10 and 20 minutes and weighing the results. Finally, since their curvy sides are known for being easier to clean than L-shaped saucepans, we've washed each model by hand. Surface Tension The good news: Each model delivered creamy risotto, satin gravy, and smooth pastry cream, and it was a pleasure to whisk and stir in most of them. Our cutlery slipped against their captivating walls — a noticeable difference from the tight, bumper movements they made in the saucepan. The Paderno was the exception; its L-shaped corners meant it behaved more like a saucepan, trashing custard and rice. The diameter of the base separated top performers from lesser models, which affects how often we had to stir the content to ensure food was cooked evenly. When mitigating aromatics for risotto and gravy, testers using saucers who measured less than 5 3/4 inches across the bottom had to stir constantly, allowing the vegetable pile on top of each other and steam. The same diligence was also necessary if the base was too broad, since the too-thin layer of vegetables was prone to scorching. Pans with lower surfaces measuring between 5 3/4 and 7 inches were the best. In terms of reduction rates, water evaporated faster in all the saucers than it did in the All-Clad saucepan; the fastest, by Le Creuset, evaporated about 13 percent more water than the saucepan did after 20 minutes. This is proof that these flared pans are more efficient for cupboard taste, although the difference is not so large that a recipe designed for a saucepan will fail in a saucer. When using a sauce, expect the food to be done at the earlier end of the cooking time range. How does it cope? The more clear difference between these pans was their overall design: the size and shape of their handles, how much they weighed, and how comfortable they were to maneuver. All testers struggled with stumpy, lean, or sharp-edged handles that slipped from or dug into our palms, and we docked points from models with handles that got too hot and forced our pot holders to use. The best models sport relatively long (about 8 inches), wide (2 1/2 to 3 inches around) handles that were easy to grasp, stayed relatively cool, and offered enough leverage to lift the sauce with one hand. The cast iron Tramontina literally got into the place sank. Clocking in at nearly 6 pounds, it outweighed every other pot by at least 2 pounds and was a bear bear maneuver. Other, less heavy models felt just as solid, and no one got hacked or scratched when we trapped them sharply with a metal-ready. But there were also some lighter weight models that were cumbersome to handle, thanks to the awkward angle at which the handle was extended from the bowl. For example: The handle on the lighter weight Mauviel pot came in so sharply that testers struggled to move it. Likewise, the handle on the hefty Demeyere curved steeply upwards, offering little leverage. According to Jack Dennerlein, professor of ergonomics and safety at Northeast and Harvard universities, the key consideration is the line of your hand and forearm compared to the line of the pan, which affects how much leverage you have. Finally, there was cleanup — which might be the most convincing reason to invest in a sauce. In the best models, the absence of sharp corners not only meant there was nowhere our cutlery couldn't reach and no sheds in which rice grains or drops could capture custard, but that it was easy and natural to sweep a sponge along the curved walls and wipe out every speck of food. Our favorite, the Le Creuset 3 1/2 Quart Stainless Steel Saucier Pan (\$250.00) has it all: Its wide bowl with walls that gently down to a 5 3/4-inch cooking surface encouraged broad, efficient strokes with a whisk, rubber spatula, or sponge. The long, wide, comfortable handle gave us great control, and its relatively straight extension of the pot made it easy to maneuver. It's expensive and won't replace our favorite All-Clad saucepan —the latter's 4-quart capacity is a must for any kitchen—but give this pan a spot on your pot rack and you'll reach for it almost every day. Methodology We tested eight saucers with capabilities ranging from 3 to 3 1/2 quarts (the largest common size). In them we prepared risotto, gravy and pastry creams and noticed their cooking performance, as well as how comfortable they handled and how easily they had to clean by hand. Products have been purchased online and appear in order of preference. PERFORMANCE We stirred Parmesan risotto, sautéed aromatic vegetables and reduced sauce to make gravy, and whisked dough cream. To test reduction speed, we filled each model with 1,840 grams (about 8 cups) of 75-degree water, in time how long each took to cook over high heat on the same burner, boiled the water for 10 minutes, weighed the results and repeated the weighing again after 10 minutes of cooking. Sauciers received high marks if they produced good quality results in the three recipe tests and offered a relatively broad cooking surface and a rounded form that made it easy to stir and whisk. EASE OF USE We evaluated the length, perimeter, and angle of the handles, as well as the weight of the pans (without lids)—which contributed to the pans' ease of use. CLEANUP We have the manually testing, remarks how easy they were to scrub with a sponge and whether they showed any visible scrub marks, scratches, or discoloration. 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