

How to Clean Le Creuset Cookware the Proper Way

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Le Creuset is expensive for a reason – for its handcrafted quality and lifetime warranty program. With or without a warranty, you should learn **how to clean Le Creuset** cookware.

Once you join the Le Creuset club of enameled cast iron pots and pans, you've joined an elite group of chefs.

Follow our recommended guide and cleaning products below on the special cleaning steps for enameled Le Creuset as it's different from [cleaning cast iron pan](#).

How to clean Le Creuset enameled cast iron pans

Unlike regular cast iron pans, enameled cast iron pans don't need to be seasoned. They are also rust-free as long as you take care of the enamel and dry the rims of the cookware where it doesn't have the enamel coating.

Here is a quick and effective way to clean your Le Creuset pots and pan.

Handwashing your Le Creuset

Step 1: Let the pan cool down for a few minutes after use

Thermal Shock Warning: The enamel will weaken or crack if you plunge a hot pan directly into cold water.

Step 2: After cooling, soak the pan in warm soapy water in case of any stubborn food residue

Step 3: Use a **cast iron brush** to remove food particles and clean between the ribs and grills

Scratch Warning: Do not use metal scourers inside or outside of your Le Creuset. Avoid using rough detergents or cleaning liquids. The inside is delicate and is easy to scratch.

Step 4: Wash with water to remove remaining leftover food

Step 5: Air dry or wipe dry

Warranty Warning: Your Le Creuset pan is durable however, enamel damage due to

dropping or bumping it on hard surfaces is not covered by the warranty.

Can I clean Le Creuset with a dishwasher?

Enameled cookware is usually dishwasher-safe but it's **not recommended**. Dishwasher cleaning weakens the enamel of your Le Creuset cookware as the detergents are very harsh and abrasive.

Use your dishwasher only as a last resort. Pans with wooden handles are not dishwasher safe.

Here are the best practices of washing your Le Creuset in a dishwasher.

Step 1: Let the pan cool down and scrape off any food residue

Step 2: Put the pan at the bottom of your dishwasher

Step 3: Use warm water and gentle liquid soap

Step 4: Wash on gentle cycle.

Warning: You need to re-oil some Le Creuset grills and skillets after the dishwasher depending on your cookware set.

How to clean a burnt Le Creuset pan?

When you saute all kinds of ingredients, you'll end up with some burned food. No chef is perfect.

To clean up the burned mess, follow these steps.

You don't need to soak it overnight and risk damaging the enamel.

Step 1: Fill your pan with two cups of water

Step 2: Boil the water in low heat

Step 3: Add two tablespoons of baking soda

Step 4: Let the solution simmer as you stir for a few minutes

Step 5: Scrape the burned food with a wooden spoon

Step 6: Let it cool down and rinse with hot water

Step 7: Wipe it down with a dishcloth

Step 8: Air dry fully

How do you clean the inside of a Le Creuset dutch oven?

Le Creuset is famous for their dutch ovens.

Like above, the boiling water and baking soda method is the fastest way to clean burnt food off your Le Creuset Dutch oven pan. This method works great for stubborn burnt residue.

For regular cleaning, fill the pan with water and use a **non-scratch cast iron grill brush** to scrub the stains away.

Another solution is to use hydrogen peroxide and baking soda to soften stains.

A highly recommended product is to use Bar Keeper's Friend Soft Cleanser along with a non-scratch and all-purpose dish scrubber for stunning results.

The Bar Keeper's Friend Soft Cleanser is a non-abrasive cleaning product that won't damage your Le Creuset's enamel. It makes it easy to remove burned-on stains and films of food in your cookware.

Use it this way.

Step 1: Sprinkle a liberal amount of the powder in your pan.

Step 2: Use a paper towel to spread the powder while wiping at the same time.

Step 3: Give it a good second scrub and wipe.

Note: It's easier if you use Bar Keeper's Friend with a non scratch all purpose dish cloth or a cast iron grill brush.

Step 4: Rinse (warm water can be used)

Step 5: Air dry and store

How do I clean the outside of my Le Creuset cookware?

Fat deposits, grease and food stains can make the exterior of your pan look ugly, splotchy and disgusting.

Here's the best way to clean the exterior of your Le Creuset Dutch oven.

Step 1: Let the pan cool down

Step 2: Wipe the exterior gently with a non-scratch nylon scrubber pad

Step 3: You can use diluted dishwashing soap or any other mild detergent along with the nylon pad

Step 4: You can also use gentle liquid detergent along with a cast iron grill brush

Step 5: Rinse under running water

Step 6: Air dry

If you are trying to clean off a build-up of grease and oil, your best bet will be to use Bar Keeper's Friend to tackle the job.

The Crown Choice Cast Iron Cleaning Brush for Le Creuset

Sponges won't clean properly unless it is for very light cleaning. The green scourers will scratch your enamel. Steel wool or scrubbers will scratch and ruin your prized cookware.

That's why we created [The Crown Choice cast iron cleaning brush](#) specifically for cast iron and enamel cookware.

The tip has tough bristles to get into corners and edges without scratching. You can use it safely without scratching and a free replacement brush head is included as part of the set.

1. Sturdy bristles made to scrape burned food
2. A better grip and thus more leverage to clean
3. They can clean ridges that scrubs can't reach
4. Unlike dishcloths, bristles don't hold water
5. Non-scratch
6. Non-toxic and BPA-free

Give [The Crown Choice cast iron cleaning brush](#) a try and see how easy it is to keep your Le Creuset cookware clean and looking like new.

Now that you know **how to clean Le Creuset** cookware, go ahead and enjoy your clean and scratch-free enameled cast iron.