

**Label of la Malle w. Trousseau
offers objects to unity
and small collections of objects
Without blabla and without fuss
Fair, sincere, honest
and quality objects.**

**Malle w. Trousseau
A trunk of kitchen objects
designed for life. Objects used
on a daily basis: well thought out.
Well designed, Well manufactured
What can be more generous
than to offer the best in life.**



1 CHICKEN ROASTER CF1 France

Enamelled stoneware, For standard oven (minimum 30cm), 23 cm diam... Hand Wash
Stoneware Ø 23 cm - H 17,5 cm, 900g

An unusual object for the XIXth century, not very well known, revisited by **Mw.T.** A kind of skewer which permits to cook poultry vertically, with a simple cooking method. All you need to do is to place it on the pick and to push it in. As this is empty, the heat rises, cooking is uniform and the meat becomes soft.

The juice runs down the bird to make it crisp. The dish sinks around the pick and takes in all kinds of vegetables which benefit and caramelize. Redesigned by Guillaumet Bardet and made in France by a stoneware manufacturer. Each piece is unique as they are all shaped and enameled by hand.



2 CUTTING BOARD, France

Board in old massive walnut, glue free, finished with vegetable oil
L 43 cm - l 24 cm, 1,3kg, thickness 2,5 cm
Each piece is unique, the look of the wood varies from one board to another.

A cutting board as in olden times: in one single piece which guarantees its longevity. Manufactured from a tree of character: the walnut-tree.

Exclusive piece for **Malle w. Trousseau**, designed by Jules a mountain man, and manufactured in France by a specialist of kitchen blocks. The wood is very hygienic, butchers always work with this.



3 SPICE GRINDER, Sweden

Two cast-iron pieces with scored bottoms and cork stopper for the stocking container
Ø 8 cm, H 8 cm, 1 kg

“Fini les moulins”, the mechanisms of which break in “no time” this cast-iron grinder will be your friend for life.

Nothing will be more effective for enhance the flavour of your mixtures... Pepper, spices, dry herbs will reveal their most subtle flavours. Up to when men will have two arms, this grinder will work...



4 DISH-CLOTH APRON IN HEMP AND LINEN, France

62% linen - 38% hemp, Natural colour, L 1,3 m - l 46 cm, Delivered in pairs

It's a pleasure to dry one's pans with a dish-cloth in hemp which absorbs the humidity. In addition to its absorbant quality, hemp is one of the most resistant materials. It has the capability to become one day the grandmother's dish-cloth... We have especially made this model which permits one to dry plates and dishes or to roll up round the size, just like an apron. Exclusive to **Malle w. Trousseau**.



**5 A CULT OBJECT AND TYPICALLY SWISS:
3 VEGETABLE PEELERS, Switzerland**

Handle and blade in stainless steel, high quality, 29 g
Pink peeler, the classic
Black peeler for thin skins: tomatoes, kiwis, peppers...
Blue peeler, "the julienne" special



The original Swiss peeler: a classic example of simple and perfect object: at first sight it's nothing exceptional, but once you hold it in your hand and try it on carrots, apples, kiwis, potatoes... There is no doubt as to its efficiency.



6 THE OIL & VINEGAR CRUET, Portugal

Oil 1/2L - H 24 cm
Vinegar 1/4L - H 17.5 cm, 0,65 kg

A pair of containers that keeps oil and vinegar out of light. Thanks to their spouts, the liquid pours in a fine stream, practical in the kitchen and also at table. The handle allows a steady grip. Both are made in Portugal for **Mw.T.**, by a family firm specialised in quality stainless steel. The spouts may be repositioned. Dishwasher safe



7 POT STAND & A STAINLESS STEEL SOAP, France

Pot stand: Made in ash with one magnetic insert. 18cm x 18cm
Hand soap: 100% inox



Pot stand
It is pretty and smart: it sticks to everything that has a base incorporating iron.

Hand soap
This clever little object is perfect for getting rid of strong smells.

Become together in a box.



8 WELCOME APRON, France

Calf's leather, Cut by hand with 4 brass eyelets and leather closure link
Red colour, Sole size.
The look of each may vary as the leather is a natural product

Made exclusively for **Malle w. Trousseau**. It was created from those used by blacksmiths. It protects, it is elegant, acquires a patina and becomes more beautiful as time goes by.





9 GREAT TOOLS FOR OYSTERS

Hand protection in natural leather, for left and right handed users
Professionnal oyster knife called "La Lancette" made in France (Thiers)
Very strong blade (steel 240c13) heat treated, Rosewood handle

So Simple to use! With these 2 tools it will be so easy for you to open and enjoy as many oysters as you can eat! Just follow closely the instructions and safety recommendations below:

- Place your left thumb through the hole in the strap just behind the glove.
- Place the oyster on the glove with the tip of the shell facing towards you.
- Take the knife in your hand with the blunt side facing you and your fingers holding the blade
- Push the tip of the blade into the gap on the side of the oyster.
- Twist the blade to stretch open the 2 valves of the oyster. Free the muscle and remove the larger valve.
- Slide the knife under the smaller valve to detach the flesh.

The knife is light, elegant and easy to use. The blade will stay sharp for a long time, if you simply wash it with water and dry it straight away. Do not put it into the washing machine.



10 DISHES FOR BROWNING, France

Natural stoneware
Large dish 26 x 30 x 5 cm
1,6 kg
Small dish 21 x 25 x 5 cm
1,1 kg

The cooking of this dish is carried out at high temperature: 1250°, this gives watertightness, solidity and inalterability of the enamel. Stoneware has an incomparable capacity to store then to let out heat. A great classic of French cuisine, this dish will brown everything and thanks to its properties, it keeps your dishes at a good temperature during the whole meal. Stackable, these browning dishes are made for a daily ease of use and are very practical to arrange.



11 THE SMALL HAND-HELD MANDOLIN, WITH ITS TWO INTERCHANGEABLE BLADES, Switzerland

Stainless steel blades, plastic handles
Box: 15,5 x 6,5 x 4,2 cm, 0,4 kg



Made in Switzerland by the same firm as the peelers, this mandolin is selected by **M.w.T** for the sharpness of its blade. With no effort, you produce very thin slices of carrots, mushrooms, parmesan... as well as grate all sorts of chocolates, cheeses, cinnamon... Ergonomic, it holds well and comes with a finger protection. It works as well in the kitchen as on the table to give the finishing touch to dishes.



12 THE SMALL SET FOR PURÉE

Stainless steel and coconut fiber,
Box: 32 cm x 15 cm x 8 cm, 400 g

Three great tools for **home-made purée***

- the vegetable brush in coconut fibre to scrub the potatoes
- the classic Swiss-made stainless steel peeler, the original and the best: simple, intelligent, effective, its blade peels like a dream
- the stainless steel masher: this tried and tested tool makes mashing potatoes easy; they don't stick and they remain soft



13 THE REALLY SMALL KITCHEN TOOL SET

Stainless steel. Box: 16 cm x 16 cm x 2 cm, 120 g



Two accessories you always need close to hand:

- the classic Swiss-made stainless steel peeler, the original and the best: simple, intelligent, effective, its blade peels like a dream
- the stainless steel soap that removes the odour of garlic, onions

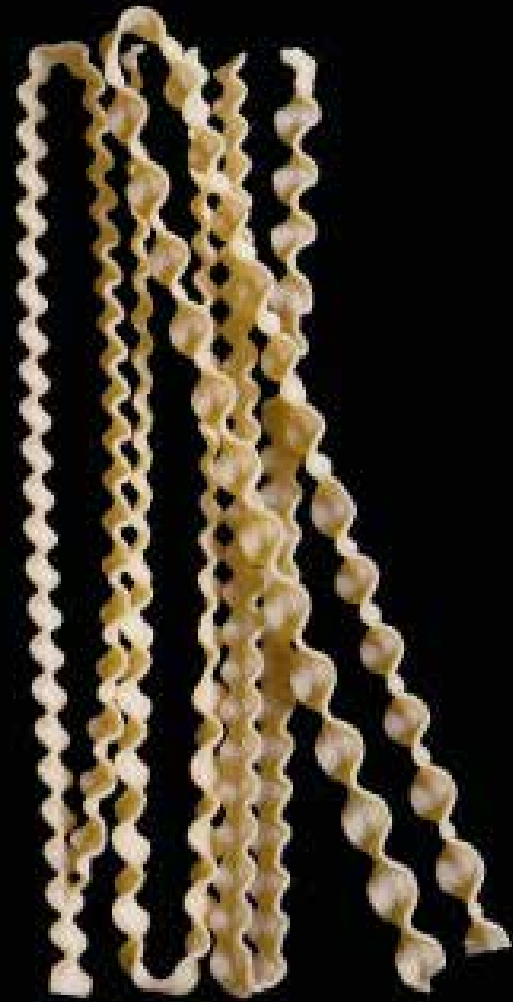
14 THE SMALL SET FOR PASTA

Stainless steel and cork. Box: 31 cm x 15,5 cm x 8 cm, 300 g

- The thin skin peeler, in stainless steel, made in Switzerland, perfect for skinning tomatoes that you want to use in a sauce
- The spout for the bottle of olive oil
- The stainless steel pasta spoon



* recipes on www.mallewtrousseau.com



15 THE SMALL SET FOR BAKING

Box: 31 cm x 17 cm x 7 cm. 400 g. Whisk 10 wire, 30 cm, (11 ¾ in.). Silicone spatula L: 20cm – l: 3,6 cm (L: 7 ¾ in – W: 1 ½ in). Stainless steel spatula L: 13cm – l: 2cm (L: 5 ¼ in – W: ¾ in)

A box with 3 essential tools to make any kind of recipe for cakes or pastries:

The balloon whisk: it's multi-tasking utensil that beats and mixes all ingredient of a recipe. It emulsifies and aerates sauces perfectly and leaves them with no lumps.

The silicone spatula, called "Maryse" after it's original French creator, enables you to clean out all shapes of container perfectly. Flexible, with one side made for the angular shapes the other for the round ones. It is made from thermo-resistant silicone, which is easy to clean. The top of the spatula is also removable.

The stainless steel spatula again with a flexible blade and round edges, allows you to spread the filling over your cake (whether it is chocolate, jam, icing sugar...) and follow the precise shape of the cake. It can also be used to cut the cake.



16 NUTCRACKER

Nut cracker plate composed of 2 pieces of solid beech wood, glued together. Ø 20 cm, mallet L 30 cm, 780 g.

A mountain dweller, passionate about high quality tools, one day conceived this very simple but very smart nutcracker which will crack open walnuts whilst keeping the entire kernels completely intact.

Simply place the nut in the middle of the plate, on the little promontory, and tap it once, sharply, with the mallet: Hey Presto! The nut is opened without being crushed... In this way enjoying fresh nuts becomes so easy!

You can use them to accompany endive salad, make roquefort toast, to decorate cakes or make your almond marzipan...

The nutcracker can be passed from person to person round the dining table, so all can sample the pure enjoyment of eating fresh walnuts, or any nuts you choose.







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