



Fair, sincere, honest  
and quality objects.



Malle W. Trousseau

W. Trousseau

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## MALLE w. TROUSSEAU

Si notre ancêtre n'est pas mort de faim, c'est qu'il a découvert le plaisir de cuisiner ! Partir à la chasse tous les matins aurait pu devenir lassant, mais son instinct de survie a éveillé sa gourmandise ! Aujourd'hui fini la traque : bouchers, poissonniers, boulangers, primeurs comblent nos envies. Avec cette variété infinie est apparu le plaisir de préparer des recettes et de les partager. Et rien n'est plus agréable que de cuisiner avec des ustensiles fiables et efficaces.

La Malle w. Trousseau rassemble **l'essentiel des ustensiles pour préparer les repas avec plaisir**. Des objets conçus pour servir et non pour séduire. Ces objets, nous les avons découverts au fil des années, **ils sont justes et sincères. Bien pensés. Bien dessinés. Bien fabriqués.**

Qui n'a pas maudit le « bon couteau » qui ne coupe pas, la planche à découper qui se fend, le torchon qui n'essuie pas ! Notre monde fabrique des « choses » pour les « consommer » et les « re-consommer » encore.

Les objets de la Malle w. Trousseau sont fabriqués par **des hommes qui ont un vrai savoir-faire** et un amour de leur métier. Ces objets traversent le temps et deviennent **des compagnons de notre quotidien**.

Mais d'où vient notre envie de rassembler ces objets dans une malle ? Notre fille Dalva quitte la maison pour une nouvelle vie : « je peux emporter le couteau corse, la Sarpaneva, les planches de Jules, et... » Nous avons le souvenir du trousseau de nos grands-parents. Si désuet. Et pourtant quoi de plus généreux que de vouloir souhaiter et offrir le meilleur pour la vie... De là est née la Malle w. Trousseau. Et pourquoi ce w ? En souvenir de ces malles marquées aux initiales des voyageurs...

La Malle w. Trousseau, **c'est un cadeau pour la vie.**

Isabelle Mathez & Frédéric Winkler

## « ONLY THE BEST, FOR SERIOUS COOKS »

If our ancestors managed not to die of starvation, perhaps it is because they discovered the pleasure to be had in cooking! Having to hunt for your dinner every day could quickly become a bit of a bore, so our basic survival instinct turned us into primitive gastronomes. Well that's how we like to think of it anyway... Nowadays hunting for dinner means going to your favorite butcher, fishmonger or fruit & vegetable merchant, and with such a profusion of produce at our disposal comes the pleasure and enjoyment in preparing and sharing favorite recipes. And when cooking, nothing is more enjoyable than using the best and most efficient utensils.

The Malle W. Trousseau assembles a careful selection of implements that are **essential for enjoyable cooking**: objects that are designed above all to be used, and not just to please the eye, even if they do that too. Over the years we have made our selection based on a tool's intrinsic integrity and practicality and on three fundamental criteria: the object must be **Well thought-out, Well designed and Well made**.

Who hasn't cursed the 'good' knife that won't cut, the warped chopping board or the dishcloth that doesn't dry? Maybe this is because nowadays, we live in a world where objects are made to be consumed and then 're-consumed'.

The objects presented in the Malle W. Trousseau are **made by craftsmen with a genuine savoir-faire** and love of their craft. The objects we have found over the years are timeless and they soon became **an integral part of our own household**.

So it is natural to ask us where the idea of grouping them together in a trunk came from. The answer is that when our daughter Dalva was leaving home, she asked us "Can I take the Corsican knife and the chopping board that Jules made and..." And that reminded us of the trousseau that our grandparents would receive when they got married. Fashions have changed. But the idea of offering the best that will last a lifetime is a hugely generous act in itself and inspired us to create the Malle W. Trousseau. And what's with the W? It's a reminder of the travellers' initials that adorned their trunks long ago.

The Malle W. Trousseau is **the gift of a lifetime, for a lifetime.**

Isabelle Mathez & Frédéric Winkler



2

## COOKING tray

TO COOK  
TO SIMMER  
TO FRY  
TO BRAISE  
TO GOLDEN  
TO MIX  
TO DRY  
TO PRESENT  
TO SERVE





## CONTAINING tray

TO PREPARE

TO LAVER

TO TASTE

TO COOL

TO WHIP

TO MIX

TO PRESS

TO COOK

TO MARINADE

TO COOK AU GRATIN

TO ROAST

TO DRY



# THE CUT





1

“SHUN” KNIFE

2

GRINDING STONE

3

CORSICAN KNIFE

4

STAINLESS STEEL  
“SOAP”

5

MEAT FORK

6

SPICE GRINDER

7

CUTTING BOARD

8

PEELERS

9

COPPER LADLE  
AND SKIMMER

10

MAPLE SPATULA

11

WELCOME APRON

## “SHUN” KNIFE

*Origin: Japan*

The Japanese knife: the absolute reference of the knife.

This manufacturer takes his savoir-faire from the Samurais' swords to create this range of knives in Damascus cloth 32 layers. The veined look of their blade is in contrast with their pure and singular line. Real knives. With these 3 knives, you can carry out all the jobs connected with cutting: peeling, cutting, slicing, mincing, carving...

Both light and strong, they have a remarkable cut and their equilibrium makes very easy to handle.

## SANTOKU KNIFE

A typically Japanese blade, Santoku is the cousin of our famous french “chef's knife” well suited to large pieces.



*Handle 12,5 cm – blade 16,5 cm / 200 g*

## SLICING KNIFE

Ideal for removing fillets, for cutting meat and fish. Its blade cuts in one go, from the back of the blade to the tip.



*Handle 10 cm – blade 15 cm / 78 g*

## OFFICE KNIFE

Small manageable, multivalent it can be used to do almost anything with precision: to cut, peel, slice, carve, even mince a large assortment of ingredients.



*Handle 10 cm – blade 9 cm / 60 g*

## GRINDING STONE

*Origin: Japan*

*Cut lava stone, untreated  
2 sides of grain 300 & 1000  
The 300 side for sharpening,  
the 1000 side for finishing  
L 19 cm – l 6,5 cm  
H 3,5 cm  
600g*



## MEAT FORK

*Origin: Germany*

*Fork 2 pics  
In stainless steel  
and plastic tableware,  
aluminium rivets  
L 32 cm  
156 g*



This fork is an indispensable ally when guiding your knives... And its long right picks “square at an angle  $\diamond$ ” allow you to hold comfortably the piece which is being cut



## CORSICAN KNIFE

Origin: France



Steel blade  
Boxwood handle  
Blade 12 cm  
Handle 11 cm  
140 g

A knife which was especially created for the **Malle w. Trousseau**. Unique character piece as the image of Corsica from where it originates.

*Jean Pierre Ceccaldi*, a craftsman close to the wild nature produces his knives with handles which are inspired by goats' horns. You will appreciate especially for its efficient cut and for its blue tinged (?) the aspect of which was developed over the years.

For the lovers of salamis, pâtés and other cheeses... It is also useful for cutting all kinds of pumpkins.

## SPICE GRINDER

Origin: 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...



## CUTTING BOARD

Origin: France

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.

Board in old massive walnut,  
glue free, finished with vegetable oil  
L 43 cm – l 24 cm, 1,3 kg,  
thickness 2,5 cm

Each piece is unique,  
the look of the wood varies  
from one board to another.



## PEELERS

Origin: 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

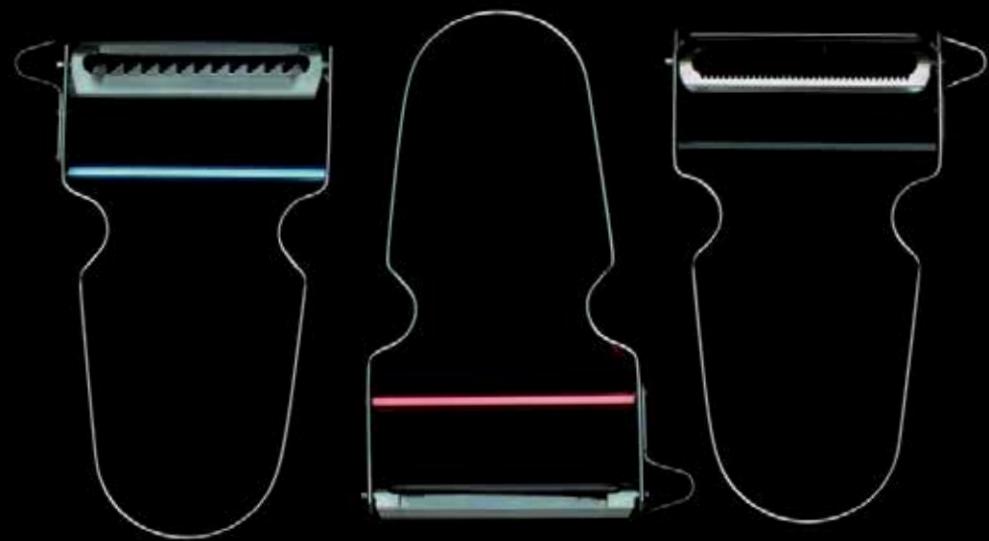
The original Swiss peeler: a classic example of simple and perfect object: at first sight it's nothing exceptional, but once you hold it in your hand and try it on carrots, apples, kiwis, potatoes... There is no doubt as to its efficiency.

## STAINLESS STEEL SOAP

Stainless steel soap  
L 6,5 cm - l 4,5 cm  
32 g



It could go unnoticed, but once tried, it's impossible to be without. Rubbing your hands with cold water, the smell of onions, of garlic and others, simply disappear.





## COPPER LADLE AND SKIMMER

Origin: France



*Pierced copper palette  
Handle in brass with hook  
L 40 cm - 250 g*

*Copper ladle  
L 37 cm - Ø 9 cm  
Capacity: 19 cl  
250 g*

Two “gourmand” and authentic clins d’oeil in homage to French cuisine

## MAPLE SPATULA

Origin: Denmark



*Maple wood,  
without glue  
twisted, hand finished  
L 30 cm - 22 g*

This light and twisted spatula gives excellent use, as you can stir, grate, lift... making alternatively use of its 2 sides. One side for the flat surfaces, the other for rounded surfaces.

## WELCOME APRON

Origin: France

Made exclusively for Malle w. Trousseau. It was created from those used by blacksmiths. It protects, it does not become dirty and it is elegant. An apron which acquires a patina and becomes more beautiful as time goes by.

*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*



COOKING





**15**



**19**



**20**



**17**

**16**



**14**

**13**



**12**



**18**

**12**

**CAST-IRON CASSEROLE**

**19**

**DISH-CLOTHS**

**13**

**POT STAND**

**20**

**GLASS JAR**

**14**

**CAST-IRON SAUCEPAN**

**15**

**SLOPE SIDED SAUTEUSE**

**16**

**PALETTE**

**17**

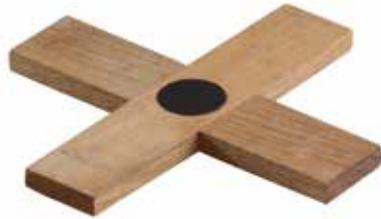
**ROUND SAUCEPAN**

**18**

**KNITTED OVEN GLOVES**

## POT STAND

Origin: France



Ash  
Central stone magnet  
L 18 cm  
100 g

Thanks to its magnet, this tablemat sticks and disappears below all your casseroles, small saucepans and cooking-pots, providing there is iron inside them. Convenient to pass from the cooker to the table. It will become indispensable.

## CAST-IRON CASSEROLE

Origin: Finland



Enamelled cast-iron with a wooden handle  
Suitable for induction  
H 19 cm - Ø 21,5 cm  
Capacity: 3 L (4/6 pers)  
4 kg

This good looking simple and perfect casserole is the master piece of our cookers. In enameled cast-iron, it allows us to prepare dishes of excellent flavour. Its removable shaped wooden handle is in contrast with this somber material and can be used to lift the lid without burning oneself. Designed by "Timo Sarpaneva" in 1952, it has not lost any of its freshness.

## CAST-IRON SAUCEPAN

Origin: Germany

An alloy of iron and carbon  
without coating  
Surface treated with linseed oil  
Suitable for induction

Ø 25 cm - L 43 cm  
Handles included  
Capacity: 2 L  
4 kg



This is a unique piece of generous shapes which invites one to share and to conviviality. There is no doubt as to the quality of this artist's work of art, a German enamoured with cast-iron: prolonged simmering for a healthy and tasty cooking. To be handled with gloves as the handles are hot.

## KNITTED OVEN GLOVES

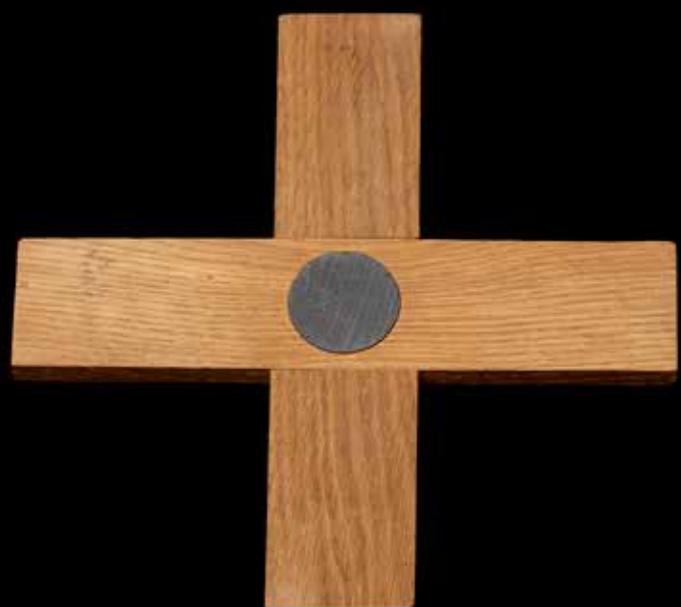
Origin: Sweden

Knitted linen and cotton  
thick squares  
17.5 cm x 21.5 cm  
104 g



These handles, in natural material, show their great usefulness during use, when taking the dishes from the oven and holding the handles. Knitted by hand from thick linen and cotton, they can easily be used with the cast-iron saucepan.





## DISH CLOTHS

Origin: France

100% linen  
Natural colour,  
embroidered black check pattern  
L 77 cm – I 51 cm  
Delivered in double pack



It's not a kitchen without several dish cloths  
Over the shoulder, thrown over the arm, in the belt, they are of great use. Also for drying! Woven in northern France, these linen dish cloths emphasized in black, have already been washed.

## GLASS JAR

Origin: USA

Glass cooking and preserving pot with lid  
L 22 cm x I 12 cm x H 10 cm  
Capacity: 1,2 L  
1,3 kg



This facets glass pot will seduce you not only for its retro look but most of all for its many uses: cooking soufflés, cakes and other things in the oven... Freezing prepared dishes, keeping small left-overs in the fridge. So American because of its practicality

Stainless steel palette  
with plastic handle for foodstuff  
Aluminium rivets  
L 21 cm – I 8,5 cm  
135 g



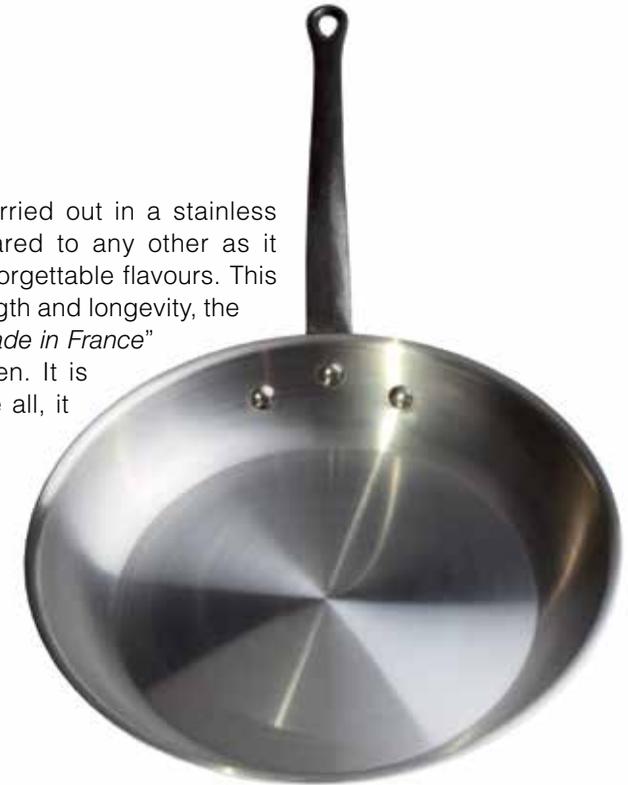
This versatile palette is an accessory which we cannot overlook, to lift, return... Scrape the bottom of pans.

## FRYING PAN

Origin: France

Once accepted, cooking carried out in a stainless steel pan cannot be compared to any other as it reveals some unique and unforgettable flavours. This is a staple item, of great strength and longevity, the quality of its manufacture "made in France" no longer needs to be proven. It is "good to handle" and, above all, it is easy to maintain.

Stainless steel  
Thickness 2,6 mm  
Exterior polished  
Handle: cast-iron  
Fitted with stainless steel rivets  
Suitable for induction  
Ø 28 cm – H 4,9 cm  
1,6 kg



## SLOPE SIDED SAUTEUSE

Origin: France

Suitable for induction

Ø 16cm  
H 6,5 cm  
Capacity: 0,9 L  
700 g



This small saucepan with slanted edges favours the wrapping of food and allows the frying of small pieces. Manufactured by "Mauviel". It heats quickly, it is a good heat conductor and it is perfectly suited to pates thanks to its flat bottom. It does not distort and it is easy to maintain.

THE CONTAINERS





21

CUTTING BOARDS

22

STOCK POT  
AND INSERT PASTA

23

VEGETABLE  
COLLANDER

24

DISH-CLOTH APRON

25

DISHES  
FOR BROWNING

26

SPAGHETTI SPOON

27

POTATO MASHER

28

BALLOON WHISK

29

CHICKEN COOKER

30

MIXING BOWLS

## STOCK POT AND INSERT PASTA

Origin: France



Stainless steel  
Thickness 2,6 mm  
Polished exterior  
Fixed handles  
by way of stainless steel rivets  
Suitable for induction plates

Ø 24 cm - H 13,5 cm  
Capacity: 6,1 L  
2,6 kg

Faire bouillir la marmite!

This is a well-known saying which means “to keep one’s family” and which introduces this cooking-pot of a generous and family size: an emblematical piece produced by “Mauviel”, which has been perpetuating its savoir-faire in the manufacture of high quality utensils for the past 180 years. This stew-pan offers amateurs the high cooking technology “made in France”. It allows to succeed spaghetti in France. Thanks to its insert cooking is “al dente” without burning oneself!



Pasta insert  
Ø 24 cm - H18,5 cm  
1,1 kg

## SPAGHETTI SPOON

Origin: Germany



Stainless steel  
Ø 6,5 cm  
L 31 cm  
150 g

## VEGETABLE COLLANDER

Origin: France



Thick aluminium  
Pierced bottom and sides  
Fixed feet and handles  
by way of aluminium rivets  
Ø 30 cm - H 20 cm  
Capacity: 8 L  
1,5 kg

It would seem too large and yet its size is ideal to take all your vegetables when you return from the market, to wash salads under very little water, empty fruit... Standing firm on 3 feet, it does not fall over, it does not unsolder, it does not distort! You can leave it on the worktop, admire it or let children handle it.... It is strong and reminds us of our grandmothers' collander...

## DISH-CLOTH "APRON"

Origin: 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**.

## DISHES FOR BROWNING

Origin: France

Natural stoneware

Large dish  
26 x 30 x 5cm  
1,6 kg

Small dish  
21 x 25 x 5cm  
1,1 kg



The cooking of this dish is carried out at high temperature: 1250°, this gives water-tightness, 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.





## CHICKEN COOKER

Origin: France

Stoneware  
Ø 23 cm - H 17,5 cm  
900 g



An unusual object for the XIX<sup>th</sup> 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.

## CUTTING BOARDS

Origin: France

Beech, Glueless  
Finish with vegetable oil

Large, rounded finish  
L 37 cm – 20 cm  
930 g

Small  
L 31 cm – 15 cm  
750 g



These two models complement our desire for general beech boards. One is not enough, either two, three is perfect. They are so nice resting against the wall, an early collection... for long because being manufactured from a piece of wood without glue makes them very strong. Exclusive to **Malle w. Trousseau**.

## POTATO MASHER

Origin: Germany



This utensil reminds us of our grandmothers and brings forgotten flavours to mind.

## BALLOON WHISK

Origin: Germany



This multi-purpose balloon whisk, with a good grip, is ideal to prepare and succeed: the whipped egg whites, creams, smoothies and other white sauces.

## MIXING BOWLS

Origin: Denmark

Bowl has a melamine spout  
of high quality, it does not retain  
taste or smell, does not scratch  
3 sizes



There is no denying it, these preparation bowls are perfect: weighted on the bottom with a slip ring, a small handle for a good grip and a spout which allows one to pour properly. Timelessness seen by Danish designers in the 50s.

TO

ORDER YOUR TRUNK

BUY OBJECTS

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**Contact Mw. T**

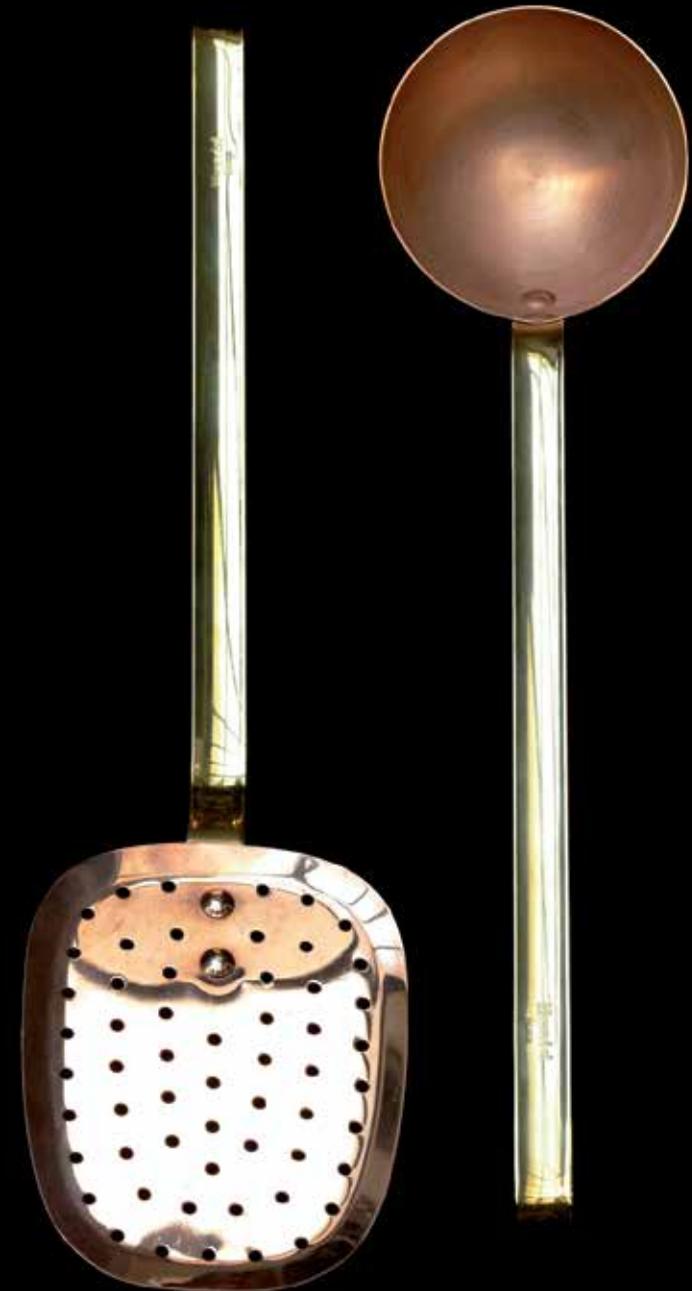
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