

Copper AND Wheat

Press Folder 2015

Copper and Wheat - Food Atelier Copenhagen

Copper and Wheat is a street food cuisine currently situated at Copenhagen Street Food and the weekly Kødbyens Mad og Marked. Founded by Alexandre Fristot and Pierre Cacheux in 2013 the project blends a modern take towards culinary tradition strongly inspired by the french countryside and its legacy in food making.

The brand is a result of a prize winning idea based on the concept of delightful, conscious and regional eating, also known under the term „Slow Food“ coined by Carlo Petrini. It is of great importance to start with only seasonal raw products using traditional methods to process all ingredients. Suppliers are carefully chosen with regards on strengthening the local economy.

Since the first appearance at Roskilde Festival, Copper and Wheat's french fries have become a trademark alongside its inventive fusion of various national dishes. Besides its french roots, the company focuses on an international cuisine combining traditional recipes with exotic refinements. Simple and modern driven by steady research in culinary creation.

A distinct design vocabulary permeates the guise of Copper and Wheat. It is appreciated as an encompassing part of the concept, where all entities ought to speak to the customer. Taste is not just translated in a dish, but also in the overall experience you will get at its scene.



The Story

Summer 2011

Alex arrives in Copenhagen to study landscape architecture and starts a student job at Ma Poule situated at Torvehallerne.

Summer 2012

After travelling the world Pierre moves to Copenhagen to live with his Danish girlfriend and starts working at Ma Poule as well. This is the first encounter of the two Frenchmen.

Sept-November 2012

Alex develops the project “Coquofood” in his course “Food Innovation and Health” at Copenhagen University. He comes up with an idea that is based on “Slow Food – the Fast Way”. Pre-cooked meals canned in jars and kept in the fridge up to 4 days thanks to the vacuum sealing. Easily warmed up and eaten directly out of its container.

Alex is taking part of an incubator program, receives 30.000kr from the University and the project wins the national food innovation prize “Ecotrophelia” in June 2012.

July 2013

“Coquofood” is part of the food court at Roskilde Festival, in the area dedicated for new innovative food concepts in Denmark.

It is the first collaboration between Alex and Pierre. Both decide on further development of their menu. Their self made French fries in duck fat are born, a great success story at Roskilde Festival.

August 2013

Due to its success at the festival, Alex and Pierre can open their first own shop at Torvehallerne for 2 months. It is a 7 square meter wooden hut built in Alex’s garden.

The menu consists of a sandwich served with Belgium fries double fried in duck fat and a fine beer made by a famous Belgian microbrewery.



October 2013

“Coquofood” represents Denmark at the European Food Innovation Competition. This time no price, however an interesting experience.

December 2013

“Coquofood” wins the second price as the best start up in Copenhagen for 2013.

Alex and Pierre win 30.000kr. They invest in the design of a brand identity made by the designer Victor Lieberath (Victor Lieberath Studio). They decide to change their name to “Copper and Wheat”. The fusion/combination of the industrial and the organic, the city and the farm, the modern and the tradition.

May 2014

Copper and Wheat moves its place to the new spot at “Copenhagen Street Food”.

The menu is a traditional weekly dish based on season served with “Real Belgian fries” double fried in duck fat.

July 2014

Copper and Wheat participates at Roskilde Festival another time.

Summer 2014

The menu is evolving to a weekly dish, the fries, snack and desserts, all founded with the same philosophy of simplicity, quality and traditional products.

December 2014

Alex and Pierre sell their 7 square meter house and move into a full kitchen incorporated in a container with great help of the designer Trøels Øder Hansen, founder of Dull Days.

April 2015

Copper and Wheat opens its second food atelier. As one of the upcoming food connoisseurs of the city, they are part of “Kødbyens Mad og Marked” hold place every Saturday and first Sunday.



Few examples of our weekly devotion

BOEUF BOURGUIGNON

1 WHAT YOU NEED

6 persons
1kg of beef typical Burgundy (ask your butcher)
100g bacon
200g of mushrooms
4 carrots
2 bay leaves
5 onions
2 or 3 garlic cloves
1 or 2 cloves
Thyme, parsley
1 bottle of red wine
100 g of butter
Salt and pepper

Cut the meat into cubes of 3-4 cm from the side, remove large pieces of fat. Fry the meat in butter with bacon several times until all pieces are cooked. When all the meat and bacon are in the pan, add the onions. Let sweat it and then deglaze the pan with water (or a vinegar). Sprinkle with flour. Mix well and let it brown for a short time. Salt, pepper. Add sliced carrots, garlic and bouquet garni and cover everything with the wine and make simmer for an hour or two. 15 minutes before serving add 2 squares of dark chocolate and the mushrooms.

2 HOW TO DO IT

3 PAIRS WELL WITH

A pinot noir wine from Burgundy
Serve with mashed potatoes or French fries

Boeuf Bourguignon is a traditional dish of French cuisine and more precisely from the Burgundy region. It takes its name from two specialties of the region that consists of: beef and wine. Burgundy is as famous for its good wine as for its breeding Charolais cattle.

4 DID YOU KNOW

5 SHOW US YOURS

Happy with your results? Post a picture and hashtag it #copperandwheat or invite us and be the lucky winner of a meal at our stand at Copenhagen Street Food.

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PORK SHANK

1 WHAT YOU NEED

4 persons
2 shanks
3 carrots
2 cloves of garlic
2 onions
4 tablespoons of honey
1 celery stalk
10 cl of wine vinegar
40 cl of veal stock (40 cl of boiling water + 4 veal juice tablets)
2 sprigs of thyme
3 tablespoons of olive oil
Salt and pepper

Peel the vegetables and slice them. Preheat the oven to 160°C (320°F).

In a casserole, heat the oil over high heat and brown the shanks on all sides.

Add the vegetables, garlic cloves and thyme. Roasted the vegetables on medium heat for 5 minutes. Pour the vinegar and deglaze it.

Mix everything and add honey and the veal stock.

Season, stir, cover and bake for 2 hours.

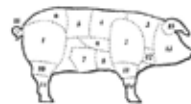
Remove from the casserole the shanks and the vegetables. Put the pan back on the heat and let the sauce reduce. Cut the legs and put them in the cocotte.

Serve directly.

2 HOW TO DO IT

3 PAIRS WELL WITH

You can serve the shanks with vegetables gratin, beans or lentils
A fruity red wine as Pinot Noir, Beaujolais or Saumur-Champigny



The shanks are the part 10 and 11 in the pork

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SALMON AND SPINACH LASAGNA

1 WHAT YOU NEED

6 persons
12 lasagna sheets
250g of ricotta
25ml of cream
450g of spinach
50ml of olive oil
300g of fresh salmon (2 slabs)
100g of grated mozzarella
50g of grated parmesan
Salt and pepper

Preheat the oven at 190°C (375°F).

In a large bowl, mix the ricotta, the cream, the spinach, the olive oil, the salt and pepper and keep it on the side.

Remove the skin of the salmon slabs and cut them into lashes.

In a rectangle tray, put 3 lasagna sheets with 1/3rd of the mixture of the bowl, 1/3rd of the salmon lashes then add 3 sheets of lasagna with the second third of the mixture and the salmon, then again 3 lasagna sheets, the left over of the mixture and the salmon and finish with the 3 last lasagna sheets.

Sprinkle with the mozzarella and the Parmesan cheese. Add Salt and pepper.

Bake for 40 min.

2 HOW TO DO IT

3 PAIRS WELL WITH

Serve it with a bitter green salad as the frisée salad
Pairs with a Sauvignon blanc (white wine) from the new world as California, South Africa, Chile

The Italian word lasagna is derived from the ancient Greek "Lasana" which means "cooking tripod." This word was later used by the Romans to denote a cooking vessel, the lasanum. The Italians then employed the word for the dish in which the lasagna were made. Now the word lasagna no refers only to the dish. The first references to lasagna date from the thirteenth century. The recipes of that time did not use tomatoes, unknown in Europe.

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