

WAKE UP
COFFEE STORIES

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Brazil

A delicate, smooth coffee with a nuance of nuts and vanilla.

This sweet coffee with a strong body is processed using the pulped-natural method.

Branding: City

Taste: Nuts, vanilla, soft, delicate

Country: Brazil

Region: Cerrado district

Altitude: 900 meters

Harvest period: from May to August

Process: unwashed, hand-and machine-picked, sun-dried and drying machine

Cerrado is a region with a tropical savanna climate. The area has a rich volcanic clay soil. The coffee is planted in wide rows like the grapes in vineyards. An irrigation system ensures that coffee plants receive enough water in the absence of rain.

The coffee comes from Datterra, a large company where excellence is the absolute goal and the Rainforest Alliance label. What Datterra so special in a major coffee producing country like Brazil, is that the process takes place quickly after harvest and the process is ensured by a sophisticated quality control. Datterra has thus become known in the Cup of Excellence Brazil.

Ethiopia

A very special coffee with a strong, slightly fruity aroma; honey, walnut.

Branding: City

Taste: honey, walnut, light fruity

Country: Ethiopia

Region: Sidamo

Quality: Arabica

Altitude: 1,400 meters

Harvest period: from November to January

Process: hand picked, washed and dried in the sun

The plantations are between the savannah and lake. The rich volcanic soil is ideal for coffee plantations.

Sumatra

A soft, delicate coffee with a rich, fragrant aroma and a delicious earthy, mocha / chocolate-like flavour.

Branding: Full City +

Taste: chocolate, honey, earthy

Country: Indonesia

Region: Lintong

Altitude: 1,600 meters

Process: Semi-washed, hand-pulped and dried in the sun. Mark: organic

Lintong is a region in northern Sumatra near Lake Toba. The lake was created by a volcanic eruption that took place about 70,000 years ago. The volcanic soil is an ideal area for growing coffee.

Mid-17th century, coffee was brought to Indonesia by the Dutch. In 1877 all plantations were lost due to leaf rust. The plantations were rebuilt by importing robusta beans from Africa. Indonesia grows only 6 to 10 percent Arabica beans and also in Lintong. This 100% organic coffee is "semi-washed". The coffee berries are harvested by hand and then washed. The eventual overripe berries will float on the water and are skimmed off along with leaves and small pieces of wood. The ripe (red) and unripe (green) berries sink and are manually processed into a pulp machine, which removes the pulp from the seed (bean). The Locals state that this wet process gives the coffee more body and its own "character". The coffee beans are then dried in the sun on the terrace. When the beans are completely dry, the beans are peeled. Finally, the beans are sorted by quality.

Guatemala antigua

A fresh-smelling, invigorating coffee; rich flavour and full-bodied; with a soft, chocolate nuances in the aftertaste.

Branding: Full City +

Taste: chocolate nuances, rich, full

Country: Guatemala

Region: Valley of Antigua

Quality: Arabica

Altitude: 1450-1850 m

Harvest period: from December to April

Process: hand-picked, washed, 36 to 48 hours of fermentation and sun-dried.

Antigua coffee has a lot of character thanks to a rich volcanic soil, sunshine and cool nights. Three active volcanoes provide every thirty years for volcanic eruptions causing extra nitrogen to the already rich soil.

In 1750 coffee trees were brought into the country by Jesuit priests. The production was steadily, but with the help of German immigrants the coffee production started to flourish. Antigua is a beautiful, old colonial town. It is one of the most beautiful places in Guatemala. The area of Antigua is known for its good coffee and the height of the coffee plantations, they have the characteristic 'SHB' strictly hard bean. The coffee is not only of excellent quality, but also has a fuller, smoky flavour and versatile than other parts of Guatemala. To ensure that the customer receives real Antigua coffee the sacks are labeled. The labels have a seal that certifies that the grower is a member of the APCA Antigua Coffee Producers Association. They safeguard and protect the coffee that comes out of Antigua.

Costa rica – la pantera de tarrazu - english

A rich, versatile coffee, which is perfectly balanced. The coffee has a full body and a fruity and floral flavour.

Roast: Full City +

Taste: orange, apricot, coffee blossom

Country: Costa Rica

Region: Tarrazu district

Altitude: 1400-1900 m

Harvest period: from December to March

Process: sun and shade grown, washed and dried with roller

In Tarrazu coffee grows where the mountains touch the sky. Here the volcanic soil combined with perfect sunshine and rain result in beans with the perfect body, aroma and size

One of the most beautiful places in the world where one of the best coffees in the world is grown. In 1729 coffee came from Cuba in Costa Rica. The rich volcanic soil and perfect weather are responsible for a good coffee production. Coffee and bananas are the main export products of Costa Rica. In this country only arabica beans are grown, producing robusta is prohibited. Tarrazu is an area south of San Jose and is known for coffee with a mild, pure flavor and blissful aroma. Good Costa Rican coffee is labeled 'SHB' which stands for strictly hard bean. This coffee is grown from 1500 meters. The trees grow slowly through the colder nights which beans get a fuller flavour. The acidity is higher which also contributes a better taste. The coffee beans are carefully sorted using an electronic eye.

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opening hours

fri + sat : 18.30 – 23.00 hrs

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only open by appointment for at least 15 persons