

ATELIER

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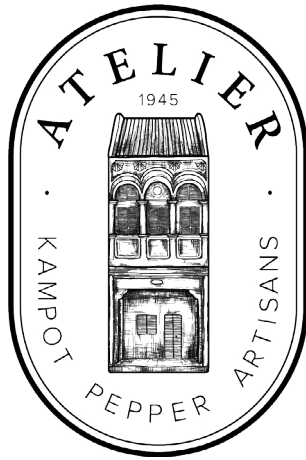
KAMPOI



ARTISAN'S

PEPPER





Manifesto Atelier Kampot

Atelier promotes Kampot pepper by showcasing its terroir; the set of unique environmental factors and farming practices affecting the Kampot pepper culture. The company focuses on slowly matured products and design rooted in local culture.

Conscious of the long-term impact human actions have on the community, Atelier conveys sustainable values to local employees and farmers.

The promotion of conscious tourism, a fair-trade economy and sustainable development build the foundation and core of the company's beliefs.



01.

Atelier

Lifestyle Pepper

Atelier takes a contemporary approach on the world's best pepper by pairing ancient wisdom and historic value with modern exclusivity and exquisite style.

Set in southern Cambodia, Kampot is not only one of the most laid-back regions of the Kingdom of Wonders, but also home to vast pepper plantations. Unique and ideal weather conditions together with iron and quartz rich soil endow Kampot pepper with its characteristic mild spice, complex aroma and delightfully lingering taste.

Founded by two French-Cambodian brothers, Atelier aims to protect and maintain traditions and culturally rooted wisdom.





02.

Atelier Kampot:

The Surroundings

The adventure of discovering the world's best pepper starts in Atelier's boutique itself and its immediate surroundings. The building is a piece of living history located on Kampot's river-front.

Remodeling of a 1945 Chinese Shop-house

In 2013 the Meinnel family acquired a historical shophouse on Kampot's riverside. Even though the house was very deteriorated, its charm remained intact and the family decided to restore the facade respectfully, preserving it for collective memory. Architectural challenges resulting from that decision lead to Atelier's artisan mindset, offering a holistic approach to Kampot pepper, promoting slowly matured products and design rooted in local culture. Introducing contemporary finishes and comfort, the architect revived traditional construction techniques in order to preserve the historical facade of the building. The house is a manifest for the preservation of old shophouses in Kampot.

Boutique and Bistro *"heritage and creativity"*

Kampot pepper has a global appeal and Atelier is proud to sell official Kampot pepper responding to the highest standards of its geographical indication.

The gourmet bistro, which accommodates the boutique, blends French Bistro cuisine with modern approaches to traditional Asian dishes. Employing as many locally grown ingredients as possible, Atelier's dishes play with the different pepper aromas, taking the customer by the hand and leading him/her on a culinary journey through one of Cambodia's most beautiful regions, Kampot.

Atelier's products are made so that consumers can understand their origin as well as the value they carry. Through its visuals, the brand narrative pays tribute to the past, however, Atelier also stands for the exploration and innovation of pepper.



The logo features a hand-drawn illustration of the Atelier shophouse, an intentionally artisanal representation, much like the brand itself.

The Plantation

Located in the commune of Vat Ang, approximately 10km from Kampot, the Kampot pepper plantation is situated, the heart of the company.

This special pepper is grown organically and according to ancestral know-how, using only natural fertilizers. Pepper is a very delicate plant and needs constant attention. For example, the right amount of water is crucial for quality growth, a challenge in Cambodia's extreme climatic conditions.

To ensure a consist high standard, every single corn is hand-picked from the vine and quality screened.

Aiming to maintain and enhance the region's biodiversity, Atelier plans to include an organic fruit and vegetable garden within the plantation's premises. Upon completion, it will attract locals, travelers and residents alike, showcasing organic agriculture and a botanical orchard introducing visitors to a large selection of exquisite local plants. Atelier guests will be invited to use handpicked vegetables during cooking lessons and to learn about the vision driving the plantation.





03.

Kampot Pepper

From powerful and sweet to fresh and delicate

Now, Kampot pepper is a globally renowned luxury gourmet product and is the first Cambodian product to obtain the World Trade Organization's geographical indication (GI) status in 2010, linking the quality of the product to its origin. The same status protects the renowned Champagne from France and Parmesan Cheese from Italy.

Dried ground pepper has been used since antiquity for both its exquisite flavour, medicinal benefits and curative powers.

The Pepper Nigrum is a vine native to south India and is extensively cultivated in tropical regions.

The know-how for the pepper culture has been transmitted from generations as old as Angkorian Civilizations and arrived in Cambodia when the Chinese pepper planters settled in the Kampot region in the 13th century.

Recent historical events endangered the cultivation severely and the Kampot pepper culture and knowledge almost disappeared.



Types of Kampot Pepper

Fresh Green Pepper

Is harvested when still young on the vein, causing the green pepper aromas to literally explode on the palate with a very mild pepperiness.

It accommodates perfectly a grilled squid dish, or fried seafood

Dried Black Pepper

Delivers a strong and delicate aroma. Its taste can range from intensely spicy to mildly sweet, it lingers on the tongue, and leaves hints of eucalyptus and fresh mint.

Dried black pepper subtly empowers grilled meats and fish when milled fresh on the plate, and is equally delicious with salad, pasta, pork, beef or lamb recipes.





Dried Red Pepper

Is the region's flagship product. It delivers fruity aromas, with sweet notes of red fruit and honey. It is ideal to enhance the flavour of your salad, or chocolate and fruit desserts, particularly when added to strawberries and pears. This disconcerting pepper allows for the wildest combinations, from wild meat seasoning to vanilla desserts. Harvested when the berry is fully matured on the vine, Kampot red pepper delivers a powerful and fruity aroma. Its taste combines a gentle sweetness with the spicy, mature flavor of black pepper.

Dried White Pepper

is the red pepper with the outer coat removed by a 5-day soaking process. It develops a delicate bouquet of aromas, concealing hints of fresh herbs and lemon. It is sublime with any dish. Kampot red and white peppers are extremely rare due to the difficulty of harvesting fully mature pepper.





04.

Flower of Salt

The Caviar of Sea Salts

Very few salt production sites in the world carry the ideal weather conditions to produce Flower of Salt. The exceptionally big salt crystals can only be found where the extraction of sea salt is based on a natural process and is harvested manually.

Produced on the Cambodian coast, along the Gulf of Thailand, Kampot's sea farms provide for most of the country's salt consumption, additionally to the exquisite flower.

The flower of salt is not used during the cooking process. It is a flavour-boosting garnish, sprinkled over the dish just before serving to reinforce the flavour and enhance its visual appeal and texture.



05.

Certifications

Organic and compliant with highest standards

Authentic Kampot Pepper is 100% organic and certified by Ecocert, a French organic certification organization.

Both the Cambodian Ministry of Commerce, as well as the European Union, request a range of requirements which all Kampot Pepper Promotion Association (KPPA) members must comply with. Atelier is proud to be part of KPPA since 2015.





ATELIER

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