



The Great COPPER COMEBACK

Copper is having more than just a moment, it's experiencing a complete revival. We talk to **Falk Culinaire** about its impenetrable appeal

Watch any television cookery show, visit any professional kitchen or walk around any department store and you're likely to spot a vast collection of gleaming copper pans perfectly hung in size order – beautiful and functional.

Copper was the cooking metal of choice for hundreds of years before the arrival of aluminium and stainless steel, which don't need as much maintenance to keep them in good condition – an attraction to many cooks of the time!

That all changed in 1984 when Falk Culinaire pioneered a new method of producing copper cookware, using a technology that has revolutionised the copper market. The craftsmen at Falk discovered that they could combine a plate of copper with a thin sheet of stainless steel under extremely high pressure to produce a high-quality bimetal copper product. This created

cookware with all the conductivity advantages of copper but with an interior layer of stainless steel for a strong, modern and durable finish.

The benefits of cooking with bimetal copper mean heat spreads evenly and can reach very precise temperatures. This helps to reduce and increase heat very quickly, allowing you to braise, fry, and sear food to perfection. What's more, stainless steel is extremely hygienic and almost indestructible.

Director at Falk Culinaire in the UK, Neil Corke explains what makes the technology unique. "For years people used to think copper was high maintenance and it often was. Re-tinning pans was expensive and polishing them took a long time, however the bimetal technology we've developed means chefs and home cooks can enjoy all of the benefits of copper without the laborious upkeep."

He continues, "the shiny copper finish of other brands look beautiful in

the showroom, but in reality they get tarnished very quickly and clearly show fingerprints. To overcome issue we developed a brushed finish that reduces the need for regular polishing, resulting in more time spent cooking and less spent cleaning – the only equipment required is some warm water and cleaning powder."

Copper's distinctive burnt orange colour makes these pans as much of a fashion statement as they are a functional part of the kitchen. Nobody can deny the allure of copper pans hanging in size order, waiting to be used to create something delicious. It's no wonder copper pans are one of the most popular wedding gifts requested by couples setting up home – a quality set of pans will last a lifetime.

A classical range starter set, made up of three pieces each with a rustic cast iron handle and cover starts from £420. falkculinaire.co.uk 0800 1337560