

4 RHYTHM OF THE HEART



When one-of-a-kind bespoke gold jewellery can be 3D printed and uniquely tailored to the rhythm of your own voice and heartbeat, it's safe to say we've reached new levels of customisation. The **Aura** pendants are individually crafted in 18kt solid gold from digital recordings of a person's heartbeat and voice patterns as they recount a (love) story into an exclusive app. The voice is never recorded, keeping the details of the narrative completely private. A mobile phone's camera and microphone capture the person's emotional landscape as the story is told into it and the app digitally compiles a unique mandala design for a gold pendant that can be delivered across the globe. An Aura pendant is a one-and-only physical token of a person's affection. "It's unique because we can create a product that's not tied to aesthetic trends; it's formed by a unique bond that unites person and object," explains Brazilian designer Guto Requena, co-creator of Aura and a strong believer in heralding objects shaped by people's personal memories, yielding them with value that goes beyond their price. loveproject.com.br



5 MINUTES WITH ... LIOR LEV SERCARZ

A DASH OF YOU

The New York-based master spice blender speaks about the growing appeal of palate-specific seasonings

What does the right spice mix bring to a great dish? The third dimension. It elevates a dish by delivering texture, scent and flavour and, beyond that, an emotion.

What's different about your blends? Something like garam masala has a formula, but my creations are completely new, often based on places and people. As well as chefs, I also work with bakers, popcorn-, chocolate- and ice-cream-makers as well as distillers.

Who inspired you? I started working with Daniel Boulud in 2002. I loved his cooking and he liked the Middle Eastern spices I introduced him to.

Your first blend for him? A coarse mix of coriander, caraway and nigella seed we used on tuna.

Which chefs have you created mixtures for? As well as Boulud, there's Éric Ripert (three Michelin-starred Le Bernardin), Marc

Forgione, baker Apollonia Poilâne, and many others.

Sourcing – where from, and what's new? Primarily India, Indonesia and Turkey. I really like urfa, a complex Turkish chilli flake.

Challenges overcome? An Indiana distillery wanted a new sipping gin, so after educating my palate we tried using zuta, an Israeli wild mint, and it really works in Cardinal's Terra Gin.

What are your personal favourites? On ice cream, I like to sprinkle Mishmish – crystallised honey, saffron and lemon. My Pierre Poivre – an eight-pepper blend with tangy, sweet, sour and floral notes – works on pretty much everything.

How do you create a new blend for someone? I must get to know the person – their tastes and cooking skills. Like a handmade suit, the blend is absolutely made-to-measure for that particular client. laboiteny.com