

WINTER 2023

DEPARTURES

NOTE-
PERFECT
Gifts

PLAYFUL
Danish
DESIGN

BRAZIL'S
Culinary
BOUNTY

IN FULL SWING

A Cut Above

With a post-pandemic proliferation of at-home master chefs, professional-grade culinary appliances have become indispensable.

Peter Swain shortlists the essentials.

SOMETHING OF A gastronomic revolution is taking place, not in restaurant land but in the home. “Pandemic lockdowns opened our eyes to new ways of entertaining family and friends,” enthuses Ben Phillips, owner of the delectable Divertimenti kitchen emporium in London’s Knightsbridge (divertimenti.co.uk). “Unable to visit their favourite restaurants, people started experimenting with new ways of cooking at home using ‘prosumer’ technology – that’s equipment designed and built for professional use but now adapted for the consumer market,” says Phillips. “Leaving aside a few passing fads, the best of these appliances are opening up new levels of gourmet experience.”

▼ LA MARZOCCO GS3

This is the Holy Grail of home espresso machines. Created for connoisseurs who require the perfect cup of coffee every time, the venerable Florentine designer has adapted the advanced technology in its commercial machines to the home market.

After a fresh grind in the likes of a Mahlkönig E65S, the GS3’s dual boilers deliver up to 93°C water at nine-bar pressure on the brew head, while the insulated steam wand creates a whirlpool of hot milk. Digitally controlled barista nirvana.

lamarzocco.com



▲ MAGIMIX COOK EXPERT

Essentially a food processor that also cooks, the Expert can chop, slice, grate, blend and knead with its Sabatier blades, then steam, sear, brown, simmer and stir. The stainless-steel, dual-walled 3.5-litre-capacity bowl allows food to be cooked using “smart induction” at between 30°C and 160°C, then kept warm for up to two hours. The easy-to-read interactive user interface plus online recipes make preparing the likes of Béarnaise sauce, zabaglione, stir-fries or stews a breeze. Essentially, a super-efficient, personal sous-chef.

magimix.com



◀ THE GOZNEY DOME

This beautifully engineered dual-fuel outdoor pizza oven produces a rolling vortex of flame at 450°C to 500°C, perfect for cooking a 40cm thin-crust pizza in about 60 seconds. Purists will go with oak or beech lit by natural firelighters, but gas is an option, with a regulated airflow ensuring constant heat at variable temperatures; essential accessories include a paddle, turning peel and rocker. Available as a tabletop model or on its own stand, the Gozney is a guaranteed party crowd-pleaser. gozney.com



▶ HORL 2 KNIFE SHARPENER

Buying high-quality kitchen knives is easy – keeping them sharp is the challenge. Deep in the Black Forest, father-and-son team Otmar and Timo Horl have invented a novel and easy-to-use two-part device: a magnetic angle support holds the knife firmly at exactly 15° or 20°, while a geared cylindrical sharpener with, at one end, a 420-grit diamond grinding disc, at the other, a 1,000-grit ceramic one is rolled back and forth. Several passes of the former followed by a few rolls of the latter create a razor-sharp blade every time – genius. horl.com



► BERKEL FLYWHEEL SLICER

Combining Dutch 19th-century precision mechanics with contemporary Italian design, this iconic appliance has been featured at the MoMA in NYC. It uses a manually operated rotating 300mm 100cr6 chromed steel blade to safely slice anything from ham, meat, salami, carpaccio and ceviche to apple, cucumber or potatoes to any thickness between 0.1 and 1.5 millimetres. Either as a tabletop or on its own elegant stand, the Berkel can be customised to any RAL colour by the Varese factory in Piedmont. Definitely a cut above. theberkelworld.com



▲ THE CAVEMAN

In the fiercely competitive world of outdoor cooking, the Caveman is the King Kong of barbecue grills. The key to Guy van Erven Dorens's rugged design is the adjustable height of the grill grate above a firepit lined with refractory bricks for optimal steady heat. Limiting flare-ups, fat is drained via the V-shaped grid and collected in a drip pan, while the side wheel easily controls grill height – it's all mechanics with no electronics. As any primeval caveman knows, there's no better flavour than that created by an open wood fire. thecavemangrill.nl

Alfresco Dining Par Excellence

WildKitchen appeals to the hunter-gatherer in all of us through the power of art.



FILM DIRECTOR Guy Ritchie devised the concept of the WildKitchen as a place to wine and dine the guns during a winter day's game shooting on his Wiltshire estate. Campaign-style semi-permanent tents with all mod cons are familiar to the chic safari set, but eating under canvas in chilly northern climes is more of a challenge.

"You want the benefit of the indoors and the outdoors, so we made WildKitchen completely retractable," says Ritchie. "If you furl everything up, you are outdoors; when the wind or rain starts, you just drop the roof. And when the evenings get cooler, the table keeps you warm."

The table in question is a kitchen-island-style copper- or zinc-covered affair over twin wood and charcoal-fired ovens surrounded by a merino-wool skilt (a cross between a skirt and a kilt), with a flue taking away the smoke. A system of baffles, vents and grids promotes gentle heat at the sides to warm chilly patrons, and up to 450°C on top, ideal for grilling straight over the flames or on teppanyaki plates – this is participatory dining.

There have been 50 private installations so far, including one at David Beckham's Cotswold mansion, but Beaverbrook (beaverbrook.co.uk), an exclusive 35-key country house hotel 35 kilometres from central London, set on 162 bucolic hectares, is proud to have the very first WildKitchen accessible to the public. Seating between 12 and 25, the chef's table will have Japanese Nomadic, Surf & Turf and a variety of pop-ups on the menu in a whole new approach to year-round outdoor entertaining. ccwildkitchens.com – PS

