

COUNTRY & TOWN HOUSE

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*If work and play revolve around gourmet cuisine, what's your recipe for a perfect kitchen? **Carole Annett** asks three foodies to spill the beans*



Pied à Terre's David Moore and Asimakis Chaniotis

DAVID MOORE

MARTIN MOORE KITCHENS

David Moore founded Pied à Terre in Fitzrovia in 1991, which currently holds a Michelin star under head chef Asimakis Chaniotis. While guests enjoy fine dining downstairs, David wanted an informal, more intimate kitchen for his own Monday night supper clubs, plus the occasional chef's table experience. A small upstairs area, formerly a bar, was allocated the role and David commissioned Martin Moore Kitchens to create the space.

'We want people to feel at home,' he says. 'It was important to break away from the catering aesthetic. I wanted a real kitchen, with real furniture, built in wood and stone, not stainless

steel.' Martin Moore Kitchens' design director Richard Moore, David and Asimakis spent time in the main kitchen planning the ergonomics and countless smaller details, 'much of it decided over Asimakis' superb cuisine,' smiles David.

They settled on an island, roomy enough for eight seated guests, topped with grey Caesarstone. An array of Gaggenau appliances include an induction hob, teppanyaki plate and sous-vide drawer, as well as ovens and warming drawers. Pied à Terre is renowned for its attention to detail. True to form, David couldn't resist commissioning bespoke crockery, cutlery and glassware for his kitchen. pied-a-terre.co.uk; martinmoore.com

PETER MOODY

LEDBURY STUDIOS

Peter Moody is executive chairman of The Fat Duck group, which includes the renowned Heston Blumenthal restaurant in Bray. He is also a lawyer and adviser to numerous celebrated chefs. 'The ability to combine functionality with a beautiful aesthetic is the most important aspect of a kitchen for me,' he says. 'We love to entertain family and friends at home, and our kitchen really is the heart of the home where everyone congregates, so it needs to deliver a relaxed and welcoming environment.' After months of searching, Peter's wife Gail spotted Charlie Smallbone's copper-front and dark oak Ledbury design at the Chelsea Flower Show and was immediately impressed by the unique detailing.

'We needed a dramatic design for an open-plan warehouse and once we had seen the Ledbury kitchen, there was only ever one choice. There's enormous pleasure to be gained from Charlie's use of beautifully crafted materials – the metal trims,



brass hinges and copper panels give the kitchen a distinctive and sophisticated look'. And has the new kitchen improved his own cooking skills? 'My wife is the really creative chef at home and her ability to cook perfect fish leaves my modest efforts in the shade... If pressed, I do a superb scrambled egg with truffle oil and chives.' ledburystudio.com; thefatduck.co.uk



GIZZI ERSKINE

BROOKMANS BY SMALLBONE

Chef, TV personality and food writer Gizzi Erskine is an advocate of the pop-up food scene. 'First and foremost, I need a kitchen that is sturdy and hard-wearing but also stylish. I love a bit of retro, a bit of urban,' says Gizzi. 'Layout is key; I like to have the cooker, sink and fridge all pretty close so I don't have to be running around like a maniac.'

Gizzi's ideal kitchen has plenty of space and an island with either a big built-in wooden chopping board or a room at one end so that food preparation is separate from dining. 'I love that Brookmans by Smallbone is all about British craftsmanship and design integrity. The work surfaces are interesting too, particularly the concrete top of the K1 kitchen.'

You don't need to be worried about putting hot pots and pans straight from the oven or hob on it; it is also a really versatile material and brings an edge to a traditional kitchen'.

When Gizzi entertains it's all about sharing. 'I can have up to ten people around my table and cook a big piece of deliciously tender meat, like a sticky oxtail stew, so everyone can help themselves and get stuck in.' Brookmans is available exclusively through Heals. heals.com; gizzierskine.com

