

# KITCHENS BEDROOMS & BATHROOMS

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KITCHEN,  
BEDROOM AND  
BATHROOM  
MAGAZINE

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## PRO-STYLE KITCHENS

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DESIGNER LEE BROOM



# COOK LIKE A PRO

We share the perfect recipe for creating a professional-style kitchen in your own home, with insider tips from some of the country's leading chefs

Words: Charlotte Luxford



*Whether you're*

AN AVID ENTERTAINER OR LOVE TO SPEND TIME PERFECTING YOUR HOME BAKES, IT'S IMPORTANT THAT YOUR KITCHEN IS UP TO THE TASK. WE SPEAK TO SOME OF THE COUNTRY'S TOP PROFESSIONAL COOKS ABOUT THE DESIGN OF THEIR OWN CULINARY SPACES AND FIND OUT WHICH FEATURES THEY CANNOT LIVE WITHOUT

**T**his bespoke Urbo kitchen was designed by Roundhouse in collaboration with Yotam Ottolenghi for his family home. "When planning your kitchen-island sink, avoid materials that can scratch or stain easily," says Allison Lynch, senior design consultant at the company, which has made domestic kitchens for several other chefs including the award-winning Antipodean, Peter Gordon.

"We'd recommend man-made composite stone, such as quartz or sintered stone, or stainless-steel surfaces like those in Yotam's kitchen, which are industrial in style and very hygienic, as well as easy to maintain. This eliminates the stress of staining, and hot pans can go directly on them too." >

Photography: Nick Kane







## FIT FOR A *star baker*

**C**elebrity chef and former Great British Bake Off contestant Chetna Makan called upon Sheraton Interiors to give her kitchen a much-needed makeover and enhance her space for her work, creating recipes and family mealtimes. Chetna wanted a bold look for her open-plan room, with a striking but practical stone backdrop. The finished U-shaped layout maximises the cooking zone, providing a generous work surface as well as a peninsula island with seating.

“The Dekton worktop is not only resistant to heat and scratches but also provides ample preparation space, which is essential for rolling out dough or laying out ingredients,” explains Shehryar Khan, director at Sheraton Interiors. The ovens are situated at eye level, making them easy to see into and removing the need for constant bending when baking. Sheraton also put in some clever storage solutions and a large, modern, open dresser, giving Chetna easy access to all her baking essentials, which are now within arm’s reach.

“Changing the dark surfaces to white gave my kitchen that lift and light it desperately needed,” adds Chetna.

“For me, the essential thing was a space for spices, so having drawers designed specifically for that was a game-changer. Being a cook and baker, I have many little spatulas, brushes, measuring spoons, cups and so on, and having drawers with integrated organisers means I don’t waste time looking for things. The clever corner pull-out sections also mean I don’t lose any storage space – and I am also in love with my boiling water tap, which saves me a lot of time.” >





Soft-touch matt lacquer kitchen, with cabinetry in graphite and European walnut, with Dekton worktops. Sheraton kitchens start from £25,000.

