

How the cool cooks arrange their kitchens

We visit the homes of three of the food world's finest. Interviews by Olivia Lidbury



Above Rachel Khoo. **Right** The tiles are from Milagros (milagros.co.uk), the paint from Little Greene (littlegreene.com)

Rachel Khoo

Rachel is a cook, broadcaster and writer who rose to prominence through her BBC programme *The Little Paris Kitchen*. She is also the founder of Khoollect.com, an online magazine and creative platform. Rachel has relocated to Stockholm, but keeps a flat in north-west London.

There are so many dos and don'ts around food now, so my philosophy is that you should bring some joy into your kitchen. I kept gravitating towards this shade of pea green when I was looking at swatches for my Kensal Green flat. I even have a pot that I bought at a flea market in Paris years ago that's this colour. It is very distinctive, but



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TOP TIP
Even if you have a small budget, you can still be creative. I love scouring second-hand shops for crockery and glassware.

every time I look around the room it makes me so happy. This kitchen has to work for photo shoots, filming, events... and for me and my family when we're over from Stockholm, where we live most of the time. So that was the basis in terms of the layout and maximising the space. What I learnt from cooking in small kitchens is to surround yourself with beautiful objects that look good on display, particularly things you use all the time such as pans and utensils. The cabinets are a Shaker style by deVOL (devolkitchens.co.uk); I loved working with them. They're all about English craftsmanship and really helped me consider the finer details such as how doors open out and how the bins are hidden. Good design isn't just about looks; it's got to be functional as well. My cupboard doors are lined with inner shelves so it saves me rummaging around for things; I actually measured all my clean-

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ing products and dictated that the shelves would need to be 30cm apart, and now the bottles are lined up nicely rather than strewn on the floor. These features make the difference between getting a bog-standard kitchen and going with a specialist company that can make something bespoke.

I don't regret not getting an extractor fan because it doesn't look good in shots, but if I was to change something it would be to have a microwave instead of the extra oven. Since having children, I feel a need for one.

I oil the wooden worktops, which are reclaimed school countertops sourced by Retrouvius, twice a year. If they get some wear and tear, then such is life – this is a living kitchen, not an exhibition one.

Rachel's kitchen is available to hire through khoollect.com. Her latest cookbook, The Little Swedish Kitchen (Michael Joseph, £20), is out now

Portrait: Lara Messer

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Amelia Freer

Amelia is one of the UK's leading nutritional therapists, and a bestselling author. She has helped numerous high-profile clients transform their diets, including Sam Smith and James Corden. She lives in south-west London.

We moved into our home this time last year, and the fact that it needed a new kitchen gave me the opportunity to start from scratch. I knew exactly how to make the best use of the space. I designed the layout myself, but I enlisted the help of Stringer Antiques and Interiors, in Notting Hill, for the rest of the house, so they helped me source interesting pieces including the lighting.

On either side of my Wolf range cooker [subzero-wolf.co.uk] are huge drawers housing everything that I need to have to hand: pots, pans and baking dishes. I don't like it when you're in the middle of cooking and someone is in the way trying to make a cup of tea, so I cre-

I love the idea of a working kitchen where the marble is really used and rough

ated a separate 'breakfast area' where I have the toaster, kettle, mugs and cereal bowls.

My biggest extravagance was having two dishwashers, but it really helps keep the space tidy. I cook three times a day and entertain often so they get full.

The cabinets were made by a carpenter. I chose marble worktops but I'm not precious about keeping them pristine; I love the idea of a working kitchen from the olden days where the marble was really used and rough.

When it came to flooring, we were very limited because the water table is high in this area. So we went for Fired Earth's Giotto porcelain tiles [firedearth.com] – they are a fantastic replica of Jerusalem stone.

Amelia's fourth book, *Simply Good for You* (Michael Joseph, £22), is out now



TOP TIP

Open shelving can be functional and pretty – my cookbooks, plants, herbs and water jugs are close at hand and make an attractive display.



Clockwise from above left Amelia in her bright and cheery kitchen, with marble worktops from the MGLW warehouse in Battersea (mglw.co.uk). She has large drawers either side of her range cooker housing pots and pans



Anna Barnett

A cook, author and food writer, Anna lives in Hackney, east London. She regularly hosts masterclasses at her home – ranging from creating cocktails and canapés to throwing a three-course dinner party.

This flat used to be a school, and when we bought it the kitchen was the bedroom. I really wanted a bright, light space, so we made the kitchen, dining and lounge area into one big room. The cabinets are by Pluck [pluck.kitchen], which specialises in really beautiful woods and was recommended to me by a friend. The island is made from elm and the grains are all perfectly matched at the seams. I knew I wanted as large an island as possible because of the cookery classes that I host – it feels practical, and when I’m entertaining I can chat to my guests and not feel like I’m



Left Anna in her east London kitchen. Above The aged brass taps are from Perrin & Rowe (perrinandrowe.co.uk). Right The greyish walls are unpolished Venetian plaster. The sink is from deVOL (as before)



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TOP TIP
Avoid getting sucked into trends. I've played it safe with the cabinets knowing that I can dress the space up or add colour to the walls if I want to.

missing out. I also thought carefully about the ‘holy triangle’ rule of sink to oven to fridge, so everything was based around how ergonomic I could make the space. All my appliances are from Miele [miele.co.uk], and when you start researching the specifics you realise it’s those finer details that really matter. With the dishwasher you can move

most appropriate places, so I’ve put sockets at either end of the island and one in the larder cupboard, where the toaster lives. For my bulky equipment, like the ice-cream maker, pasta machine and food processor, I have got a simple low cupboard with shelving. I wanted the space to flow, so the flooring is the same as in the rest of the flat – an oversized

I thought carefully about the ‘holy triangle’ rule of sink to oven to fridge

the shelves to fit big baking trays, and the fridge will keep herbs fresh even while I’m away on holiday. I chose to have two steam ovens on either side of the island as they are wonderful at keeping everything moist – particularly cakes and breads. I was conscious of the need to position plug points in the

oak chevron from Havwoods [havwoods.co.uk]. I let my husband choose the pendant lights, which are reproductions of old-style Parisian ones with bevelled detailing from Pure White Lines [purewhitelines.com]. To find out more about Anna’s cookery classes, visit annabarnettcooks.com

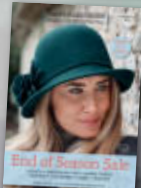
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