

kitchen tips from the best

Contemporary Home Design spoke to some people in the know about where our kitchens are heading (and a few cooking tips, too)



IAIN 'HUEY' HEWITSON

YOU ARE THE NEW FACE OF KITCHENERS KITCHENS. HOW DO THE PRODUCTS HELP YOU IN DAY-TO-DAY COOKING?

Having a kitchen personally designed to suit my needs and space makes it a joy to cook at home.

HOW LONG HAVE YOU BEEN A CHEF?

40 years.

OVER THAT TIME, WHAT CHANGES HAVE YOU SEEN IN THE WAY KITCHENS ARE DESIGNED AND THE APPLIANCES AVAILABLE?

Much more thought is put into what we call in commercial kitchens "the flow of the kitchen" — which in simple terms means the ease with which food can be cooked and then served.

ARE THERE ANY PARTICULAR PRODUCTS THAT STAND OUT AS BEING REVOLUTIONARY?

The microwave — certainly not suitable for all purposes, but an

invaluable piece of equipment both in commercial and domestic situations. For example, think about what used to happen when you wanted soft butter?

WHAT DO YOU SEE FOR THE FUTURE OF COOKING APPLIANCES AND HOW WILL THAT AFFECT WHAT WE COOK?

In an age when many people say they don't have time to cook, modern appliances have taken the guesswork out of cooking. They are reliable, efficient and, if they keep progressing at the rate they have in the past 10 years, we'll get everyone back in the kitchen — and enjoying it!

WHAT IS THE MOST IMPORTANT INGREDIENT TO HAVE IN THE PANTRY?

Pasta, good olive oil, canned tomatoes and Parmesan — because if the fridge is empty, you can still whip up a tasty meal.

WHAT IS THE ONE TOOL IN THE KITCHEN THAT YOU COULDN'T LIVE WITHOUT?

A good set of knives.

WHAT WOULD YOU SAY IS YOUR SIGNATURE DISH? WHY IS IT SO SPECIAL?

More my signature ingredients — I love food with guts. So therefore I love garlic, chillies, anchovies and the like.

WHAT IS YOUR FAVOURITE DISH TO EAT AND WHY?

Cantonese roast duck because it has plenty of flavour and delicious crispy skin to boot.

For more information on Kitcheners Kitchens call **1800 826 144** or visit www.kitcheners.com.au



DIRECTOR OF ILVE, JAMEY COLBERT

WHAT ARE THE TRENDS YOU'RE SEEING FOR 2009?

Glass splashbacks are losing popularity, as are the "all white" minimalist-look kitchens. There is a resurgence in the use of tiles and natural stone and timbers. The kitchen will have more colour and warmth as it will be seen more as a room in the house instead of simply a meals preparation area.

HOW LONG HAVE YOU WORKED IN THE INDUSTRY?

I've been working in the industry for more than 10 years now.

WHAT CHANGES HAVE YOU SEEN OVER TIME THAT HAVE DRAMATICALLY AFFECTED THE WAY WE COOK?

Asian cooking has taken an important place in mainstream dining. While traditional English, European and American cooking is still popular, Australians cook Thai-, Chinese-, Japanese- and Indian-style foods now more than ever.

It seems some people in general have less time to spend in the

kitchen and therefore require more microwaves, dishwashers, self-cleaning appliances and possibly larger refrigerator/freezers, so less time is spent shopping. In contrast are those who view cooking as recreational and comforting, if not a somewhat therapeutic activity. These people are spending more money on quality kitchens and appliances and using their kitchen space to accommodate family, friends and entertaining.

IS THERE ANYTHING THAT HAS DISAPPEARED FROM KITCHENS THAT YOU WOULD LIKE TO BRING BACK?

The use of hardwood in kitchens is under-rated — it is an excellent material for use in the kitchen and needs little maintenance. Warmth needs to return to the kitchen as it is the heart of the home. We're starting to see a big trend towards more design-forward rangehoods, including the ILVE Vela.

WHY DO YOU THINK THIS IS?

The rangehood is a prominent feature in any kitchen, especially since it is at eye level. Consumers are tiring of the same old shape and are looking for something that is innovative and eye-catching.

ANY NEW DEVELOPMENTS ILVE HAS COMING UP?

ILVE turns the humble kitchen oven into a professional, stylish restaurant cooking appliance. Fully automatic benchtop machines, pyrolytic self-cleaning ovens and upright cookers, and a whole new range of integrated dishwashers and fridges are all in development.

WHAT IS YOUR FAVOURITE DISH TO COOK?

Anything Italian ... you can't beat it!

For more information on ILVE call **02 8569 4600** or visit www.ilve.com.au