

» ADVERTISING FEATURE

Kitchens are no longer just places for preparing food.

Picture:
ELIOT COHEN
– Zeitgeist
Photography



More than just cooking

ANA TALDE

Kitchens have evolved into fashion features in our homes where we create, meet and entertain families and friends.

Kitcheners Kitchens specialise in designing stylish and practical spaces catering for all needs.

Director Michael Kitchener believes a well-designed kitchen reduces the amount of time spent walking between stations.

“We will make any shape, any size, any colour, any finish at the same price of a modular kitchen company,” he said.

Mr Kitchener and his team will help you uncover the ideal kitchen shape

and determine a balance between the five kitchen zones – consumables, non-consumables, cleaning, preparation and cooking.

“We consider the dynamics of the spaces. During planning, we consider what is utilised more and how they relate with each other,” he said.

Kitcheners Kitchens’ designers can also come up with a selection of features for your dream kitchen.

Kitcheners Kitchens started in 2005 and has a reputation for excellence in service. It was named NSW finalist in Telstra’s Business Awards 2009 and a finalist in the City of Sydney Business Awards.

□ Details: call 1800 826 144 or visit www.kitcheners.com.au

Hearty winter stew

Celebrity chef Iain Huey Hewitson, an ambassador for Kitcheners Kitchens, shares his heart-warming 20-minute lamb stew.

□ Ingredients

Olive oil
3 lamb backstraps
Sea salt and freshly ground pepper
1cm thick piece of bacon, cut into 1cm cubes
8-10 button mushrooms
8-10 baby onions
1-2 heaped tbsp plain flour
1-1½ cups dry white wine
1 tbsp tomato paste
2 garlic cloves, crushed
2-3 cups chicken stock
2-3 heaped tbsp chopped fresh parsley
10 baby carrots, peeled
10 baby turnips, peeled
1 cup frozen peas.

□ Method:

Heat oil in a large heavy-bottomed pan and seal lamb, seasoning once sealed. Remove. Add bacon, mushrooms and onions to the pan and gently cook until coloured. Add flour and stir until well combined. Add white wine with tomato paste, garlic, two cups stock, seasonings and one heaped tbsp chopped parsley. Mix well and cook until sauce is thick and fragrant, adding more liquid if needed. Taste for seasoning.
At the same time cook carrots and turnips in boiling water until just tender, add peas. Drain well. When ready, cut lamb into chunks and return to the pan. Turn the heat down, toss well and cook lamb to the desired degree. Add carrots, turnips and peas. Toss to warm through. Serve in large bowls with chopped parsley and good crusty bread on side.