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Chefs' Kitchens

Inside the Homes of Australia's Culinary Connoisseurs

Stephen Crafti

Photographs by Catherine Sutherland

Foreword by Matt Preston

ISBN	9781864708769
Publisher	Images Publishing
Binding	Hardback
Territory	World
Size	309 mm x 240 mm
Pages	288 Pages
Price	£35.00

- This visually stunning book celebrates twenty-two Australian chef greats at home in their private kitchen. Each chef includes a recipe in the book
- This collection of some of Australia's finest chefs are interviewed by renowned architecture and design writer Stephen Crafti, and each profile is captured through gorgeous, intimate imagery by celebrated photographer Catherine Sutherland. The foreword is written by foodie extraordinaire, Matt Preston
- The pages feature fabulous conversations with each chef in their home environment, while they are preparing a meal in their home, with a close look at their personal kitchen's architectural design, and garden style, with additional commentary and insight from the home's architects, too

Great food culture starts at home – especially when it's from the chef's home kitchen and garden! Be inspired by this unique and visually stunning book, which takes a behind-the-scenes look into the home kitchens (and gardens) of 22 of Australia's celebrity chefs. Notable mentions include Frank Camorra (MoVida), Brigitte Hafner (Graceburn House & Tedesca Osteria in Red Hill, on Victoria's Mornington Peninsula), Tony Niccolini (Italian Artisans), Scott Pickett (Estelle, Matilda, and Audrey's in Sorrento), and of course many others. Each chef is interviewed by renowned architecture and design writer Stephen Crafti, and each profile is captured through gorgeous, intimate imagery by celebrated photographer Catherine Sutherland. Featuring fabulous, inspiring conversations with each chef in their personal living spaces, while they are preparing a meal in their stunning kitchen, and with a close look at their kitchen's architectural design, and garden style, this book celebrates not only some of Australia's finest chefs, but also the architects who make these chef's kitchens a pleasure to work in. The chefs and architects answer important questions, such as what makes a great kitchen as much as a great meal; what makes these kitchens unique; what are some of the less obvious things that need to be addressed in a kitchen design; what is the range of fresh produce, ie herbs and spices, as well as vegetables that is best planted in a successful kitchen garden; and so much more. This beautifully illustrated book is filled with inspiration for foodies (included are recipes from the chefs), gardeners and design aficionados, and a peek into the secret lives of these celebrities.

Stephen Crafti started writing on architecture and design in the early 1990s. Decades later he has written 40 books, many with Images Publishing. Crafti writes regular columns for newspapers and magazines, both in Melbourne where he resides and also overseas. Stephen's expertise is on all forms of contemporary design from architecture to furniture, fashion and the decorative arts, and he also operates architectural tours in Melbourne, Paris, London, Tokyo, Belgium, and Helsinki. **Catherine Sutherland** is a Melbourne-based photographer, specialising in editorial and lifestyle photography with a portfolio that is particularly strong in food, interiors and travel. Catherine has been working closely with a large number of Australia's leading chefs for many years.

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