

Villeroy & Boch
1748

friends

The magazine dedicated to stylish living

Edition 26 — Autumn/winter 2015



THE PRETTIEST
GIFT IDEAS FOR
STYLE / DINING / ENJOYING

On
25.
December

GIVE THE GIFT OF
HAPPINESS!



MAD HATTERS

HAUTE COUTURE
IN PORCELAIN

CRUMBS!

THE REVIVAL OF
HOME-BAKED BREAD

COOL COOKING

BARBECUING ON
A GLACIER



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Heads up! Milliner Fiona Bennett created some surreal porcelain works of art for us.



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Ice cool! Find out what went on when we joined some gourmet rock stars on the glacier in our barbecue special.

Dear Reader,

The oven - you can bake in it, roast in it, or use it to make mouth-watering dishes: in winter it radiates warmth, and, most importantly, it brings people together, which is undoubtedly the nicest thing about the festive season. After all, we all share the desire for feelings of security, belonging and tradition. The things we love and cherish lead to rituals that are looked forward to with keen anticipation. And as the temperatures fall, the frequency of these rituals rises. A warm oven, a hearth, candlelight or in our case, even a barbecue, become the focal point during the colder months. We discovered one particularly unusual custom with the chefs from Root Amp Kitchen in Hamburg. Three men trudge to a quaint cottage in the Swiss Alps to come up with some creative culinary ideas. What's in their luggage? An XXL barbecue, Tomahawk steaks, rock 'n' roll, Scotch whisky and a keen desire to explore new flavours.

A completely different ritual is practised by Lena, Klara and Nora as soon as Advent begins. And whatever makes children's eyes light up is guaranteed to warm the hearts of adults, too. Their favourite pieces from the Villeroy & Boch Christmas collection form an indispensable part of the family tradition. We joined the three of them to nibble and dream. After such delicious biscuits, a mouth-watering dinner

draws us back to the oven. Actress Nadeshda Brennicke follows a New Year's Eve custom that combines deep-rooted traditions with glamour and captured our hearts. Her high-class dining in a hay barn with family and friends is a tribute to everything that matters in life. She proves that table culture can embrace both modernity and tradition.

At *friends*, we too uphold our own traditions. We invited hat designer Fiona Bennett to take inspiration from the Villeroy & Boch designs. The result is porcelain couture with flair. So why not combine your own traditions and rituals with some new ideas, this issue is full them! Perhaps you'd like to replace the usual festive biscuits with some delicious, home-made bread based on Malin Elmlid's favourite recipe.

We love tradition, but we also enjoy being inspired by new innovation. And if you're still left wanting more after reading this issue, snuggle up in front of the stove or fireplace and visit www.villeroyboch.com/friends26 to discover our online specials.

The *friends* team wishes you a wonderful, traditional and heart-warming festive season!

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The new old love: Bread

Crispy on the outside, yummy on the inside. Find out why home-baked bread is back on everybody's lips. [Page 12](#)

Barbecue on the rocks

Winter cooking on the coals! Discover the hottest dishes for the coldest time of the year by Root Amp Kitchen [Page 16](#)

Hello Advent

The Advent bakery is brimming with little nibblers. Everyone is busy baking, decorating, and especially eating! [Page 22](#)

Present paradise!

The *friends* team gives you a peek of what's under the Christmas tree this year. Inspiration guaranteed. [Page 26](#)

Elegant entertaining in a barn

New Year's Eve with a difference! We join actress Nadeshda Brennicke at her glamorous celebration in a hay barn. [Page 28](#)

THE BEST GIFT IDEAS!

There's nothing nicer than giving the gift of happiness, which is why every issue of *friends* includes lots of fantastic gift ideas - either to make at home or choose from our collections. Simply look out for the gift symbol throughout the magazine for brilliant inspiration, such as our Christmas ideas for every style on page 26.



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Star attraction: Christmas inspiration from our little confectioners!

IMPRINT

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Cover image: Lado Alexi

HOME-MADE HEAVEN!

“Give it a go. Lovingly made or crafted at home - the ultimate in personalised gifts. Here's how”

PHOTO: LUCIE EISENMANN COPY: KATJA VOGT
STYLING: INA ERDMANN AND MAX FABER



BAKE ME! HEAVENLY BISCUITS

The glass jars from the 'Retro Accessories' collection are the perfect setting for this gift idea. The ingredients for these delicious chocolate and nut cookies are arranged in the jars in pretty layers, resulting in an extra-special baking mix guaranteed to bring sweet delight. The jars are then decorated with eye-catching, home-made labels.

The instruction 'Bake me' is stamped onto a sticker and your own personal message can be written on a charming label tied around the top. And once the biscuits have been made, the glass jars are the perfect place to store them. Extra points for creativity go to those who make the paper tree, too!

For more tasty ideas and tips on how to make unforgettable gifts with Villeroy & Boch products, go to: www.villeroyboch.com/tastygifts

Jar no. 1 from the 'Retro Accessories' range turns your layered baking mix into a guaranteed all round eye-catcher. *friends* suggestion: the larger jar no. 2 from the Retro Accessories collection not only offers ample space for the paper tree, but also biscuit cutters, nuts and some fairy lights. This creates a striking and unique arrangement for the run-up to Christmas.



DO IT YOURSELF!
Crunchy delights

For those who enjoy baking, home-made biscuits make the perfect gift to give to others. Complete with personalised gift wrapping, these cookies carry a truly personal touch. 'Hand-made cookies' - a joy to receive, and to taste.

COU TURE

PORCELAIN



PHOTOS: LADO ALEXI HATS: FIONA BENNETT
STYLING: JENNIFER HAHN

Porcelain is there to be enjoyed – even as haute couture! Germany's most famous milliner, Fiona Bennett, reveals her take on this concept. With her extravagant hat collection, she uses the most popular Villeroy & Boch designs to showcase the style of Berlin-based fashion label Kaviar Gauche. The result is surreal works of art like something from another world.



FEATHERLY FANTASTIC?

Definitely! Feathers are a classic feature of headwear. Fiona Bennett went one step further and used long pheasant feathers as a crown. Such a look calls for a strong counterbalance, such as in 'Audun' by Villeroy & Boch, also in golden yellow and grey.

Dinner plate: 'Audun Promenade'
Lid: 'Audun Ferme'
Dangarees: 'Lobster' by Kaviar Gauche

Left BUTTERFLY BEAUTY

With its blue butterflies, Fiona Bennett interpreted the tropical 'Amazonia' range by Villeroy & Boch as a wonderfully light headdress adorned with butterflies, which also feature on the top of the white Kaviar Gauche robe.

Leaf dish: 'Amazonia'
Dress: 'Papillon d'Amour' by Kaviar Gauche,
Bridal Couture 2015



HATS OFF TO HER!

Fiona Bennett creates an almost surreal arrangement as she transforms the delicate blue and white floral tea set from Villeroy & Boch's best-selling 'Old Luxembourg' range into a bold hat. Such wit is typical of the native Briton.

*Tea pot, milk jug, breakfast cup and saucer: 'Old Luxembourg'
Cardigan: Kaviar Gauche 'Basket'*



COFFEE TO GO

Wow! Well, they do say that coffee goes to the head! The way in which the Berlin-based milliner uses the 'La Classica Nuova' teacup and matching saucer to create a floating coffee cup complete with petit four, is truly cutting-edge.

*Cup and saucer: 'La Classica Nuova'
Coffee spoon: 'Neufaden-Merlemont'
Dress: Kaviar Gauche 'Duchesse'*



PHOTO: JONAS GUN

THE WOMAN TAKING HOLLYWOOD BY STORM

It's hardly surprising that England, with its quirky sense of humour and annual parade of extravagant hats at Royal Ascot, is also the birthplace of FIONA BENNETT. Since moving to Berlin in the 1970s, the milliner has made her mark on headwear fashion like no other - and not just in the German capital, but around the entire globe. After all, her client list already features half of Hollywood, including KATIE HOLMES, BRAD PITT AND ASHTON KUTCHER. Bennett's creations, which take days of intricate manual work, range from trusty companions like the classic felt cap to breathtaking, unique designs that have graced the cover of Vogue and other fashion magazines, and others that make regular appearances as accessories on the stage or television

Together with her team in the 'glass studio' in Berlin's Potsdamer Strasse, Bennett produces around 90 models every month. As three-dimensional sculptures, the couture hats sometimes tower high above the head and tend to be made of beads, tulle, felt or feathers - until now. The milliner, whose biography 'Vom Locken der Federn' was published by Knesebeck Verlag in 2013 and whose all-time favourite hat for herself features a swooping bird, agreed to try her hand at headwear made of porcelain for Villeroy&Boch. "A completely new challenge" she exclaimed. ※

For more on the creation of these exceptional couture hats, visit:
WWW.VILLEROYBOCH.COM/PORCELAINCOUTURE

Fiona Bennett, Potsdamer Straße 81-83, 10785 Berlin
WWW.FIONABENNETT.COM



LOOK AT ME!

This look is bold and sassy - and we love it! The ensemble by Fiona Bennett screams, 'Drama, baby!' With such a grand entrance, the pieces from the 'La Classica Coutura' range really show what they're made of. Strength of character!

Mug, mocha cup and saucer, coffee cup, tea cup: 'La Classica Coutura' Sweater: Kaviar Gauche 'Vinyl Flower'

ON TREND

NEO FLORA



FRESHLY PICKED: THE NEW 'ROSE COTTAGE' AND 'FLOREANA' COLLECTIONS

You don't need to look to international catwalks to see that the hottest trend for autumn/winter 2015/16 is pastel. Combine this with the new nostalgia trend, and modern table culture and home decoration blossom, inviting us to dream of spring. Embrace the new bloom.



PHOTOS: PETER FEHRENTZ STYLING: ANNE BECKWILM



FLORAL FRESHNESS

FLOREANA Bringing a classic design into the present is a hot topic when it comes to modern living. 'Floreana' brings a fresh coolness and a youthful vivacity to modern, laid-back styles. The design has a refreshingly subtle effect. Rather than pushing into the limelight, the pretty watercolours in light blue, green and red quietly exude a discreet charm. Those who like variety are in for a treat, too - the design is also available in plain white, and is called 'For Me'. This allows the perfect mix of floral freshness and sleek purism.

CASUAL COTTAGE CHARM

ROSE COTTAGE A new take on British chic. This collection carries echoes of country charm and pink roses wildly climbing a stone wall. Nevertheless, its uncomplicated character offers so much more: a style that brings a new touch, especially to cool living spaces. How? Easy - combined with the bright, floral patterns, the minimalistic shape creates a striking contrast.



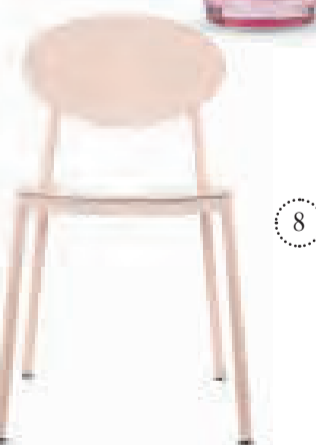
MIX IT, BABY!

Why not make it twice as nice? The 'Floreana' and 'Rose Cottage' make a dream team to bring a touch of excitement to the eclectic mix that we all love today: old meets new, cool meets neo-romanticism. Create your very own world.



CREATIVE SUGGESTION

One of our current loves is old furniture in a fresh grey tone. Just give it two coats of paint and voilà - a new look to fall in love with.



GIFT IDEAS



- LAMP: 'Workshop Lamp' in weathered copper by Made by Hand.
- GLASS: 'Dressed Up', water glass, Rhombus, light green, 105 mm.
- PLATE: 'Rose Cottage', dessert plate, blue, 22 cm.
- PLATE: 'Floreana Blue', dessert plate, 21.5 cm.
- GLASS: 'Dressed Up', water glass, quad smoke, 105 mm.
- TEA CUP AND SAUCER: 'Floreana Red', tea cup and saucer 14 cm.
- GLASS: 'Dressed Up', water glass, dots, rose 105 mm.
- CHAIR: 'Walker rosé', available from grafinteriors.de.
- CABINET: 'Kabinett Ulme', available from www.das-tropenhaus.de.
- STOOL: 'Have a Seat', available from www.emilundpaula.de.
- MUG: 'Rose Cottage', mug, green, 0,35 l.
- VASE: 'Verso', Caribbean sea, 380 mm.
- CAKE SLICE: 'Rose Cottage', 26,5 x 7 x 3,7 cm.
- CUSHION: 'Kelim Cushion, Semicircle' available from www.connox.de.

ONION, WALNUT AND CRANBERRY BREAD

INGREDIENTS

300 g rye flour (dark)
400 g wheat flour
2 tbsp sugar
Salt
1 packet dry yeast
1 packet yeast extract (15 g)
1 large onion
100 g walnuts
50 g dried cranberries
Some coarse rye meal for coating

PREPARATION

Mix the two flours in a bowl with 1 tbsp sugar, 2 tsp salt, the dry yeast and the yeast extract. Pour in 450 – 500ml lukewarm water and knead by hand for approx. 7 minutes until a smooth dough is formed. Cover and leave for proofing in a warm place for approx. 45 minutes.

Peel the onion and finely dice. Heat the oil in a pan. Add the onion and sauté. Sprinkle over 1 level tsp of sugar and stir until caramelised and golden brown. Remove from the heat and leave to cool briefly.

Coarsely chop the walnuts. Knead the onion, walnuts and cranberries into the dough. Form a round loaf shape. Coat the loaf in a little rye meal. Sprinkle some water onto a baking tray. Place some baking paper on top and sprinkle a little water on it. Place the bread on top. Leave to rise for approx. 20 minutes.

Pre-heat the oven (electric oven: 250°C / fan oven: 225°C / gas: see manufacturer's instructions). Make a cut in the bread with a sharp knife. Bake in a hot oven for approx. 15 minutes. Then, turn the oven heat down (electric oven: 200°C / fan oven: 175°C / Gas: see manufacturer's instructions) and bake for another 15 – 20 minutes. Leave the bread to cool.

More recipes at:
www.villeroyboch.com/temptingbread

O1

FRUITY, NUTTY,
HEARTY, GOOD!
This bread needs nothing
more than a little dab of
fresh, salted butter.

Bread: an old love rediscovered

LOW CARB WAS SO YESTERDAY: NOW, FROM NEW YORK TO BERLIN, BREAD IS FINALLY THE UPPER CRUST AGAIN. PLUS: FANTASTIC RECIPE IDEAS TO TRY AT HOME.

PHOTOS: LUCIE EISENMANN COPY: JULIA STELZNER
STYLING: INA ERDMANN RECIPES: MAX FABER

From the light, Italian ciabatta and the crispy French baguettes to the world-renowned German varieties, such as nutritious multigrain bread or hearty farmhouse bread, there is nothing as nationally diverse, yet so unanimously loved, as bread. Nevertheless, good old bread, which was first baked 6,000 years ago in Egypt, hasn't had an easy time in recent years. Once the bedrock of our diet – a reliable source of iron, calcium and magnesium – it suddenly fell from favour, driven out by an army of gluten-free and low-carb diets. Those who reached for the bread basket while eating a salad, or made a quick sandwich in the morning instead of eating a bowl of fruit, were suddenly swimming against the tide. High time for a pro-grain movement, not just in Germany, where over 200 grams of bread are still eaten per person every day, but around the world. An increasing number of new, artisanal bakeries have sprung up as an alternative to the factory produced supermarket loaves. Indeed the more progressive supermarkets have also caught onto this trend.

The new, traditional breadmakers

'Zeit für Brot' is a prime example of this movement. Located in Berlin's hip Mitte district, the organic bakery is frequented by business people, tourists and families alike. The bakehouse is open to view, as the kitchens often are in an expensive Michelin restaurant. Whatever comes out of the oven appears on the shelves in seconds: fresh rye bread and farmhouse loaves, sweet, sugary cinnamon buns and an ample selection of filled sandwiches. The dough used is not industrially produced, but made completely by hand. This quality is easy to taste and smell, often well out onto the street where the queue of customers at 'Zeit für Brot' weaves out of the door, leaving a wide escape route for the deliciously intense aroma. Across the Atlantic, one man certainly knows how to attract the figure-conscious to his bakery. Maybe because, compared to the conventional processed loaves, the bread he bakes there tastes divine. Manhattan's bread pioneer is Jim Lahey. His passion for bread was awakened on a visit to 'bella Italia'. The thick crust that crunches when you bite it, the hearty, sweet wheat dough inside a good Italian ciabatta – the American made sure he packed the secrets of its production in his suitcase when he returned to New York. There are now two branches of the Sullivan Street Bakery. Nevertheless, Lahey has

also made a name for himself with the 'no knead' bread-making method. Based on his recipe, a good loaf of bread needs nothing more than flour, water, salt, a little yeast – and one night to rise. Bread thus becomes 'slow food'.

The renaissance of home-baked bread

At a time when cooking and baking have become increasingly popular, traditional bread baking is attracting more and more enthusiasts. The reason is obvious: warm bread with fresh butter melting on top is a delight. And there's no need to have your own bread machine.

A pre-heated oven and a fireproof dish, such as a clay pot or cast iron roasting pan, will suffice. Baking bread yourself not only means you know exactly what is in the dough, but also gives you free rein over what ingredients to add. Nuts, seeds, grains, dried fruits and vegetables add a special touch to your loaf. Replacing water with vegetable juice also gives the dough a fantastic colour and a great taste.



Anyone who has ever made bread themselves knows how easy it is.

READY, STEADY, GO!
'Artesano Original':
bowl, dip bowl,
antipasti dish, small.



BEAUTIFUL
GIFT IDEAS

CRISPY SOURDOUGH BREAD

INGREDIENTS

- 2 tsp salt
- 500 g rye flour (dark)
- 10 g fresh yeast
- 200 ml malt beer
- 200 g rye flour (dark)
- Flour for dusting

PREPARATION

1. At least 5 days before: mix 40 g flour and 30 ml lukewarm water in a large bowl. The leaven should have the approximate consistency of waffle dough. Cover the bowl with a lid or cling film. Leave at room temperature for approx. 12 hours. After 12 hours, small bubbles will have formed on the surface of the leaven and it will smell slightly sour. Briefly stir the leaven.
2. After a further 12 hours, add another 40 g flour and 30 ml lukewarm water. Alternate these mixing and stirring procedures every

12 hours for five days. The prepared sourdough can be stored in the fridge for as long as required. It only needs to be fed and watered regularly.

3. For the rye sourdough bread: Add the salt and rye flour to a bowl. Crumble in the yeast. Rub the yeast and a little flour with your hands.

4. Add the leaven and malt beer. Use the dough hook of a mixer (it's even easier with a food processor) to knead it into a wet, sticky dough. Dust with flour and leave to rise in a warm place for approx. 1 hour. Line a baking tray with parchment.

5. Knead the dough on a floured worktop. Shape into a round loaf. Place on the baking tray. Leave to rise again for approx. 1 hour. Pre-heat the oven (electric oven: 225°C / fan oven: 200°C / gas: see manufacturer's instructions). Put the bread in the oven. Spray the walls of the oven with water. Bake the bread for approx. 15 minutes.

Turn the oven temperature down (electric oven: 175°C / fan oven: 150°C / gas: see manufacturer's instructions) and bake for another 40–45 minutes.

Suggestion: simply tap the bottom of the bread. If it sounds hollow, the bread can be removed from the oven. Leave to cool on a wire rack.



02

CRISPY SOURDOUGH BREAD

This bread is always the perfect choice. Whether for a classic cheese sandwich, smothered in fig jam and walnuts or spread with caramel butter.



HANDICRAFT À LA PROVENCE.
A pretty porcelain collection with a delicate floral design: the 'Artesano Provençal Lavendel' range. Dip bowl with saucer.

Globe-trotting loaves

Someone who relishes the variety of bread down to the very last crumb is Malin Elmlid. And it wasn't by chance that the Berlin fashion circle opted to serve Elmlid's pretty slices in black with edible ash and golden yellow saffron as cool catering during the Fashion Week. The blonde Swede, who lives in Berlin, has also written a book on her beloved bread, and has even modelled in an international fashion campaign by Esprit. However, one thing she has never had is her own bakery. Elmlid rose to fame through her Bread Exchange website. On it, she offers her home-made sourdough bread – a real rarity without yeast – in exchange for a gift, such as a jar of jam or a favourite book, and it's open to people all over the world. Malin Elmlid says, "I can't imagine anything better than giving the people you love a home-made loaf of bread." No one else can either. After all, as soon as Elmlid advertises new bread on her blog, it is snapped up in an instant.

Trendy tradition

There's a good reason why bread has found its way back into kitchen cupboards all over the world. What's on the menu is also shaped by the zeitgeist. And at the moment, tradition is at the forefront. After all, while we are becoming increasingly mobile and have state-of-the-art technology at our hands, we also yearn for the simple basics. This not only applies to our diet, but also to what we surround ourselves and our food with. And as the humble loaf gradually makes its way back into our bread bins, our desire for tableware with simplistic designs, artisanal perfection and natural materials grows. Artesano Original unites this call for a return to basics with a modern design, and is just as irresistible as a good loaf of bread. ✱



03

POWER GRAIN BREAD

This tin loaf not only tastes like pure power, but provides it too. Tastes amazing when enjoyed with hummus or fruity flavours, such as tomato jam. This dark bread looks particularly appetising when served on a contrasting, light surface.

With matching antipasti bowl, the 'Artesano Original' serving dish is reminiscent of an old wooden chopping board, but with a contemporary touch, perfect for modern times.

HAND-MADE BITES DESERVE A FITTING SETTING
'Artesano Original': serving dish, small antipasti bowl, dip bowl.

BEAUTIFUL
GIFT IDEAS



So simple, so good:
'Artesano Original': serving dish, 27 cm, side plate, 16 cm, antipasti bowl, small. 'Artesano Tavola Accessories': oil bottle, 201 mm.

POWER GRAIN BREAD

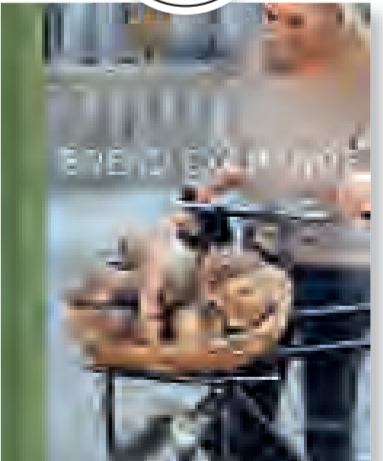
INGREDIENTS

- 150 g ground almonds
- 150 g coarsely ground flaxseed
- 6 tbsp wheat bran
- 4 tbsp whole wheat flour
- 1.5 packets baking powder
- 1.5 tsp salt
- 450 g quark
- 12 egg whites (size M)
- 75 g hazelnuts
- 1 – 2 tbsp wheat bran for scattering in tin
- 3 tbsp each of sunflower seeds and flax seeds to sprinkle on top

PREPARATION

1. Mix together the almonds, flaxseed, wheat bran, flour, baking powder and salt. Add the quark and egg whites and mix into a smooth dough using the dough hook of a hand mixer. Fold in the hazelnuts.
2. Brush a bread tin (10x30cm) with water and spread wheat bran inside. Line the base of the tin with baking paper. Pour the dough into the tin and sprinkle over the sunflower seeds and flaxseed. Bake in a preheated oven (electric oven: 175°C / fan oven: 150°C / gas: gas mark 2) for approx. 60 minutes.
3. Leave the bread to cool in the tin for approx. 10 minutes, then loosen the edges and carefully turn out onto a wire rack. Leave to cool.

BOOK
RECOMMENDATION



THE BREAD EXCHANGE

Malin Elmlid gathered her inspiration for her sourdough bread and many other typical recipes from a total of twelve countries, from California to Afghanistan. Enjoy this culinary trip around the world. The Bread Exchange, Chronicle Books, 28 Euros plus shipping

More at: thebreadexchange.com

BARBECUE ON THE ROCKS!



What these three guys get up to with a 140 kg barbecue in the Swiss Alps during the depths of winter is as rock 'n' roll as it gets. The boys from Root Amp Kitchen in Hamburg not only fire things up with a proper Tomahawk steak, but also prove that barbecuing rocks, 365 days a year. Putting to the test: the finest meat, the ultimate barbecue, knives and tools, a good bottle of Scotch and the brand new Villeroy&Boch BBQ range.

THE BOYS

Rock the kitchen is the mantra whenever chefs Raik Holst, Torsten Schmidt and Stefan Wiegand brandish their knives and wooden spoons. The three of them make up Root Amp Kitchen and stage unique cooking events that bring people together to enjoy creative cuisine in unusual places. "Cooking is just like making music, which is why we always make sure we have some good rock music on before we start." Two of them trained in Germany's Michelin-starred kitchens, and all three place utmost importance on the combination of good cooking skills and new recipes that are straightforward and down to earth. They are the perfect team, working together like a rock band with each member throwing in their own special talent to create just the right mix. Raik is our creative barbecue and meat master today, whilst Stefan assumes the post of spice and dip man and Torsten's no-nonsense gourmet palate guarantees unique combinations.

..... “
MOUNTAIN-BOUND THIS WINTER. FRESH AIR. UNBELIEVABLE VIEWS. AND OF COURSE OUR MEGA SIZED 'MONOLITH' BARBECUE, BRINGING THE TRUE BARBECUE VIBE TO EVERY PLATE.

Raik Holst from Root Amp Kitchen

..... ”

THE LOCATION

In the Swiss Alps, a quaint hut perched 2,400 metres above sea level. The panoramic view is enough to inspire the most committed urbanite in an instant. This winter, Root Amp Kitchen leaves its home on the North Sea coast and takes to the mountains to try out some new recipes, with its trusty, heavy-duty *Le Chef* barbecue. Fresh snow. Blue skies. "Barbecuing in winter is pure rock 'n' roll." From left to right: Torsten Schmidt, Raik Holst and Stefan Wiegand.

www.rootampkitchen.de



THE MEAT

ONLY THE FINEST CUTS ARE ALLOWED UP TO THE HUT!

The rock gourmets get straight to work. To get the creative juices flowing, a bottle of intense, South African Howzit Shiraz is cracked open. So what's cooking today? The first surprise is the aroma of Stefan's favourites: juniper, cinnamon, pepper and rosemary – this jam session is set to go down a storm. Raik gets the tunes on. "We can't work without the right sounds!" He throws his coat on and fires up the Le Chef Monolith ceramic barbecue – outdoors, of course! Barbecuing is a year-round pursuit for these guys. The menu for today: dry-aged rib eye Tomahawk steak, roast suckling pig with coffee beans, lamb chops and wild boar sausage. Stefan's tangy spice mix lands straight on the huge steak. Simply delicious: 3.5 kg of meat for men. Plate: XL steak plate from the Villeroy&Boch BBQ range



“BARBECUING IS CREATIVITY. THIS STEAK IS MY MUSE.”

Raik Holst from Root Amp Kitchen

THE TOOLS:

COOKING ELEMENTS



CUTTING EDGE

Raik knows what's important. "The battle of cutting raw meat can only be won with a long, sharp knife with a stable, continuous blade up to the handle." For cutting along the bone, it's a good idea to go for a knife with a broad back (chef's knife). To cut meat without bones, the back of the knife can be a little thinner (carving knife). And the most important thing of all, "Knives have to be really sharp! They should be regularly sharpened against steel and be given a new grind with a grinding stone from time to time, too." **A tip from the professionals:** "Work with a proper meat fork. You need a good hold, especially when it comes to getting the perfect cut."



- ① Chef's knife
- ② Carving knife
- ③ Meat fork

Range: Cooking Elements Tools



TRICKS OF THE TRADE

FOLLOW THESE TIPS. THEN IT'LL BE RIGHT EVERY TIME.



GOOD PREPARATION (1)

"When marinating, storing in the fridge and transporting, bowls and lids in all sizes (e.g. from the Cooking Elements range) make sure you keep your cool before the big show. Oil is perfect for transmitting the flavour of the fresh marinade ingredients to the meat, but it should be drained or dabbed before barbecuing"

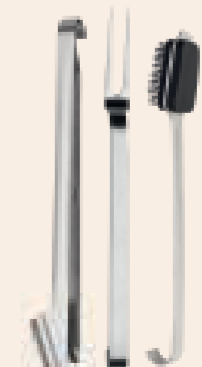
Put them in some water first to stop them from burning too quickly. Or work with wood chips, like hickory, for instance. Wet them, throw them onto the coals and put the lid on. This gives the meat an amazing lumberjack flavour."

AROMATIC MAGIC (2)

"Only brush the grate with oil. If you add oil to the meat, it will end up dripping onto the coals. No one needs that! Those who love a really good flavour can sprinkle some fresh herbs onto the coals."

SEASON LIKE THE EXPERTS (3)

The spices for the barbie are freshly ground by Stefan in the mortar. "Stick all of the spices in a small pan and roast on the barbecue until they crackle. This releases the essential oils. Then mix them in the mortar with some sea salt – nothing beats it! It's always best to grind the spice mixes just before use. If you store them, the flavour weakens." And when should the meat be seasoned – before or after cooking? "Always season afterwards. You can season raw meat with salt, too, but if you love the crunch of coarse sea salt, keep it for afterwards." Next on are the lamb chops.



EVERYTHING UNDER CONTROL. It is best to stand at a distance of 40 cm from the grill when the going gets hot on the barbecue. Barbecue tongs, brushes and forks are an essential part of the professional barbecue equipment in the Villeroy&Boch BBQ range.

ALWAYS GRIND FRESH. The Cooking Elements mortar is perfect for creating new taste sensations. Grind all of the spices with sea salt for 100% flavour every time you barbecue.

THE BARBECUE

LE CHEF BY 'MONOLITH'

The professional's choice for ceramic barbecues is 'Monolith'. Le Chef is a barbecue that guarantees good cheer all round and does everything it promises, from barbecuing, smoking, baking to boiling, cooking and drying. Barbecue-meister Raik enthuses, "This is the bomb! It holds the heat really well." With a total weight of 140 kg and a cooking area diameter of 57 cm, food can be cooked at temperatures of up to 800 degrees. Nice to know what it's capable of. It shines with serious sturdiness and uncompromising power, complete with cast iron charcoal grate, stainless steel grill on three levels and bamboo side shelves. Take a look before your next barbecue: www.monolith-grill.de



TOMAHAWK-STEAK

- INGREDIENTS**
- 16 pearl onions
 - 3 tbsp olive oil
 - Sea salt
 - 150 g brown sugar
 - 1 clove of garlic
 - 1 star anise
 - Lemon peel
 - 1/2 tsp fennel seeds
 - 1 sprig rosemary
 - 300 ml red wine
 - 150 g butter
 - 3 pods of long pepper
 - 1 tsp black pepper
 - 1 tsp red pepper
 - 1 tsp juniper berries
 - 2 tbsp vegetable oil for brushing
 - 4 Tomahawk steaks (approx. 3 cm thick)
 - 4 cinnamon sticks
 - 2 fresh bay leaves
 - Freshly grated horseradish

1 ONIONS IN RED WINE

Mix the unpeeled onions with olive oil and sea salt, wrap in aluminium foil, place on the pre-heated grill and cook over indirect heat with the lid closed for approx. 15 minutes. Caramelize the sugar, add a pressed garlic clove, star anise, lemon peel, fennel seeds and rosemary, deglaze with the red wine and bring to the boil. Stir in the butter and season with salt. Now push the onions out of their skins, add to the herbs and leave to steep.

2 STEAK

Coarsely grind the long pepper, black and red peppers and the juniper. Brush the hot grate with oil and cook the steaks on both sides for approx. 4 to 5 minutes. Then wrap them in aluminium foil along with coarsely ground cinnamon, laurel and olive oil. Leave to rest for two minutes. Finally, season the steaks with the pepper mixture and a little sea salt, and serve with the cinnamon, bay leaves, grated horseradish and the lukewarm onions in red wine.

3 THE WINE

A real man's wine. 100% Shiraz, originating from a friendship between South African and German winemakers. Perfect for a mega-steak. www.howzit-wine.de



PROFESSIONAL BBQ PLATES AND RECIPES AT A GLANCE

THE BBQ RANGE BY VILLEROY&BOCH

The innovative steak and sausage plates in a range of sizes offer ample space for barbecued food. And there are even separate compartments for sauces, dips and salads, which keeps them all separate – so now you can enjoy your barbecue without mingling the flavours. And with their shovel-shaped design, everyone is able to keep their barbecue plate under control, even when standing or eating from their lap. The serving platter, with its drainage grooves, allows the meat juices to drip down and there are even slots to hang skewers on the raised rim – clever!

'L' SERVING PLATTER

The perfect plate for your kebabs: the serving platter with a raised slotted rim. And, due to the heat-retaining properties of the porcelain and the drainage grooves, meat and veg are kept wonderfully warm and crispy.



SAUSAGE PLATTER

With its practical shape, the sausage platter is tailor-made for the delicious, home-made wild boar sausage with star anise and cranberries.



GRILL PAN WITH HANDLE

Perfect for cooking side dishes on the barbecue, heating up sauces or roasting spices for barbecued food. The big advantage is that the handle can easily be attached and removed. This means the handle stays nice and cool when it's needed for serving.



'XL' STEAK PLATTER

Perfect for a giant Tomahawk steak with onions in red wine. Its shovel shape makes carrying, serving and eating while standing no problem.



'L' STEAK PLATTER

Lamb chops, beetroot salad and sour cream with herbs – the perfect place for these is the 'L' steak platter, with its three separate compartments. Also great for keeping flavours separate and serving fondue.



'M' STEAK PLATTER

Roast suckling pig with coffee beans and barbecued pumpkin looks irresistible on the 'M' steak platter. The almond pesto stays separately in its own compartment.

ALL RECIPES ... prepared exclusively for friends by the Root Amp Kitchen boys are available online at: www.villeroyboch.com/mensbbq



KNOCKING-OFF TIME: CHEERS!

The thermometer has sunk to well below zero, and while the Monolith barbecue has been churning out food and heat outside, the final tune of the evening is now being played around the fireplace. The boys finish off the hearty barbecued kebabs, sipping some smooth Scotch. There's something about barbecuing that always makes men happy. Even in the depths of winter, high up in the Alps.



THE NEW DINING EXPERIENCE: FUN AND STYLISH!

Raik has the 'big boss' completely under control. "The biggest plate for the grandest dish, please!" It smells irresistible. "Spot on! These are proper plates. Perfect for every appetite." They set about planning their next flavour explosion. But what about garnishing? "Barbecues need no garnish. The most important things are good ingredients, and good plates. After all, people often eat with their hands, standing up, or wherever they feel like. These steak platters are really easy to hold. They're great for serving and eating from. They're the business!" The serving plate impresses the barbecue-meister, too. "Look, the juices just drip off, the meat isn't lying in it and stays just the way it should be!"

So what makes a cool barbecue party? "Any one we're cooking at!" Raik grabs a plate and spins it promisingly in his hands. "Seriously, though, eating always brings people together. Regardless of who and where. Here, we're all the same. A good chat. Some good food. It somehow unites people. Sitting at a table is much more formal. Barbecuing is laid-back. Get a plate, put some tasty food on it, share it out, give it a try and scoff the lot!" And with that, Torsten serves up his home-made wild boar sausage. "Star anise and cranberries in a sausage." He proudly announces, "My 2015 rock 'n' roll interpretation." No time for applause, however, since the encore is already in a grill pan being warmed on the barbecue. ※



THE WHISKY

THE MALTMAN AND KILCHOMAN

Our whisky expert, Chris Rickert from Hansemalt, gave the guys a selection of whisky to take with them to the hut. The Maltman and Kilcoman are their all-time favourites.

Based on the experience of Donald Hart spanning more than 50 years, the Maltman range offers exquisite single-cask bottling of exquisite malts (approx. €50-150, in this case a fruity, 17-year-old Glen Grant).

The intensely smoky Kilchoman Machir Bay (approx. €49) is a multi award-winning 2005 single malt from the Kilchoman distillery, founded by Anthony Willis. The family-run company on the island of Islay upholds unique and traditional processing methods, from barley to bottle.

Both single malts make a stylish gift for all Scotch lovers looking for something extra special. Team them up with matching glasses for a perfect combination.

“Scotch whisky goes unbelievably well with smoky barbecue flavours.”

Stefan Wiegand from Root Amp Kitchen



How BEST to SAVOUR the FLAVOUR



"The right glass is crucial when it comes to the whisky aroma," explains Chris Rickert from Hansemalt. "It should taper at the top in order to preserve the wonderful aroma and have a thin glass rim. Those who drink it on the rocks, however, can go for a large, glass tumbler with straight sides."

Whisky events, seminars and tastings are currently all the rage. For more whisky inspiration, visit www.hansemalt.de. You can find the complete range of whisky glasses and decanters at your Villeroy & Boch retail store. As well as the new BBQ range, too.

GLASSWARE

IT'S CRYSTAL CLEAR THAT ALL WHISKY AFICIONADOS LOVE AUTHENTIC WHISKY TUMBLERS.



SINGLE MALT SCOTCH	BLENDED SCOTCH	BOURBON
Scotch Whisky - Single Malt Island Whisky Tumbler 100mm	Scotch Whisky - Blended Scotch No. 1 Tumbler 87mm	American Bar - Straight Bourbon Double Old Fashioned Tumbler 98mm
Scotch Whisky - Single Malt Highlands Whisky Tumbler 116mm	Scotch Whisky - Blended Scotch No. 3 Tumbler 115mm	American Bar - Straight Bourbon Old Fashioned Tumbler 112mm
DECANTERS		
Scotch Whisky - Decanters Whisky Decanter No. 1 252mm	Scotch Whisky - Decanters Whisky Decanter No. 3 215mm	American Bar - Straight Bourbon Highball Tumbler 155mm

Winter Bakery

WITH CINNAMON, NUTS AND ICING SUGAR

When it's cold and dark outside, we heat up the oven inside. To 180°C, to be precise. This is what makes our biscuits so tasty. We pull dishes and bowls out from the cupboards, fetch the cutters, find the rolling pin and busy ourselves with putting up the Christmas decorations.

PHOTOS: BEATRICE HEYDIRI COPY: BABET MADER STYLING: NATASHA VAN VELZEN

Where are the candles? Where are the little porcelain baubles? Is that enough butter? Today, we're baking! Today, we're decorating!

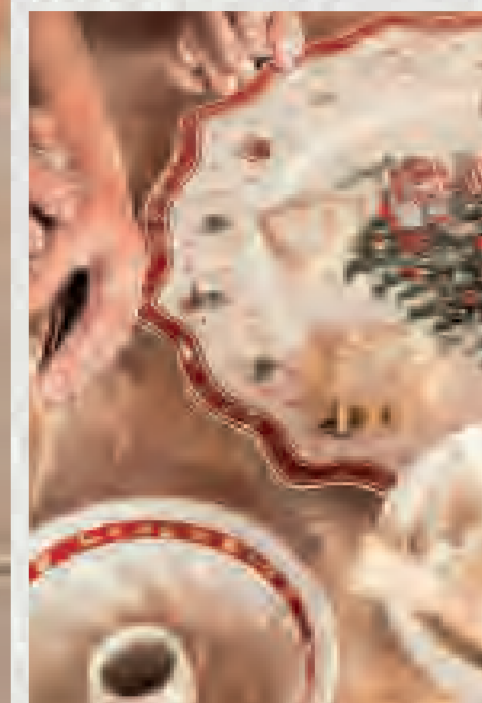
Little Nora is bursting with excitement, and can't wait to get her hands in the dough so that she can start eating it before it even has the chance to become a biscuit. Delicious! Klara wants stars, Nora wants moons with pink sugar icing and mum Lena is hoping to make little gingerbread houses. Flour, eggs, butter, sugar and we're ready to go.

But wait! Slow down! Anyone can throw ingredients together and bake them. But in our kitchen, things should be different to outside, where everyone is scurrying around with so much more to do than in November. Advent is a time for taking things slowly. So we have a rummage through the spice drawer and discover vanilla, cinnamon, coriander, cardamom and anise. Mum tells us the story of cinnamon in a fairytale about King Arun of Sri Lanka, who always stirred his cocoa with bark from a cinnamon tree, and thus discovered the flavour of cinnamon.



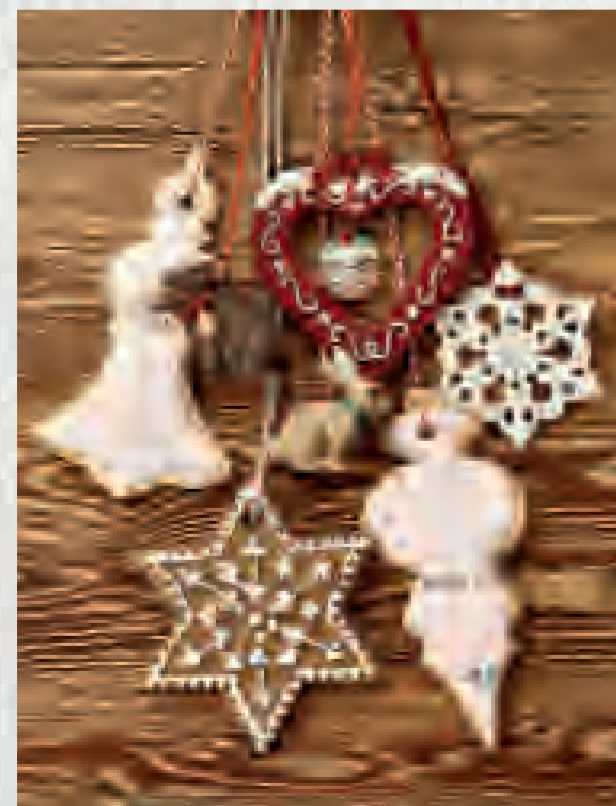
PERFECT FOR DECORATING THE WHOLE HOUSE...
the candleholders from the 'Nostalgic Light' range guarantee atmospheric lighting during Advent. The snowman in particular has enchanted the kids.

... AND FOR HANGING ON YOUR DOORS
The decorations from the 'Nostalgic Ornaments' and 'Winter Bakery' ranges make charming eye-catchers on doors, the tree and gifts alike.



ICED IN AN INSTANT
Christmas baker Nora waits to arrange her mum's decorated biscuits on the 'Winter Bakery Delight' mini serving stand. And if there are more biscuits than expected, she'll just have to fetch the larger one!

FOR LARGE AND SMALL CAKES
The ring shape of the 'Winter Bakery Delight' collection is available in two sizes. The 'Toys Delight' buffet plate is not only big enough for a ring cake, but also for a big batch of biscuits and gingerbread.



FESTIVE KITCHEN ACCESSORIES:
measuring jugs (250 and 500 ml), flange dish and rolling pin from the 'Winter Bakery Delight' range.



MINI GINGERBREAD HOUSES ON A FOOTED BOWL

INGREDIENTS

200 g honey
75 g butter
100 g sugar
1 egg
½ packet gingerbread spice
½ pinch salt
400 g flour
2 tsp baking powder
15 g cocoa
Icing sugar for gluing
Paper, pen, ruler for templates
(These can be downloaded from www.villeroyboch.com/christmasbaking.)

PREPARATION

1. Melt the butter, sugar and honey in a pan until the sugar is no longer visible. Leave the sweet mixture to cool before stirring in the egg and spices. Now mix the flour, baking powder and cocoa together with two thirds of the sweet honey mixture and knead the rest into the dough with your hands. The dough can now be rolled out. It is important to dust the work surface with flour beforehand, since the dough is very sticky due to the large amount of honey.
2. Take your templates and use them to cut out the roofs and side walls for your mini gingerbread houses.
3. The parts can now be baked at 150 °C for max. 8 minutes. Leave the gingerbread to cool and mix the icing sugar and water into a thick, sticky paste. You can now build your little houses. We recommend waiting until the icing sugar glue has thoroughly hardened before decorating.



LIGHT THE CANDLE AND LET THE WINDOWS GLOW!

We love the cosy atmosphere of warm candlelight, and have developed many Christmas candleholders over the years. Discover our ranges 'Christmas Toys Memory', 'Christmas Light', 'Nostalgic Light' and 'Fairytale Park' and let your imagination run free.

Products: 'Mini Christmas Village' Gingerbread House tea light holder

'Toy's Delight'
Serving stand, 33 cm



BISCUITS SHOWCASE

The 'Toy's Delight' serving stand has enough space for plenty. Its three surfaces are the perfect stage for all kinds of biscuits. Below: cookies for the kids and on top: those for the adults.



LITTLE NIBBLER, BISCUITS AT LAST!!!
On second thoughts, they're much too pretty to eat. Well, maybe just one moon with pink icing won't matter ...
Footed Cake plate: 'Toy's Delight'.



BAKING & GIVING

The 'Retro Accessories' range by Villeroy & Boch offers an excellent stage for our mini gingerbread houses. Footed bowl no. 1.



GOLD AND PORCELAIN

The combination of gold and porcelain is both classic and modern. Cover a couple of branches in gold paint and decorate them with baubles from our My Christmas Tree, Annual Christmas Edition and Winter Bakery Decoration collections. You can find matching vases for your branches in our online shop.



ONCE UPON A TIME ...

Our 2015 Christmas mug features seven dwarves dancing in a circle, since the story of Snow White is the theme for this year's intricate designs. Discover our 2015 annual dish and mug, along with the complete 'Annual Christmas Edition' range. Magical!



HOME-MADE CINNAMON STARS.

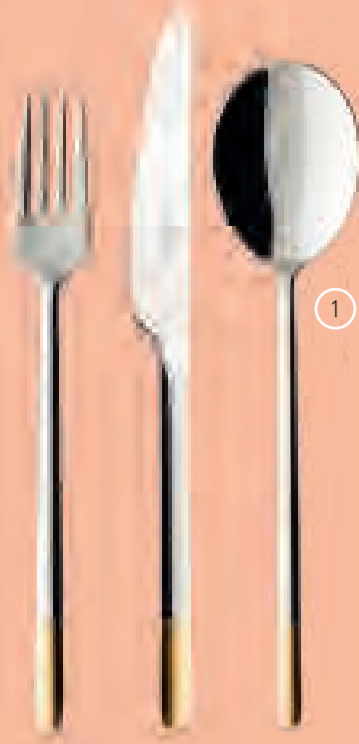
How long will they last in the Toy's Delight milk jug? Nora doesn't think they'll be around for long and starts nibbling at them right away ...
Decorations: 'NewModern Christmas', sugar bowl: 'Toy's Delight'.



DREAMING OF FAR-OFF LANDS

The rich red and gold of the decoration and the exotic animals whisk us away to an exotic, mysterious, world.

1. Table fork, knife and spoon: 'Ella' part gilded. 2.-4. 'Samarkand Rubin': bowl with lid, 11 cm, decorative dish, 28 x 21 cm, mocha/espresso cup and saucer, 12 cm. 5. Vase, 38 cm: 'Verso', large, deep cherry (also available in other colours). 6. Vase, 20 cm: 'Nek Mini', deep cherry (also available in other colours). 7. Mug, Dubai and Istanbul, 0.34 l. Have your coffee in a different city every day. With a choice of over 40 other designs from the 'Cities of the World' range, it's just a matter of choosing your destination.



Gorgeous GIFTS



WHETHER YOU'RE ROMANTIC, DOWN-TO-EARTH, FUN-LOVING, OR EVEN LAID-BACK, DISCOVER OUR WORLD OF GIFTS AND LOOK FORWARD TO GREAT GIFT-GIVING THIS CHRISTMAS.

FLORA AND FAUNA

A walk on the wild side! The vivid colours and patterns of the Amazon are the perfect antidote to city life.

1. Moroso: Supernatural armchair, at www.connox.de 2. Trainers: Adidas Flux NPS blush green, at www.otto.de 3.-5. 'Amazonia Gifts': ashtray, 17 x 21 cm, decorative dish, 17 x 13 cm, bowl with lid, 11 cm. 6. Mug, 0.25 l: 'NewWave Caffè' (also available in other designs).



PRETTY IN PASTEL

Pastel tones bring a fresh, cheerful air to any room. For both romantics and the fashion conscious, the mix of floral decoration and subtle shades is now more on trend than ever.

1. Glass, 10.5 cm: 'Dressed Up', water glass, dots, pink (also available in other colours). 2. Glass: 16 cm: 'Colour Concept', highball tumbler, smoke (also available in other colours). 3. Bowl with lid, 11 cm: 'Rose Cottage'. 4.-5. 'Marie fleur Gris Gifts': Votive, 9.6 cm, bonbon dish, 19 x 8 cm. 6. Vase Sunrise, 10.4 cm: 'Little Gallery Vases'. 7. Wooden figurines: Wooden Dolls 1953, no. 4, no. 7, no.15 by Vitra, at www.connox.de 8. 'LT05 North' pendant lamps in copper, signal white and sulphur yellow, from e15, at www.e15.com



SLEEK STYLE

White is like a ray of light, and its delicate aura adds a gentle brightness to even the darkest winter days.

1. Side table: 'Tablo' by Normann Copenhagen, at www.connox.de 2. Vase, 32 cm: 'Nek', Vase arctic breeze (also available in other colours). 3. Vase, 16 cm: 'Tico Mini', Vase arctic breeze (also available in other colours). 4. Double bowl, 49 x 27 cm: 'NewWave' Eye-catcher. 5. Coffee cup and saucer, 15 cm: 'La Classica Contura'. 6. Candleholder, 27 cm: 'Facett Candlestick No.3'. 7. Candleholder, medium, 11.2 cm: 'Neo', 'Little Lights'



“
CONTRASTING STYLES
have a MAGICAL
POWER *over me.*
 NADESHDA BRENNICKE
 ”

PHOTOS: BERND OPITZ COPY: MAXIE ARNOLD
 STYLING: WOLFRAM NEUGEBAUER UND ANIKO HORVATHOVA
 FOOD STYLING: NICOLE REYMANN

GALA DINNER

HIGH-CLASS DINING IN THE HAY!

IN THE BARN

When actress Nadeshda Brennicke celebrates New Year, two lifestyles come together – her down-to-earth approach and movie star glamour.

New Year's Eve is always something special. Falling between Christmas and the start of a new year, it represents a celebration of the past year and hopes for the new. What is your New Year's wish? On the way to Nadeshda Brennicke's estate, there's plenty of time to think about it. The film and television actress lives with her son just under an hour away from Berlin on a small stud farm, which she has gradually built up over the past eight years.

In 2014, she had a lot on her plate. Her film *Banklady* was an international success. In Australia, Chicago and Belgium, she received awards for her portrayal of Gisela Werler who, in the 1960s, robbed 19 banks together with her husband before the two were finally caught. "As well as playing the main role in the film, I was involved in its production and also took care of the marketing. It was a huge amount of work. So it makes me even happier that the film aroused so much interest outside of Germany."



HARMONIOUS, SLEEK AND ELEGANT:
 The table is festively set with 'La Classica Contura'. Nadeshda adds white and pink flowers, gold balloons and fairy lights. Whatever takes her fancy. Illuminated letters give Nadeshda's table an eye-catching modern twist.

HIGH FASHION:
 Tonight, Nadeshda is wearing Marcell von Berlin. The fashion label by designers Marcel and Mark Oliver is famous for its avant-garde designs in luxurious fabrics. She has been a firm friend of the two designers behind the brand for many years.

WELCOME!

Nadeshda greets her friends with champagne, prosecco with Blythe rose syrup and a rosé cremant. A range of creative canapés accompanies the drinks: blinis with truffled courgette and carrot, crayfish cocktail in sesame wafers, lobscouse de-luxe and mini doughnuts with plum jam filling, topped with icing. The white flowers, stars and vases are highlighted with fluorescent-coloured ribbons. Tableware: 'La Classica Contura'; Glasses: champagne flutes (left) 'Grand Royal', champagne flutes (right) 'Octavie', footed dish 'Retro Accessories'.



As we arrive, the sky is lit up with a blanket of stars. The whole farm lies in darkness – apart from the 15 metre high barn. Warm light, voices and soft music drift from it. An unusual place for New Year's Eve dinner with friends. As soon as we open the huge, wooden door, we are overcome by the beauty and magnificence of this old building. Through the gables, moonlight falls gently on a 10 metre long, festively decorated table. There is a smell of fresh hay and fairy lights shimmer everywhere, immersing the whole scene in a sea of light. The fusion of sophisticated decoration, fine tableware and simple beauty has its very own special magic. But how does one come up with such an unusual setting? "I love surprises, particularly contrasts. I don't follow any trends but instead rely on my intuition. The table decoration, for instance, is typical of my style. I love arranging delicate and stylish pieces in places you wouldn't expect them, such as beautiful porcelain and a glamorous table setting in a rustic barn. Of course, it doesn't have to be a barn. Opposites can also be combined in other environments, often to amazing effect. I love experimenting. The most important thing, however, is that my guests feel comfortable." Nadeshda's guests sample the canapés and, of



SPARKLING:
The intricate hand-cut glasses in the Grand Royal range refract light all the way round, creating an extra special atmosphere at the table. Their subtle vintage look gives the champagne flutes, water glasses and red wine goblets a touch of glamour.

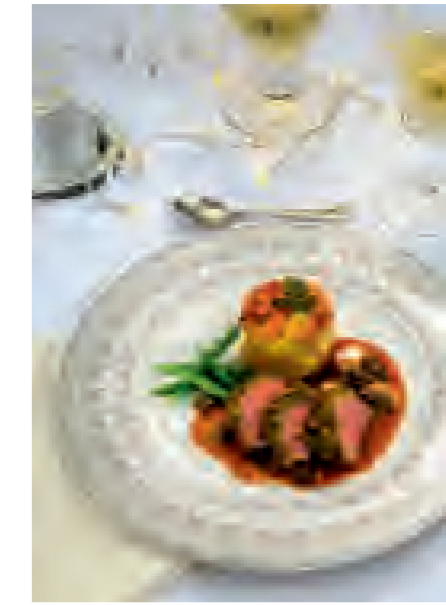
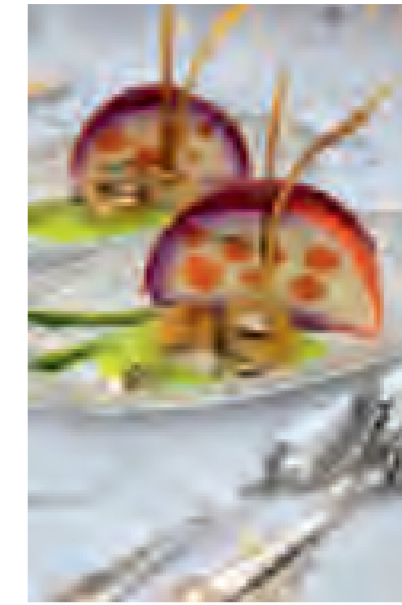
Left: 'La Classica Contura' serving dish

course, the New Year doughnuts, which promise good luck for the coming year. As hostess, she puts great emphasis on glamour and style. Far away from everyday life, she wants her friends to enjoy themselves in these unique and lovingly decorated surroundings. "Friendships are very, very important to me. I put a lot into them, since true friends are rare and should be treasured." After enjoying a divine 3 course meal, everyone heads outside to gather round the fire. This ritual is a regular feature of Nadeshda Brennicke's New Year's Eve celebrations. "Rituals are something really powerful. In the fire pit, we burn symbolic things that we want to say goodbye to. This means we leave all the old behind us and can welcome in the new year with a clear, free mind." Here at the farm, the new year begins in style and peace. Don't miss the next issue of *friends* to find out how Nadeshda Brennicke spends her summers here, and how she got into horse breeding.

BEAUTIFUL GIFT IDEAS

'LA CLASSICA CONTURA'

"I love 'La Classica Contura' for its classical beauty. It's such a great eye-catcher at gala dinners like this. I remember that we always had special Sunday tableware in our house. We only ever used it for special occasions. Nowadays my attitude is why should such beautiful pieces only get to grace the table so rarely? That's why 'La Classica Contura' can often be seen on our table at breakfast too."



CLASSICAL ELEGANCE:
The elegant lines of this design gently guide our eyes to what is important: the food.

Served on the 'La Classica Contura' serving dish, the carrot and parsnip terrine with fried scallops and parsnip crisps is a real show-stopper. The veal fillet with walnut and parsley crust on morel cream with potato and pumpkin au gratin is perfectly served on the dinner plate.

You can find all of the recipes for Nadeshda Brennicke's 3 course New Year's Eve menu at: www.villeroiboch.com/dreamgala

FRIENDSHIPS
are very, very important to me.
I PUT A LOT INTO them."

NADESHDA BRENNICKE





On **25.**
December
GIVE THE GIFT OF
HAPPINESS!



Snow flake stars, fox and squirrel decorations, large and small tree tea light holders from 'NewModern Christmas'.



CHRISTMAS UNWRAPPED!

Sprinkle some magic star-dust over the festive season and charm your loved ones with beautiful gifts and delightful Christmas decorations. Discover the wonderful world of endless gift ideas from Villeroy & Boch.