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FOR IMMEDIATE RELEASE

**NEW IMAGES FROM THE RESTAURANT BY
CAESARSTONE & TOM DIXON
Milan Design Week 2016**

*Four conceptual kitchens inspired by the elements take over the historical
Rotonda della Besana delivering an experimental food concept*



Image credit to Peer Lindgreen

Leading quartz manufacturer **Caesarstone**, in collaboration with British designer **Tom Dixon**, unveil new images from 'The RESTAURANT by Caesarstone & Tom Dixon, a multi-sensory creation consisting of four conceptual kitchens and dining halls inspired by the elements – Earth, Fire, Water and Air. Created using Caesarstone surfaces and designed by Tom Dixon, these are taking over the Milan Children's Museum (MUBA) in the historical *Rotonda della Besana* during the 2016 design festival in Milan.

Set within the ideal backdrop of a 17th century Cloister and a deconsecrated church, the installation provides a unique interpretation of how food and surfaces can interact in an exercise of distinctive tastes, smells and visuals within each kitchen. Reflecting the

individual element through colour and texture, Caesarstone's surfaces become the ultimate plateau for a creative dining experience that engages all the senses.

For this installation, a food concept curated by Italian food design studio Arabeschi explores the power of nature's elements in a menu that combines traditional ingredients with modern techniques. Cooking in the kitchens, the chefs are creating a multi-sensory dining experience where food is prepared and served on Tom-Dixon designed Caesarstone surfaces, combining rare, element-inspired cooking techniques with fresh and unique ingredients.

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Kitchen Descriptions

The EARTH kitchen, inspired by the ancient Roman aqueducts, incorporates earthy brown tones of selected Caesarstone designs including light mushroom coloured Tuscan Dawn and Concetto Albero, made from assembled segments of petrified wood.

The FIRE kitchen is inspired by charred wood and smoke, using blackened beams and hints of gold in combination with Caesarstone's dramatic blacks and dark greys: Vanilla Noir, Raven and Coastal Grey.

The WATER kitchen reflects the jagged edges of frozen ice and has been interpreted using a spectrum of Caesarstone grey and white tonalities. Varying from steaming to freezing, the kitchen will experiment with the material by subjecting it to extreme temperatures.

Inspired by urban architecture, the AIR kitchen is created with thin, vertically-placed Caesarstone slabs and cut-outs that serve as cooking counters. Caesarstone's Raw Concrete and Noble Grey create an urban, light background for the completion of the culinary experience - the dessert bar.

The Caesarstone designs used in the four kitchens are:

Earth Kitchen: 5380 Emporadoro, 8330 Albero, 5104 Tuscan Dawn

Fire Kitchen: 5100 Vanilla Noir, 6003 Coastal Grey, 4120 Raven

Air Kitchen: 5211 Nobel Grey, 4004 Raw Concrete

Water Kitchen: 4001 Fresh Concrete, 5111 Statuario Nuvo, 6600 Nugat, 5130 Cosmopolitan White, 4003 Sleek Concrete

Food Elements and Menu

AIR - Skyfruit

cream | meringue | fruit of the air | egg | aromatic herbs

In a small collection of recipes, air is the very matter of preparation. Egg is the fruit of this environment, its versatile combinations with air and whipped cream arranged with other uplifting counterparts to create a landscape of aromatic clouds and void.

For this purpose, the vacuum sealer and mixer work with Air's transforming powers creating density of all kinds.

EARTH - The root box

roots | mushrooms | terracotta | hay | brown sugar

Ingredients pulled from the warm embrace of the ground are prepared to a recipe that makes use of the flavourful surroundings of barns and soil. The recipe is prepared with the traditional cooking method of the hay box, which uses hay to isolate the heat of the cooking process stretching it for hours.

The combination oven as well as the induction zone are utilised to recreate the feeling of soil life, and all its comfort.

FIRE - Black Flat

layered dough | spices | cheese | smoke

Dough and heat go into play around crispy surfaces and layers that are about to merge. Blackness, as the remains of a lapsed fire, entirely enlaces the bread. Cheese balances out with a savoury softness.

The sear hob, a flat heatable metal square, works here as a cooking device able to roast like the sun or heat as a fire that just dwindled.

WATER - Floating garden (aromatic stock with frozen leaves)

frozen herbs and vegetables | vegetable stock |

A twist on the traditional “stock“. Hot steaming aromatic broth transforms frozen leaves into moving green, tinging the liquid slowly.

An induction zone and chill blaster transform water into all its states.

Notes to Editors:

#therestaurant2016

For HIGH RESOLUTION IMAGES of the installation, please click here:

<https://www.dropbox.com/sh/rhnu4um11s7fgkl/AACpA7PdbllZv66xv-V3xMGBa?dl=0>

To listen to the Press Preview Event's live stream by Tom Dixon and Yos Shiran, please click here:

<https://livestream.com/caesarstoneliveinmilano/TomDixon>

The Restaurant by Caesarstone & Tom Dixon Minisite: <http://caesarstone-tomdixon.com/>

For media enquiries and high resolution images, please contact:

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No pre-booking policy. There will be plenty of space to accommodate large groups at any time of the day.

Dining rates:

- 1 dish (you can choose from any kitchen) = 10 Euros
- 4 dishes (the whole experience) = 25 Euros
- Visitors can pay with cash or card

Opening times: La Rotonda della Besana

Via Enrico Besana, 12, 20122 Milano, Italy

Tuesday April 12th open 12.00 to 19.00

Wednesday April 13th - Saturday April 16th open 10.00 to 19.00

Sunday 17th April open 10.00 to 16.00

About Caesarstone:

Caesarstone manufactures high quality engineered quartz surfaces, which are used in both residential and commercial buildings as countertops, vanities, wall cladding, floors and other interior surfaces. The wide variety of colors, styles, designs and textures of Caesarstone® products, along with Caesarstone's inherent characteristics such as hardness, non-porous, scratch and stain resistance and durability, provide consumers with excellent surfaces for their internal spaces which are highly competitive to granite, manufactured solid surfaces and laminate, as well as to other engineered quartz surfaces. Caesarstone's four collections of products – Classico, Motivo, Concetto and Supernatural – are available in over 50 countries around the world. www.caesarstone.com

About Tom Dixon:

Established in 2002, Tom Dixon is a British product design brand. With a commitment to innovation and a mission to revive the British furniture industry, the brand is inspired by the nation's unique heritage and produces extraordinary objects for everyday use. www.tomdixon.net/

About La Rotonda della Besana:

In 2014, MUBA Museo dei Bambini di Milano obtained an 8-year concession over La Rotonda della Besana from the Milano Municipality. MUBA is a Foundation whose purpose is to create and promote cultural expressions aimed at encouraging stereotype-free creative thought prepare the new generation for a society which requires greater creative attitudes. MUBA develops and spreads non-formal education with a view to promoting an innovative culture www.muba.it