

'At 7am every day, we have fresh baguettes and a dozen croissants delivered from the bakery down the road'

big supermarkets – the food can't be that fresh, can it?

"My kitchen is full of things that aren't usually found in kitchens, such as an ornate mirror that belonged to my grandmother; and plants everywhere – so many, in fact, that I think of it as a cross between a kitchen and a garden.

"The kitchen is over-decorated and bohemian, like the whole of my house. I have a long, thin sushi restaurant-style bar with stools for quick weekday lunches – we all eat there in a line. I spend more time in the kitchen at the weekend, cooking with the children: cakes, cookies, pancakes – anything with chocolate. And we always eat Sunday brunch in the dining room: cheese, eggs, sausages – everything you British eat – because it's usually the six of us, plus assorted guests. It's the only day of the week the whole family has time to sit down together."

Sydney Greg Natale

"I can't think of one person I know in Sydney who doesn't own a barbecue. I store mine on my terrace, and have at least one each week. They're always casual affairs. I grill everything: marinated steak, chicken skewers, continental sausages, seafood, asparagus. And we'll always have wine and beer. Life in Australia is pretty simple, but Sydney is a bustling city and work does stress me out from time to time, so having barbecues and being able to go to the beach whenever I want helps me to relax.

"I eat out a lot because I work a lot. Everyone in Sydney does, mostly because the food is so tasty and so cheap. We have fabulous seafood. Modern Australian, Vietnamese and Thai are very popular these days, and every supermarket has an Italian deli.

"My kitchen is typically Australian – simple and open-plan. It's very pared down. If it was a separate room, it would look more used. But clutter would ruin the minimalist space. And the longest I'll spend in there is 15 minutes each morning, when I'll make fresh orange juice, cereal, bacon and eggs, and read



JOHNNY VALIANT

the Sydney Morning Herald.

"I'm not naturally tidy, but I've recently discovered Tupperware and now store everything in containers – cereal, coffee, herbs, you name it. It's very fashionable in Sydney at the moment. The only objects on my worksurfaces are a fruit bowl and a toaster.

"My whole apartment is grey, not just the kitchen – I really like the colour. I call the look 'masculine glamour'. It doesn't feel dark because there's so much strong light in Sydney. The kitchen floor is grey basalt – it's used in all the Dolce & Gabbana stores. The mirrored cupboard doors are the centrepiece, and unusual for a kitchen. They're one of my trademarks as a designer; they lighten the grey and add a bit of sparkle.

"I don't have a particularly large fridge because I don't often have a lot of food in. I freeze everything – bread, meat. And I've discovered an amazing new Tupperware product. It's a plastic container with air vents, and it's great for vegetables: broccoli stays fresh for weeks – it's quite a heavy breather."

Thought for food: For Greg Natale (above) beaches and barbecues are an integral part of his routine; Stanislav Klein (left) is baffled by the British dependence on supermarkets – Parisians buy their food at local markets weekly

BEN ANDERS