



**PORTABLE**  
wine

As evenings get warmer, the upcoming balmy months are the perfect time for a picnic in the park or by the river. And you needn't go all out – just bring a picnic blanket, a selection of gourmet cheeses, crackers, and a lovely bottle of red and you've got the makings of a wonderful evening. There's no need for an unsightly picnic bag either. A charming basket will do the trick, paired with the Quiver wine carrier from Graf & Lantz. Made from thick merino felt with vegetable-tanned-leather details, the carrier can house wine or champagne bottles. @ www.graf-lantz.com



**GOURMET**  
soap

For the budding chef or seasoned professional, hygiene in the kitchen is an important culinary skill. After all, no one wants to be responsible for a guest slowly turning a tinge of green before running off to the bathroom clutching their stomach in agony. Marie's Chef's Soap is made from an age-old French recipe and is intended especially for gourmet wizards. Each bar of soap is promised to last an entire year (based on a handwashing frequency of three times a day) and kills germs using hypoallergenic plant oils. @ www.marieschefsoap.com



**SEA**  
salt

Sailboats are whimsical objects that conjure images of summer days spent out on the water with a gentle breeze rustling through your hair. Inspired by the whimsy of the sunlight on the sea, the shape of the masts and smell of the ocean, designer Takae Misutani designed a set of salt and pepper shakers in the shape of a sailboat. Named 'Memory of Falmouth' after the town in Cornwall, England, where it was made, the set is intended to bring a 'breeze of salty air' to your home. @ www.takaemizutani.com



**TEAPOT**  
rock

A glance at the Rocking Teapot and instantly a familiar tune enters the mind involving a teapot acknowledging its lack of height and hearty round belly. Central Saint Martins Industrial Design graduate Betina Piqueras has taken the pouring action – an essential part of a teapot's nature – and built it into the actual product. There's no need for a steady hand or a keen aim for this pot – simply place the cup on the circle provided and give the handle a nudge. Betina's aim was to give elderly people who would otherwise have trouble pouring tea a renewed independence. @ www.yankodesign.com



**SERVES 8**  
**INGREDIENTS**

- 10 g finely grated fresh horseradish
- 100 g creme fraiche
- fine sea salt
- 250 g centre-cut sashimi-grade tuna, cut into a 15 cm long, 5 cm round cylinder (ask your fishmonger to do this for you)
- 50 ml white soy sauce
- 10 ml grapeseed oil
- 20 g aquaculture sturgeon caviar

**TO MAKE**

Mix the grated horseradish, creme fraiche and a pinch of sea salt together and lightly whisk until soft peaks form. Slice the tuna into 3 mm thick slices; you will need 24 thin round slices. Briefly marinate each piece of tuna in the white soy sauce for about 5 seconds. Remove and drain on a clean kitchen cloth. Take eight 20 cm squares of plastic wrap and place them over eight coffee

cups. Place three slightly overlapping slices of tuna on the plastic and 1 teaspoon of the horseradish creme fraiche in the centre. Carefully lift up the four corners of the plastic wrap and twist them together to form a ball of tuna, with the horseradish creme fraiche contained in the centre. Tie a knot in the plastic. Repeat this process until you have eight balls. Place in the refrigerator to set for 30 minutes before serving.

**TO FINISH AND PLATE**

Use a small pair of scissors to cut the knot from the tuna pearls and carefully peel away the plastic wrap. Brush them with a little grapeseed oil, then place a small amount of caviar on the top of each pearl. Serve on a plate with one of each of the other pearls.

*From Quay, Food Inspired by Nature by Peter Gilmore. Published by Murdoch Books. Available now.*

SASHIMI  
TUNA  
HORSERADISH  
CREAM  
AND AQUACULTURE  
CAVIAR PEARL