



PHOTOS: MARTIN BLACK

Curve appeal

Nicola Peters wanted a kitchen that would surround her. This was the room where she planned to spend most of her day, and it had to be a welcoming and user-friendly environment. Something her original kitchen didn't deliver...

It all started because I hated my kitchen floor," explains Nicola Peters as she sits in her beautifully crafted Tim Moss kitchen with a niftily whipped-up cappuccino in hand. "It was a lino floor with a pebble effect and I said to my husband, 'I can't bear this, we need to put in a new kitchen floor... and while we're at it, I think we

should move the door into the kitchen... actually what we could do is take that wall out totally...!" Nicola's plans gradually grew bigger and bigger, and once she'd convinced her husband Phillip that they should extend, they decided they might as well do the whole lot. The result is a light-filled extension with a glass roof and a large open space which now ▶

"The colour changes throughout the day as the light changes. At some points it looks quite green, at others it looks blue, then it's grey. It's a very calm colour."



Finishing touch: artwork

The big, bold, bright artwork in Nicola's kitchen is by furniture designer Walter Castellazzo.

"Walter is a carpenter based in Highgate Village," Nicola explains, "and this art is actually created from his work benches – it takes eight years of him working on them to create the grooves and shapes. His wife suggested that he should do something with them when the time came to replace them, so he spray paints them and sells them out of his workshop. We'd been looking for artwork for ages and we needed something big because the space was big, but I didn't want to spend £20,000, I wanted to spend a couple of hundred, and that's what Walter does."

incorporates Nicola's perfect kitchen – a stark contrast to the original she had ripped out.

"Our old kitchen was a narrow galley style. At first glance it looked as though you had a lot of worktop area, but because the cupboards on the wall came down so low a lot of the space was actually unworkable. It left me with this tiny patch of space to chop everything. I also used to have to carry pans of boiling water from one end of the kitchen to the other to get from the hob to the sink which was ridiculous and dangerous with young children under my feet. It was the kind of kitchen that had been designed by someone who doesn't cook. It looked ok but it didn't work."

Because she'd had to live with a badly designed kitchen, Nicola knew what she wanted from her new one.

"My big thing was that I wanted something curvy. I'd seen a Pedini kitchen in a magazine which literally wraps itself around you. I thought, 'I want a kitchen like that'. I spend a lot of time in the kitchen because I'm at home all day and I do a lot of cooking, so I wanted it to surround me. I was fixed on the idea that I wanted something curvy, then I walked into Tim Moss's showroom. He had curvy kitchens and he was local - I knew instantly that he was the man for me."

From that point on Nicola was happy to hand over the entire design to Tim.

"I've always lived in homes where I've inherited what I'd got and just lived with it so I'd never done anything like this before. This was my first chance to start from scratch but I was clueless. That's why I gave Tim quite a lot of freedom because I figured that he did this for a living and it would be daft not to trust his judgement. For example when it came to choosing the handles I didn't know where to start, so naturally I said to Tim, 'what do you think?' and he was quite happy to take on those responsibilities. Also because he was once a chef I knew that he would know how it needed to work as well as the aesthetics and the beauty of it. And this space definitely works as an environment to cook in – it's not a show piece, and for me that was essential. This kitchen gets heavily used by myself and by my kids who are also interested in cooking, and we can all



happily work together in it. It's been brilliant and it's standing the test of time."

This may not have been the case, however, if Nicola hadn't heeded Tim's advice when it came to choice of colour.

"Initially I wanted a pink kitchen! Not pink, as in bright pink, but something like Farrow & Ball's *Smoked Trout* or *Dead Salmon*. Tim said 'are you sure?' I said, 'yes, definitely', so he gave me some coloured boards to take home. As soon as I got the boards home and held them up I thought, 'oh dear this is awful!' Tim then suggested *Light Blue* by Farrow & Ball, which is wonderful as the colour changes throughout the day as the light changes. At some points it looks ▶

great idea!
take a coloured
panel home with
you to get a feel
for tones in
daylight

Above: The Marco bar stools and the generous island allow Nicola's children to join in with cooking and food prep without getting under her feet.



Top: The glass-roofed extension allows daylight to flood into the kitchen
Above: Tim Moss is renowned for his meticulous attention to detail and beautifully curved cabinets

quite green, at others it looks blue, then it's grey. It's a very calm colour and because a lot of appliances are stainless steel and grey they all blend together."

An area where Nicola did have direct input was on the choice of appliances. "I knew I wanted Gaggenau because I'd been to their showroom and loved the look of them and the range of products they offered, and I didn't want something that was too 'of its time'. I loved their fridges because they're quite discreet and don't shout at you. We also wanted a wine cooler because Phillip is interested in wine, and I was desperate for a coffee maker. So I had various ingredients I wanted to have included in the mix, but I was happy to hand them over to Tim and ask him to create the recipe for me."

The only compromise Nicola had to make was forgoing an instant hot water tap.

"I had to choose between one of those or a dishwasher because they take up space beneath the counter. I'm not sorry I went for the dishwasher. I've got an induction hob which boils water in a flash, plus the coffee machine gives

you instant hot water in small quantities too."

One of her favourite aspects of the new kitchen – apart from her much-loved curves – is the recycling system of bins which live discreetly under the sink. She's also thrilled with the way her kitchen really has become the heart of the home.

"I think people are starting to live back in their kitchens. Gone are the days when you were hidden away to cook, and then you presented the food to your guests. We do all live in this room and I love spending my time in here." 🏡



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Bespoke cabinetry Curver tulipwood furniture by Tim Moss in Light Blue by Farrow & Ball. **Worktops** Light coloured Haze Caesarstone composite. **Integrated fridge, freezer, wine cooler, pyrolytic oven, combination steam oven warming drawer, combination microwave, induction hob and coffee machine** all by Gaggenau. **Dishwasher** by Miele. **Undermounted Icerock sinks** with Essex C-spout monobloc mixer tap in chrome with lever handles all by Kohler. **Tumbled travertine flooring tiles** from Checkalov. **Glass and stainless steel island extractor hood** by WS Westin. **Cream 'Marco' bar stools** from Atlantic shopping. **Artwork** by Walter Castella. For stockists details see page 65



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