

“We believe the use of texture enhances the connection between people and food. Often achieved through the use of patterns and textures, ornamentation in design and architecture can directly reference a culture’s heritage - the same applies to the texture in food.”

- Loukas Angelou and Vasso Asfi, designers and co-founders of STUDIOLAV



Designer Baking
Images courtesy of STUDIOLAV.

TO USE

Designer Baking

Designer Baking is a set of two solid olive wood kitchen stamps, used to emboss bread, cookies and pastries with iconic fashion prints: Pied de Poule and Tweed Herringbone, more commonly known as dogtooth and tweed, respectively. STUDIOLAV - the London-based design duo Loukas Angelou and Vasso Asfi - created the stamps in 2013. In the same year, the pair were nominated for the Young Talent Designer of the Year award at the Elle Decoration Design Awards.

Rollware

Designed for creating edible tableware, Rollware is a collection of four laser-cut rolling pins, each featuring a different pattern. When used, they both imprint their designs onto breads and pastries, and cut the dough to the size of a plate. The plates vary in size so that when completed, they can be stacked. In 2013, students from Piet Zwart Institute in Rotterdam, The Netherlands, created Rollware as part of ALTERED APPLIANCES, a kitchenware exhibition that explores how low-tech appliances can be redesigned to create new tools.

Chocolate Wax Seal

Using an ordinary wax-seal stamp, ice cubes and melted chocolate, home bakers

can create chocolate wax-seals, following instructions posted on the SprinkleBakes food blog in March 2013. The blog’s author, Heather Baird, advises placing the wax-seal stamp into ice cubes and then immediately onto melted chocolate. The chocolate cools and hardens, leaving an imprint of the seal. Heather Baird is a Texan food blogger and author of *SprinkleBakes: Dessert Recipes to Inspire Your Inner Artist* (Sterling Publishing, 2012).

Cauliflower Cast Bowl

By capturing the imprint of a cauliflower, designers Katharina Mischer and Thomas Traxler were able to create a bowl with a richly textured interior. The design is part of Reversed Volumes, a collection made in 2013, which repeats this casting process with a variety of fruit and vegetables. Based in Vienna, Katharina Mischer and Thomas Traxler founded their studio - mischer*traxler - in 2008.

The Great Harvest Bowl

Made from porcelain clay, The Great Harvest Bowl is a large, handmade serving dish with a lace-textured pattern. American potter Maggie Weldon uses fine steel thread to create a replica of a 1940s doily, which is then pressed into wet clay. The dish is available in many colours and sold on Weldon’s website.