



MEDIA RELEASE

August 23, 2007

Feast Your Eyes on the new Philip Johnson Inspired Kitchen

No other room in a residence is as visually striking, when beautifully crafted, as the kitchen.

So when one of Australia's most celebrated chefs, Philip Johnson combined his inspiration with the expertise of architects Cottee Parker on West End's landmark Riverpoint Apartments project, it brought new meaning to the words "chef's table".

The unique collaboration with e'cco bistro's chef and owner brings a first to the Brisbane residential landscape and resulted in the creation of home kitchens where both aesthetics and ergonomics support the art of cooking.

The result is a combination of chef inspired gold standards and architectural rhythm and flow.

"It's exciting to see such a quality kitchen in the apartment market," Philip said. "We've taken design elements that work effectively for professional chefs in restaurant kitchens and placed it in the hands of the aspiring home cook and entertainer," he continued.

Philip's goal was to make the kitchen as spacious and meal preparation friendly as possible and he achieved that by combining commercial standards such as durability, heat conductivity and retention with lots of carefully concealed storage space and personalised design elements such as:-

- High benches
- A big single tub style sink – great for cooking pots that won't go in the dishwasher

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- Large continuous bench spaces
- Clutter is out of sight thanks to plenty of deep storage drawers
- Bottle friendly drawers next to the stove to store oils/condiments
- Cooling racks – which can also be used to store food prepared earlier
- Combination of gas and induction stove tops. For the gourmet chef in training, induction cook tops boil water twice as fast as gas cook tops and they cool rapidly
- Multi-functional plate warmer. Designed to be versatile. For example sauces often need to stay warm but shouldn't remain in the oven or in a pot
- Clean, uncluttered lines are on the menu here, with a slight lip to prevent minor spillages becoming major distractions

The stunning amber and chocolate marble island bench adds a pop of drama to the space. Top of the range Miele Euro appliances lend cosmopolitan sophistication, which is echoed in the smart joinery.

The kitchen is distinctively Philip Johnson – simple yet stunning – and a reflection of the ideas and beliefs that have made Philip and e'cco bistro the success it is today.

Philip Johnson – a profile

Philip Johnson has become one of Australia's most celebrated chefs. He has worked in London and New Zealand and is currently based in Brisbane, Australia.

In 1997 he won the Remy Martin Cognac/Australian Gourmet Traveller Restaurant of the Year award for his bistro e'cco, which first opened in 1995. He has received national acclaim for his confident yet simple approach, and his landmark bistro continues to delight.

Philip regularly travels overseas to broaden his outlook and techniques. Prior to the

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opening of e'cco, Philip worked in London at Antony Worrall Thompson's bistro, dell'Ugo and in early 1997 he returned to London, working for several weeks at The River Café with Rose Gray and Ruth Rogers.

Philip is author to four cookbooks and his fifth, a book on desserts aptly named *Decadence* is due for release in 2008. He has also contributed recipes to a multitude of publications, including *Simply Australia*, *Australian Food*, *Providore* and *Great Australian Chefs*, where the late Mietta O'Donnell named Philip as one of 50 chefs at the cutting edge of Australian cuisine.

Desserts to die for

Simple and absolutely divine – we invite you to get decadent with a recipe from Philip's highly anticipated new dessert book. Get a taste of what others can only dream about until the book is revealed next year!

Strawberry & chocolate 'lollipops'

Makes about 48

460g (2 cups) caster sugar

500ml (2 cups) strawberry puree

300g good-quality dark (bittersweet) chocolate, such as couverture, chopped

Combine the sugar and 500ml (2 cups) water in a saucepan over medium heat and stir until the sugar dissolves. Bring to the boil, then remove from the heat and add the fruit puree. Refrigerate until cold. Churn in an ice cream machine according to the manufacturer's instructions and store in the freezer.

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Line baking trays with baking paper.

Use a melon baller to shape the sorbet into balls then place on the trays. Insert a toothpick into each ball to make a 'lollipop'. Turn the freezer to the coldest setting, if possible, then freeze the lollipops overnight to set.

Place the chocolate in a heatproof bowl over a saucepan of simmering water and allow to melt, stirring occasionally, until smooth. Remove from the heat and cool to room temperature.

One by one, dip the sorbet balls into the melted chocolate so they are completely coated. Gently place the lollipops on the lined trays and return to the freezer for the chocolate to set.

Remove the lollipops from the freezer approximately 5-10 minutes before serving. The sorbet will soften slightly so that they 'explode' in your mouth.

NOTE Fruit purees are available in good delicatessens and food emporiums. If making your own using fresh or frozen strawberries, puree the strawberries in a food processor until smooth then strain through a fine sieve, forcing the mixture through with the back of a spoon to remove the seeds.

If you don't have an ice cream machine, simply use good-quality sorbet, such as Weis, available from supermarkets and delicatessens, or your favourite ice cream.

Riverpoint Apartments - Our world of living

Riverpoint Apartments is perfectly situated in the tranquil south-western pocket of West End, where the river curves luxuriously around beautiful Orleigh Park. Right on the doorstep can be found a vivid river life. Riverpoint Apartments is also poised at the undisputed cultural hub of Brisbane. Only a few blocks away are: Southbank, Gallery of Modern Art, Performing Arts Complex, Queensland Museum and the State Library.



Our world of design

Comprising of 297 luxury apartments, over eight buildings and situated on the river verge, Riverpoint Apartments is an elegant statement of symmetry.

A west side story

West end grew from genuine multicultural beginnings. As our city's most cosmopolitan suburb, it hosts a range of festivals and offers a wide array of international cuisines. Only a leisurely walk from Riverpoint is a vibrant café precinct. West End is alive with cafes; delis and funky little stores that embody the essence of a life lived European style. And for those that like to make their own culinary statement, where better to source fresh ingredients than the West End Markets, the Saturday markets at Davies Park or any of the specialty stores on Boundary Road.

The Developer

Stockwell brings to Riverpoint Apartments over 50 years experience as a leading development, construction and property management company, in residential, retail, commercial, industrial and leisure projects. Stockwell's Regatta apartments were the first riverfront residential development on West End's Riverside Drive.

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