

**Kitchen solutions** What is the 'golden triangle' and is it the key to your kitchen layout? Which materials look good and stand the test of time? Where should you spend, and where can you save? These are just some of the questions we put to our panel of design-conscious foodies, to guide you through designing or updating your dream kitchen.



Modulnova's 'Twenty' kitchen collection, shown here in white Kerlite stone, combines easy navigation from cooking to cleaning zones with plenty of work surface and storage. From £25,000, Alternative Plans ([alternative-plans.co.uk](http://alternative-plans.co.uk))

### MARTIN BRUDNIZKI

**Interior designer whose restaurant projects include Scott's and 34**

'A kitchen layout depends on the proportions and space you have. When I'm designing a kitchen, I always start by looking at how the hob/oven is related to the sink and fridge, then the prep surfaces, the utensils and the larder if there is one. If a dining area is part of your room, you need to look at how the table relates to the kitchen, too. It really is a process that has many layers. When it comes to storage, a larder off the prep area can be a very good option if you have the space. Alternatively, keep your dry foodstuffs in a cupboard next to the fridge so that everything is together. If you're making pasta, for example, you can go to the cupboard for your pasta and vegetables and then get your pesto from the fridge, rather than having to run across the room – that would drive me crazy!'

*mbds.net*

### SIR TERENCE CONRAN

**Designer and restaurateur**

'Organising your kitchen requires nothing more than common sense, yet people often make it into a much bigger issue than it needs to be. I think that the notion of a working triangle can be applied to all types of kitchen. The concept references three critical points: the refrigerator, the hob/oven and the sink. Plan your kitchen with this vital area in mind and any essential equipment within easy reach. The size of your room will determine whether a fitted or an unfitted kitchen works best for you, but it really is just personal choice. If you have a small space, I would recommend a fitted kitchen as it makes the best use of every last millimetre. However, unfitted kitchens are flexible and allow you to build upon your design with different elements to create a mix-and-match style. My preference is for single elements, but ultimately the choice rests mainly on taste and, in reality, a modern kitchen can contain both fitted and unfitted elements successfully.'

*conran.com*

### PRISCILLA CARLUCCIO

**Owner of the shop Few and Far**

Look at magazines and make tear sheets so you can see how you want your kitchen to feel. Then consider how easy it is to move between the oven and work surfaces. For materials, marble and Corian are practically indestructible so they're great for worktops – although Corian isn't heat-resistant. I also think it's worth investing in a huge fridge. That way, you can do a weekly shop and put everything away. >

*fewandfar.net*

By opting for a fitted kitchen, you can incorporate hidden functions such as this coffee maker and handy pull-out shelf by Podesta Kitchens from £35,000 ([podesta.uk.com](http://podesta.uk.com))

