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For connoisseurs of speed, the names Pininfarina and Porsche are part of the holy vernacular and hold undisputed, if not canonized, pole positions on race-tracks and roads. Now, their domain has expanded from garage to kitchen.

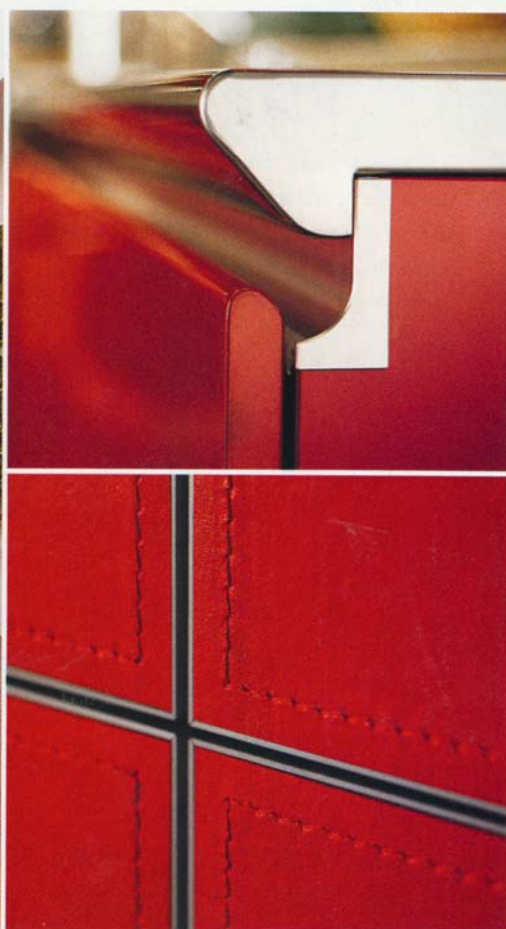
BY RAY RIALTO

DEGLAZING A PAN of vitello scaloppine with a splash of white wine might not get the adrenaline pumping like pulling a heel-and-toe double clutch downshift at 90mph in a Ferrari 512 TR before hitting a hairpin turn. But for the last seventeen years the boys at Pininfarina have been driving these two experiences closer together—at least in style.

Since 1991, Pininfarina Extra, a branch of the industrial design company behind the iconic body styles of the most well-known Ferraris, has been dreaming up breathtaking kitchen concepts in partnership with Snaidero, Italy's cutting-edge kitchen design studio. Under the guidance of Paolo Pininfarina, the youngest son of

Sergio Pininfarina and current vice chairman of the company, the team created the Ola, the first kitchen to draw on car design technology and techniques. The kitchen's self-closing cabinets boast an "automotive finish" option that comes in a variety of colors, including a Ferrari red, and their undulating contours are reminiscent of their sculpted four-wheeled inspirations.

In 2006 the Venus kitchen, which lives up to its name by evoking a woman's lips in the symmetry of its curves, came to the U.S. The panel doors of the Venus can be finished with the eco-friendly, easy-to-clean Microtouch, a leather-like micro-fiber reminiscent of the stitched leather of a car interior.



Clockwise, from left: The cockpit-shaped Acropolis commands the center of the room; the machine-like precision and “automotive finish” of the Ola; “Micro-touch finish” is an option for the Venus kitchen, and its easy-to-clean and durable surface resembles the stitched-leather interior of an exotic car.

But it's the Acropolis, winner of the 2003 Chicago Athenaeum Good Design Award, that will catch the eye of the man more likely to strap on a racing harness than an apron. Paolo Pininfarina broke the mold for this design, blending automotive technology like patented energy-saving LED lighting and a unique aluminum structure into a whimsical shape reminiscent of something from *The Jetsons*. He was inspired by his passion for drumming, and he envisioned a kitchen that reflected the circular layout of a drum set, where everything is within easy reach. By bending aluminum wafer—recyclable and 40 percent lighter than solid aluminum—into a flowing and open circular form, the kitchen becomes more like a cockpit at the center of the room with the cook at the controls, free to work on his creation while mingling with his guests.

A newcomer to the kitchen design circuit, Porsche recently unveiled the P'7340 at the Cayenne automotive plant in Leipzig

to underscore the fusion of automotive technology and kitchen design. Developed in partnership with Poggenpohl, the kitchen is all sleek lines and muted tones, brushed aluminum and back-lacquered glass. If Pininfarina's Acropolis evokes the whimsy of Nino Rota's soundtrack to *8½*, the P'7340 answers with Wagner.

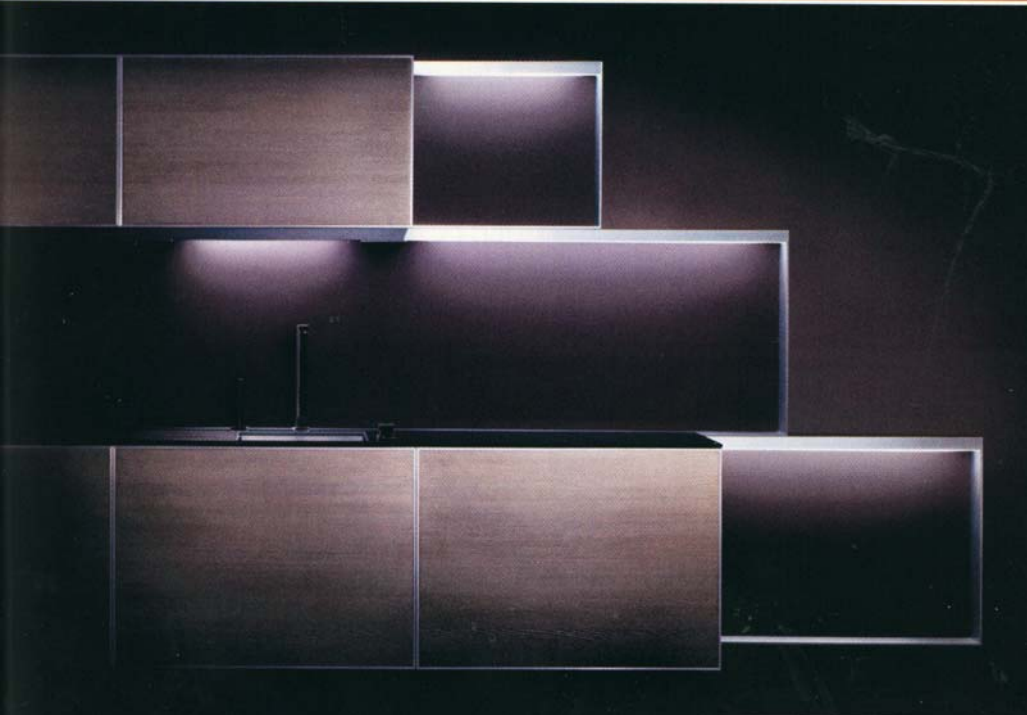
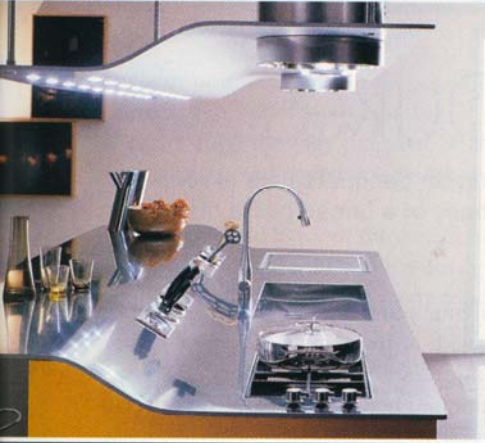
While both the Acropolis and the P'7340 were conceived to attract the man more into gadgets and cars than cutting boards, the Porsche design aggressively integrates technology into its kitchen, and leans on a masculine and muscular design architecture reminiscent of the Bauhaus tradition. The assembly is virtually seamless, built around a slim modular aluminum frame with cabinets that disappear behind a narrow shadow-gap, mimicking the precision fit of a car door. The drawers and cupboards have no handles. They open and close through a combination of electronic sensors and motion drive. A mere touch raises a cupboard door in

what looks like a seamless panel. Like the Acropolis, the kitchen is seen as a place to entertain, and the designers created an open floor plan to break down the barrier between kitchen space and living space.

All these kitchens come with state-of-the-art appliances and entertainment consoles that are as part of the layout as a steering wheel is part of a car, if a steering wheel could meld into the dashboard. Poggenpohl, for instance, has an exclusive agreement with Miele for their appliances, including an induction hob, a steam oven and a built-in coffee maker.

As one might expect, these kitchens come with a hefty price tag. The P'7340 crosses the finish line between \$85,000 and \$150,000 and up, depending on the size of your kitchen and optional upgrades. First gear for the Ola and Venus kitchens starts out at around \$80,000, and the Acropolis preheats at \$170,000, but hey, that's still well below the price of a new Ferrari 612 Scaglietti.

The sexy lines of the Venus kitchen are lit up by energy efficient LED spotlights adapted from the automotive industry. *Center page from left:* The dashboard-like contours of the Venus cooking island; the hood of the California, Pininfarina's latest design for Ferrari; the optional semi-circle layout of the Acropolis.



The wall-mounted frames of the P'7340 kitchen are finished in aluminum and titanium, with back panels in colored glass or brushed veneer. They can be arranged in a variety of sleek configurations; the P'7340 has an open, free-flowing floorplan.