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The magazine dedicated to stylish living

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HAPPY BIRTHDAY



WE CELEBRATE ALL
OVER THE WORLD



“A TABLE AS OPULENT AND SENSUAL AS MY CITY”

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Nadja Brykina

Gallery owner, Moscow und Zurich
www.brykina.ch/gallery

Nadja Brykina has dedicated her life to art. In her galleries in Moscow and Zurich, she exhibits Russian art from the second half of the 20th century to the present day. The works include several pieces by nonconformist artists. At the forefront of her efforts are talented young artists, whom she promotes and supports.

“For a special evening, my table decorations are extravagant and glamorous. I set my

dark dining table with tableware in sensual colours: red, fuchsia and berry, and finish with accessories in gold and silver. My guests love my buckwheat blini with smetana (crème fraîche), caviar and - for a hint of luxury - leaf gold. This is a delicious treat for the palate that really whets the appetite. I integrated the floral arrangement of arum lilies, roses, nerines, anthuriums and orchids into my multi-branch candelabra. At Christmas, I also add crystalline balls that twinkle seductively.”

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Above: Lampshade inspired by the onion domes of St Basil's Cathedral in Moscow. From Enrico Zanolla. www.vioinc.com

Below: 'Febo' Bordeaux-coloured stool from Maxalto with elegant decorative stitching. www.architonic.com

TAKE SENSUALITY AND MIX IT WITH ELEGANCE



For those who prefer their flower arrangements smaller or without a candelabra, the flowers can be presented in a narrow vase for an alternative, equally luxurious display. Open pomegranates combined with Anmut My Colour in berry tones with Anmut Geometry bring colour coordinated harmony to the table design.



A table for a special occasion like Christmas calls for grand, opulent decoration. Here, Anmut My Colour in berry and red tones with an elegant platinum border is combined with Anmut Geometry. This lends the table a modern, vivacious touch. Accessories in silver and gold provide the perfect harmony. Mother-of-pearl bathes the table in a soft glimmer. Perfect for enjoying luxurious caviar, too. Cutlery: New Cottage Glassware: Old Luxembourg.

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In Russia, EVERY SIP OF WINE IS NORMALLY PRECEDED BY A BRIEF TOAST. FOR INSTANCE, someone might tell a short story, thank the host or simply wish everyone good health: ‘ZA ZDOROVJE!’

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Buckwheat blini with caviar

for approx. 4 servings

1. Dissolve half a cube (21 g) of yeast and a half tsp sugar in 4 tbsp of lukewarm water. Leave to rise for 10 minutes.
2. Mix 25 g buckwheat, 75 ml lukewarm milk and the yeast mixture to a smooth dough. Leave to rise for approx. 1 hour.
3. Separate 1 egg. Add the egg yolk, 75 ml milk, 1 tsp sour cream, 1 tsp butter and salt to the dough and mix together.
4. Beat the egg whites until stiff and mix into dough. Leave to rise again for 30 minutes.
5. Divide the dough into small portions and cook the blini in a pan. Spread the blini with crème fraîche and chum caviar.

TIP: If desired, place a little leaf gold on top. “After the main course, I love serving my guests tea and pierogi or other delicious sweets. For an authentic touch, serve the tea in a samovar.”



DECORATION-TIP

“Isn't it the imperfections that make life so exciting? I create playful finesse by not quite arranging the tableware symmetrically. The graphic design of the plates gives the overall presentation an additional, smart lift.”

Right: For candles that aim stand tall: Farmhouse Touch Home Decoration table lamp.

