

Wallpaper*

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RAISING STANDARDS

Amazing elevations,
from New York to Seoul

HAUS STYLE

Fashion class at the Bauhaus

FLORIDA PLEASE

Even more reasons to
make a move on Miami

SPREE LOVE

Shopping in Copenhagen

**WARNING!
FASHION'S
NEW GRAPHIC
CONTENT**

JUERGEN TELLER SHOOTS

Björk on a beach
Daisy in the desert
Beckham in a bag



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Spring fever

What better way to salute the new season than a traditional Catalan Calçotada

SAUCE OF PLEASURE

Tomatoes, from a selection, from Boqueria Market, Barcelona, www.boqueria.info. Almonds, £1.69 for 150g, from Waitrose, www.waitrose.com. Chef's knife, £73, by Kyocera, www.kyocera.com. 'Bettina' bowl, £15, by Future Systems, for Alessi, www.alessi.com

For a Romesco sauce recipe, supplied by Deli Shop, Barcelona, go to www.wallpaper.com *



CALÇOTS & ROMESCO SAUCE

Decorum is not on the menu. But huge white paper bibs, muddy hands, giant barbecued spring onions and a pungent Romesco sauce, dribbling down your sleeves, are all part of the fun that is Calçotada in Barcelona. And while we wouldn't usually let our finely tuned table manners slip so dramatically, the Catalan springtime fiesta makes it worthwhile. We've gathered some essential ingredients.

1. CALÇOTS

Calçots are a springtime vegetable resembling a huge, sweet spring onion. Flame-grilled en masse, they're peeled at the table, dipped in sauce and dangled towards an open mouth. Calçots, €5 per bunch, from Boqueria Market, Barcelona, www.boqueria.info

3. MARBLE CHOPPING BOARD

This playful bat and ball design combines a noble material with multifunctional use – as a chopping board or a pestle and mortar. 'Slice me Nice' chopping board, €370, by Greece is for Lovers, tel: 30.21 0924 5064 (Greece), www.greeceisforlovers.com

2. OLIVE OIL

There's no end to the talents of Diesel's Renzo Rosso. He's given us jeans, fragrance, fabrics and now supreme-quality olive oil – made on his farm in the Marostica hills in northern Italy. 'Olio di Rosso' olive oil, £19 for 500cl, by Diesel Farm, www.dieselfarm.it

4. NYORA PEPPERS

Sold dried in Catalan markets, Nyora peppers, with their smoky flavour, are the essential ingredient to make the rich tomato sauce a Romesco, and not any old salsa. Nyora peppers, €5 per dozen, from Boqueria Market, Barcelona, www.boqueria.info