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Robin Levien

This award-winning designer has produced best-selling products for some of the world's biggest interior brands. Step inside his kitchen...



● Robin Levien is an award-winning designer, who counts the Ideal Standard Studio bathroom range, which has been a consistent best-seller for the last 20 years, among his work. Another of his successes was the Trend porcelain tableware collection for Rosenthal Thomas, which is widely acknowledged to be one of the most successful modern ranges available. A senior partner at Queensberry Hunt's design partnership, he left in 1999 to set up his own company, Studio Levien, with his wife and business partner Patricia Stainton, a graphic designer and artist. Current projects include kitchen and tableware for Guzzini and Villeroy & Boch. Robin has won many accolades, including a Lifetime Achievement Award in 2008 at the Homes & Gardens Classic Design Awards

FEATURE LINDA PARKER PHOTOGRAPHY PATRICIA STAINTON

'My kitchen is always stocked with plenty of virgin olive oil because I think some days I'd rather be living in southern Europe where it's a staple ingredient' ROBIN LEVIEN

MY KITCHEN STYLE IS...

'Farmhouse minimal' just about sums it up. It's all drawers and no cupboards, so is future-proofed. My wife Tricia and I designed it together and had it made and installed by a local joiner.

THE LAST THING I BOUGHT FOR MY KITCHEN WAS...

A set of three non-stick Alessi saucepans, designed by Richard Sapper.

MY MUST-HAVE KITCHEN GADGET IS...

A garlic press that I designed for Tala and a bean slicer, which trims beans into laces and removes the stringy edges at the same time.

MY FAVOURITE APPLIANCE IS...

Our De Dietrich induction hob. It's like 'electric gas' – it's easy to clean, fits flush against the worktop and 'disappears' into the black granite.

MICROWAVES ARE...

Really useful. I use them for heating milk for coffee

at our farm kitchen and I often eat pre-prepared food when I'm in London.

MY STORE CUPBOARD WILL ALWAYS BE STOCKED WITH...

Virgin olive oil, anchovies and wasabi. I keep plenty of oil because I think some days I would rather be living in southern Europe where it is a staple ingredient. Anchovies are kept because I love their salty taste in a Caesar salad or mashed up with butter and stored in the fridge in a ramekin dish. The 'anchovy butter' is fabulous with warm crusty bread as an accompaniment to a risotto. The wasabi is always there because I use it to make a sauce for tuna, swordfish or prawns on the barbecue in the summer.

IF MY KITCHEN WERE ON FIRE I'D TRY TO SAVE...

Firstly, my wife and then our two dogs, Flynn and Bella.

YOU'LL ALWAYS FIND ME IN THE KITCHEN AT PARTIES...

With all of our guests because I do

most of the cooking. We had a glut of tomatoes from the greenhouse this year, so I've been offering guests bruschetta, which is easy, healthy and delicious.

MY FAVOURITE RECIPE BOOKS ARE...

Delia Smith's three *How to Cook* volumes. I learnt to cook from these books. I'm also currently into *Sara Raven's Garden Cookbook* and made a melanzane parmigiano from her book, using home-grown tomatoes and aubergines to make the sauce. That definitely fits in with her 'grow your own' approach. It's a bit indulgent with all the Parmesan and mozzarella cheese but it's delicious.

MY 'IF ALL ELSE FAILS' DESSERT RECIPE IS...

Pears poached in red wine served with delicious crème fraîche.

I'VE BEEN MEANING TO THROW OUT...

A carbon steel kitchen knife bought from a jumble sale



This chic tableware is one of Robin Levien's designs for Guzzini

37 years ago. However, I believe that no one throws knives away,

IF I COULD CHANGE ANYTHING IN THE KITCHEN I WOULD...

Make more space between the main worktop and the island. It's too tight for two people.

MY NEXT KITCHEN WILL LOOK LIKE...

I'm not quite ready for a new one yet but I think function will matter a bit more next time.