

10 MINUTES WITH...

## Carolyn Kan, founder and designer of Carrie K. Artisan Jewellery

### How did your love for food lead you to Florence?

My husband and his two best friends started Lollapalooza to share discoveries of extraordinary artisanal food & wines, starting with boutique, grower-producer champagnes. This required us to taste and meet the owners of the champagne houses. During one trip in 2009, serendipity brought me to Florence where I learned silversmithing from an extraordinary Florentine artisan. When I completed my first ring, I knew I wanted to be a silversmith and jewellery designer, and Carrie K. was born.

### What great Tuscan restaurants did you explore while in Florence?

My favourite is Cammillo Trattoria on Borgo S. Jacopo, a Florentine institution. The old waiters are incredibly charming and one of my favourite dishes was the Tuscan Fritto Misto with fried zucchini flower. I never crave vegetables but I still dream about this dish

### Which hole-in-the-wall eateries in Europe would you recommend?

La Baie Des Singes, Marseilles. Half the thrill is in finding the restaurant that is hidden in one of the coves along the coastline. A local recommended it and it took us 10 minutes climbing up and down rocks to reach a gated part of the outcrop. The beach was only for restaurant guests. As we sat down to enjoy a fabulous pot of seafood stew, a group of guests arrived by boat. I made a mental note to do that next time. The Hand & Flowers, in the town of Marlow, Buckinghamshire, oozes character and serves amazing food to match. It is well worth the 50-minute drive from London. I love the smoked sardines and chef Tom Kerridge made a memorable chicken breast dish. One of my favourite places in Italy to sneak in a slice of pizza to enjoy with the view is Villa del Balbianello on Lake Como. Many will recognise its stunning view as the location where they filmed the end of *Star Wars Episode II: Attack of the Clones* during the clandestine marriage between Anakin



Skywalker and Padme Amidala.

### Tell us more about Lolla's Secret Suppers. After Lollapalooza, Lolla's Secret Suppers

was just a natural extension for sharing our gastronomic discoveries. Guests sign up not knowing what they will eat or who they'll be having supper with. They are told the location just a few days before. The suppers are brilliant because they attract like-minded, interesting, sociable souls who are open to what the evening may become.

### What is your favourite cuisine, and which restaurant would you recommend for it?

I am currently going through a Spanish tapas phase and Barrafina on 54 Frith Street in London wins hands down. It is run by a Spanish chef who has been seen to bin freshly prepared plates of food because they were less than perfect.

### What's your latest champagne discovery?

Champagne Paul Bara. Paul Bara is a true artisan and a legend in Champagne. His '59 was hailed as the best blanc de noirs at the Millennium Tasting. The Comtesse Marie de France vintages have been consistent stars, particularly the 1996. Lollapalooza will be introducing this find through private tastings this month.

### What's next for Carolyn Kan's gastronomic adventures?

We have volunteered to work for one of the champagne houses during the September harvest season. We have heard about the extraordinary feasts they cook up at the end of a hard day in the fields.