



grillo.

LIVING

SPRING/SUMMER 2022

14 Must-Have Features 40

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grillno.

WELCOME



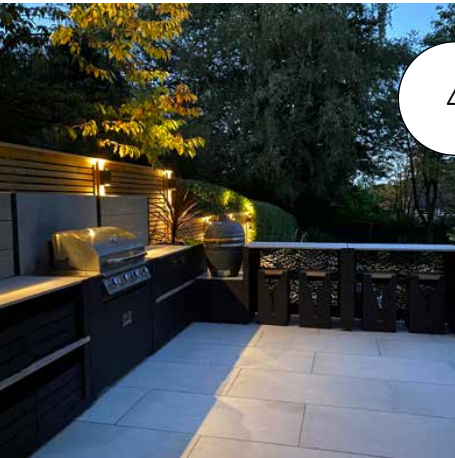
How's your 'new normal' faring? Do the last two years feel a bit of a whirlwind? There is, I have decided, much to be positive about. No, seriously! One source of positivity: Spring. When bare branches come to life with blossoms, bursting buds, and fledgling birds. The threadbare carpet of winter's leaves shifts, uneasily, as brilliant flowers – a volcano of colour – erupt from below. The garden is a sanctuary. As the broadsheets tell of politics, pandemics and war, the garden is a place of harmony, life and peace. So if you're wondering what to do with your 2022, here's an uplifting thought: Let's be more thankful for what we have got, more mindful of those who haven't, and spend a little more time in the solitude of your sanctuary; the garden.

REBECCA LIVERMORE, Editor
design@grilloliving.com

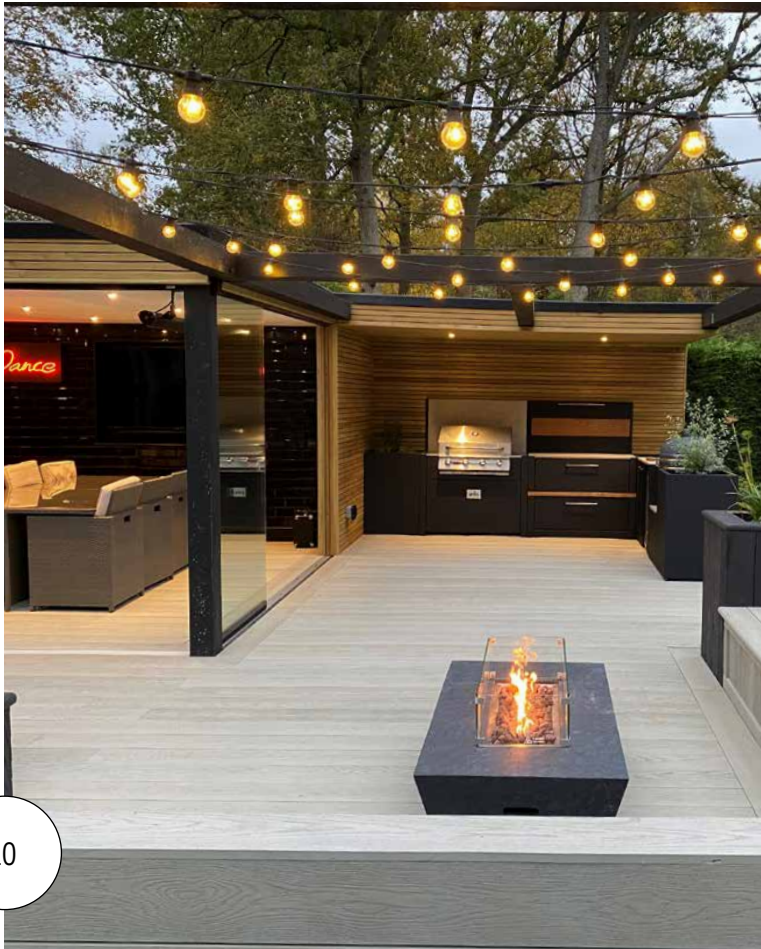
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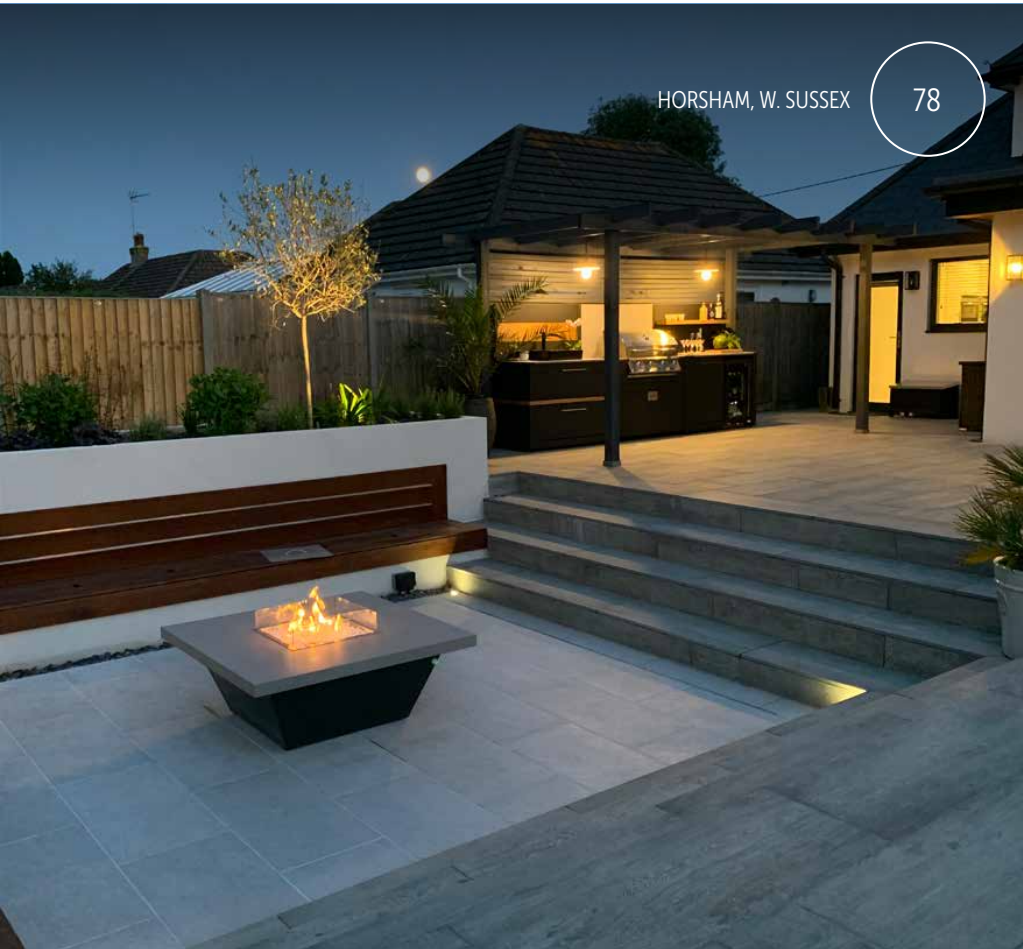
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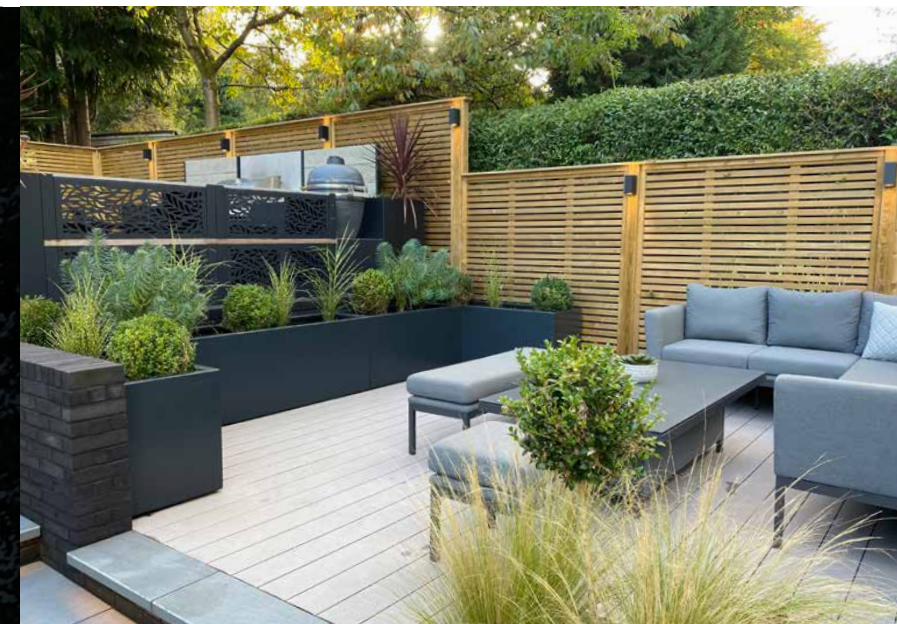
THE NIGHT IS YOUNG STOCKPORT

Friday night and the lights are low, in Cheshire. An amazing project by Creative Gardens & Driveways.

STOCKPORT

One of our all-time favourite projects, this spacious L-shape kitchen in Stockport, Cheshire, is destined to be the envy of every friend, neighbour and guest that sets eyes on this garden.

The kitchen blends in beautifully with the surrounding landscaping and lighting schemes, constructed by Creative Gardens & Driveways. The bar table and stool seating with the beautiful 'Habitat' design feature faces the rest of the beautifully landscaped gardens. The Millboard feature walls tie the design in with other zones in the garden. With a gas barbeque and a Gusto charcoal barbeque, this kitchen is every social chef's dream.





WE'VE RAISED THE BAR

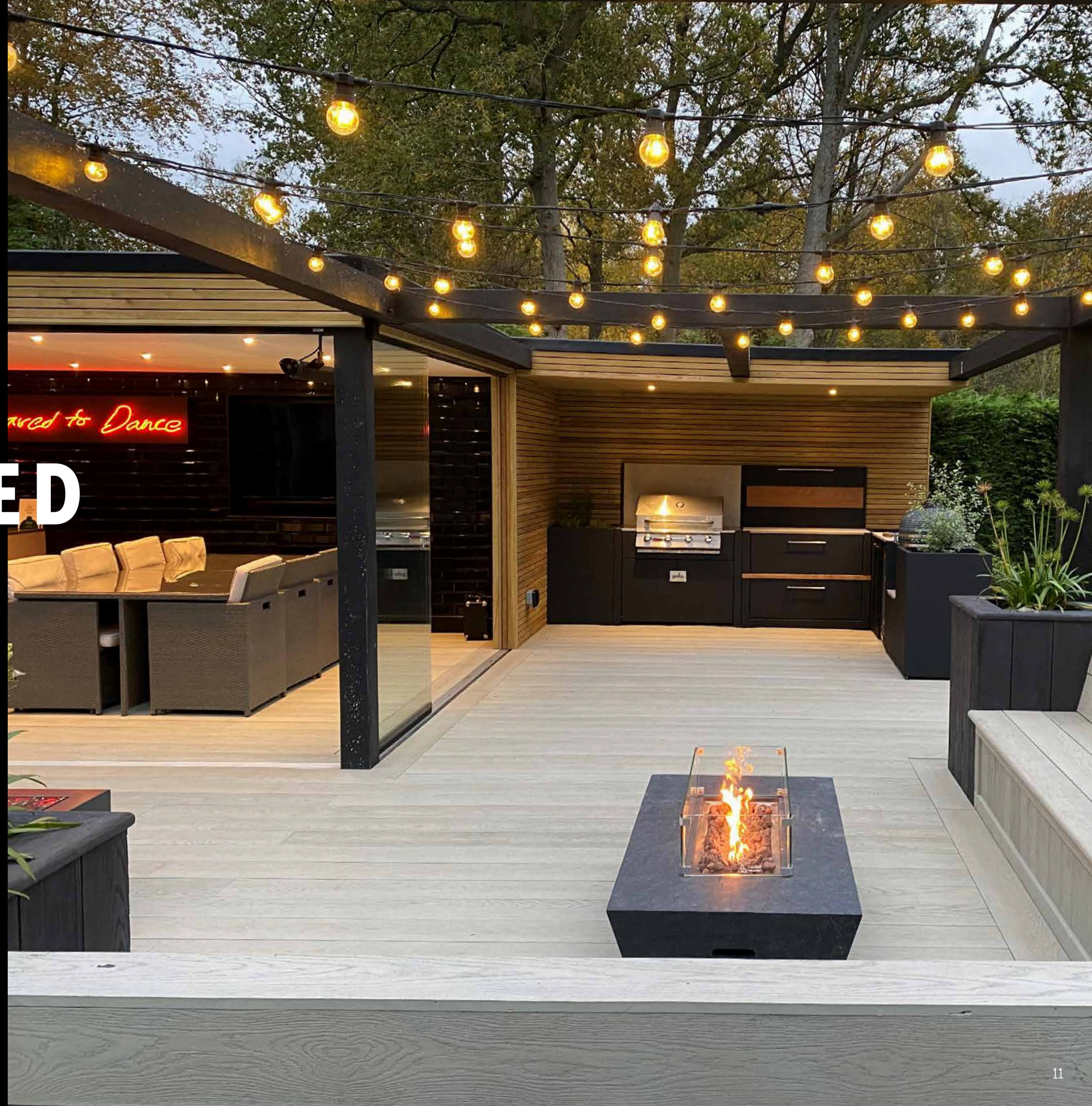
New Addition. A Must-Have for Summer 2022.



INDOORS OUT

BERKHAMSTED

A stunning project in Hertfordshire by
Brett & Sally Penny of Limebok Landscaping



MEET THE DESIGNER

What is it you do?
My wife and I own Limebok Landscaping which we set up in 2008. We specialise in high-end garden transformations with a focus on outdoor kitchens and entertainment spaces.

What's the story behind your Berkhamsted project?
Our client has recently moved into an incredible new property with a very large back garden. He asked us to design a section of the space near to the house to be a really impressive outdoor entertaining area. We designed the space to be used all year round with an undercover bar and lounge area and of course the Grillo outdoor kitchen!

What did an outdoor kitchen bring to the design?
We designed the Grillo kitchen into the garden after seeing one at a trade fair and knowing it was exactly the right product for the space. The contemporary look to the kitchen perfectly suited the rest of the design. It was great to see the Grillo kitchen be installed near the end of the project to give it the WOW factor!

Key outdoor living trends for 2022?
Definitely kitchens and bars in outdoor entertainment spaces but particularly those that can be used all year round, not just in the summer months.

limebok.co.uk



PROJECT NOTES

DESIGNER
Brett & Sally Penny, Limebok Landscaping

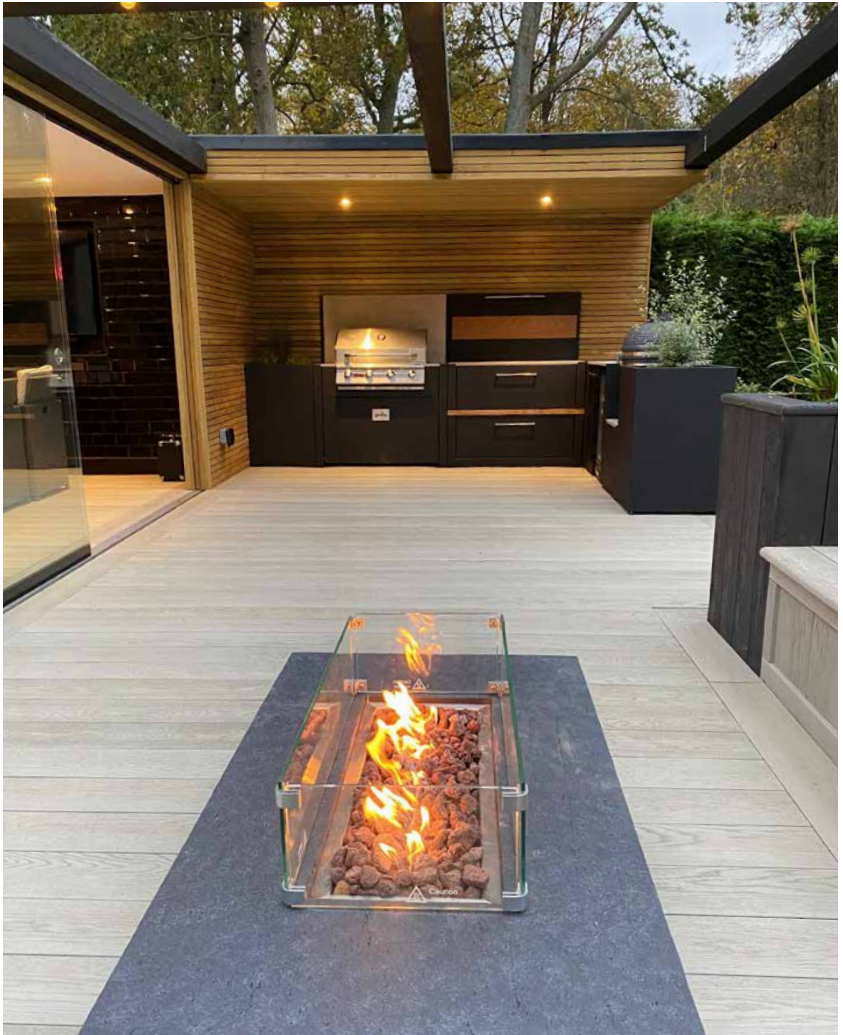
LANDSCAPING
Limebok Landscaping

LOCATION
Berkhamsted, Herts.

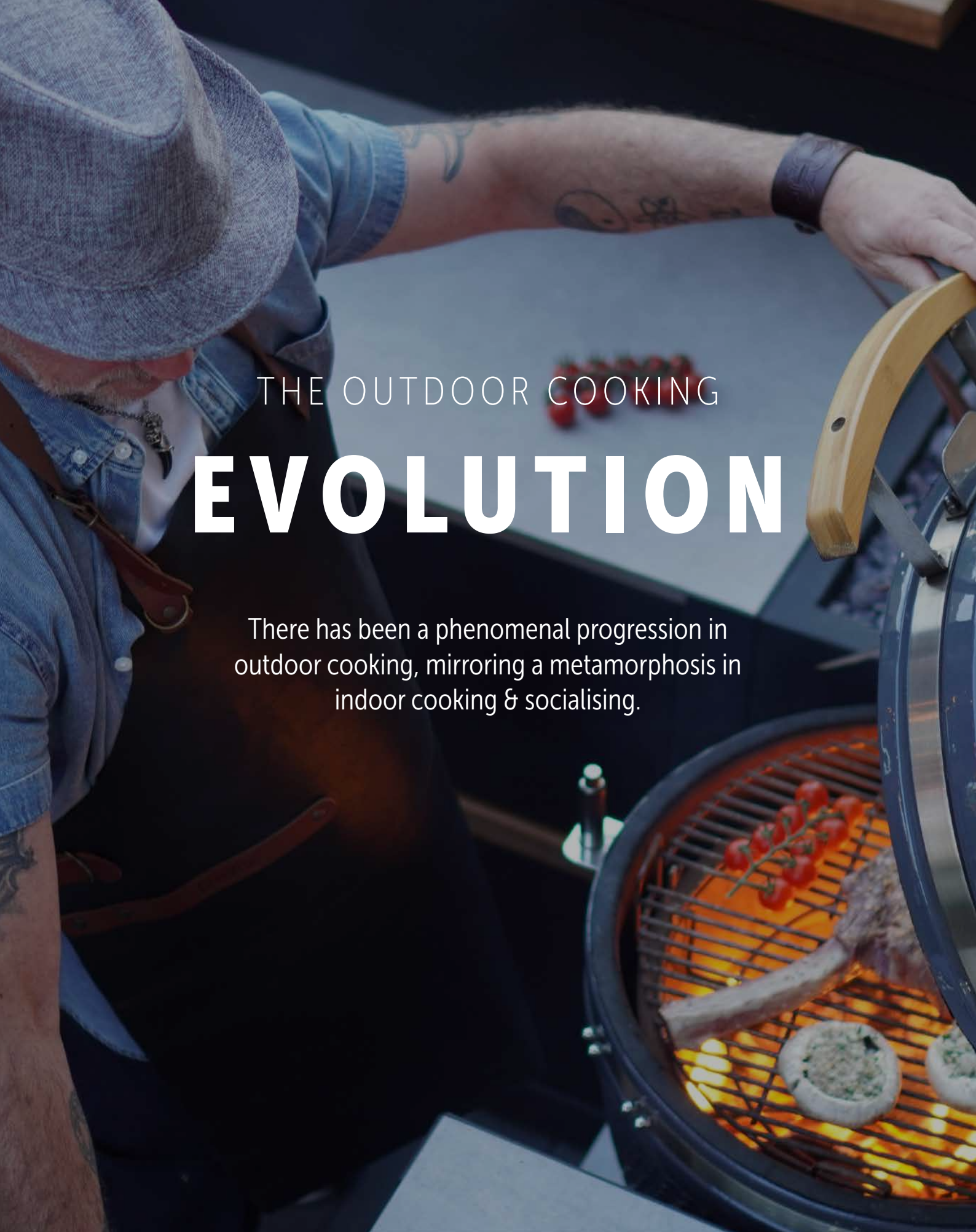
PROJECT
Complete outdoor entertaining space for new build property

KITCHEN
Grillo Vantage, custom online design

WE LIKE
The epitome of an outdoor social space!



"WE DESIGNED THE SPACE TO BE USED ALL YEAR ROUND"



THE OUTDOOR COOKING EVOLUTION

There has been a phenomenal progression in outdoor cooking, mirroring a metamorphosis in indoor cooking & socialising.

Of all the rooms in the house, it's surely the kitchen that has seen the greatest change in design and purpose over the last 50 years. Picture, if you dare, an 80s kitchen: A hard-working mum, her hands in the sink; a functional and magnolia place for cooking and washing, certainly not a place where guests were welcome. Now when we design a kitchen, we want it to be at the heart of the home - whether open plan and airy, whether warm and cosy, the kitchen is now the main living space. When friends and family come, it's the place to congregate, socialise and nibble. The transformation of the kitchen is not just a change of design or aesthetic, but rather a complete change of purpose and function. A metamorphosis; your indoor kitchen is now a butterfly. And butterflies like to be let out.

OUTDOORS IS IN

Eat-in is the new eat-out, and outdoors is the in-thing. Wind back 20 years. If you had a barbeque, it was a rickety affair with plastic castors, upon which it was wheeled around the corner out of sight. When the party started, you, the distracted host, were its impatient operator. Torn between the competing demands of pouring drinks, fielding greetings, and constantly returning to your charge to check it wasn't on fire, you had very little time to do any actual socialising, let alone relaxing. Until finally, halfway through the meal, you would re-emerge - smoky, sweaty, yet triumphant - and start your evening.

There is, it turns out, a better way.



A contemporary kitchen, and **above**, an 80s kitchen.

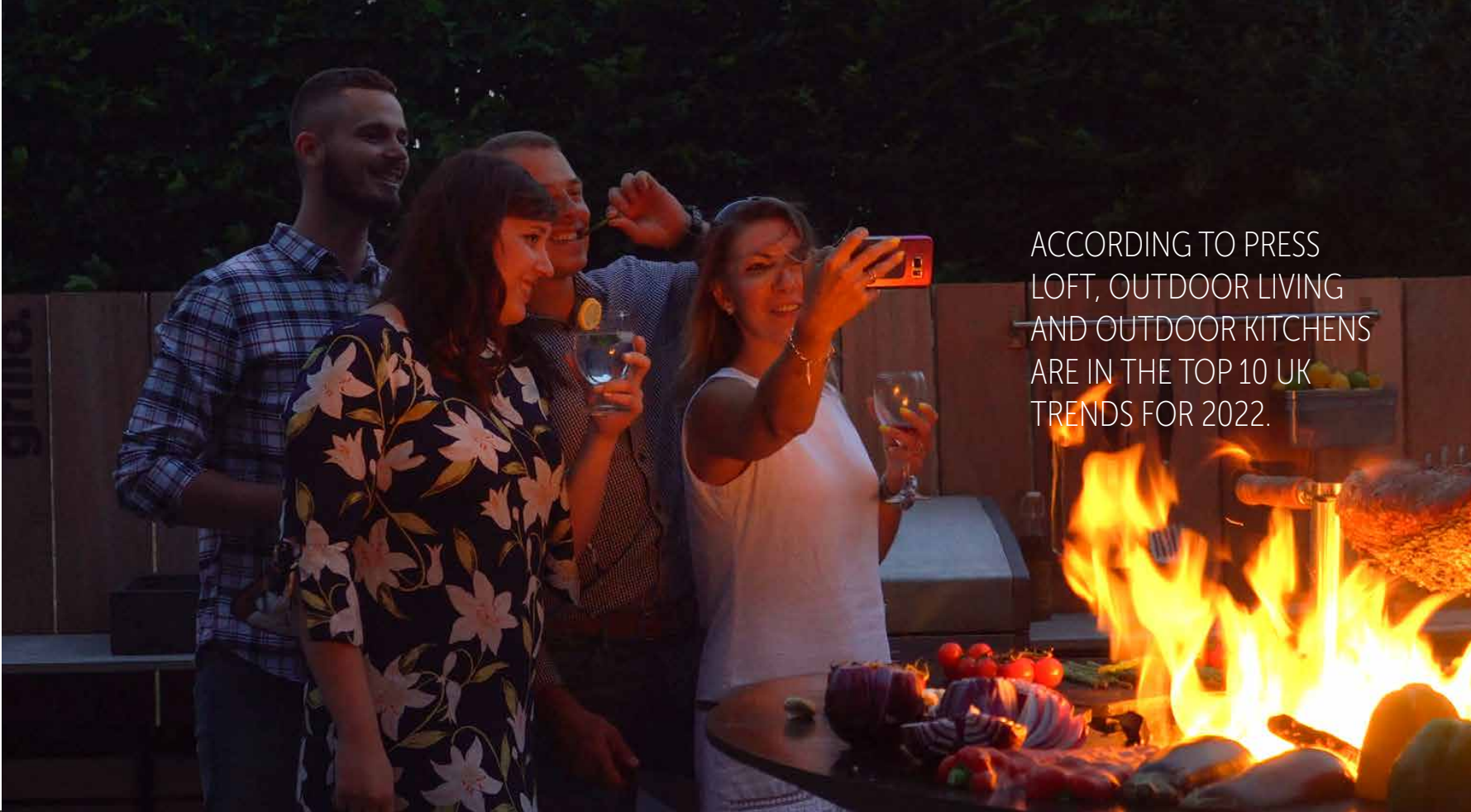
*"YOUR INDOOR KITCHEN
IS NOW A BUTTERFLY, AND BUTTERFLIES
LIKE TO BE LET OUT"*

IT'S TIME TO INVITE THE BARBEQUE TO THE PARTY

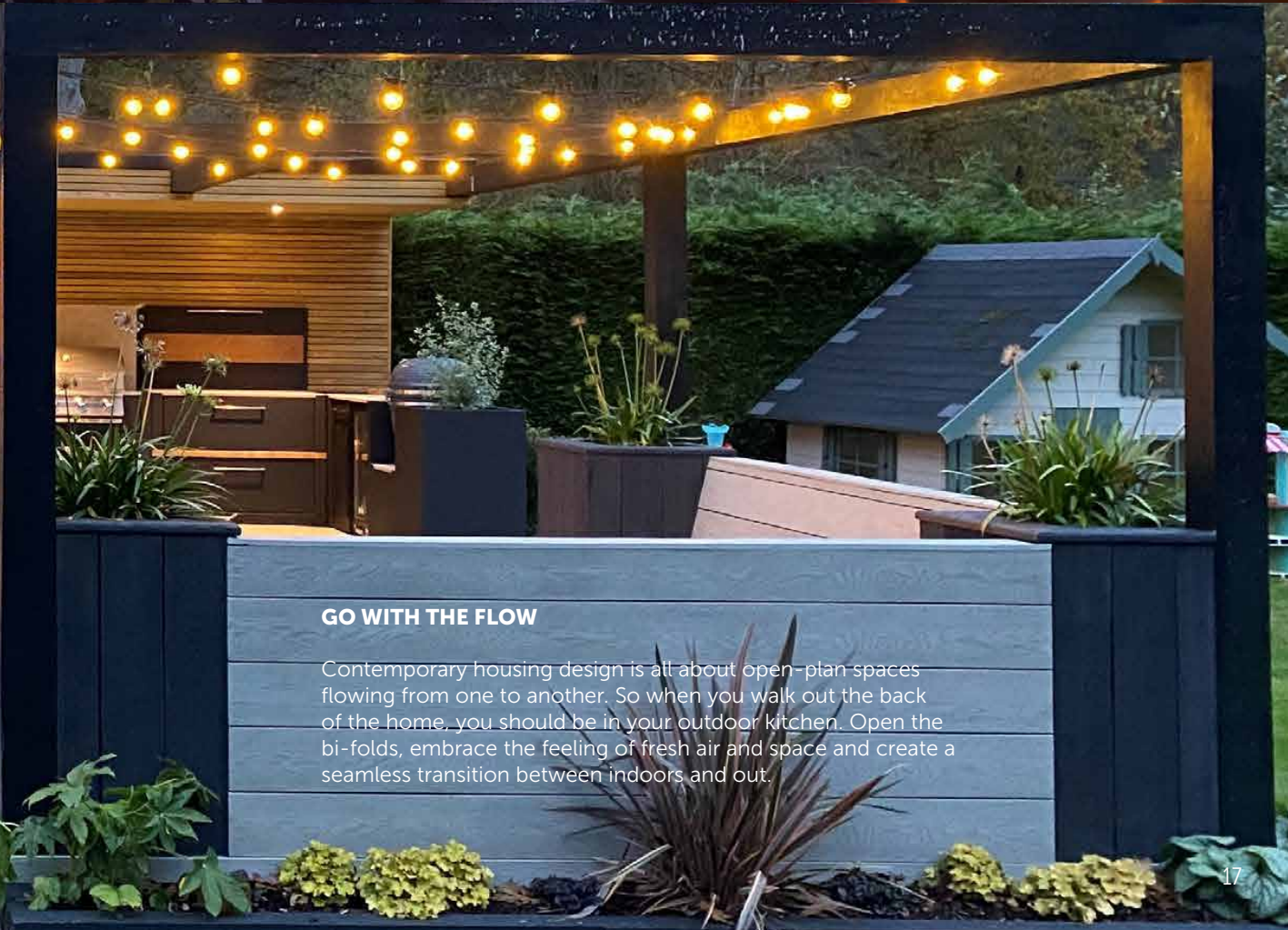
They say nothing is more memorable than smell. We concur - decades of barbeque experience has taught us one thing: A running barbeque is a social magnet. The aroma of food on a grill is associated with some of our happiest memories. Make your barbeque the centre of your party and watch people flock. This is part of the genius of outdoor kitchens. Your guests are attracted to the action, and you can cook and converse without having to choose between the two. Serving drinks? Incorporate an outdoor bar. Need seating? Choice of barbeques? A fridge? A sink? A bench? An ice well? The answer is Grillo Vantage.

THE FUTURE'S OUT

Our vision was always to create outdoor spaces that brought people together to cook and socialise. Places where stories are told, and memories are made. Where the past is recalled, and the future's untold. It's 2022, glad you made it.



ACCORDING TO PRESS LOFT, OUTDOOR LIVING AND OUTDOOR KITCHENS ARE IN THE TOP 10 UK TRENDS FOR 2022.



GO WITH THE FLOW

Contemporary housing design is all about open-plan spaces flowing from one to another. So when you walk out the back of the home, you should be in your outdoor kitchen. Open the bi-folds, embrace the feeling of fresh air and space and create a seamless transition between indoors and out.

A wide-angle photograph of a modern outdoor patio. The patio is built on a multi-level wooden deck. On the left, a white hot tub is set into a wooden platform. To the right, there is a dark grey outdoor kitchen with a stainless steel grill and a dining table with four wicker chairs. A small brown dog is walking on the deck. The background features a wooden fence and large trees.

SPOTLIGHT ON **STOKE D'ABERNON**

A stunning project in Cobham by
Simon Orchard Garden Design.

PROJECT NOTES

DESIGNER
Simon Orchard

LOCATION
Stoke D'Abernon, Surrey

DOG
Alfie, Cockapoo

PROJECT
Turning a sloping lawn into
contemporary outdoor living area

KITCHEN
Grillo Vantage custom online design

WE LIKE
Everything! The pictures say it all.





MEET THE DESIGNER

What is it you do?

Simon Orchard Garden Design is a thriving boutique studio creating premium gardens in Hampshire, Surrey, West Sussex and London. Our clients want the best garden they can get – and we deliver this by taking time to understand the client and their brief, creating a design that is cohesive and harmonious with the surroundings, and specifying the very best materials and accessories on the market.

Tell us more about this amazing project!

Our client wanted to create a garden with a real wow factor which could be used for relaxing and entertaining friends and family. The existing porcelain terrace was to remain, but the rest of the garden (mainly laid to lawn and sloping down from the house) was up for grabs. The architecture of the house was very contemporary and it was imperative that the garden complemented the high-end finish. Our design solution was to create a series of level terraces – each with its own identity, with the emphasis on the upper levels closest to the house. Here, we added a composite deck on one half of the terrace, and a bio-climatic pergola with a rotating and retractable roof which meant that the space could be used throughout the year, come rain or shine.

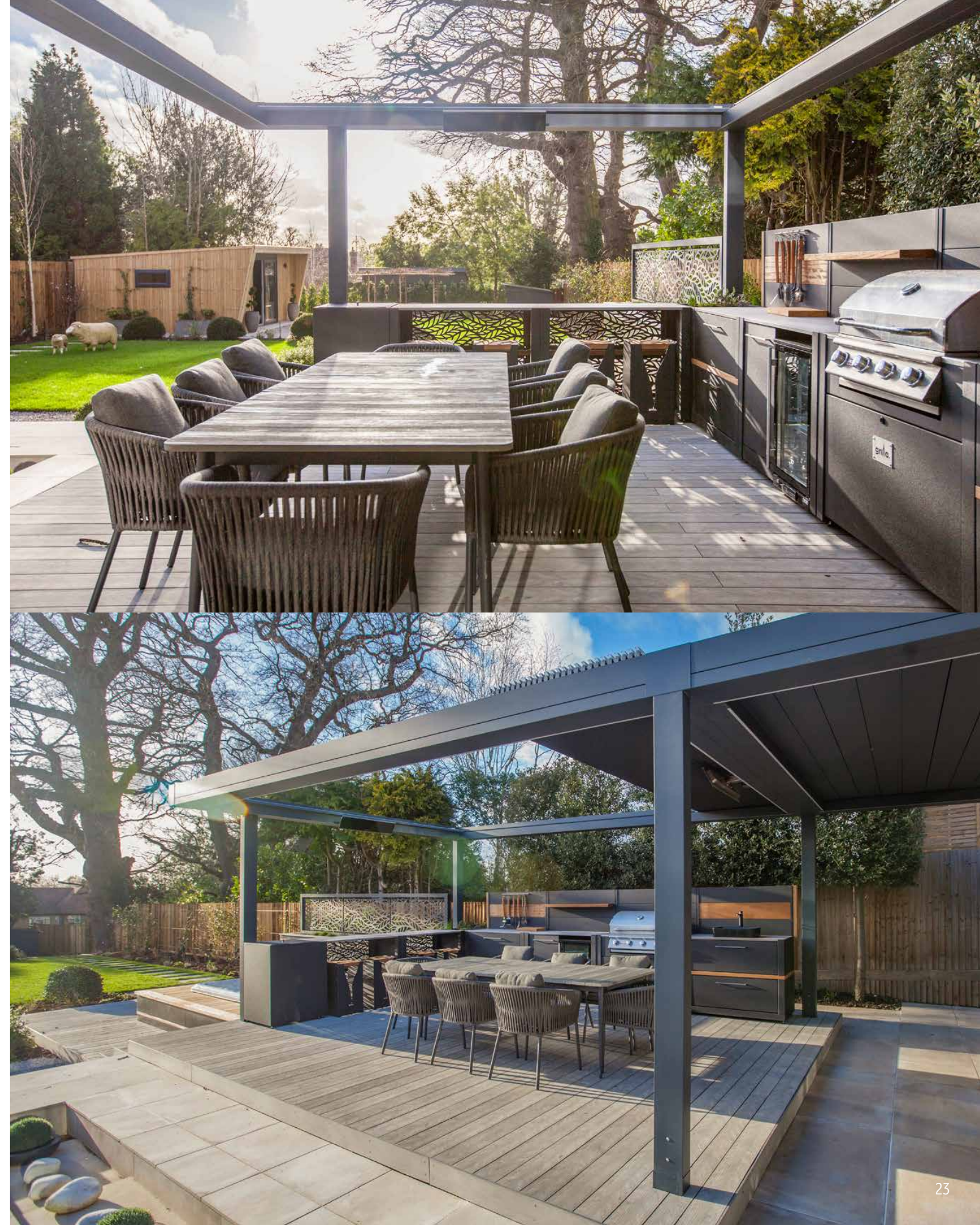
How did you incorporate a kitchen into the design?

Centre stage on the deck is the Grillo kitchen which we chose specifically to fit perfectly under the pergola. We opted for an L-shaped kitchen with cooking facilities on the long side nearest the house, and bar seating facing out over the garden so that the clients could enjoy a drink with the afternoon sun on their faces. We copied the styling of the iroko hardwood strips and the decorative laser-cut screens used in the Grillo kitchen and incorporated these features in the design of the adjoining hot tub and built-in bench. The result was a seamless design which made all the different elements look like they had come out of the same box!

What stood out for you about this project?

A huge amount of detailing was required so that the kitchen, pergola, hot tub, benches, raised planter and steps all slotted together perfectly to give the impression they were always meant to be together. Everything had to be millimetre perfect. The Grillo kitchen was the ideal choice for this project. The dark colour of the cabinets and the warm tones of the iroko strips matched the metal cladding and the brickwork of the house perfectly.

simonorchardgardens.com







PIZZA MARGHERITA
E TANTO PARMIGIANO

MARCO BIASETTI

PEELS, PARMESAN, & SACRIFICIAL PIZZA

Authentic Italian wood-fired pizza is something we tend to look on as an unattainable life skill; something that is the preserve of the flamboyant, sideburned *pizzaiolo* with decades of experience. Not so, according to Delivita and their flamboyant, sideburned *pizzaiolo*, Marco Biasetti, as he demonstrates the easy way to prepare *pizza margherita*. "This is very easy, anyone can do this."

He considers pizzas to be a great way to get the kids involved in cooking. Delivita's order-online fresh dough and Marco's easy dough-stretching technique take the challenging part out of it. Then it's just a case of mastering the wood-fired oven - a simple task if you follow Marco's video tutorials on our website. Getting the oven to the 'right' temperature is not the black art it's made out to be: Marco says you can even cook a pizza once the fire has gone out - it will just take a little bit longer. Said with an expressive shrug: "People go crazy about having the flames over and everything, they get it so hot, eh..." And if you do get it too hot and burn the first pizza? Marco still does that sometimes. He calls it a 'sacrificial pizza'. Worth the sacrifice!

A pizza oven is the perfect fit for an outdoor kitchen: "The oven fits in with the kitchen; it's not a grill, it's not a kamado, but this is a piece of kit which complements the rest of the equipment you have." So throw caution into the woodsmoke-scented wind and let your inner *pizzaiolo* take the peel. And remember to add parmesan to your margherita - Marco's Neapolitan friend will thank you.

"I HAVE A VERY
GOOD FRIEND
IN NAPLES 🇮🇹
CALLED PAOLO.
HE ASKS FOR A
MARGHERITA
'E TANTO
PARMIGIANO';
A LOT OF
PARMESAN ON
TOP OF IT"





COOK SOME CLASSICS

MARGHERITA
The definitive pizza. Margherita famously represents the colours of the Italian flag: Fresh basil, *fior di latte* mozzarella, and tomato.



DIAVOLA
Pepperoni pizza in Italy is called *diavola* – *diavolo* meaning devil; this pizza is spicy. Tomato, mozzarella, pepperoni, and chilli oil are the ingredients.



BIANCA
You might be tempted to give this one a miss, but don't. This sensational pizza will have your guests coming back for more. A little olive oil, red onion, torn rosemary, and coarse salt is all it needs.



NOT JUST PIZZA
You can cook almost anything in a wood fired oven. Try steaks served *tagliata*-style. Seared, sliced, and served as finger food or a starter.



Brush up on your pizza-making (and your Italian) by watching Marco's pizza making masterclasses on our website – grilloliving.com/recipe-videos.



PERFECT IMPERFECTION

Don't worry about appearances. Let your tastebuds be the judge.



ISLAND OF DREAMS **CAMBRIDGE**

Poet John Donne once wrote "no man is an island" - meaning we do badly when isolated from others and need to be part of a community in order to thrive. This island kitchen is the enabler.







PROJECT NOTES

DESIGNER

Property owner

LOCATION

Abington, Cambridge

PROJECT

Island kitchen for completed patio

KITCHEN

Grillo Vantage Layout I.250

THE OWNER'S TAKE

We love this simple and compact layout. It seats 4 for al fresco family meals mid summer, or becomes a central drinks/snacks serving focal point for people to congregate around when we have a larger event. And it looks amazing on our patio!

WE LIKE

Dining table with a barbeque.
What's not to like!





14

MUST-HAVE OUTDOOR KITCHEN FEATURES

Everyone loves a good list. If you're at the 'I'd-love-an-outdoor-kitchen-but-not-sure-what-to-put-in-it' stage, then this list is for you. Without further ado, 14 'must-have' features for outdoor kitchens:

BEGIN WITH COOKING

Unless you're making a drinks-only bar*, it makes sense to build your outdoor kitchen around its barbeques. Here are the main types with their *raison d'être*.

*There's a case to be made that a drinks-only bar needs a barbeque too. Grilled lemon G&T? Charred orange vodka? Grilled prawns on the side?





"THIS BARBEQUE CERTAINLY HAS THE APPEARANCE OF A STURDY WRESTLER, BUT IT'S GOT THE FINESSE OF A BALLERINA"

TRISTAN WELCH, PARKER'S TAVERN

GAS BARBEQUE

If you want something that is super convenient and easy to use, a gas BBQ is a great choice.

A gas barbeque is very straightforward to light, with a simple turn of the control knob. Most gas barbeques will heat up in as little as 10 minutes, allowing you to get cooking very quickly. Because each burner can be controlled independently, adjusting and maintaining even cooking temperatures is easy. You can get the whole barbeque ripping hot for searing steaks, or you can just use the outer burners if you want a low steady temperature for the indirect cooking of slow roasts or joints of meat.

Some people say that you don't get a true 'barbeque flavour' from gas grills, but this is largely a myth. Most of the flavour of barbequing over charcoal or gas is from meat juices and fat hitting very hot surfaces and vaporising. This produces smoke which in turn flavours your food. The subtle flavour of charcoal smoke can be easily substituted for: Use smoking chips to add a layer of authentic wood-smoke flavour to your next barbeque.

Our kitchens are fitted with Bull gas barbeques, which are very well-built American barbeques. In their own words: *"The Last Grill You'll Ever Buy."* Strong words backed up by extraordinary products. Bull barbeque products are engineered to last and built with the grill master in mind. Bull grills are available in plumbed-in or bottled gas variants. The 4-burner barbeques are perfectly sized and suit the vast majority of people. They are big enough to cook a family meal, but not so big that it looks like you're preparing to feed an army.

We supply Bull Outlaw as standard. Upgrading to the Bull Angus barbeque gives you the same great quality, but with the addition of a rotisserie, rotisserie burner, and internal lights. Please note that, unlike the Bull Outlaw barbeque, you will need to run power to the kitchen for the rotisserie and lights.

.....
Often regarded as a must-have in an outdoor kitchen, a gas grill is convenient and a great all-rounder.

2

CHARCOAL KAMADO BBQ

Charcoal-fired, with thick ceramic walls that retain heat, smoke and moisture – resulting in incredible flavour, succulence and tenderness.

Roasting food with fire in an earthen oven is an ancient cooking method that has roots in many cultures worldwide. One such clay oven has become ubiquitous: The kamado. Originating in Japan, kamado-style cooking relies on the thick ceramic walls of the barbeque to retain heat and maintain a steady temperature, whilst the enclosed design helps to lock in the smoke and moisture, giving incredibly flavoursome results.

The Gusto is our own premium quality kamado grill, which we designed to match our kitchens. It has a good-sized cooking area and adds some serious presence to your outdoor kitchen. Sitting on a carbon steel base, the Gusto integrates seamlessly with the rest of the kitchen.

Many people think that a kamado-style barbeque is complex to use, however, once you’ve grasped the basic principles, you’ll never look back. Controlling the temperature is done using the vents at the top and bottom of the barbeque. It’s very simple – the wider open the vents, the more airflow, the hotter the barbeque. Whether you want to smoke, roast, bake or sear, the kamado charcoal-fired barbeque is incredibly versatile and has a huge range of cooking temperatures and styles. The two half-moon heat deflectors can be placed under the grill to slow down the cooking times and protect foods from direct heat. If you want to play *pizzaiolo*, the Gusto also comes with a pizza stone. The ceramic stone gives very authentic flavours and perfectly crisp pizza bases, perfect for a pizza & prosecco evening. It also comes with a two-tier rack system, where you can layer foods on top of each other, doubling the cooking capacity.

The Gusto is supplied with a barbeque cover and Gusto Pro Barbeque Accessory Pack, which includes a pizza stone, grate lifter, ash tool, two half-moon grates, and two heat shields for indirect cooking. Unlike most brands where you have to buy the accessories as additional items, we believe that everyone that has a kamado barbeque needs this kit, so we supply it as standard.

.....
Many people choose the best of both worlds – a gas barbeque for the convenience, and a charcoal barbeque for a more theatrical experience and that unique smoky flavour.





3

ELECTRIC BBQ

An alternative to a gas or charcoal barbeque, predominantly designed for roof-terraces and locations where a naked flame is deemed unsafe.

Ever considered going electric? Electric barbeques such as the Grillo Voltiq are:

- | | | |
|--|--|---|
| SAFE. We're being asked more and more for a safer barbeque for enclosed areas and sky gardens. | CONVENIENT. Voltiq is literally 'plug and grill'. No charcoal, no gas bottle - just a standard three-pin plug. | ECO-FRIENDLY. Electric grills using electricity from renewable sources produce no greenhouse gases or air pollutants. |
|--|--|---|

It's important to note that compared to gas or charcoal options, an electric barbeque won't give you the same amount of sheer heat output, therefore increasing the cooking time. In the main though, barbequing is a relaxed affair, free of time pressure – some people joke that a barbeque that takes a bit longer to cook is just an excuse for another pre-dinner beverage!

We designed the Grillo Voltiq Electric Barbeque Station to be the safe, convenient, and eco-friendly option that people are asking for. Built to last, the Voltiq grill has a neat streamlined design and is perfect for those looking for an easy-to-use green solution. It's been designed to be very simple to clean and maintain, making it ideal for BTR schemes and shared roof terraces.

.....
It may not have the sheer grunt of a high powered gas barbeque, but if tinkering around with charcoal, fire and air vents just isn't your thing, an electric barbeque could be a good alternative. And if you are on a roof terrace, it's likely that an electric barbeque is your only option.



PIZZA OVEN

If you are big on pizzas, you'll know that only a wood-fired oven can give authentic results.

As Marco says, a wood-fired oven is not a grill, it's not a kamado, but it complements the rest of the barbeques in your outdoor kitchen (see p.26). Perfect for families, foodies, and fire lovers, the DeliVita pizza oven punches well above its weight: It's ready to cook in just 25 minutes, and can cook a large pizza in as little as 90 seconds. The wood fire and stone base give true Neapolitan crusts and authentic smoky flavours. And having a pizza oven is so much more than the pizza it creates: Pizza-making is an inclusive social activity – bring friends and family together around dancing flames, sweet woodsmoke and melting mozzarella.

Cooking and preparing pizzas goes hand in hand with outdoor kitchens. We all know that the journey to creating a Margherita masterpiece can get messy, with flour, dough and tomato sauce over your worktops – especially if you got the kids involved (or the whole party)! However, with all of this happening outdoors, your worktops can be quickly and easily hosed down after the party, taking the stress out of cleaning up.

DeliVita's stylish, compact, pizza ovens are handmade in Yorkshire and can be placed on any Grillo kitchen cabinet, bar table, or fridge cabinet. The oven comes complete with everything needed for cooking perfect pizzas – pizza peel, cutter, dough scraper, prodder and blower, and a weatherproof cover.

Flames, theatre, and mozzarella everywhere... A wood-fired pizza oven gives an incredibly authentic result every time. Perfect with your favourite prosecco. Another slice?



PIZZA BIANCA Dash pizza base with olive oil, scatter over red onion, torn rosemary & salt. Cook, then serve with another drizzle of oil. MARCO BIASETTI, DELIVITA



4

5

For lovers of theatre, smoke & real fire – a unique and versatile barbeque.

The Chef's Anvil is the perfect theatrical centrepiece for any outdoor kitchen. A barbeque with a real fire in its belly, its unique circular shape invites hosts and guests to gather round, all involved in the cooking and socialising.

Why the 'Chef's Anvil'? As the blacksmith works an anvil, so too should the outdoor chef. Over this simple yet vital centrepiece, using just steel and flame, the blacksmith of the outdoor kitchen forges unforgettable meals. It is immensely theatrical and versatile, and probably the most fun barbeque you'll ever use. To get it fired up, build a large log fire in the middle of the fire bowl, and let it burn for 45 minutes. Once a good bed of coals has been established, push them under the heavy-gauge steel cooking ring, and start cooking directly on the steel hotplate. It's really simple to use – the closer the food is to the centre of the fire, the hotter the cooking surface will

be. Keep the fire going for as long as you want by adding more logs as you cook. The Chef's Anvil's large cooking surface and high heat output make it equally suited to entertaining a few friends or catering for a crowd. It can also double as a fire pit; ideal for chatting around at a cocktail party, or for toasting marshmallows at the end of the evening.

Get creative! The smooth steel hotplate of the Chef's Anvil is perfect for barbequing anything from sirloin steak, anchovies and asparagus, to fried breakfast with a grilled fruit dessert. It also comes with a churrasco skewer for you to try your hand at gaucho-style cooking – skewer meat or vegetables and cook directly over the coals. Outdoor cooking has progressed well beyond the basic burgers and sausages that used to be the norm, and people are starting to discover a whole world of creative recipes that can be cooked outside.

We believe the Chef's Anvil should be in the centre of every outdoor kitchen! It is immensely theatrical and probably the most fun barbeque you'll ever use.



*"IT'S ALL ABOUT FIRE,
AND TOGETHERNESS,
AND COMMUNAL COOKING"*

TRISTAN WELCH, PARKER'S TAVERN



HOT SMOKED SALMON
WITH FENNEL

Trim tops from fennel bulbs. Slice tops and arrange in small 'beds' on a hot area of the Anvil. Place a seasoned salmon fillet on each bed, and cover with a stainless bowl. The fennel beds will char and steam, smoking the salmon without the need for turning. Cut fennel bulbs into wedges and season. Fry on a medium-hot area of the Anvil with olive oil, adding splashes of white wine occasionally to generate steam. When salmon is just cooked transfer to plate on its fennel bed. Arrange fennel wedges to the side and dress with a little dill vinaigrette.

TRISTAN WELCH, PARKER'S TAVERN





RAW STEEL

Cook with fire.



OTHER BUILDING BLOCKS

Next up, you want to start considering the shape and layout of your outdoor kitchen. Here are some of the other key modules and building blocks:

6

WORKTOP SPACE

Having plenty of worktop space in your outdoor kitchen is immensely useful. Ensure that you plan enough worktop area so that you have plenty of preparation and serving space. Grillo worksurfaces are made from highly durable porcelain. In addition to being immensely strong, they are heatproof, stainproof, weatherproof, scratchproof, and non-bleaching. They also look and feel amazing.

CUPBOARD SPACE

Cupboards are a useful addition to any outdoor kitchen, with or without our sleek carbon steel doors. Not that we'd expect anyone to keep their crockery and silverware outdoors - rather that cupboards are an excellent place to stow barbeque covers, keep barbeque tools close to hand, and keep the worktop clear of clutter once the party gets under way. It's important to note that bugs, dust and damp will find their way into pretty much any outdoor cupboard unless it's completely sealed. So if you are wanting to keep things outside year round, airtight plastic boxes will keep things in tip-top condition.

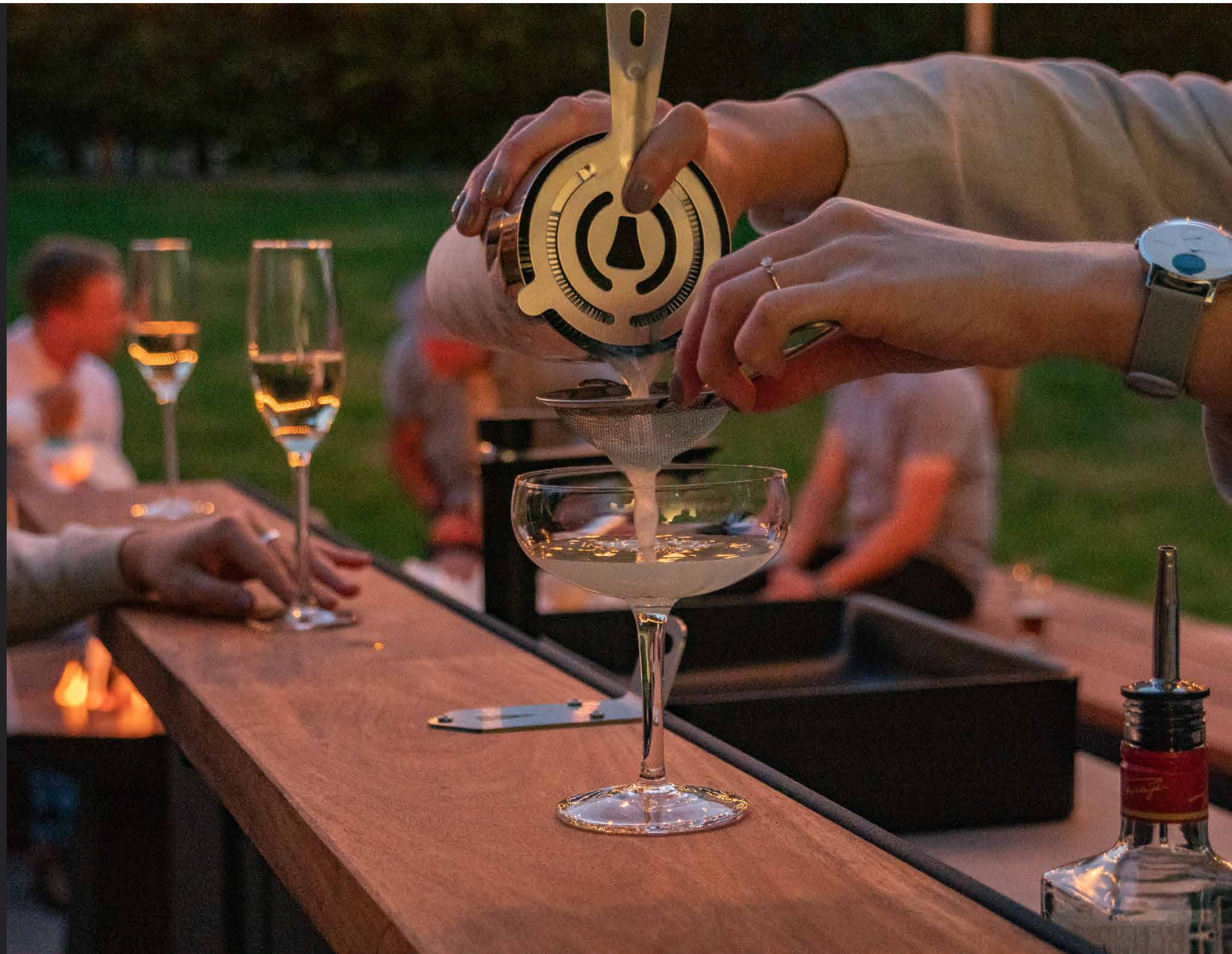
7



8

GARDEN BAR

A beer garden. In your garden. Perfect for hosting family and friends, an outdoor bar will become the hub of every party. Excellent for informal get-togethers, drinks and nibbles, pizza and prosecco evenings... it opens up an array of social possibilities. Barbeques and bars are a perfect match in our humble opinion, and our Garden Bar can be stand-alone or integrated as part of your Grillo outdoor kitchen. With the addition of the built-in BeerBoss bottle opener, this bar is always open.







BEER GARDEN.
IN YOUR GARDEN.



9

BAR SEATING

Barstools seem to have a gravitational force at parties; they're perfect for perching. Integrating bar seating into your outdoor kitchen invites guests to congregate and converse, hobnob with the host, and observe the action in style.

*"BARSTOOLS SEEM TO
HAVE A GRAVITATIONAL
FORCE AT PARTIES"*

KEVIN MARSH, DESIGNER

10

FRIDGE & BIN

Prefer your beer cold? The Grillo Chill fridge is fully certified for outdoor use and can be left outside all year round. The adjacent pivoting storage bin will keep rubbish out of sight, or it can be used to stow charcoal, firelighters, and other items.

It's important to note that you shouldn't place the outdoor fridge in a position where the glass door will be in direct sunlight. This can cause a greenhouse effect inside the fridge, and it may not be able to maintain temperature. Over time this may result in premature component failure, in addition to being dangerous to the contents of the fridge.

A great alternative is a built-in ice well, see next page.



11

ICE WELL

If you are going down the route of creating your own garden bar or having a drinks serving area in your kitchen, it would be incomplete without a built-in ice well. Pack it with beer or bottles of bubbly, and let the Grillo Ice Well help the conversation flow! When the party is over, pull out the plug to let the ice drain away, and pop the lid on ready for next time.





12

HERBS & PLANTERS

Be like Jamie, have a herb garden. Herbs or plants can add a beautiful aroma and colour to any outdoor space. Having fresh herbs to hand enables you to elevate simple recipes, adding a delicious depth of flavour and visual appeal.



13

OUTDOOR SINK

The Tarn outdoor sink is beautifully crafted from ceramic and coupled with the sleek matt-black mixer tap. Bear in mind if you have a sink, you will need to ensure you have a water supply and somewhere to run your waste. Tarn can be placed centrally on any Vantage kitchen cabinet, bar table, or fridge cabinet.



"THE COOKING /S
THE ENTERTAINING."

MARCO BIASETTI

14

BENCH SEATING

If you are looking to add further seating to your al-fresco dining and socialising space, bench seating is a great way to go. Create a relaxing chill-out area set around a firepit such as the Short Chef's Anvil. The Grillo bench is crafted from the same iroko hardwood and beautifully finished carbon steel as the rest of the Vantage kitchen. The front and back of the bench base have the signature Grillo Habitat pattern found elsewhere in the Vantage kitchen. A great place to end the evening.

WHERE TO START

There is no right and wrong when it comes to what you want in your outdoor kitchen. Just remember, an outdoor kitchen is far more than a place to cook - it's a socialising space. As Marco says (page 26) "the cooking *is* the entertaining." It's all about bringing friends and family together around food and flames. Head to our website to see our pre-designed outdoor kitchen layouts, or jump onto our online Configurator and build your own.

grilloliving.com



WEST SUSSEX

JACK'S HORSHAM

Jack Dunckley, the youngest Chelsea Flower Show medal winner, transforms this Horsham garden into a masterpiece.

MEET THE DESIGNER

What does Jack do?

Jack Dunckley is a young landscape designer from Sussex now based in London. Providing award winning garden design consultations around the country and abroad Jack has the ability to transform any garden however big or small. He has won over 20 prestigious awards for his achievements including 10 RHS medals at shows including the famous Chelsea Flower Show in London. Notably, he is the youngest medal winner for a show garden at Chelsea to date.

Tell us more about the Horsham project.

This project was styled around a modern/contemporary house located in a countryside setting. The clients wanted the patio area to blend in with the contemporary feel of the house but also draw in the countryside and greenery through the planting. They wanted an entertaining and dining area that could be enjoyed all year round.

What do you feel an outdoor kitchen brought to the design?

It brings the inside out, enabling users to have that indoor dining/cooking feel but outside.

What did you enjoy most?

The large space of the project was really great to work with. The colours and style of the house were really great to match with paving and other materials.

What are the key outdoor living trends for 2022?

Clean lines, simplicity and a select palette of colours. Currently I am working a lot with porcelain paving, light and dark greys.

jackdunckley.com

*"IT BRINGS THE
INSIDE OUT"*







SARAH & WILLOW

OUR TAKE

A sanctuary in the heart of Horsham, West Sussex. This beautifully presented straight Vantage kitchen has everything you need to get the party started, and is one of our pre-designed kitchen layouts from our website - see layout S0590. From the built-in fridge and sink to the shelves to hold the drinks, this striking kitchen looks well-appointed for the next social gathering. Even Willow agrees.

SARAH SAYS

Willow is our 5-month old cocker spaniel puppy and is VERY inquisitive. She loves to be involved in everything we do! She has a mischievous and lovable nature and surprises us every day with her intelligence and cheekiness.

After the initial sniff, woof and growl at our newly installed Grillo outdoor kitchen, she was intent on photobombing our pictures. Having recently mastered her meerkat impression, regularly perching on hind legs to see what exciting things are temptingly within reach, we placed a tasty treat next to the BBQ and sure enough, Willow performed just as my stepson took the shot.

PROJECT NOTES

DESIGN & BUILD
Jack Dunckley Designs

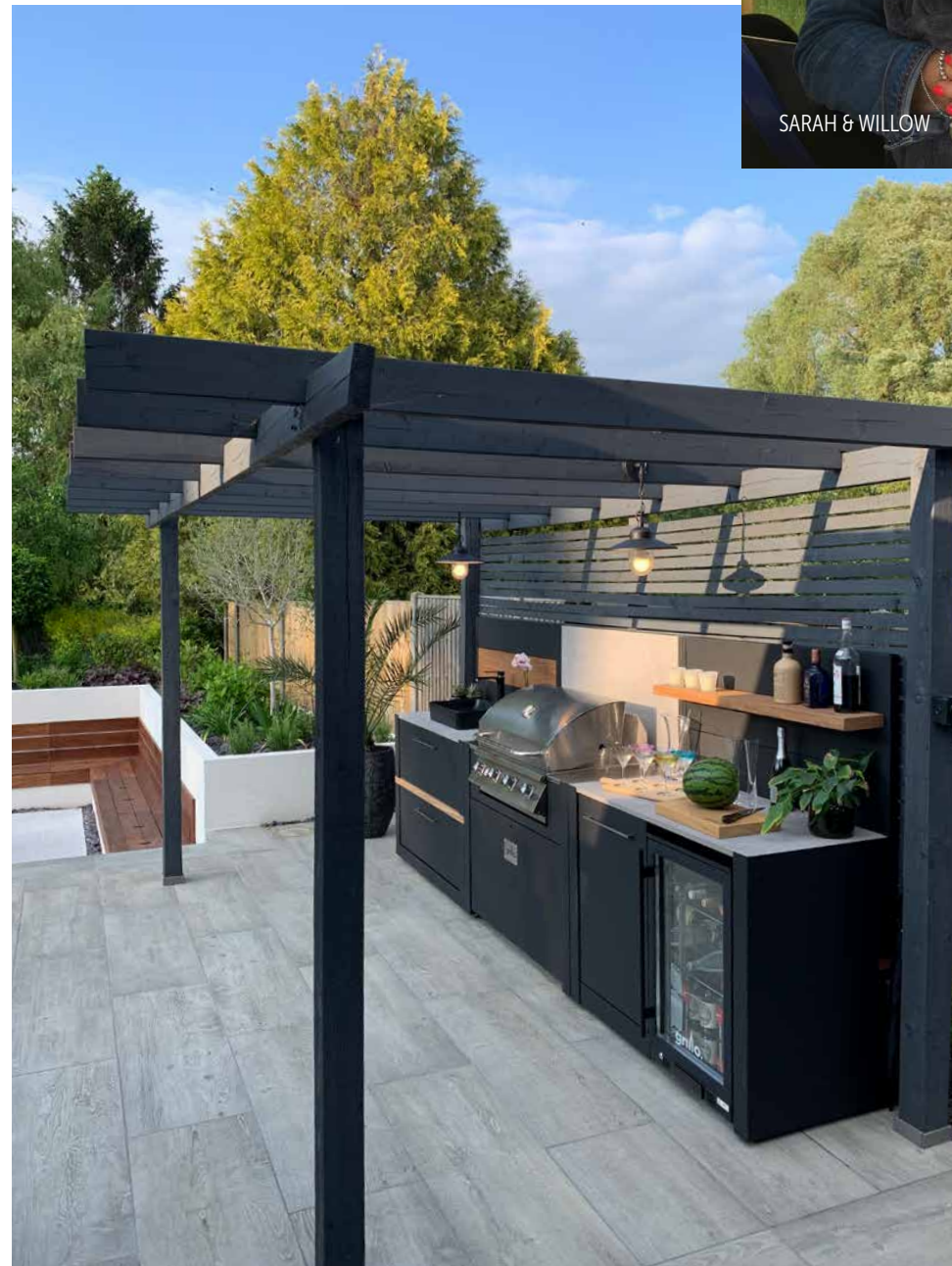
LOCATION
Horsham, W. Sussex.

KITCHEN
Grillo Vantage Layout S0590

OWNER
Sarah Mitchell

DOG
Willow, Cocker Spaniel

WE LIKE
Simplicity yet stunning design





SITTING DOWN WITH **KATE GOULD**

*"The heart of the home is the kitchen.
Perhaps it's the same in the garden."*

What's the story behind Kate Gould Gardens? Where did it all start?

Although I have gardened for as long as I can remember, I didn't start my business until my early 20s. It took a long time and a lot of hard graft to get it to where it is today. I couldn't tackle the diverse array of projects we handle from tiny courtyards to country estates without a great team. There is nothing that we do that isn't based on teamwork.

What inspired you to start using Grillo?

Clients love to barbecue. It's as simple as that, and Grillo is a great brand that can be customised and configured to suit individual needs. That is something that is vital in small spaces.

What do you think a kitchen brings to a design?

Gardens should be used, not just looked at, and an outdoor kitchen creates a social space. The heart of the home is a kitchen, so perhaps it is the same in a garden.

What's excited you most over the last couple of years?

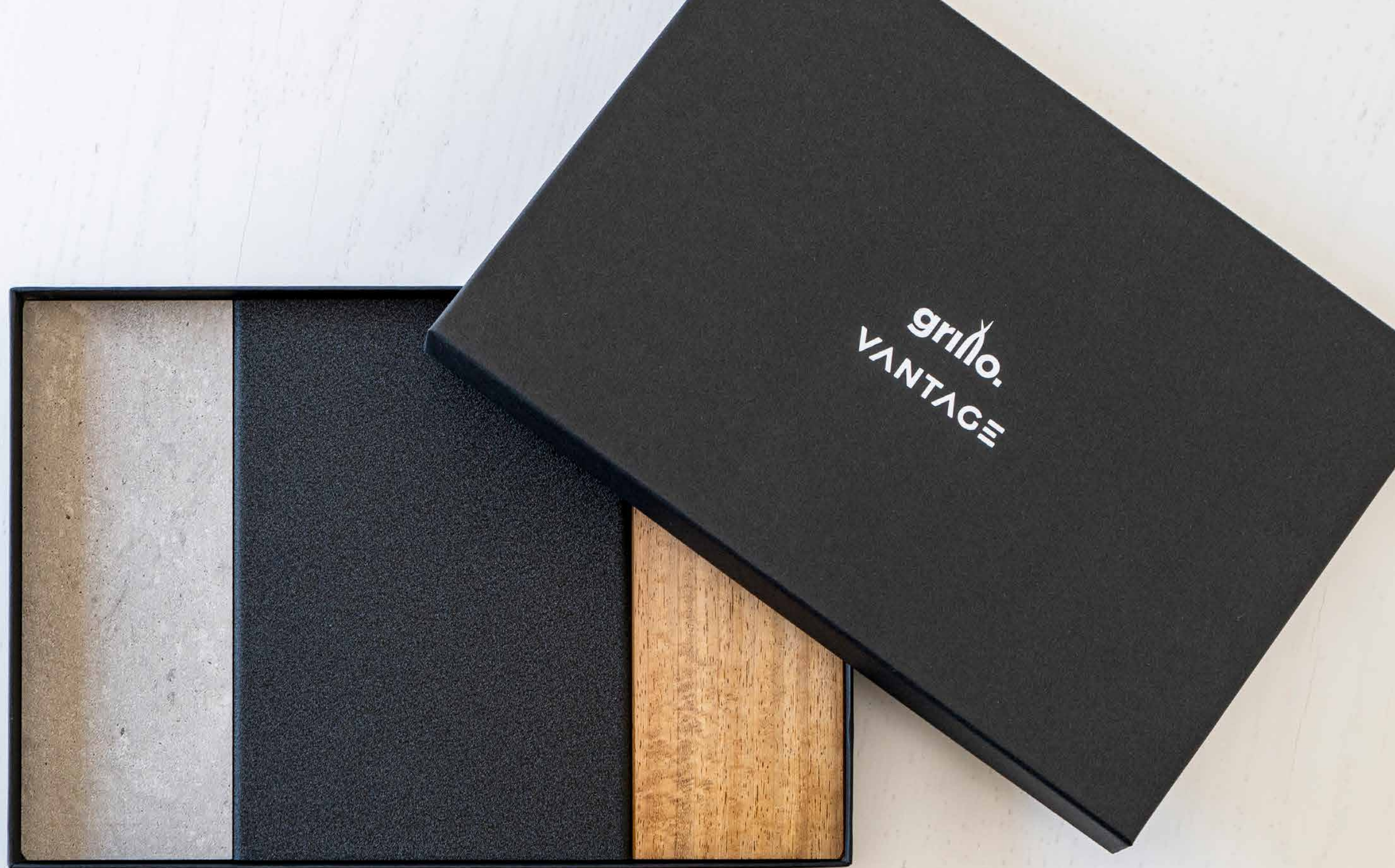
Design is constantly evolving. We have such an enviable wealth of gardens in the UK and abroad to draw on, and although there is nothing really new in design, how we put materials together changes. Even if the materials are traditional in feel the outcome can be dynamically modern. I like the surprises a design and collaboration with clients, landscapers and craftsmen can take you on.

Key outdoor living trends for 2022 and beyond?

Friends, family, and not having to be 2m apart is a good start! I really dislike the idea of gardening being a trend. I'd like to think that gardens have stood the test of time for long enough to stand on their own two feet and be whatever they want to be, whether that is deemed fashionable or not.

kategouldgardens.com





MATERIALS

WORKSURFACES

Our worksurfaces are made from highly durable porcelain. Immensely strong, heatproof, stainproof, weatherproof, scratchproof, and non-bleaching.

CARBON STEEL

The Vantage is constructed from heavy-gauge carbon steel, with a beautifully textured outdoor-grade coating.

IROKO HARDWOOD

Solid iroko hardwood is inlaid throughout the kitchen, creating a beautiful contrasting seam. A very durable low-maintenance hardwood, iroko can either be left to naturally silver with age, or treated to retain its colour.

SAMPLE PACK

Need to touch and feel?
Enquire about our materials sample pack.

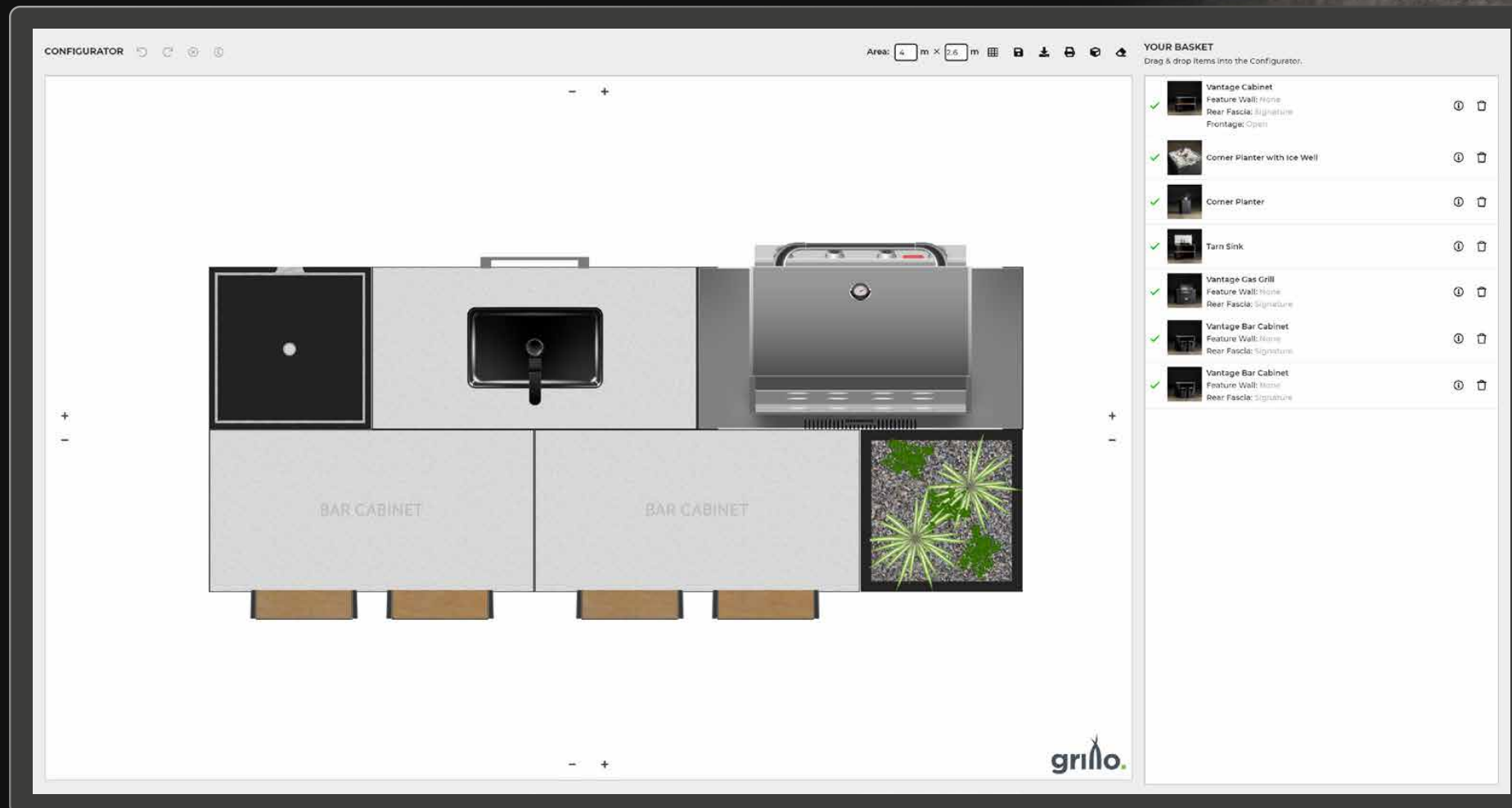
A close-up photograph of a large, thick cut of meat, possibly a tripe or brisket, grilling over a fire. The meat is positioned on a metal grill grate, and bright orange flames are visible beneath it. In the upper left background, a cluster of red cherry tomatoes on a vine is visible. In the lower right foreground, a piece of bread topped with a mixture of herbs and cheese is also on the grill. The overall scene is warm and appetizing, with a focus on the textures of the food and the fire.

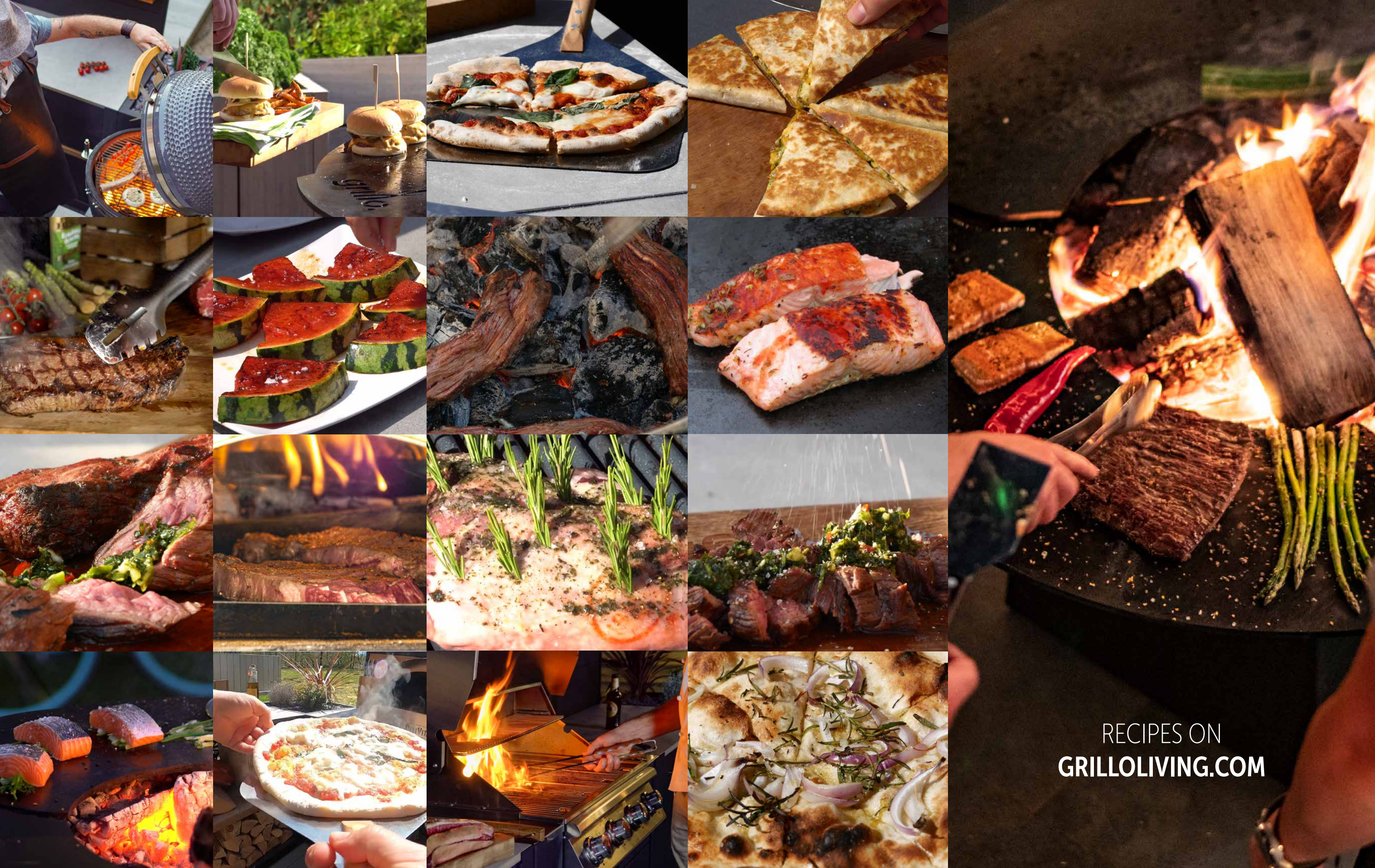
*"COOKING ON A REAL FIRE
SEEMS TO HAVE GONE
SCREAMINGLY UPMARKET"*

TIM HAYWARD, FINANCIAL TIMES

ONLINE CONFIGURATOR

Design your kitchen now! Check out our configurator that allows you to design your own Vantage outdoor kitchen just how you like it – from the comfort of your own office or home!





RECIPES ON
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LIVING

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