

# Brand new heavies

Take pot luck with your kitchen equipment - assemble a top cast of iron pans and sleek stainless steel for some red-hot cooking

Photographer Dan Tobin Smith. Interiors Editor Roberta Holm



'Miami' cast-aluminium frying pan with non-stick interior, £53, by Stefano Giovannoni, from Alessi

'Sarpaneva' cast-iron casserole (3 litre), £129, by Timo Sarpaneva, from Iittala

'Cocotte Paysanne' cast-iron casserole with walnut wood lid, £125, from Maison La Cornue

Organic clay cookware with natural glaze pot and lid, £52; shallow pot (also sold with lid), £59, both by Tierra Negra, from Fairfax

'Madagascar' mosaic tiles, £109 per sq m, from the Mix 1 collection, from Bisazza

Black granite pestle and mortar, £120, by John Julian, from The General Trading Company

'Teekanne Dunkel' cast-iron teapot, €1,500; Bräter Viereckig' cast-iron casserole, €460, both by Berthold Hoffmann, from Atelier Berthold Hoffmann

Cast-iron saucepan with walnut handle (14cm), £73, from Maison La Cornue