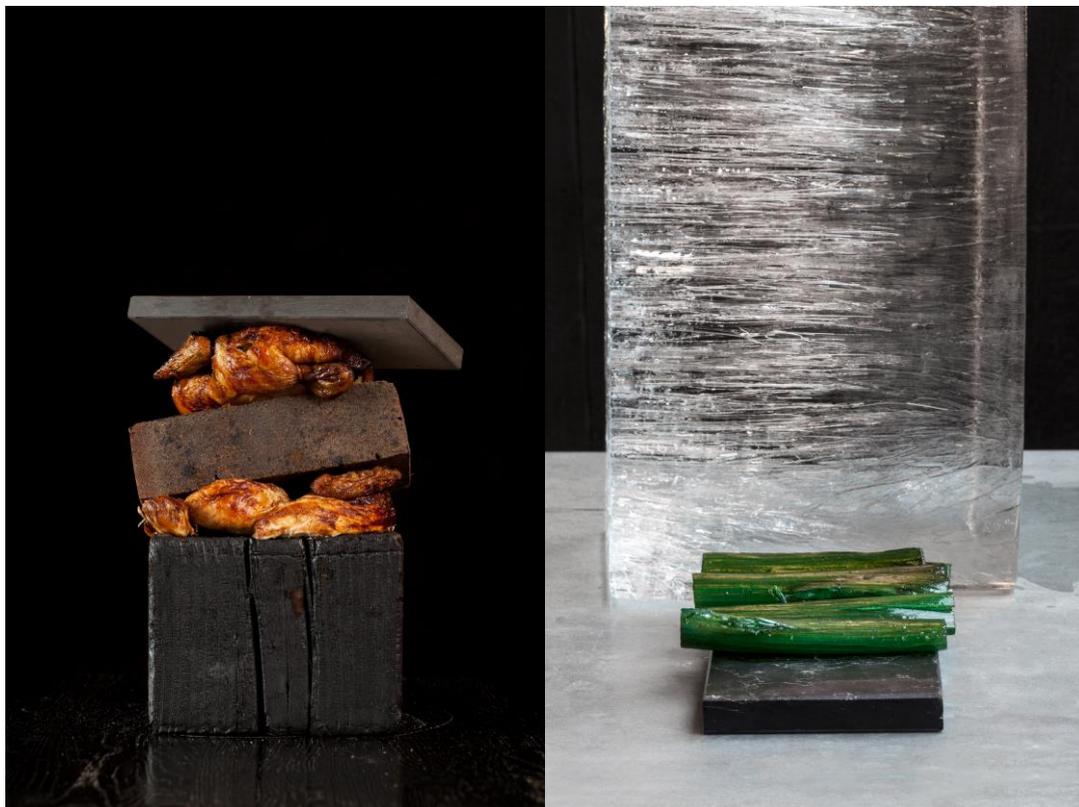


FOR IMMEDIATE RELEASE

The RESTAURANT by Caesarstone & Tom Dixon to reveal a conceptual menu by Arabeschi di Latte

An experimental food concept and menu will be featured in four Tom Dixon designed Caesarstone kitchens and dining halls creating a multi-sensory dining experience



Images Amandine Alessandra

March 2016: Leading quartz manufacturer **Caesarstone**, in collaboration with British designer **Tom Dixon**, will present a unique food concept at ‘The RESTAURANT by Caesarstone & Tom Dixon’ at Milan’s Children’s Museum (MUBA) in the Rotonda della Besana during the 2016 Milan Design Festival. A collection of recipes curated by Italian food design studio Arabeschi di Latte explores the power of nature’s elements in a menu that combines traditional matter with modern techniques. Cooking live from the kitchens, the chefs will create a multi-sensory dining experience that incorporates rare, element-inspired cooking techniques with fresh and unique ingredients. Each course will be prepared and served in four Tom Dixon designed

Caesarstone kitchens and dining halls created to allow the visitor to relax and experience the latest ideas in Materiality, Luminosity and Texture.

FOOD MENU

AIR - Skyfruit

cream | meringue | fruit of the air | egg | aromatic herbs

In a small collection of recipes, air is the very matter of preparation. Egg is the fruit of this environment, its versatile combinations with air and whipped cream arranged with other uplifting counterparts to create a landscape of aromatic clouds and void.

For this purpose, the vacuum sealer and mixer work with Air's transforming powers creating density of all kinds.

EARTH - The root box

roots | mushrooms | terracotta | hay | brown sugar

Ingredients pulled from the warm embrace of the ground are prepared to a recipe that makes use of the flavourful surroundings of barns and soil. The recipe is prepared with the traditional cooking method of the hay box, which uses hay to isolate the heat of the cooking process stretching it for hours.

The combination oven as well as the induction zone are utilised to recreate the feeling of soil life, and all its comfort.

FIRE - Black Flat

layered dough | spices | cheese | smoke

Dough and heat go into play around crispy surfaces and layers that are about to merge. Blackness, as the remains of a lapsed fire, entirely enlaces the bread. Cheese balances out with a savoury softness.

The sear hob, a flat heatable metal square, works here as a cooking device able to roast like the sun or heat as a fire that just dwindled.

WATER - Frozen "stracciatella"

clear stock | frozen herbs and vegetables | egg | parmesan

Hot steaming broth transforms thin layers of crackling ice into a moving green, tinging the liquid slowly as it circulates with floating pieces of parmesan and egg. A version with a twist of the traditional "stracciatella".

An induction zone and chill blaster transform water into all its states.

Reflecting each individual element through colour and texture, Caesarstone surfaces provide the ideal platform for the overall dining experience, from the initial cooking process to the final delivery. The EARTH Kitchen incorporates Caesarstone's Tuscan

Dawn and Concetto Albero surfaces in warm brown and earthy tones. The Fire Kitchen utilizes Caesarstone's dramatic blacks and dark greys seen in the Coastal Grey, Raven and Vanilla Noir. The WATER Kitchen showcases a spectrum of grey and white tonalities: Caesarstone's Fresh Concrete, Statuario Nuvo, Nugat, Cosmopolitan White and Sleek Concrete. Reflecting the lightness of air, The AIR Kitchen uses soft tonalities of Caesarstone's Noble Grey and Raw Concrete.

THE RESTAURANT by Caesarstone x Tom Dixon includes new collections by Tom Dixon including CURVE, FADE, FLASK Oil and OFFCUT.

– ENDS –

Notes to Editors:

No pre-booking policy. There will be plenty of space to accommodate large groups at any time of the day.

Dining rates:

- 1 dish (you can choose from any kitchen) = 10 Euros
- 4 dishes (the whole experience) = 25 Euros
- Visitors can pay with cash or card

For media enquiries or to book an interview with Tom Dixon and Yos Shiran, please contact:

Caesarstone: Diana Rabba, Diana@jacobperes.com

Tom Dixon: Juliette Fortin, juliette.fortin@tomdixon.net

The Caesarstone designs used in the four kitchens are:

Earth Kitchen: 5380 Emporadoro, 8330 Albero, 5104 Tuscan Dawn

Fire Kitchen: 5100 Vanilla Noir, 6003 Coastal Grey, 4120 Raven

Air Kitchen: 5211 Nobel Grey, 4004 Raw Concrete

Water Kitchen: 4001 Fresh Concrete, 5111 Statuario Nuvo, 6600 Nugat, 5130

Cosmopolitan White, 4003 Sleek Concrete

La Rotonda della Besana

Via Enrico Besana, 12, 20122 Milano, Italy

Nearest metro stations : San Babila or Crocetta

Tuesday April 12th open 12.00 to 19.00

Wednesday April 13th - Saturday April 16th open 10.00 to 19.00

Sunday 17th April open 10.00 to 16.00

Press Preview: Tuesday April 12th from 10.00 to 12.00

About Caesarstone:

Caesarstone manufactures high quality engineered quartz surfaces, which are used in both residential and commercial buildings as countertops, vanities, wall cladding, floors and other interior surfaces. The wide variety of colors, styles, designs and textures of Caesarstone® products, along with Caesarstone's inherent characteristics such as hardness, non-porous, scratch and stain resistance and durability, provide consumers with excellent surfaces for their internal spaces which are highly competitive to granite, manufactured solid surfaces and laminate, as well as to other engineered quartz surfaces. Caesarstone's four collections of products – Classico, Motivo, Concetto and Supernatural – are available in over 50 countries around the world. www.caesarstone.com

About Tom Dixon

Established in 2002, Tom Dixon is a British product design brand. With a commitment to innovation and a mission to revive the British furniture industry, the brand is inspired by the nation's unique heritage and produces extraordinary objects for everyday use. www.tomdixon.net/

About JOHNNIE WALKER®

JOHNNIE WALKER® is the world's number one Scotch whisky brand, enjoyed by people in almost 200 countries around the world.

In a collaboration that expresses and celebrates the creativity, passion and craft behind two leading global luxury brands at the Milan Design Week, internationally renowned British designer Tom Dixon, will create a hand-crafted Johnnie Walker Blue Label bottle installation, inspired by the heritage and innovation that has kept Johnnie Walker firmly in the position of the global leader in the world of Scotch whisky.

As consumers immerse in the beauty that will surround them at the Milan design week, they will have an opportunity to savour Johnnie Walker with canapes as Global Brand Ambassador, Tom Jones, will walk them through the diverse flavours that define our blends through the Johnnie Walker mentoring trunk.

On the opening night of 12th April 2016, Johnnie Walker will co-host a select set of guests and influencers at a hyper conceptual dinner that will commence with a Johnnie Walker mentoring session by Tom Jones.

About Electrolux Grand Cuisine

Electrolux Grand Cuisine was developed after in-depth research revealed a gap in the market and a true consumer desire to recreate restaurant food at home. The cooking system utilizes interactive touchscreen technology to ensure that the products are incredibly intuitive to use, whether you are whipping an egg white to create an airy meringue or creating a culinary masterpiece.

The Electrolux Grand Cuisine system comprises nine products, which together create a technologically advanced system that home chefs can use to employ techniques and tricks used in professional kitchens.

Starting price for the cooking system – including Combination Oven, Blast Chiller, Vacuum Sealer and the Induction Zone – is from £42,000 and includes a personal chef advisory service.

About La Rotonda della Besana:

In 2014, MUBA Museo dei Bambini di Milano obtained an 8-year concession over La Rotonda della Besana from the Milano Municipality. MUBA is a Foundation whose purpose is to create and promote cultural expressions aimed at encouraging stereotype-free creative thought prepare the new generation for a society which requires greater creative attitudes. MUBA develops and spreads non-formal education with a view to promoting an innovative culture www.muba.it