



Time to experiment and try out new recipes: the cast iron collection "Terra.Cotto" with pots and grill pans by Sambonet gives you flexibility in the kitchen.

Apr 28, 2020 07:00 BST

Keep calm and cook: Sambonet makes the kitchen the new favourite place

Cooking and tasty, home-made food help against "Corona Blues". We provide the right utensils!

Sambonet – Terra.Cotto

Inspired by tradition, healthy cuisine and the design of Terra.Cotto, Stefania Vasques has created a collection in cast iron. In the spirit of Slow Food Terra.Cotto cast iron is an expression of the growing longing for the good food of former times.

The collection consists of oval and round casseroles ranging from 10 to 24 centimetres in diameter, a large grill pan available in either square (26 centimetres) or rectangular (26 or 32 centimetres). While the smaller shapes are ideal for single portions, the larger pans and pots are ideal for stews or braised dishes.

Sambonet - Rock`n` Rose

Simple, curved lines and a fascinating stone-effect texture, available in two shades: The dark Rock version is inspired by the grit, intensity and enthusiasm that motivates every cookery enthusiast when inviting guests and friends to dinner. The pale Rose shade expresses the energy, love and attention that goes into the preparation of tasty dishes. The wood-effect Bakelite handle is a design touch that adds harmony to the shape.

Sambonet - Porterhouse & Sirloin Knives

From an essential, rudimentary tool in a man's life, to a sophisticated, modern design object. Its story, one that is thousands of years old, was the inspiration

that guided Paul Savinel in designing the new Sambonet steak knives Porterhouse and Sirloin. Two different spirits for two different functions: while both take their names from cuts of meat, the Porterhouse design is distinguished by its robust strength, while retaining elegance and functionality. The silhouette of Sirloin, on the other hand, is slender and as refined as its cutting performance, appropriate for sophisticated gourmet cuisine as well as taking up a position at the table.

Sambonet - 1965 Vintage Kitchen Gadgets

Sambonet presents sixteen essential kitchen utensils, perfectly complementary to the 1965 Vintage Quarzo Nero range. The line includes a ladle, skimmer, spaghetti server, rice ladle, perforated spatula, saucepan spatula, whisk, peeler, Y-shaped peeler, pizza wheel, pastry wheel, grater, strainer, potato masher, bottle opener and can opener - available in black, red, green, blue and yellow.

Rosenthal may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded 140 years ago, Rosenthal develops products equally for discerning end customers and for exacting professional clients from the restaurant and hotel trade. Our products stand out with exceptional form, function, quality and craftsmanship and represent a cultural asset "made in Germany", never ceasing to combine innovation and creativity. With its award-winning porcelain design, trendy lifestyle collections and modern, elegant classics, the Rosenthal brand raises the bar time and again for aesthetics and individuality.

Established figures from the worlds of architecture, design and art, but also the hottest newcomers and talents design avant-garde dinner table collections, foster a joy of giving and create sophisticated furnishings. The collections are manufactured in the Rosenthal porcelain factory in Selb and the "Thomas am Kulm" porcelain factory in Speichersdorf, which offer some of the porcelain industry's most advanced production facilities anywhere in the world and deliver sustainable manufacturing with careful use of resources thanks to the forward-looking investments that have been made.

New interior collections and accessories enrich the Rosenthal world by adding designer objects that go far beyond the limits of a conventional table setting and round off the huge product variety.

Contacts



Barbara Stockinger-Torelli

Press Contact

Pr Manager

barbara.stockinger-torelli@rosenthal.de

+49 170 413 8510