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Trendy Foodstories with Rosenthal Junto and Sambonet - Sea Food

Trendy food stories with Junto and Sambonet

How and what we eat reveals a lot about our character. The new Rosenthal shape Junto fascinates with a fine relief, its organic form and a subtle mix of porcelain, stoneware and wooden accessories. Available from May, the collection not only decorates the table with a playful, handmade look, but also embodies four of the latest and hottest food trends as well as the Sambonet brand's diverse range of combination options. This has inspired a number of product displays featuring the Junto range alongside a variety of contemporary serving accessories, stylish cookware and practical stainless steel utensils by Sambonet. The Sambonet collection with its various features is in perfect keeping with the modern lifestyle and spontaneously gives customers what they really need in a modern-day kitchen – from attractive saucepans and compact mini cocottes right through to the design icon Fish Kettle, designed by Roberto Sambonet.

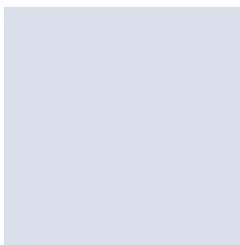
Sea food

Mussels, fish, oysters or seaweed: this trend revolves around the fresh delicacies of the ocean and is rich in Omega 3 fatty acids. This food is presented in the best light when served on Junto crockery in white and exquisite ocean blue, combined with bronze, as featured on the iconic Fish Kettle by Sambonet or the large-scale fish platters crafted from porcelain and stainless steel. Food preparation makes use of Sambonet's range of oyster knives, fish scalers and fish lifters, fish pots and platters, which come complete with a wooden mat.

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 over 135 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.

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