

# Time machine

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My fiancé and I used our house deposit to start businesses, so we rent this place. The kitchen is from the 1930s – so old there is a meat safe but no room for the fridge. I'm still figuring out what to do with the safe, but I don't use it for food, let's put it that way.

I use the kitchen to develop our new products, so it gets a good workout. You can make anything out of any kitchen as long as you are creative – it just means that instead of doing five things at once I do one. As long as I've got a glass of wine and some music, I don't mind. I managed to feed 14 people out of it the other day.

The KitchenAid mixer is the one thing I haven't scrimped on. I also have good knives – a lot of them are from Japan, where my brother lived for quite some time. I got a new knife each Christmas and birthday for years and they are ah-mazing – a couple were made by a Samurai-sword maker.

My dad made the knife block out of an old piece of pohutukawa. The bell? That's a yak bell from the upper Tibetan Plateau, where I did a 27-day trek a few years ago.

The coffee grinder is an old Spong. It gives a pretty... chunky grind. We roast our own beans, and then grind them. I've searched most of England and New Zealand for these grinders and given them away as wedding presents.

See page 84 for four dessert recipes by Julia.



Julia's Spong coffee grinder, designed in the 1890s, is still in daily use.