

Star Kitchen

A very busy Curtis Stone takes a break to show us his Hollywood Hills home kitchen.

PHOTOGRAPH BY DAVE LAURIDSEN

Curtis Stone does not have a lot of free time: The Aussie-born chef has a popular Los Angeles restaurant (Maude), two Food Network shows, a cookbook in the works, and two young sons (Hudson, 3, and Emerson, 4 months) with his wife, actress Lindsay Price. And yet somehow he still finds a few hours to scour the Long Beach Flea Market on Sunday mornings. "I'm hard-core," Curtis says. "I get there before the sun comes up." He sources most of the dinnerware for his restaurant there, and he has filled his industrial-looking home kitchen with vintage pieces like Moroccan-inspired glassware and British biscuit tins. Curtis didn't change much about the kitchen when he moved in; he liked the look, plus it came with a five-burner Gaggenau range and a Sub-Zero fridge. He did, however, install Carrara marble counters, the ideal surface for the chef's other ridiculously charming weekend pastime: working with chocolate.



Metal works

The chef's collection of pots includes ones he designed for his Kitchen Solutions retail line, plus vintage pieces like his French *turbotière* (on the stove), a diamond-shaped copper pan made for cooking flat fish.

Heirloom cups

Curtis inherited several porcelain tea sets from his grandmother Maude, who also inspired his passion for cooking. "One set had a cup with the handle broken off, so she used that one to measure her sugar," he says. "Now I use it to measure mine."

Good eggs

Curtis makes breakfast with his 3-year-old son, Hudson, whenever he's not traveling for work. "It's a beautiful way to start the day," he says.

Fresh thinking

The chef favors slow juicers because the low speed preserves more nutrients. Hudson picks seasonal produce from the garden out back to make his own blend.

Turn the page
to get Curtis' look.