

for people who love local food

flavour

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FLAVOUR'S NICK PRYKE VISITS SILVERSMITH ANDREAS FABIAN

Off The Plate: SPOONNESS

Pushing The Envelope brings *flavour* readers the very best innovations and cutting edge developments in the world of food and drink...

The balance of imagination and elegance has long been a staple passenger of the plate. The culmination of culinary dedication, it dresses itself from hand to mouth across the country's tables as conversations effortlessly flow between courses. And all the while, sat right under your nose, are perhaps its most important allies.

From fork to knife – from left to right – it's the modest spoon that patiently waits in the wings to mark its entrance. The first to be discarded and last to be picked up, it rests as the keeper of balance. It rests for the lover of the curve. It rests for a silversmith like Andreas Fabian.

Raised in the German design scene before venturing across to London's Royal College of Art, Fabian's years of labour have paid dividends for both imagination and elegance alike. Today, his wry sense of humour collides with a dream-like perception of functionalism to offer the table landscape a horizon that's anything but usual.

From the beautifully balanced wine glass-come-cutlery number – to his immaculate conception 'Janus' – Fabian's journey into realigning the appreciation of

tableware has seen him unveil showcases to the hands of Milan and Switzerland's design elite, while his passion for 'Spoons and Spoonness' led him to writing his namesake PhD. Taking it one step further, he's also collaborated with LA-based, world-respected chef Roberto Cortez to turn the dining experience from a series of déjà vu moments into a fractured break from the 'restaurant experience' – and it's precisely here that Andreas thrives; always on the lookout for his next collaborative moment.

"We might eat on our own, but we normally dine with friends," he explains. "Dining involves all five of our primary senses and engages our emotions. Take a spoon for example: we feel its weight. We feel how it balances in our hand and between our fingers. We feel its surface. We perceive the temperature of the material. We also hear the sound the spoon makes when touching a porcelain bowl. We see, smell and taste the food. As a designer, I play with all of these senses."

Just as comfortable working with stone as with silver, Fabian's portfolio boasts a range of material combinations – including his simple yet infinitely satisfying 'hemDing' piece with renowned design

manufacturer and champion, Thorsten van Elten – that keep his mind fixed firmly on his audience's next visceral experience.

And while that mind remains drawn to morphing anything touched by both hand and table with the accuracy of an architect, it's his provocative and often challenging finishes that keep him exploring the creative ether as a championing designer of the unsung heroes off the plate.

www.andreasfabian.eu





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