

FRESH





Mosaic decoration: *Insula Grey*, design Carlo Dal Bianco
vasca / bathub Bisazza Bagno, design Marcel Wanders







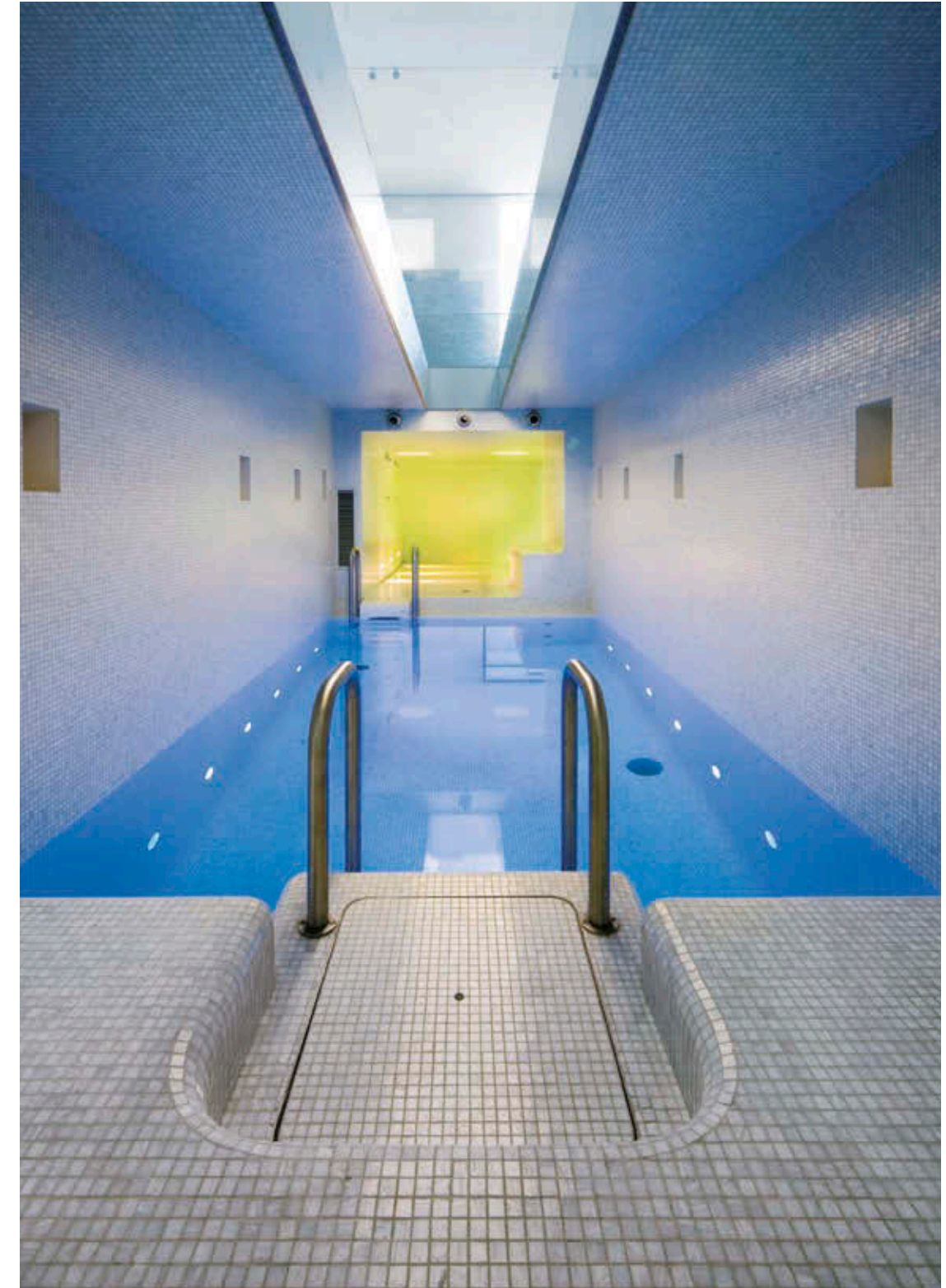


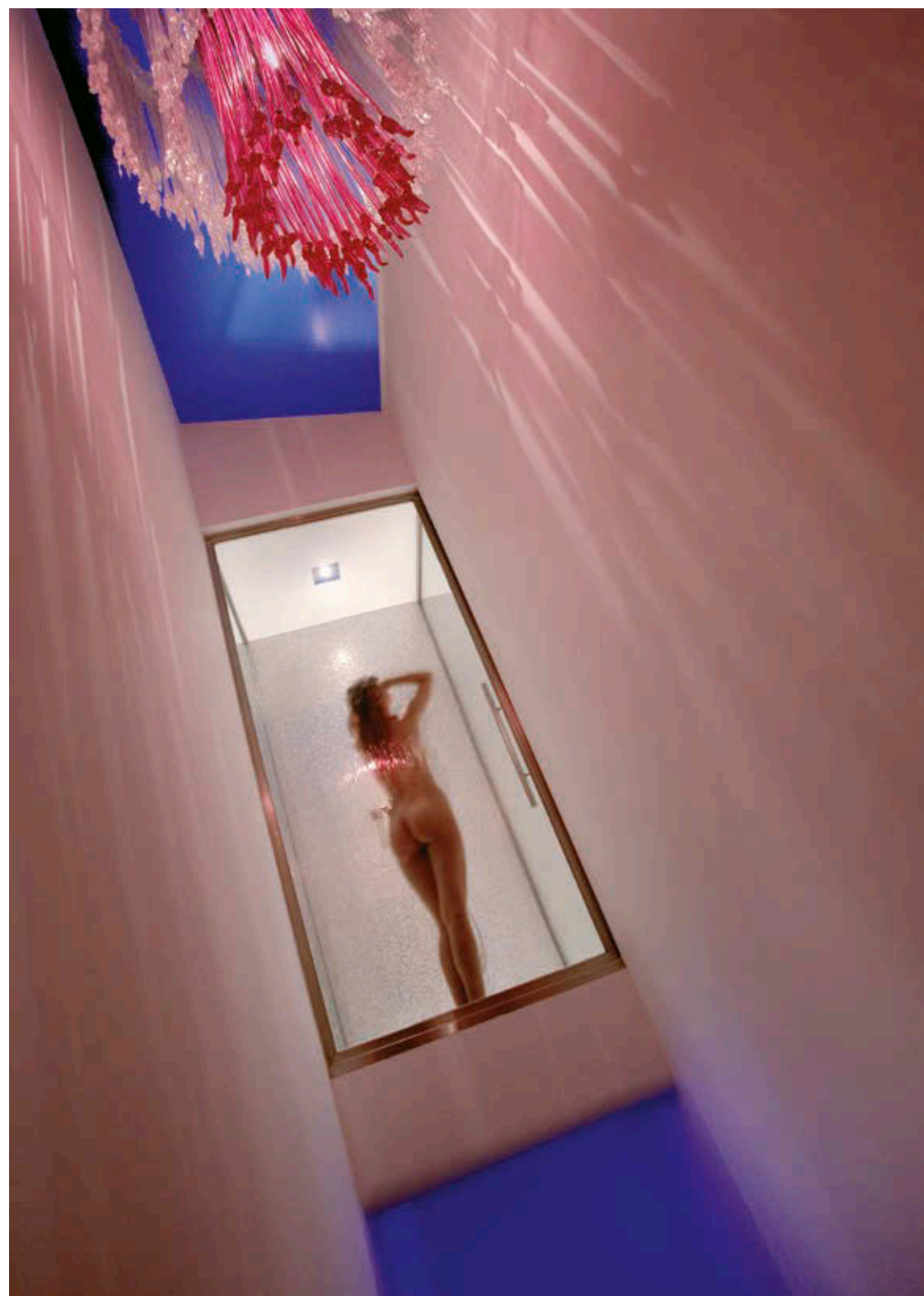


vasca / bathub Bisazza Bagno
Mosaic decoration: *Kumo-Cloud*, design Nendo









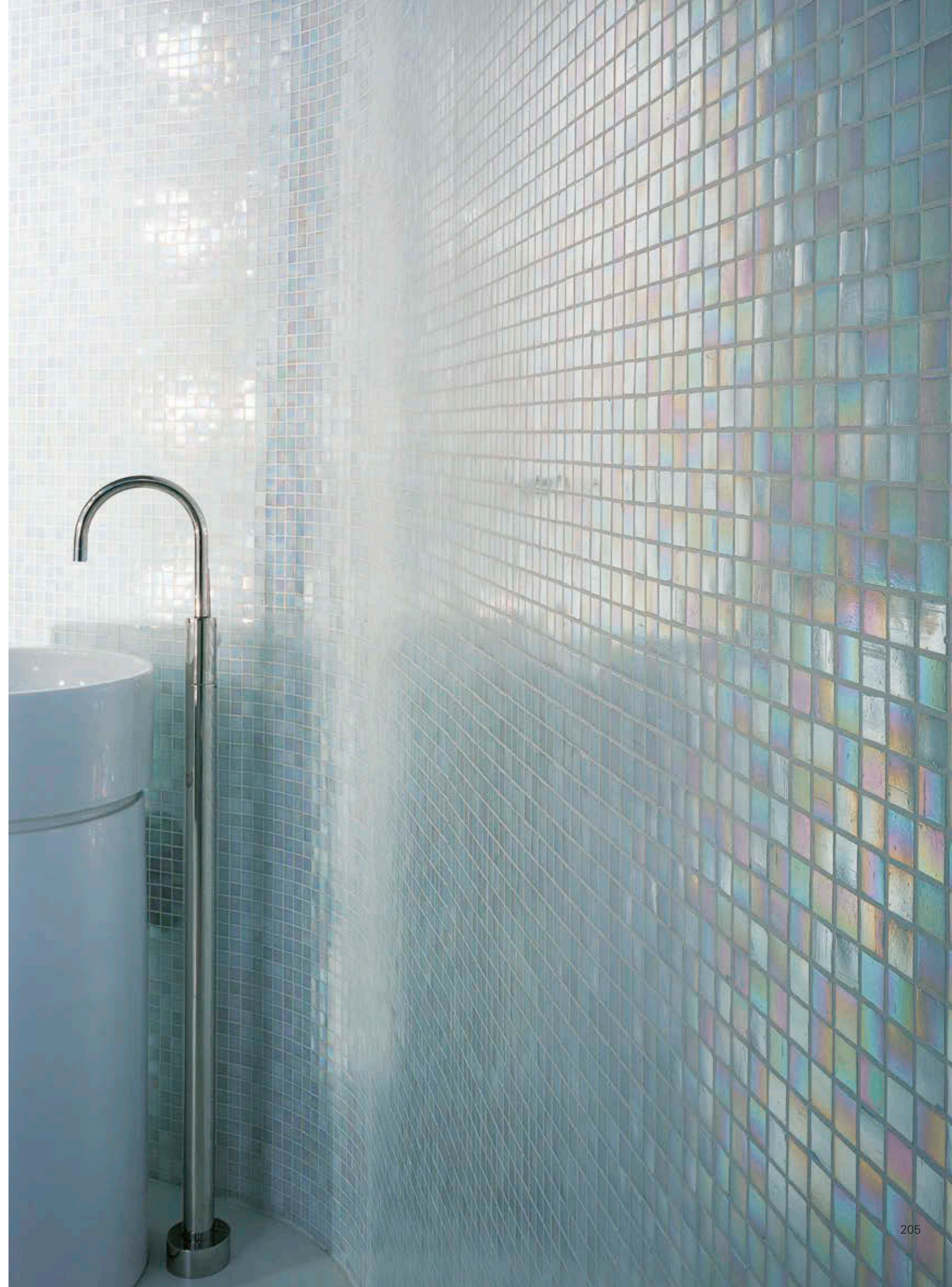
Casa Novembre, Milano, design Fabio Novembre
Mosaic: Oro 10x10 mm













Lute Suite, Amsterdam, design Marcel Wanders
Mosaic decoration: *Snowflake Oro*, design Marcel Wanders





Mosaic decoration: *Andromeda Oro*, design Edward van Vliet



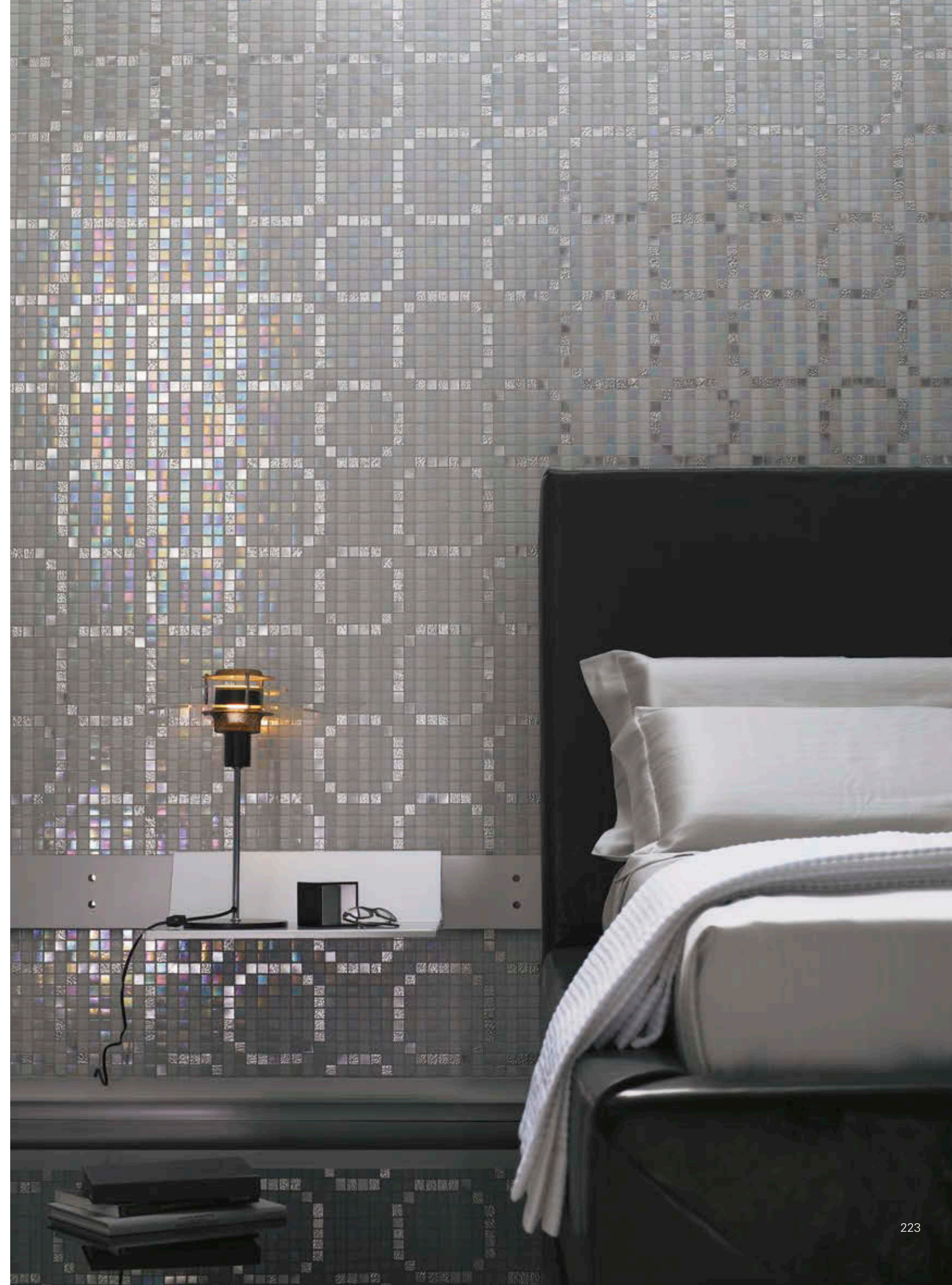


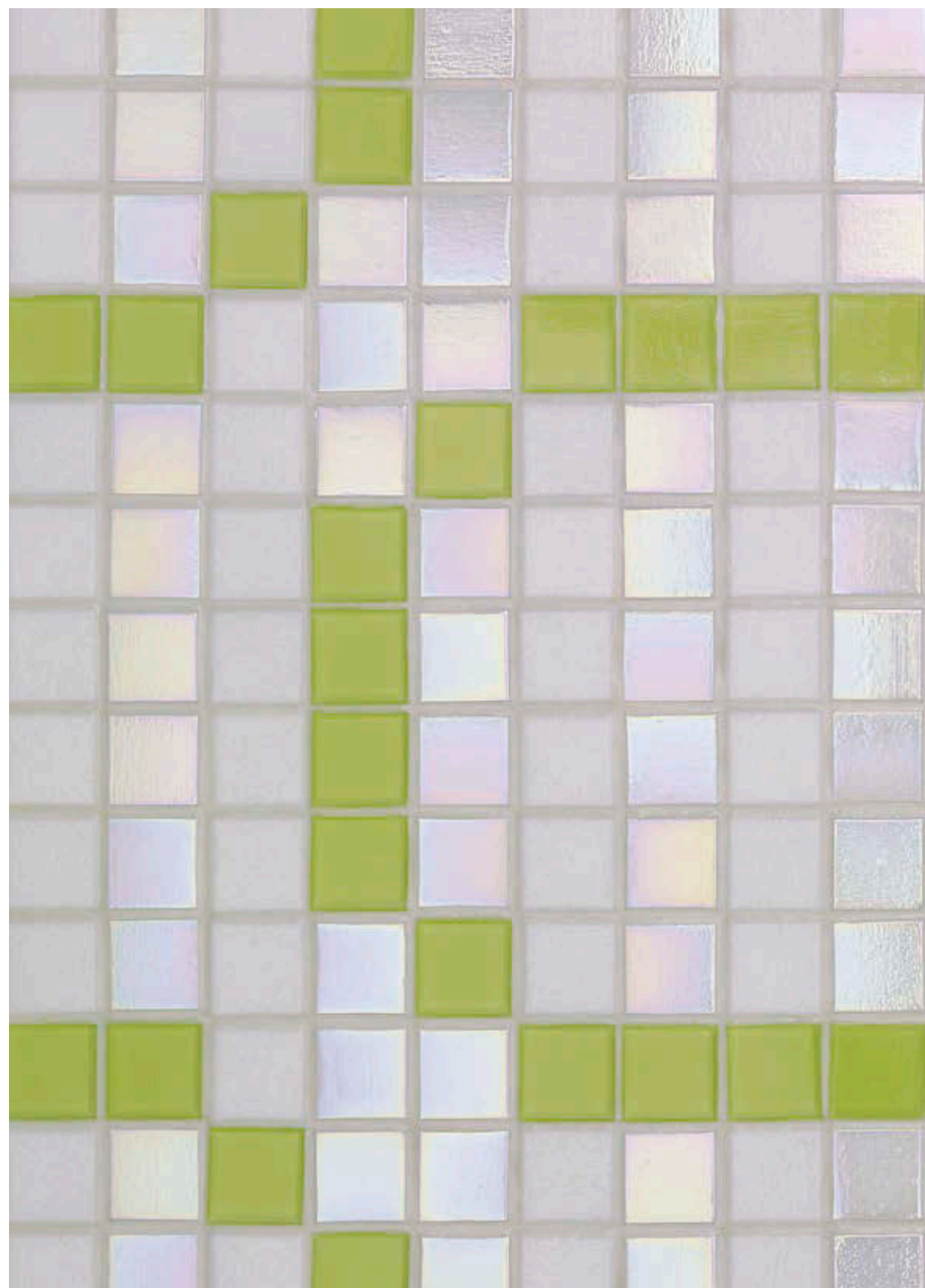












Mosaic decoration: *Rings Green*







roasted prosciutto dates

makes 12

- 12 fresh dates (about 180g)
 - 1/2 cup medium sherry
 - 1/2 cup (1 cup) whole almonds, roasted
 - 1/2 cup prosciutto, sliced
 - 1/2 cup butter, softened
 - 1/2 cup prosciutto (about 100g), halved widthways
 - 1/2 cup bamboo skewers, soaked in water for 1 hour
1. Make a slit on the side of each date and remove the pit.
2. Combine the dates and sherry in a small bowl. Add boiling water to just cover, then stand for 1 hour or until the dates are slightly softened. Drain well.
3. Preheat the oven to 180°C. Combine the almonds, prosciutto and garlic in a food processor and process until the almonds are finely chopped. Add the butter, season to taste and process to form a coarse paste. Fill each date with the almond mixture. Wrap a piece of prosciutto around each date and secure with a skewer.

