

Good taste

FEAST YOUR EYES

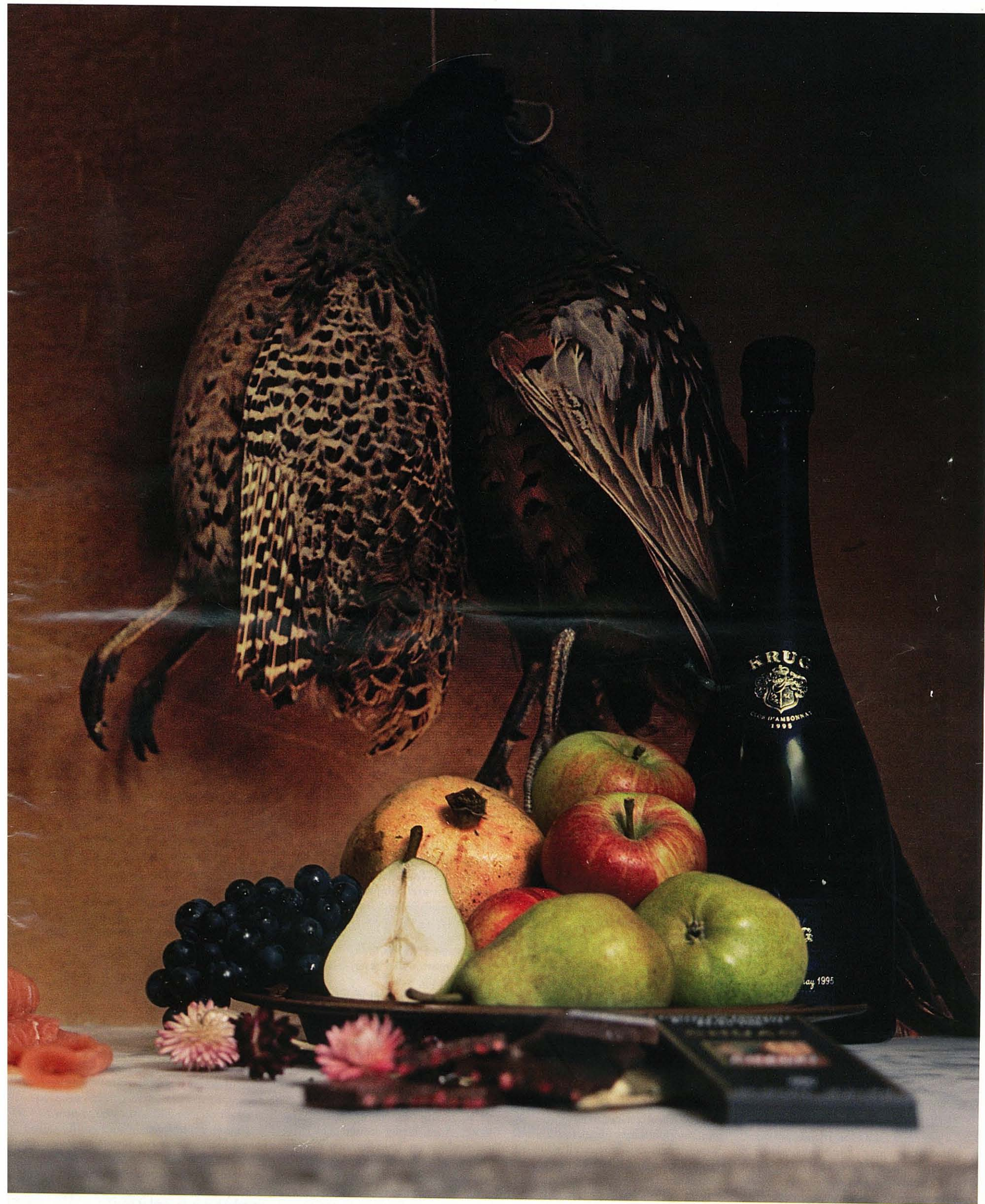
The fruit of the land,
the sea and of artisanal
labour make for a
still life to savour

PHOTOGRAPH Jeremy Valender and Peta Bell



RESEARCH: KARIM KHAN AND HELEN RENDELL

From left: ceps, £60 per kg, and beefsteak mushrooms, £45 per kg, both Fortnum & Mason (0845 3001707; fortnumandmason.com); plates, stylist's own; Laverstoke Park buffalo mozzarella, £6.95 for 250g, Selfridges (selfridges.com); Grazalema ewe's milk cheese with wheatgerm coating, £4.50 for 100g, Brindisa (020-7407 1036; brindisa.com) and Cheesebox (01428 656052; cheesebox-haslemere.co.uk); La Burrata mozzarella, £5.65 for 200g, Selfridges, as before; Parmigiano Reggiano Vacche Rosse, £52.50 per kg, Harrods (020-7893 8093; harrods.com); jambon ibérico, £13.50 for 100g, and pomegranate, £2.80, both Selfridges, as before; Joselito Gran Reserva ham (hanging), £600 for 8kg ham, Brindisa, as before; Prunier Traditional caviar, £120 for 50g,



and mother of pearl spoons, £11 each, both Caviar House & Prunier (020-7409 0445; caviarhouse-prunier.com); wild smoked salmon, £27.95 for 200g, Harrods, as before; pheasants £7 each, Fortnum & Mason, as before; dried flowers, courtesy of Rosy Valender; grapes, from a selection, Gregg's Veg (greggsveg.com); Williams pears, £2.60 per kg, Selfridges, as before; pomegranate, as before; Brogdale apples, £3.50 for six, Fortnum & Mason, as before; Amedei Extra Bitter Chocolate, £6.99 for 50g, Selfridges, as before; Amedei Chuao chocolate, £7.80 for 50g, Harvey Nichols (harveynichols.com); Krug 1995 Clos d'Ambonnay, £3,000, Harrods, as before.