

# The Incredible Multitasking Kitchen

Jewelry designer Cathy Waterman creates an ideal space for giving cooking classes, displaying art and hanging out with her family.

BY CHRISTINE QUINLAN PHOTOGRAPHS BY CHRIS COURT



Cathy Waterman  
with daughters Claire  
(left) and Coco.

## How to Create the Look

**J**EWELRY DESIGNER Cathy Waterman is a renovation junkie. “My house has probably been under construction every five years for the past 30 years,” says Waterman, who makes one-of-a-kind engagement rings with recycled gold and rare gems and has just launched a line of tableware with a similar handmade quality. For a recent project, she removed several walls in her Los Angeles home to create an open kitchen that takes up most of the first floor. The space has several work stations where she can cook with her family, including her kids Nick, Coco and Claire, and teach private classes. “Cooking classes are opportunities to celebrate,” she says. “I’m always looking for things to celebrate.”

**INSPIRATION** “I had a friend in college who was from France and grew up in an old farmhouse. I loved her family’s kitchen, with its chipped marble counters and lived-in feel. It was perfect to me. Her mother taught me cooking basics and played a big role in helping me develop my style.”

**ISLAND** “I knew I wanted to use white marble for the top of the island and the shelves, since it’s the perfect background for everything.” The shelves were built to hold Waterman’s art collections, in particular the tramp art that she’s been collecting from all over the country for the past 25 years.

**STOVE** The focal point of the back wall is a stainless steel backsplash and 60-inch Wolf range with four burners, a built-in griddle, a French top and double ovens. “The length of that wall is the same as the island and the dining table. I like symmetry,” Waterman says.

FOOD STYLIST: VIVIAN LUI; PROP STYLIST: SCOTT HORNE; HAIRSTYLIST AND MAKEUP ARTIST: JULIE FIGUEROA



**<< PREP SPACE** A large butler's pantry has plenty of counter space and its own sink. Coco Kislinger tests recipes there for her new business, *Coco Bakes*. She sells her gluten-free and dairy-free sweets locally. [cocobakesla.com](http://cocobakesla.com).



**CABINETS** Waterman stores ingredients and dinnerware in the pantry's custom cabinets. She coated them with red stain first, then dark brown to create a warm custom color. To keep dirty dishes out of sight during parties, the pantry has a dishwasher.



## ART DISPLAY

Waterman wanted to install shelves to display pieces from her wide-ranging art collection. The shelves that wrap around the island hold tramp art, turn-of-the-century American folk art made from salvaged materials like cigar boxes and produce crates. The marble shelves next to the fireplace were built specifically for her Austrian Art Nouveau pieces. "My favorite period for decorative arts is Art Nouveau," she says. "The style is lyrical and nature-based, much like my own work."



## Precious Metals at the Table

*Like her jewelry, Waterman's tabletop designs are inspired by nature. The collection, which she has been working on for two years, is available at Barneys. barneys.com.*

**CANDLE HOLDERS** Waterman's whimsical sterling silver candle holders are handmade and take their shapes from flowers and trees. "These are special things to get, when you're starting a life with someone. Sometimes you receive them as gifts, or you might be lucky enough to inherit silver." *Made to order from \$5,190 per pair.*

**DINNERWARE** "I'm crazy about this shade of yellow; it's similar to my favorite pair of leather chairs." The porcelain collection, which is made in France by Bernardaud, includes Waterman's signature wreath-like logo in gold. *Plates from \$180.*

**SILVERWARE** The ornate handles of the sterling silver Guinevere flatware resemble arched windows from medieval architecture. The flatware is hand-forged in Massachusetts at one of the country's two remaining foundries. "I like American work," she says, "but it's hard to find people who still craft silver." The price is high, she realizes, though "it's not every day that you buy sterling flatware. It was a big deal in my house when we first got some. I saved for 15 years to buy it." *\$3,760 for a five-piece setting.*



### Winter Salad with Avocado, Pomegranate and Almonds

**TOTAL: 30 MIN • 8 SERVINGS**

"Lettuce is one of my favorite foods—people laugh at me because of it," says Cathy Waterman. She loves to eat it in a salad with lemons that she preserves herself. "They add brightness to so many things," she says.

- ¼ cup Champagne vinegar
- 2 tablespoons minced shallot
- 1 tablespoon minced preserved lemon peel (see Note)
- 1 tablespoon Dijon mustard
- ½ teaspoon kosher salt
- ⅔ cup extra-virgin olive oil
- 18 ounces Little Gem or romaine lettuce (about 16 cups), torn into bite-size pieces
- 1 Hass avocado—halved, pitted and thinly sliced lengthwise

- 1 fennel bulb—halved lengthwise, cored and very thinly sliced
- ½ cup marcona almonds
- ½ cup pomegranate seeds
- Maldon salt, for sprinkling
- Freshly ground pepper

1. In a bowl, whisk the vinegar, shallot, preserved lemon, mustard and kosher salt. Whisk in the olive oil in a steady stream until blended.
2. In a large bowl, toss the lettuce, avocado, fennel and ¼ cup each of the almonds and pomegranate. Toss with ½ cup of the vinaigrette. Transfer to a platter and garnish with the remaining almonds and pomegranate. Sprinkle with Maldon salt and pepper. Serve with the remaining vinaigrette at the table.

**NOTE** Preserved lemons are available at specialty food shops and kalustyans.com.

**WINE** *Citrusy Chilean Sauvignon Blanc: 2011 Casa Marin Cipreses Vineyard.*

## Coco's Cookies



cloves, ginger, pepper and cardamom. Stir the dry ingredients into the brown sugar mixture until well blended. Refrigerate the dough for at least 1 hour or overnight.

**2.** Preheat the oven to 350° and line 2 baking sheets with Silpats or parchment paper. Scoop the dough into heaping 1-tablespoon mounds and roll into 20 balls, then roll the balls in the demerara sugar. Set the balls 2 inches apart on the prepared baking sheets. Bake the cookies for about 14 minutes, rotating the sheets halfway through baking, until they are slightly firm. Let stand for 5 minutes, then transfer the cookies to a rack to cool completely.

**3.** Scoop the ice cream onto the underside of half of the cookies and top with the remaining cookies. Press together slightly and serve.

**NOTE** Lyle's Golden Syrup is available at specialty food stores and online at [kingarthurfLOUR.com](http://kingarthurfLOUR.com).

**MAKE AHEAD** The cookies can be kept in an airtight container at room temperature overnight. The ice cream sandwiches can be individually wrapped and frozen in an airtight container for up to 3 days. ●



### Gluten-Free Gingersnap Ice Cream Sandwiches

ACTIVE: 30 MIN; TOTAL: 2 HR 30 MIN

MAKES 10 ICE CREAM SANDWICHES

Cathy Waterman's daughter Coco Kislinger launched her business, Coco Bakes, while studying at Le Cordon Bleu in Paris; it's where she discovered that she was both dairy- and gluten-intolerant. She sells sweets like the crisp-chewy gingersnap cookies in these ice cream sandwiches.

½ cup light brown sugar

¼ cup grapeseed oil

3 tablespoons Lyle's Golden Syrup (see Note)

1 tablespoon molasses

1 large egg

¾ cups almond meal, such as Bob's Red Mill

1½ teaspoons ground cinnamon

1 teaspoon baking soda

¾ teaspoon ground cloves

¾ teaspoon ground ginger

½ teaspoon freshly ground pepper

½ teaspoon ground cardamom

Demerara sugar, for rolling

2½ pints dairy- and gluten-free ice cream, such as Luna & Larry's Coconut Bliss chocolate-hazelnut fudge, softened slightly

**1.** In a bowl, thoroughly blend the brown sugar with the oil, Lyle's Golden Syrup and molasses. Beat in the egg. In another bowl, stir the almond meal with the cinnamon, baking soda,