

News



ARCHITECTURE

The icing on the cake

"A shop and bakery" is the modest way in which the celebrated pastry chef Gerhard Jenne describes his latest venture, a new branch of his company Konditor & Cook on the gritty but fashionable periphery of London's Borough Market.

Designed by architects Ferhan Azman and Joyce Owens, the shop – which sells cakes, bread and savouries – is a far cry from the lino-floor and plastic-shelves-lined-with-white-sliced type of establishment that the description suggests.



Passing between inside the shop and outside a toughened glass panel has been set into the pavement giving a view into the cake decorating area below. On the other side of the entrance door a small display box in the window is a perfect place for showing off that day's biscuits or one of Jenne's famous couture cakes.

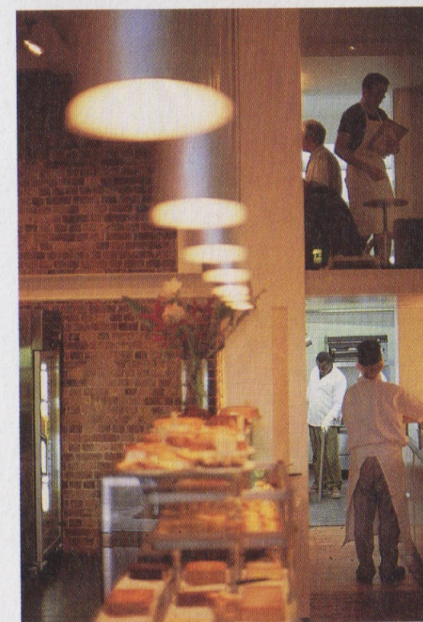
Inside the shop the original timber floor has been restored and the brick walls left with their richly patinated marks of age. Against this backdrop the



architects have inserted a number of contrasting new elements. These include the maple-topped shelf for bread, the in-situ cast-concrete cash desk and the long stone-topped serving counter.

At the back of the shop is the most startling new intervention: a little glazed mezzanine office perched up on steel beams. Beyond this is the savoury kitchen while downstairs is the wholesale bakery which supplies Jenne's outlets.

This is Azman Owens' third project for the baker (they also designed his shop and home in nearby Roupell Street). Now, with the contractor Varbud who built the schemes, the architects are becoming known as the designer dream team to Waterloo's fashionable elite, a reputation fuelled by their latest project: a house for the eccentric muse and flamboyant fashion editor Isabella Blow.



PHOTOGRAPHS FRANK BAUER