

## **Kuhn Rikon in the shop of the Museum of Modern Art**

The product that has been designed by our Chef-Designer Philipp Beyeler combines functionality with aesthetic. The two mortar bowls fit perfectly inside each other, and allow the processing of very different ingredients.



The porcelain bowl with pourer is ideal for the grinding of fresh herbs and spices, even with liquid, for example, for the creation of a fine pesto. The bamboo bowl is above all suitable for dry foods, such as solid spice grains and nuts.

Thanks to the skilful combination of materials and the fine proportions, this mortar is not only a practical kitchen utensil, but is also an elegant and decorative element.

