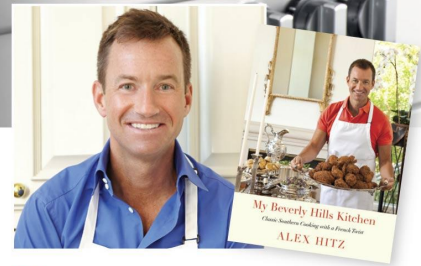
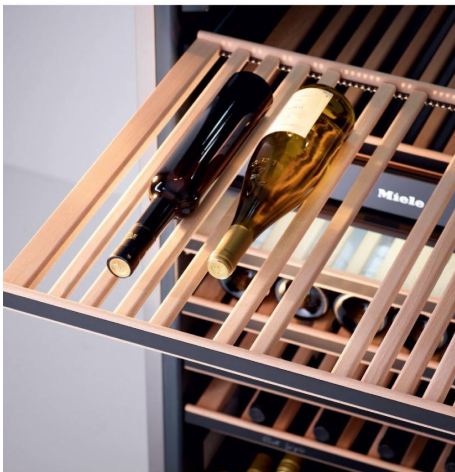


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# KITCHEN CONNOISSEURS

ALEX HITZ, AUTHOR OF  
"MY BEVERLY HILLS KITCHEN," ON

**ENTERTAINING**



**WHENEVER I'M HOME IN LOS ANGELES, I MOSTLY SPEND THOSE SUNNY DAYS COOKING** and testing recipes for my books and articles—or preparing dinner for my frequent guests. The kitchen is the heart of my house, and I'm there so much more than I am in any of my other rooms. I guess we could say my kitchen is a dining room as well. Whether it's breakfast for two or three, a small kitchen supper for four or six, or a large buffet for 150—when I set up the food on the island in the middle for everyone to share—my kitchen plays so many roles in the foodie world that is my life.

**THE WINE YOU WILL BE PAIRING WITH A DISH, IS AS IMPORTANT AS PREPARING THE MEAL.** Thankfully, with Miele's new freestanding wine storage unit, all my wine is easily accessible, organized and at the perfect temperature for me to make my pairing choices. With features such as multiple temperature zones, a bottle presenter, an accessory box and an adjustable frame for different size bottles, storing and selecting wine for my events has never been easier.

**SPENDING THAT MUCH TIME IN YOUR KITCHEN—COOKING OR SERVING—MEANS USING AND LOOKING AT YOUR APPLIANCES CONSTANTLY,** and if they're not 100 percent superb, you'll be reminded of their shortcomings every single time. If they don't please your eyes, you'll hate that too—I promise.

*“For me, it's Miele and nothing else.”*



**Miele**

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