



THE DESSERTS AT THE LOUIS XV-ALAIN DUCASSE, STAGED BY BELGIAN DESIGNER PIET STOCKMANS

These creations are proof of a precise and original vision of porcelain which one can qualify easily as unique.

Alain Ducasse

An art collector and **aesthete**, Alain Ducasse wanted new dishes for the desserts at his Louis XV restaurant in Monaco. He had a real coup de cœur for Piet Stockmans' work and asked him to think up a new tableware range. The artist accepted the challenge and has, for the first time, produced a **complete collection devoted to culinary art**.

For more than 30 years, Belgian designer-potter Piet Stockmans has been creating **little blue and white marvels** in his atelier in Genk (Belgium). When Alain Ducasse met him four years ago during a visit to Belgium, he was struck by the passion and craftsmanship of this small family firm, and the finesse and the delicateness of the porcelain.

The designer uses modern industrial methods personalised for his own art. Since he started, blue and white have been his favourite colours. The textures of his creations mix mat and shiny finishes.

The fine line between a utility object and an objet d'art is very vague in Piet Stockmans's designs. During his very long career, he has given a different meaning to porcelain. His trademark is the creation of very fine and transparent objects such as this **little pot for whipped cream to accompany the rum baba**, the mat and velvety texture caresses the gourmet's hand, whilst the inside is decorated with a luminous relief.

These refined and delicate objects are perfect for the desserts created by **pastry chef Olivier Berger**. Asymmetrical round dishes for the "stewed apricot shortbread with a touch of vanilla, pistachio ice cream, raspberry and apricot sorbets" and resolutely modern rectangular dishes for the "whole milk and French sea salt ice cream, croquant/caramel with curdled ewe milk".

Since its creation in 1987, table art has had pride of place at the Louis XV. Alain Ducasse chooses unique and rare pieces such as these original hand engraved **crystal** glasses by master glassmaker Carlo Moretti, used for serving small raw vegetables as starters, or this **blown glass cloche** designed by Jean-Claude Novaro which protects the gigantesque butter pat. The presentation plates, **vermeil** flatware and **dainty porcelain** blend together beautifully for the pleasure of guests throughout their meals. When dessert is served, the light blue and white of the porcelain, the silver and deep blue of the **Chinese lacquer** inserts in the Christofle flatware give a new lease of life to the gustative adventure.



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