

DESIGN & DECORATION
BUILDING & RENOVATION
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TOS
BY ERNST JAN ZANTINGH

VILLAS & APARTMENTS
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HOTELS & RESTAURANTS

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THE DUTCH TOUCH

GENTLY GLIDING INTO
FALL, APPRECIATING
THE GENTLE RELIEF
OF COOLER DEGREES
ALONG WITH THE LEAVES
FADING INTO HUES OF
SCARLET REDS, BURNT
ORANGE AND MUSTARD.

For me the autumn months are about coming home, feeling cozy in my personal space with loved ones, cooking together, eating soups, reading, and working on my projects. For work, it's my most creative time - since people tend to want new decorations and project renovations during this time of the year. Fall is a time to come home again.

Ernst Jan Zantingh,
ZANTOS Interiors and Exteriors
Founder and Managing Director

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MEET THE CHIEF

IN THE AUTUMNAL SPIRIT, I DECIDED I WANTED TO START THIS FALL WITH AN INSPIRATIONAL AFTERNOON COOKING A TRADITIONAL SOUP WITH MY DEAR DUTCH FRIEND AND TV CHEF **SANDRA YSBRANDY** WHO IS KNOWN FOR HER VINTAGE COOKING SHOWS ACROSS THE NETHERLANDS.

Sandra's cozy vintage-style family kitchen was the perfect place to make a delicious Pumpkin Soup. And her recipe is one to keep! Serve immediately with a nice glass of Chardonnay!



Pumpkin Squash Soup

(Serving 4 people)

Ingredients

- 2 onions, chopped
- 2 cloves of garlic, minced
- 2 pieces of red pepper, minced
- 2 cm fresh ginger
- 1,5 teaspoon ground cumin
- 2 teaspoons ground cilantro
- 1 butternut squash or orange Hokkaido squash pumpkin
- 1 winter carrot
- 2 ltr vegetable stock
- Coconut milk

Cilantro mint

- Half bunch fresh cilantro and few sprigs of mint
- 1 tooth Garlic, grated
- Juice of half a lime
- 1,5 dl extra vierge olive oil
- Sea Salt



Preparation

Heat the oven up to 220 degrees. Cut the roots and the pumpkin into pieces and spread over the baking pan. Drizzle with olive oil and sprinkle with cumin, coriander and salt. Toss the vegetables well so that olive oil and spices are well distributed. Slide baking pan in the oven and bake the vegetables for 20 minutes.

Cook the onion, garlic, red pepper and ginger a few minutes in oil on moderate flame. Add carrot and pumpkin. Pour the broth into the pan and bring it all to boil. Leave 15 minutes, simmering gently

until the vegetables are soft and cooked. Puree.

Bring on taste with salt and pepper.

Whip the coconut milk with a hand-held mixer or whip to yogurt thickness.

Ladle the soup in 4 bowls, put a spoon of coconut cream on it and drizzle some cilantro-mint over it.





ASK ERNST

DO YOU WANT TO DECORATE OR QUICKLY RENOVATE BUT YOU HAVE SOME QUESTIONS?



Preparing a new guest room, want a new bathroom, or to convert your home for rental?

ZANTOS works with rental companies such as [VillaSud](#) to provide furniture packages and decoration to increase your home's rental value.

Send me your questions for your project. The initial consultation is free.

If you need more detailed help with your project, private consultations are available with a consultation fee.

Ask Ernst at info@zantos.com



LET'S TALK DESIGN

What is a popular trend for this Fall? Marble has made a comeback. Here we like the use of the Carrara marble coffee table by Holly Hunt. It brings a natural, yet solid luminosity the centre of the room.



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