

CHT / SORA 2021



DEDICATION

Unprecedented challenges have defined 2021 but as the year nears an end I'd like us all to take time to reflect on our achievements. I couldn't be prouder of the teams at CHT and SORA for displaying enormous flexibility, understanding and resilience to create some amazing projects this year.

We have compiled a small selection of the projects we've had the privilege to work on and they really highlight the diversity of sectors we operate in. This diversity requires a multitude of collaborators; clients, builders, engineers, creative teams, to name a few, and I also thank them for their dedication to achieve what we have in 2021.

Along with showcasing these projects, this CHT & SORA 2021 Yearbook exemplifies the positive, inclusive and creative spirit of the team, thanks to the addition of some delicious 'lockdown' recipes submitted by team members throughout the year.

These shared recipes reflect and celebrate the diversity of the team and demonstrate just one of the ways we stayed positive, remained connected and shared ideas while working from home during these difficult times.

We are looking forward with great optimism to an even brighter, happier and more successful year in 2022.

So, as 2021 draws to a close, I'd like to dedicate this Yearbook to every member of the team, and say 'thank you' for your talent, resilience, hard work and, of course, your recipes!

David Carabott
Founder and Managing Director
CHT Architects

HOTHAM



Project team

Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Builder:
Hamilton Marino
Builders

Client:
Blue Earth Group

Hotham displays architecture with form and function designed to foster a healthy, fun and connected resident lifestyle.

Set around an expansive north facing central gardens, Hotham rises above the treetops with striking repetition in shape and form and recessed and sheltered balconies. Hotham's materiality of metal, brick and glazing paying homage to North Melbourne's inner city industrial past.

With a nod to the history of the site, Hotham's functional interiors are deliberately neutral and timeless. Beautifully integrated open-plan spaces, suffused with natural light and thoughtful considerations. Concrete-look stone benchtops and soft grey laminate work with black fixtures and finishes to enhance the urban context, all of which benefits from the added warmth of the oak engineered timber flooring.



LOCATION:
NORTH MELBOURNE

COMPLETION:
2024

DESCRIPTION:
RESIDENTIAL
271 APARTMENTS
AND TOWNHOUSES

STOREYS:
12





CRAFTWORKS

LOCATION:
ABBOTSFORD
COMPLETION:
2022
DESCRIPTION:
COMMERCIAL
STOREYS:
9

Project team

Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

**Furniture
and lighting:**
Detail Furniture +
Lighting

Builder:
Hamilton Marino
Builders

Client:
Mollison
Development

We'll call Craftworks home in 2022.

Inspired by the Bauhaus movement, Craftworks has been designed to support and encourage collaborative thinking. It is a collective, with opportunities to interconnect and network on every level via a thoughtfully arranged internal program. Voids throughout the building allow for the penetration of natural light and further visual connectivity.

Craftworks will become an ecosystem of its own in which tenants share ideas, inspiration and momentum. Containing a gallery, theatre, creative hub, café, wellness centre and rooftop gardens, Craftworks is a lifestyle for businesses who are passionate about their craft.

The holistic nature and community connectedness of Craftworks continues with a closed-loop approach to sustainability, inspired by permaculture farming.

This includes the use of sustainable materials and energy attributes such as solar panelling and biophilic elements, as well as a genuine "farm-style ecosystem" that includes a rooftop orchard and veggie garden, chickens, café-food-scrap recycling/composting and even beehives!



CRAFTWORKS WILL BECOME AN ECOSYSTEM OF ITS OWN IN WHICH TENANTS SHARE IDEAS, INSPIRATION AND MOMENTUM. CONTAINING A GALLERY, THEATRE, CREATIVE HUB, CAFÉ, WELLNESS CENTRE AND ROOFTOP GARDENS, CRAFTWORKS IS A LIFESTYLE FOR BUSINESSES WHO ARE PASSIONATE ABOUT THEIR CRAFT.





FELLOWSHIP

Project team

Architecture:
CHT Architects

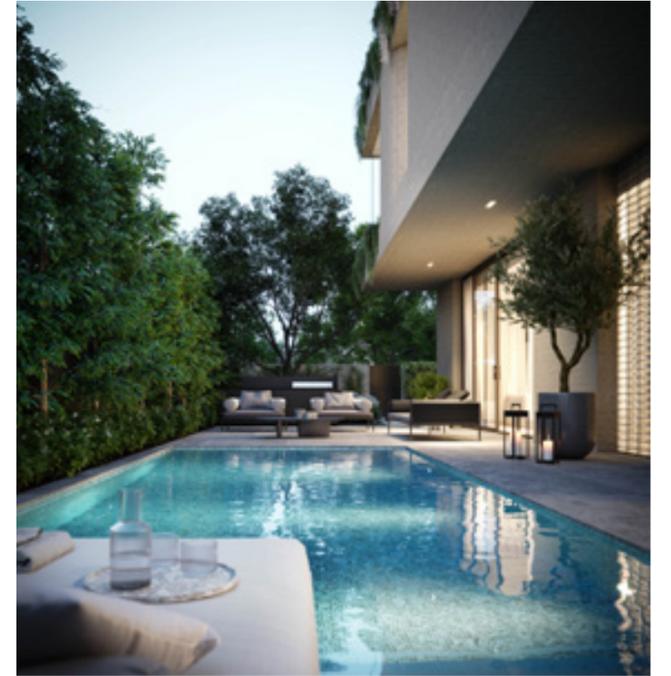
Interiors:
SORA Interior
Architecture & Design

Client:
Zynergy Property

LOCATION:
KEW

COMPLETION:
2022

DESCRIPTION:
20 LUXURY
APARTMENTS





Born from like-minded collaborators with a shared purpose; crafting timeless opulence. Fellowship's meticulous architecture marries form and function with aesthetic elegance.

Drawing inspiration from Kew's historic streetscape, whilst aspiring to bring something fresh to the area, the facade embraces a timeless yet contemporary palette of materials. Pale bricks are punctuated by accents of black, whilst integrated breeze blocks pay homage to the modernist character of the neighborhood. Featuring strong articulation, the facade's rectilinear form is softened by cascading vegetation and climbing vines.

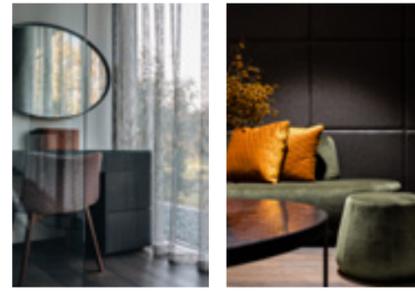
The art of simplicity is one that has been mastered within the finely curated interiors of the 20 Fellowship residences. Defined by a sense of natural beauty, the finishes palette comprises texturally rich yet pared-back timeless materials including warm timber joinery, natural stone surfaces, herringbone timber floors, stone freestanding baths, glass brick and fluted stone details.



BORN FROM LIKE-MINDED COLLABORATORS WITH A SHARED PURPOSE; CRAFTING TIMELESS OPULENCE. FELLOWSHIP'S METICULOUS ARCHITECTURE MARRIES FORM AND FUNCTION WITH AESTHETIC ELEGANCE.



FELLOWSHIP



LOCATION:
TRAVANCORE
COMPLETION:
2018
DESCRIPTION:
PRIVATE RESIDENCE
STOREYS:
3

Building on the elements of an existing home, sited within expansive parkland gardens, OS House now projects a striking, mid-Century-inspired minimalist façade, soaring ceiling heights and expansive spaces, defined by stunning natural surfaces and vast angular lines.

With floor-to-ceiling windows creating a seamless connection to the botanical outside environment, this five-bedroom, five-bathroom home envelops the occupants in a continuous flow through bold elements of concrete, timber, glass, natural stone and steel.

Juxtaposing concrete floors and ceilings with woodcut timber feature floor surfaces, the interior exudes a warm, spacious confidence, enhanced by soaring aged-timber feature walls with concealed doors, vertical wire stair balustrading, atmospheric Christopher Boots lighting design, leathered kitchen finishes and striking Julian Clavijo feature artwork.

Project team

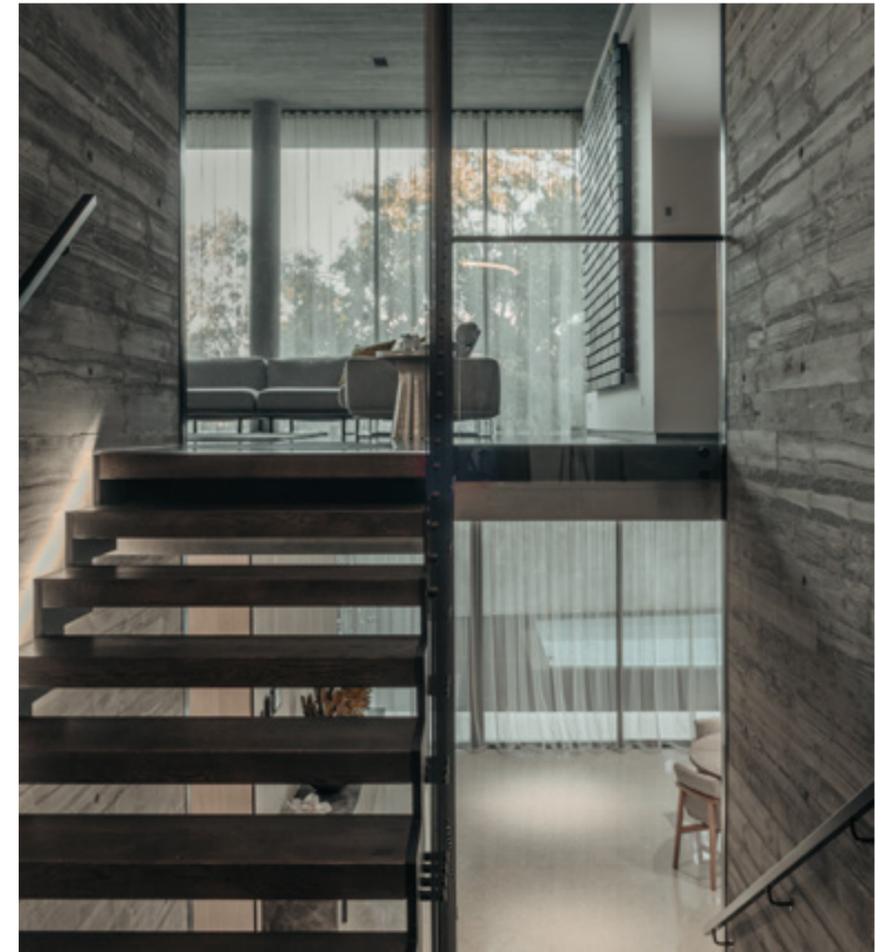
Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Photography:
Oliver Lagasca
Photography

Builder:
Orange

Client:
Not disclosed



OS HOUSE



Lockdown Recipe – Tomato Theme

Greek Stuffed Tomatoes and Peppers – Gemista

By Christopher Krambias, Architect – Design Lead, CHT

Juicy, healthy and bursting with fresh and vibrant colours and flavours! Gemista or yemista (which in Greek means ‘filled with’) is a traditional recipe for Greek stuffed tomatoes and/or other vegetables that are baked, until soft and nicely browned. Also missing a key ingredient.... A grandmother’s touch!

- 5 large tomatoes
- 5 large green bell peppers (you may also use zucchini or eggplant) + 1 small green pepper
- 10 –12 tablespoons un-cooked short or medium grain rice (do not use long grain)
- 8 zucchini
- 1 onion
- 2 pounds potatoes
- 7 garlic cloves
- 1 tablespoon oregano
- 2 tablespoons dry mint
- 4 tablespoons fresh parsley
- 1 tablespoon tomato paste
- Cloves-whole
- Allspice – whole
- 1½ cup olive oil
- Lemon juice
- Salt / pepper

1. Preheat oven at 200°C.
2. Cut the peppers around the stem and empty the inside. For the tomato cut around the base (the bottom part) not the stem part and empty the tomato with a spoon. Put these pieces of tomato in a separate bowl along with the juices. Make tiny slits on the inside bottom of the peppers and tomatoes (not all the way through)
3. Place the empty tomatoes and peppers along with their caps in a large pan about 3 inches deep.
4. Take 2-3 zucchini peel them and grate them, put the grated zucchini in another bowl.
5. In a food processor add an onion, 4-5 garlic cloves, a bit of oil about a teaspoon and some salt. Mix but not too much (you don’t want a paste). Add the onion mixture to the zucchini.
6. Take a small green bell pepper and also dice it and add to the zucchini mixture.
7. Finally take a small potato (a bit larger than an egg) and grate it and add to the zucchini mixture.
8. Now strain the juice from the tomatoes (squeeze the tomato with your hands too) and save in a separate bowl. Now you should have 3 bowls one with tomato, one with zucchini-potato-onion mixture and one with tomato juice. Cut the tomato in small pieces and mix it with the zucchini mixture. Add 1 tablespoon salt, dry mint, parsley and tomato paste. Now add to the mixture 10 to 12 tablespoons short grain rice and 1 teaspoon lemon juice. Finally add ¾ cup olive oil. Let the mixture sit.
9. Now start cutting the potatoes. Take 2 lbs. of potatoes, peel them and cut them into quarters, place in a bowl. Take 3-4 zucchini, peel and slice and add to potatoes. Add ¾ cup olive oil, 1 tablespoon oregano, some salt and 2 cloves garlic cut in small pieces. Mix well (with your hands preferably). Then add the tomato juice which you had saved from the tomatoes in step 8.
10. Now start filling the tomatoes and peppers with rice all the way to the top and close with their caps.
11. Add the potatoes to the pan, making sure to place around the tomatoes and peppers so they don’t slide in the tray. If there is any rice mixture left mix it with the quartered potatoes and add to the pan.
12. Add 5 cloves to the potatoes and about 5 allspice.
13. Add about a cup of water, but not on top-you don’t want to “wash off” the oil. Add the water in a corner of the pan and tilt slightly so the water goes everywhere.
14. Bake in the oven for about 15-20 minutes at 200°C. Then reduce to 170-160°C and bake for another 1-½ hours. If you notice it getting dry, add a bit more water.
15. To see if it is done, check the rice it should be soft and mushy.



Lockdown Recipe – Rice Theme

Hainanese Chicken Rice

By Jonathan Leong, Project Leader, CHT

Hainanese chicken rice is a proud product of Malaysia and Singapore’s migrant populations. The chicken meat is naturally sweet and has thin skin, it is best eaten poached and seasoned with a simple sauce.

Hainanese Chicken -

- 1.3 kg whole chicken, giblets removed
- ¼ cup kosher salt (60 g), divided
- 4 inch pieces fresh ginger, peeled and cut into ¼-inch (6 mm) slices
- 1 bunch fresh scallion
- 3.7L cold water, plus more as needed
- 2 tablespoons sesame oil

Hainanese Rice

- ¼ cup sesame oil (60 mL)
- 2 tablespoons chicken fat, chopped
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 teaspoon kosher salt
- 2 cups long grain rice (400g), rinsed and drained
- 2 cups reserved chicken broth (480 mL)

Chili Sauce

- 2 tablespoons sambal
- 2 tablespoons sriracha
- 2 teaspoons sugar
- 1 tablespoon garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 tablespoon lime juice
- 2 tablespoons reserved chicken broth

Ginger Garlic Sauce

- 2 tablespoons fresh ginger, grated
- 2 tablespoons garlic, finely minced
- Kosher salt, to taste
- 3 tablespoons peanut oil
- 1 tablespoon rice vinegar

Soy Dipping Sauce

- Reserved fried garlic and ginger
- 1 tablespoon oyster sauce
- 3 tablespoons dark sweet soy sauce
- 1 tablespoon light soy sauce
- 2 tablespoons reserved chicken broth
- 2 cucumbers, thinly sliced, for serving
- 1 bunch fresh cilantro, for serving

1. To clean the chicken, rub all over with a handful of kosher salt, getting rid of any loose skin. Rinse the chicken well inside and out. Pat dry with paper towels.
2. Remove any excess fat from the chicken and set aside for later.
3. Season the chicken generously with salt. Stuff the chicken cavity with the ginger slices and scallions.
4. Place the chicken in a large stock pot, cover with cold water by 2 cm, and season with salt to taste.
5. Bring to a boil over high heat, then immediately reduce the heat to low to maintain a simmer. Cover and cook for about 30 minutes, or until the internal temperature of the chicken reaches 75°C. Remove the pot from the heat.
6. Remove the chicken from the pot, reserving the poaching liquid for later, and transfer to an ice bath for 5 minutes to stop the cooking process and to keep the chicken skin springy. Discard the ginger and green onion.
7. After it’s cooled, pat the chicken dry with paper towels and rub all over with sesame oil. This will help prevent the chicken from drying out.
8. In a large wok or skillet, heat ¼ cup (60 ml) of sesame oil over medium-high heat. Add 2 tablespoons of reserved chopped chicken fat, the garlic, ginger, and salt, and fry until aromatic, about 10 minutes.
9. Reserve ¼ of the fried garlic mixture, then add the rice to the remaining fried garlic and stir to coat. Cook for 3 minutes.
10. Transfer the rice to a rice cooker and add 2 cups (480 ml) of reserved poaching broth. Steam the rice for 60 minutes, or until tender.
11. While the rice is cooking, carve the chicken for serving.
12. Make the chili sauce: combine the sambal, Sriracha, sugar, garlic, ginger, lime juice, and chicken broth in a small bowl and stir to incorporate.
13. Make the ginger garlic sauce: in a small bowl, combine the ginger, garlic, salt, peanut oil, and rice vinegar, and stir to incorporate.
14. Make the soy sauce: in a small bowl, combine the reserved fried garlic and ginger with the oyster sauce, dark soy sauce, light soy sauce, and chicken broth, and stir to incorporate.
15. Serve the sliced chicken with the rice, dipping sauces, sliced cucumbers, and fresh cilantro.
16. Enjoy!



PARADE COLLEGE NASH LEARNING CENTRE



Creation of a space to foster learning experiences.

This contemporary extension of two existing buildings acts as a standout feature for Parade College, Bundoorra. A physical link between the existing and new buildings was incorporated by the construction of a new library on site. CHT continued the contemporary geometric facade across the exterior of the existing buildings, thus creating a visual linkage between the old and the new architecture of the college. The Nash Learning Centre is a contemporary Learning Common design for flexible and agile pedagogies.

LOCATION:
BUNDOORA

COMPLETION:
2017

DESCRIPTION:
PRECINCT / LIBRARY

STOREYS:
2

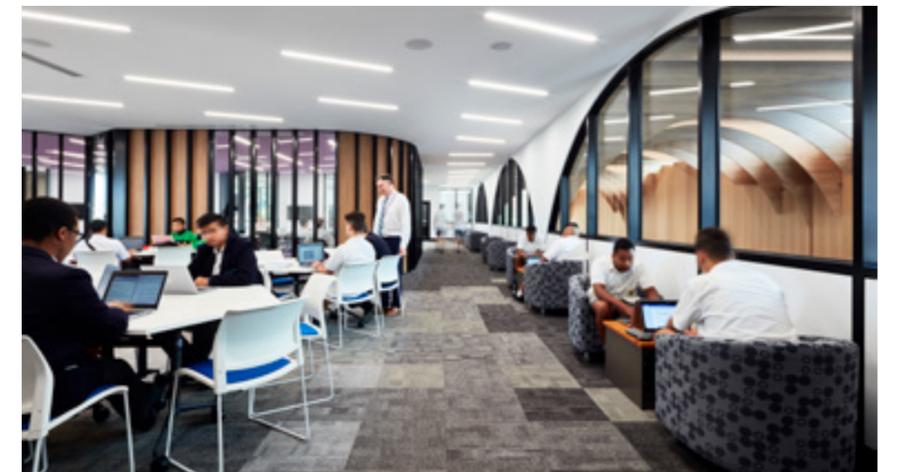
Project team

Architecture:
CHT Architects

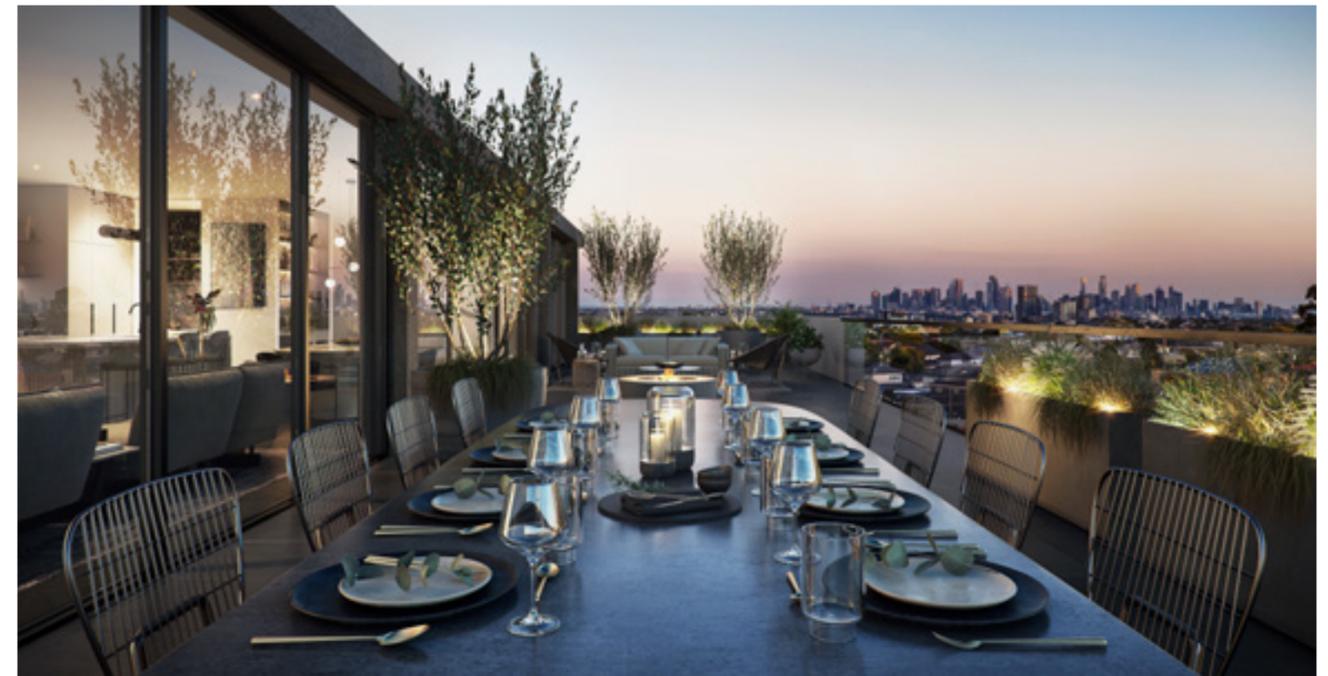
Interiors:
SORA Interior
Architecture & Design

Photography:
Rhiannon Slatter

Builder:
DEVCO Project
& Construction
Management



ANTHEM



Project team

Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Builder:
Hamilton Marino
Builders

Client:
Blue Earth Group

Anthem presents a stunning collection of boutique apartment buildings — each carefully differentiated to exhibit individual character within a unifying architectural aesthetic.

Combining rich textures with simple, rectilinear shapes and silhouettes, Anthem's bold industrial chic elements create a rhythmic facade of steel, metal and recycled brick inspired by New York lofts and inner-city warehouse conversions. Articulated by deep recesses and sheltered private balconies, the buildings are designed in particular to welcome maximum exposure to northern sunlight into the large community gardens.

Beautifully designed integrated open-plan spaces, suffused with natural light, and brimming with thoughtful considerations that elevate living to a rare standard of excellence. Anthem's elegant interiors open out to panoramic views over the surrounding neighbourhood and feature the homely warmth of rich timber finishes, contrasted with raw concrete-look elements and stylish linear details recurring through tiling layouts, fluted glass and faceted panelling.

LOCATION:
ESSENDON

COMPLETION:
2023

DESCRIPTION:
RESIDENTIAL
246 APARTMENTS
3 BUILDINGS

STOREYS:
6





LOCATION:
HAWTHORN
COMPLETION:
2021
DESCRIPTION:
20 LUXURY
APARTMENTS
STOREYS:
5

Project team

Architecture:
CHT Architects

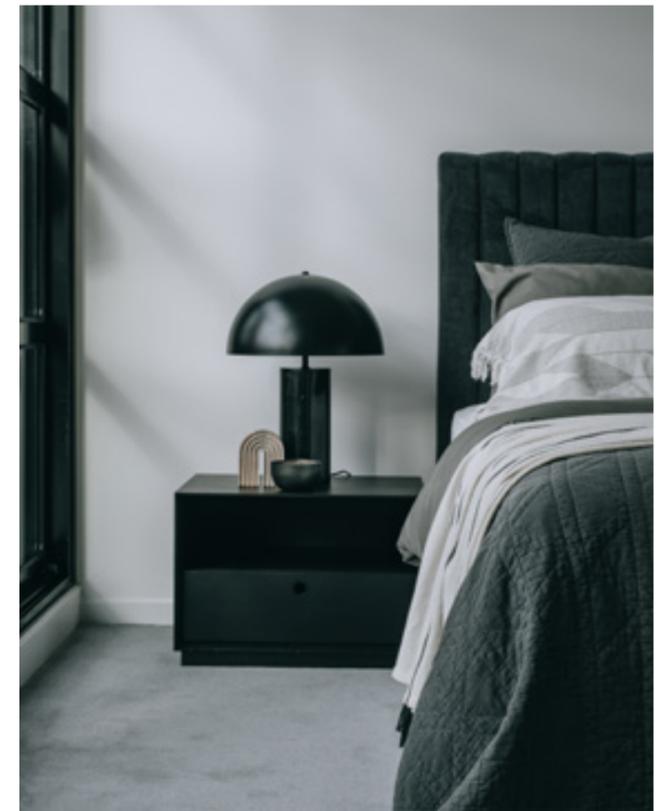
Interiors:
SORA Interior
Architecture & Design

Photography:
Oliver Lagasca
Photography

**Furniture
and lighting:**
Detail Furniture +
Lighting

Builder:
Marcus Group

Client:
Bensons Property



ST JAMES PARK

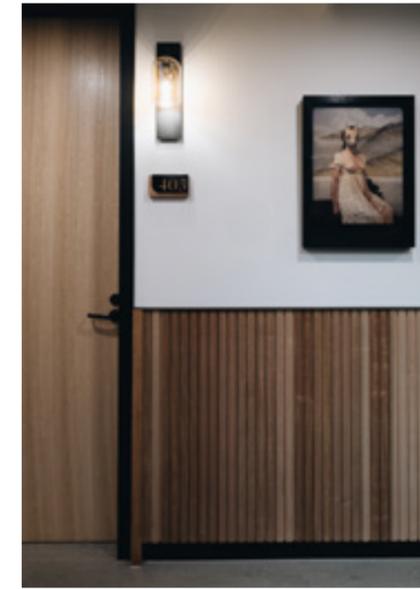




Taking cues from the most successful international architectural and design movements of the last century, a contemporary and timeless architectural design has been created with St James Park, located in one of Melbourne's most affluent suburbs.

The high-end design of the exterior of St James Park sets the tone for an abundance of spacious elegance within.

With bespoke detailing using authentic materials such as stone, glass and steel, a collection of residences suitable for the most discerning and design-conscious owner is realised. A carefully considered minimalist design with crisp bespoke detailing, coupled with functional planning, results in a series of modern and luxurious new homes which stand confidently in a precinct with a rich history of architectural opulence.



THE HIGH-END DESIGN OF THE EXTERIOR OF ST JAMES PARK SETS THE TONE FOR AN ABUNDANCE OF SPACIOUS ELEGANCE WITHIN.

ST JAMES PARK



CITY OF DREAMS



This multi-residential development is situated adjacent to the waterfront in the north-eastern district of George Town in Penang, Malaysia. The high-rise development comprises two 40-storey towers, housing a total of 572 dwellings.

Drawing on its island location, the towers were informed by the concept of fluidity – the extensive glass work on the facade is arranged in a collection of angled external panels, which gives the impression of flowing water. The design also evokes the multifaceted and polished nature of a diamond, with these qualities visible on the captivating facade and in the quality interior finishes.

The design incorporates a vast array of high-end amenities and facilities; residents and their guests can enjoy three expansive pools as well as complimentary outdoor spaces, a gym, aqua gym, karaoke, bowling, tai chi room, cinema, wine room, bar and wellness centre.

LOCATION:
PENANG, MALAYSIA

COMPLETION:
2021

DESCRIPTION:
572 APARTMENTS

STOREYS:
40

Project team

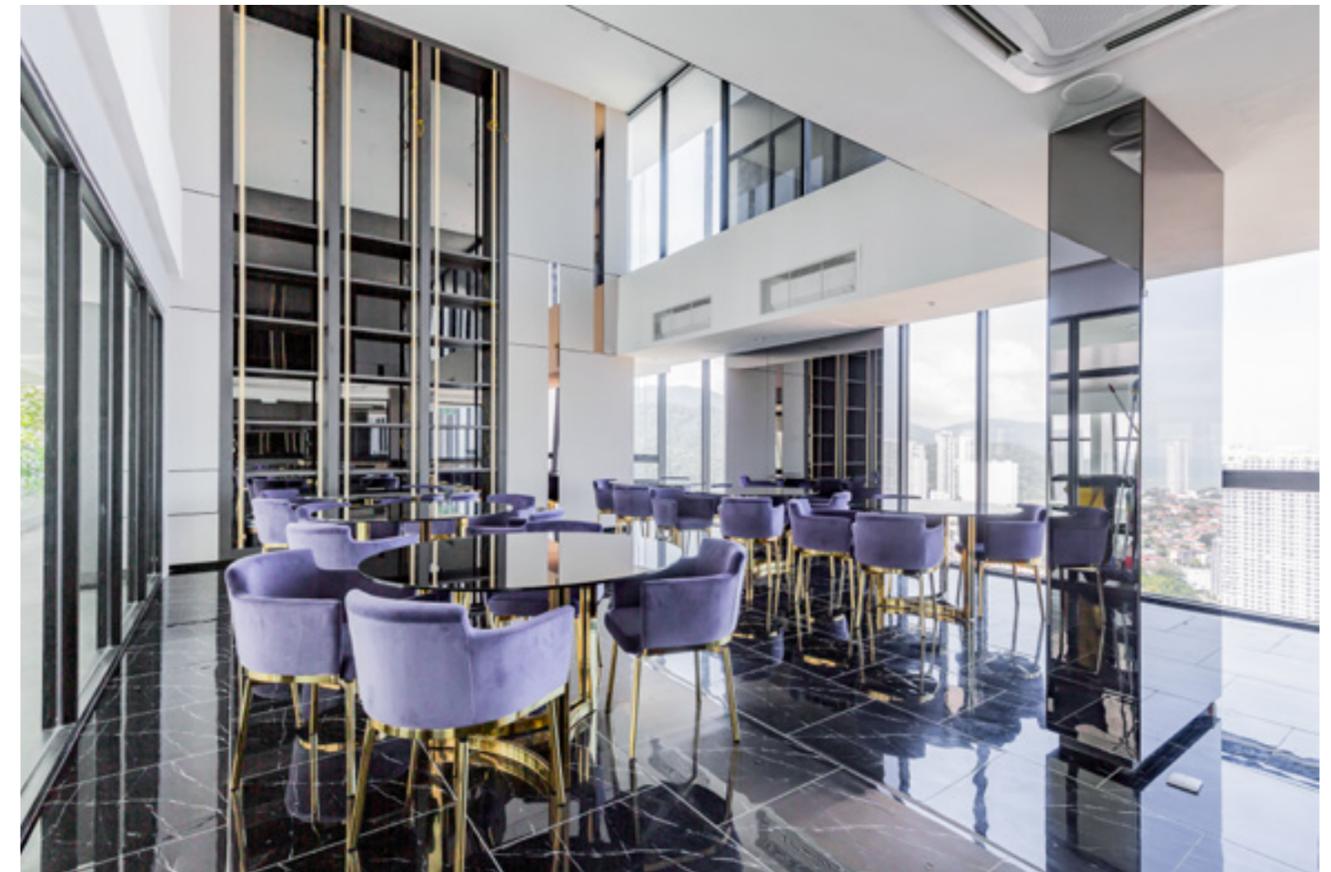
Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Photography:
Yin Photography
Studios

Builder:
CRCC Malaysia
Berhad

Client:
Ewein City of Dreams
Sdn Bhd





Lockdown Recipe – Chicken Theme

Jenny's Chicken and Rice soup

By Kim Barton, Design Lead, SORA

Our family call it Jenny's soup because my mum's friend Jenny gave her the recipe 30 years ago.

¾ cup of white or brown rice

1 whole chicken

2 onions chopped

4 cups of celery

8 cloves of garlic

4 cups of chopped carrots

6 bay leaves

1 tsp thyme

1 tsp oregano

Water as needed

1 teaspoon of salt.

(Can add parsnips or potatoes instead of carrots)



1. Put your chicken into the stock pot and cover with water.
2. Add a little salt and bring to a boil. Once it comes to a good rolling boil for a few minutes, lower the heat to between LOW and MEDIUM. Put the lid on and let it cook for about 2 hours on the stove.
3. Open the pot and check to see how the chicken is doing. When the meat is more tender and JUST STARTS to come off the chicken it's time for the next step.
4. Using tongs or another kitchen tool (I like to use a large roast beef fork) remove the chicken from the pot and set on a cookie sheet or large plate. The only thing that should be left in the pot is the liquid.
5. While the chicken cools for a couple minutes so you can work with it easier, skim off some of the fat that's accumulated on the surface of the pot. You don't have to remove it all since it does give the soup a great flavor but if there's a lot you should try to remove some. The amount of fat you have on the top depends on the chicken itself – some are fattier than others.
6. Using a fork and knife, remove as much meat as possible from the chicken and drop it into the pot. Let the meat naturally come apart as it continues the cooking process.
7. Make sure that you add the leg bones to the pot along with the meat. The bones are extremely important in making the soup taste perfect.
8. Once all the meat is removed from the chicken you can discard the unused parts.
9. Now add the vegetables, garlic and herbs to the pot.
10. Add some water to the pot until the veggies, etc are covered.
11. Bring to a rolling boil once more for a couple minutes.
12. Lower the heat to about between LOW and MEDIUM, cover and let it cook for 1 more hour and 30 mins.
13. Stir the soup a couple times while it cooks. Add the rice and cook till the rice is tender.
14. At the end of cooking give the soup a taste and add a little more salt and pepper to taste.
15. Let it cook for a couple more minutes and remove the leg bones and bay leaves.
16. Once done – Enjoy!



Lockdown Recipe – Rice Theme

Baked Rice – Maltese Ross il-Forn

By David Carabott, Managing Director, CHT

This is a baked Rice dish. Almost like a lasagne.

Vegos take out the meat and put in cooked chopped carrots, chopped capsicum, eggplant etc.

Great the next day after refrigeration.

2 onions chopped

2 cloves garlic, crushed

3 rashers unsmoked bacon, chopped

2 tbsp olive oil

50g butter

400g minced beef

400g tin tomatoes

Salt and pepper

Pinch grated nutmeg

3 Cups chicken stock

1 1/2 Cups long grain (not cooked)

3 eggs, beaten

75g grated Parmesan cheese

1. Cook the onion, and garlic in a mixture of olive oil and butter until soft.
2. After 5 minutes add the minced beef.
3. Cook until the meat begins to brown.
4. Add the tin of tomatoes.
5. Season.
6. Simmer for 30-40 minutes until you have a thickish mixture.
7. Add nutmeg.
8. Mix the uncooked rice, the stock, and the sauce together.
9. Add the beaten eggs and Parmesan.
10. Transfer to a well greased oven-proof dish.
11. Cook at 180°C/350°F/gas for 60-90 minutes.
12. Test after 1 hour and return to the oven if the rice is not set.





BLOOM

LOCATION:
CLYDE NORTH
COMPLETION:
2021
DESCRIPTION:
BOUTIQUE
RESIDENTIAL
AGED CARE
STOREYS:
2 + BASEMENT

The Bloom project has been designed and built to provide a range of modern living and lifestyle facilities more commonly associated with a luxury hotel or high-end retirement community.

Bloom responds to Luson's brief to create a modern environment that is inspiring and engaging – supporting independent living with professional care, while fostering a sense of home and community. Each of the spacious private rooms includes an ensuite and abundant natural light, and there are also areas in the development dedicated to private dining and extended levels of clinical care.

The design encourages residents to engage in entertainment activities and social interaction, through the inclusion of shared amenities such as a cinema, café, gym, library, guest lounge and central dining area, as well as extensive outdoor entertaining areas and gardens.

Project team

Architecture:
CHT Architects

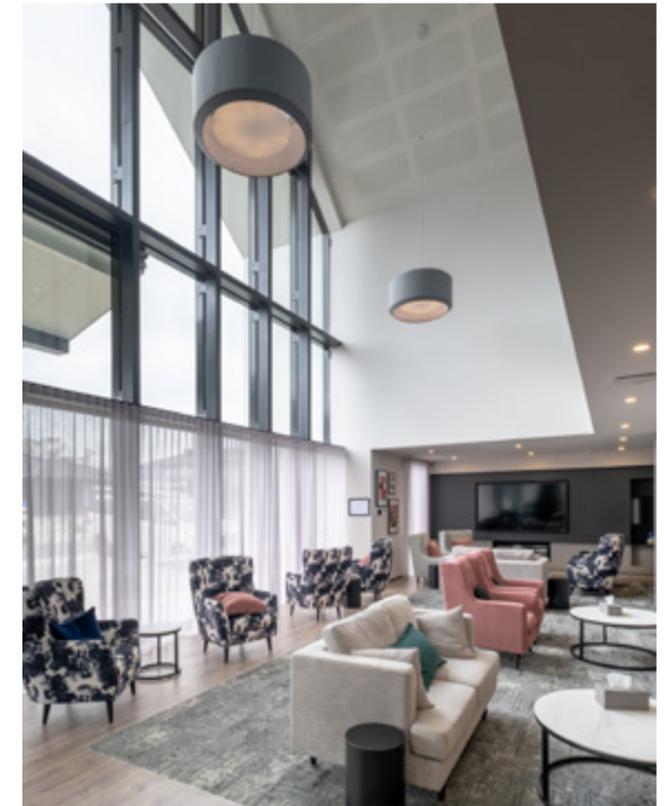
Interiors:
SORA Interior
Architecture & Design

**Furniture
and lighting:**
Detail Furniture +
Lighting

Photography:
Oliver Lagasca
Photography

Builder:
Fynnan
Constructions

Client:
Luson





LOCATION:
DONCASTER EAST
COMPLETION:
STAGE 2, 2021
DESCRIPTION:
33 NEW ILA's
STOREYS:
4

Project team

Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Photography:
Kane Jarrod

Builder:
Kane Constructions

Client:
Baptcare



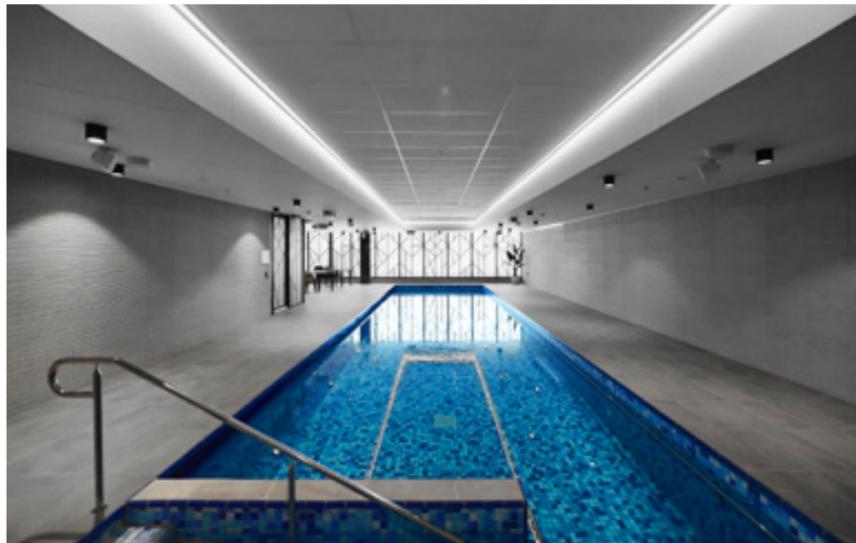
THE ORCHARDS





Created in close collaboration with the owner managers Baptcare, The Orchards is still being developed as part of a dynamic three-stage masterplan, the content of which is constantly reviewed and revised based on feedback from residents, sales agents, the operators and other experts, to ensure maximum integration of all the project's elements.

The design concept revolves around the notion of a village and encourages interaction between residents. A key feature is the landscaped pedestrian spine which connects each of the buildings and transforms into a 'village centre' in the middle of the site. Clustered around this core are a well-being centre, lounge, cafe/restaurant and other activity buildings similar to the structure of a traditional town centre.



THE DESIGN CONCEPT REVOLVES AROUND THE NOTION OF A VILLAGE AND ENCOURAGES INTERACTION BETWEEN RESIDENTS.

THE ORCHARDS



C&L RESIDENCES & LYF HOTEL



The project at 44 Oxford Street is a sophisticated development that began with careful consideration of the character of Collingwood, a suburb noted for its industrial and commercial architecture as well as present-day residential buildings.

Retaining the heritage 19th-century red brick and bluestone facade of the existing building at the site, the building rises to 11 levels and draws on a minimalist, contemporary language with steel frames and ample glazing. The effect is the visual layering of history and architectural expressions: while discrete, the residential building remains very much in sync with its surrounds.

Inside, the 38 spacious apartment dwellings are drenched in natural light and are positioned to take in sweeping views of the city skyline and local sights. Interiors are finished to a high level throughout, with opportunities to personalise residences with customisable joinery and a neutral palette. In interior spatial planning, the focus was on encouraging a central hub of the home with well-proportioned kitchens and living areas. Generous storage, inclusion of butler's pantries and residential-size laundries also feature across the dwellings. A communal rooftop garden allows residents to enjoy outdoor living and take further advantage of the enviable location. At the street level is 'Eat Street', a laneway that invites the public to engage with the building – stitching it into the fabric of the neighbourhood.

LOCATION:
COLLINGWOOD

COMPLETION:
2022

DESCRIPTION:
11 LEVELS / 38 RESIDENCES
105 ROOM HOTEL

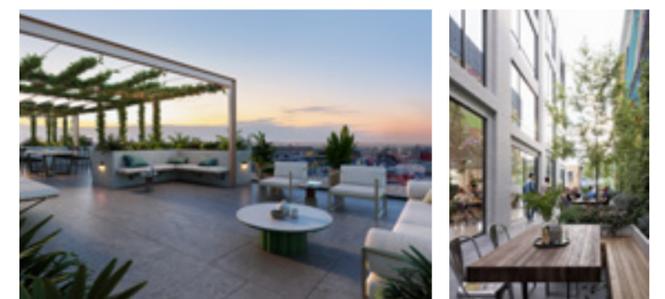
Project team

Architecture:
CHT Architects

Interiors:
SORA Interior
Architecture & Design

Builder:
Hamilton Marino
Builders

Client:
Urban Develop





Lockdown Recipe – Dessert Theme

Pavlova

By Carmel De Francesco, Head of Legal, CHT

I always get asked to bring my pavlova to all the family gatherings! It's not too sweet and always a crowd pleaser.

8 egg whites room temp

2 cups caster sugar

1 ½ tsp vinegar

1 ½ tsp vanilla essence

450 ml thickened cream

Lemon curd (optional)

Fruit of your choice, strawberries, peaches, passionfruit

1. Preheat oven to 190 degrees C.
2. Line tray with baking paper and mark 24cm circle (or thereabouts).
3. Use electric mixer to beat egg whites until firm (pinch of salt helps).
4. Add sugar 1 tablespoon at a time, beating constantly until thick and glossy.
5. Fold in vinegar and vanilla essence.
6. Spoon large dollops of meringue inside circle on tray. Make decorative grooves around side and indent top a little to accommodate filling.
7. Reduce oven temp to 150 degrees C. Bake pav for 1 ½ hours. If you notice it is browning too quickly drop the oven temp.
8. Turn off oven and allow pav to cool with oven door slightly ajar.
9. Cover with whipped cream and fruit (see attached pics of some of my toppings). I sometimes add a little lemon curd with the cream.



Lockdown Recipe – Dessert Theme

Raw choc cherry bars

By Brylee Schache, Associate, SORA

If you're like me and need to chase every meal with a cheeky sweet treat! These bite size choc cherry bars are the perfect guilt free treat!

Filling:

1 cup cashews

1 cup strawberries

1/2 cup coconut shredded

1/4 cup coconut cream

2 teaspoons vanilla bean paste

1/4 cup coconut nectar
OR honey OR Natural Sweetener

1/2 cup coconut oil, melted

Chocolate Coating:

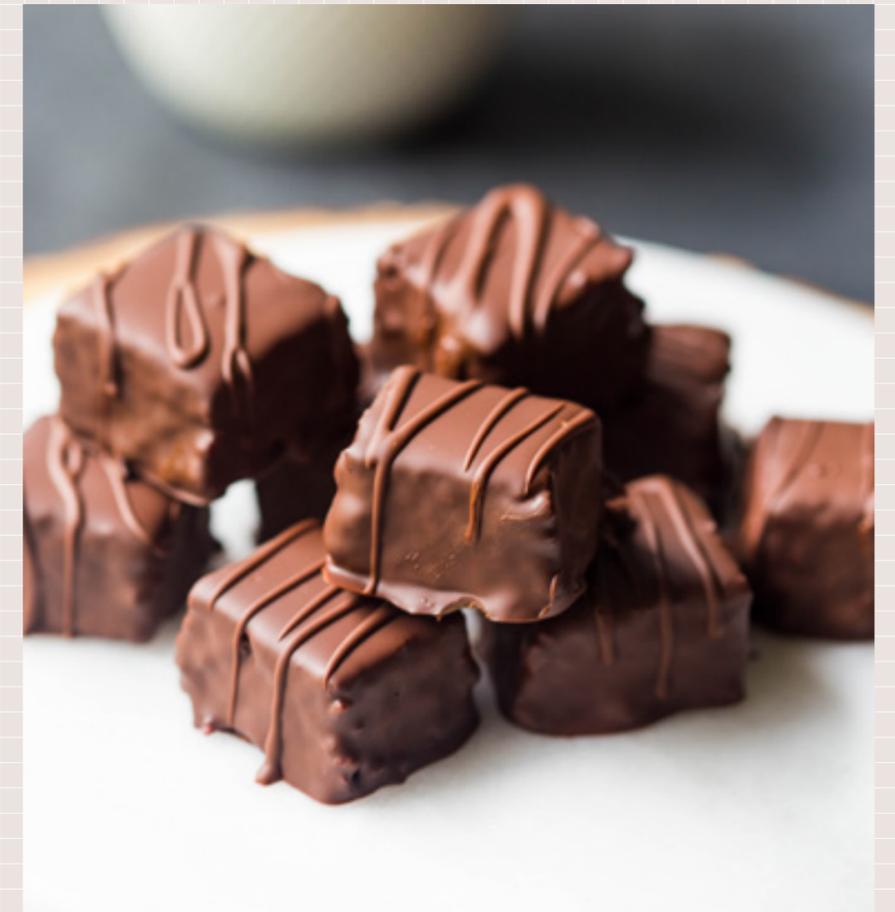
1/2 cup coconut oil

1/2 cup raw cacao powder

2 tablespoons coconut nectar

Pinch sea salt

1. Place cashews, strawberries, beetroot powder, coconut, natural yoghurt, vanilla and coconut nectar in blender and blend until uniform in texture and a lovely bright green colour.
2. Add coconut oil and blitz until smooth consistency.
3. Pour into small loaf tin lined with baking paper and place in freezer to set for 2 hours.
4. Just prior to removing filling from freezer prepare the chocolate coating. In a small saucepan gently melt the coconut oil over a very low heat (you don't want to heat the oil, just melt it).
5. Whisk in raw cacao powder, coconut nectar and sea salt.
6. Remove filling from freezer and cut into bars. Do an initial chocolate coating and place on rack (best to put a sheet of baking paper underneath the rack to catch the chocolate drips), then aim for another coat or more of chocolate, depending on how big you decide to cut the pieces.
7. Place back in the freezer on baking paper in a container to set.
8. Remove from freezer 5 minutes before eating to allow to soften slightly. Store in freezer up to 2 weeks.





Oakwood Premier, Southbank



Ivanhoe Gardens, Ivanhoe



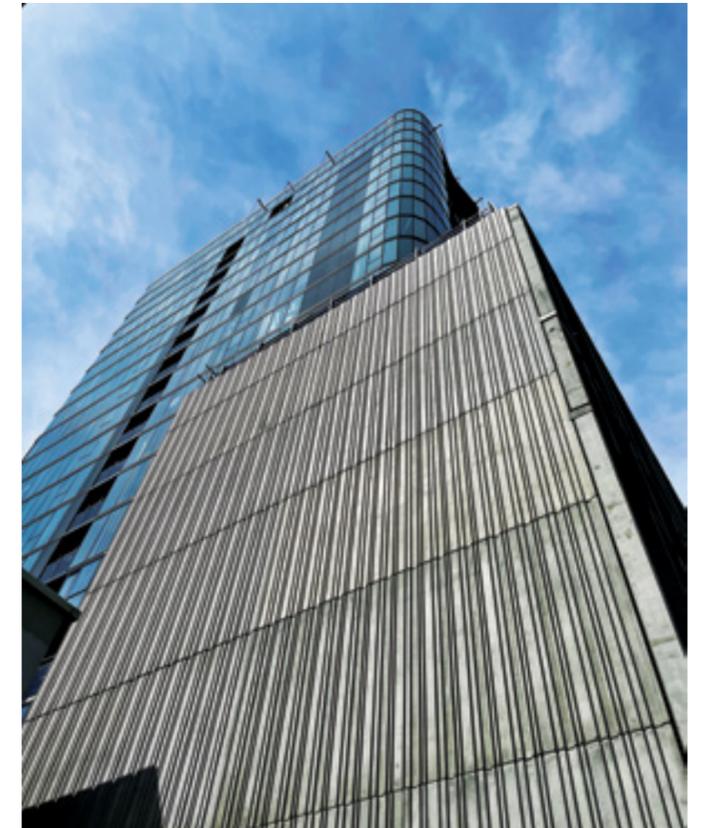
Craftworks, Abbotsford

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The Orchards – Stage 3, Doncaster East



Park Ave, South Melbourne



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