



The sour scent of clay, its moist,  
dry, soft and fragile properties, make for  
a close physical experience that reaches its  
ultimate consistency in the digestive fire.

The hand-formed clay surfaces  
and shapes are a result of slow,  
layer-by-layer construction.

Contemplation.  
Self-reflection.

The vacuum between outer  
and inner space defines the shape.  
Geminity, twin identities. Images and spaces  
of transitional states appear. Situations  
and relationships result in an ultimate unity.  
Time is change. Space is time and body.  
Silence is presence.



Tünde Ruzicska / portfolio / 2019–2020

**craft & design**



# Quintessence

**2010**

Final degree project  
at Moholy-Nagy  
University of Art and  
Design Budapest.  
Hand-thrown and  
hand-built porcelain  
essence drop set.  
6 cm / 28 cm / 45 cm.  
Photo: Vivien Balla



# Costes

2015

Hand-built porcelain table set especially for Costes Michelin Star Restaurant, Budapest.



# Tanti

2015-2016

Hand-thrown wood-fired stoneware and porcelain plates for Tanti Michelin Star Restaurant. Chef: Oliver Heiszler, Daniel Eszenyi, Photo: László Balkanyi and Peter Vulman

Hand-thrown stoneware double sider plates especially for Costes Michelin Star Restaurant, Budapest.





# Kristinus

2017

Special design and craftmade plates for Kristinus Wine Estate. Hand-thrown and hand-built porcelain and stoneware wood-fired plates. Chef: Klaus Deutschmann, Photo: Lórinç Szendeff



# Baracca

2020

Hand-thrown, high-fired stoneware plates for especially Baracca Restaurant in Romania.  
Chef: Roland Suci, Photo: Tünde Ruzicska



**2017**

Unique plate series especially for ESCA Studio Restaurant in Budapest. Chef: Gábor Fehér, Photo: Lórin Szendeff

# Flow

2016

Hand-built, wood-fired porcelain  
flow plates series.  
Photo: Áron Erdőháti





# Arany kaviár

2016-  
2017

Hand-thrown  
stoneware plates for  
Golden Caviar fine-dining  
restaurant in Budapest.  
Chef: Szása Nyíri,  
Photo: Antonio Fekete



# Zhao Zhou

2016-  
2017

Hand-thrown  
tea cups  
for Zhao Zhou  
Tea House.  
6 cm / 10 cm  
Photo:  
Ágoston Horányi



# Big Lick Farm

2018

Hand-thrown stoneware, wood-fired plates for Big Lick's kitchen (USA). Photo: Tünde Ruzicska



# Mar Galliti

2018

Special design and hand-built stoneware ceramics for Mar Galliti – Skincare and botanicals by Zita Gyurokovics.  
Photo: Lőrinc Szendeff



# 2018 Kozma '18

*reFlow* set — Lajos Kozma  
Arts and Crafts Scholarship.  
Hand-thrown and hand-built  
porcelain in gas-reduction  
with celadon glaze.  
Photo: János Fejér



# Wood-fire experiments

2020

Hand-thrown stoneware and porcelain experiments in the newest Fred Olsen Super-E economical and environment-friendly wood-fire kiln in International Ceramics Studio, Kecskemét  
Photo: Tünde Ruzicska



# Blue

2018

Hand-thrown blue  
porcelain cups and plates  
with matt white and  
grey high-fired glaze.  
Photo: Lőrinc Szendeff,  
Tünde Ruzicska

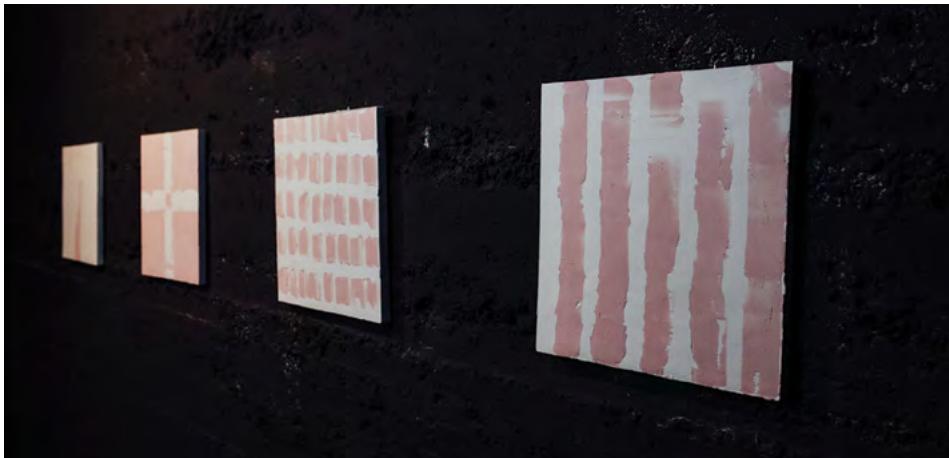
art & design



# Chimeras

2010

Final degree project at  
Moholy-Nagy University of  
Art and Design Budapest.  
Hand-thrown and  
hand-built porcelain  
tower series.  
30 cm / 20 cm / 40 cm.  
Photo: Vivien Balla

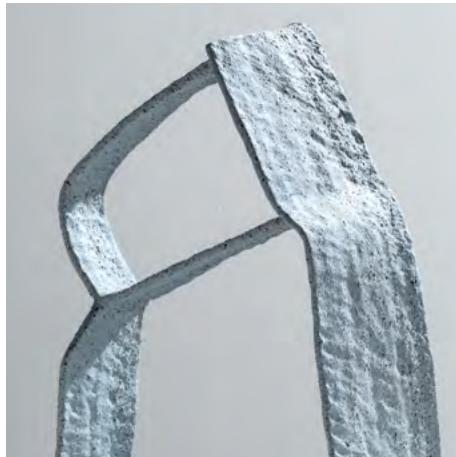


**2017-  
2018**

Solo exhibition titled *Paraphrases* in FUGA-Trezor Gallery, Budapest. Hand-built stoneware, porcelain sculptures and ceramic pictures in one installation.  
Photo: János Fejér



# Paraphrases



# 2020: Kozma '19

2020

*genius loci* series —  
Lajos Kozma Arts  
and Crafts Scholarship  
2019. High-fired  
hand-built stoneware.  
Photo: Barnabás  
Neogrady-Kiss

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2020

