

Jun/Jul 2017

BAKING

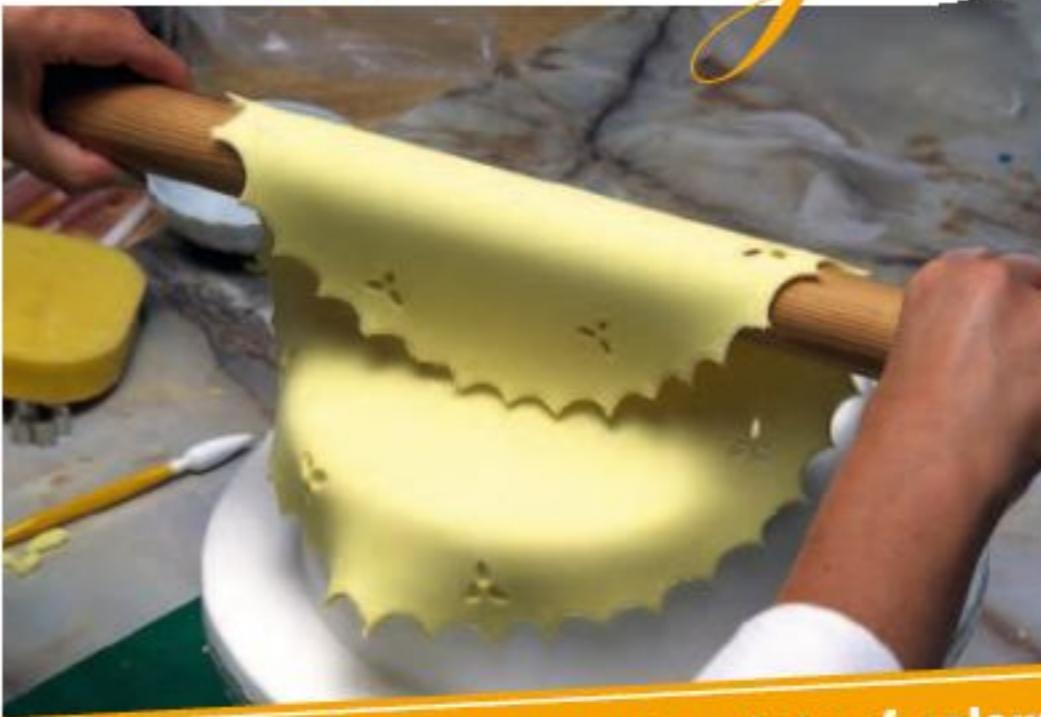
BUSINESS

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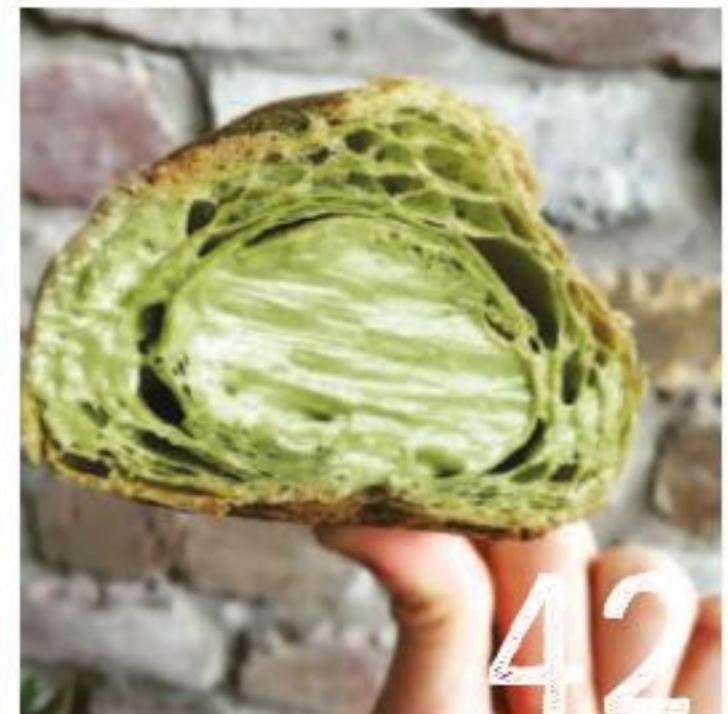
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ED'S LETTER.

Have you noticed Asian flavours increasingly popping up in bakeries around Australia? Lately I've spotted green tea croissants, matcha lamingtons and black sesame pancakes. This issue, we put the spotlight on the East-meets-West fusion and find out what some of our talented bakers are doing with these unique flavours.

We also journey to Bondi to check out the array of baked goods on offer in the city beach destination. Never before have I heard customers express excitement about waiting in line—the bread's got to be good when queuing for it is part of the appeal.

We head to Mount Zero Olives to meet the

family who took a run-down olive grove and turned it into a booming business. It now provides customers with everything from fresh olives, oils and tea to skincare, pulses, grains and even hand-harvested pink lake salt.

Learn how to bake an authentic French baguette from the man behind Sydney boulangerie Lavie & Belle, and hear from the 2016 Australian Best Gourmet Pie winners on what it takes to bake the perfect pie—a lot of tasting, apparently!

We also catch up with Brumby's Airlie Beach, Yatala Pies and Henry's Bakery to see how they're faring in the months

following ex-Tropical Cyclone Debbie and the subsequent floods.

Finally, let me introduce myself as the new editor of *Baking Business*. My very first job was in a bakery, slicing and selling bread, making pies and packaging cakes, so it's with great excitement that I now return to the industry, combining my two loves of baking and writing.

We'd love to hear what's going on with you, so please drop the *Baking Business* team a line on our Instagram @bakingbusinessmag or on Twitter@bakingmagazine.

— Martine 

WE'RE LOVING...



3D FOOD PRINTING

Say goodbye to fiddly moulds and messy piping bags because 3D food printing is here. Now, bakers and confectioners can print any shape their heart desires, and create it using various ingredients, including marzipan, chocolate, cassis, nougat crème and even pasta. German start-up company Print2Taste developed the printer, the Bocusini Pro, which is now available in Australia. If you can photograph it, the printer will build it!



HEMP SEEDS, ANYONE?

Hemp has recently been legalised as a food product in Australia. The seeds are full of essential fatty acids, amino acids, vitamins and minerals and can be used to make goodies like bread, milk and ice cream. Until now, hemp products have been restricted to external use only. Legalising hemp is not only good news for foodies eager to experiment with the product, but it's great for our hemp farmers, too, who can look forward to an increase in demand for their crop.



JUST DESSERTS

I adore the new cookbook *I'm Just Here for Dessert* by Caroline Khoo of Nectar and Stone. The book is full of techniques, design ideas and inspiration for stunning macarons, mini cakes, ice creams, waffles and more. *I'm Just Here for Dessert* reads like a journal, as Caroline recounts starting her business, Nectar and Stone, and her joy in creating desserts for loved ones. It's beautifully designed and smothered with images you'll want to eat off the page. It's published by Murdoch Books.

NEWS FLASH

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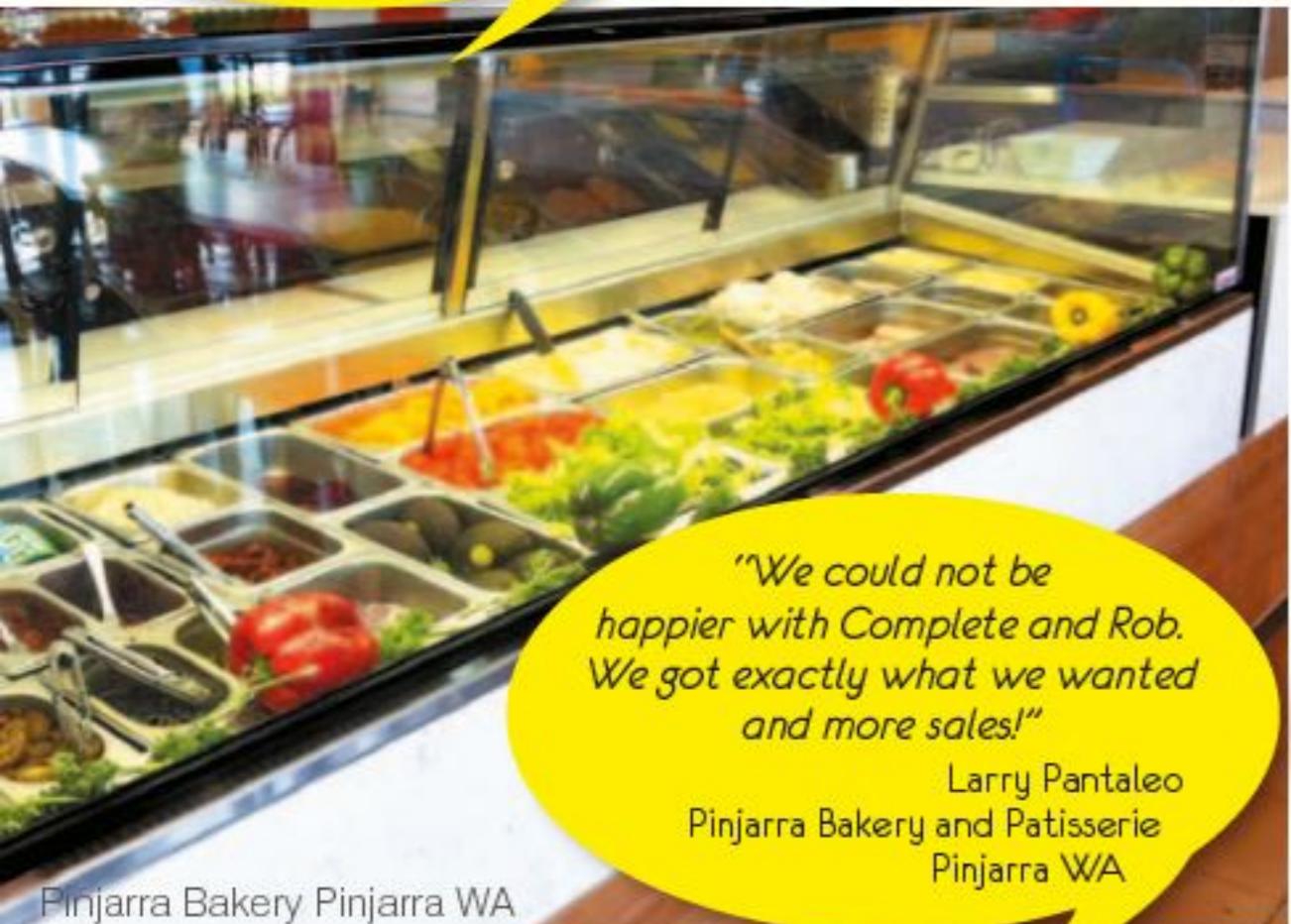
Paul Woods
Paul the Pieman Bakery
Inverloch VIC

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- ✓ Paul the Pieman Bakery Inverloch, VIC is now *Complete*
- ✓ Beachside Bakehouse San Remo, VIC is now *Complete*
- ✓ Woori Yallock Bakery Woori Yallock, VIC is now *Complete*
- ✓ O'Brien's Bakery Wagga Wagga, NSW is now *Complete*
- ✓ Ferguson Plarre Bakehouse Melbourne and Victoria are all *Complete*
- ✓ Lobethal Bakery Stirling and Balhannah, SA is now *Complete*
- ✓ McDonalds Mudgee Bakery and Cafe Mudgee, NSW is now *Complete*
- ✓ Melbourne Bakehouse Port Melbourne, VIC is now *Complete*
- ✓ Wes's Walkabout Café Wagga Wagga, NSW is now *Complete*
- ✓ Pinjarra Bakeries Pinjarra, Waroona and Maddington, WA are all *Complete*
- ✓ Routely's Bakeries in the Geelong area, VIC are all *Complete*
- ✓ Tea Gardens Bakehouse Tea Gardens, NSW is now *Complete*
- ✓ Tailem Bend Bakery Tailem Bend, SA is now *Complete*
- ✓ Bourkies Bakehouse Woodend, VIC is now *Complete*
- ✓ Grant's Pies and Cakes Mt Isa, Qld is now *Complete*
- ✓ Thurogona Bakery Thurogona, NSW is now *Complete*
- ✓ Knoxfield Hot Bread Knoxfield VIC, is now *Complete*
- ✓ Mountain High Pies Wentworth, NSW is now *Complete*
- ✓ Banjo's Bakery Cafes, TAS and mainland are *Complete*
- ✓ Barnett's Bakery Crescent Head, SW is now *Complete*
- ✓ Mick's Bakehouse Sydney Show Stand 2008/
9/10/11/12/13/14/15/16/17 is always *Complete*
- ✓ Lawley's Bakery Cafes in Perth WA are now *Complete*
- ✓ 4 Seasons Bakery Kelmscott, WA is now *Complete*
- ✓ Flora Hill Bakehouse Bendigo, VIC is now *Complete*
- ✓ Sammy's Bakehouse Newport, VIC is now *Complete*
- ✓ Proserpine Pies Proserpine, Qld is now *Complete*
- ✓ Bake Bakery Seacliff Park, SA is now *Complete*
- ✓ Yarra Glen Bakery Yarra Glen, VIC is now *Complete*
- ✓ Halls Gap Bakery Halls Gap, VIC is now *Complete*
- ✓ Atherton Bakery Atherton, QLD is now *Complete*
- ✓ Hank's Kitchen Grafton, NSW is now *Complete*
- ✓ Commercial Club, Albury NSW is now *Complete*
- ✓ Dave's Bakehouse Kyogle, NSW is now *Complete*
- ✓ Boland Bakery Cairns, QLD is now *Complete*
- ✓ Orange Spot Bakery Glenelg, SA is now *Complete*
- ✓ Holbrook Bakery Holbrook, NSW is now *Complete*
- ✓ Heiner's Bakery Myrtleford, VIC is now *Complete*
- ✓ Morrall's Bakery Bourke, NSW is now *Complete*
- ✓ Foxy's Bakery Stanthorpe, QLD is now *Complete*
- ✓ Plaza Bakery Wangaratta, VIC is now *Complete*
- ✓ Hanks Kitchen Grafton, NSW is now *Complete*
- ✓ Milawa Bakery Milawa, VIC is now *Complete*
- ✓ Glenorie Bakery Sydney, NSW is now *Complete*
- ✓ Bread & Hobart outlets, TAS are all *Complete*
- ✓ Pie in the Sky Tumut, NSW is now *Complete*
- ✓ Blake's Bakery Reynella, SA is now *Complete*
- ✓ Kemps Bakery Kilmore, VIC is now *Complete*
- ✓ Bertoldo Bakery Griffith, NSW is now *Complete*
- ✓ Rod's Bakery Lara, VIC is now *Complete*
- ✓ Citibake Albury, NSW is now *Complete*



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IN THE MIX.

GELATO MESSINA OPENS FIRST BRISBANE STORE



Gelato Messina has delighted Brisbane residents with the opening of the first Gelato Messina store in Brisbane in March.

As expected, gelato-lovers raided the store in Fish Lane in South Brisbane, which designed a special flavour for the occasion —the Queenslander—a ginger gelato with pineapple cake and Bundaberg Rum caramel.



The Brisbane store is arguably one of Gelato Messina's most attractive stores as well, with a Palm Springs aesthetic featuring polished concrete floors, and chocolate and burnt orange hues.

Messina's full range of gelato flavours are on offer, as well as five rotating flavours. The full range of Messina cakes are also on sale. □



Gelato Messina's new Brisbane store boasts 9m-high concrete walls and ceilings, '70s-style mahogany panels and geometric wooden built-in cake cabinets.

GOVERNMENT ABOLISHES 457 VISA

The Federal Government recently announced changes to the 457 visa, which allows immigrants to work in Australia. On April 17, 2017, the number of occupations available on the 457 visa was culled by 216 occupations.

Robert Walsh from immigration services company Fragomen says the changes will affect all lodged visa applications.

"This may mean these applications may need to be withdrawn and an assessment made as to whether a new 457 application can be lodged based on a new occupation," he said.

"The amendments will also impact employees who currently hold 457 visas in terms of eligibility for a further visa application."

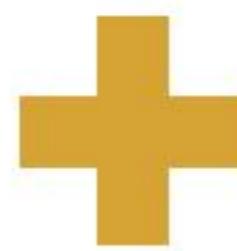
In March 2018, the 457 visa will be abolished entirely and replaced by a new Temporary Skills Shortage visa. The new visa includes tougher eligibility criteria including mandatory police clearances, a lowered age limit from 50 to 45 years and an increased English language requirement. □



NEW BUN ON THE BLOCK

Wholesale breadmaker Brasserie Bread has launched an artisan potato bun as an alternative to sweeter burger buns predominantly available on the market. The company, which supplies bread to companies across New South Wales, Victoria and Queensland, says the bun was made with the patty in mind.

"The lower sugar content and savoury profile means it complements the flavour of one of the country's most popular staples," a spokesperson said. The bun, made from single-origin wheat flour from the Flinders Ranges, is perfect for sauce-heavy burgers such as brisket and pulled beef and pork. □



DID YOU KNOW

A newsagent in Wales has copped some Twitter heat after selling baguettes stuffed with unusual flavour combos such as orange chocolate and lettuce (no butter) and liquorice allsorts. It seems innovation will only get you so far!

Have some news? EMAIL BAKING@TMPC.COM.AU TO SHARE YOUR STORY.



It's the small things that make a big difference.

60% of all Australians prefer using card over cash for small transactions. So by supporting the customers choice to pay how they like, more will return to do business with you.

The logo consists of a white circle containing a yellow smiley face with a dollar sign (\$) for an eye. To the right of the icon, the word "Minimum" is written in a large, bold, black sans-serif font. Below "Minimum", the text "No card limit here" is displayed in a smaller, bold, black sans-serif font. A Mastercard logo is located at the bottom right of the text area.

Join up to support your customers and get free point of sale material at no-minimums.com.au

FRUIT BUNS A HIT WITH PARENTS

Bakeries are increasingly exploring healthy and nutritious items for their customers, and Baker's Delight says its fruit buns have been popular with parents.

Marketing manager Nikki Price says: "The fruit buns, which are packed with chia seeds, dates and raisins, and have no added sugar, are a big hit with parents as they offer a healthy alternative to common lunchbox snacks and after-school treats such as biscuits or slices." The chia fruit bun contains 165 calories, 6.3 grams of protein and 4.5 grams of dietary fibre.

Parent Vanessa Howard told Baker's Delight her two children loved the fruit buns, saying: "It's great to know they are getting a range of vitamins and protein from a simple fruit bun without any processed sugar." **B**



'GLO NUTS' LIGHT UP VIVID

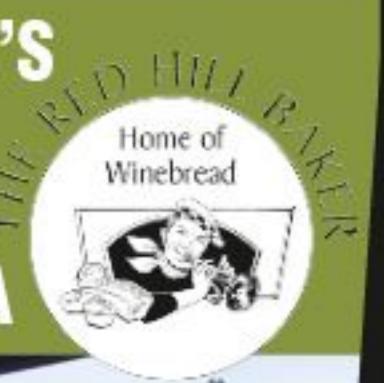


The glow-in-the-dark doughnut was created by Christopher Thé for his Black Star Pastry bakery in Sydney. Thé says the idea for the radioactive-looking 'glonuts' came to him when he visited last year's Vivid festival.

"It was an amazing challenge we just couldn't resist," he says, adding it took almost 12 months of development and testing to get the icing to glow.

"The ingredient itself that makes the icing glow is made from vitamin B, which in itself is quite acidic," explains Thé, who opted for a yuzu glaze to match the tartness of the vitamin B. **B**

THE ICONIC RED HILL BAKER'S BUSINESS IN THE HIGH GROWTH RED HILL REGION ON MORNINGTON PENINSULA

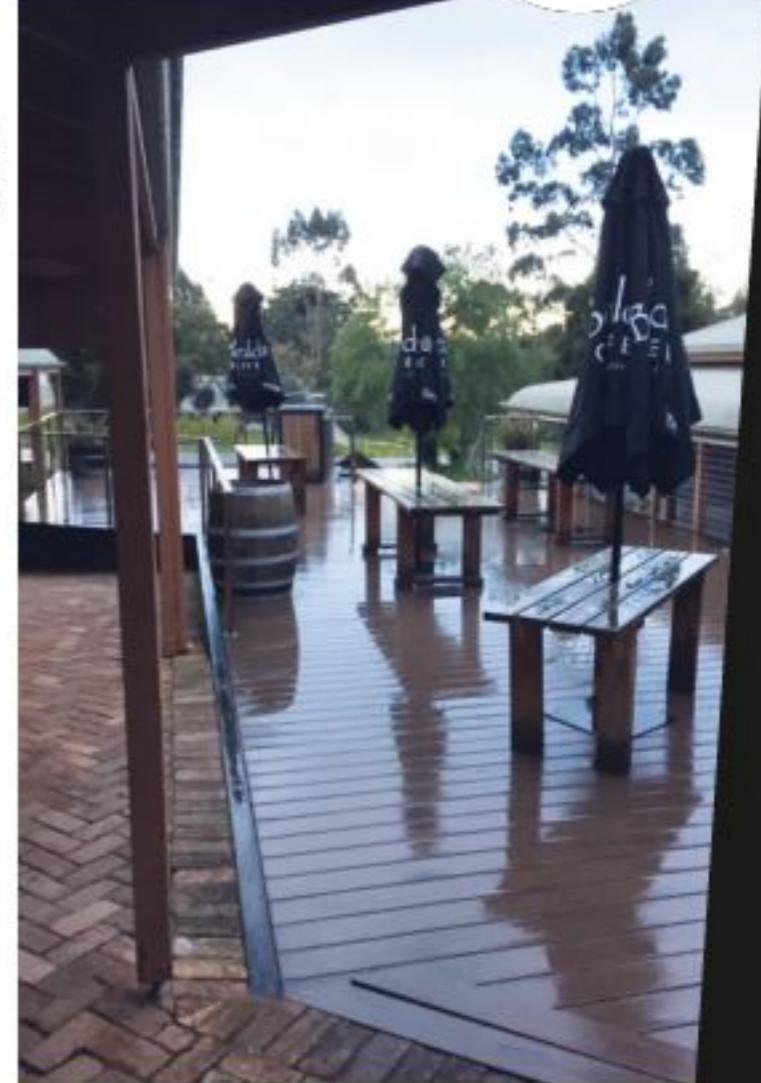


A thriving business, fully equipped, having an established clientele plus tourists and district growth, representing an easy opportunity to continue a wonderfully successful business.

Suit foodie couple looking for a sea change. Flexible terms considered.

One has the option to continue trading under the well known brand of The Red Hill Baker as a franchise or change the name. A further option is to have all products supplied by The Red Hill Baker's headquarters or to produce one's own range.

There is an on premises liquor licence. Suit many other uses including wine bar and pizza.



ALL ENQUIRIES TO
MICHAEL DAVID
0408 508 609

MW0371AA



CADBURY FIGHTS HALAL BACKLASH

Cadbury has been forced to defend itself on Twitter after images emerged of a Cadbury executive proudly presenting halal certifications for its products.

The image is actually from several years ago, originating from the firm's Asia-Pacific market.

A Cadbury spokesperson told the Huffington Post UK there probably was a call for the halal certification in the Asian market, and that people didn't understand the difference between the UK and Asian markets.

People have shared the image on social media nonetheless, with many accusing Cadbury of going from a Christian Quaker background to a Muslim appeasement brand just in time for Easter. Cadbury responded on Twitter to many concerned people threatening to boycott the company's products, saying none of its UK products were halal certified but were suitable for people who eat halal foods, just as bread and water would be.

This is because halal foods are those that are permitted to be eaten under Islamic Sharia law. Products are not halal if they contain blood, alcohol, meat or products from forbidden animals (pigs, carnivorous animals, birds of prey) or meat or products of an animal not slaughtered in the correct manner. Cadbury products pass the test without any changes to its production methods. ■

IN THE MIX

PLAY TO WIN FREE DOUGHNUTS



Escape to a donut and milkshake-filled wonder world, and join in the adventures of a gang of 'Donut Warriors' on their quest to box as many donuts as possible.

In Donut King's new app *Donut Rush*, players are eligible to receive free donuts by earning points while playing, which will also put them in the draw to win a whole year's supply of Donut King donuts.

Donut King brand manager Raquel Prineas said the team was excited about the launch of the *Donut Rush* app, and she was confident the brands' tech-savvy customers would love it.

Donut Rush is an infinite running game, where a Donut Warrior on a unicycle pedals, jumps and cannonballs furiously, collecting as many donuts as possible to earn maximum points.

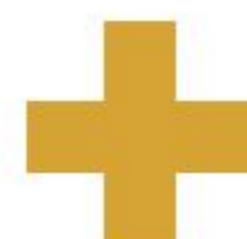
Bonus points can be scored as the player moves around the landscape, which will set free more Donut Warriors to help bust through obstacles.

The aim of the game is to earn as many points as possible by collecting donuts, which are then redeemed in the game for vouchers. Customers will use these vouchers at Donut King Stores nationwide for free donuts.

"We have 200,000 donuts to give away, including our classic cinnamon donuts, our new decadent premium Royal Range donuts, and boxes of mixed donuts," Ms Prineas said.

"One lucky Donut Warrior will even win free donuts for a year."

Donut Rush is available to download for free from both the Apple App Store and Google Play. The free doughnut voucher campaign will run for two months. ■



DID YOU KNOW

Almost a third (28%) of UK dads would prefer their favourite pie than a gift for Father's Day (which is in June in the UK) according to British Baker. Coming in a close second at 20% was a pint at the local pub.

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CRUMB-FREE BREAD COULD SEE ASTRONAUTS BAKING IN SPACE

Astronauts could soon be waking up to the smell of freshly baked bread thanks to a new dough mixture and oven specially designed for use on the International Space Station (ISS).

According to *New Scientist*, German company Baking In Space is working with the German Aerospace Centre and food scientists from other research organisations to develop a dough and baking process that produces crumb-free bread.

"[Coming up with the right texture] is the biggest challenge," says Florian Stukenborg, who is in charge of developing the dough that will be tested during a mission next year.

While bread is a staple food here on Earth, it can be life-threatening in space. According to *New Scientist*, the first and last people to enjoy bread in space were the two astronauts on NASA's 1965 Gemini 3 mission, who shared a corned beef sandwich one of them had smuggled on board. The crumbs flew everywhere in the

microgravity, and could have got into the electrical panels and started a fire. Bread has been banned ever since, with tortilla wraps being the accepted alternative.

Matthias Boehme at OHB System AG is currently trying to adapt a convection oven suited to the constraints of the ISS. The oven must work on just 250W—a tenth of the power used by a standard oven.

Boehme is also looking at vacuum baking, in which the pressure inside a sealed oven is lowered. Since the boiling point of water decreases as atmospheric pressure decreases, a low-pressure oven would bake at lower temperatures.

"According to our baking experts, the process would also make bread rolls more fluffy," he says.

Bake In Space will test various approaches on board the ISS during the European Space Agency's Horizon mission in April 2018. ■

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ROYAL
BAKERY EQUIPMENT

PROJECT UNDERWAY TO UPDATE RETAIL BAKING UNITS AND QUALIFICATIONS

A project is underway to update existing national retail baking units of competency, skills sets and qualifications.

The units, skills sets and qualifications are being reviewed to ensure they align with industry defined skill needs and desired outcomes. Once completed, they will be nationally recognised and delivered and assessed by registered training organisations (RTOs).

The drafts were available for industry feedback on the Skills Impact website for four weeks from April 11, 2017. Final drafts will be available for industry validation from mid-June 2017. To find out more visit www.skillsimpact.com.au and click on 'Current Projects'.

This project is being led by the Food, Beverage and Pharmaceutical Industry Reference Committee (IRC), which is responsible for the development and management of national training package components used by industry and the Vocational Educational Sector. The project is managed on behalf of the IRC by Skills Impact, the national Skills Service Organisation (SSO), which is funded by the Australian Government. ▀

TIPS FOR CASH-ONLY SMALL BUSINESSES



Despite the rise in cashless transactions, many small businesses are still opting for cash only.

The ATO reports 45 per cent of businesses in the restaurant, café, takeaway and catering industry are potentially 'cash only'.

H&R Block director of tax communications Mark Chapman says navigating the tax guidelines can be complicated at the best of times, and these small businesses participating in the cash economy need to be aware of the risks if they don't keep finances in order.

Mark advises that operating on a cash-only basis is not in itself a problem. The issue arises where businesses don't correctly disclose all their takings. The key to avoiding trouble is to keep good records

disclosing all sales.

The ATO uses a benchmarking system to compare businesses with similar businesses. This shows what your expected turnover, expenses and profit margins should expect to be. If you're outside the benchmarks, that is often a flag for the ATO to take action.

The ATO can also use third party information on your business to work out what your results should be. For instance, a while ago, the ATO approached coffee bean suppliers to provide data on their sales of coffee beans to coffee shops. From that, they could work out how many cups of coffee that shop was making and hence what their turnover should be. If recorded turnover was significantly less, the ATO would audit. ▀

GRANTS AVAILABLE TO QUEENSLANDERS AFFECTED BY EX-TROPICAL CYCLONE DEBBIE

The Queensland Government has announced the Natural Disaster Recovery Grants Scheme to assist those who suffered damage caused by ex-Tropical Cyclone Debbie between March 28 and April 6, 2017.

Grants are available for small businesses, primary producers and non-profit organisations to help pay for clean-up and reinstatement. An initial grant of up to \$5,000 is available with a subsequent grant of up to \$25,000.

Some eligible activities for the grant include removing and disposing of debris, damaged goods and materials; replacing lost or damaged stock essential for immediately resuming trading; and purchasing, hiring or leasing equipment or materials essential to clean-up or for immediately resuming business activities.

Grants are available from QRAA. To see if you're eligible, go to www.qraa.qld.gov.au or phone 1800 623 946. ▀

DID YOU KNOW

Cyclones, hurricanes, typhoons and tropical storms are essentially the same thing —the names just differ from region to region.

HEMP SEED NOT WEED

Hemp has been legalised as a food product in Australia. In April, regulators approved low-THC hemp for human consumption as food. Initially, health and police ministers worried that hemp products would interfere with road-side drug testing; however, this has been ruled out, with hemp being shown to have no or very low traces of tetrahydrocannabinol (THC)—the drug component of marijuana.

Associate Professor in Nutritional Science at University of Canberra, Dr Duane Mellor, says hemp has been consumed in other countries for many years and that it offers a great source of protein and vegetarian source of omega 3 fatty acids.

Hemp can be used as a crushed seed, flour, oil or protein powder, and has been used internationally to make foods such as hemp

milk, protein powders, snack bars, bread and ice cream.

Hemp is a rich source of essential fatty acids, amino acids, vitamins and minerals and is suitable for vegetarians, vegans and people with soy, dairy and gluten allergies and intolerances.

Australian farmer, Harry Youngman, says hemp is one of the most versatile and eco-friendly crops in the world and that many areas of Australia are perfect for growing it.

Dr Mellor adds: "Hemp is a great crop; it grows quickly and provides a sustainable protein source as well as raw materials for fibres that can be used to make clothes. Typically using less water, land and resources than other options."

Find hemp foods on the shelves of your



local health food stores (previously marked "for external use only") from November 2017 onwards, or you can buy hemp seeds wholesale from companies such as Hemp Foods Australia, which grows hemp in Bangalow on Australia's east coast. ■

The Quality You Have Been Waiting For

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Bravo Display

SC00315AA

This advertisement features several black-framed display cases with glass tops, some containing food items like bread or salads. The background is white with red diagonal stripes. The text 'The Quality You Have Been Waiting For' is prominently displayed in a large, bold, black font. Below it, '100% Italian Products' is written in a stylized, italicized font. The company name 'Complete DISPLAY EQUIPMENT' is at the bottom left, with 'DISPLAY' and 'EQUIPMENT' in a blue box. Address and contact information are provided in the center. The word 'Bravo Display' is at the bottom right.

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Beetroot	Nashi
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Brussels sprouts	Okra
Blood orange	Olives
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Cauliflower	Pumpkin
Cumquat	Pear
Custard apple	Persimmon
Fennel	Rhubarb
Grapefruit	Silverbeet
Kale	Spinach
Kiwifruit	Swede
Leek	Tangelo
Lemon	Turnip
Dill	Parsley
Mint	Oregano
Garlic	Lavender

SPOTLIGHT ON: LAVENDER

Lavender is most widely used as a fragrance herb in a dried form; however, it has wonderful culinary uses, including adding colour and flavour to dishes. Some recipes utilising lavender include lavender sorbet, chocolate and lavender sorbet, lavender biscuits and roasted potato seasoned with lavender.

To dry lavender for culinary use, snip the stems off the plant after the flowers have opened and hang the lavender upside down from the stems.

If you would like to remove some of the floral taste, dry-roast the buds or grind them to improve the texture.

DONUT KING FRANCHISE PARTNERS CELEBRATE 20-YEAR ANNIVERSARY



From Windows to smartphones, disco to dubstep and everything in between, a lot can change in 20 years; but for Donut King franchise partners David and Julie Murray, located in Griffith, NSW, the more things change, the more they stay the same.

The couple are celebrating their platinum anniversary as Donut King franchise partners, using the occasion to reflect on a successful franchising 'marriage' that has spanned two decades and 1.4 million cinnamon donuts—enough to feed the population of Griffith 71 times over.

"Like any relationship, it has taken dedication, compromise and passion to reach our platinum anniversary," David said.

"It's not always easy, but if both parties are supportive of one another then it can make for a wonderful relationship, and we couldn't be happier that we chose Donut King all those years ago for what has been an amazing journey so far."

In 1997, David and Julie made the brave decision to sell their rice farm and open a Donut King in the new Griffin Plaza Shopping Centre, in the small town of Griffith, six hours west of Sydney.

"It was a hard decision to make at the time, and we did a lot of research into different franchising businesses before deciding that Donut King could offer us the lifestyle

we were looking for," Julie said.

"We've since tried a number of different franchise ventures, but the open and honest communication we have with the Donut King brand, as well as the ongoing support we have received from them throughout the years, have been the deciding factors that kept us with them this long."

This positive working relationship with the brand led David and Julie to open their second Donut King store in the area, Donut King Griffith Central, which will be celebrating its 10-year anniversary in October—another significant milestone for the Murrays.

"We're very involved in both our businesses; our family and our community have grown up with the Donut King brand. Our children have worked in both our stores during university breaks and we have supported the Griffith community with sports team sponsorships and initiatives to help drive blood donations at our local hospital," David said.

Donut King general manager Nic Brill was full of praise for David and Julie for reaching this impressive milestone.

"We are extremely proud and appreciative of David and Julie's dedication and hard work over the past 20 years. They are exemplary franchise partners and we look forward to many more years of success together," he said. ■

IN THE
MIX

SHUK OPENS NEW BONDI BAKERY



Bondi has a new Israeli-style bakery on the block and it's anything but ordinary.

From the brains behind café/restaurant Shuk and Popina Kitchen Yoni Kalfus, Erez Beker and Ariel Hefer have opened Shuk Bakery, down the road from Shuk Bondi.

The bakery was borne out of both the demand for their baked goods and pastries, as well as requests for wholesale items.

Kalfus told *Broadsheet* that at the Shuk store they were sold out of pastries by 9.30am on a Saturday morning.

The bakery will lend itself to more experimentation than the café/restaurant, with a lot more Israeli bourekas (a savoury pastry) being made. There will also be stuffed baguettes in a variety of flavours, one being the CALT—a baguette stuffed with chickpeas, avocado, lettuce, tomato, vegan aioli and coriander.

Sweets will be big on the menu as well.

"One of my favourites is Italian dulce de leche with coconut cake and Italian meringue on top—it's pretty insane," Kalfus told *Broadsheet*.

Check out their Instagram and Facebook to see what they're up to @shukbakery. **B**



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CYCLONE
DEBBIE

EYE OF THE STORM //

Severe Tropical Cyclone Debbie struck at the end of March this year. The system made landfall around midday on Tuesday, March 28, first crossing the coast at Airlie Beach. Debbie was a category four system at her most powerful and the highest wind gusts came in at 263 kilometres per hour at Hamilton Island.



WORDS MARTINE KROPKOWSKI

Debbie threw her weight around, flattening crops and blowing down walls—even stripping the feathers from birds unable to shelter from her force. After the storm, the floods came, turning streets, shops and homes into muddy messes strewn with stinking debris.

Brumby's at Airlie Beach was one of the coast's first bakeries to stare down Debbie. The cyclone tore through the strip of shops that Brumby's calls home, blasting open the bakery's front doors and peeling off a section of roof.

When franchisee Patricia Betar returned to the store, she found the front window smashed, and the signage and front canopy completely blown away. During the next 12 days, the store was without power, and Patricia and her husband had a massive cleanup to tackle. Fortunately, the store was saved from the worst of the flooding by two steps.

"Other shops were ankle-deep in water but most of our damage came in through the roof," Patricia said. "After the cyclone, the rain came and we had to clean it all up again."

"Some of our electrical equipment didn't work anymore, and we were all stocked up for Easter, so we had a lot more stock than usual in the store."

While the couple worked to get Brumby's back up and running, Cyclone Debbie tamed to a tropical low inland. From there it tracked south-east, taking heavy rain and flash flooding with it.

Three days after Debbie crossed the coast at Airlie Beach, two bakers were working the early shift at Yatala Pies, the famous stop halfway between the Gold Coast and Brisbane. They had received a delivery of meat and flour at 5am but at 6am, no one showed up for work. They went to investigate and outside, found rapidly rising water. The bakers got straight to work barricading the building with bags of flour and boxes, but the water just kept on coming.

Yatala Pies general manager Susan Porter says community support got their doors open again 10 days later.

"Our aim was to minimise business interruption, get clean and get the doors back open so everyone can earn an income," Susan explained.

"Our two rack ovens were ruined. Luckily there was one available in Australia but we're still waiting for the other one to be delivered from Italy."

The same Friday Yatala flooded, an hour-and-a-half's drive down the coast in the town of Lismore, the Wilson River broke its banks. Lismore's CBD was evacuated and the owner of Henry's Bakery, Michael Lawson, sat at home watching via CCTV feed as his bakery flooded. It was devastating viewing.

"The water didn't come in until something like 4pm as there was

a lag between when the levee was breached and when the area around filled up," Michael said.

The water would reach shoulder height in the bakery, damaging display ovens, refrigerators and the cool room, and leaving the front and back doors clogged with debris.

"We would have lifted things higher if we didn't underestimate the height of the water," Michael said.

The challenges to reopening the bakery were two-fold: first, returning it to a state appropriate for producing food and, second, finding a sound electrician.

"There are electricians and there are electricians," Michael says, explaining some electricians were quick to write off equipment that others were willing to repair.

Like the team at Yatala Pies, Henry's Bakery benefitted from a team of volunteers who showed up to help clean the store. Those efforts, combined with a good electrician, got the bakery back on its feet just seven days later.

Michael said he's had ongoing glitch issues with equipment and is still learning to use the new phone system they've just installed.

The team at Yatala pies is still working around the clock baking pies in the one working oven while they wait for the other to arrive from Italy. They're also waiting for the water to dry out under the bitumen car park and the building's concrete slab before the damage can be fully assessed—a lengthy process that could take up to 12 months.

The one thing all three bakery owners will attest to is the importance of being fully insured. While the Brumby's and Yatala Pies bakeries were covered, Michael says his bakery was located in a flood zone and therefore wasn't able to be insured against flooding.

"We should be entitled to a \$15,000 grant," he said.

"We've probably already spent three times that amount but luckily we had the cash flow so we weren't dependent on the grant."

As far as being prepared for the next deluge, Michael is considering building a first floor above Henry's Bakery, and urged other business owners to be self-reliant.

"Do what you can with your premises to minimise impact," he said, emphasising the importance of having equipment such as a trailer available to move essential equipment out of harm's way.

"You can't expect to get a forklift or truck during a disaster," he said.

"And don't forget to find a good electrician." □

Above left: The Wilson River in Lismore broke its banks, breaching the levee and flooding the CBD

Above right: Flour bags were no defence against the rising water that almost engulfed the Yatala Pies store in its entirety



HAND
PICKED

PERF- ECTLY ENGINEERED BREAD //

WORDS KYLIE TRIGGELL | **IMAGES** KRISTIAN GEHRADTE

There aren't many bakeries where you'll pass the owner giving away free bread on the street, but at Ned's Bake, things are done a little bit differently. And a focus on high-quality products that are left to speak for themselves via word-of-mouth marketing is just the start of it.

HAND PICKED



Aeroplanes and bread may not have much in common, but that hasn't stopped former aircraft engineer Ned Radjocic from making big waves in the Melbourne foodie scene from the first day he opened the doors to Ned's Bake in early 2017.

A passion for good food done well and quality service has seen the South Yarra-based bakery quickly garner rave reviews; however, according to Ned, hard work and homework lies at the crux of Ned's Bake's success.

At 27 years old, Ned made the move from his hometown of Naples, Italy, to Melbourne, where necessity forced him to transition from his career as an aircraft engineer to hospitality. Those early days saw him start off at the bottom of the ladder carrying food at an Italian restaurant in Carlton. However, bit by bit he began to work his way up, going on to become a restaurant manager and eventually buying and selling restaurants before transitioning into catering. But after 16 years in the industry, Ned decided he'd had enough and moved back into engineering.

"I became a partner with a man who had been the director of Boeing for a number

of years, so we formed a company and worked together," Ned says.

But, as the saying goes, you can't escape your destiny, and it wasn't long before the lure of bread became too strong. Ned sold his share of the partnership and began putting plans in place for his own bakery.

"It was very hard for me to go back into engineering, but I thought I missed the intellectual stimulation it provided. However, I quickly realised my real passion was for food, and I'm a great believer that you have to do what you love to do. It was hard initially to swap from food to engineering, but going back to food? That wasn't hard at all," he says.

"I come from a part of the world where bread is a big thing. Bread, for me, is the absolute base of every meal. After I decided to go ahead with opening a bakery, I needed to go and find the very best bread in the world.

"I was sampling breads around the world trying to figure out what I was looking for. I went to Italy, France, Copenhagen and California. When I had found what I was

looking for, I began to look for bakers who could make those high-quality products."

A stickler for doing his homework, Ned scoured Melbourne to find the perfect location before hitting up connections for staff recommendations. His search took him to Berlin, where he secured Australian-born Timothy Baker—who has previously worked with Noisette and Baker D.Cirico—and American master baker Benjamin Tugwell.

Tim and Ben's work on the bakery's range began last August, starting with the mother dough, while Ned set out to personally design and construct the perfect space where backpackers could comfortably sit next to suited-up corporate types.

Boasting a simple, contemporary design, Ned says the plan was to keep things simple so as not to detract from the food offering.

"It's got a concrete floor, a few concrete beams and a steel structure inside, and on the other side is 50-year-old brickwork. I didn't want to touch it too much because that's a beautiful architectural feature," Ned explains.

"We polished the floor and then built the



“

I COME FROM A PART OF THE WORLD WHERE BREAD IS A BIG THING. BREAD, FOR ME, IS THE ABSOLUTE BASE OF EVERY MEAL ... I NEEDED TO GO AND FIND THE VERY BEST BREAD IN THE WORLD.



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HAND PICKED



2017 SAVOUR PATISSIER OF THE YEAR WRAP-UP

National and international pastry chefs were put to the test in this year's competition.

As we end the final day of the second annual Savour Patissier of the Year competition, I have been extremely impressed by what I've seen plated up across the past three days. The talent at this year's competition has been outstanding and I'm so excited to see what the future holds for the industry, both on a national and international scale.

This year we welcomed some of the best young pastry chefs from around the globe. Finalists came from as far as Belgium, the US and Sweden, and were personally selected based on their skills and experience, which made for an exhilarating competition.

With contestants of the highest calibre participating in this year's competition, it was only fitting that we have the best in the industry to judge the event. Finalists were given the opportunity to showcase their skills and expertise before a world-class panel: World Pastry Cup winner, author and TV star Christophe Michalak; winner of Best Pastry Chef in the World Jordi Roca; owner of Bachour Bakery and Bistro in Miami Antonio Bachour; and Winner of Best Chocolates in the World and Savour's very own Paul Kennedy.

The competitors had the chance to enter across four categories, spanning desserts, tarts, entremets and éclairs. Each competitor was asked to have all the components of their dish prepared, including the finishing touches and garnishes, before presenting to the judges.

The competition kicked off with the category of tarts and it was mesmerising to watch the room of pastry chefs, each composed and wholly concentrated on the task at hand. Tarts are incredibly versatile and offer so many opportunities to impress in a competition like this. We saw tarts layered with chocolate and an array of different fruits and flavours – which sure got everyone excited. We watched as the judges scanned over the final products, scoring on innovation, shape, size, flavour and filling. There is such a level of skill that goes into crafting the perfect tart, from glazes to piping techniques and chocolate garnishes.

After such a successful opening category, everyone was eager to see what the competitors would serve up next in the desserts category. Again, beautifully plated products were produced and nothing short of spectacular. Each dessert was judged on flavour and texture, which are two extremely important elements to consider when creating any type of dessert—the pair must co-exist to make a truly great dessert.

During the final two days of the event we saw contestants take on the categories of éclairs and entremets. The pressure of the competition started to build as finalists were asked to present a modern interpretation of an éclair that must be a maximum of



FINALISTS
WERE ASKED
TO PRESENT
A MODERN
INTERPRETATION
OF AN ÉCLAIR
THAT MUST BE
A MAXIMUM
OF 120MM
IN LENGTH
AND OFFER A
MULTITUDE OF
TEXTURES AND
FLAVOURS.

20mm in length and offer a multitude of textures and flavours. This exciting category was introduced to reflect the growing trends and modern spins on patisserie classics.

As we entered the final day of the competition, the stakes were high, which was no surprise given the standard so far. Not only were more desserts presented today, but also entremets. Entremets, a mousse-based cake, can be extremely challenging to create due to the numerous layers, textures and fillings involved. Competitors had to showcase entremets that were comprised of all three elements, which is exactly what the judges got.

In what was a nail-biting finale and an exceptional three days of competition, the scores were weighed up across each of the categories and Santiago Cuyugan was named as this year's 2017 Savour Patissier of the Year winner—scoring the highest combined score across all categories. It was incredible to see so many people come together in support of this amazing industry and the next generation of world-class pastry chefs. I started the Savour Patissier of the Year competition with the aim of developing a platform to recognise and showcase the talent of both national and international pastry chefs and I'm truly honoured to have had the best in the world at this year's event.

Category winners included:

Desserts: Alessandro Bartesaghi

Tarts: Vincent Denis

Entremets: Santiago Cuyugan

Éclairs: Joshua Cochrane. □



BY KIRSTEN TIBBALLS II Director of Savour Chocolate & Pâtisserie School



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UPDATE ON RECENT WORKPLACE ISSUES

How will new penalty rates be phased in and can accountancy firms be found liable when their clients breach the Fair Work Act?

PHASE IN OF PENALTY RATES

The Fair Work Commission has ruled the cut to Sunday penalty rates will be phased-in over four financial years in the retail sector.

A full bench led said the reductions in Sunday penalty rates were more significant in the retail award, which favoured a longer transition.

However, the first cut in penalty rates from July 1 will be relatively small, while cuts in later years will be bigger.

For example, Sunday rates for full-time retail workers will fall from 200 per cent on July 1 to 195 per cent.

The decision supported the finding in the original decision that cutting Sunday penalty rates was likely to have a positive impact on employment, even if it might be difficult to forecast.

The full bench has been deliberating on how to reduce hardship flowing from the decision by phasing in cuts over a number of years through reductions on July 1 of each year, meaning lower Sunday penalty rates would be partly offset by increases in the minimum wage.

However, both United Voice and the SDA have flagged that they will challenge the decision to cut penalty rates in the Federal Court, meaning the first cut due on July 1 might not go ahead until the case is decided.

The transition for reductions in Sunday penalty rates in the four sectors is:

Retail Award: Full-time and part-time employees;

1 July 2017: 200% to 195%

1 July 2018: 195% to 180%

1 July 2019: 180% to 165%

1 July 2020: 165% to 150%

Casual employees (inclusive of casual loading);

1 July 2017: 200% to 195%

1 July 2018: 195% to 185%

1 July 2019: 185% to 175%

The Unions may appeal; they are working on an appeal to the Federal Court to stop the cuts to penalty rates.

“

... BOTH UNITED VOICE AND THE SDA HAVE FLAGGED THAT THEY WILL CHALLENGE THE DECISION TO CUT PENALTY RATES IN THE FEDERAL COURT, MEANING THE FIRST CUT DUE ON JULY 1 MIGHT NOT GO AHEAD UNTIL THE CASE IS DECIDED

NATIONAL WAGE CASE – 3.3% PAY RISE – 1 JULY 2017

The Fair Work Commission granted award covered workers a 3.3 per cent increase, lifting the national minimum wage by \$22.20 a week, or 59 cents an hour in this year's annual wage review ruling.

The new weekly minimum wage will be \$694.90—or \$18.29 an hour—from July 1 2017.

President of the Fair Work Commission, Justice Ross, said that the decision directly affects more than 2.3 million employees who are reliant on award rates of pay.

ACCOUNTANCY FIRM LIABLE AS ACCESSORY FOR UNDERPAYMENTS

Under the Fair Work Act those that assist a person in breaching the Act can be held liable for the breach. They are liable as an accessory (just like an accessory to a crime).

An accountancy firm that knowingly failed to maintain current award rates of pay in its MYOB payroll system has been found liable for an employer's underpayments, as an accessory to the breach.

Ezy Accounting 123 Pty Ltd, which claimed it was simply a service provider and that its role was confined to entering data provided by Japanese restaurant operator Blue Impression, denied liability. The firm's principal told the court in an affidavit that its "role as a service provider was limited to certain

BY ANTON DUC || Barrister at State Chambers, NSW and adviser to the Baking Association of Australia

bookkeeping work: data entry work and the uploading of MYOB files to Blue Impression's bank."

But Federal Circuit Court Judge John O'Sullivan accepted the Fair Work Ombudsman's evidence that Ezy's principal had been aware of underpayments when he emailed IR advisor Employsure in 2014 about a Taiwanese subclass 417 working holiday visa holder he suspected was being underpaid at a restaurant in the Melbourne suburb of Doncaster.

In one email in June 2014 he compared the "MYOB rate" of pay with the "Fair Work rate" and in a July email he referred to the award rate and the "actual rate".

Judge O'Sullivan said he accepted the FWO's submissions that Ezy and its principal "had at their fingertips all the necessary information that confirmed the failure to meet the award obligations by [Blue Impression] and nonetheless persisted with the maintenance of its (payroll) system with the inevitable result that the award breaches occurred."

He found Ezy involved in all of the contraventions alleged by the FWO against Blue Impression, except a meal break breach, and ruled that it was accessorially liable.

The FWO told the court that Ezy's principal "must have known" that Blue Impression was underpaying its workers because Ezy knew the rates in its MYOB payroll system were not sufficient to enable the employer to comply with the award.

Judge O'Sullivan accepted that the knowledge of the structural problem was "clearly fixed in the mind" of the principal as a result of an audit conducted by the FWO in 2014.

He criticised the "blasé" and "deliberately obtuse" evidence provided by the principal in advancing the position that he "wasn't cognisant" of issues he had previously assisted the employer with or acted on its behalf to resolve.

"I reject that as a transparent attempt to limit his (and that of Ezy) responsibility for what Ezy was actually involved in," he said. **B**



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HAVE YOUR CAKE AND EAT IT TOO: HEALTH AND WELLNESS TRENDS IN BAKING

With the incline in demand for sweet baked items, we will undoubtedly formulate options that have healthier ingredients with a calorie-controlled portion size (for example, 100 calories).

Smaller-sized and single-packed items will be more prevalent as the consumer adapts their diet to meet all of their needs, from wellness to fuelling craveability.

Current health and wellness issues have fuelled the surge of consumers looking for specific health and wellness claims. Clean labels are important for all consumers who have an ideology of eating what is better for you, what makes you feel good, and what is best for the world. All of these positions can affect the labelling of key marketing messages and ingredients.

Growing categories in today's market are 'better for you' ingredients, controlled size and calorie count, sweeteners and antioxidants, to name a few. There is also a plethora of 'craft ingredients' used in trendy sweet bakery items, such as maple syrup, beer, honey and expeller sunflower oil. These items add flavor, texture, colour and a nuance of local produce that is right on trend.

Many health-conscious consumers are concerned or sensitive to artificial ingredients and preservatives in all their food choices. Consumers in general are looking to reduce carbs while getting their fibre, minerals and vitamins though wholegrain and fortified products. It is very possible to support their honourable efforts in the bakery, through products like brownies fortified with wheat berries, flaxseed and the like. With the right development strategy, we will be able to add healthy, all natural ingredients to mainstream items, which will enhance their wellness appeal and drive home craveable flavour.

Wellness ingredients are quite abundant in today's development portfolio and can be used in the bakery category to develop healthy and tasty bakery alternatives. For example, using an ancient grain like quinoa in a sweet baked item (muffin, brownie or cupcake) formulation can add a healthy halo to the label and provide nutrient-dense products.

Pulses added to a sweet baked product can provide protein, micronutrients and texture, which can attract the attention of those 'flexitarians' out there.

We are now in the day and age where the nutrients found in a



“

USING AN ANCIENT GRAIN LIKE QUINOA IN A SWEET BAKED ITEM CAN ADD A HEALTHY HALO TO THE LABEL...

healthy diet can be procured from new and unique places. I am looking forward to all the development possibilities that will add value and make the world a more flavourful place to live. Remember, however, that in order to drive repeat sales, "It is all about the flavour that sells!" ■





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WHEN YOU COLLECT ANY PERSONAL INFORMATION SUCH AS EMAIL, TELEPHONE AND OTHER PERSONAL DETAILS, ASK FOR PERMISSION TO USE THIS AND CONTACT THEM. YOU NEED TO TELL THEM HOW AND WHY IT WILL BE USED. NORMALLY THIS IS PART OF YOUR WEBSITE PRIVACY POLICY.

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For more articles by Vanessa Emilio and other authors, visit flyingsolo.com.au.

WHAT SHOULD YOUR PRIVACY POLICY INCLUDE?

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- What you do to ensure it is kept secure.

ON THE
MAP

BEACH SIDE BAKING



In the eastern suburbs of Sydney, the city meets the beach at Bondi, where an eclectic melting pot of cultures shines through in its bakery offerings.

WORDS MARTINE KROPKOWSKI

World-famous Bondi Beach attracts people from all over the globe. Aqua waves peel off the rocks and tumble onto a stretch of golden sand that's rarely void of beachgoers.

Butting up against the beach is a bustle of seaside activity, filled with Bondi locals and tourists. Often, travellers settle here, bringing with them the secrets of their heritage,

and sharing them with the people of Bondi.

This mix is reflected in the bakeries, which boast techniques from France, Germany, America, New Zealand and more. From Hungarian pozsonyi to German pretzels and classic artisan sourdough, the goodies on offer in Bondi provide a culinary world tour without all the international travel.

1 CENTRAL BAKING DEPOT

Word on the street is that Central Baking Depot is the place to go in Bondi Junction for good coffee. Better still, Central Baking Depot offers an online service where you can order your cuppa along with a croissant, brioche or danish and have it waiting for you to pick up on your way past.

Also on the menu are tempters such as pain au chocolate, poached fig, barberry and almond frangipane tart and handcrafted pies.

Central Baking Depot also produces pies, cakes, pastries and sourdough bread wholesale to other businesses around Sydney.

OUR
PICK:
Brioche
Scrolls in
Cinnamon
Sugar



2 SONOMA ARTISAN SOURDOUGH BAKERS

Sonoma is famous for hand-crafted artisan sourdough. The team prepare starters a day before baking, using only flour, filtered water and naturally-occurring wild yeast. The team rests starters for 14 hours before mixing them into dough. Each loaf is hand-shaped, wrapped in linen or a cloth-lined banneton, scored with a lame and baked on a stone hearth.

Sonoma produces two signature loaves: Miche, which has a smoky flavour and blistered crust, and Mission, which has a chewy crust and custard-like texture. Also on the bread-list are ancient grain, oat porridge (which has cooked porridge hand-folded through), and toasted sesame and amaranth, to name a few.

Sonoma also handcrafts pastries, natural and toasted mueslis, danishes and croissants and serves coffee. In addition to its Bondi cafe, the business has a number of other stores in Alexandria, Glebe, Paddington, Rose Bay, Waterloo and Woollahra as well.

OUR
PICK:
Ancient
Grain Loaf





3

SWEET KISS CAKE SHOP

Sweet Kiss Cake Shop has been in the Varga family for two generations, with Adam Varga now serving up some of the eastern beaches' best European cakes and pastries.

The store, Adam explains, is a sensory feast of colours, flavours, smells and textures.

"We strive to enlighten the senses and create memories by combining high-quality ingredients with handmade craftsmanship," he says.

Some of the more unique treats you'll find inside Sweet Kiss Cake Shop include the dobos (layers of savoy sponge with chocolate mousse and dark toffee), esterhazy (walnut dacquoise sponge layers with brandy mousse and finished off with fondant), brulee entremets (chocolate mousse with inserts of caramel curd, vanilla cremeux and a crispy praline layer with a layer of sacher biscuit, finished with a chocolate mirror glaze) and the Hungarian classic pozsonyi (sweet yeasted dough with a walnut or poppy seed filling).

But Sweet Kiss is so much more than just dessert. In the bakery section you'll find an extensive viennoiserie range including croissants, danishes and brioche using in-season ingredients and organic flours. There's also sourdough made from local organic flours and a savoury range that includes just one pie (it's that good) and a chorizo sausage roll.

**OUR
PICK:**
Caramel
Milk
Chocolate
Tart



4

4

THE TINPIN BAKERY

The TinPin Bakery is a favourite among Bondi locals. The rustic store is the perfect place to sit, sip and savour one of the freshly made croissants, bagels, lemon tarts, mille feuille, muffins or strudels. But the store's standout has always been its bread—made fresh daily with a focus on organic ingredients. There's sourdough, light rye, traditional French baguettes, country grain and even an olive, sundried tomato and thyme loaf.

OUR
PICK:
Mille Feuille



5

5

IGGY'S BREAD

Iggy's Bread at Bronte is known for naturally leavened, hearth-bakes breads served with slather of good old-fashion service.

Waiting in the legendary Iggy's queue has become a rite of passage for Bronte locals and visitors who are happy to wait for the hand-cut bread and a conversation with the owners. Any Saturday morning will see a line of eager bread-lovers, often posting selfies online, as they queue for "the best bread in Sydney".

OUR
PICK:
Country Sourdough

Founders Igor and Ludmilla Ivanovic opened the store in 2015, after having to upgrade from a smaller store in Bronte to keep up with demand. Iggy's specialises in country sourdough, whole-wheat sourdough, francese and seedless white rye.

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6 NEU'S DELICACY

Neu's Delicacy is the place to go for specialty German-style breads. It's the brainchild of German-born Manuel Neu, who knows good bread when he sees it. You see, German sourdough is different to your typical sourdough in that it contains even amounts of rye and wheat, and has a thinner crust.

The shop's master bakers work throughout the night seven days a week to bring traditional German bread made with Australian ingredients to the public. These ingredients are sourced locally from farms around Sydney and greater NSW in order to produce the tastiest, freshest loaves possible. The range includes everything from German rye and Munich malt to spelt loaves. They also make the most incredible German pretzels, spattered with sea salt and hung from stands on the countertops. Other delicacies include poppy seed swirl pastries, authentic Berliner doughnuts and chocolate filled croissants, to name a few.

OUR
PICK:
German
Pretzels



6

7 ORGANIC REPUBLIC BAKERY

Fuelled by an environmentally and socially responsible ethos as well as its 'let the bread speak' motto, Organic Republic Bakery strives to be as Certified Organic as possible in its product offering while keeping food miles and carbon emissions to a minimum. With a focus on seasonal produce and fair trade ingredients, the bakers mix, knead and bake throughout the day in full view of patrons. Shelves are loaded with a divine-smelling array of freshly made loaves, baguettes, pizzas, bagels, tarts, cakes, muffins and slices.

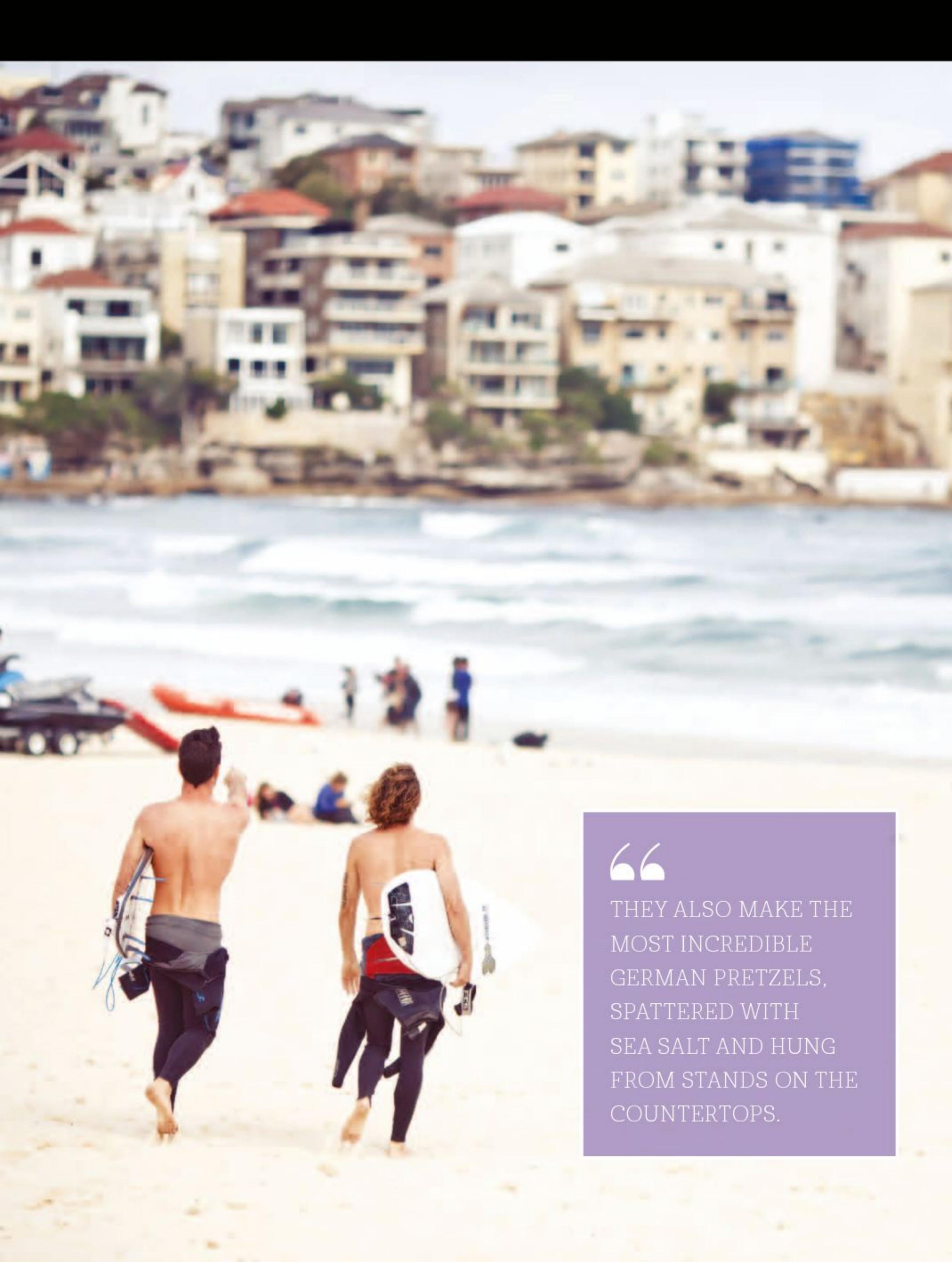
OUR
PICK:
Spelt
Bagel



7

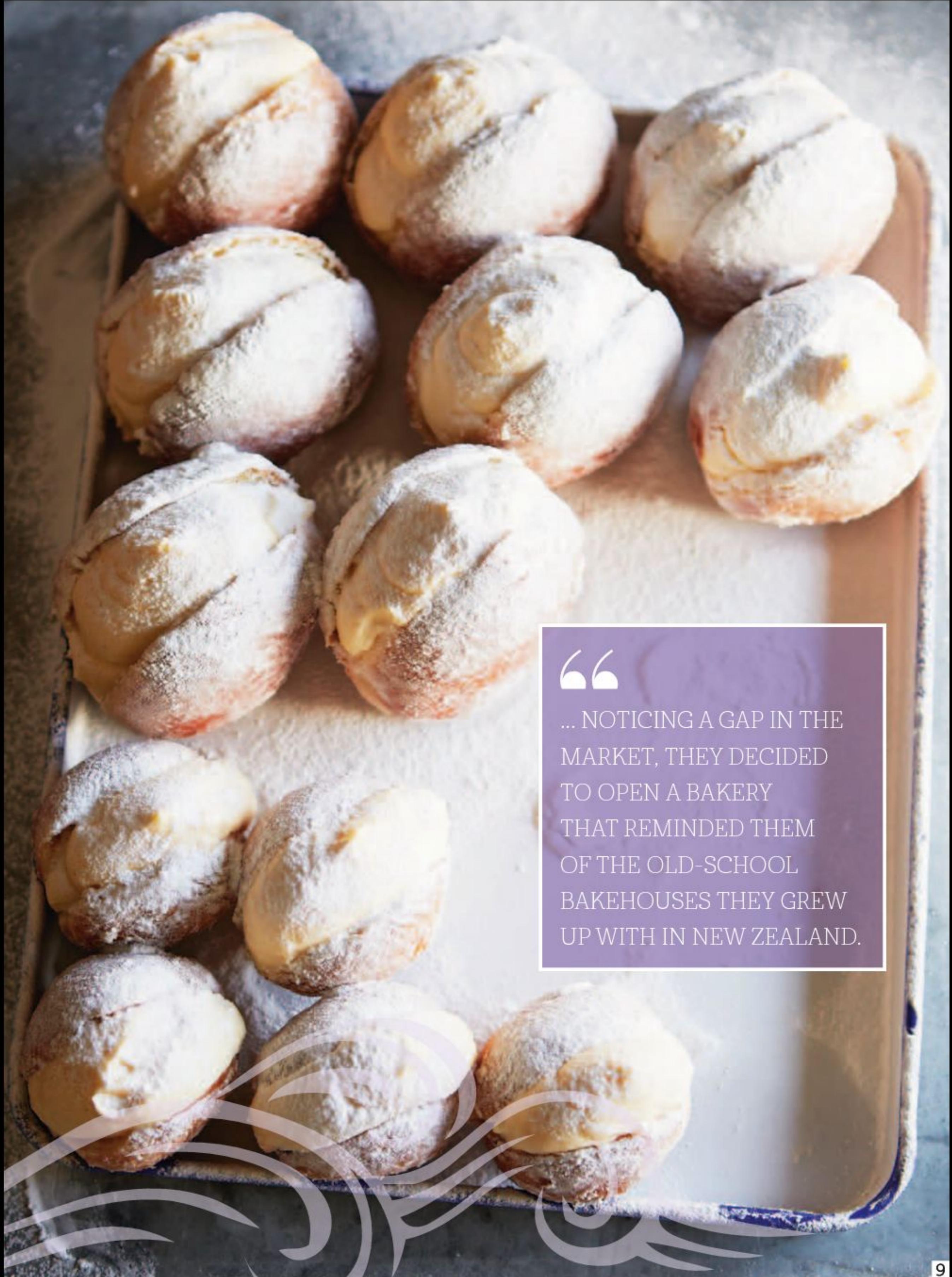


7



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THEY ALSO MAKE THE
MOST INCREDIBLE
GERMAN PRETZELS,
SPATTERED WITH
SEA SALT AND HUNG
FROM STANDS ON THE
COUNTERTOPS.



“

...NOTICING A GAP IN THE MARKET, THEY DECIDED TO OPEN A BAKERY THAT REMINDED THEM OF THE OLD-SCHOOL BAKEHOUSES THEY GREW UP WITH IN NEW ZEALAND.

8 FRANÇOIS ARTISAN BAKER

Highly respected pastry chef François Galand has returned to his roots with François Artisan Baker, creating a stunning range of traditional French handmade artisan pastries and cakes. Each morning brings a plethora of organic breads and French croissants to the delight of its regular clientele. François' tarts and pastries are out of this world, and his quiche and pie range is second to none (try the beef and peppercorn pie). There's also a mind-boggling selection of incredible cakes, ranging from the classic carrot cake to the magnificent hazelnut merveilleux or the king of cakes—the croquembouche.

OUR
PICK:
Strawberry Tarte



8

9



8

9 THE COOK AND BAKER

The owners of The Cook and Baker, Cherie Bevan and Tass Tauroa, are chefs-turned-bakers. After noticing a gap in the market, they decided to open a bakery that reminded them of the old-school bakehouses they grew up with in New Zealand.

Cherie says, "We saw a lot of Italian and French bakeries around but no classic old-school baking, so we took a risk and opened The Cook and Baker."

The bakery does Kiwi classics such as Ginger Crunch, Afghan Biscuits and New Zealand lolly cakes. The team makes everything from scratch, including the jams on the shelves and the tomato sauce they serve with pies.

Last year, Cherie and Tass published cookbook *The Cook and Baker*, which includes old-favourites such red velvet cake, chocolate-salted caramel brownies and peanut butter cookies.

Walk past The Cook and Baker around 7am and you'll find eager customers queuing for the pastries that come out of the oven at that exact time every day.

OUR
PICK:
Rhubarb Lemon Curd Tart

- Custom made to fit any size trolley
- Machine washable breathable polyester fabric
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SPOTLIGHT
ON

MAT CHÁ MADE IN HEAVEN //

East-meets-West fusions aren't exactly a new concept in the culinary world. Western dessert fusions are big in Japan and Vietnamese-French baking has been around for centuries. But, as Baking Business discovers, Asian flavours are now trending in the Australian baking scene, marrying increasingly adventurous flavours to create new sensations.

WORDS NADIA HOWLAND

Ethnic-inspired breakfast items were among the top 20 US restaurant trends identified in the National Restaurant Association's 2016 culinary forecast, with additional research from Technomic showing Chinese, Japanese/sushi and Thai were three of Americans' 10 favourite ethnic foods. Some experts

suggest this could be due, in part, to an emerging generation of diners with diverse tastes.

From more traditional flavours of Vietnamese banh mi and Korean barbecue to modern twists such as peking duck waffles and Sriracha-glazed doughnuts, there's a whole new continent of flavours to explore.



SPOTLIGHT ON

ASIAN FLAVOUR FAVES

MATCHA – A FINELY GROUND POWDER OF SPECIALLY GROWN AND PROCESSED GREEN TEA

GREEN TEA – AN ANTIOXIDANT-RICH TEA MADE FROM CAMELLIA SINENSIS LEAVES

BLACK SESAME SEEDS – HAVE ONE OF THE HIGHEST OIL CONTENTS OF ANY SEED AND BOASTS A RICH, NUTTY FLAVOUR

SILKEN TOFU – MADE FROM SOY MILK, SILKEN TOFU IS LARGELY FLAVOURLESS AND VERY SOFT, MAKING IT GREAT FOR BLENDED DISHES

RED BEAN PASTE – MADE FROM THE ASUKI BEAN, RED BEAN PASTE IS WIDELY USED IN JAPANESE AND KOREAN CONFECTIONERIES

YUZU – AN AROMATIC JAPANESE CITRUS FRUIT THAT HAS A TART FLAVOUR RESEMBLING THAT OF A GRAPEFRUIT



According to an article published by Dawn Foods, the US is leading the charge when it comes to unusual East-West flavour fusions. Wicked Waffle in Washington, DC, has created a peking duck waffle, while Minneapolis' Glam Doll Donuts boasts a peanut butter and Sriracha doughnut that has become a cult favourite. In Charleston, South Carolina, Glazed Gourmet Doughnuts has added curried cocoa and Chinese five-spice doughnuts to its menu.

Then there's matcha, which looks to be leading the Asian persuasion in our own baking industry. A fine, powdered green tea renowned for its sharp bite followed by lingering sweetness, it's being used primarily for its flavour but also for its texture, with some bakers and pastry chefs lightly dusting it on top of cakes and desserts.

Riding the popularity of the green tea movement is Top Impressions Bakery in Sydney's Wollie Creek. The bakery is known for its incredible green tea croissants—green tea-infused pastry filled with green tea crème patisserie and dusted with matcha powder. It's hugely popular with locals who often queue up in the morning to score a freshly baked croissant. Top Impressions has created a number of French-Japanese delights such as green tea yoghurt cheesecakes and ginger crème brûlée custard croissants, to the delight of its clientele.

Then there's Dulcet Cakes and Sweets in Burwood, in Sydney's inner west. Here, pastry chefs and co-owners Vivienne Li and Juno Zhu produce a stunning array of Asian-inspired desserts.

Using far less sugar than a typical patisserie, with the aim of letting the natural sweetness of the ingredients shine, Vivienne and Juno whip up gorgeous cakes along with unique creations such as black sesame mousse with a matcha and red-bean centre, Marukyu Koyamaen green-tea sponge rolls, matcha mille

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SPOTLIGHT ON



AROUND THE WORLD

ACCORDING TO THE LA TIMES, THE "SRIRACHA-POCALYPSE" HAS OFFICIALLY TAKEN HOLD. LOVERS OF THE FIERY CONDIMENTS HAVE MADE THEIR VOICES HEARD, AND NOW JOLIE PATISSERIE IN HARLEM, NEW YORK, HAS CREATED A SRIRACHA DOUGHNUT. IT'S MADE PALATABLE BY TOPPING A PLAIN DOUGHNUT WITH SOUR CREAM, THEN ADDING SLIVERED ALMONDS AND A SRIRACHA DRIZZLE.

DOWN THE ROAD, DOUGHNUT STORE DOUGH LOCO HAS A RASPBERRY SRIRACHA DOUGHNUT (PICTURED) ON ITS SHELVES.

crepes, silken tofu cheesecake and the vibrant blackcurrant lychee mousse, to name a few.

"Initially they look at the cakes and think they look adorable. Then when they look at the flavours we use they can't believe we are using things like tofu in cakes," Vivienne says.

"We make our cakes and sweets using less sugar, which is healthier for you and also means you can really taste the flavours. After new customers try the products, the majority of the feedback we receive is very good."

"Our biggest sellers at the moment are our crepes as well as the

yuzu, which is made with Japanese yuzu juice and roasted green tea is also very popular."

The silken tofu cheesecake is another mouth-watering innovation with a twist. Brown sugar, not caster sugar, is added to the unique blend of cream cheese and silken tofu, resulting in earthy flavours that aren't as sickly sweet as you might find a traditional cheesecake to be. Instead of a biscuit base, Vivienne and Juno use chiffon sponge, which adds a surprising textural element.

"It's a much lighter, more refreshing flavour, which is how we like it," Vivienne explains. ■

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The principal objectives for the Competition are to provide a national platform for quality improvement, while providing a vehicle to gain maximum media exposure for pies and sausage rolls (along with their makers) in the battle for a share of the fast food dollar.

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For information, entry forms and updates visit www.greataussiepiecomp.com.au

Check out the website for the entry form

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Bull Creek/Riverton, WA and
Peter LeSueur, EOJ

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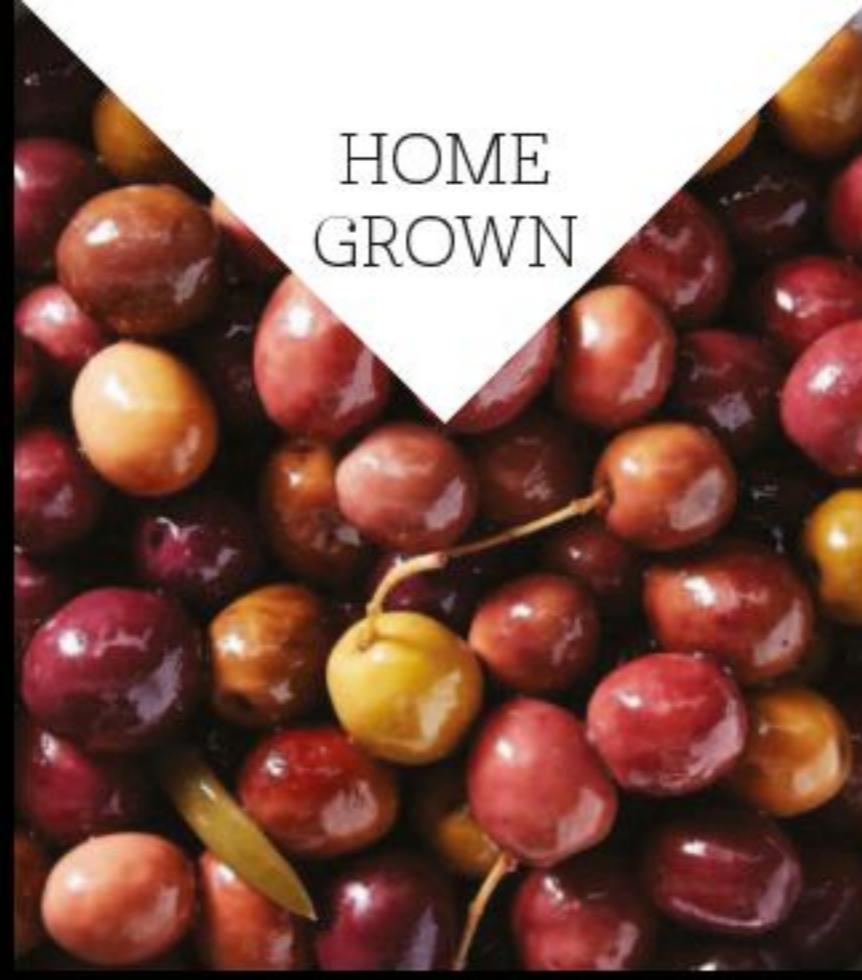
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HOME
GROWN

FARMED WITH CARE

Under the watchful gaze of Mount Zero, on the edge of Victoria's Grampians National Park, sit 6000 Spanish Manzanilla and Gordal Olive trees. The grove—Mount Zero Olives—is sustainably farmed and harvested to supply customers across Victoria.

We asked Richard Seymour about this thriving, family-owned business.

WORDS MARTINE KROPKOWSKI

WHAT LED YOUR PARENTS TO PURCHASE THE RUNDOWN OLIVE GROVE BACK IN 1993?

They were looking for a 'treechange'; my father had grown up in rural areas and he missed the pace of life and connection to the earth when farming.

WHERE DID YOU START?

Once the grove had been restored and bio-dynamic certification had been obtained, it was about creating sales channels for the product. We utilised Melbourne's farmers markets to connect directly with the consumer and grew our market from there. Through some tough drought years we decided the business needed to diversify to survive. This prompted us to look around our local region for other product opportunities. We found amazing quality lentils and grains and eventually partnered with our local indigenous land council (Barengi Gadjin Land Council) to harvest local pink lake salt—a favourite of our bakery customers.

HOW DID YOUR COLLABORATION WITH THE BARENGI GADJIN LAND COUNCIL COME ABOUT?

The pink lake in Dimboola seemed like a good option to diversify our product lines, but it sits on crown land. We decided to approach the Barengi Gadjin Land Council to create a joint pitch to harvest the lake. This partnership provides funds and employment to the local land council and indigenous people in the region.

WHAT DOES HAND HARVESTING THE LAKE ENTAIL?

We harvest with shovels, removing the top layer as to not harvest any salt with dust particles, and fill 20kg baskets. We then push the harvested salt to the bank of the lake to transport and process (dry) in Melbourne. We are 100 per cent invested in maintaining the integrity of the resource, so there is no mechanised equipment used in the harvest on the lake.

WHAT MAKES MOUNT ZERO OLIVES SO SPECIAL?

Olives are one of the world's first cultivated foods (approximately 6000 years ago) and I don't think they've lost their appeal. The life that the olive tree provides for humanity is quite amazing. We harvest table olives that we cure naturally in brine, we press for extra virgin olive oil and we've recently begun harvesting the young olive leaves for a beautiful olive leaf tea. We also have a skincare brand called The Girl and the Olive, which utilises the protective and regenerative effects of olive oil to the skin.

TELL US ABOUT YOUR ORGANIC FARMING PRACTICES:

We farm bio-dynamically; it's about creating a balanced ecosystem within the farm itself. Feeding the trees from the soil hummus rather than from chemical or even natural off-farm inputs. The benefits go further than pure ecological health; we believe chemical-free farming to be an ethical decision.

WHAT DOES A DAY AT THE GROVE ENTAIL?

It's seasonal. If we aren't picking (April/May/June), we are pruning and tending to trees. Other than that we have an Airbnb cottage at the farm and my dad still comes down to the weekly farmers markets.

WHAT HAVE BEEN SOME OF THE CHALLENGES OVER THE YEARS?

Drought and convincing consumers that quality is worth paying that little bit more for. We can't control drought but we've made some great progress on the latter. I'd like to say thanks to all the bakers out there that support us—a family business that endeavours to provide the best quality produce to our customers. We have many great customers in Victoria and would love to chat to any local or interstate bakers that are interested in finding out more about Mount Zero Olives. □

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RECIPE



Recipe from the
10-year-anniversary
edition of Belinda
Jeffery's Mix &
Bake. Published by
Penguin Books.



CHEESE, OLIVE AND BUTTERMILK HERB BREAD //

Made with buttermilk and packed with flavour, this beautiful bread is perfect for the cooler months. It's perfect as an accompaniment to a winter soup or on its own with lashings of locally made butter.

MAKES ONE LOAF

INGREDIENTS:

2½ cups (335g) plain flour
2 teaspoons baking powder
½ teaspoon bicarbonate of soda
1 teaspoon salt
1 teaspoon freshly ground black pepper
½ teaspoon dry mustard powder
60g freshly grated parmesan
60g cheddar or good tasty cheese, grated
½ cup (75g) stuffed olives, sliced
¼ cup snipped chives
2 teaspoons thyme leaves or 1 teaspoon dried thyme
2 eggs
2½ tablespoons olive oil
1¼ cups (310ml) buttermilk
egg wash (optional), made from 1 egg yolk beaten with 2 teaspoons water
extra thyme sprigs and sea salt, for topping

METHOD

1. Preheat your oven to 180°C. Butter a large loaf tin (about 23 x 13 x 6cm) and either line it with buttered baking paper or dust it with flour, then set aside.
2. Put the flour, baking powder, bicarbonate of soda, salt, pepper and mustard into a large bowl. Whisk them together with a balloon whisk for 1 minute (or you can just sift them into the bowl instead). Add both of the cheeses, the olives, chives and thyme and stir them thoroughly together.
3. In a separate bowl, whisk the eggs, then whisk in the oil and buttermilk until they're well combined. Make a well in the middle of the flour mixture and pour in the buttermilk mixture. Stir together until they form a thick, sticky batter. Scrape this into the prepared tin and smooth it out evenly.

If you're using the egg wash, brush it over the top, then sprinkle some small thyme sprigs and sea salt onto the loaf.

4. Bake for 40-45 minutes or until a fine skewer inserted in the middle of the loaf comes out clean—you can almost tell by the tantalising aroma alone when it's ready. Remove from the oven and leave the loaf in the tin for 5 minutes, then turn it out onto a wire rack, remove the paper and leave it to cool.
5. Like most of the breads in *Mix & Bake*, it tastes better when it's still barely warm or at room temperature. If you find you have leftover bread, wrap it tightly and store it in the fridge for up to three days. When you want to use it, wrap it loosely in foil and heat it gently in a 150°C oven. It is still fine for a few more days after that, but is best sliced and toasted.

THERE ARE SO MANY VARIATIONS YOU CAN MAKE TO THIS RECIPE...

"I find I invariably flavour it slightly differently every time I bake it. Semi-dried tomatoes or roasted capsicum are just as delicious as olives; the thyme can be replaced with oregano or rosemary; a touch of chilli adds a nice little kick; Gruyère or firm goat's cheese is a welcome change from cheddar; and rather than the thyme and sea salt topping, sesame or nigella seeds are especially good and a nice crunch." — Belinda Jeffery

RECIPE

BLACK SESAME CHOCOLATE CAKE //

Adored by the Chinese for its many health-promoting and anti-ageing benefits, black sesame is one of the most popular Asian dessert flavours. Try this unique chocolate cake for a twist on a traditional favourite.

SERVES 8-10



INGREDIENTS:

- 200g black sesame seeds
- 200g butter, chopped
- 3 eggs, lightly beaten
- 185g coconut sugar
- 100g almond meal
- 35g gluten-free plain flour
- 1 teaspoon gluten-free baking powder
- Chocolate ganache
- 200g dark chocolate, chopped
- 100ml pure cream



METHOD

Preheat the oven to 180°C. Grease and line a 20cm square cake tin.

Put the sesame seeds into a mortar and pestle or spice mill and grind to a smooth paste.

Put the butter and sesame paste into a saucepan and cook over low heat until the butter melts. Remove from the heat and stir in the eggs and sugar.

Combine the almond meal, flour and baking powder in a bowl, then sift over the egg mixture and gently fold to combine. Pour into the prepared tin and bake for

35-40 minutes, or until a skewer inserted in the centre comes out clean. Allow the cake to stand in the tin for 10 minutes before turning out onto a wire rack to cool completely.

To make the chocolate ganache, combine the chocolate and cream in a saucepan over low heat and cook, stirring occasionally, until the chocolate melts. Remove and allow to cool for 15 minutes, or until thickened. Spread the chocolate ganache over the cake and allow to set. Cut into small pieces to serve.



Recipe
from
**Beautiful
Food**
by Jody
Vassallo.
Published
by
Harlequin



BREA— KING— BAGU— ETTES

With a crispy, chewy crust and fluffy air-pocked middle best served with a slather of salted butter, the enduring baguette is one of the most popular breads on the market. It's also one of the most difficult to perfect.

IMAGES MURRAY HARRIS PHOTOGRAPHY

MASTER
CLASS



“

BAGUETTES BAKED FROM DOUGH THAT'S TOO COLD WILL LACK STRENGTH, WHILE THOSE BAKED FROM DOUGH THAT'S TOO HOT WILL BE TOUGH.

Bakers can experiment for years before achieving the right combination of flavour, crumb, crust and shape of the long, thin loaf. One baker who has baguettes down to an art is Christian Bonne of Lavie & Belle. Christian started his career as a Catering Chef in France but soon left for New Caledonia. There, he worked as a builder for 20 years before returning to his love of baking. He eventually attended a prestigious French baking school where he studied under famous French baker Christian Vabret.

Last year, Christian moved with his wife and daughter to Sydney, and opened boulangerie Lavie & Belle in Surry Hills. There, customers say of his baguettes, "We are in France, without the jetlag."

Christian says four things are required to craft the perfect baguette: the right flour, the right water, a love of the work, and time.

"I use traditional French flour with no additives," Christian says.

"It is great for producing old-fashioned, long fermentation."

He insists on iodised salt, such as Guérande, because it contains minerals that are important for the bread. The perfect water, he says, is spring water: "It's not easy to find a location with a spring in cities," he jokes, so Christian works with the next best thing: filtered water.

Christian uses a homemade liquid sourdough with fresh yeast to improve the fermentation process. People should avoid adding extra yeast and additives, Christian says. Often people will add them to speed up the fermentation process but it will ruin the taste of the baguette.

He also recommends bakers check the temperature of the dough after the mixing process. A good digital thermometer is essential. For baguettes, Christian says, the dough must be between 24 and 25°C.

"The temperature of the dough at the end of the mixing process is really important as it contributes to the strength of the dough and the aromas in the bread," he explains.

Baguettes baked from dough that's too cold will lack strength, while those baked from dough that's too hot will be tough.

When mixing the flour and water, think about the temperature of the room, and use warm or cool water to achieve the optimum dough temperature.

Christian says the most common misconception about baguettes is that there isn't a lot of choice.

"There are a lot of recipes," he says, "but most of them are used less and less because they require a lot of time to make."

Thinner baguettes, around 125 grams, are called ficelle, while bigger baguettes, around 400 grams, are called flûte or pain parisiens.

The recipe Christian has provided is for a traditional 300g baguette. □

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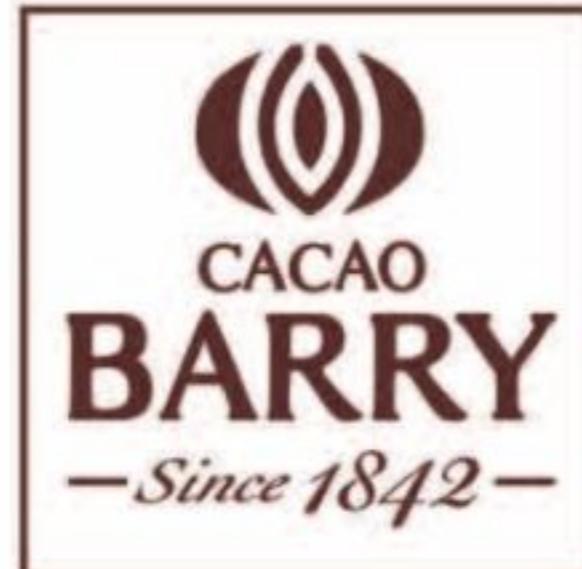
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TRADITIONAL BAGUETTE

INGREDIENTS

1kg French flour (T65)
650g water
200g of "sourdough" (levain)
5g yeast
20g salt

TEMPERATURES

Base: 58°C
Oven: 250°C

TIMES

Autolysis: 1 hour
Mixing: 4 minutes (first speed),
7 minutes (second speed)
Dough growth: 1 hour and 30
minutes
Further resting: 30 minutes
**Resting time after shaping
baguette:** 1 hour and 30
minutes
Baking: 20 minutes

METHOD

1. Prepare and weigh all ingredients
2. Mix flour and water and leave to autolyse for one hour
3. Add sourdough, yeast and salt and mix for 4 minutes (first speed) then 7 minutes (second speed)
4. Check the temperature of the dough to make sure it is between 23°C and 24°C
5. Let the dough grow for 1 hour and 30 minutes
6. Form dough into 350g batches and let rest for a further 30 minutes
7. Shape your baguettes and let them rest for 1 hour and 30 minutes
8. Put baguettes on loader and incise each baguette
9. Bake with steam for 20-25 minutes
10. Bon appétit! **B**

HOT PRODUCTS.

THE NEW BENCHMARK IN FOOD-SAFE BRUSHWARE

Ultra Safe Technology (UST) is part of Vikan's ambition to create the most secure, safe and hygienic cleaning tools for the food and beverage industry. UST Brushware features a unique filament retention system, which makes it the safest brushware available globally.

The new Filament Security Units are moulded as an integral part of the brush, effectively making it a one-piece brush. This feature eliminates the risk of loose filaments, and thus, the potential for product rejection, recalls and waste.

The unique brush head pattern makes the brush easy to clean and dry and improves cleaning efficiency. This reduces the risk of product rejection or recall due to contamination from microbes/bacteria, foreign bodies, cleaning chemicals and allergens.

Contact Wells for more information. **B**



SOURDOUGH THAT'S READY TO GO

Like the idea of Stone Bake Sourdough that comes fully baked and sliced? If so, Bakers Maison's Stone Baked Sourdough Loaf Café Style (sliced) is the bread to have in your kitchen this winter. Stone baked and thickly sliced to support heavy winter meats and sauces, this rugged looking loaf is the perfect bread to fill with breakfast and lunch café fare.

Bakers Maison is known for their par and fully baked French-style breads, pastries and sweets, which they distribute to the food service sector across Australia.

Contact Bakers Maison for more information. **B**

NEW MIXER ON THE MARKET

Vanrooy Machinery has recently launched the Escher PM-D Planetary Mixer. With a double tool and removable bowl, the machine is perfect for mixing high quality and quantity doughs, creams, cake mixes, cheesecakes, fillings and more.

The tools in the Escher PMD can move independently, meaning you can adjust the speed of each tool individually and the two-way rotation of the bowl means you can reverse the motion (this allows you to create geometry and mixing flows that homogenise and improve the quality of your dough). The machine is also oil-free, so you can enjoy improved hygiene and reduced maintenance. Depending on your requirements, you can choose from a range of tools to come with the machine. Options include hot and cold air injection, hopper for loading ingredients, automatic loading system, flanged opening on tool cup and a touch-screen and recipe storage. Contact Vanrooy. **B**



SAY GOODBYE TO MINIMUM SPEND

A Mastercard study found that businesses are missing up to 40 per cent of their business by not offering consumers the choice to make payments of any size with their choice of payment form. Consumers are increasingly aggravated when they need to pay cash for smaller purchases or where there is a minimum spend requirement, with up to 84 per cent resenting restrictions such as paying a fee for smaller transactions. The Zero Dollar Minimum campaign was introduced by Mastercard and Australian payment providers to encourage retailers to provide customers the choice to make cashless transactions with no restrictions.

Contact Mastercard for more information. **B**





YOUR OWN LITTLE POCKET ROCKET

The dual infrared and convection oven is one of the latest innovations from the German leaders of baking.

The infrared technology bakes the product from the inside out, which retains moisture, increases shelf life and quality.

The convection actions bake from the outside in, allowing for a crispy texture to cover your cooked treats.

It is ideal for convenience stores, snack shops, bakery shops and many more. With its low power consumption, small footprint, fast start up time and ability to speed up your workflow by 70 per cent, you can respond to your customer's demands easily and quickly.

Contact W&P Reedy for more information. **B**



ORCHARD NOW PART OF FRESH FOOD INDUSTRIES

Fresh Food Industries has recently purchased Orchard Icing, a well-established niche cake decorating company that specialises in the manufacture, packaging and distribution of a range of retail and food service ready-to-use rolled icing cake decoration products.

Orchard Icing complements Fresh Food Industries' existing range of cake decoration and topping products. This addition to Fresh Food's diverse range of manufactured products will provide a one-stop shop experience for bakers, pastry cooks and confectioners.

Orchard Icing is available in White, Almond, Choc and Ivory packed 12 x 500g carton units per outer or a bulk 3 x 1kg food service carton. All products are available from their national distributor network.

Contact Fresh Food Industries. **B**

PUT YOUR OWN STYLE ON THIS APRON

Chef Works has created the Byron Canvas Cross Back Apron collection. Named after Australia's Byron Bay, an area famous for its creativity and simplicity, the Byron Collection provides optimum space for personal branding.

The simple design and soft natural colours (you can choose between five colours) guarantee that the aprons will complement any environment or setting. Pair it with an eye-catching gingham shirt for a bold look, keep it sophisticated with a fitted shirt, go edgy by pairing it with a polo, or take it to the kitchen with a chef jacket.

The aprons are 100 per cent cotton and have a tight canvas weave for high resistance to splashes and spills. Removable straps make it easy to wash and the cross back style makes it a comfy wear.

Best of all, they just look really good.

Contact Chef Works for more information, including stockists. **B**



EUROPEAN-DESIGNED COLD/HOT DISPLAY CABINETS

Complete Display Equipment recently announced its partnership with Italian company Tecnodom. In addition to Complete Display's current products, they will now also be supplying a new range of Bravo heated and refrigerated display cabinets, which Tecnodom has specifically designed for the Australian market.

Tecnodom approached Complete Display Equipment with their specially designed Bravo series and after exhaustive tests in the Rowville factory, Complete Display Equipment's national sales manager Rob Catalano said, "We knew we had found what we were looking for. The Bravo range is perfect for the smaller bakery or café that is looking for a quality European cabinet at a very competitive price."

Complete Display will also continue to manufacture the Complete range.

Contact Complete Display Equipment for more information. **B**

EDLYN LAUNCHES NEW VANILLA FRIAND MIX

Edlyn is excited to announce the launch of its new Vanilla Friand Mix, a great addition to its already extensive range of bakery premixes.

The product itself is Gluten Free, packaged in an easy to use and store 2kg container and is made in Australia, simply add Edlyn's Vanilla Friand Mix with butter and water to create these deliciously dense and moist dessert cakes. It's that easy.

Edlyn's Vanilla Friand Mix can also be easily combined with your favourite ingredients such as blueberries, raspberries or cocoa to create a new dessert flavour every day. Why not add something quick, easy and more importantly unique to your menu offering with the help from Edlyn.

Contact Edlyn for more information. **B**





AT THE
CRUST
OF IT //

There are few things considered as iconically Australian as the humble meat pie. However, no longer does the traditional combination of meat and gravy wrapped in pastry suffice. Baking Business magazine chats to Australian Best Gourmet Pie 2016 winners Rolling Pin Pies and Cakes about what it takes to craft an award-winning meat pie.

"It's about making people happy with the food we create. We want them to enjoy their experience so much that they can't help but tell someone about it."

So says Rolling Pin Pies and Cakes general manager Nathan Williams, and it's a motto that has well-served the Victoria-based company, whose meat pies have taken out more than 250 awards since the late 1990s, including Australia's Best Gourmet Pie 2016 for their country lamb and rosemary pie.

It's not a simple feat, but one the family-run business is justifiably proud of.

"While we had been consistently winning medals since the late '90s, in 2004 we were judged as the overall winner at the Great Aussie Pie Competition. I think something changes when you win a national title. You just aren't happy unless you're winning gold medals, major sections or overall titles," Nathan says.

"And that's not easy! So you keep pushing yourself."

So what does it take to create an award-winning pie? Nathan says it all starts with great pastry that has just the right amount of puff and flakiness, although he concedes that, ultimately, it's what's inside that matters most.

"I guess we have adopted a 'thin on pastry, big on meat philosophy'. A judge at the most recent Great Aussie Pie Competition said our pie bottom was one of the best shortcrusts he had seen in competition," Nathan says.

"But the fillings need to be full of flavour, made from quality ingredients and full of love."

With standards set so high, it's no surprise the 15 core pie varieties that line the shelves at Rolling Pin Pies and Cakes' Leopold, Queenscliff and Ocean Grove stores have been thoroughly tried and tested before being added to the menu.

A focus on simple flavours done well has seen plain; steak, bacon and cheese; potato; and chunky beef pies remain the firm favourites with customers across the three stores.

However, the Rolling Pin crew aren't afraid to get creative when inspiration hits, and more innovative pie varieties are regularly added to the menu as "pie of the moment" options following an arduous testing process.

Before a pie is judged worthy of gracing the shelves, a small batch of pies is taste tested by a select few team members who all provide feedback. Nathan says tweaks will then be made to the recipe and a larger batch will be cooked that will be given out to staff, family and sometimes even a few loyal customers to sample and provide feedback on. This process is repeated until the pies are perfected.

"It can sometimes take months before we are happy enough to sell them to the public. Other times you just get lucky and nail it first go," Nathan says.

"Competitions are another great way of getting valuable feedback for new creations. Our Asian-inspired Garlic Pepper Chicken was created just prior to the 2015 Great Aussie Pie Comp. Two minor tweaks were suggested by the judges and the pie is now officially Australia's Best Poultry Pie."

Despite the range available instore remaining fairly consistent, Nathan says at any one time he and the Rolling Pin crew would have 100 recipes in the vault, some of which will make a comeback intermittently, some will be permanently added to the menu and some will never be seen again. What's more, Nathan maintains inspiration can strike anytime, anywhere, from magazine recipes to customer suggestions.

One firm favourite, created by bakery owner Susie Chalker, is the breakfast pie, which was adapted from a one pan brekkie recipe she found in the Australian Women's Weekly. Consisting of a filling of bacon, eggs, sausage, baked beans, tomato, and four sauces, the topless pie has remained on the menu since 2009.

Other surprise favourites were the result of a radio promotion Rolling Pin sponsored, which asked listeners to ring in or post online a flavour combination they'd like to see. The four finalists were curried sausage; nacho; tuna mornay; and chicken, leek and camembert, with the latter pronounced the overall winner.

The creations were a big task for the bakery, but nevertheless all four resulting pies went on to win gold at the Great Aussie Pie comp, and the chicken, leek and camembert placed third overall in the poultry category.

"Ideas can come from many places, but most are adapted from recipes you would cook for dinner that we've found in recipe books or magazines. If it tastes great on a plate, then imagine what



Rolling Pin Pies and Cakes opened at Ocean Grove in the early 1990s with owners Susie and Geoff Chalker buying into the partnership in 1997 before taking over totally in 1999.



it tastes like wrapped in pastry," Nathan says.

However, for the current reigning pie champion Rolling Pin reverted back to the simple yet classic flavour combination of lamb and rosemary.

"This pie has really been a competition stalwart, having won a gold medal every year for the past 12 years. But to be honest I wouldn't say there is anything overly creative or innovative about it. It just tastes delicious. It has chunks of locally-sourced slow cooked lamb and fresh vegetables that are packed full of flavour," Nathan says.

"It is really important to us that we use the highest quality meat in our pies, so all our beef pies are made using Cape Grim beef from Tasmania, trimmed and prepared by our local butcher. We try to source as much as we can locally."

A true family affair, Rolling Pin Pies and Cakes opened at Ocean Grove in the early 1990s with owners Susie and Geoff Chalker buying into the partnership in 1997 before taking over totally in 1999. Stores in Queenscliff and Leopold soon followed.

"We have a wonderful team here. In fact we are all one big family at the Rolling Pin. I joined the Rolling Pin in 2006, and then joined the family when I married Sue and Geoff's daughter (and pastry cook) Kristy in 2007. Their other daughter Stacey, who has a background

“ALL OUR BEEF PIES ARE MADE USING CAPE GRIM BEEF FROM TASMANIA...

in corporate accounting joined the team in 2013, and her mechanic husband Todd is now our maintenance supervisor," Nathan says.

"We all have our own set of skills and they just seem to complement each other. And we have 55 wonderful staff who all contribute to the success of the business."

So what's in store for Rolling Pin Pies and Cakes in 2017?

Not surprisingly the team is currently gearing up to defend their Best Gourmet Pie title, as well as perfecting instore operations.

"Space is becoming an issue for us, so we will be looking at implementing lean principles into our production area," Nathan says.

"And we will, of course, be defending our title. I'm sure there will also be a couple of pies that we haven't even thought of yet that will make an appearance." □



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BAKER TAKES OUT YOUNG ENTREPRENEUR AWARD AT THE SOUTH EASTERN SYDNEY BUSINESS AWARDS

It's great to see one of our own winning in the wider business community, so we were excited to hear Bake Bar was so successful in the South Eastern Sydney Business Awards, which recognise business excellence in the region.



Gilat "Gili" Gold won Young Entrepreneur at the South Eastern Sydney Business Awards



Bake Bar is a chain of artisanal bakeries in Sydney's Eastern suburbs, which creates organic, handcrafted food under the leadership of owner Gilat "Gili" Gold.

Starting out with a bakery in Randwick in 2012, Bake Bar has since expanded into Alexandria and Double Bay. It has an open bakery where customers watch as breads, pastries, pies and sausage rolls are made fresh while they eat.

Specialising in gluten-free and organic breads and cakes, Bake Bar's reputation is spreading as the place to go for a nasty-free feed in the eastern suburbs. The food on offer (everything from spelt, whole wheat and rye sourdough to croissants, bagels and pasta) is crafted from Gili's own recipes, which she trials and refines before sharing with her staff.

Bake Bar was nominated in three categories of the business awards: Excellence in Business (Bake Bar Randwick), Start Up Superstar (Bake Bar Double Bay) and Young Entrepreneur, which Gili won.

“

THE FOOD ON OFFER (EVERYTHING FROM SPELT, WHOLE WHEAT AND RYE SOURDOUGH TO CROISSANTS, BAGELS AND PASTA) IS CRAFTED FROM GILI'S OWN RECIPES.

"We were thrilled to be a part of this year's Business Awards, and even more excited to win the Young Entrepreneur Award," Gili says. "Winning means we can share our passion for organic baking and produce with more people and make good, healthy food more accessible." ▀

ON
SHOW

GRAIN TECHNOLOGY ON THE TABLE

The 67th Australasian Grain Science Conference, to be held in Christchurch in September, will be discussing all things grain with the theme announced as Grain Technology for Consumer Nutrition.

The scientific program will bring together scientific and technical experts from around the world to discuss grain breeding, processing, nutrition and consumer foods.

Hot topics include:

- Utilisation of transgenic methods for plant breeding reflecting on practice and regulations in Australasia and beyond
- A global understanding of cereal science
- Novel advancements of gluten free products
- Novel cereal functional food development
- Plant-protein biomaterial processing
- Diversity in quality traits in wheat and tailing flours with wider suitability
- Functional properties of arabinoxylans of human health
- Wheat and sorghum dough rheology in relation to protein composition
- Pulse Electric Field processing of cereal starches to improve functionality

For more information, abstract submission, and registration details visit www.ausgrainscience.org.au. □



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ON
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TOP GONG

LOCAL PASTRY CHEF CLAIMS TOP PRIZE

For the second year in a row, young pastry chefs from around the world travelled to Melbourne to compete for the title of 2017 Savour Patissier of the Year. However, the honour went to local pastry chef Santiago Cuyugan.

The 24-year-old pastry chef and chocolatier from South Melbourne's Bibelot not only received the highest combined score across each of the categories: tarts, eclairs, desserts, and entremets, but also claimed the individual category for entremets, beating out competitors from Belgium, Sweden and the US.

Competition creator and Australia's top chocolatier Kirsten Tibballs said it was incredible to see so many people come together in support of the competition.

"I started the Savour Patissier of the Year competition with the aim of developing a platform to recognise and showcase the talent of both national and international pastry chefs," she said.

"I'm truly honoured to have had the best in the world at this year's event."

Santiago, who last year placed 13th in the competition, said the win had come as a surprise.

"I had actually won the best cake category, and I was surprised by that as well, but I thought that was nice and I was happy enough with that. Then they announced the overall winner and I was even more surprised," he said.

"My only goal was to do better than last year. After the first competition I knew I wanted to do it again so right away I started researching and developing concepts and ideas, and started developing recipes and solid ideas in January."

As part of the win, Santiago received \$50,000 in cash and prizes including a trip to Hong Kong to train at Ravifruit with pastry chef Marike Van Beurden, as well as a place on

The best young pastry chefs from around the globe battled it out in May to be named 2017 Savour Patissier of the Year.



Santiago Cuyugan was named 2017 Savour Patissier of the Year

the Ghana Cocoa Plantation Tour in October.

"I'm definitely looking forward to both. I'm a big fan of travel and new experiences. This opportunity is something I'll value quite a bit," he said.

See a full list of category winners in Kirsten Tibballs' column on page 24. ■

ON
SHOW



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2017 FINE FOOD AUSTRALIA TO BE THE BIGGEST YET

Every September, Fine Food Australia showcases the latest in the food industry. Regularly attracting 20,000-plus attendees, the show exhibits product innovations and offers expert advice on everything from coffee roasters to packaging and equipment.

There'll be a few changes to the show this year. First, Fine Food will be held at the International Convention Centre in Darling Harbour. Plus, under the same roof, the brand-new Commercial Drinks Show will launch its first ever event. The Commercial Drinks Show will cater to the growing demand for hand-crafted alcohol and will include everything you need to know about the on-premise liquor industry.

Bringing the two shows together will combine Australia's \$16 billion liquor industry with our \$170 billion foodservice and food retail industries, and promises to be the biggest Fine Food Australia yet.

Also new this year is the Organics Zone, the Fit Out and Design Zone and the Start Up Zone. These new areas will sit alongside old favourites such as the Talking Food Stage, Devondale Café Stage, Innovations in Patisserie State, ACF Culinary Challenge, Official Great Aussie Pie Competition, Bake Skills Australia and Live Bakery.

Fine Food Australia is the most important destination for any business in the foodservice industry looking to grow, find new ideas and refine skills.

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Visit www.finefoodaustralia.com.au for more information. □





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Tekno Stamap Autosmart 123

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Canol Pastry Lines

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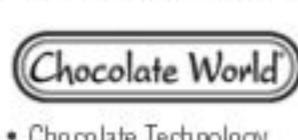
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• Dough Sheeters
• Planetary Mixers
• Automatic Laminating Lines



• Chocolate Technology



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ENTRY DETAILS

Name of Bakery or associated business (if applicable): _____

Entrant's Name: _____

Address: _____

Postcode: _____ State: _____

Email: _____ Phone: _____

ENTRY CATEGORY

What categories will you be entering?

- PROFESSIONAL – \$70
- PROFESSIONAL INNOVATIVE – \$50
- APPRENTICE – \$30

ENTRY CRITERIA

PROFESSIONAL & APPRENTICE

1. One Entry per Business for the Professional section.
2. One Entry per Person for the Apprentice section.
3. Ten Vanilla Slices must be presented with a square or rectangle shape.
4. When tasted, the slice should reveal a custard with a creamy smooth texture and a balance of vanilla taste with a crisp, crunchy pastry topped with a smooth and shiny glaze/fondant.

NOTE: Product submitted for judging in the Professional Section ONLY must be available in store for a period of no less than 3 months after the date of competition.

PROFESSIONAL INNOVATIVE

1. One Entry per person for the Professional Innovative section.
2. Ten Flavoured Slices must be presented.
3. May your own imagination be the only limit for your creation. Your slice, however, at a minimum, requires you to showcase both elements of pastry work and custard style filling. Be creative with design, colours and flavours if you desire.

NOTE: Professional Innovative section flavour/s MUST be listed with entry for judging.

ENTRY DELIVERY

Entries must be delivered to the rear of Mildura City Heart, 63a Langtree Mall. Access via Shillidays Lane (Off Eighth St between Langtree Mall and Lime Ave). Entries will only be received between 8am - 12pm on Saturday 19th August 2017.

COURIER SERVICE

A courier service from Melbourne to Mildura via the Calder Highway, will be available on the day to pick up prepaid entries. For details and to negotiate pick up points, register for this service no later than August 10th.

Anne Nash P: 0439 042 160

ENTRANT'S DECLARATION

I/We understand the criteria set out above and also understand the judge's decision is final and no correspondence will be entered into.

Signed: _____ Date: _____

JUDGES FEEDBACK

For feedback after the event contact:

Corey Howard – Chief Judge

E: choward@peerlessfoods.com.au

P: 0411 868 022

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EOI Puff Pastry (Chopped In)

Group	g/ml 1/2 paste	g/ml 3/4 Paste	Ingredient	Method
1	2000 1100 20	2000 1100 20	Bakers flour Water Salt	Mix Group 1 together to form a good clear dough. DO NOT OVERMIX.
2	1000	1500	EOI Perfex Ready Bits or EOI Pastrex Ready Bits	Mix Group 2 with Group 1, the Ready Bits should be still visible when the dough has formed.
	4120	4620	Total weight	This quantity is suitable for a 20 litre bowl.

Make up Procedure

Mould up lightly and rest 5-10 minutes. Now proceed to give 5 half-turns rolling each time to about 75cm x 40cm before folding. Allow resting period after 2nd and 4th turns.

Freezing

Puff Pastry (Chopped In) is suitable for freezing in a baked or unbaked condition.

Baking - 230°C

EOI Custilla Vanilla Filling

Group	g/ml	Ingredient	Method
1	2500 1200	Water- cold EOI Custilla powder	Place the liquid in the bowl followed by the dry ingredients. Blend together on 1st speed, scrape down and whisk for 4 minutes on 3rd speed.
	3700	Total weight	

Make up Procedure

Immediately spread custard onto the prepared EOI Puff pastry sheets and continue procedure as when preparing vanilla slice normally. Allow approximately 20 minutes to set before cutting.

Recipe uses: EOI Custilla and either EOI Perfex or EOI Pastrex



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ON
SHOW

GHANA COCOA PLANTATION TOUR WINNERS ANNOUNCED

A lucky group 40 Australian chefs, bakers, pastry chefs, chocolatiers and industry professionals are getting ready to pack their bags and head to Ghana in October.

The trip was organised as part of a promotion spearheaded by Callebaut, in conjunction with Australian importer F. Mayer Imports P/L. Included in the tour group are 11 winners from around the country who were drawn at the Savour Patissier of the Year competition in late May. They are:

NSW

Klemen Poppit - De Toni Patisserie
Janine Epere - Destiny Haven
Leon Marshall - Frugii

VIC

Adrian Stratton - Chocolate Mill
Hayley Tibbett - Indulge Chocolates
Bernard Chu - Luxbite

QLD

Kaitlyn Fitzpatrick - 31 Degrees
Natalie McEwan - Sheraton Mirage

WA

Tenina Holder - Thermomix

SA

Justin Williams
Theresa Streefland - Cocobean Chocolate

This year will be the second time the tour has been run—the first was in 2013—and attendees will be visiting cocoa plantations, Barry Callebaut's Cocoa Horizon Programme site, Ghana Cocoa Board, Cocoa Research Institute of Ghana and the Barry Callebaut Cocoa Processing Plant, as well as other tourist locations.

F.Mayer Imports sales and marketing manager—chocolate division Gary Willis said for a pastry chef or chocolatier a tour like this is a once in a lifetime opportunity.

"These professionals like to have in-depth knowledge on ingredients they work with, and the knowledge they will gain from a tour like this is invaluable," he said.

"This is a purpose-built custom tour that is created only for us. No one can just rock up to Ghana and do anything like what we have organised, and no other company in Australia has ever offered anything like this."

Mr Willis said 80 per cent of the tour attendees from 2013 had entered the competition to attend again this year.

"That's the best reaction to hope for, I think," he said. ▀

AND THE WINNER IS...

The LA Judge Award was announced in May, with the winner taking home a ticket to visit the Puratos headquarters in Belgium, on top of the bragging rights that go with winning this prestigious award.



Conor was presented the award at the LA Judge Dinner, which was held in conjunction with the Australian Society of Baking Conference in Sydney.

The conference heard from speakers such as Ian Price, who spoke about waste optimisation, Michelle Broom, who spoke about trends in Australian attitudes to grain foods and opportunities for the baking industry, and Colin Abbott, who spoke on the proposed changes to the national apprenticeship training package.

“

“CONOR IS NOT ONLY AN EXTREMELY COMPETENT BAKER, BUT THROUGHOUT THE COMPETITION HE HAS DEMONSTRATED EXCELLENT BREAD KNOWLEDGE AND MATURITY.

The winner of this year's LA Judge Award goes to... Conor McNaught! The competition, which is in its 50th year, celebrates apprentice bakers under 23 years of age, and tests competitors in all aspects of baking including baking skills, technical knowledge and presentation abilities.

In an AEGIC report, AEGIC bakery leader Daniel Li says, "Conor is not only an extremely competent baker, but throughout the competition he has demonstrated excellent bread knowledge and maturity. There is no doubt that he will become a valuable asset to the Australian baking industry."

Conor works at Creative Crusts under artisan baker and highly awarded owner Brett Noy.

As part of Conor's prize, he received an all-expenses-paid five-day trip to Belgium to visit baking and ingredients company Puratos. There, Conor will take part in bakery demonstrations and tour the famous Puratos Sourdough Library, which holds a unique collection of natural ferments from all over the world (they've collected more than 700 strains of wild yeast so far). ■

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ON
SHOW

SOUTH AUSTRALIAN FOOD INDUSTRY AWARDS OPEN FOR ENTRIES

Get your entries in for the South Australian Food Industry Awards, to be held in South Australia in November.

The South Australian Food Industry Awards Program recognises individuals and businesses with outstanding vision, leadership and innovation. The theme this year is "Breakthrough".

The awards are a great way to raise your profile in the industry. Catherine Sayer, CEO of Food South Australia, says that businesses who have been selected as finalists and winners in the past have used their success to great advantage in their promotion to overseas markets.

Entry is open to South Australian business which are food producers, manufacturers or franchisors, or which provide goods or services to the food industry.

Unique and individual awards include but are not limited to the San Remo Hall of Fame, Bickford's Australia Leader Awards and the Tasting Australia Consumer Award.

Applications and voting are now open. The winners will be announced at the Gala Dinner on November 24 at the SAHMRI building, North Terrace by non other than food legend and MC Matt Preston.

For more information go to www.safoodawards.com.au. □

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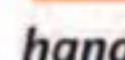


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FOOD'S FINEST CONVERGE ON MELBOURNE

May saw more than 250 exhibitors, two major conferences, 25 free workshops, and four elite chef competitions combine to result in the most successful Foodservice Australia tradeshow yet.



Held at Melbourne's historic Royal Exhibition Building from May 28-30, Foodservice Australia 2017 brought together buyers and suppliers from around the country to see the latest trends in dining.

Event director Tim Collett said the show was a huge success.

"We had an amazing range of exhibitors and special events, and that helped to draw a record crowd. It was incredibly exciting to see it all come together. The show floor had a real buzz and exhibitors tell us they were doing solid business," he said.

On day one, the Australian Seafood Summit drew suppliers, chefs and experts to discuss issues in fishing, aquaculture, consumption, sustainability and menu trends, while day two saw top restaurateurs attend the National Restaurant Conference.

On the gallery level the Savour Patissier of the Year contest attracted large crowds and was also watched online by more than 100,000 people. Thirty talented competitors battled it out in four categories—tarts, eclairs, entremets and desserts—with the creations judged by superstar patissiers Jordi Roca (el Celler de Can Roca, Spain), Antonio Bachour (Bachour Bakery and Bistro, Florida), Christophe Michalak (French TV star and patisserie owner, Paris),

“THIRTY TALENTED COMPETITORS BATTLED IT OUT IN FOUR CATEGORIES: TARTS, ECLAIRS, ENTREMETS AND DESSERTS.

and local Paul Kennedy from Savour Chocolate & Patisserie School.

Local pastry chef Santiago Cuyugan was named Savour Patissier of the Year, and also took out the entremets category. Other winners were Joshua Cochrane (eclairs) and Alessandro Bartesaghi (dessert).

The two chef competitions—Chef of the Year and Bocuse d'Or Australian Selection—formed the heart of the tradeshow, with Michael Cole from Georgie Bass Café & Cooking School claiming both titles, while Simon Best from Augello's in Mooloolaba claimed the Dairymont Australian Pizza Championship title.

The next Foodservice Australia tradeshow will run from May 27-29, 2018, at the International Convention Centre at Darling Harbour. ■

ON
SHOW

QUEENSLAND BAKING ON SHOW

Queensland's bakers strutted their stuff in May, showing off their best creations at the Queensland Baking Show and the Excellence in Baking competition.

Queensland Baking was on display in May at the Queensland Baking Show. Long-time show competitor Tony Robinson from Ferny Way Bakery took out a swathe of awards for his white loaf, vanilla slice and apple pie as well as the Queensland Baking Show Perpetual Trophy.

This year, the show also saw some new entrants, including Brooke Hambly from Bruns Bakery in Brunswick Heads. She won awards for her white three-strand plait and her pasties and she also took out the Decorated Mud Cake category.

The Champion Loaf of the Show also went to a new face, Brad Harvey from Retail Food Group.

Baking Association of Australia executive officer Tony Smith says state-specific shows provide an opportunity for bakers to learn and improve their skills. He says the show is designed to give feedback to entrants on their work and that the open judging system allows competitors to listen in while the judging is going on. Then, after the award presentations, competitors are welcome to mingle with the judges, and discuss their scores.

May also saw the Excellence in Baking competition at Queensland Tafe. The competition, for apprentice bakers and pastry cooks, had categories in pastry and bread, and the winners from each category will go on to compete in the national final against other states later this year. ■

CONGRATULATIONS TO QUEENSLAND BAKING SHOW CATEGORY WINNERS:

Champion Loaf of the Show:

Brad Harvey

Champion Cake/Pastry of the Show:

Brooke Hambly

Most Successful Pastry Exhibitor:

Ferny Way Bakery

Most Successful Bread Exhibitor:

Ferny Way Bakery

Most Successful Apprentice Exhibitor:

Bakers Delight The Gap.



RFG's Brad Harvey took out Champion Loaf of the Show

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CHOCS ON THE ROCKS

Chocolate lovers will take their annual pilgrimage to Sydney's The Rocks this August to experience two days of pure cacao bliss at the Smooth Festival of Chocolate.



The festival, now in its fourth year, attracts more than 100,000 sweet-tooths who come for the tastings and stay for the demonstrations.

The Callebaut Test Kitchen Stage will be home to chocolate legends Kirsten Tibballs, Jean Michel Raynaud, Jodie Van Der Velden, Giovana Falange and Riccardo Falcone.

A pop-up Baci chocolate shop will house over 10 artisan chocolatiers, each showcasing their own skills.

Dean Gibson will be among the stars returning to the show. This year, he's bringing "Bone Shaker", a moving chocolate showpiece that's made from more than 100kg of Callebaut chocolate. It's been in production since January and required its own production team including an engineer. Head to his Instagram page @deangibsonchocolate to see Dean in action creating the enormous chocolate sculpture.

At the Mr Black Espresso Martini Bar festival

“
A POP-UP BACI CHOCOLATE
SHOP WILL HOUSE OVER 10
ARTISAN CHOCOLATIERS...

visitors can take in the sights of Sydney harbour while sipping on a Mr Black Espresso Martini, which comes topped with a Nutella doughnut ball.

Also this year, at the Lindt Lounge, chocolate lovers can design their own Lindt Excellence Bar and have the chance to win a \$10,000 diamond ring.

The Smooth Festival of Chocolate is on August 12-14 at The Rocks, Sydney. For more information visit www.smooth.com.au/festival-of-chocolate. ■

FESTIVAL EXHIBITORS

- Black Star Pastry
- Gelato Messina
- Donut Papi
- Serendipity Ice Cream
- The Profiterole Project
- Donuts – Donuts for Dogs
- Yummy Dutch Pancakes
- The Original Chocowrap
- The Dessert House
- Dessert Jars by Rocco
- The Vogue Café
- 80 Raw, 20 Paleo (GF and Vegan options)
- Piazza D'Oro
- RicoCoco's Chocolate Tea
- Annie Makes Cakes
- Zeppoli Italian Donuts
- Me Meli – Loukemades
- Stay Cool Tropical Sno
- Classic Holidays

CHOCOLATIERS QUARTERS

- Baci Perugina
- Jasper & Myrtle
- Jeff de Bruge

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