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## Meet The Baker



**MICHAEL KLAUSEN**

Brasserie Bread, 96666845

**Where did you complete your training?** I trained in Denmark as a chef and worked with bread through out my whole career. Brasserie Bread was started out of a restaurant I worked at in Sydney.

**What makes a great baker?** A baker works with his hands, a great baker works with his head and hands and an artisan baker works with his hands, head and heart. It is my belief that you have to have your heart in it to be a great baker.

**What's your favourite part of the working day?** To smell and see the bread coming out of the ovens, but mostly to see a lot of our staff growing and enjoying working in such a passionate environment.

**What is the most rewarding ingredient to work with?** Our own sourdough starter, which has to be looked after like a child. Our sourdough starter is 12 years old.

**Is there a type of bread you make to really impress?** Sourdough bread made with organic ingredients, just like our new quinoa and soya. All our sourdoughs take two days to make and before that three days preparation for the starter.

**Do you have any advice for any aspiring bakers out there?** Education. It is important for aspiring bakers to learn as much as they can and always know that you keep learning. Also to find the niche that captures their passion.

**Brasserie Bread is a large bakery and café in Botany which distributes its bread around the North Shore, including the North Sydney Growers Markets, Kirribilli Growers Markets and Macro Wholefoods in Crows Nest.**

**IF YOU HAVE A BAKER YOU WOULD LIKE THE NORTH SHORE TO MEET, SEND SUBMISSIONS TO [YOUNGM@COURIERNEWS.COM.AU](mailto:YOUNGM@COURIERNEWS.COM.AU)**