

Shop EAST

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GOOD FOOD GUIDE

BIRTHDAY BASH FOR A LOAF OF BREAD!

Botany Road bakery's red carpet affair for an 11-year-old culture

It was one of Botany's glitziest nights – a red carpet celebration with all the trimmings. Fine wine, great food and the wholesome excitement you always feel when you see and smell loaves of bread coming out of the oven. And all to celebrate the birthday of...a loaf of bread! To be specific, the birthday of a long-living sourdough starter (ferment). It had just turned 11 years old. Brasserie Bread, a stone's throw from the cranes of Port Botany, uses the same starter to make its traditional, award-winning sourdough. The starter was proudly exhibited for guests at the contemporary Bakery Café with its large glass windows where customers can watch the open plan

bakery in action. Baking sourdough bread is a natural fermentation process akin to wine and cheese. Each loaf takes a minimum of three days to make. Baker's yeast is never used. Instead, the bakery's sourdough is leavened with a natural starter. Brasserie Bread's starter began its life as organic grapes, water and biodynamic flour, becoming the "soul" of hundreds of thousands of loaves. It will continue to improve the flavour of bread as it ages, but needs daily attention and cultivation. CEO and founding partner of Brasserie Bread, Michael Klausen, said the awareness of good, healthy bread was growing at a phenomenal



Above: Brasserie Bread CEO Michael Klausen, director David James, holding the star of the show, and guest Soly Morris toast the amazing success of the 11-year-old sourdough starter.

Below: Baker's rounds are dusted before baking at the Botany Road boutique bakery.



rate in Australia. "The bakery has enjoyed enormous growth since it started five years ago." Growing up in Denmark, Michael began his professional training at 20, working with some of the best chefs in Copenhagen.

Coming to live in Australia he managed the famed Bayswater Brasserie with Tony Papas, a non executive director of Brasserie Bread who, early in his career, worked with some

of the best bakers in San Francisco. The two later established the Boathouse at Blackwattle Bay before forming a partnership with David James, a successful international food entrepreneur. Brasserie breads can be found at David Jones, numerous leading restaurants like Bistro Moncur, Guillaume at Bennelong, Quay and Est, and outlets like Eastgardens and growers markets across Sydney. In 2005, Brasserie Bread's sourdough received the coveted Sydney Royal Fine Food Show's "Champion Loaf" for the second year in a row. Bayswater Bread is located at 173 Botany Road and operates 24/7/365. The Bakery Café is open Monday to Friday 7am to 3pm and Saturdays from 8am to 2pm.

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BREAD & FISH