

Off to a great start




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The essence of sourdough bread is its starter or ferment. It does the job of yeast in conventional breads but it's a tricky little customer, requiring much TLC including feeding three times daily. When Brasserie Bread owners Tony Papas and Michael Klausen (who created the starter 11 years ago from grapes, water and flour) moved premises to 1737 Botany Rd, Banksmeadow, it was in a tortuous two-car convoy treating the starter like a new-born. It made it, although it did once get chucked out in a bucket. The new factory has a shop, cafe and windows to watch the 24-hour breadmaking operation. Fab for parents, too: there's a one-hour free breadmaking class for kids each Saturday morning. Bookings essential, phone 9666 6845, extension 116.