

AUSTRALIAN

business baking

**Easter
celebration**

**Spotlight On:
Anna Polyviou**

**Gumnut
Patisserie**

Traditional
baking
with Maggie Beer

APR/MAY 2011

■ shows + events

Brasserie Bread sourdough takes best of show

New South Wales' Brasserie Bread's organic sourdough range emerged as the biggest winner at the 2011 Royal Agricultural Society (RAS) of NSW's Fine Food Show.

In the food service range, the one kilogram traditional sourdough Boulot was awarded the coveted title of Championship Loaf as well as a gold medal, while the Deli Rye (dark rye sourdough) and QSB (Quinoa & Soya) won a gold medal and silver medal respectively.

Gold medals were also awarded to the New York Rye and Baker's Round, while the Batard sourdough, Country sourdough and Quinoa & Soya took home silver medals.

In pastry, the Brasserie Bread Croissant won a gold medal for the third year in a row, while the Praline Croissant was awarded a silver medal. Bronze Medals were awarded to the ever-popular specialty loaves: the Sour Cherry, Olive & Rosemary and the Rustic Ciabatta.

In total, Brasserie Bread won four gold medals, 10 silver medals and 10 bronze medals across their entire product range of bread, pastries and cakes. ■



Brasserie Bread's award-winning one kilogram traditional sourdough Boulot