



BRASSERIE BREAD'S UPPER CRUST

When the chief executive and co-founder of Brasserie Bread, Michael Klausen, read about a rye bread created by New York's Jewish community, he knew he was on to something. Unhappy with heavy dark ryes, the new migrants began to bake their own unique loaves, which Klausen wanted to replicate here. "There was a real demand in the market for a darker rye with a lighter crumb," he says.

After three months' trial and error, the result is Brasserie Bread's New York Rye. "I purposefully made a lot of mistakes to home in on what I wanted," Klausen says. "Like a chef in a restaurant, you have to ask yourself, 'How can I make this better?'" Klausen has used dark cocoa powder to give the crust a subtle sweetness that contrasts with the milder-flavoured crumb. The bread, which he recommends storing out of the fridge in a paper or calico bag, is best served fresh but can be toasted after a few days to release a slight chocolate flavour.

\$7.50/650g from Brasserie Bread, Banksmeadow; Thomas Dux stores; Allpress Espresso, Rosebery; or online at brasseriebread.com.au.