



HOT AND CRUSTY: Baker Mie Tan of Brasseriebread, shows off her range of loaves at the Hyatt Food and Wine Week which began yesterday Photo: ANDREW SHEARGOLD

Food week urges locals to use their loaf

By Aaron Ridgway

Now that *Masterchef* has elevated home cooking standards across the nation, all we need now is a bit of "breaducation".

The Hyatt Food and Wine Week kicked off in the hotel's Lavendar Courtyard yesterday, showcasing a range of wines, cheeses, olive oil, smoked meats and artisan breads.

Brasserie Breads, which supplies

numerous restaurants and cafes in Canberra, runs courses to encourage people to look beyond a basic white-bread diet.

"A lot of breads appear healthy, but this one actually is," Mie Tan said of her delicious-looking French mountain bread.

Brasserie sells a range of artisan loaves based on those of the famed Poilane bakery in Paris.

"A lot of so-called wholemeal or brown breads are actually white

bread with brown food colouring," said Ms Tan's offside James Doig.

The festivities run till Sunday with at least one epicurean event on each day.

These include a "sparkling afternoon tea" hosted by local winemaker Greg Gallagher and buffet dinners at the National Museum and the Hyatt, which feature regional produce and Canberra wines and beers.

Executive chef at Park Hyatt

Sydney's harbourkitchen&bar, Alessandro Pavoni, takes centre stage later in the week with a cooking masterclass on Friday and a winemakers' dinner on Saturday, featuring a four-course dinner matched to local wines.

The week also plays host to the launch of the 2009 Hyatt International Riesling Challenge.

■ For the full program visit:
www.hyattwineweek.com