

CULINARY CRAFTSMEN

Skilled artisans - making great produce the traditional way - are more popular than ever. We celebrate three of Sydney's best. Text by Kate Duthie. Photographs by Hugh Stewart. Styled by Jane Roarty

101 IDEAS

store it ...

To get longer life out of bread and maintain the crust and quality, store it in a breathable bag or bread box for up to three days. For longer storage, wrap bread in plastic and freeze for up to three months. Freeze it in slices and toast straight from the freezer. Never store bread in a fridge, and never leave it in a warm place exposed to the sun or near heat - it will develop a bad taste long before you see the mould that's coming!

the baker

"Working as an artisan is what gives meaning to baking. My dream is to grow our training school for kids and adults"

Michael Klausen, Brasserie Bread

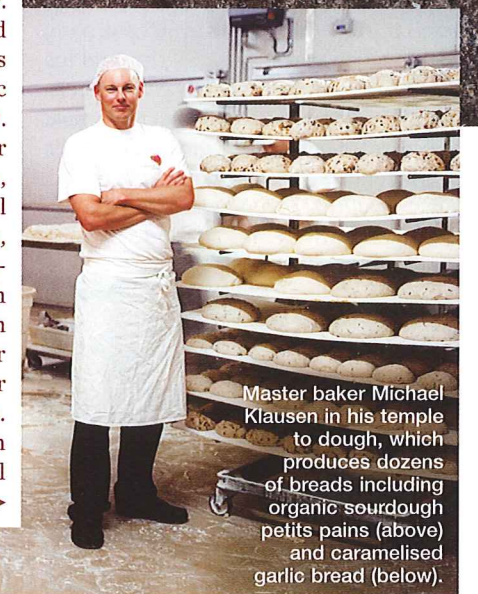
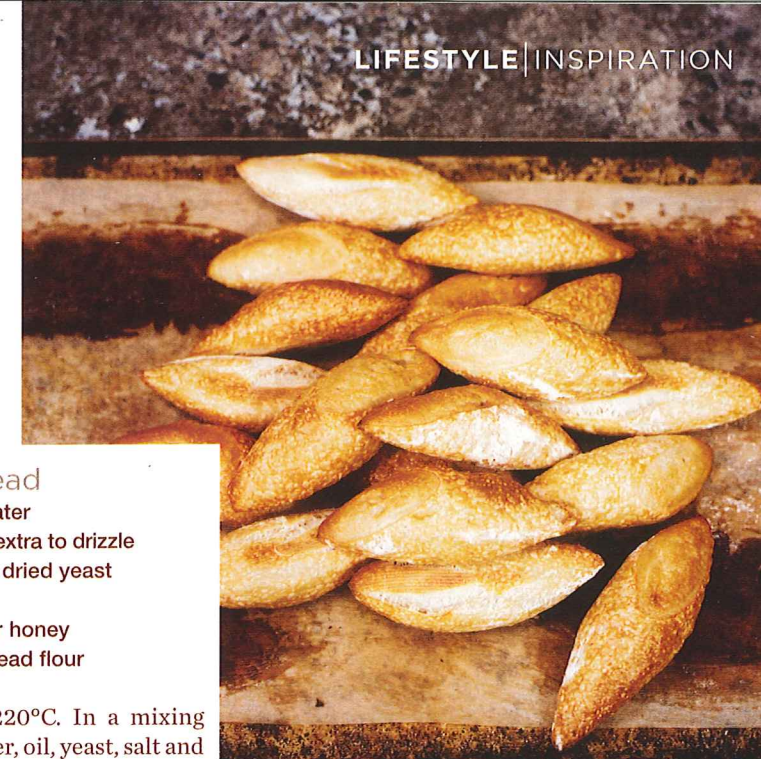
After five years as head chef at iconic Sydney restaurant Bayswater Brasserie, Danish-born Michael Klausen opened the award-winning Boathouse on Blackwattle Bay with business partner Tony Papas. Behind the scenes they were developing new breads, and in 2000 they opened Brasserie Bread, a bakery committed to artisan baking. The push for better bread has come from the public, explains Klausen: "People are better educated about eating good bread for their health, as opposed to mass-produced bread. They want to know where their food comes from." His favourite? "Sourdough - I like robust flavours."

Brasserie Bread, 1737 Botany Road, Banksmeadow, NSW. Call 1300 966 845

italian flat bread

3 cups lukewarm water
 ½ cup olive oil, plus extra to drizzle
 2 teaspoons instant dried yeast
 1½ teaspoons salt
 1 teaspoon sugar or honey
 4-5 cups organic bread flour
 sea salt to sprinkle

Preheat oven to 220°C. In a mixing bowl, combine water, oil, yeast, salt and sugar or honey. Mix in flour, 1 cup at a time, until dough comes together. Knead with your hands on a floured board for 10 minutes, adding flour as needed to make it smooth and elastic (better too wet a dough than too dry). Place dough in an oiled bowl and cover with a tea towel. Let rise in a warm, draught-free place for 1 hour until doubled in size. Punch down dough, divide in two and form into flat rectangular shapes 2-3cm thick. Place dough on a lined baking tray, drizzle oil on top and make impressions with your fingers in the dough, 2cm apart. Cover and let rise again for 30 minutes. Drizzle with extra oil and sprinkle with sea salt. Bake for 15-20 minutes until golden brown. Makes 2 large loaves. ▶



Master baker Michael Klausen in his temple to dough, which produces dozens of breads including organic sourdough petits pains (above) and caramelised garlic bread (below).

