

EATING OUT



STARTING OVER

It might seem bizarre to throw a party for a sourdough starter, until you realise how important it is to making great bread. The folk at Brasserie Bread in the Sydney suburb of Banksmeadow recently threw a red carpet party to mark the 11th birthday of their ferment/starter, which needs to be "fed" three times a day to keep it alive. Since its inception, Brasserie Bread has used the same ferment to make its traditional and popular sourdough. In October last year it opened a Bakery Café at its premises in Botany Road, with large glass windows so that customers can watch the bakery in action. "The awareness of fine artisan bread is growing at a phenomenal rate in Australia," said Michael Klausen who owns the business with Tony Papas. The bread can be found at Simon Johnson stores, David Jones and in several Sydney restaurants.