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baking business

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OCT/NOV 2011



Adriano Zumbo and Brett Noy discuss moulding, mixing and proving dough made from French flour

Adriano Zumbo & Brett Noy

BAKING EXPERTS SHARE FRENCH FLOUR SECRETS

Two masters of bread and pastry came together in early September to swap baking techniques and discuss the qualities of French flour.

Uncle Bob's Bakery owner and Southern Cross Baking Group president, Brett Noy worked in Adriano Zumbo's Rozelle business for two days in preparation for Fine Food Australia. The two bakers discussed different aspects of Mr Zumbo's sourdough production as well as the qualities of the GMP French flour recently introduced into Australia.

While Mr Zumbo is best known for his macarons, cakes and pastries, he also has a range of traditional sourdough breads baked

in-house. Mr Noy said he was impressed by his pastry counterpart's insight into sourdough bread as well as his general food knowledge. While many of the industry's best bakers are known for their passion, Mr Noy credited the pastry chef's food science knowledge for helping to set him apart from the pack.

"He's learning all the time. He's got a really good interest in bread because he takes interest in the science of the production of everything," Mr Noy said.

"That's what makes him so good at the pastry that he does. He doesn't just throw things together. The reason that he can make them work is that he understands the science behind it."

While bread was the focus of attention of the two day production run, Mr Zumbo's famous macarons were also discussed.

"You taste his macarons, and I've tried macarons all over the world, and his are equal with the best in the world and better than most," Mr Noy said.

"It's because he understand how they work. He understands not only the methodology of making them but he understands how to put it together. You can only do that when you are coming from a science-based approach."

Mr Zumbo has a controlled and measured approach when using sugar, refraining from constantly adding it to his products.

"If he's using fruits and adding them to chocolate, there's already existing sugar in a different form in the fruit," Mr Noy revealed.

"He said a lot of people try and add more sugar to it and you lose the flavour because you over-sweetened it. So it's really important to have that understanding."

At the end of the two days the bakers produced hundreds of rustic baguettes loaves for Fine Food Australia.

Despite his booming pastries and various media commitments taking up much of his time, Mr Zumbo will make use of the experience to help him expand the bread side of his business. ■



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