

WHO MAKES AUSTRALIA'S BEST BREAD, CAKE AND PIE?

Outstanding results have been achieved across all sections of the 2010 Sydney Royal Bread Cake and Pie Competition, with 400 entries judged over two days.

29 Gold, 58 Silver and 138 Bronze Medals were awarded, along with six Champion and five Best Apprentice awards.

The world class line up of judges in the Bread Competition, lead by talented South Australian Leon Bailey, awarded the **Champion Bread Exhibit** trophy to Bakes Delight Bowral and Mittagong for their Country Grain Block. The store also took home one Gold, three Silver and eleven Bronze medals.

The NSW Southern Highlands can also lay claim to the **Champion Cake Exhibit** and **Champion Pastry Exhibit**. Mittagong's Gumnut Patisserie took home the top gongs for their Flourless Chocolate Cake with lime and chocolate mousse and their Lemon Flan. The Gumnut Patisserie won a total of 22 medals including six Gold, three Silver and 13 Bronze.

If you're looking for a delicious sourdough then go no further than Sydney exhibitor Brasserie Bread. Brasserie Bread picked up the **Champion Sourdough or Artisan Bread** for their Bakers Round. The accolades didn't stop there for Brasserie Bread, they added a total of 33 medals to their trophy cabinet, including 3 Gold, 9 Silver and 21 Bronze.

Champion Biscuit or Biscotti was awarded to Sydney producer Sweetness the Patisserie for their gluten free Florentines. Sweetness also added a total of seven medals to their tally.

RAS Fine Food Committee Chair Lyndey Milan says the overall quality of entries in this in this year's Shows was outstanding.

"Entries in the pie category were particularly exceptional. The apprentice category also performed very well and many of the entries were worthy of championship status. Bakers and pastry cooks should be applauded," said Ms Milan.

Mick's Bakehouse of Wagga Wagga is no stranger to Championship success, once again scooping the pool with 35 medals in the regular classes, including eight Gold medals. Apprentice Kristy Lehman can lay claim to an additional six medals along with several Champion awards including **Best Apprentice Cake Exhibit**, **Best Apprentice Meat Pie Exhibit** and **Best Apprentice Gourmet Pie Exhibit**. The **Champion Gourmet Pie** was also awarded to Mick's Bakehouse for their Classic Lamb Shank.

Adriano Zumbo Patisserie, made famous for their involvement in Channel10's Master Chef, entered the competition and took home eight Bronze Medals. Apprentice exhibitor Araks Nazarian was awarded **Best Apprentice Pastry Exhibit** and **Best Apprentice Biscuit Exhibit**.

First time exhibitor Dolcettini of Dural in Sydney was awarded eleven medals, including two Gold.

REWARDING EXCELLENCE IN AUSTRALIAN AGRICULTURE

Since 1995, the Sydney Royal Bread, Cake & Pie Competition has been rewarding baked goods based on criteria including appearance, texture, aroma, baked quality, volume, colour, eating quality, flavour and quality of filling, if applicable.

Bread entries include white, wholemeal, grain, fruit, sourdough, international and artisan. Cupcakes, muffins, mudcake, cheesecake, petit fours and a special novelty class are judged in the cake section. In pastry a selection of sweet and savoury classes are judged including fruit flans, tartlets, quiche, Danish pastries, biscuits and biscotti in sweet and beef and gourmet pies in savoury.

The Sydney Royal Bread, Cake & Pie Competition forms part of the **Sydney Royal Fine Food Show**. Other competitions include beer, aquaculture, pasta and coffee.

A list of Champion Award winner is attached. For a full list of Medal winners please visit www.sydneyroyalshows.com.au

For interviews, images or further information;

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SYDNEY ROYAL BREAD, CAKE & PIE COMPETITION

CHAMPION WINNERS

Champion Pastry		
THE GUMNUT PATISSERIE	LEMON FLAN	MITTAGONG NSW
Champion Biscuit or Biscotti		
SWEETNESS THE PATISSERIE	FLORENTINES (GLUTEN FREE)	EPPING NSW
Champion Gourmet Pie		
MICK'S BAKE HOUSE	CLASSIC LAMB SHANK	WAGGA WAGGA NSW
Champion Bread		
BAKERS DELIGHT BOWRAL & MITTAGONG	COUNTRY GRAIN BLOCK	BOWRAL NSW
Champion Sourdough or Artesian Bread		
BRASSERIE BREAD	BAKERS ROUND	BOTANY NSW
Champion Cake		
THE GUMNUT PATISSERIE	FLOURLESS CHOCOLATE CAKE WITH A LIME MOUSSE, TOPPED WITH A CHOCOLATE MOUSSE	MITTAGONG NSW
Best Apprentice Cake		
MICKS BAKEHOUSE - KRISTY LEHMAN	CHOCOLATE ROLL	WAGGA WAGGA NSW
Best Apprentice Pastry		
ADRIANO ZUMBO PATISSIER - ARAKS NAZARIAN	FRUIT TARTLETS	ROZELLE NSW
Best Apprentice Biscuit		
ADRIANO ZUMBO PATISSIER - ARAKS NAZARIAN	CHERRY & ALMOND BISCUIT	ROZELLE NSW
Best Apprentice Meat Pie		
MICKS BAKEHOUSE - KRISTY LEHMAN	BEEF PIE	WAGGA WAGGA NSW
Best Apprentice Gourmet Pie		
MICKS BAKEHOUSE - KRISTY LEHMAN	CURRIED SAUSAGE	WAGGA WAGGA NSW

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