

IGA Perth Royal Show

1st October to 8th October 2011



September 5, 2011

WA's best pies and pastries again from Denmark Bakery

Bakers Delight in Swan View has best bread

Denmark Bakery continues its winning streak at the Royal Show, being named most successful exhibitor in pastry cooking for the fifth year in a row.

The bakery won first place for its gourmet lamb and beef pies, as well as sausage rolls, blueberry muffins, Danish fruit pastries, Swiss roll, cheesecake, cream horns and Black Forest cake.

Denmark Bakery's Clete O'Brien puts their success down to a combination of good ingredients, trial and error and lots of practice before the competition.

Between us my business partner Sean Carley and I have 66 years experience," he says.

"A win at the Show is amazing for our business, because this is the premium event in the baking industry."

Nearly 600 entries from over 100 of the State's best commercial bakeries and patisseries were lined up for the Bread and Pastry Cooking competition at the 2011 IGA Perth Royal Show.

There were a significantly higher number of apprentice entries this year.

Chief pastry judge Mike French said the standard of pies and pastries were high.

"There were a lot of contenders for the top spot and at least a dozen for the top three places," he said.

"The word is getting out that we are looking for quality ingredients and craftsmanship and it shows.

“The people who win are trying to achieve that little bit extra. The usual guys are rolling along doing a wonderful job but there are also new people coming in. The creativity is out there.”

Golden Bakery in Osborne Park won best meat pie. “They won a gold medal in the Great Aussie Pie Competition last year,” said Mike.

“I never get sick of pies. I’m always on the look out for that special one.”

In the bread section, Le Bon Bakehouse in Morley won champion loaf.

Bakers Delight in Swan View was named most successful bread exhibitor.

It won first place for its multigrain condensed loaf, its Vienna style Rye bread, continental loaf and French stick.

Franchisee Nathan Merrett described the win as ‘awesome’.

“We have been entering since 2007 and I am very proud to have won most successful bread exhibitor for the first time,” he says.

“I have a very good team behind me. I love my job. We are always trying to make our products better every day.”

Chief bread judge John Noonan said the standard of entries in the bread section had been as good as ever.

“The champion loaf was of exceptional quality obviously made by a person with an extremely good grasp of the trade.”

The gourmet section had doubled this year, taking in products such as white sour dough and German Rye.

“For the second year running we had an Innovation award, for products that display unique characteristics. The person that won that (Damian Norvicas of Organic Loafers in Subiaco) produced a lupin product that was very good.

“One entry had seaweed as an ingredient.

“This year there were also some very good gluten-free products.”

PIE RESULTS

The Best Meat Pie for 2011 was won by **Golden-Bakery** in Osborne Park.

Miami Bakehouse won the prize for the most creative gourmet pie.

Denmark Bakery won the best gourmet lamb and gourmet beef pie.

Pinjarra Bakery and Patisserie won the best gourmet chicken pie.

BREAD RESULTS

The Champion Loaf was won by **Le Bon Bakehouse** in Morley.

Bakers Delight in **Swan View** was named most successful bread exhibitor

Christopher Kirkpatrick of **Miami Bakehouse** in Mandurah was the most successful apprentice bread exhibitor.

Miami Bakehouse had the best hot cross buns.

The Innovation award was won by **Organic Loafers** in Subiaco.

Bakers Delight in **South Fremantle** had best wholemeal loaf, 4 strand plaited white loaf, round rolls and white sourdough.

Brumbys Waikiki had best jubilee twist.

CAKES AND PASTRIES

Denmark Bakery won the best blueberry muffins, Danish fruit pastries, Swiss roll, cheesecake, cream horns and Black Forest cake

Miami Bakehouse had the best apple pie and the most creative pastry cooking exhibit. It won first place for creative vanilla slices and creative gourmet pie.

Royale Patisserie in Albany won best decorated birthday cake.

Brumbys Kalamunda had the best traditional fruit mince pies.

Thanks to the State Government's support of CHOGM 2011, all children aged 12 years and under will receive FREE entry to this year's Show when accompanied by an adult.