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■ Hot product . . . Brett Noy beat baking rivals from around Australia.

# Brett wins bake-off

By ALAN WELBURN

BRETT Noy, if you will pardon the pun, is rolling in dough.

The Belmont baker has captured one of Australia's foremost awards and could be heading overseas as part of a national team to challenge the world's best breadmakers.

Mr Noy, who works at Uncle Bob's Bakery, beat some hot competition to seal the Australian Artisan Baking Cup.

He was pitted against

rivals from across Australia and New Zealand in a live bake-off at the Melbourne Exhibition Centre.

Competitors were required to produce a range of products including sourdough, spelt bread, ciabatta, French baguette and an artisan's choice product, for which Mr Noy chose his fresh-roasted potato, rosemary and smoked sea salt sourdough.

Artisan baking requires the use of specialised techniques without the use of chemical additives. Most

products require long fermentation periods of more than 18 hours.

A team of local and international judges, including German master baker Melf Jepson and Australian sourdough expert John Downes, gave the nod to Mr Noy, who can now head to Italy in January to compete against bakers from Asia and Europe.

Mr Noy said it was an intense yet enjoyable experience.

"But I'm taking a holiday to recharge," he said.