

BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY 2023

NATIONAL ARTISAN BAKING COMPETITION

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	Traditional White Sourdough - Minimum 600gm	Sourdough Portland - Kim Hol	Luxe Bakery - Francois Mignard	Locantro - Pino Locantro
Class 002	Native or Heirloom Sourdough - Minimum 600gm	Boulangerie Vietnam - Jeremy Mavromatakis	Hey Bagel's - Dave Stillwell	Sourdough Portland - Kim Hol
Class 003	Ciabatta Loaf - Minimum 200gm	CJ's Bakery - Bec Wade		
Class 004	Sourdough Tin Bread	CJ's Bakery - Bec Wade		
Class 005	Croissants	Luxe Bakery - Francois Mignard	Gumnut Patisserie - Josh Nickl	The Bakery Alice Springs - Neil Rilatt
Class 006	Open Speciality Viennoiserie	Gumnut Patisserie - Tracy Nickl	Gumnut Patisserie - Tracy Nickl	Gumnut Patisserie - Josh Nickl
Class 007	Open Sourdough - Minimum 600gm	Luxe Bakery - Francois Mignard & Sheena Reid	Luxe Bakery - Francois Mignard	Luxe Bakery - Francois Mignard & Sheena Reid
Champion Product of Show	Gumnut Patisserie - Tracy Nickl	Class 6 - Viennoiserie		
Champion Sourdough Loaf	Sourdough Portland - Kim Hol			
Champion Viennoiserie	Gumnut Patisserie - Tracy Nickl			