

BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY 2025

NATIONAL ARTISAN BAKING COMPETITION

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	Traditional White Sourdough - Minimum 600gm	Parfait Patisserie - Troy Hindmarch	Bonfire Bread Lane Cove	Kraken Sourdough
Class 002	Traditional Rye Sourdough - Minimum 680gm	Bonfire Bread Avalon	Bakers Delight Bowral	Bakers Delight Bowral
Class 003	Ciabatta Loaf - Minimum 200gm	Bakers Delight Albion Park Rail	CJ's Bakery	Bakers Delight Bowral
Class 004	Baguette	Bonfire Bread Marrickville	Lagom Bakery	Bonfire Bread Lane Cove
Class 005	Croissants	Parfait Patisserie - Alex Miller	Evoke Bakery	Locantro Bakery
Class 006	Open Speciality Viennoiserie	Gumnut Patisserie - Tracy Nickl	Gumnut Patisserie - Peter Theille	Gumnut Patisserie - Tracy Nickl
Class 007	Open Sourdough - Minimum 600gm	The Beekeeper's Bakery	Parfait Patisserie - Alex Miller	Lagom Bakery
Champion Product of Show	Bonfire Bread Marrickville			
Champion Sourdough Loaf	Bonfire Bread Marrickville			
Champion Viennoiserie	Parfait Patisserie - Alex Miller			