

Farmers learn from famous baker

Megan | 22nd October 2010

HARRISVILLE farmer Stephen Macfarlane looked a tiny bit out of place in a commercial kitchen yesterday as he learned the art of baking artisan bread.

But his roughened farmer's hands were being taught by one of Australia's most talented bakers, Michael Klausen.

Mr Klausen has been running a successful artisan bakery in Sydney for years, but became a bit of a household name after guest appearances on *MasterChef*.

Mr Macfarlane joined other organic grain growers from central Queensland to northern Victoria who supply Kialla Pure Foods at Greenmount to see the other end of the grain production industry.

On the agenda for the day was plenty of discussion and networking between the organic suppliers followed up by a road test of their own product.

"I think we all should do something like this," Mr Macfarlane said.

"It's been a great experience to see the other side of our industry.

"Maybe reporters should be interviewed and have their photos taken too," he laughed.

There was plenty of discussion about the high quality and consistency of good organic flour compared to mass-produced and readily available flours.

Mr Klausen said he had been using organic flours long before it became trendy to label food with tags such as organic or natural.

And the recipe obviously works with loaves of Mr Klausen's bread retailing at \$18 per loaf.

To find out more about Kialla Pure Foods, see www.kiallafoods.com.au



Kialla Pure Foods grain farmer Stephen Macfarlane gets some insight into the other end of the industry – baking tasty treats.

Megan Masters