



Edwina Peoples and Jonny Pisanelli of From Scratch Patisserie

# SUBLIME SWEETS

## BITE-SIZED CAKES AND PASTRIES TOO PRETTY TO IGNORE

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Europe's grand patisseries and pasticcerias may be the traditional home of pastry chefs but Adelaide has several artisan bakers who are creating authentic and delicious sweet treats.

From Scratch Patisserie is run by patissiers Edwina Peoples and her partner Jonny Pisanelli who sell their boutique pastries and desserts at the Adelaide Showground Farmers Market and Gilles Street Market.

Edwina and Jonny make superb sfogliatelle, Italian shell-shaped layered Italian pastries traditionally filled with custard, financiers (small French cakes in plain or blueberry), cornetti pastries and zeppole (Italian doughnuts). Handmade tarts include apple breton or others topped with homemade caramelised figs and almonds or sour cherries. The quirky Chocberry Gilmore (a reference to the film Happy Gilmore) is a sweet chocolate pastry with chocolate filling, hazelnut custard and raspberry compote on top. Jonny says the "golf ball" is made of toasted coconut, folded through an Italian meringue, and then flamed with a blow torch.

An authentic Castagnata is an Italian torte made with chestnuts, rosemary, pine nuts, and olive oil, while Edwina describes the whimsical Ugly Raspbetties as "so ugly but they taste so good".

Genuine macaroons are difficult to make but Edwina has perfected hers which are offered in a rainbow of colours and flavours (salted chocolate caramel, passionfruit, orange and Cointreau, strawberries and cream, apple pie and others).

Edwina and Jonny, who already have full-time jobs in the food industry, are building From Scratch gradually but they have serious plans to open their own café in the not-too-distant future. They both agree it will be the perfect combination of their skills and passions.

Jonny, who studied patisserie at Regency TAFE, works as a barista at Cibo and is heading to London in June to represent Australia in the tasting section of the World Barista Championships. Edwina is a fully qualified chef who cooked at Magill Estate Restaurant for five years followed by a stint at the Shangri-La Hotel in Singapore and now bakes at Dough in the Central Market.

"We're still learning a lot, experimenting with our foods, trying new things and the markets are the perfect place to find out what people like the best," Edwina says.

From Scratch Patisserie is at Adelaide Showgrounds Farmers Markets, at Wayville, every Sunday from 9am to 1pm and Gilles Street Markets (next market is Sunday, May 16).

Au Matin Calme (“morning calm” in French) in Hutt St is a newcomer to Adelaide’s patisserie scene. The charming tea lounge is run by Guillaume Blanc and Anthony Terve, who hail from France, and Chakey Kim of Korea who met when they were working in Melbourne.

The two-storey café has a Parisian mood with sun-filled upstairs dining rooms painted in aquamarine or pale lemon with timber floors and furniture. Jazz music adds a calm ambience while baking aromas escape from the downstairs kitchen.

The display cabinet is full of high-quality, house-baked sweet treats such as hazelnut and almond dacquoise, milk chocolate ganache and caramelised hazelnut paste. There are cheesecakes, finger lady sponge with cream cheese mousse and pastries filled with caramelised hazelnut paste with milk chocolate rice bubbles, or vanilla mousse. An array of glossy, glazed fruit tarts and freshly baked financiers in orange or raspberry would make a nice accompaniment to a pot of tea or “Secret French hot chocolate”. Pastry cheese pockets, croissants and quiche add a savoury edge.

[www.fromscratchpatisserie.com.au](http://www.fromscratchpatisserie.com.au)