

## THE UPSIDE-DOWN WORLD OF BAKING

Mauri had the privilege of meeting up with customer, Ian Smith, owner of 'The Baker's Corner' in Brisbane. Ian kindly took time out of his busy schedule to chat to us about his life in the bakery, from his favourite products to the busiest times of the year and everything in between, keep reading for the full interview.

What is the best part about being a baker?

I think one of the best parts of my job would be the satisfaction I get out of it, there's something so rewarding about creating a product from scratch and then watching a customer walk away satisfied with their purchase. The other part of the job, which I really enjoy, is the fact that it is honest work, you can't cheat people when you're selling them bread!

What are your favourite Mauri ranges to use? What types of end products do you create with them?

As a staple I would say the Mauri Flours, they are just so reliable and consistent which is something so important to any baker. I also love the range of grains products on offer. My favourite product to make with these ranges would have to be a sourdough, whether that be a purple kibbled wheat sourdough or a porridge style sourdough.

Which are the busiest times of year for you?

We are actually fast approaching the busiest time of year at the moment. During summer people try to cut back on their carb intake but during the winter period, there is nothing better than a warm soup and some freshly baked bread!

Do you have any specialty products you like to create for these cold winter months?

During winter we tend to make heavier rolls, seedier sourdoughs and potato sourdough. Practically anything that goes well with a hearty soup or casserole!

What does a day in the life of a Baker like you look like? Can you describe your day in two words?

If I had two words to describe a day in my life, they would have to be 'upside down'. What I mean by this is at 7pm while everyone is relaxing after a long day of work, my day is just beginning. At 8pm I start to prep the products and around midnight the products start to come out of the oven. I usually finish up around 5am, just before the rest of the world is waking up!

What is your favourite aspect of the Mauri products?

My absolute favourite thing about the Mauri products would be consistency. The products are so reliable and I always know that I am going to get a consistent and delicious end product.