

BAKER

ISSUE 01

JULY 2022

**PASTRY PRINT IS NOT DEAD*



THE TALES OF A SEASIDE
COURTYARD

CLASS OF 2022



Hummus and Eggplant
Dustin Henderson



The Plain
Atticus Finch



Almond
Hermione Granger



Pain au Chocolat
Wednesday Adams



Kouign-amann
Jules Winefield



**Savoury
Monkey Bread**
John Bender



**Lamb, Red Wine &
Plum Sausage Roll**
Tyler Durden



Honey Ham & Cheese
Dickie Greenleaf



**Sweet
Monkey Bread**
Elle Woods



Cinnamon Scroll
Amélie Poulain



Veggie Sausage Roll
High Roller



Raisin Snail
Inspector Clouseau

THE THREE RULES OF PASTRY AS BROKEN BY JAMES SIDERIS, FOUNDER OF ROLLERS BAKEHOUSE



1.

LEARN YOUR CRAFT FROM A *master* ARTISAN



The business of viennoiserie is steeped in centuries of tradition, technique and specialist knowledge. Apprentices train for years in lauded bakeries around continental Europe to learn the secrets of the trade.

But just because something has been done one way forever doesn't mean that's the way it has to be done ad infinitum.

James Sideris taught himself how to bake via YouTube videos and books while he was studying commerce and law at university. It's safe to say he subbed out statistics for sweets pretty quickly as he began to master the art of pastry, spending his days zooming in on videos to inspect the exact thickness to which an online pastry chef would laminate their croissant dough. He then applied this URL knowledge to real life, where trial and error (and a lot of research at established bakeries) led to a muffin-making side-hustle from his home kitchen.

He founded Rollers Bakehouse in 2018 as the culmination of everything he had learnt so far.

coffee and croissants is a nod to the Americans who 'just do two things really simply and really well.'

A hole-in-the-wall bakery tucked into a laneway close to the surf is about as far away from Paris as you can get.

3.

STICK TO THE *classics*



Cream-stuffed éclairs? Chaussure aux pommes? Not here! James combines classic French techniques with modern flavours to create original concoctions like curried banana pastries, 'sausage roll' croissants and pavlova danishes.

'It's not about being the cafe down the road that slices open a croissant and puts ham and cheese inside it. That's too easy,' says James. 'It has to be incorporated into the croissant, technically part of it.'

Pain au chocolat made with charcoal dough, spanakopita rolled into a crescent rather than a filo pie, or lox salmon croissants spiked with cocktail onions and nigella seed bagel topping. It's not untraditional, but it's a new spin on nostalgic flavour combinations.

'You could have somebody who's worked in chef hatted restaurants as a pastry chef but get them to try and make croissants and they won't be able to nail it,' he explains. 'Pastry is its own niche little thing, it takes so much to perfect.'

Even more so when you're breaking the mould.

2.

DO AS THE *French* DO



Despite the French origins (and names) for nearly every type of pastry in existence, James is inspired by 90s hip hop, American-style service and the Palm Springs desert when crafting the concepts for his desserts. Rollers pays homage to the croissant and coffee culture of the great US of A. Sacré bleu!

Clay pink hues, concrete render and charcoal-coloured breezeblocks gesture to Californian desert architecture with a Miami twist, while the streamlined offering of just

It's All



ABOUT

Strength In



NUMBERS

There are no winners or losers, points or deductions... just a good old-fashioned ice-breaker. Take their recommendations or play along at home, it's up to you!

What is your favourite movie of all time?
The Grand Budapest Hotel. Say no more, just watch it! **Max**

What was the last book you read? 'Kitchen Confidential' by Anthony Bourdain. Highly recommend. **Bart**

What was your biggest failure in the kitchen? Starting at Rollers I forgot to attach the milk bladders properly for four weekends in a row, resulting in five litres of spilt milk. I thought I'd get fired. **Max**

What was the last thing that made you laugh? 'The Office' (American). It made me laugh so much my stomach hurt. **Juan**

What two things would you bring to a desert island? A journal to write a best-selling memoir for after I'm rescued and a mirror because you gotta stay cute. **Ryan**

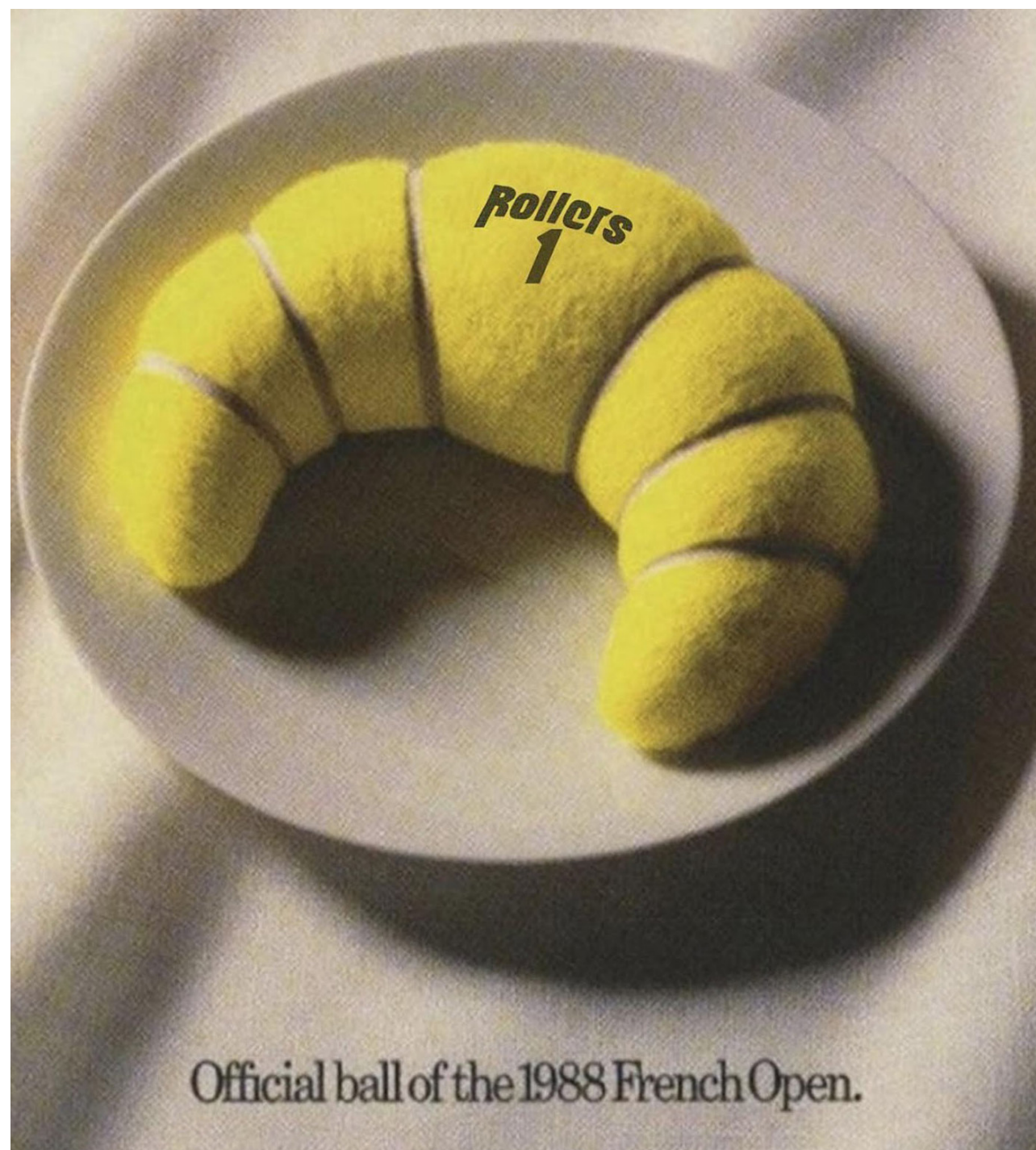
What track always ends up on the 'Bart- curated' playlist? "Sweetest Thing On This Side Of Heaven" Papa bear & His Cubs. **Bart**

What gets you out of bed? Food! No matter if it's 3am or 7am. **Michelle**

What's the best food trend right now? Probably Emily Maniko's TikTok trend, mashed salmon (I prefer tofu), mixed with rice. Add Siracha, Kewpie mayo, soy sauce and serve with avo, edamame, ginger and kimchi. Use snack sized seaweed to eat it like deconstructed sushi. **Malin**



The twice-baked almond croissant mountain.



What's your favourite travel destination?

The French Pyrenees during the summer as it's so beautiful. **Simon**

Favourite Netflix binge? 'Prison Break'. It's just so addictive. **Helena**

What's your current obsession? Homemade breakfast burritos with scrambled eggs, mushrooms, onion, capsicum, spinach, tomato and pesto spread. YUM. **Simay**

What's the bravest thing you've ever done?

Moved to France when I was 19 and worked for free in a country bakery, in a town called Forcalquier. I didn't know the language at all! **Simon**

What would your last meal on earth be?

My mum's homemade Lasagna. It's delicious! **Karol**



SMALL *intimacies*



Imagery by Amy Woolley - Wattle in Pink Jug, 2022, Acrylic on Canvas

Artist Kate Vella paints still lifes from her home studio in the Southern Highlands that have found resonance around the country. Through an old technique of layering called 'pentimento', she evokes depth, feeling and memory through simple domestic interiors. Her new show 'Lyricism' is on this month at Michael Reid Northern Beaches.

'It's quite profound to me that someone else might see a pretty vignette of a vase, a teacup and a book, but to me it's more emotional and has a lot more meaning than just that,' says artist Kate Vella. 'I am really into painting what I feel.'

The gap between the literal subject matter of Kate's paintings and the life that can be rendered from their inanimate forms by each viewer is what intrigues her about her own vocation. Something that is still a mystery even to her now, a full-time artist.

Kate talks about people who have seen her paintings and been struck by small fragments of childhood memories dislodged at the sight of a ceramic bowl with a specific moulded pattern upon the surface.

'To have more depth is always the goal,' she says. 'When you look at something, it's gotta move you. When you're making art, you have to say, "Is this just a beautiful painting or is it moving me? Is it touching me a little bit? Has it got an effect on me?"'

"When you look at something, it's gotta move you."

Her new show 'Lyricism' opens at Michael Reid Northern Beaches this month, and the title gestures towards the expression of emotion through aesthetics that drives Kate's practice. It's also a union that has also long dominated the Western artistic tradition.

'It's a really good analogy to my work and the way I paint,' she says of the concept of lyricism as an artistic style. 'When I work I just let it all come from inside.'

Kate has only been painting full time for five years, but she's been busy right from the beginning. She's participated in group shows, held sold-out solo exhibitions and been shortlisted for national prizes.

But it was only really when she decided to settle down where she is now - on the quiet side of a sleepy village in the Southern Highlands of New South Wales with a guest bedroom-turned artist studio - that she was able to fully release the painter that had for so long lived inside her.

'I just love my home, I love my garden and I love my surroundings,' she says. 'So I need to paint what I'm seeing around me, things that make me feel happy, things that make me feel at home.'



Imagery by Amy Woolley - Poppies and Stories, 2022

Her compositions are bright and nostalgic, dark backgrounds peppered with colourful flowers and texturally rendered implements like kettles, whisks and bowls. An intricately coloured vase pierced with raspberry-hued orchids surveys the table, a lemon segment rests on a vintage-patterned plate, an old-



Imagery by Amy Woolley - Freshly Picked Poppies, 2022

fashioned hand beater the same weathered colour as a neighbouring eucalypt branch lies lazily against a scalloped pastry tin beside it.

A human presence flickers across the tableau (someone had to slice those apple pieces) but they are invisible, potentially standing to one side of the frame or having drifted into the next room. Their absence gives new life to the tablescape, like a terrain populated by a village of vivified objects, each with their own character.

The tradition of still life painting is like this: inanimate pieces made alive by texture, colour and shadow. Like the great Australian artists in this canon such as Cressida Campbell and Margaret Olley (her inspirations!), Kate deploys softness, colour and detail to animate these everyday objects with deeper meaning. Typically, these small household beauties are easily overlooked but through Kate's painterly eye they become symbols of an emotional landscape.

'That "home" feeling is in my work,' she says, hinting that the nostalgia that resonates so strongly with her viewers comes from a combination of form and the sense of history in the objects she chooses to depict. 'It's not just a pretty vase that's been manufactured or mass-produced. I would say everything I find or I've been drawn to

as subject matter is old or antique; it has history. I like to reimagine it in a new light, and bring a new identity to it.'

Kate's scenes look small but they are the narrative of home - the vast story of the domestic interior rendered personal and universal all at once.

To achieve this fine balance of playfulness and organic form, she uses a technique called 'pentimento' - a process by which earlier forms of a painting can be glimpsed underneath its final form. The nascent version of a composition is painted over with a revised version, a process of layering that creates the texture, depth and gravity Kate longs for in her final pieces.

'I meditate when I paint,' she says. 'I'm always going within, I really try to shut out the world and work from within me, from a place of being present in my work. That makes me in touch with my feelings and my emotions, and my emotions just come out in the paintings.'

The pentimento style helps this affective intent, loading drama and meaning into wells of colour and lashes of three-dimensional brushwork. 'I exaggerate the shadows, I exaggerate the brightness of the light,' she says of the way she paints. 'It's an emotional expression. I'm expressing my feelings, my deep feelings, as I'm working. I'm being very present in that moment.'

Kate's practice is a meeting point for many opposites. Past and present, draft and final, realism and the imaginary, the intimate and the epic. By combining historical images with a practice of presentism, she brings in bumpiness and reality, rendering homes as places of comfort but also of meaning and memory.

'I don't want a smooth surface. That, to me, is not what it's about.'

ROLLERS BEAUTY

BY ROLLERS BAKEHOUSE



Rollers

ROLLERSBAKEHOUSE.COM



MAKE ME LEMON CURD

Ingredients

250g fresh lemon juice
250g unsalted butter
250g whole eggs
50g egg yolks
150g caster sugar
Zest of 3 small lemons

Method

On a low heat, melt the butter together with the juice and zest.

In another bowl, whisk together eggs, yolks and sugar.

Slowly pour, in small batches at a time, the juice mix over the egg mixture to bring the mixture up to temperature. Stir constantly and once all is incorporated transfer back to the saucepan.

Bring up to a boil for 2-3 mins, whisking continuously.

When the mixture has reached the desired consistency, remove it from the heat. Once cool, transfer into a sterilised jar and store in the fridge.

**Serve as filling in your favourite cake, on top of a croissant or just straight from the jar.*

**Will last in an airtight container in the fridge for up to two weeks*



MAKE ME

BLUE-BERRY & BASIL JAM

Ingredients

500g blueberries
12.5g vanilla bean paste
250g sugar
Juice 1/2 large lemon
Zest from 1/2 lemon
2 bay leaves
2.5g fresh basil

Method

Combine all ingredients in a heavy-bottomed pot.

Place the pot over a low heat and bring to a simmer, stirring occasionally for about 20-30 minutes.

Carefully remove bay leaves (be cautious as the jam will be very hot.)

Leave to cool before transferring into a glass jar.

Transfer into a sterilised jar and store the blueberry and basil jam in the fridge.

**Will last in an airtight container in the fridge for up to three months*

**Vanilla seeds or essence can be used as a substitute for paste. Adjust the quantities accordingly (less seeds, more essence).*

AARON WOOD, FOUNDER OF WOOD AND CO COFFEE.



Co-founder of Wood and Co. coffee, Aaron Wood, says that coffee creates a community. Surely no one could dispute that! The caffeine connoisseur shells out more pearls of wisdom in this interview on the nature of taste, learning new languages and being your own boss.

The last thing that made you laugh? My cat Luna rolling around on the lounge floor, total weirdo. I love her!

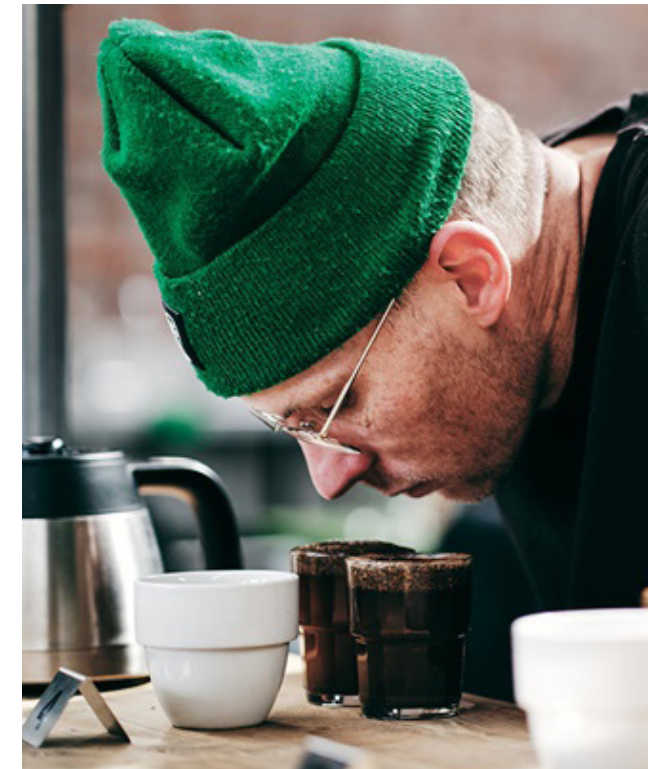
What does taste mean to you? Taste is everything, our connection to the outside world, communication, survival. I'm constantly amazed at how everyone tastes in a slightly different way and there is so much to learn and offer. No one is right or wrong. You just gotta have an open mind and be open to sensing something new and different.

What would your last meal on earth be? Fruit, fruit, lots of fruit.

Who was your role model growing up? Geez so many, Vivienne Westwood, Prince, all the Dadaists, Ian Mckaye, Yan Can Cook... Pretty much anyone and anything that proved you can do anything yourself and to do it just be yourself.

What gets you out of bed? Coffee, music, family.

Something new you have learnt lately? I've been learning Te Reo Maori, the indigenous language of Aotearoa/New Zealand. I love language and how much it can teach us about the world and change our perceptions



Most underrated flavour combination? Sweet and herbal, like vanilla and bayleaf or maple and rosemary.

Why did you start Wood and Co? Because I can't work for anyone else and I'm obsessed with coffee! Plus I had too many friends working in coffee around the world that it made sense to purchase their coffee, roast it and represent it.

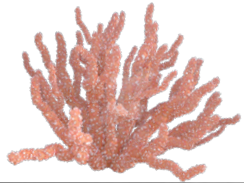
What do you love about coffee? Everyone loves coffee, it can be fancy, it can be dumb. I have met the most amazing people through coffee: baristas, cafe owners, producers, designers, artists, musicians. Coffee creates community.

What is your go-to brew? Filter 24/7. If I'm at home or brewing for someone then I'll bust out a V60, if I'm at a cafe then batch all the way.

What inspired you to make a Rollers Filter Blend? We wanted to create a filter option that was consistent, great to smash some croissants with and would be enjoyed by everyone who loves Rollers.



GARDENING IN SYDNEY'S UNDERWATER FORESTS.



Photography courtesy of John Turnbull

At some point in the 1980s, 70 kilometres of underwater crayweed forests vanished from Sydney's coastline from Palm Beach to Cronulla. Now a group of scientists and locals dubbed 'Operation Crayweed' have teamed up to return the native Australian species to the city's shores.

Upon first glance, Operation Crayweed sounds like a highly specialised military mission. With a name that serious, you'd expect it to refer to a dangerous, high-stakes war plan that happened forty years ago under a thick veil of secrecy; only now able to be revealed to the public after a statute of limitations has passed.

What it doesn't sound like is a group of Sydney-based scientists and civilian marine enthusiasts. But that's exactly what it is. And their mission, though not top-secret, is definitely about saving the world.

This team formed in 2011 with the objective of bringing crayweed - a distinct, yellow seaweed native to Australia - back to the coastline it used to populate. No one quite knows why or when it vanished (most agree that it was in the early 1980s and probably due to water pollution from Sydney's sewers flowing directly into the open ocean).

Its disappearance was only discovered in the late 2000s by local researcher Melinda Coleman, who visited marine herbarium archives and found evidence of abundant crayweed forests stretching from Palm Beach to Cronulla that were now completely gone.

When she presented her research in 2008, she showed that crayweed had been missing from the coastline for more than two decades, and no one had noticed until now.

'We often take many of these benefits that coastal environments provide for granted, because we've always enjoyed them,' says Adriana Vergés, a professor of biological sciences at the University of New South Wales and one of Operation Crayweed's leaders. She specialises in the conservation of algal forests and seagrass meadows and is a lead member of Operation Crayweed.

In response to this unseen loss, Melinda and five other scientists established Operation Crayweed with the aim of returning crayweed forests to marine habitats up and down the Sydney coastline. Now including research associates, students and citizen marine enthusiasts, Operation Crayweed treats 70 kilometres of coast from Palm Beach to Cronulla. They have already established six self-sustaining crayweed populations along this stretch, including the aquatic reserve in Manly's Cabbage Tree Bay.

"It's usually only when marine habitats disappear that we realise how important they were."

Crayweed in particular is critical to the health of Sydney's marine ecologies. 'Forests of crayweed are quite similar to forests on land - they provide food and shelter for hundreds of species,' explains Adriana.

'Our work has shown that the overall ecological community that crayweed supports is unique and distinct to the communities supported by other seaweeds,' she says. 'Crayweed is particularly well known to fisheries, as it is very strongly associated with abalone and rock lobster, which are Australia's most valuable fisheries.'

The actual 'planting' of crayweed forests is basically a process of underwater gardening. Divers kitted in scuba gear install hard plastic mesh along the surface of underwater rock shelves using underwater drills. ('We've tried many other materials, including so-called biodegradable plastic, coconut fibres and other similar organic materials, but unfortunately these don't



Photography courtesy of John Turnbull

work as they don't survive the major wave energy that we get where crayweed generally lives,' explains Adriana.)

'Once the mesh is bolted we go to nearby crayweed forests and we collect healthy adult individuals, which we then transplant onto the mesh using cable ties,' she says.

The results have been astounding. From the very first test of crayweed translocation in Sydney's bays, the species thrived in their new ocean homes. The habitats proved to be extra conducive to seaweed sex, meaning the populations were reproductive and self-sustaining with new 'craybies'.

'Our overarching aim is to re-establish crayweed to the entire metropolitan coastline where it used to thrive, to effectively reverse the local extinction of the species,' says Adriana.

It's not a small mission, but with six healthy crayweed populations already nestled into new homes and more in the works as the group receives more funding, the future looks bright for this stretch of treasured beachland.

What's more, restoring crayweed forests along the coast will have effects above water, too.

'Coastal environments are incredibly important to us humans,' says Adriana. 'They are extremely productive, they sustain biodiversity, filter nutrients, capture carbon, support fisheries and protect our coastlines from erosion.'

And when it comes to the culture of the Northern Beaches, marine environments have a philosophical importance too. 'Coastal ecosystems are important for our sense of identity,' she emphasises.

The communities of crayweed almost become a symbol for the human communities that live in parallel. When under water is healthy, so are those on dry land.

Members of the public can get involved with Operation Crayweed's planting projects via their website and social media pages. Donations can be made at: operationcrayweed.com.

THE *life cycle* OF

Stage 1 - Laminated the dough and rest overnight



Stage 2 - Roll out and shape into croissants



Stage 3 - Leave the dough to prove overnight



Stage 4 - Bake until golden



APLAIN CROISSANT



LULU SUMPTER

Lulu Sumpter is the eyes and ears of Rollers Bakehouse. She knows your name, your coffee order and exactly what kind of pastry you probably feel like today. But how well do you know Lulu?

How long have you been working at Rollers?
Three and a half years.

What's your favourite thing about Rollers?
The vibe. Whether you're working there or you're a customer the vibe is always uplifting, friendly and fun.

What does the word 'taste' mean to you?
Taste to me is so personal and from a conversational point of view, it can be a way to connect to others close to you about what you like and dislike.

What's the most Australian thing about you? The fact that I love Aussie pub food. There's nothing quite like a Chicken Parmigiana at the local Hilton hotel.

Which is your all time favourite croissant?
The Hummus & Eggplant is the GOAT (greatest of all time) of all savoury croissants. As for sweets, we did this curried banana and butterscotch one two years ago and I haven't been able to get it off my mind since. It was such an interesting combination of flavours that left you wanting more and more.

Do you have a motto you live by? Recently I started saying 'I get to do' instead of 'I have to do' when going about my days. For example, I would tell myself 'I get to go to work today and see my friends, I get to go to the gym and feel good, I get to eat croissants and drink coffee' and it has completely shifted my outlook on life as these are all things I'm grateful to be able to do.

What do you like doing in your spare time?
I'm a bit of a self-care-comes-first type of person, so I like to do a lot of things that fill up my cup. That involves going to the local community gym, saunas, ice baths, reading books about the brain and listening to podcasts about the science of health and healing.

Which is your favourite emoji? The woman holding her hand out to the side like a waitress, she looks super sassy and I love it.

Who makes you laugh the hardest?
Definitely Mitch at Rollers. His quick wit and brutally honest personality gets me every single time. We have that kind of relationship that revolves around playful teasing in the best way possible.



What's the most interesting thing you've read or seen this week? I recently listened to a podcast on the empathy circuit that is built into the structure of our brains and how we are innately wired to connect to others. When you strengthen your empathy circuit by working on having compassion for those around you, you actually tend to increase your overall well-being.

What's your party trick? Being able to recite the majority of the lines from Finding Nemo.

Who is your celebrity crush? Always has been and always will be, Dave Franco. His handsome face and cheeky smile gets me!

Where do you see yourself in five years?
I see myself working as a relationship and connection specialist. Whether that be running my own program or working alongside others in a team. I'm also pretty sure I'll be doing a random shift here or there for Jimmy at Rollers in five years time. Got to stay a part of the Rollers family.



Vol. 1 - Vol. 10

TOP HITS

1. Electric Relaxation - A Tribe Called Quest / 2. Where I'm From - Digable Planets / 3. All Gates Open - CAN / 4. Harvest Moon - Neil Young / 5. Suddenly - Drugdealer / 6. Inspiration Information - Shuggie Otis / 7. The Light - Common 8. / Circle Of Love - Steve Miller Band / 9. 93 'Til Infinity - Souls Of Mischief / 10. I Can't Go For That (No Can Do) - Daryl Hall & John Oates.

EGGPLANT & HUMMUS



guindilla chilli



goats cheese



sesame seeds
and zaatar



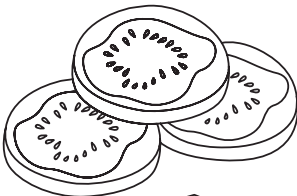
croissant



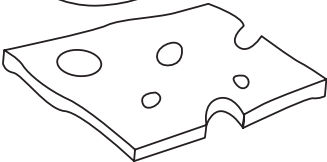
jalapeño cream



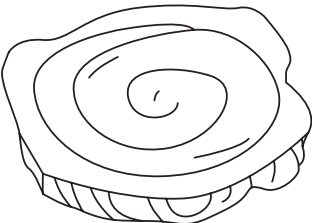
marinated eggplant



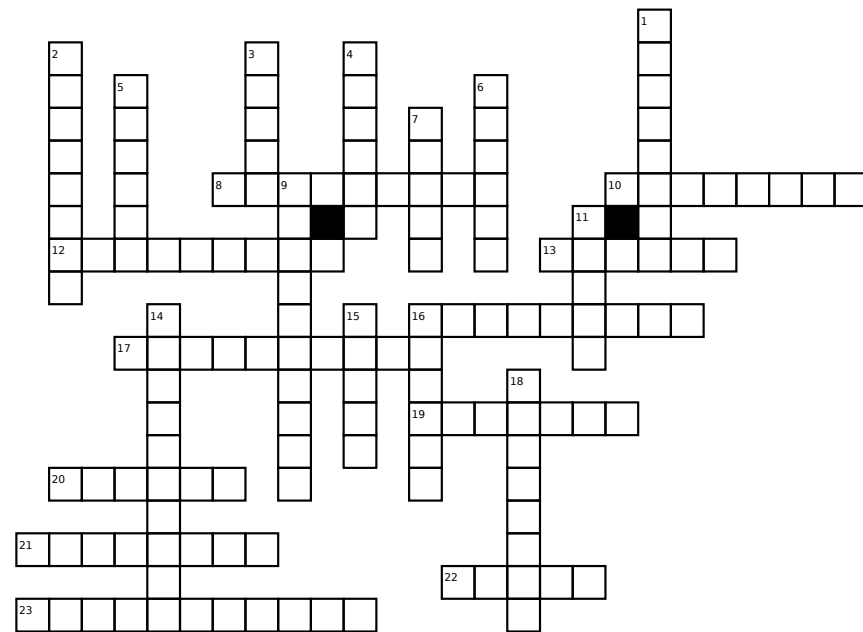
gruyère cheese



hummus



SOLVE IT WHILE YOU SIP



Down:

1. purple in colour
2. used especially in Mexican-style cooking
3. a type of trade
4. multilayered, laminated sweet pastry
5. something that makes the perfect croissant
6. fatty substance
7. off-beat
9. brand of coffee
11. a suburb in the northern beaches
14. rollers bakehouse location
15. simple
16. firm dry brittle surface
18. steeping coffee grounds in room temperature or cold water

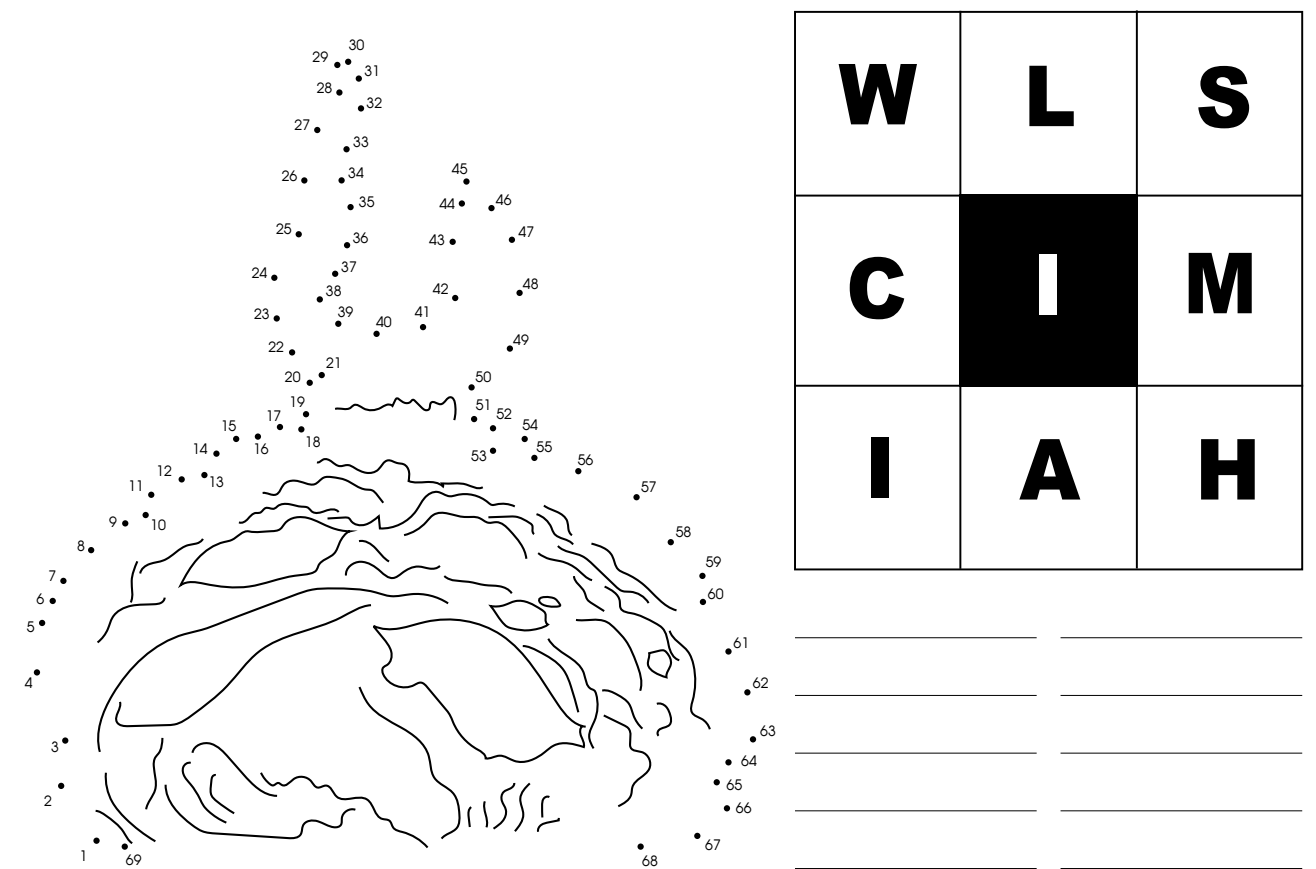
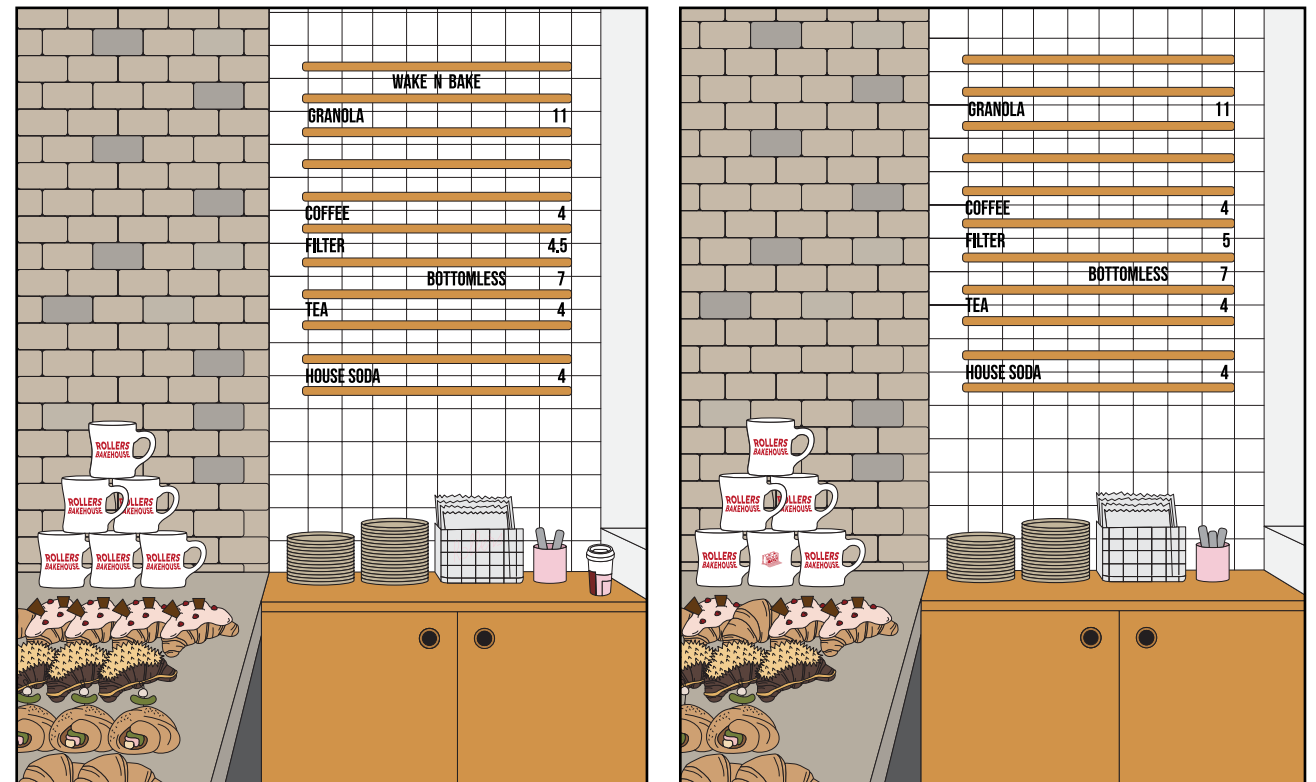
Across:

8. a French crescent-shaped roll
10. a type of cheese
12. native fruit to japan
13. a type of dough
16. typically sweetened and eaten as confectionery.
17. a person who spends freely in luxurious living
19. salty
20. oval nut
21. a spice
22. sugary
23. something you pick apart

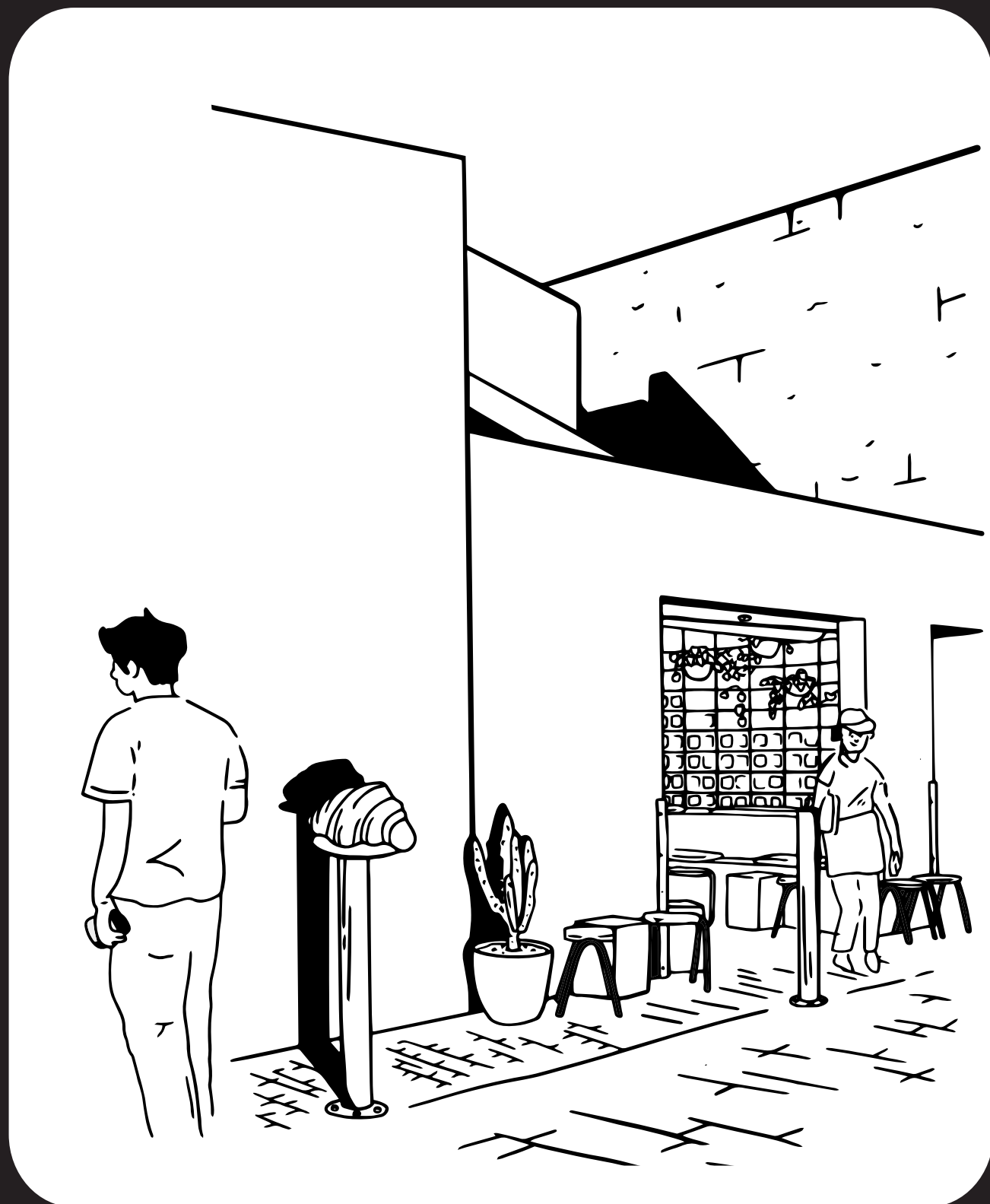


Scan for answers

SPOT THE DIFFERENCE



COLOUR-ME-IN



SO FAR SO GOOD.



We started the year with a taste of Italy... The MED VEG.



We hosted Easter and delivered not your average bun.



The Almond Croissant got a grammy! She's been in the Top 10 all year and we can't get her out of our heads.



We got a glow up and turned pastry into beauty products.

JANUARY 2022



Remember when white choc and raspberry got together? A cruffin was born...



We created a COOKIES & CREAM without the brain freeze and it popped off.



We prepared for the freestyle skiing finals.



We celebrated our 4th birthday with a birthday cake twice bake and delivered it all over Sydney!

AUGUST 2022



THIS GUY SPENDS MORE TIME IN THE COURT- YARD THAN IN HIS OWN LIVING ROOM...



Lochie is the typical guy next door. Except he's not actually next door as he spends all his time at Rollers. We're not complaining! With a passion for fashion, great coffee and his black labrador pup, Bear, Lochie's the kind of person you'd be delighted to end up in a conversation with. So let us save you the trouble of tracking him down. Here's a chat with him right here.

What gets you up in the morning?

The thought of taking Bear and walking down to Rollers for a fresh batch of filter coffee.

What's your favourite coffee? The bottomless filter is my favourite, as it gives me the unlimited option of how many cups of coffee my heart desires. Also gives me cool American vibes from old movies.

What's your favourite food item on our menu? I always go for the Vegan Granola, it's amazing. 'Croissant-wise' I love to steal half of the Choc Almond that my girlfriend, Georgia, usually orders.

What's your favourite memory from Rollers?

A recent memory I have is when the floods affected Manly and my girlfriend and I walked down to Rollers to make sure everything was still in place. The rain was pouring down heavily at the time so we could see from a distance that the Bakehouse was pretty empty. To our surprise, entering the courtyard we see barista Max being silly, sitting on the concrete bench in the rain eating a croissant for some TikTok content. He was drenched. The floods luckily didn't affect the Bakehouse too bad! It was a random but fun memory. We all had a laugh!

Baked.



ROLLERS BAKEHOUSE