

VERSION 1.

ESTD **FARINE & CO** 22  
PREMIUM *Artisan* GOODS



**WHOLESALE CATALOGUE**

# CELEBRATING NORMANDY

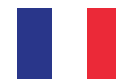
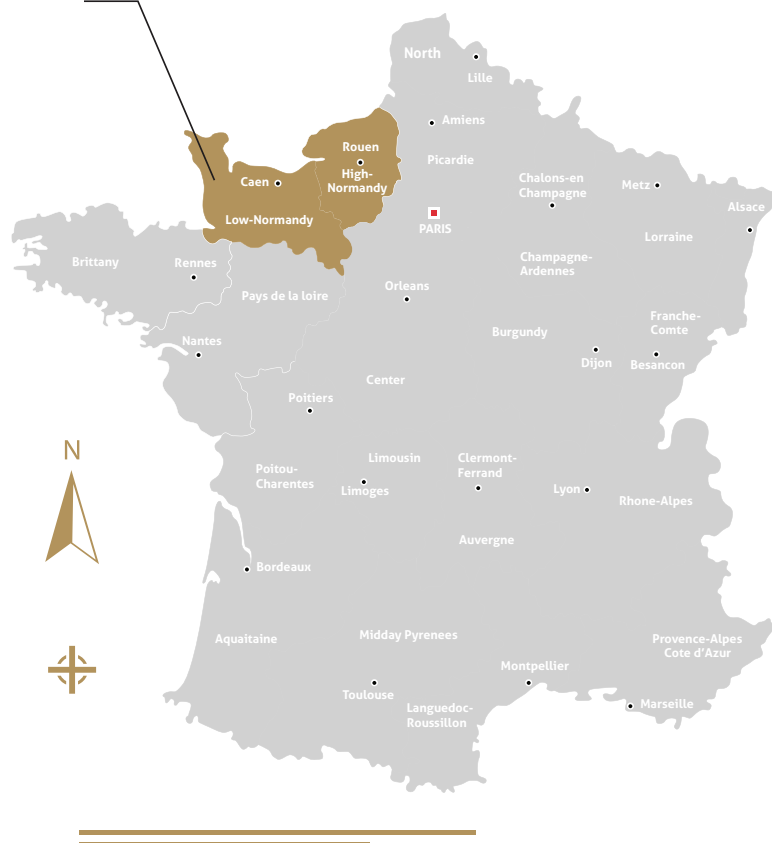
OUR VIENNOISERIES ARE LAMINATED WITH  
ISIGNY STE-MÈRE BUTTER. OUR PARTNERSHIP  
AND EXCLUSIVITY OF THIS QUALITY PRODUCT  
WITH EUSTRALIS FOOD GUARANTEES A FINAL  
PRODUCT OF THE HIGHEST QUALITY.



Isigny Ste-Mère cooperative butter is made in traditional ways and the highest respect for quality. They come from the Region of Normandy of the Bessin and the Cotentin. The Isigny terroir has had the status of a dairy grand cru since the 16th century. It comes with excellent elasticity, which is essential to the making of light and flaky Viennese style pâtisserie.

Its making is more technical and complex than traditional butter, since it has to meet both technical and traditional requirements and checks. It has been specifically designed for Viennese styles of pastry. This butter has the plasticity required for the making of perfect pastry layers. As well as being an ideal butter for tourage, Isigny Sainte-Mère's special tourage butter brings the unique and subtle taste and smell of fresh Isigny butter, making it the guiding light of the Competition for the Best Croissant!

#### BESSIN AND THE COTENTIN



Butter is one of the best and most famous products made in Normandy (second only to calvados, perhaps!). Norman cattle is a special breed raised for dairy, and they get to roam the tasty Normandy marshlands for nutrient-rich forage. Their milk is heavy and smooth, and the resulting butter is so sweet that it's tempting to eat it by the spoonful.

# 01. LE BOULANGER



Professional Boulanger and head baker Steven Chevalier, who grew up in Normandy, is drawing on his 15 years of international experience in top bakeries of Rouen, Montreal, New York, Houston and Mexico City.

Steven takes pride in innovating classic recipes passed on by generations of family bakers, to bring ancient French traditions to the 21st Century - for doughcraft and Farine & Co.

“Our goal is to provide Brisbane with its doughy needs. Early mornings will be one of our busiest times, with Brisbanites popping into doughcraft to get their freshly baked loaves and buns - like their morning, sourdoughs, baguettes and croissants, hot out of the Farine & Co oven,” Chevalier said.

“Local traditions and techniques are important to us, but also getting more playful with surprising twists. Nothing

gives me more pleasure than seeing people’s faces as they walk out of the bakery, early in the morning, with big smiles as they taste the bread I’ve made... That’s all the motivation I need to do my job and do it well.”

His passion for all things doughy has taken him around the world, working for internationally acclaimed bakeries before finally settling down in Brisbane, where he’s resided for the past five years leading teams of bakers for some of the most renowned bakeries in our city.

A large, elegant handwritten signature in black ink that reads "Steven Chevalier". The script is fluid and cursive, with the first letters of "Steven" and "Chevalier" being capitalized and prominent.

**Steven Chevalier**

Co - Owner and Head Baker

# 02.

## Doughcraft

Farine & Co is the parent company of Doughcraft, our retail bakery located at Craft'd Grounds in Albion. A multi-faceted bakery and deli that creates and dispenses a jaw-dropping array of European-style baked goods, cheese and charcuterie. The brainchild of a group of three co-owners, Doughcraft utilises a host of gourmet ingredients (both locally sourced and imported) and sustainable practices to execute its range, which blends sweet and savoury flavour profiles.





# 03. LA PÂTISSIÈRE



Growing up with both parents being chefs, Rachel Crawford has had a passion for food her entire life.

She particularly fell in love with the sweet side of things, and this spurred her to take on a Certificate III in Patisserie and a Certificate III in Baking at CIT in Canberra.

Rachel was encouraged to enter a WorldSkills regional competition by her teachers, who saw her potential, and a successful run regionally saw her score an invite to compete in the 2021 WorldSkills Australia National Championships in the Retail Baking – Bread category, where she won a gold medal.

After moving to Queensland from Canberra since competing at Nationals, Rachel trained with expert John Reminis in preparation for competing in the WorldSkills International Competition that was

held in Switzerland in October 2022. During training, Rachel focused on perfecting new techniques, and increasing the speed at which she works.

Rachel's dream is to travel and experience working internationally one day, and her involvement with WorldSkills is an excellent step towards that dream. She's already expanded her network in the both the Australian skills sector and the food sector since embarking on her WorldSkills journey, and she's excited to continue meeting new people as she trains.

When asked how she feels about representing Australia, Rachel says, "It gives me a great sense of accomplishment to even get this far, and is proof that hard work pays off. I am thankful for the opportunity and am looking forward to the adventure."

- Worldskills regional 2019 ACT silver medalist in Bakery
- 2020 ACT bakery student of the year
- Worldskills national 2021 gold medalist in Bakery
- 2022 ACT training award finalist
- Worldskills international championships 2022 -4th place and a medallion of excellence for Bakery



**Rachel Crawford**  
Pastry Chef

# 04. LES VIENNOISERIES



### **Viennoiserie sweet**

Croissant

Pain au chocolat

Almond croissant

Cinnamon scroll

Pain Swiss

Danish with Apple

Danish with Blueberry compote

Danish with Raspberry compote

Macaroons Croissant

### **Viennoiserie savoury**

Danish potato velouté, pancetta, parsley

Danish roasted tomatoes, caramelised onion,  
balsamic vinegar

Danish Salmon

Danish Caprese

Danish Pizza

*Viennoiseries are subject to change. Please stay in contact for weekly updates on new products and availability.*

# 05.

## LE PAIN

Applying traditional, tried and tested authentic French techniques in bread making allows for an experience that can't be replicated with the modern additives that are applied to most supermarket-baked varieties.

The result of our product, of course is enhanced texture, exceptionally flavour experience, and most of all, allows you to absorb all the macronutrients that are present in a time-tested environment.

## **Loaves**

Small wholemeal 500g

Large wholemeal 1kg

Small multigrain 500 g

Large multigrain 1kg

Small tradition sourdough 500g

Large tradition sourdough 1 kg

2 kg sourdough bread

Pecan cranberries and maple syrup tradition  
sourdough 700g

Kamut bread, turmeric, whole almond and pepita  
seed 755g

## **Rectangular bread for square slice**

Wholemeal 1 kg

Multigrain 1 kg

## **Baguettes**

Tradition baguette 350g

White Kamut baguette 350g

Pecan, cranberries and maple syrup 350g

Blue stick gorgonzola 175 g

Vegemite stick 175 g

## **Buns**

Dry tomato bun 130g

Squid ink bun 130g



06.

# CAKES & TARTS



## **Cakes and Tarts**

Bread and butter pudding

Carrot cake

Basque Cheesecake

Banoffee tart

Lemon tart

Vanilla Flan Brownie

Mille Feuille

Black Forest

*Cakes and tarts are subject to change. Please stay in contact for weekly updates on new products and availability.*

# FARINE & CO

31 Collingwood St, Albion QLD 4010  
Doughcraftbne@gmail.com  
@doughcraftbne  
0431553833

