



Art of pastry

ENE Page has always had a creative streak, and her original intent was to channel that into a career in art.

But after a day spent in the kitchen of top Brisbane baker and pastry chef Jocelyn Hancock, Page, *above*, was hooked on dough.

"I'd always been interested in food and cooking, but never really thought of getting into it seriously," she says.

"But after that day I never looked back. I caught the bug and I couldn't stop. I love working with my hands and creating something from nothing and then the finishing off. Making it look like a work of art."

Page began her apprenticeship with Jocelyn's Provisions and completed it at Cream Patisserie at Coorparoo.

Now the 25-year-old is Cream's executive pastry chef with a team of four working with her.

They're now kneading and baking in shifts around the clock to supply the Coorparoo store and its newly opened sister outlet in the Nundah Village.

Page also starts a series of weekly cooking classes tonight in response to customer requests.

"A lot of our regulars keep asking me for tips and advice, so I thought we'd put together a little class," she says. "We're starting with some of the old favourites, like brulee, pavlova rolls, bread and butter puddings and crumbles."

Classes take a maximum of eight people, and are on over the next four Tuesdays, from 6.30pm to 8.30pm. Cost is \$85, which includes recipes, take-home treats, dessert wine and coffee. To book phone 3324 2713.

At right is Page's recipe for another classic favourite dessert.

— Karen Milliner

LINZER TORTE

- 230g unsalted butter (at room temperature)**
- 130g caster sugar**
- 1 egg, lightly beaten**
- 160g hazelnut meal**
- 330g plain flour**
- 1 tsp lemon zest**
- Pinch salt**
- 200g approximately of your favourite jam or enough to fill your tin height (Renee prefers strawberry & raspberry jam)**

Cream butter and sugar together in an electric mixer until smooth. Add egg and mix on low. Add hazelnut meal, plain flour, lemon zest and pinch of salt and mix until combined (do not overwork). Wrap the dough in plastic wrap and refrigerate until chilled. Roll out three-quarters of the dough on a lightly floured surface to fit 23cm flan tin. Line tin and then fill with jam. Roll remaining dough and cut into shapes for the lid of the torte. Bake torte in 160C oven for about 20 minutes, or until it starts to brown and jam is bubbling.

Serve lightly warmed with either double cream, custard or creme anglaise.