

The cream on top

by Paula Hoppood

Every Saturday, the Cream Patisserie's busiest day, is abuzz with families, couples and friends having breakfast, coffee and/or a wide selection of high quality deserts.

Cream Patisserie, Coorparoo was founded approximately six years ago when a small niche market was identified in the market place that was not catered for by owners Tony and Sam Smith. The concept of Cream Patisserie was inspired by a European style environment where customers can have access to fine dining and high quality deserts that are often only made available to those who stay in five star hotels.

This has been achieved as they have provided a family oriented environment where people can come and either have breakfast, dine at the bistro next door and/or choose one of the many impressive deserts displayed in the glass window. They have also incorporated the idea of take home packs, packaged with the Cream Patisserie design that contain biscuits, mini cakes etc.

Nigel Hart is the executive pastry chef at the Cream Patisserie. Nigel was a demi chef de partie at the Stamford Plaza for 18 months and other five star hotels prior to joining Cream Patisserie 15 months ago and intends on staying for a long time.

Nigel feels passionately about his position at Cream Patisserie and thrives on the flexibility they provide for him as a Pastry Chef to create new products. He is also rewarded by the customer's reactions to his creations.

"I get great satisfaction in seeing the customer's reaction to my creations. I love my job here and really enjoy going to work each day and being able to create a variety of new fine pastries, cakes & gateau's and gourmet biscuits," he said.

Nigel prides himself on producing products that have no preservatives or pre-mixes as well as providing the option of gluten free products such as their popular flourless chocolate cake, chocolate date pistachio meringue and mini baked cheese cakes. This ability of Cream Patisserie to cater to more people and their needs is another contributing factor to their success.

Nigel also believes that the success can also be attributed to Tony and Sam. "The owners have created a close-knit team who know what the customers want or expect as they are now recognised for their quality products and excellent customer service," Nigel said.

They are also forward thinking and want to branch out into making gourmet breads. Soon there will be the option to have take-away meals from the bistro next door to the deserts, which will eventually provide the option to order on-line.

Their main aim is to 'have the best pastries in Brisbane' Nigel says. They have already been named 'Queensland's Best Dessert' in The Courier-Mail and 'The Best of the Best' in the Gourmet Traveller.

Cream Patisserie recently took part in the Bridal Expo at the Brisbane Convention Centre and held a display with eight cakes. Nigel said it was a successful event and orders were already being made for wedding cakes on the day.

"We are not restricted with regards to creating a more personalised product. We are only restricted by what the customer wants to spend," he said.



Executive chef Nigel Hart with some of his creations/pastries



The popularity of the Coorparoo patisserie has prompted further expansion with a new patisserie replacing the Nundah branch to the Portside at Hamilton, double the size of the current one to cater for the demand.

With their recent success and plans for the future, it is clear that the possibilities for Cream Patisserie are endless and will prove to be just as popular. ■