

Delicious little slice of Europe

MINI fudge cakes, lemon curd tarts, cupcakes, sticky date puddings in caramel sauce, mini baked cheesecakes ... is your mouth watering yet?

Brulees, truffles, mousse roulade, Dutch apple pie, truffle cake, white chocolate cheesecake ... if there is not the slightest bit of drool by now then perhaps you should check for a pulse.

Last week all of these sweet treats and more were enticing passers-by from the window of Coorparoo's Cream Patisserie where for the past six years Tony and Sam Smith have brought a little bit of Europe to Cavendish Rd.

Chef Nigel Hart said an old-world feel was intended.

"It's a European style of patisserie where people can come down and get a wide variety of different foods from different regions," Mr Hart said.

He said all finished items were made on the premises.

"We don't use anything that's going to prolong the life of the food so everything is fresh. We don't use pre-mixes. Everything is recipe-based from scratch."

The staff's prowess is not just demonstrated in the



Cream Patisserie

ADDRESS: Shop 3, 380 Cavendish Central, Cavendish Rd, Coorparoo, 4151

PHONE: 3324 2713

HOURS: Tuesday-Saturday 9am-10pm; Sunday-Monday 9am-5pm.

OWNERS: Tony and Sam Smith

SEATS: About 65

PRICES: Breakfast \$3-\$14; Lunch \$4.90-\$12.90; Patisserie: \$4.50-\$6; Desserts: \$10.50-\$11.50.

shop window, as cakes can be made to order.

The patisserie caters for functions, sells its fare to other cafes and makes cakes for special occasions such as weddings and birthdays.

"We get lots of regular clients coming back when they have a different family member celebrating another milestone," Mr Hart said.

Expansion is also on the agenda.

■ To page 29



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■ Teamwork ... Executive pastry chef Nigel Hart with manager Lisa Wood.

■ From Page 28

In a few weeks, the current kitchen will be moved to a Dutton Park site that will become a production kitchen.

A restaurant kitchen will be installed at the Cavendish Rd site and, in around six weeks, Cream will again be serving main meals in addition to the light lunches already on the menu.

Later this year the Cream empire will expand to include a restaurant at Hamilton's new Portside Wharf development.

Cream also serves breakfasts with the menu, including ricotta pancakes with chocolate chip butter (\$9.90).

Gluten-free products are also on the menu.

The restaurant prepares a range of take-home items including lasagne and its secret hot-chocolate powder.

Children are not forgotten, with their own menu.

The child in everyone can be indulged courtesy of a dessert menu that includes buttermilk pancakes with caramel sauce and bananas (\$11.50).



■ FROM TOP: Petitfleur, white mudcake, fresh fruit tart.



■ FROM TOP: lemon meringue, cupcake, lemon curd tart.