

## THREE OF A KIND Sausage rolls

### Central Baking Depot

37-39 Erskine Street, city, 9290 2229

A former NSW premier might have called them "fat encased in fat" but that was way back in time, in a land without the Bourke Street Bakery (Surry Hills and Rosebery) and its eight-month-old, city-based baby, the Central Baking Depot (CBD). Mashed-up mince in a pastry casing has not been the same since the Bourke Street baker boys created the archetypal next-gen sausage roll – buttery, flaky pastry outside and chunky, flaky lamb within. Not content to stop there, they added the crunch of nut, the zing of red chilli and the lamb, almond and harissa sausage roll (\$4) was born. It's still the signature lunch order at the Bourke Street motherships as well as the cute little CBD, with its old-time bakery feel and on-display rolling-and-kneading section in one corner. Then there's the rest of the range: the pork and fennel sausage roll; chicken, bacon and shallot sausage roll (sold only at CBD); and, for the non-meat-inclined, a vego sausage roll stuffed with mashed chickpea and spinach (all \$4). There are tables with knives and forks or brown-paper bakery bags to scuttle back to the office. Other exciting in-house inventions include baker Jason Warwick's giant chocolate cookies (\$3.20) studded with tart little barberries, somewhere between a cranberry and a currant and used widely in Persian cuisine. Creative lads, these baker boys.



### St Honore Sourdough Bakery

50 Miller Street, North Sydney, 9929 4388

The sausage roll may be part of an Anglo-Aussie childhood but there's no reason why two Egyptian-born bakers can't improve on the basic model. Best known for their authentic, excellent sourdough, Atef Ewida and his partner mix minced beef and their own sourdough crumbs into a smooth-textured sausage mix that bakes just beautifully in a thin, light crust (\$3.80). The spinach and ricotta roll (pictured) is also a winner (\$3.40). In new, shiny premises just down the road from the previous shop, the St Honore spread includes immaculately presented French patisserie and, of course, wonderful crusty loaves and rolls. The sausage roll may be a British legacy but Ewida says sourdough originates from his birthplace in the land of the Nile.

### Batch Patisserie

9 Avalon Parade, Avalon, 9918 2837

And so to New Zealand. Well, not really. Baker and co-owner of this dinky Northern Beaches bakery, Miro Dragicevich, hails originally from over the ditch. But pastry-making stints in London (with the Conran group) and 2½ years running this bakery business have taught him a thing or two about universal crowd-pleasers. Apart from the surfers' choice sausage roll – good, old-fashioned beef and sausage mince with a bit of breadcrumb (\$3.60), Dragicevich also makes a lamb and harissa version (\$3.80), adding sweet, orange kumara mash for the trans-Tasman touch (pictured). The puff pastry casing is light and flaky. He and wife Jo also sell croissants, danishes and great frangipane tarts, as well as a creative line in cakes for special occasions



and weddings. The sausage rolls are sold in two-bite-sized versions to order by the dozen (\$14) and party needs can be covered from all angles and for all ages.