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DISH

RESTAURANT REVIEW | Sweet Infinity Bakery

Sweet taste of success

AT 3.30 in the morning most people are sound asleep, but pastry chef Leanne Beck is busy preparing a host of tasty treats.

Ms Beck is the owner of Woolloomooloo business Sweet Infinity Bakery and has been a pastry chef for almost 12 years.

The business has created a buzz in the area and its customer base includes celebrities such as Russell Crowe and cricketer Andrew Symonds. Ms Beck said running a pastry business involves passion and dedication.

As early as 2am on busy days, staff are at the shop checking orders, putting the day's items in the oven to bake and preparing pastry.

"It's always colder in the morning and if you don't use cold pastry, the butter leaks out and the pastry sticks to the rollers," Ms Beck said.

Ms Beck has worked under highly respected pastry chefs including Matthew Fleming and Philippe Le Bon. She has also worked overseas, including two six-month stints in



EARLY STARTER: Pastry chef Leanne Beck in her Woolloomooloo-based shop, Sweet Infinity Bakery, which also offers corporate catering. Photos: ALAN PLACE

Paris. With her extensive experience, she knows how to make the tastiest pastries of the highest quality.

"It's very easy to do a good job for one day, but with pastry you've got to be consistent," she said.

"You have to learn about the produce you are dealing with."

Sweet Infinity makes about 600 brownies and uses almost a tonne

of baker's flour each week to make favourites such as their signature lemon tarts. Other hot items include chocolate mousse, tiramisu and a host of gourmet pies including duck l'orange, pumpkin and fetta, and the new veal pie.

"The veal pie is really lovely and contains big chunky pieces of grazed veal shoulder," she said.

