



BRUNO OCAMPO
Evercream Gelati

Before making gelato for a living, Bruno Ocampo worked as a plant scientist in Syria, having completed his PhD in botanical genetics. “Yes, it’s a big change, but my brother told me that life was good in Adelaide, so after I finished my work contract I came here in 2001 – and he was right.” Far removed from the rigours of scientific research, he has enthusiastically embraced marketing opportunities for his elite-quality product. “I haven’t found it difficult; Australia is very organised – government agencies, advice bureaus – and has provided a lot of help for a small business.” Beyond increasing distribution of Evercream products into small retail shops, Bruno and his wife Yara Balkis run two of their own scooping shops – at the Rostrevor factory and in Hahndorf’s Olde Ice Creamery. “It’s for the tourist market. We get them to come in and always try something different,” says Bruno. “It can be crazy – Coca-Cola-flavoured gelati – but the Italians always like to stick with simple single flavours: hazelnut, vanilla, lemon, chocolate. The classics always win out.”



Gelati

“People don’t know what gelati is. They think it’s a water ice; that’s sorbet. Gelato is low-fat ice-cream, with less than six per cent buttermilk fats. It’s not the fat that gives ice-cream its flavour; it’s the quality of the ingredients. That’s why the flavour is so intense in real gelati – it’s concentrated.” Reinforcing these facts to a largely confused local market is a continual frustration for Bruno Ocampo, proprietor of Evercream Gelati, an artisan production facility that he purchased from his brother in 2001 which now blends up to 67 flavours of gelato and sorbet in its small Rostrevor factory.

A willingness to try any flavour combination has made Evercream a favourite supplier for chefs and function caterers, servicing orders from the Adelaide Convention Centre to a refreshing lemon myrtle sorbet for LocaVore Restaurant in Stirling. Bruno’s most challenging task has been creating a celery, kalamata olive and tomato sorbet. “It worked, and it’s quite fun to be working with chefs on these ideas, to make something unexpected happen.”

These confections are made true to the traditions of Naples, celebrated home of Italian gelato, where Bruno worked at his uncle’s gelato shop. “We are very respectful to the old traditions – not using eggs, like they do in the north of Italy, but using only natural ingredients to achieve our flavours: real coffee, real vanilla pods. We use nothing artificial; no colourings, all gelatine-free and gluten-free.”

As such, it tastes nothing like the American style of ice-cream that is most familiar to Australian consumers. “I was told that I’d never have any customers unless I made it – but I didn’t agree,” says Bruno. “I saw a niche.”



Sourdough

When expatriate Polish baker Voytek Sadlocha set up his own bread bakery in Stepney two years ago, he realised that a succinct business name explained his intentions perfectly: Artisan Sourdough Bread. “It’s all that I do,” says Voytek plainly, pointing out that his range is extensive – plain loaves in the classic pain au levain French style, savoury loaves with olives and fig, slender batons and the recent addition of traditional baguettes – but everything features sourdough. “The name sourdough doesn’t reflect the taste. I think it confuses a lot of people.”

Sourdough’s reputation is further confused by a lot of bad bread made with additives. By comparison, Voytek is a stickler for tradition, allowing his dough to prove for 24 hours before being baked. The resulting loaves, which are all hand-shaped, boast a glossy sheen and firm, crusty crunch with delicate air holes within. It is why he won first place honours with his traditional sourdough loaf at Bakery Australia’s 2010 National Baking Competition, though he says there’s no real secret to his success. “Bread is the simplest of things – salt, flour, water – yet it is so hard to achieve. It is about focusing on time and temperature. If you miss something, you have no bread – but this is why I love the challenge of baking. It is a new challenge every day. It’s like a baby; it’s a living thing that needs a lot of attention.”

While his bakery is simply a spartan warehouse – dominated by a huge Polish-built six-tonne oven capable of baking 100 loaves at a time – and provides no retail sales to the public, Voytek’s branded bread is now available at 30 shops around Adelaide, including David Jones food hall, and demand is growing.

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