

FLEMINGTON



Ray's Patisserie owner Quyen Luu with his award-winning creations.

Picture: JOSIE HAYDEN

Victory's no pie in sky

CREATING a delicious mouthful of pastry is proving to be as easy as pie for a Flemington baker.

Ray's Patisserie, in the Showgrounds Village in Flemington, won a bundle of medals at the Baking Association of Australia's 2013 National Pie Competition.

The haul came as a "surprise" given it was the first time the patisserie's owners, husband-and-wife team Quyen and Ailene Luu, had entered the competition.

"We didn't actually go into

the competition thinking that we would win," Mrs Luu said. "We put in around 10 pies, so getting three out of 10 is fantastic."

They received gold medals in the gourmet, vegetarian and apprentice categories, including for their gourmet breakfast pie, the Ned Kelly.

It includes egg, cheese, bacon, tomato and onion and Mrs Luu said it had been a favourite with the locals intrigued by its name.

"They would ask, 'What is a Ned Kelly pie?'," Mrs Luu

said. "I think the Ned Kelly pie is very Aussie. We put in what we think Australians like to eat and that stood out."

The pies were judged on aspects such as appearance, quality of ingredients and taste.

Mr and Mrs Luu have run the store since July 2011. They own branches in Taylors Hill and Craigieburn with Mr Luu's brother.

Ray's Patisserie is at the Showgrounds Village, 320 Epsom Rd, Flemington.