

Their pies truly take the prize

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VOTED the best in Australia, Ray's Patisserie in Taylors Hill is tempting tastebuds with their stellar gourmet beef pies.



Quyen Luu from Rays Patisserie in Taylors Hill won two golds at a recent pie competition.

The franchise store is owned and run by husband and wife team Ailene and Quyen Luu.

Open for just 18 months, it is already wowing the Baking Association of Australia.

Mrs Luu said it was the first time the Gourlay Rd store had entered the competition and she was amazed by their success.

She said the pies were judged on their pastry, colour, meat quality and most importantly taste.

"We entered 10 different pies and took home gold medals in the Best Gourmet Beef Pie category for our cheese and bacon and Ned Kelly (breakfast) pies."

She said they also won gold for their vegetarian pie and several silver medals for other chunky beef pies.

Mrs Luu said the secret to their success was using high quality lean meats, creating a non-oily and tasty pie.

"We were quite surprised with the results," she said.

"To win on a national level is really fantastic."

Offering more than just prize-winning pies, the store also specialises in sausage rolls and desserts.