

McGRATH

THE WEEKLY MAGAZINE

Sweet
nostalgia

at flour and stone



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“From the joy of a lemon drizzle cake and the simplicity of an old fashioned vanilla cake to a well-honed macaroon or fine apple tart. The sweetness in life offered in a wholesome and honest way.” Nadine Ingram

Pastry is clearly in Nadine Ingram’s blood; 3am starts six days a week are not for the feint hearted but when you are doing what you love it never feels like work, well only on a Saturday.

After completing her apprenticeship in the Hunter Valley, Ingram travelled and worked her way across Europe. On her arrival in London, Ingram was placed in the pastry kitchen and has never looked back. Her time at The Ivy and Le Gavroche in London as well as Sydney’s MG Garage, Bel Mondo and Bourke Street Bakery has given her an incredible pastry pedigree and the work ethic required to embark on her own business – Flour and Stone.

In 2006 Ingram started Cookie Couture, creating beautifully iced gingerbread. This business continues today for commissioned work but has taken a backseat to Flour and Stone, a delightful and intimate patisserie/café located in Sydney’s recently revamped Woolloomooloo.

At Flour and Stone you can expect the kind of treats your mother used to make. It is this sense of nostalgia and old fashioned goodness that has people queuing down Riley Street for the best-selling panna cotta lamington or a fine apple tarte. The lemon drizzle cake is another firm favourite, but be sure to arrive early – any time after 3am is fine.

flourandstone.com.au



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