

limori – pastry shop, café and restaurant, Frankfurt

Japanese baking craft meets German technology.

The baking industry doesn't have it easy. Still, there are some extremely successful businesses in this market. One of them belongs to Azko limori from Japan. For the past decade, she has been running a café with a restaurant and pastry shop in the heart of Frankfurt's historic city centre. Her business combines French baking and culinary skill with oven technology from Arnstein. A MIWE condo with three decks is used every day in the pastry shop.

Ms limori moved to Germany 30 years ago. Tokyo had become too big and expensive for her. She seized the opportunity to fulfil her dreams in Germany and opened several sushi restaurants. This driven entrepreneur still operates a sushi restaurant in Paris in addition to her business in Frankfurt. She is fluent in German, English and French, and of course, Japanese.

However, unlike most bakers in Germany, Azko limori has no formal training in pastry making. „It was up to me to

acquire the skills I needed on my own,” she says. Looking at the products on display in her shop, it's very clear she succeeded in acquiring that expertise. An even more impressive feat, considering that she needed a special permit and had to pass a special test before she could open the shop. „The test wasn't difficult for me,” she says in a reserved tone with a hint of pride.

She certainly has reason to be proud. In fact, she brought extensive expertise with her from Japan. „We use simple but high-quality ingredients. We don't even use baking powder,” says the master chef. She employs six people in her pastry shop. The bakery sells traditional Japanese products, but it's also heavily influenced by French pastry making.

Her employees, on the other hand, are all Japanese. „That's partly because of the mentality,” says Azko limori. She had to learn to lock up her bicycle in Germany. „People don't steal bikes in Japan because they're afraid of losing face if they're caught,” she says. That kind of honesty and reliability is what she expects and what she gets from her employees. →



limori isn't your run-of-the-mill shop. Once glance at the display case and you can tell that top quality is a priority here.



Japanese and French baking craft meets high-tech oven from Arnstein. Products such as bread and baguettes are baked in the MIWE condo.



Craftsmanship, original recipes and a passion for quality are what distinguish the limori bakehouse.

She believes this mentality stems from Japan's insularity as an island nation. Another positive aspect of this mentality is its effect on quality expectations. „Customers demand only the best quality. That's our goal in Germany, too.“ It's also undoubtedly the reason why limori's business is so successful.

After all, the shop's good location in the heart of the Frankfurt historic city centre simply can't be the only reason for its success. „limori Haus“ is patronised by Japanese tourists, European business people and locals of all ages. The pastry shop and café are located on the ground floor. At first glance, it's not apparent that the shop is all about Japanese baking culture. Actually, the first thing that stands out are the perfectly arranged products in the display case.

There's a huge variety of cream puffs and slices, colourful macaroons, many different French rolls and of course French baguettes. A household oven is built into the rear wall. Azko limori: „The oven only uses top heat. That makes it very easy for us to bake a pyramid cake layer by layer on a tray.“ Each of the 15 layers is baked for two minutes before the next layer is applied and baked. After the pyramid cake is baked and cooled, it is cut into slices and glazed in chocolate coating.

Many more products are baked in the bakehouse, which is located in the cellar at the rear of the building but is still very spacious and bright. The bakehouse has several in-store convection ovens for baking macaroons and various short-bread pastries. Ms limori also made a deliberate decision to install a MIWE condo deck oven with three decks and baking stones.

„We started out with a used MIWE oven, which we've now decided to replace,“ says the entrepreneur, explaining her plans. She adds that the old MIWE oven won her over with its evenness and outstanding workmanship. Clearly, MIWE's philosophy of quality meets Japanese standards.

The MIWE condo is primarily used for baking baguettes, bread and sponge cake mixtures. The bakery uses French flour. Japanese bakers do not use instant yeast, which is common in Germany. Instead, they build a natural leaven using raisins or rice. It can take several days before this leaven can be used in baking. An equally time-consuming process is used for sponge cake mixtures, which are created without adding baking powder. Bread is made using home-made sourdough starter.

limori also sticks to the basics when it comes to technology. There are also several planetary mixers and a small table-mounted dough sheeter next to the ovens in the bakehouse. Clearly, the products in the display case are the result of craftsmanship combined with technical expertise.

This highly artisanal approach to production means that products also have to be baked just right. „We carefully choose which products we bake in the deck oven,“ says Ms limori, explaining her philosophy. The MIWE condo meets her needs perfectly.

Every deck can be controlled separately. The top heat and bottom heat can be controlled precisely. Steam-proof stainless steel electric heating elements are installed in the



Baguettes are made with home-made natural leaven and French flour. They are baked in a MIWE condo.



The bread selection consists primarily of various rolls with a high percentage of wheat.

side walls and directly on the ceiling of the baking chamber. Each deck has a powerful steam device with a dedicated heating system. Thanks to the baking stones, bread baked in the MIWE condo can be sold as brick oven bread. „These were key selling points for us,” says Azko limori.

The three decks of the MIWE condo in limori’s bakehouse are controlled via fixed program controls. This allows bakers to store necessary parameters such as baking time, top and bottom heat, extraction and steam injection for up to 100 different products. Up to five baking steps can be stored for each program. The oven is also easy to control manually, for example when products are baked at a constant temperature and „by sight”.

Although the bakehouse is very spacious with high ceilings, the oven still needs to be well sealed to ensure good room

conditions and energy efficiency. Each baking chamber is completely sealed all around for this purpose. The deck door is also very well sealed. „That’s where I definitely notice a difference,” says Ms limori, comparing the new oven to the old one. This improvement is thanks to a new door seal. Yet another advantage is that the window panes in the deck doors are also very easy to clean.

Glass doors are very useful, especially for ovens in the pastry shop. Pastries are often baked „by sight”. Thanks to the glass door, employees don’t always have to open the door to monitor the baking process. However, glass panes can get very dirty.

On the MIWE condo, the inside of the glass door can be cleaned without having to completely remove the pane. This can be done very easily and without any tools, allowing the pane to be cleaned directly on the oven. →



Azko limori has lived in Germany for almost 30 years. She brings together Japanese, French and German baking culture.



limori has a well-established customer base thanks to her unique pastries.



These cream slices are even a treat to look at.



No selection would be complete without meringue pastries.

Incidentally, the cleanliness of the bakehouse and the store room is something that stands out immediately. Could this be yet another Japanese virtue, given that cleanliness is also a prerequisite for quality?

Anyone who wants to find can sign up for one of Azko limori's baking classes. Courses are offered at regular intervals for 50.00 euros per person. They are held in the restaurant located on the first floor of the building. The decor is traditionally Japanese. The restaurant also has a kitchen unit where cooking classes are held in addition to baking classes.

The courses are usually already booked up a week in advance. Here too, Ms limori's primary concern is quality, not quantity. The classes, which are also very entertaining, are also a great opportunity for her to share the philosophy of quality she learned in her native Japan. Two floors down, the MIWE condo is baking products all the while. Japanese know-how and German technology in perfect harmony.

A brief overview of limori – pastry shop, café and restaurant

Owner: Azko limori
Braubachstrasse 24
60311 Frankfurt, Germany

Filialen:	1
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Employees:

Bakehouse:	6
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Sales/café:	4
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Restaurant:	2
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Kitchen:	2
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