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from the Baking Industry Association
for cafés, caterers and bakeries

Issue 31, August 2016



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Contents

NATIONAL EXECUTIVE

President

Kevin Gilbert 03 455 7161
kevin@bianz.co.nz

Thomas Thomas 04 296 1244
thomas@bianz.co.nz

Marcus Braun 21 178 6808
marcus@bianz.co.nz

Michael Gray 04 232 4233
michael@bianz.co.nz

John Kloeg 06 377 4551
john@bianz.co.nz

Donna Thomsen 03 359 0175
donna@bianz.co.nz

James Wilson 021 672 586
james@bianz.co.nz

Life Members

Gary Cameron Woodville

Graham Heaven Napier

Judith Gray Wellington

Dennis Kirkpatrick Roxburgh

Office

PO Box 29 265

Christchurch 8540 0800 NZBAKE

Email info@bianz.co.nz

Business Development Manager

Loretta Lee 027 22 55 185
loretta@bianz.co.nz

Members' Freeline 0800 NZBAKE
(0800 69 22 53)

Bakery Employers' Legal Helpline

McPhail Gibson & Zwart 03 365 2345

Magazine Editor

David Tossman 04 801 9942

Email davidt@bianz.co.nz

Advertising Manager

Diane Clayton 027 858 8881

Email diane@bianz.co.nz

Website www.bianz.co.nz

Advertisers and contributors –

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Reasonable care is taken to ensure that Slice magazine articles are up-to-date and as accurate as possible at the time of publication, but no responsibility can be taken by BIANZ or Slice for any errors or omissions contained herein.

From the President

KEVIN GILBERT KEEPS IN TOUCH



First up I have a couple of 'thank yous' to make. To be voted in as President is not something I take lightly and I am grateful to be given the opportunity. I would also like to thank Michael Gray for the mammoth amount of work that he put into the role of President over the last three years. His efforts have helped the Association grow stronger and has opened the door for some exciting opportunities.

The election in July also saw the election of **Donna Thomsen** from Copenhagen Bakery in Christchurch onto the executive, bringing with her a wealth of business and bakery experience. The executive has also asked two others to join us and provide their invaluable input, so I am also looking forward to welcoming **Marcus Braun** of the Ara Institute of Christchurch (formerly known as CPIT), and **John Kloeg** of the Ten O'Clock Cookie Bakery Café in Masterton. Between them Donna, Marcus, and John are all well-known figures in the industry and I am happy to have their experienced minds on the executive.

Every two years we celebrate the best that our industry has to offer and this year was no exception. The amount of work that goes into any entry is never to be underestimated but the creative section this year (gingerbread house, wedding cake, and petit fours) was remarkable.

The level of entrants in the competitions for Bakery of the Year, Trainee of the Year and the New Zealand Live Bake Off was nothing short of impressive. We have, over the last few weeks, received many comments from people who had visited the show who remarked how wonderful the range of entries was and some who even came to the show solely to see the bakery stand. I also know of one bakery that got an order for a wedding cake on the back of their entry at the show.

Fine Food was yet again a fantastic promotional opportunity for the industry and the Association, with thousands of people coming past the stand and demonstration kitchens every day.

Having the live competition proved to be something of a hit with crowds and is certainly something that we will look to repeat in the future.

I believe that competitions are a valuable component to a business and to individuals and I would love to see more and more bakeries entering competitions on whatever level they feel they can.

It gives the chance for team development as they get behind the project, and skill development within the team as they learn how to make things that they may not normally get a chance to make.

Another point which has been made clear to me recently is how important people find both the social and inspirational aspects of the competitions and awards dinner. The chance to get together with people, all of whom share the same love and interest in the baking industry, swap stories, renew friendships and make new ones, not to mention celebrating the industry that we're in.

Inspiration is something that we're all looking for at one time or another. I would love to see member recipes in *Slice* to inspire others around the country. If you've got a recipe that you think is something others should be making, send it through to Loretta@bianz.co.nz and it may end up in *Slice* and other bakery cabinets.

Events calendar

What	When	Where
	October 8–11	Las Vegas Convention Center, Nevada USA
Fine Food Australia 	12–15 September	Melbourne Convention & Exhibition Centre
The Great New Zealand Xmas Mince Pie Competition 	9–15 November	National



New Members

We welcome

Danish Delights	Dunedin
Grizzly Bagel Ltd	Christchurch
The Future Dough Company	Reefton
Patrick Welzenbach	Auckland
Brenntag NZ Ltd	Auckland
Mapua Village Bakery	Mapua
Waiariki Bay of Plenty Polytechnic	Tauranga
Sunrise Bakery	Kapiti
Kiss and Bake Up Ltd	Otaki
ARA Institute of Canterbury	Christchurch
Oliver's Bakery	Tauranga
Delishimoes Bakery	Christchurch
Qiongjiang Wang (Ivy)	Auckland
Creative Edge Food Co. Ltd	Auckland

news and views

The world's most expensive 'cronut'

London-based artisan bakery Dum Dum Donutterie has produced the world's most expensive 'cronut' – costing £1,500.



The product, which has been named the 'Luxury Zebra Cro' due to its striped layers, contains valuable ingredients, such as gold leaf, Cristal rosé champagne caviar, Iranian saffron-infused butter croissant dough, French delicacy Normandy butter, powdered Nutella and the world's most expensive Amedei Porcelana Chocolate.

The luxurious product is available to purchase through the UK foodservice delivery company, Just Eat. However, customers are advised to phone the delivery service rather than online due to its exclusive nature.

Dum Dum Donutterie founder and creator of the Luxury Zebra Cro Paul Hurley said: "After months of testing flavour combinations with some of the world's rarest and specially sourced ingredients, I've created the most luxurious cro I've tasted."

The bakery's other cronuts are priced at around £3.50 for items such as the chocolate buttercream in lieu of caviar.

Meanwhile, in July, Krüst Bakery, a wholesale bakery in Ireland, followed the trend of the Pokémon Go app by designing its own cronut product to make 'poke balls'.

Paleo diet could increase weight and be dangerous for diabetics

The controversial paleo diet could lead to rapid weight gain and health complications in just eight weeks, an Australian study has discovered, leading to outrage among advocates of the extreme diet.

The surprise finding, published in *Nature* and reported by www.foodnavigator-asia.com, prompted one University of Melbourne researcher to issue a warning about putting faith in so-called fad diets.

Lead author Sof Andrikopoulos said that in people with pre-diabetes or diabetes, the low-carb, high-fat paleo diet could be particularly risky.



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news and views

Reckless restaurant owner jailed

The owner of an Indian restaurant in Britain with a "cavalier attitude" to food safety was found guilty in May of causing the death of a customer who had a severe allergy, after he was served a dish containing peanuts. The owner received a six-year sentence.

It marked the first time in Britain that someone has been convicted of manslaughter over the sale of food.

The customer, Paul Wilson, 38, ordered chicken tikka masala, to go, from the Indian Garden restaurant in North Yorkshire in January 2014, having specified "no nuts" in his order.

Mr. Wilson had diligently avoided peanuts and dishes made with them ever since he had a severe reaction to eating a chocolate bar with peanuts when he was seven years old. He was "very, very careful," his mother, Margaret, said, especially when ordering his favorite meal.

Mr. Wilson had eaten food from Indian Garden before, and the

restaurant had gone so far as to write "no nuts" on the lid of his curry container.

But after just one bite of what would be his last meal, Mr. Wilson had an allergic reaction. His flatmate found him slumped on his toilet at home, where he had gone into anaphylactic shock and died.

Prosecutors said that the restaurateur, Mohammed Zaman, who owns six restaurants, had cut corners, replacing almond powder in his recipes with a cheaper mix of groundnuts.

The latest hybrids



Alice Cooke, writing in *British Baker*, reports that The Doughnut Project has unveiled a sweet and savoury pastry hybrid topped with cream cheese, sesame seeds and garlic. The Manhattan-based bakery has a reputation for experimental doughnuts: past creations include Bacon Maple Bar and Olive Oil & Black Pepper.

The Everything Doughnut is a sweet doughnut pastry, and – taking its inspiration from the 'everything bagel' – is topped with a sweet, cream cheese glaze, and sprinkled with sesame seeds, poppy seeds, garlic, sea salt, and pumpkin seeds.

Everything bagels are usually covered in most of the flavours a bagel shop has to offer: garlic, onion, sesame seeds, poppy seeds, and salt (though much debate has been had about exactly which ingredients belong on top).

Meanwhile in Bristol in the UK, Stock Exchange Bakery has combined doughnuts and sourdough cinnamon buns to create a healthier hybrid product known as dobuns.

Handmade cinnamon buns are the bakery's best-selling product, but the company felt there was an opportunity to offer a lighter, healthier option. The resulting "dobuns", which are baked not fried, have significantly less saturated fat than the original product and are proving popular just a week after being launched.



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Armed robbers target Christchurch bakery

Three masked men armed with a gun, hammer and a stick robbed a Christchurch bakery in the early hours of August 9.

Owner Yvonne Zyang said it was the second time in a month robbers had targeted her business – and the fourth time in the three years she had owned it.

"There are too many bad people around here," she told Christchurch newspaper *The Press*.

Last time, on July 18, three robbers armed with knives and screwdrivers and scarves on their face forced staff to open the till.

This time, they wore full face masks. Two staff were working. The offenders took cigarettes and other items, Zyang said.

"It's happening too often... I'm not complaining about police, but we need more security," she said.

A police spokeswoman said a description of the suspects would be released later on Tuesday.

There has been a recent spate of aggravated robberies in the city, although in several cases the offenders walked away empty handed.

Berlin taking to Kiwi-style pies

Kiwi Josh Joblin-Mills is selling Kiwi-style meat pies to the Berlin expat community and locals from his shop, Oma Marnies, in the suburb of Prenzlauer Berg. The shop is named after his grandmother in Palmerston North.

He has been selling pastries to local cafés since 2013, adding a small café space to the bakery in 2014 and now setting up shop as well at a Berlin street-food market.

"There are no fancy sides but the pies hold up on their own," English language magazine *Exberliner* comments. "Their take on the standard steak pie, filled with slow-cooked beef in a tangy pepper goulash sauce, nods politely to tradition without bowing down to it."

Sandwiches causing to listeria in hospitals

A report commissioned by the UK Food Standards Agency has said pre-packed sandwiches have been responsible for the majority of listeria outbreaks in hospitals since 2003, according to *British Baker* magazine.

Food safety company STS, which undertook the report, said hospital staff were putting patients' lives at risk by giving them the contaminated sandwiches.

Listeria can trigger meningitis and kills up to 30% of those infected.

Pre-packed sandwiches often contain protein-rich fillings which listeria thrives on. The company said there was a concern that preparation was not always thorough, giving listeria time to multiply.

STS director of food safety Fiona Sinclair told *The Daily Mail*: "Hospitals and care homes feed the most vulnerable people in society. The last thing these people need is to get something else on top of their illness."

The report has prompted the UK Food Standards Agency to revise its guidance to hospitals and care homes on minimising the risk of listeria.



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Customers yearn for a taste of tradition

"One comment we hear from customers again and again is that our bicycles take them back to a time when people were friendlier and food seemed to taste better!" says Adam Blackwell, founder of Blackwell and Sons, New Zealand's exclusive Pashley bicycle



retailer. "That perception provides a special opportunity to use the beauty of a handmade delivery bicycle to tell a story about artisan baked goods and warm, people-based, local businesses."

The Greytown-based Blackwell and Sons opened

in September 2015, importing hundreds of Pashley Bicycles from the factory in England, and seeing a demand much higher than anticipated.

"It seems that Kiwis love the idea of slow country cycling. It's a romantic idea for sure, but it resonates with many people," says Adam.

Now bakeries, cafes, butchers, wineries and other businesses looking to brand themselves with a beautiful and very practical Pashley Deli Bike for display and delivery, can take advantage of a better exchange rate and order directly from Blackwell and Sons.

"We take care of all of the importing and delivery – and we can even help with having the bicycle's display panel sign-written with the businesses' logo or message," confirms Adam. "Buckingham Black or Regency Green are the colours most people prefer, but they also look very striking in Bright Red."

A special order of Pashley Deli Bikes (complete with the iconic wicker baskets) will take place soon, with the bicycles expected in New Zealand pre-Christmas.

Orders close on 2 September and enquiries should be made to adam@blackwellandsons.nz

Grong Grong is wrong

The origins of the neenish tart

The neenish tart, with its distinctive half-and-half icing, is a staple in Australasian bakeries. After years of idle curiosity and research, Australian journalist Rachel Carbonell decided to find out the story behind this enigmatic treat. Little did she know she would uncover the great scandal of the neenish tart.

She told the story to the ABC. "I presumed they were named after some European place or people, but the respected political journalist and foodie Annabel Crabb Crabb says that's a common misconception. They are definitely Australian.

"The most popular tale is that the neenish tart was invented by a woman called Ruby Neenish in the New South Wales town of Grong Grong in 1913.

"The story has Ruby baking for a shower tea when she ran out of cocoa. Thinking on her feet, she iced her tarts with half chocolate, half white icing and they were known forevermore as neenish tarts.

Rachel Carbonell started her investigation in Grong Grong, where she met motel owner Jan Cooper. He wants to transform the legend into a landmark in the hope that it will put Grong Grong on the map. Or at least, keep it on the map.

"The Ruby Neenish Grong Grong tale first appeared in the Sydney Morning Herald nearly 30 years ago," Rachel says. "It quoted a local woman called Mrs Evans, who was said to have known Ruby Neenish and the story of her famous tarts. Mrs Evans died last year, and I begin to worry that the truth may have gone with her.

"The sticking point with this theory is that there are newspaper references and recipes that pre-date the Ruby Neenish story and its 1913 time stamp. I eventually managed to find her son, Douglas Evans, now a high school art teacher in Sydney. What ensues I can only describe as the great neenish tart scandal.

Evans told Carbonell that he made up the Ruby Neenish story as a joke back in 1988, writing to a Sydney Morning Herald theatre reviewer. The reviewer's measurement for awfulness was if a show was appalling on the Sydney stage, he would recommend that it would be suitable for the Grong Grong School of Arts. As a Grong Grong boy, Evans I took umbrage at the suggestion of the place where he had his first cultural experiences was the pinnacle of oafishness or uncultured-ness.'

Evans explained that the reviewer-journalist was asking after the neenish on behalf of his mother, who wanted to know where neenish tarts came from. 'In a fit of pique and after maybe a bottle of red wine or two, I composed a letter to the journalist.'

"The letter said 'My sister Venus and I clearly remember our mother's good friend Ruby Neenish of Kolabi via Ardlethan who got short of cocoa powder when baking for her daughter's unexpected shower tea in 1913 and made do by making them with half cocoa and half white icing. From then on they were known as Neenish tarts.'"

"It's been picked up in books, on television—and of course on the internet. 'By osmosis it just got passed into common folklore or myth,' Evans said. Coming clean was a relief.

So what is the real origin of the name? That remains a mystery but the first reference to the tarts has now been traced back to 1895 and the Aerated Bread Company, which ran a chain of tearooms throughout Australia. The first known recipe, published in 1901, is from a woman known only as 'the housewife' in the *Sydney Mail*, but it was definitely a commercial recipe.

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New committee members

Three new members have been appointed to the BIANZ executive committee.

Marcus Braun

Marcus Braun has been a professional tutor in Patisserie and Bakery at Ara Institute of Canterbury (previously CPIT) since 2003.

For the past three years he has been the Qualification Coordinator for Bakery & Patisserie at ARA Institute of technology.

Marcus completed his apprenticeship at the Christchurch Park Royal Hotel where he trained as a pastry chef.



Upon completing his apprenticeship, during which he achieved the highest marks in New Zealand for both practical and theory examinations, he was named New Zealand Apprentice of the Year.

Marcus was identified early in his career as a future leader within the hotel group Southern Pacific Hotel Corporation and the hotel chain held on to the promising young chef and awarded him a food and beverage traineeship where he expanded his industry knowledge and learnt about management within the food and beverage departments, purchasing and accounts.

Following a stint in food and beverage management Marcus returned to his love of patisserie after an opening became available to run the pastry section within the hotel, spending three years working as chef pâtissier.

Following that, Marcus went on to increase his skill base and knowledge by working in a number of top hotels, bakeries, convention centres and patisseries.

Marcus and his wife Jackie opened the Sugar Shack Bakehouse which they owned for six years before selling the business to focus on his career as a tutor and start a family.

Outside of the classroom, his love of the culinary arts has landed him an impressive array of gold medals and top accolades over the years both within New Zealand and internationally.

John Kloeg



John Kloeg of the famous Ten O-Clock Cookie Bakery Café in Masterton is one of New Zealand's most accomplished bakers: a regular winner of tough competitions including the Bakery of the Year trophy in 2009 and this year.

Like many bakeries, his is a family business, with his wife Anneke, their daughter and one of their sons working there. His older son, Michael, apprenticed in the family bakery and now runs his own highly successful bakery in Clareville, also in the Wairarapa.

"I've been in the business almost 36 years and I would like to give something back to the industry, to help the industry go forward," he told Slice recently.

He is concerned that many bakeries are failing to train the next generation of bakers, and that the industry doesn't have the profile he thinks it should have.

He points to an anomaly, the large number of food programmes on television, including a lot of baking, while at the same time there is a shortage of bakers in New Zealand.

Building wide recognition and a good reputation is clearly something John Kloeg knows a great deal about and lies behind his hopes for the industry as a whole.

"We need more in the open, more in the public that people think, 'hang on, the baking industry is kicking and alive and we make good product and we make healthy stuff as well.' That's probably a challenge we have," he said.

Donna Thomsen

Donna Thomsen and her husband John Thomsen own the award-winning Copenhagen Bakery in Christchurch.

John is the baker while Donna has been described by Christchurch newspaper *The Press* as the “organisational powerhouse” behind the business.



They opened the business in central-city Armagh Street in 1987 but were forced from those premises by the February 2011 earthquake and re-established their new bakery-café in the more residential area of Bishopdale a year later.

Donna had a career as a registered nurse before “becoming the baker’s wife” as she says and going into the business in partnership with John.

Her speciality is running the shop floor, managing staff and administration.

Outside of work, Donna’s interests include art, yoga and outdoor sports: walking, skiing, waterskiing and fishing.

She is also on the committee of the Comte de Paris Descendants Group, descendants of the French and German settlers who established Akaroa in 1840. Her great-great grandfather was on that ship.

Donna and John have two grown-up sons, Lars and Kristian. Kristian apprenticed as a baker and now works in the business with his parents.

Donna maintains a keen interest in hospitality as a whole, with a passion for excellence in service. She takes great satisfaction in selling top quality products.

She is looking forward to helping people with the bakery and café management skills she has acquired over the years.

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New man at the top

Dunedin baker, chef, and business owner Kevin Gilbert of Gilbert's Fine Foods has put his hand up to be the new President of BIANZ.

He talks with **Allan Baddock** about why.

"Baking has given me so much. It's given me a career, and it's something I'm passionate about. So it's a chance to give back; to try to help the Association and the industry in New Zealand grow and develop and get more young ones coming into it."

"I was born in a country where being part of a group has always been seen as being better. There's strength in unity and in numbers."

Born in Christchurch, Kevin and his wife, Esther shifted to Dunedin in 2006 after working around the country and overseas.

"I wanted to leave school and Mum said, 'You can, but you've got to have a job or a course to go to. The only one that even vaguely appealed was baking, so I jumped into that. I didn't have to study because I was so interested in it."

"I did my apprenticeship through supermarkets and then went overseas and got a job in kitchens and thought this isn't too bad either. So I trained as a chef at CPIT and then worked for Peter Thornley in his Christchurch restaurant and up at Te Papa's Icon restaurant as a pastry chef, and then went into hotels."

"I've always wanted to run my own business. The first bakery that came up that was even vaguely approachable was Charlotte here in Dunedin, where Esther grew up after moving from Switzerland."

So through different incarnations Kevin and Esther have developed that business into Gilbert's Fine Food, now based in a converted warehouse with a large bake house, and a showroom stocking their bakery products and NZ produced specialty foods.

Big issues for bakers?

"For me it's retention. While there's interest from young people, it's a matter of keeping them in the industry once they're in."

"Then it's skill level. Matching people coming in with people who are happy to pass their skills on, and not scaring them off."



"There's the constant challenge of more and more compliance issues, and legislation changes."

"The other thing is keeping up on trends. With the advent of social media that changes almost day to day."

BIANZ challenges and threats?

"The challenge for the Association, as always, is to remain relevant and important and beneficial to members and we're constantly evaluating that and investigating and developing new benefits and tools."

"Development and strengthening of the industry is vital, because we're still on the endangered species list. As much as there is interest in joining the industry, we need to keep them in because we're losing experienced bakers."

"The competitions are really important. That's the feedback we get from everybody, including suppliers and competitors. 'And being the advocate for the industry is vital. We're consistently dealing with MPI and government departments before stuff even makes the newspapers so members don't have to think about it."

"There are quite a few things in the works, that I can't go into quite yet."

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CONTACT: Troy Marshall 021 380 034



Springtime at Farmer's Mill

**FARMERS MILL IS A 100%
NZ OWNED COMPANY WHOM
PRIDES ITS BUSINESS ON
BEING THE ONLY FLOUR MILL
PRODUCING ALL ITS FLOUR
WITH WHEAT GROWN RIGHT
HERE IN NEW ZEALAND.**

Our family of growers spans generations and is dedicated to delivering a pedigree crop of the healthiest wheat grains ready for milling into our range of 100% NZ Grown and Milled flours. Most of our growers are situated in the heart of the Canterbury plains, and the fields of golden wheat paint a wonderful picture against the mighty hills.

What most people don't see when they pick up a bag of flour is just how a bag of flour comes to be. The stages of growing wheat span almost the whole year, before heading to Washdyke where the technology at Farmers Mill is coupled with the skill of our millers to produce our range of flours.

Most wheat is planted in April and May and emerges shortly after being sown. The plants then grow to a healthy size and then will remain dormant through the most part of the cold South Island winter. Some local crops are planted in Spring, however most farmers plant in Autumn due to the fact that when the plants are dormant over winter, it allows their root structures to develop and can result in a much healthier plant come the more mature stages.

Most of the paddocks look lush and healthy through winter, a thick mass of healthy dark green plants. And with the onset of the warmer Spring season, the plants begin to grow and mature before flowering. The flower heads continue to form and the grains in the head then fill and mature. Come Summer time, the plants are mature and begin to turn their beautiful golden colour, whilst the grains develop into hard dry wheat kernels.

It is only once the paddocks have turned a rich golden colour, the grain is mature, and once certain parameters are met, the harvest can begin. The harvest of the grains takes place in January to March and the grain is transported from farm to Farmers Mill in Washdyke for milling in to a variety of flours.



*Looking to
Summer 2017*

For more information on the farm to mill process or to **arrange a visit to the Mill**, please contact:

Rebecca Biggs | Marketing Manager
rebecca@farmersmill.co.nz | Mob: 0274 682 335



FARMERSMILL.CO.NZ



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Grown and Milled by*



For 100% NZ Quality Flour

CONTACT THE MILL AT: FARMERSMILL.CO.NZ OR CALL 0800 688 717

More than sweet

Not just a sweetener, sugar has many more forms and uses than most people realise.

Check your sugar IQ with this Chelsea guide to sugar.

White Sugar

With its subtle sweetness white sugar lets other flavours shine through. It's also colourless, so it won't change the look of your food. With its even crystal size, white sugar is perfect for cakes and fruit crumbles.



Chelsea Icing Sugar

Powder-fine icing sugar is perfect for dusting cakes and sweets, creating smooth icing and glazes and sweetening cream fillings. Chelsea Icing Sugar is ground in a mill and mixed with a small amount of gluten-free tapioca to keep it free-flowing. It's been approved by the Coeliac Society of NZ as gluten-free.



Chelsea Raw Sugar

Raw sugar is granulated sugar that has a syrup coating on each crystal, giving it a beautiful golden colour and rich flavour. It's made by dissolving, filtering and recrystallizing the raw sugar sent from sugar mills. Raw sugar is delicious in hot drinks. Used as a topping it also gives a golden crunch to muffins and fruit loaves.



Chelsea Soft Brown Sugar

Fine, soft and moist, brown sugar is a blend of the dark sugar syrups from the refining process and caster sugar. Its dark caramel colour and unique rich flavour makes it great in savoury and sweet recipes, particularly caramels, toppings, sauces and fudge. The crystals also dissolve quickly.



Chelsea Caster Sugar

When you're creating delicate or tricky baked treats, caster is the sugar to use! It's fine, regular crystals dissolve quickly and caramelise evenly, so you can trust it to give a light finish to pavlova, light sponge cakes and dressings.



Chelsea Coffee Crystals

Coffee crystals are left to form for a longer time, so they're much larger. The excess dark sugar syrup is spun off, leaving a thin, golden layer.

The larger size and flavour of the crystals make this sugar not only the perfect sweetener for coffee – it dissolves slower and leaves behind a rich syrup that deepens the taste – but Chelsea Coffee Crystals can also add that crunch on biscuits and puddings.





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Chelsea Golden Syrup

Golden syrup begins life as the syrup that's removed during sugar refining. This has a high mineral content and is quite dark in colour. The sugar in the syrup is semi-converted to glucose and fructose with enzymes, which are then filtered out. This syrup is then partially decolourised by passing it through carbon – this creates the delicious golden syrup colour and flavour we all know and love. Golden Syrup adds moisture, colour and flavour to baking and is a key ingredient in gingerbuns, brandy snaps and ANZAC biscuits.



Chelsea Treacle

Treacle is very similar to Golden Syrup but is not decolourised, leaving a darker colour and stronger, slightly bitter flavour. Treacle is used in baking to add a deep colour and flavour and to add moisture. Treacle is ideal for gingerbread, rich fruit cake or any recipe that calls for Golden Syrup but where you'd like a bigger 'hit' of the molasses flavour.



Chelsea Maple Flavoured Syrup

Chelsea's Maple Flavoured Syrup is packed full of maple flavour – and it's all natural. With no artificial flavours or preservatives, this is the perfect topping for pancakes, French toast, crumpets and puddings. Try it as a glaze for chicken, ham or roasted vegetables, or instead of honey or golden syrup for an interesting flavour twist.



Chelsea Blackstrap Molasses

Foodies for generations have enjoyed its taste and texture – giving qualities to conjure traditional baked favourites like gingerbread. Striking the perfect balance between sweet and bitter, Blackstrap Molasses lends an intense flavour and a familiar rich texture ensuring memorable dishes for all. Blackstrap Molasses is a natural syrup, made from the third boiling of concentrated sugar produced during the refining of cane sugar.



For more Chelsea Sugar information and delicious recipes visit chelsea.co.nz/foodservice



BIANZ

- **promotes the baking industry**
- **serves its members**
- **provides industry leadership.**

Join and enjoy the many benefits.

Who should join BIANZ

- Owners and managers of wholesale and retail bakery-related businesses, cafes, catering companies, patisseries, in store bakeries, cake shops, lunch bars and canteens
- Industry suppliers
- Bakery and patisserie trainees and apprentices
- Independent bakers and patisserie chefs
- Related organisations and associations

What do we offer?

Buying Partner Discounts

Membership of BIANZ guarantees you rebates with some of the industry's biggest suppliers. Visit our website or see the back page of Slice magazine for a list of partners.

Food Safety Programme

BIANZ's Food Safety Programme is available to BIANZ members. It's the most advanced Food Safety Programme for bakeries and cafes in New Zealand and has the approval of the New Zealand Food Safety Authority.

Online resources

Employment contracts, credit application forms, cashflow forecast template, business income statement template, the Four Five's Rule calculator, business plan template.

Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training. BIANZ's Executive Officer and executive members are willing and able to provide practical advice and assistance.

Free employment legal advice

Members are entitled to free legal advice on employment issues.

Events

BIANZ hosts regional meetings, conferences, competitions and bakery tours. BIANZ events give members the opportunity to meet, compete, exchange views, learn new ideas, catch up on technology developments, ingredients, management and marketing, and network with the wider industry.

Training

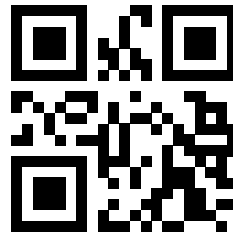
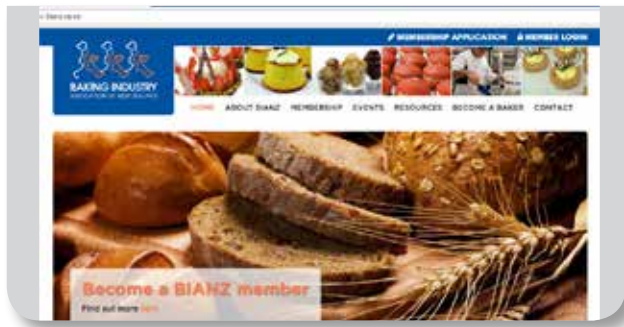
We assist in placing graduates, facilitate student entry into competitions and provide trainees with relevant industry information. BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

Media

BIANZ's Slice magazine, e newsletters, website and Facebook page keep members up-to-date with trends, news, industry information and recipes.

Health & Safety Programme






The BIANZ Workplace Management Programme is ACC approved and meets all legal requirements. It is easy to implement and can save you endless problems. This programme will qualify you for reduced ACC levies.



Visit our website
www.bianz.co.nz



We are here to

-  Inform, support and assist members to grow and sustain profitable businesses
-  Promote the baking industry and its products to consumers and stakeholders
-  Provide industry leadership and advocacy
-  Educate the industry and the consumer
-  Grow the industry and the base of bakers and bakery trainees in New Zealand

How we operate

The Baking Industry Association of New Zealand was known as the New Zealand Baking Society until August 2005. The Baking Society was formed in 1967.

The Association is governed by a board of up to seven voluntary executive members, usually bakery owners, elected each year at the Annual General Meeting. BIANZ employs an executive officer to carry out the instructions of the executive committee and fulfill the day to day requirements of the association's office.

Join us

Complete the application form in Slice or online at

www.bianz.co.nz



Contact us

Freephone 0800 69 22 53
 (0800 NZ BAKE)

Email admin@bianz.co.nz





Called to judgement

We look behind the scenes as bakers and chefs gathered in Auckland on July 28 to select the best from more than 500 entries from 539 bakeries in the 2016 Bakels Supreme Pie Awards.

Chief judge Tim Aspinall was impressed in this round by some of the gourmet fillings such as the creamy paua and the braised alpaca fillets, while celebrity guest chef Mark Southon expressed enthusiasm for the more traditional ingredients – pork, mince and cheese, and potato top.



Not all entries make the cut. Glen Callow, left, and Brent Hughes.



Brent Kersel, Sean Armstrong, Tim Aspinall, Bernie Yap, Mark Southon.



Left: Mark Southon on the job. Right: a tiny sample of the entries.



Kevin Marshall (Bakels) with Bree Scott, James Wilson (BIANZ executive member) and Phil Pollett on the judging panel.



Peter Rewi (left), Tim Aspinall (centre), Peter McGregor.



Craig Dixon (back), Clifford Banks and Sean Armstrong checking the paua pie.



Some steak and gravy enries have made the cut.



"Unicorn" potato tops.



A visually great fruit pie.



The creamy paua filling.



The winner.



A grand knight



Watched over by one of Tim Aspinall's impressive margarine sculptures, the upper crust of the Kiwi pie making world joined with media celebrities in Auckland for another grand Bakels Supreme Pie Awards dinner – no, feast – in late July.

In line with Bakels tradition, the celebration had a theme: this time a medieval one with entertainment from brave knights, fair maids, daring acrobats, and with comedian "King Jeremy" Corbett wittily emceeing the show in splendid robes and finery.



The Prime Minister John Key, Eddie Grooten and Neville Jackson.



Peter Grant and John Key.



Sir Peter (the Mad Butcher) Leitch and Rod Slater of NZ Beef & Lamb.



Grant and Karen Wilson chat with the PM.



John Key, dubbed the "Pie Minister" for the occasion, addresses the celebraters and celebrities.



Simerijit Heer with the Apprentice Pie Maker Award presented to him by Brent Hughes of NZ Bakels.



MC "King Jeremy" Corbett and Roger Cathro of Pak'n'Save Petone with one of the three awards (two golds and a silver) he won on the night.

for pie makers



"King Jeremy" Corbett, Bunnarith Sao and Navy Keo of Dairy Flat, celebrity presenter Erin Sinclair, Brent Kersel of NZ Bakels.



The Chaos of Baker Bobs in Tauranga with their Gold for Steak & Cheese.



Brad Dalton of Ginger Dynamite in Motueka scored gold for his gourmet boutique pie.



Jeremy Corbett, Tony Marshall of NZ Bakels at back, Mab and Lida Chheur of Angkor Wat Kiwi Bakery Napier, and celebrity presenter Hayley Holt.



One of the festive tables.



Patrick Lam brought his pies to the dinner.



Circus acrobats from The Dust Palace lay on a great show of skill, strength and daring.



Bakels Supreme Pie Awards

The complete results

Mince & Gravy			
Gold Award	Mab Chheur	Angkor Wat Kiwi Bakery & Café	Napier
Silver Award	Roger Cathro	Pak n Save Petone	Petone
Bronze Award	Vichheka Lieng	Blagdon Bakery	New Plymouth
Highly Commended	Cheth Bun	Eurobake & Espresso	Kumeu
Steak (diced) & Gravy			
Gold Award	Michael Kuoy	Counties Bakeries	Pukekohe
Silver Award	Srieng Choeu	Fresh Bun Café	Tuakau
Bronze Award	Eav Huy Ing	Bakehouse Café	Ngaruawahia
Highly Commended	Keang Heang Ea	Food for Thought	Thames
Chicken & Vegetable			
Gold Award	Savanchamroeun Ly	Savans Bakery	Warkworth
Silver Award	David Liem	Greenland Bakery & Café	Botany Town Centre
Bronze Award	Tongmin Li	Hillpark Bakery	Manurewa
Highly Commended	Srieng Choeu	Fresh Bun Café	Tuakau
Gourmet Fruit			
Gold Award <i>Blueberry, Spiced Apple & Apricot</i>	Bunnarith Sao	Dairy Flat Bakery	Dairy Flat
Silver Award <i>Caramelised Walnut, Black Doris Plum</i>	Dan Shaw	Havelock North NW	Hastings City
Bronze Award <i>Apple</i>	Try Kong	Bakers Oven	Stanmore Bay
Highly Commended <i>Cointreau Pear, Apple, Cherry Cheesecake</i>	Patrick Lam	Patrick's Pie Group	Tauranga
Gourmet Meat			
Gold Award <i>Steak & Mushroom</i>	Roger Cathro	Pak n Save Petone	Petone
Silver Award <i>Mushroom, Bacon & Cheese</i>	Try Kong	Bakers Oven	Stanmore Bay
Bronze Award <i>Venison, Mushroom, Bacon & Cheese</i>	Geemun Chao	Baker Bobs Bakery & Café	Tauranga
Highly Commended <i>Steak, Mushroom & Cheese</i>	Sarith Ruon	Beaut Bakery	Taupo
Vegetarian			
Gold Award <i>Broccoli, Pumpkin & Carrot</i>	Jason Danielson	The Bakery Wholesale	Wanaka
Silver Award <i>Potato, Pumpkin & Kumera</i>	Raymond Khau	Better Quality Pies Ltd	Rotorua
Bronze Award <i>Spinach, Pumpkin & Kumera</i>	Geemun Chao	Baker Bobs Bakery & Café	Tauranga
Highly Commended <i>Carrot, Peas & Corn</i>	Meng Hong Ly	Rushgreen Bakery & Café	Papakura

Bacon & Egg			
Gold Award	Patrick Lam	Patrick's Pie Group	Tauranga
Silver Award	David Liem	Greenland Bakery & Café	Botany Town Centre
Bronze Award	Eav Huy Ing	Bakehouse Café	Ngaruawahia
Highly Commended	Tongmin Li	Hillpark Bakery	Manurewa
Mince & Cheese			
Gold Award	Buntheng Wong	Panmure Bakehouse	Panmure
Silver Award	Sreymoh Vong	Julia's Bakery	Ellerslie
Bronze Award	Neville Jackson	Jackson's Bakery	Havelock North
Highly Commended	Ming Zheng	Nana's Bakery	Kingsland
Steak & Cheese			
Gold Award	Geemun Chao	Baker Bobs Bakery & Café	Tauranga
Silver Award	Patrick Lam	Patrick's Pie Group	Tauranga
Bronze Award	Lee Ing	Fast & Fresh Bakery	Taupo
Highly Commended	Vong Heng	Mairangi Bay Bakery	Mairangi Bay
Potato Top			
Gold Award	Roger Cathro	Pak n Save Petone	Petone
Silver Award	Oudorm Lai	Corner Bakery	Hillsborough
Bronze Award	Geemun Chao	Baker Bobs Bakery & Café	Tauranga
Highly Commended	Try Kong	Bakers Oven	Stanmore Bay
Commercial/ Wholesale			
Gold Award	Terry McMahon	Couplands Bakeries	Hornby
Silver Award	Eddie Grooten	Dad's Pies	Silverdale
Bronze Award	Murray Sweetman	Ponsonby Pies	Tauranga
Highly Commended	Paul Barber	Goodtime Foods	Napier
Café Boutique			
Gold Award <i>Smoked Warehou & Tarakihi</i>	Brad Dalton	Ginger Dynamite	Motueka
Silver Award <i>Cream of Chicken, Leek, Carrot, Celery, Ham & Cheese</i>	Fiona Townsend	Replenish Café	Timaru
Bronze Award <i>Pork, Kumara & Apple</i>	Melissa Kelsey	Warkworth NW	Warkworth
Highly Commended <i>Venison, Mushroom, Ales, Red Wine & Juniper Berries</i>	Donna Putnam	Bosco Café	Te Kuiti
Supreme			
Gold Award – Bacon & Egg	Patrick Lam	Patrick's Pie Group	Tauranga

Patrick Lam

Pie makers throughout New Zealand wonder at Patrick Lam's mastery of the art of pie making. **Monique Balvert-O'Connor** investigates.

A bacon and egg pie topped with tomato sauce is an excellent way to start the day, says Patrick Lam.

The winner of this year's Bakels Supreme Pie Awards says his award-winning bacon and egg pie is on his personal morning menu three or four times a week, followed by a curried lamb pie at lunch.

Both pies – and many others – have the nod of approval from many New Zealand consumers, and the Bakels Supreme Pie Awards judges.

Patrick, the baker behind Patrick's Pie Group Gold Star Bakery in Tauranga, recently took out his fifth Supreme Pie Award. He beat 539 competitors for the top accolade this year.

It's one of 56 awards he has won in the competition. This year he won four – the supreme award for the best of the gold winners; a gold medal for the bacon and egg pie; silver for steak and cheese; and highly commended for gourmet fruit (Cointreau pear, apple, cherry and cheesecake in a choux pastry). The curried lamb pie, which is Patrick's favourite, was an initial gold winner.

The pies which have scored him the supreme accolade are mince and cheese; creamy mushroom with bacon and cheese (on two occasions); and now, also for the second time, his bacon and egg pie.

"Once we have a winning recipe there is no way we change it," Patrick says.

He has won top awards in the Bakels competition in 2003, 2004, 2009, 2010 and now 2016. There's a pattern emerging, Patrick acknowledges, but he isn't counting on next year.

"I'm not counting on that because it is not easy to win. After we won the first one we never thought that would happen again. Yes you have to be good and do your best but there is a bit of luck in there. It is up to the judges' preferences. We put the pie in, cross our fingers and say 'hopefully they like our pie,'" he says.



Narn Wang, left, and Patrick Lam.

Photo: Monique Balvert-O'Connor

As for what provides the repeated winning factor? Patrick believes it is the pastry.

"It's our secret weapon. How it is processed is important. Then we add a nice quality filling with flavour."

Just as meat has to be rested, so does pastry need to 'relax' he says.

A total of 28 different flavoured pies exit the E35 and Eurobake ovens at his Bethlehem bakery. Cajun chicken, garlic prawn, mussel pie, vege with chicken and mushroom are but some to salivate over. Many of those are transported to Rotorua, 50 minutes away, to Patrick's Rotorua bakery.

His pies used to be baked in Rotorua too, but when one of his master bakers left the decision was made to produce all pies in Tauranga. He also used to have four bakeries but says the choice to reduce to two made sense. It was too much, and it is better to focus on two, he says.

But, since his latest win, the pressure to extend his enterprise to Auckland is increasing.

"If I find more good helpers I will look at opening more but quality control is very important. In the meantime I sell a lot of cold pies to Auckland," he says.

Continued on page 26

Bakery Scholarship Winner

Southern Hospitality Scholarship goes a long way towards paying fees...

Each year Southern Hospitality is proud to assist the bakery industry future workers to further their study and develop their skills by supporting their passion for the industry. The programme has been running since 2005 and in that time over 200 students have benefited from the bakery and hospitality scholarships. Each year the programme is open to tertiary students completing their first year of study and planning to continue into their second year. The scholarship offers students the opportunity to apply for a grant towards their second year fees.



Lotte presenting her favourite Lemon Tarts at the AUT shop production week.

Lotte Reeves

Lotte Reeves is one such lucky student, who is currently in the second year of her Diploma in Patisserie at AUT. Not only is she excited to have received a scholarship which she claims will help reduce her student loan, but she is delighted with the success she is achieving. Having spent year one learning the basics and all about the origins of patisserie. This year she is learning about more difficult things such as chocolate and showpieces. 'I love going to class everyday even when it starts at 7.30 am.'

Lotte was lucky to do work experience at Huka Lodge and then to be offered a summer job during 2015-16 break was a fantastic opportunity. She was working as a Commis Chef in the pastry kitchen. Lotte said "It was the best experience I could have had, working with the fantastic team, especially the pastry chef, and making beautiful desserts every day. I had never worked in a real kitchen before so it was a wonderful experience learning how a kitchen is run first hand. I even loved working the very long hours and it made me realise that my dream is to be a pastry chef in a restaurant when I finish my diploma."

When Lotte completes her course at the end of this year she is planning to work as a pastry chef and save money so she can travel to Europe to experience and 'research' the patisserie capitals. She says she would love to get behind the scenes and work there if at all possible. We wish her all the best.

The scholarship programme offers 20 scholarships of \$2000 each. Five of these are targeted towards students studying bakery or patisserie and 15 are targeted towards students in the in the overall hospitality industry. Each year we receive over 60 applications and over the years have awarded over 200 of these valuable tertiary scholarships.

SCHOLARSHIPS FOR 2017 AVAILABLE SOON

Southern Hospitality has supported chefs and bakers at all levels of the industry throughout its twenty seven years in the hospitality business. As a leading supplier of equipment and service to the industry the support from Southern Hospitality has been continuous.

Southern Hospitality has provided assistance and prizes for the trainees at schools and colleges throughout the country at regional level competitions and at the celebrated annual National Salon.

Application for the \$2000 scholarships for second year tertiary students will be available at the The NZChefs National Salon 28-31 July at the ASB Showgrounds, through tertiary providers, at any one of the fifteen Southern Hospitality branches or online at www.southernhospitality.co.nz.

The scholarship programme is designed to give students at recognised tertiary institutions the opportunity to apply for a grant towards their study fee. We believe this will have the greatest return for the students and the industry.



According to Group General Manager Gareth McCulloch, 'at Southern Hospitality we know how important the next generation of professionals are to our industry, we will continue to support the young up and coming chefs and bakers wherever possible.'

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Photo: Monique Balvert-O'Connor

The Lam family, minus Lawrence, from left: Darren, Patrick, Lyn and Jessica.

Inarguably, he has enough on his plate with a working day that starts at 4am or 5am and finishes at either 5pm or 6pm, seven days a week.

Patrick has five staff in Rotorua and 10 in Tauranga. Family is integral, with wife Lyn, son Darrren (18) and daughter Jessica (14) all on board the business. Eldest son Lawrence also assists when home from university.

The proud dad says Jessica, especially, loves to give him ideas.

"She is very good on the tasting. I often give her the first taste."

Also on hand is Narn Wang, Patrick's 35 year-old Chinese master baker, who has been with Patrick's Pies Gold Star Group Bakery since 2008. Patrick has trained him from scratch.

"Patrick has taught me absolutely everything about pie making. As for the awards, that was very exciting and everything to do with the boss," Narn says.

"We try very hard and we are led by Patrick who is very motivated and very precise – he doesn't compromise on his pies."

Narn and Patrick are the only bakers, but two younger staff members are now being trained.

Patrick too learnt on the job. "I never went to school to learn baking stuff or did an apprenticeship. I never even went to school."

His success is all the more sweet given his early years.

What would have been his schooling years were spent in a refugee camp in South Vietnam. There was no formal education – simply an hour or so of learning a day, courtesy of other refugees. Cambodian-born, Patrick, and his family, fled from their homeland during the Khmer Rouge regime.

He tells how, from behind barbed wire fences in Vietnam, his father ran a small coffee cart. As a youngster, Patrick learnt to make coffee – fine-tuned during his nine years in the camp.

Patrick, who has changed his name from Khu Hoac, has lived in New Zealand for nearly 20 years and proudly calls himself a Kiwi.

In celebrating his success, Patrick remembers his beginnings.

The walk from Cambodia to South Vietnam took days. He was four years of age. They had nothing to eat and the corpses of those too old or too sick to make the journey littered the roadside.

Patrick still thinks of that walk – the last memories he has of his home country.

"We have had to work hard to get what we want. We came from nothing. We came from zero."

It was a life defined by poverty.

"We had no direction, we had no future. We didn't know what would happen tomorrow, so I had no dreams.

"Now I can say that my life is like a dream come true."

“Now I can say that my life is like a dream come true.”

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FARMERS MILL

CONGRATULATE THE 2016

WINNERS

Farmers Mill were simply over whelmed by what the NZ's best bakers achieved in The Great New Zealand Bread Bake Off.

The most accomplished bakers from around the country fully embraced the bake off concept with over 150 entries in the static event and immense interest in the Live Bake Off. Among the many outstanding bakers that gained awards, we have seen a huge passion for baking and the craft that is required to bake such an amazing array of international breads. In return Farmers Mill are proud to say "we thoroughly share the passion of our Great New Zealand Bread Bake Off bakers' for demonstrating the process from Paddock to Mill to Bread".

RICHARD WAITE from Melody's Newworld is the **SUPREME WINNER**

Congratulations to **Richard Waite** from Palmerston North with his "**Swiss Fig and Walnut Loaf**". With its crusty shell and dense fruitful centre, this loaf was produced with the addition of an overnight fermented dough. Delicious!

Right: Richard Waite with Murray Turley and Mat Keys of Farmers Mill, and Richard's winning Fig and Walnut Loaf.



MICHAEL KLOEG of the Clareville Bakery is the Static Bake Off **CHAMPION OF CHAMPIONS**



Michael Kloeg from The **Clareville Bakery** was awarded 'Champion of Champions' trophy for his efforts in the Static Competition. Michael also won the 'German section' with his **Rustic German Rye**.

The bread, a rich flavoured sourdough, fermented over 36-48 hours is made with 50% wholemeal flour, 40% white flour and 10% rye. Michael obtained most points over-all in the competition, with the highest scoring bread and placings in multiple categories.

If you are looking for good breads, head out to see Mike and Rose at the Clareville Bakery.

THE BEST BREADS IN NZ!!

The fabulous line up from the Live Bake Off entries.



- A.** Richard Waite, Melody's New World, Palmerston North
B. Andrew Fearnside, Wild Wheat, Auckland
C. Max Fuhrer, Arobake Ltd, Wellington
D. Marco Minghetti, Picton Village Bakehouse, Picton

- E.** Ryan Simmons, Volare, Hamilton
F. Daniel Blank, Pak'nsave Mill Street, Hamilton
G. Sebastien Bresson, Copenhagen, Christchurch
H. Simon Bruce, U-Bake, Timaru



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Baking Italian Style

by Sue Fea finds more than a touch of Italian in Arrowtown

It all started with an Italian love story set in England. Lucia Macedo, an Italian with a penchant for baking who grew up in southern Brazil, was there to study English. She met her Italian husband, Alberto Calabrese, while working in the kitchen of a busy restaurant. Alberto, fresh from catering college in Italy, was the maitre de.

That began a culinary match made in Heaven with the pair moving to New Zealand recently to launch their Italian eatery, Terra Mia, in Arrowtown, near Queenstown.

Lucia grew up in an Italian family where her father and grandmother loved to bake traditional Italian cakes and desserts. "Baking and desserts have always been my passion," she says. "I also do a lot of the cooking here at Terra Mia at the moment, but I prefer to be in the back room baking. I just love sweets."

The warm smells of her father's baking wafting through the house in Porto Alegre, Brazil, bring back fond memories. "My father was an electrician, but he enjoyed home baking, and so did my grandmother who lived with us," she says. "I grew up on crostata, which is kind of like an English tart – made of shortcrust pastry and sometimes filled, or served with custard and fresh fruit."

Crostata also comes filled with jam and is traditionally decorated with criss-cross pastry strips on top. "We make them here, usually with either apricot jam or cherry berry jam, and they're very popular," says Lucia. They're served with either Italian-style egg custard or whipped cream.

"In Italy we put a bit of orange liqueur in the custard, but since we've arrived in New Zealand we've just been testing the market," says Lucia. "We don't want to block the kids out."

Before moving to New Zealand this year Lucia and Alberto owned an Italian pizzeria and three gelato shops on beautiful Magnetic Island on Australia's North Queensland coast. "Alberto makes very good gelato (homemade Italian ice cream). He's very good at it," she says. "However, the island was getting too



small for our two daughters, who are teenagers. We came to Queenstown on holiday and loved it, so we moved here." Eldest daughter Isabella (18) has grown up in the family restaurant businesses and proved her worth in gold to her parents, helping train a new South American baker, Maria Florencia, from Uruguay, in Italian-style baking. Isabella has already been in demand for her baking skills in a local café during a gap year stint before heading overseas to visit family.

“We love to work with the stone-fruit here – fresh peaches, and strawberries, and cherries in season – they’re amazing.”

"I picked Maria because I wanted someone who could follow a recipe closely," says Lucia. "We use traditional family recipes that have been passed down in my family and it's about not improvising. She's an excellent baker and she's neat and tidy in the kitchen, which you have to be for baking."

Younger daughter Adriana, 14, is proving very helpful too, waitressing for her parents in the evenings.

There's a strong family flavour in Lucia's baking, which goes beyond the taste-buds. "My father would don his apron on

a Sunday morning and spend time in the kitchen cooking biscotti and cakes," she says.

"We'd then have a traditional Italian feast for Sunday lunch, starting with cheese and salami, then pasta for the main course and dessert, followed by coffee and liqueur for the grown-ups."

It wasn't until she was working in the industry later and started studying cookbooks and baking books that she realised just how traditional her father's biscotti actually was. "My father also loved to make semifreddo – a mousse-style ice cream, which we loved during summer."

Lucia's grandmother's recipes are also featured on the Terra Mia menu right alongside her father's favourites. "Her specialty was carrot cake with a chocolate glaze drizzled over the top. Here we call it Brazilian Carrot Cake," says Lucia. It's not like a typical carrot cake made with walnuts and coconut. There are no other flavours – just pure carrot – so it's a very strong orange in appearance like an orange cake, she says. "The chocolate pours down over the sides and people love it."

She's thinking of introducing another home family favourite – a lemon zest donut, sprinkled with icing sugar that her grandmother used to make. "I loved it as a child." The ground lemon rind zest



Terra Mia – Brazilian Carrot Cake

is mixed into the pastry, before the donuts are fried, making it really refreshing.

Lemon Tart is also very Italian – hailing from the Amalfi Coast, near Naples – an area famous for its lemons, and the home of Italy's famous Limoncello liqueur. Naturally Limoncello is a must on the after-dinner menu at Terra Mia.

It wouldn't be Italian either without tiramisu. "If you're Italian you must make tiramisu with mascarpone cheese, which a lot of people leave out because it's so expensive, but you just can't have Italian tiramisu without it," says Lucia. She also insists on fresh egg yolks for food safety reasons, because they're not being cooked. "I using only free range eggs to be sure and I get them in from Wanaka."

There are no chocolate brownies at Terra Mia. "We make Nutella Brownies – 100 percent Italian, rich in hazelnut flavour," says Lucia, proudly.

So far the tourists and locals are lining up for these Italian treats, and Lucia and Maria start baking some of the cakes at about 5.30pm ready for the next day. "I arrive at 6am and do fresh baking – the likes of muffins and carrot cakes – ready to serve hot when we open at 8am.

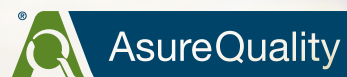
Crostatas are better made the day before it's served so that's made ahead." Terra Mia is also becoming renowned for its delicious Torta Caprese – a flourless chocolate and almond import from the Island of Capri.

Alberto and Lucia are loving the fresh produce available in the Queenstown Lakes, Central Otago area. It's been a challenge not having all varieties available year-round as they did in tropical Queensland, but Lucia says they're enjoying experimenting with seasonal produce.

"We love to work with the stone-fruit here – fresh peaches, and strawberries, and cherries in season – they're amazing," she says. "At the moment we're using quite a lot of hazelnuts, walnuts, and figs. I also use a lot of almonds for grinding in flourless cakes."

Locally grown chestnuts were a great find and Lucia uses them in her traditional Italian recipes. "We do a lot with chestnut and chocolate. They make a great paste for filling calzone." A frittelle, or sweet calzone, is a deep-fried tart with chestnut and chocolate paste inside, dusted with icing sugar, then served hot.

"We are very much about tradition," says Lucia. "We don't like to recreate things, but use recipes that have a history and have been proven over time."



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Lune shot

The best croissants in the world?



Making your products hard to get is often a recipe for success. Make them exceptionally expensive or rare (generally the same thing) and people will clamour for them.

Quality helps, of course. That magic combination, quality and rarity – in the product and the experience of getting it – seems to be what drives hordes of people to queue up sometimes for hours at Lune Croissanterie, in the hipsterish Melbourne suburb of Fitzroy.

According to no less an authority than Oliver Strand, food critic for *The New York Times*, Lune Croissanterie makes "possibly the best croissants in the world."

It is certainly a hipster heaven. The whole business – the building, the service, the presentation – is, one can guess, quirkily different to any other bakery in the world.

Before the Lune owners opened their current building, loyal customers (and there were plenty) had to arrive early to score a croissant, preferably by 4am. Now they can hold off till the doors open at 7.30am when the queue can be a mere 30-strong.

The bakery was founded by Cameron Reid and his sister Kate, a former aerospace engineer. The siblings, with matching topknots, work in a temperature-controlled cube in the middle of the building.

There is no printed menu. The offering in the form of five croissants and three cruffins (a croissant-muffin hybrid) changes from

day to day. The products are listed on the bakery's website and appear in a stark display on a concrete bench at the end of the long shuffle forward. This surprises some people.

One critic reckoned the queue would move faster if the few counter staff didn't have to spend time explaining the products. At least Lune is set up to sell takeaway coffee to people as they queue.

For the less demanding buyer, is the \$5.50 plain croissant that you can queue for hours for at Lune that much better than a \$3 croissant from a respectable bakery around the corner? The verdict is mixed.

New Zealand bakers Jason and Sam Heaven from Napier and Michael Gray from Wellington sampled Lune earlier this year. "The croissants are good," says Michael, "but it's the theatre that makes the difference."

As for the time it takes, Michael noticed that in the cube "they're not rushing. It's slow, ultimate precision – dead-even layers."

Would he go again? "Definitely. It's the experience, not the product, although the product is really great. But if I lived in the area it wouldn't be an every-weekend ritual."

If you want to decide for yourself, online commentators advise that you don't go on Saturday morning. The queue is much shorter later, say about 9am, midweek. But be warned, Lune usually sells out and closes by about 10.30am.



Photo by Michael Gray



Cakes By Anna

by Sue Fea



As a cash-strapped Bachelor of Fine Arts graduate just home from her OE, Anna Worthington took her passion for baking cakes to the Christchurch Farmer's Market almost four years ago.

She had no idea it would be the platform for what is now a successful business, Cakes By Anna, turning out on average about 100 cakes a week, and swamped with wedding cake orders during summer.

"I'd always enjoyed cooking and baking, but I'd never thought of it as a career," says Anna, now 27. She'd just spent 15 months on her OE which had presented her with a few jobs that involved cooking and baking. "I got a job at a boutique B&B in the South of France and had a few opportunities to bake for the guests. They do such beautiful pastries over there, but they loved Kiwi baking and thought it was really interesting," she says. "I'd bake things like banana bread, chocolate cakes and slices like Mum used to make, and muffins, and they really liked it."

By the time Anna landed back home in Christchurch she needed money and something to do, so she tried selling cakes at the market. "I found there was a real need in Christchurch for nice cakes, with

a homemade feel and taste that were not overly sweet and mass produced. I couldn't find anything that I'd like to eat myself," she says. Demand just grew. "People at the markets just started asking if they could order one and pick it up."

Christmas was approaching and after three months of baking cakes in her parents' kitchen Anna didn't want to try their patience too far. She moved her little cake baking enterprise into a small commercial kitchen.

Before long she had people asking her to make wedding cakes and supply her beautifully-presented cakes to cafes. "It's all just grown organically really."

Foraging

Anna majored in illustration at university and it shows. She puts her own original creative stamp on each cake, draping them in beautiful colourful flowers and using nature to decorate her works of art, rather than trying to replicate that beauty with artificial replacements.

"I just think there's so much beauty found in nature and I don't see the point in trying to recreate that with fondant when

I can find it in its natural state," she says. "It's not just the taste, it's the visual aspect and the beautiful smell of the flowers when people open the box."

In summer, especially, she uses herbs for decoration as well as flavouring. "I love foraging and we have so many great places to forage around Canterbury. I live in Lyttelton and there's so much to find on the Banks Peninsula. We have some amazing chefs and food producers who are into foraging."

Thyme flavours her Lemon and Thyme Cake with orange curd and Anna loves to incorporate basil with strawberries and lemons in summer. Rosemary sits perfectly in her apple cake and mint in the Gin and Lime Cake. She grows all of her own herbs, but Mum and Dad come in handy once again for the flowers: "I go to Mum's garden in the summer and take all of her flowers," grins Anna.

She's learned by trial and error and says she googled how to stack cakes for her first wedding cake order. "A customer came to the market and wanted a really simple kind of rustic-style wedding cake, with no fondant and frills. I googled how to stack cakes and just practised." The

wedding season is just crazy over summer, she says. "I usually have on average six wedding cakes a week."

Customers are now lining up at five Christchurch cafes, including Kadett Café and Hello Sunday, for Anna's delicious and beautifully-presented cakes. Most popular on the hit list are Pear Date and Salted Caramel, the very decadent and rich Flourless Chocolate Plum Cake and her Gin Lime Coconut Cake, which is really popular for parties.

Anna puts her own original distinctive stamp on each cake. Some are refined-sugar-free. "I really noticed a big demand emerging for that about 18 months ago and I experimented a lot, but I find date puree is best." Her dairy, gluten and refined sugar free Banana, Peanut Butter and Raspberry Cake allows those with food intolerances to indulge happily. Flour is replaced with ground almonds and butter with coconut oil.

"I find a lot of people don't want an overly sweet cake and sugar masks the flavour of the other ingredients," says Anna. She dabbled a lot with coconut sugar, but stands by her date puree as the best way to sweeten up any refined-sugar free punters. It also comes in handy as an icing, mixed with coconut cream and vanilla in the blender.

Nothing weird

She turns down a lot of requests for "weird" themed party cakes and the likes, but bakes plenty of children's birthday cakes. They're popular with mothers – laden with fresh flowers instead of refined sugars.

Anna is still loyal to her faithful Christchurch Farmer's Market following and says she's pretty proud of the fact that

more than half of the cakes on her market menu are refined sugar free.

"I've worked hard at reducing the nasty white stuff and I believe my cakes taste much better because of it," she says. She's noticed though, that while it was very popular a while ago to follow a strict, healthy diet, cake lovers are lightening up and so they should.

"I'm all about enjoying food. If it's a cake for a wedding it needs to be beautiful and decadent because it's such a special

“an actual proper baker would probably say, ‘oh, my gosh,’”

occasion," says Anna. "People have been getting caught up in thinking that they have to eat super healthy all the time, but they're becoming a bit more relaxed."

Anna herself has a healthy lifestyle. "I love eating food, but real food. I don't like to eat anything artificial," she says. "I wouldn't normally eat a fruit cake with marzipan icing. That's not real food to me. I'm all about using natural products and seasonal produce."

Anna believes that all 'phat people should eat cake' – phat being a younger generation slang for 'cool'.

She only does wedding cakes outside of

Christchurch if they can be personally escorted by car. "Our cakes are too cute to die in the back of a van," says Anna.

It took a few years to juggle work and play and she still does 95 percent of the work herself, but only has one staff member. "In the first couple of years I was real busy, seven days a week – it was crazy – but now I'm about finding a good balance and lifestyle," she says.

"When I first started out in business I thought I had to say 'yes' to everything, but I've learned now that I need to get enough rest or I can't concentrate," says Anna. "I've now got some good systems in place, but an actual proper baker would probably say, 'oh, my gosh,' because I have my own weird ways of doing things."

But an "actual proper baker" would probably say 'oh, wow, well done' too.



Little Black Bird Eatery

Words and images Vivienne Haldane.



Ben Cruse is a chef who, in the course of his career, has thoroughly immersed himself in all aspects of cooking.

He describes himself as “the guy you call on to cover any section of the kitchen. I love pastry and baking but I also like to cook steak or do service in a hot kitchen.”

To say he loves his job is putting it mildly. He confesses, “I even read recipe books and books on food history when I go home from work!”

Watching the steady flow of customers coming and going at Little Black Bird Eatery in Hastings, reminds me of a bunch of happy, twittering birds, alighting on a branch before taking off again in satisfied flight.

The first impression when stepping through the door is the fresh, mint green, retro themed décor.

Everything on the menu is baked fresh, daily on the premises and only the macarons, baked by a French baker in Napier, bought in.

Ben and his team pride themselves on creating dishes from the best produce that Hawke’s Bay has to offer. If it’s in season it will be on the menu and if not, he prefers to wait until it is.

“We try to make everything as organic and local as possible. I’d rather serve produce when it’s at its best. I don’t want to charge you for something that doesn’t taste as good as it should.”

If you are after something a little out of the norm - this is your place. For instance, you’ll find Vietnamese spring rolls and nori rolls, roast vegetable salad consisting of beetroot, rhubarb, blue cheese, red onion with a balsamic and molasses dressing. Right now, the brioche bun with a smoked beef cheek that’s been braised for 14-15 hours is popular.

Other favourites are brioche donuts, crumble donuts, white chocolate and walnut brownies as well as marshmallow and dark chocolate brownies - the latter are Ben’s children’s favourites.

Another of Black Bird’s specialties is their sourdough bread.

It’s a method of bread making that Ben particularly favours. “I don’t use improvers in my bread – just flour, water and yeast. I find that using sourdough starter gives much more flavour. And while it’s slower for proving, in my opinion, it makes the bread much more digestible. All the grains - spelts, rye and barley – we buy from Chantal’s Wholefoods in Napier.”

Ben and his business partner, Lucinda Sherratt, opened Little Black Bird Eatery in 2014. They met while working as chefs at Craggy Range Winery in Havelock North and one winter’s evening, found themselves tossing a few ideas around. Both expressed a common desire to run their own café and bakery. They envisaged, ‘a modern, vibrant place where we could bake and make breads and pastries as well as healthy salads and juices.’

Ben’s fascination with cooking goes back a long way. The



Yorkshire born chef has fond memories of entering local village fair competitions with his home baking, aged about 10. "Both my grans were amazing bakers and my mum baked too – it's something I've always done."

When he left school he signed up for a hospitality course but soon realised he wanted more of a hands on experience.

As soon as he got into a kitchen he knew that was where he was supposed to be. Since then he's put his hand up for everything going. "If you don't, you'll get nowhere. I've always said 'yes' to everything asked of me."

"I started out baking breads for a restaurant and doing a bit of the pastry and cold larder work and progressed from there."

"When I was 21 I moved to London and got a job with the Roux Brother's, Restaurant 24. When the pastry chef went on holiday, the head chef said 'can you do it?' I said, 'of course!'"

Ben says he's never wanted to be pigeon holed into one set area but wanted to try it all. He was at Restaurant 24 for 4 years, then moved to Somerset House Restaurant for about 9 months before heading to Australia where he spent a year working in a pizzeria. "Making pizza and playing with dough really sparked my passion for bread and doughs."

Along the way he's also worked on a Caribbean food van in the Yorkshire Dales

Twelve years ago, when a friend suggested he come to New Zealand to work as a chef, he jumped at the chance. Work in several high-end dining establishments around Hawke's Bay followed. He met his wife Sarah while working at Diva Bistro in Havelock North and when their children came along, so too did the need to find a niche that was more family friendly: hence Little Black Bird.

But before that happened, there was time for another culinary experience.

It was dream of Ben's to be a pastry chef at a Michelin Star restaurant, so 4 years ago the family packed up and went back to the UK for 18 months.



He got a job at Michelin Star restaurant, The Yorke Arms, in the Yorkshire Dales and it really put him through his paces. "Up until that time I thought I'd worked with some really talented chefs but this raised the bar. It changed my whole perception of what I am capable of and how to work in a kitchen. It was an amazing experience."

Little Black Bird Eatery, 108 Market Street South, Hastings.

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Roasted Cranberry Quesadillas



Ingredients

Makes 2 to 4 servings.

2 cups **Ocean Spray® Fresh** or **Frozen Cranberries**, chopped
2 tablespoons brown sugar
1 tablespoon vegetable oil
1 teaspoon finely chopped orange zest
1/4 teaspoon ground cinnamon
115 grams cream cheese, softened
4 (20 cm) flour tortillas
1 to 2 tablespoons butter
Maple syrup for drizzling
Mint sprigs
Vanilla ice cream, if desired

Directions

1. Preheat oven to 180° C.
2. Combine cranberries, brown sugar, oil, orange zest and cinnamon in 28 x 18 cm baking dish; toss until mixed.
3. Spread mixture evenly in dish and bake for 30 to 40 minutes or until cranberries are tender, stirring occasionally.

To assemble quesadillas

4. Spread 1/4 of the cream cheese over each tortilla almost to edges.
5. Top 2 of the tortillas evenly with roasted cranberry mixture.
6. Place remaining 2 tortillas cheese side down over cranberry mixture.
7. Melt 1 tablespoon of the butter in large heavy skillet over medium heat.
8. Place 1 of the quesadillas in skillet, pressing down firmly with metal spatula. Cook 3 to 4 minutes or until golden brown, carefully turning once. Add additional butter to skillet if necessary.
9. Cook remaining quesadilla.
10. To serve, cut each quesadilla into 4 wedges. Place on serving plates and drizzle with desired amount of maple syrup. Garnish with mint and serve with ice cream.

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Sticky Caramel Brioche Buns



Buns

Yields: 20 Brioche Buns

Ingredients

Group 1

1	kg	Strong bread flour
600	g	Egg
140	g	Milk
10	g	Dried yeast

Group 2

15	g	Salt
40	g	Sugar
450	g	Butter

Method

1. Develop group 1 to form an elastic dough.
2. Add the salt and sugar and mix through until combined.
3. Add the butter in stages ensuring that the butter has been mixed through completely at each addition.
4. Once the butter has been completely incorporated place the developed dough into a lightly oiled container and cover with plastic wrap. Allow the dough to ferment at room temperature for 90 minutes.
5. Knock the dough back and then place into the refrigerator overnight.

Butter Mix (Caramel)

Ingredients

300	g	soft brown sugar
300	g	butter
5	g	ground cinnamon

Method

1. Place all of the ingredients into a mixer and blend together with the paddle attachment.
2. Place the mixture into a piping bag ready for assembly.

Filling

Ingredients

280	g	Barker's Professional Beetroot Breadshot Filling
40	g	Cinnamon sugar (38g brown sugar and 2g ground cinnamon)

Assembly (see photos)

1. Roll out the brioche dough into a rectangular shape to 3mm thickness.
2. Spread the **Barker's Professional Beetroot Breadshot** over the surface.
3. Then sprinkle the cinnamon sugar over the top.
4. Roll up the brioche dough and lightly brush or spray with water.
5. Roll in brown sugar to coat the outside of the roll. Place the brioche roll back into the refrigerator to firm back up so that it is easier to cut and portion.
6. Remove from the refrigerator and cut into portions.
7. Pipe a quantity of the butter/sugar mixture into the bottom of each mould.
8. Place the cut brioche on top.
9. Prove and then bake at 180°C for approximately 20 to 25 minutes. Turn out of the moulds immediately once you remove them from the oven.



Purple Bran Muffins with Cranberries

using Purple Wholemeal Flour
and White Coarse Bran



Ingredients

Purple Wholemeal Flour	275	g
White Coarse Bran	140	g
Salt	5	g
Sugar	130	g
Cranberries (Dried)	250	g
Milk	250	g
Golden Syrup	150	g
Cinnamon	10	g
Milk	250	g
Baking Soda	10	g

This mix can be mixed by hand

Method

1. Place **Purple Wholemeal, Bran**, Salt, Sugar, Cranberries, Milk and Golden Syrup into a bowl.
2. Dissolve the baking soda into the milk.
3. Mix all ingredients together and mix thoroughly.
4. Place into muffin trays lined with muffin papers.
5. Place mixture into trays as desired – depends on the size you want to achieve.
6. A topping of brown sugar and some bran mixed together.
7. Bake at a temperature of 180° C.

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Cinnamon and pumpkin pin-wheels

by Asher Regan



At the Heart Foundation, we focus on making food as healthy as possible without compromising on flavour. This can sometimes be a challenge when it comes to baking – but we're up for it.

We've modified the traditional cinnamon pinwheel recipe by adding vegetables, replacing some of the white flour with wholemeal and reducing the sugar content. Perhaps most importantly, we've also reduced the portion to a reasonable size. We think you'll agree the product remains true to its flavour, despite our healthy changes.

Adding vegetables to baking can help retain moisture in the product and slow the staling process. In this recipe we've used a pumpkin puree, which adds moisture but doesn't overpower with flavour. Other cooked vegetable purees or even grated raw vegetables, such as carrot, zucchini or beetroot, also work well.

For more tips on healthy baking visit the Hospitality Hub: www.heartfoundation.org.nz/hospitality

Ingredients

for 50 portions

10	g	Dried active yeast
750	ml	Reduced fat milk
660	g	Plain white flour
600	g	Wholemeal flour
20	g	Ground cinnamon
30	g	Margarine
480	g	Cooked and mashed pumpkin, cooled
10	ml	Vanilla extract
60	g	Melted margarine
60	g	Brown sugar
150	g	Raisins
40	g	Honey, melted

Method

1. Dissolve yeast in the warmed milk.
2. Sift together the plain flour, wholemeal flour and half of the cinnamon.
3. Mix together the dry ingredients with the milk and yeast, first measure of margarine, mashed pumpkin and vanilla extract to form a sticky dough.
4. Cover dough and allow to rise.
5. Knead the dough gently after 45 minutes and again 45 minutes later, then allow to rise until doubled in size.
6. Heat oven to 220°C.
7. On a well-floured bench, roll the dough into a large rectangle approximately 5 mm thick.
8. Brush the dough lightly with the melted second measure of margarine and sprinkle over brown sugar, remaining cinnamon and raisins.
9. Roll the dough along the long edge to form a long sausage shape.
10. Cut into approximately 2 cm rounds.
11. Place rounds about 2 cm apart on a greased baking tray and allow to rise again until doubled in size.
12. Bake for 15-20 minutes or until cooked through and golden brown.
13. Remove from oven and lightly brush with melted honey while still hot.
14. Allow to cool on a wire rack.



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Berry & Lemon Cheesecake Bars

Gluten Free



Serves: 20

366g gluten free flour (3 cups)
150g ground almonds
250g **Chelsea Raw Sugar** (1 ¼ cups)
300g butter, melted

Filling

1kg cream cheese, softened
285g **Chelsea Caster Sugar** (1 ⅓ cups)
4 eggs (size 7)
5ml vanilla essence (1 tsp)
1 zest of lemon (1 Tbsp)
250g sour cream (1 cup)

Topping

135g frozen berries (1 cup)
15g cornflour (1 Tbsp)
56g **Chelsea Caster Sugar** (¼ cup)

Method

Pre-heat the oven to 170°C conventional bake. Line a 27cm x 38cm deep-sided baking tin with baking paper, making sure it comes up the sides.

Base: Combine the flour, almonds, raw sugar and butter in a food processor and blitz until well mixed. Press mixture into the lined tray and smooth down firmly with the back of a spoon. Bake the base for 10-15 minutes until pale golden.

Filling: Reduce oven temperature to 160°C.

Beat the cream cheese and caster sugar with an electric mixer for about 5 minutes until smooth and creamy, then beat in the eggs one at a time. Reduce speed and beat in the vanilla, lemon zest and sour cream.

Topping: Combine the berries, cornflour and sugar and microwave on high power for 1 minute, stir and continue cooking further if required until the berries have thawed and released their juice and the mixture is thick and glossy (alternatively do this in a saucepan over a medium heat).

To assemble: Pour the filling over the pre-cooked base and smooth the top. Dot the berry mixture over the top then gently drag a teaspoon through it to create swirls in the topping (avoid over mixing). Bake for 30-40 minutes until just set.

Allow to cool before refrigerating. Cut once completely chilled.

Variations

- Swap the berries for other poached fruits such as apricots, peaches or plums or try tropical fruits such as mango and passionfruit.
- For a lightly spiced version, add 1 teaspoon of spice such as ginger or cinnamon to the base mixture.



Nutrition

Contains eggs and dairy.

Service

Must be stored in the refrigerator.

Can be served with a berry coulis and natural yoghurt.

TOTAL COST*	\$24.49
COST PER PORTION	\$1.22
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$4.69

*Cost based on average wholesale prices March 2016



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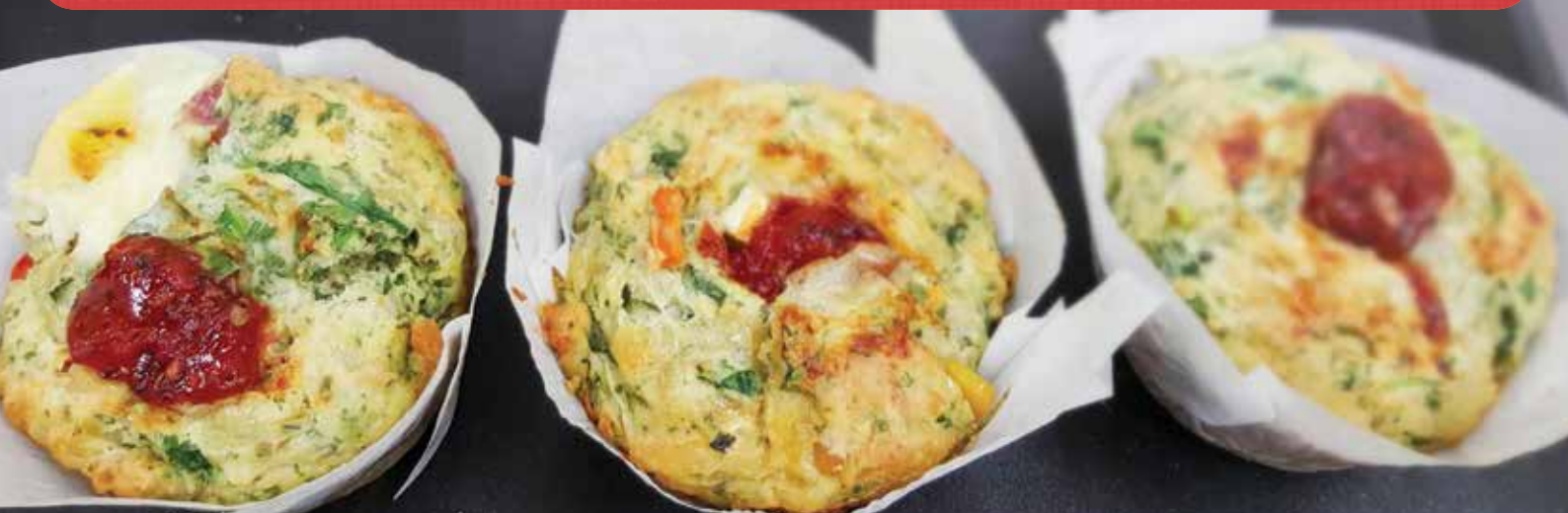
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**From professionals
For professionals**

How to bake...

SUNDRIED TOMATO & CREAM CHEESE INJECTED SAVOURY MUFFINS



DRY BLEND

Farmers Mill Summit Bakers Flour	1,075g
Hi-Ratio Flour	725g
Baking Powder	100g
Baking Soda	7g
Salt	9g
Sugar	50g
Cracked Black Pepper	5g
Madras Curry Powder	3g
Nutmeg	5g
Total	1979g

WET MIX - ADD TO DRY BLEND

Fresh Garlic	20g
Wholegrain Mustard	25g
Eggs	90g
Melted Butter	180g
Glycerine	35g
Vegetable Oil	180g
Water	720g
Milk	540g
Total	1790g

SAVOURY INGREDIENTS

Diced Bacon or Ham	220g
Fresh Spinach Chopped	275g
Spring Onion	250g
Grated Tasty Cheese	600g
Grated Parmesan Cheese	50g
Chopped Parsley	50g
Chopped Fresh Coriander	100g
Feta	200g
Red Capsicum	150g
Creamed Corn	400g
Total	2295g

FINAL TOUCH

Cream Cheese Injection	25/muffin
Sun Dried Tomato Injection	25/muffin
Drop weight	165g
Bake	190° C - @ 30 minutes

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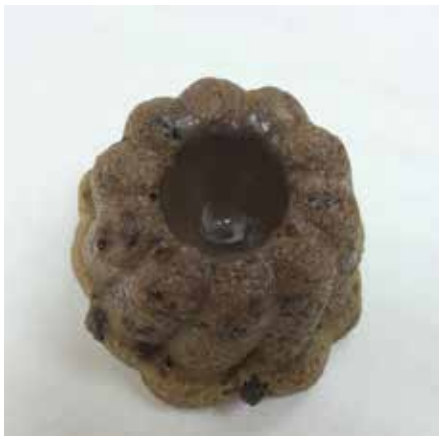
Gold Label Chocolate Chip Cookie Milk Shot

Ingredients

Bakels Gold Label Chocolate Brownie Mix	650 g	100%
Egg	50 g	7.7%
Butter (slightly melted)	160 g	24.6%
Milk	100 g	15.4%

Method

1. Place all ingredients into a planetary mixer bowl, fitted with a paddle attachment.
2. Mix on slow speed for two minutes and scrape down. Mix for a further one minute on second speed. Pipe into prepared silicon moulds @ 80g per mould. Flatten the tops out with a slightly wet hand.
3. Bake at 190-200°C for 25-30 minutes. Leave in the tin to cool for half an hour before turning out.
4. Once cold coat the indent with melted Chockex and once set fill with milk and dust with **NZ Bakels Dusting Sugar**. Insert either a straw or a chocolate cigar. Serve and eat.



10kgs of Pure Gold



Chocolate Brownie Mix
Product Code 3886

Carrot Cake Mix
Product Code 3884

Chocolate Chunk Cookies Mix
Product Code 3887

Classic Cake Mix
Product Code 3885



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