

slice

from the Baking Industry Association
for cafés, caterers and bakeries



**Amano – the Auckland
bakery with a mill**

Waste minimisation
Useful hints and tips from the experts

**Stars of the bakery
world in Queenstown**

PLUS 11 new recipes

**Time to celebrate
– save the date**



Photo: at Amano Bakery, Auckland, the mill (back),
Dan Cruden (left) and Paul "Dusty" Leaming White.



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that Slice magazine articles are
up-to-date and as accurate as
possible at the time of publication,
but no responsibility can be taken
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**Advertisers and
contributors –
Next booking deadline
7 July,
material deadline
14 July**

From the President

KEVIN GILBERT KEEPS IN TOUCH



We're fast approaching the middle of the year and the pace with which the year flies by doesn't seem to slow down. Hopefully we're all braced and prepared for the winter and the increase in pie sales that comes with it (at least it does down here in Dunedin).

There always seems to be a lot going on with BIANZ whether, it's the ongoing challenge with MPI around the Food Control Plan as well as other issues that impact on our industry (skills shortage, the increase in unregistered people setting up businesses on social media, labelling laws, legislation changes, the distribution of the flour levy etc.), or discussing with Competenz everything from what is basically a warrant of fitness for our part of the qualifications sector to ways of getting more people interested, involved, and staying in the baking industry.

In May, we said goodbye to Loretta who has had to step away from her role with us due solely to her personal situation changing. It's sad to see her go as she has so many ideas and so much energy. Thank you for all your hard work Loretta and the very best of luck.

We searched the country to find someone to fill Loretta's shoes and to continue the growth and development of BIANZ that we have had over the last wee while. We ended up in Wellington and found Teghan Mear. Teghan started with us on the 15th of May and is looking forward to meeting everyone (at the latest) at BIANZ's 50th celebration later this year.

We have an addition to the BIANZ Executive. Richard Waite was chosen and seconded by the Executive to fill the final empty seat. Richard is known to many in the industry if for no other reason than for his team's performance in last year's Bakery of the Year competition where they were 1st runners up, and his own success in the Farmers Mill Bread Bake Off where he was crowned Supreme Winner of the Live Bread Bake Off. He clearly brings with him a wealth of knowledge and passion for the industry and it is a pleasure to welcome him aboard.

In the last few months I have enjoyed many interesting conversations with members from around the country, both new and old, and it is great to get the feedback (both good and not so flash) on how we're doing. I'm continuously impressed by how united, supportive, and sharing we are as an industry in New Zealand. Each chat I've had has included the sharing of ideas, techniques, and in some cases recipes and the undeniable agreement that we all want a strong, vibrant, resilient and exciting industry (I've also got a few invitations for a beer that I intend to cash in on).

It has also been helpful to know that the efforts of the team on the BIANZ Executive especially the push towards extra media attention for our members and industry is being seen. It is no small task to get the media involved in events, competitions or, in fact, to get them involved at all, and we will continue to coax, cajole, and endeavour to convince them to do so as getting attention for BIANZ members and the baking industry can only be a good thing.

I hope everyone has recovered from Easter and are preparing for the Bakels Pie Competition. Have a great few months and I hope to see many of you accepting awards on the Bakels stage in August.

Events calendar

| What | When | Where |
|---|--------------------|--|
| The Baking Industry Trade Show  | 20–22 June | Moonie Valley Events Centre, Melbourne |
| NZ Bakels Supreme Pie Awards  | 29 June – 1 August | National |
| BIANZ 50th anniversary celebration  | 15–16 September | Queenstown |
| The Great New Zealand Mince Pie Competition  | 28–25 October | National |



New Members

We welcome

| | |
|-------------------------|------------|
| Food by Alliecat | Wellington |
| Scandibunz | Auckland |
| Paris Bakery & Café | Lower Hutt |
| Pembroke Patisserie Ltd | Wanaka |
| Baked with Love | Taupo |
| Country Culinaire Ltd | Napier |

From the Office

New business development manager

BIANZ is pleased to announce the appointment of Teghan Mear as business development manager. Teghan's role encompasses keeping in touch with members, responding to their enquiries, and encouraging more bakery and allied trade businesses to enjoy the benefits of BIANZ membership.

Teghan introduces herself below.

Hello everyone!

I am excited to formally introduce myself, my name is Teghan Mear and I am the new business development manager. I have started during an exciting time for BIANZ, and am really looking forward to stepping into this role and continuing on with Loretta's great work.

A little bit about me: I am Wellington based and have come from a role at New Zealand Oil Services working on communications projects, website and media design as well as events. The move from the oil industry to the world of food and baking is very exciting and I am looking forward to learning and experiencing everything this industry has to offer

(including early morning starts if anyone wants to send an invite my way).

There are lots of things going on in the BIANZ office at the moment as we approach the cold winter months.

I'm well underway helping to organise the BIANZ 50th Celebrations and looking forward to sending out more details very soon.

As you would all know, BIANZ is an association with loads of history. Through the planning of the 50th Anniversary I know I'm going to find some treasures from the last half century.

If you have any photos or interesting

finds from the last 50 years of the association, please send them through to me.

I will be sending out more information in the upcoming weeks before we start registration in June. So keep an eye out on www.bianz.co.nz and on www.facebook.com/BakingindustryNZ for more details.

Please do not hesitate to give me a call on 027 22 55 185 or send me an email to Teghan@bianz.co.nz if you have any questions. I am looking forward to getting to know you and later put faces to some names at the 50th Celebrations in Queenstown on the 15th and 16th of September.



Save the dates

Friday 15th and Saturday 16th
September 2017

Location Queenstown

The BIANZ 50th birthday celebrations will begin on Friday the 15th and finish in style on Saturday the 16th of September in Queenstown.

There will be meet-and-greet drinks and nibbles on the Friday afternoon, fun activities for you to choose from on the Saturday and the BIANZ 50th Birthday Dinner at the Skyline Gondola and Restaurant on the Saturday night.

Queenstown has stunning scenery and a huge range of activities. Surrounded by majestic mountains and set on the shores of crystal clear Lake Wakatipu, the natural beauty and the unique energy of the region create the perfect backdrop for a holiday full of adventure, discovery and rejuvenation.

We will have the full itinerary, options for accommodation and how to book on our website soon.

For more information please contact Teghan on 027 22 55 185 or email loretta@bianz.co.nz



Shopping discounts for BIANZ members

A new benefit in the form of a mobile app is now available to BIANZ members. The group discount app from the CSC Buying Group offers discounts of up to 30% from selected retailers.

On your mobile device go to the app store and search 'bianz discounts'. You need to register by entering an email address and password (of your choosing) then your BIANZ Membership number and the Access Code located in the member area of the website.



The suppliers are: Armstrong Smarter Security, Auto Super Shoppes, Beaurepaires, Blackwoods Protector, Bunnings, Carters, Dulux, Give Plants, Ideal Electrical, Mico Plumbing, Mo Money, MYOB, Noel Leeming, OfficeMax, PlaceMakers, RateBroker, Reduced to Clear, Repco, RocketSpark, Southern Hospitality.

For more information about how these discounts work go to <http://www.csc.org.nz/>

Should you need any help please don't hesitate to give Loretta a call or email loretta@bianz.co.nz

news and views

150 years of Harraways Oats celebrated



Harraway sisters, Dorothy Duffy (left) and Carol Ball (centre) help celebrate in Auckland.



Iconic New Zealand oats company Harraways celebrated 150 years of providing Kiwis with delicious oats in May. Since 1867, Harraways has been operating from its original site in Green Island, Dunedin and remains privately owned.

To say thanks to Kiwis for their continuous support over the last 150 years, Harraways parked a bright yellow food truck on Elliott Street in Auckland on the first Wednesday and Thursday of May for consumers to enjoy a bite and a free coffee on Harraways.

With humble beginnings as a family business producing flour for the growing population of Dunedin, oats weren't the company's sole focus at the time. Replacing the stone grinding of flour with an oat roller milling plant in 1893, a thousand tonnes of oats were produced in the first year, expanding Harraways into the breakfast cereal market where they are as well-known today. The company still processes oats the traditional way, giving Harraways oats their distinctive flavour and retaining the "goodness of nature."

Harraway sisters, Dorothy Duffy and Carol Ball, great granddaughters of founders Henry and Catherine Harraway, were in Auckland to help with the celebration.

Their grandfather was Fred, one of 21 Harraway siblings. The family lived in Green Island where the Harraway mill is still situated. There were enough men in the family to start their own cricket team.

There are seven children in Dorothy and Carol's family and they are all alive and well. "We have excellent longevity in the family – it must be all those oats!" said Dorothy. "Our mother and father lived well into their 90s and worked very hard on our 10 acre block, and later for the community."

Henry Harraway's obituary described Henry as a 'distinctive figure walking the streets of Dunedin'. "All the Harraway men are tall – over six foot and this continues today", says Dorothy.

"There's a strong sense of belonging, being a Harraway. In the South Island our family stretches far and wide. Our descendants also live in Canada, South Africa, England and America. In 1998 we held a reunion to commemorate the famous cricket game between the Harraway's and the Australian Pollard Opera Company in 1898. The Harraway team won of course!

"In 2013 the family celebrated Henry and Catherine's 150th wedding anniversary with a large reunion, including a large overseas Harraway contingent. It was so lovely to meet them and the family likeness was uncanny", says Carol. "It's been so much fun chatting to consumers about Harraways. The little soft Harry Scotty Dog is our new mascot and everyone loves him!", says Dorothy.

To say thanks to their loyal customers on this occasion, Harraways are giving away three prize packs worth \$110. These packs include:

- 1 x branded Harraways tote bag
- 1 x branded Harraways tea towel
- 1 x branded Harraways Vintage Oat tin
- 1 x "Harry" plush toy
- 4 x Harraways magnets
- 4 x Harraways colour changing spoons
- 1 x Birthday Berry Bonanza pack
- 1 x Chia, Cranberry & Coconut Celebration pack

Harraways Celebration packs: Birthday Berry Bonanza, and Chia, Coconut & Cranberry Celebration are available at New World and Pak 'n' Save.

NUTELLA® Launches 1kg Piping Bag

NUTELLA® has launched a 1kg Piping Bag designed specifically for the foodservice market, which allows bakers and chefs to pipe NUTELLA® easily and quickly without having to first spoon it into a piping bag.



"Overwhelming customer feedback told us that piping NUTELLA® allows real creativity and innovation in the kitchen but often our busy chefs and bakers don't have the resources to waste time spooning NUTELLA® out of a tub into a piping bag," said Jodie Tripodi, National Sales Manager Foodservice, Ferrero Australia & New Zealand.

"With this in mind, we developed a piping bag that allows chefs and bakers to just snip off the end and start piping without any mess or fuss.

"We know chefs and bakers love to experiment in the kitchen with new dishes and products. Time poor chefs and bakers will be pleased to know the new piping bag allows them to get creative easily," said Tripodi.

The new foodservice specific piping bags are available from foodservice wholesalers and still contain the recipe that cafes, bakeries, patisseries and restaurants around the country know and love.

Brits turn to baked goods as source of protein

According to Euromonitor's latest nutrition research, baked goods are the third most popular source of protein among the British public.

Even though meat is still the top source of protein for Brits at 12.91 grams per capita per day, baked goods is in the top three category in the UK at 9.7 grams per capita per day.

Figures have proved the baking industry is ramping up its protein options as major plant baker Warburtons introduced a

new protein range of bread to the independent sector, due to customer demand.

Sara Petersson, nutrition analyst at Euromonitor International, commented: "Protein is an essential part of a healthy diet, building muscle and bone and helping the production of hormones and enzymes.

"The term 'protein' is commonly associated with foods such as meat, fish, eggs or dairy, which indeed are a high source of protein. However, combining the nutritional content of foods with the total volumes consumed paints a different picture of which foods are vital for adequate protein intake."

Transfers in baking



Signature Pasquier, a Canadian company, prints personalised visuals on bread as well as on chocolate, and offers the service to bakers, chocolate makers, confectioners, and pastry chefs throughout Canada.



"Our process allows your company to put forward your own or a customer's logo or perhaps advertise a particular event by having their imprint on bread or chocolate," says director Robert Paquet.

The bread-marking process uses paper-like transfers placed on the dough before baking and removed afterwards. See www.spasquier.com for more about this.

Top crop

Ashburton farmers Eric and Maxine Watson have broken the world record for wheat growing.

The couple produced 16.791 tonnes per hectare, beating the previous record of 16.519 tonnes held for two years by a United Kingdom farmer.

On average, irrigated wheat yields in New Zealand are around 12 tonnes per hectare. The record-breaking crop was lightly irrigated, with only two applications.

The record was accepted by the *Guinness Book of Records*, and now means New Zealand farmers own the title for the highest yielding crop of both wheat and barley. Two years ago Timaru's Warren Darling broke the world record for barley.



Medics don't like gluten-free craze

Gluten-free diets should not be encouraged for those without coeliac disease, as restricting gluten may result in low intake of beneficial nutrients found in whole grains, say researchers reported by foodnavigator.com.

A 24-year long study published in *The British Medical Journal* in May said people without coeliac disease shouldn't be cutting out gluten from their diets as it could mean they are missing out on "heart healthy" whole grains.

The researchers warn that "promotion of gluten-free diets for the purpose of coronary heart disease prevention among asymptomatic people without coeliac disease should not be recommended."

The trend of gluten-free or low gluten diets has increased recently due to beliefs that gluten can cause risk of chronic conditions such as coronary heart disease.

In 2013, 30% of US adults said they were trying to minimise, or cut out completely, their gluten intake, despite the much higher prices of gluten-free alternative foods.

As it was an observational study the researchers say no firm conclusions can be drawn about cause and effect. However, the researchers did conclude that their study results "do not support the promotion of a gluten restricted diet with a goal of reducing coronary heart disease risk."

China to familiarise Western market with traditional baked treats

China's bakery industry – encompassing bakers of traditional Chinese style cakes and snacks and producers of modern items like croissants and waffles – is growing at a rate that far exceeds most other segments, according to *BakeryandSnacks.com*.

BakeryandSnacks.com reported from Bakery China 2017, held in Shanghai in May, where 2000 exhibitors showcased products.

The country's bakery sector may still be emerging but according to Ted Rich, senior vice-president at Rich Products Corporation, of the 115 markets in which his \$3.5 billion US company has a presence, "the Chinese bakery market is evolving at such a rate that it currently outstrips all others," Rich said. He told *BakeryandSnacks* he believes that, aligned with the world's growing popularity for more exotic and cross-border tastes, China's beloved mooncakes are set to take the Western market by storm.



The Cantonese mooncake is a round pastry with a thin crust decorated to depict flowers or the full moon, with a dense, sweet filling like red bean or lotus seed paste. It is traditionally eaten in in Guangdong, Hong Kong and Macau to celebrate the Mid-Autumn Festival in September/October each year.

Hemp now to be legal in food

Hemp seed is set to become legal in food. The decision follows an agreement between the New Zealand and Australian food safety authorities on April 28. The agreement requires amendments to various regulations that might take 18 months to complete before the agreement comes into effect.

Food Safety Minister David Bennett said hemp had no psychoactive effect and had historically been used as a source of fibre and oil because it contained proteins, vitamins, minerals and fatty-acids. "Low THC-hemp is nutritious, safe to eat and will add to the New Zealand economy. Hemp seed has a growing global market worth around \$1 billion currently," the minister said.

Hemp is grown in New Zealand for fibre and growers are excited at the promise of a greater market.

New member on BIANZ board

Richard Waite has been appointed to the BIANZ executive committee. A highly accomplished baker with, he says, a passion for bread, he has an enterprising approach to both the craft and the business of baking.

Richard told *Slice* that he is looking forward to making a contribution and developing new ideas for the association.



Richard began his baking career at Levin New World and went on to work at various supermarket bakeries and, later, as production manager for three Kiss and Bake Up stores on the Kapiti Coast.

Richard's abilities were recognised early in his career as he became second in charge of the Levin New World bakery while still an apprentice. "I learnt so much about managing staff and learning what it takes to manage a large scale bakery," he says.

At Melody's New World in Palmerston North, Richard's first job was to grow and develop the artisan bread side of the bakery, later "shaking up the department" as he says, when he became bakery manager. His work has resulted in it becoming the top performing bakery in the Foodstuffs group.

He attributes that success to, among other things, the opportunity to take additional training. He has completed both the Richemont advanced bread baking course and the advanced pastry course.

A keen competitor in every sense, Richard Waite and his Melody's New World team gained nine awards in baking competitions over the six years from 2011.

He attributes his success in large part to having "passionate foodies" as owners and to the opportunities they have given for him to continue developing his skills and try new things.

In addition to his supermarket role, Richard is a partner in The Crafted and Co, a mobile event catering company. The company operates a high-spec six-metre catering trailer and provides food for up to 300 people at private events or many more in a food-truck style setting.

Richard is married to Aimee, a highly regarded cake decorator. They have two children: son Noah is four years old and daughter Tilly (Matilda) is two.

NZ Honey Innovations now bronze partner

NZ Honey Innovations Ltd has joined BIANZ as a bronze partner. They supply honey in bulk, 5 kg, 20 kg or drums at \$8 per kg (plus gst).



The Auckland based beekeeping and honey company extracts clover and multiflora honey from the Kaipara and Greater Auckland area. You can call on 09 815 9803 or email info@nzhoneyi.co.nz for a quote for your next honey order of honey.

NZ Honey Innovations Ltd's parent company, New Zealand Low Carb Ltd has been operating within the health supplements industry in the past 20 years.

Their manufacturing and packaging facility operates a risk management plan registered with the Ministry for Primary Industries (MPI).



Qualified Baker Required

We are seeking a reliable and hardworking Qualified Baker who is experienced and passionate.

We offer excellent working conditions, and the opportunity to be part of a dynamic and professional team. This full time position reports to the Bakery Manager.

To be successful you require:

- A "Can Do Attitude"
- A high degree of Integrity and honesty
- To be able to work as part of a team.
- Have loads of pride passion and enthusiasm!
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If you have a passion and flare for this specialty food area then apply with your CV and covering letter to Janine Weir: Email: operations@freshchoicegld.co.nz

Overseas applicants must hold New Zealand citizenship, New Zealand Permanent Residency or a Valid New Zealand Work Permit.

Have you got team buy-in?

Posted blog by Kathy Martin, www.fullfocus.co.nz

"People who love going to work are more productive and more creative. They go home happier and have happier families. They treat their colleagues and clients and customers better. Inspired employees make for stronger companies and stronger economies."

Start with *Why* by Simon Sinek.

One of the greatest assets your business has is your people.

Unfortunately, because of high staff turnover and lack of commitment or *buy-in*, they are often viewed as a liability. Turning your people from a liability to an asset does not happen by accident nor does it happen overnight.

Employee engagement is critical if you are to reap the rewards of a loyal workforce. If there is no, or limited, buy-in from your team, there won't be much commitment to the goals and aspirations of your business. There needs to be a certain culture in place within your company - one that breeds loyalty and respect within your team.

Effective leadership

Employee engagement starts at the top with the leader of your business. This person has a tremendous impact on the commitment of their team and this should never be ignored.

People lead in different ways – some are dictatorial "this is how it shall be", others just expect their team to follow along behind with no clear path and a haphazard approach to leadership.

Most people have experienced a "bad" boss – one who rarely encourages and always seems to spot any negative they do – always ready to pounce when something goes wrong. The effect of this can be devastating on your team's morale, motivation and personal confidence.

The most effective leaders have mastered, or are practising, the art of engaging their people. It is that engagement that will inspire the commitment and loyalty that leads to true buy-in from your team.

Who is the decision-maker?

Our view is that business should not be democratic. Decision-making should always rest with the leader. Left to a committee you run the risk of mediocrity. Leaders must "lead". However, in order to make good decisions it's smart to consider a variety of opinions and different viewpoints before making that decision.

Peter Drucker says that effective leaders create dissension and disagreement rather than promote consensus. He recommends you do not make a decision unless there is disagreement first. If everyone agrees at the outset – send them away and tell them to come back with some opposing viewpoints. "If everyone is thinking the same, then someone isn't thinking".

As a leader, surround yourself with people who are willing to disagree with you, and show that you are willing to listen to what they have to say.

Give your employees a voice

Motivation, job performance and morale will increase when employees have the chance to contribute their concerns and ideas. This doesn't mean you need to please everyone (you can't) but you need to show you are willing to listen.

If you only pay lip service to listening and have no intention of seriously considering their ideas, your staff will stop offering input and become increasingly frustrated in their jobs.

Employees who think their leaders do listen and pay attention, are more likely to speak up, and get along better with each other, improving the operation of your business as a whole.

Your people should be respected, encouraged, and their differences celebrated.

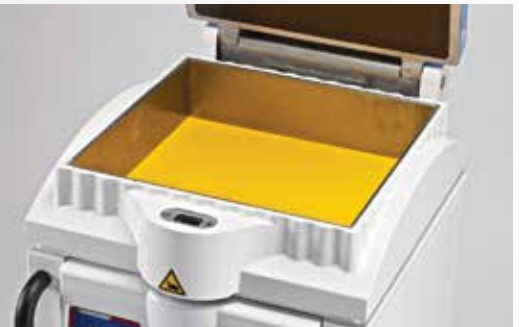
Get this right and you'll reap the rewards of a loyal workforce.



The advertisement features a large image of a Golden Espresso Cake on a white plate. In the background, there is a Chelsea Foodservice logo with the text "NATURAL CANE SUGARS", "CHELSEA", "EST 1884", "NEW ZEALAND", and "FOODSERVICE". Below the cake, there is a cup of coffee and a packet of Chelsea Icing Sugar. The text "Get Inspired!" is written in a large, stylized font across the middle of the image. At the bottom, the text "Golden Espresso Cake" is displayed, followed by "Find more delicious recipe inspiration at: chelsea.co.nz/foodservice".

Easy as pie.

Moffat provides the very best in pie production equipment.



Viking[®]

Viking Commercial Kettles.

The Combi models are basic cooking kettles with a powerful integrated mixing device. Mixing assists heat transfer and food is cooked faster and more evenly. Hard manual mixing work is a thing of a past. Unique mixing features enable, for example, crushing of minced meat.

DAUB

The Daub Robopress.

This hydraulic butter and dough press creates uniform, rectangular pastry blocks. It can be used as a press for fermented dough and features a unique glass panel with durable touch controls.

Call today for information on our Daub and Viking ranges.
0800 MOFFAT (663 328) sales@moffat.co.nz





Registration for the event including accommodation has a deadline of 30 June for early bird discount pricing, so get in quick!

For the Saturday morning breakfast and workshop on 16 September, we have



secured as guest speaker **Theresa Gattung**. She is a former Telecom CEO and co-founder of the phenomenon which is My Food Bag.

Theresa has been named several times in Fortune Magazine's list of the 50 most powerful women in international business. She has also been included in the Forbes' list of the world's 50 most powerful women.

Places are limited at this session get in quick to get a space at this exciting event.

Check out pages 30–31 for the details of the 50th Anniversary Competition. Prove yourself, improve your business!

Keep an eye out on our Facebook page and **www.bianz.co.nz** for updates.

If you have any questions, or wish to express interest, please get in touch.

We are also looking for photos of BIANZ from the last 50 years. If you have any photographic gems, please send them through to **teghan@bianz.co.nz**

Save the Date:
BIANZ Celebrates 50 Years
15–16 September 2017
Queenstown
See you there!

Buttery flavours to savour

Whether it's a butter-kissed date scone to tide you over till lunchtime, or a cheeky afternoon pie, everyone knows the best food at cafe counters is made with butter. Give your counter some love with these twists on classics:

Pies forever

Who can resist a great pie? The key of course is in using premium ingredients, not skimping on the butter and coming up with interesting fillings to pique curiosity. No one is kidding themselves that pies are virtuous, so the general rule to follow is "more is more". Be generous with the butter in that pastry - you want that lovely golden crust and crisp flake on top. Using Anchor Butter Sheets is a sure way to get a beautifully layered pastry that flakes on command. If there's a cheese element, don't skimp - get it oozing out. The classics will always have a fanbase; try pipping them up with premium ingredients - Angus beef mince with Kapiti Tuteremoana Cheddar, slow cooked brisket with rosemary and Mainland Creamy Blue. Experiment a little: cider-baked pork with apple and Kapiti Gouda, Korean barbecue beef with kimchi and Kapiti Pakari Smoked Cheddar, or Mexican pulled pork with jalapenos and oozy Perfect Italiano Mozzarella.

Superb scones

Making a great scone is an art, and every cook has their secret, whether it's grating in the butter or dicing it, adding fizzy lemonade, buttermilk or cream to enrich the dough. Once you've got your perfect base there's plenty of room for delicious fun. Try forming the scones as two rectangles of dough sandwiching a filling: mashed potato with spring onion and Kapiti Emmental cheese, blueberries with Perfect Italiano Ricotta and Manuka honey or medjool dates with orange blossom water and flaked almonds. Or spike your plain dough with pockets of interest: feta, roasted cherry tomatoes and leeks; prosciutto with Kapiti Bocconcini and Sicilan olives; raspberries, soft salted caramel pieces and Kapiti Mascarpone.

Tart it up

Tarts of both savoury and sweet are a brilliant way to make use of seasonal produce and look enticing on any cafe counter. The key, of course, is to start with great pastry, and great pastry starts with great butter, well-chilled of course. For sweet short pastry Mainland Unsalted Butter is best and for plain short, go for Mainland Salted Butter. For flaky pastry, Anchor Butter Sheets are your time and patience-saving best friend. To make sweet tarts more interesting, you might like to add spices like cinnamon and nutmeg, and crushed nuts, to the pastry. Try fillings like Black Doris plum with ricotta, pineapple and lemongrass caramel, or cardamom and ginger-spiked caramelized pear. Serve sweet tarts with a quenelle of cream cheese (try spiking it with brandy, orange zest or rosewater). On the savoury front, try working Mainland Parmesan into the pastry, and consider fillings like roasted leek with Kapiti Emmental, creamy Portobello mushrooms, Kapiti Awa Blue and walnuts, or slow-roasted cherry tomatoes, Coppa ham and Kapiti Bocconcini.



Amano – the bakery with a mill

by Sarah Beresford

Auckland's historic and fashionable Britomart precinct features a big bakery with a difference.

Dan Cruden is on a mission. The executive baker at central Auckland restaurant and bakery Amano loves bread with a passion and is determined to push forward the quality of New Zealand's baked goods so that they are on a par with what's on offer in Europe, even if it is one loaf at a time.

"I would love to broaden Kiwi's palates away from the tradition of soft, white bread into appreciating more crusty, flavoursome loaves like sourdough."

He seems to be going the right way about it judging by the early morning customers queuing to be served at the bakery counter. The bakery is in a corner of the enormous industrial-style space that is the latest offering from the hospitality phenomenon, Hipgroup.

In the 10 years since husband-and-wife team Jackie Grant and Scott Brown opened a small café in Kohimarama, they have expanded their empire to 14 locations. Dan's team at Amano turn out baked goods and patisserie items for all of them.

Key to the operation is Hipgroup's cornerstone philosophy of seasonality, locally sourced produce and sustainability. Nowhere is this in more evidence than at Amano.

"We're the only bakery in New Zealand that mills its own wheat," Dan explains. "I researched the whole concept for more than five years. We couldn't get supplies of stone ground flour and it was essential for what we wanted to achieve."

"Our bread only has three ingredients—flour, water and salt—so the quality of the flour we use is essential to imparting maximum flavour."

Dan trialed different wheat cultivars from a variety of New Zealand sources before he settled on a Canterbury supplier. "The stone ground process produces less friction so it reduces starch and nutrient stripping to preserve the best qualities and flavour of the wheat."

A dream

The chance to set up a bakery was a dream come true for Dan, who started his 20-plus year baking career as an apprentice at Pandoro Panetteria. He went on to work at Baker's Delight and in supermarket bakeries but it wasn't until he met Scott Brown six years ago that he found someone who shared his passion for creating a truly authentic bakery.

And Amano is the answer to this dream. He pretty much got his wish list when he set up the bakery. "The first item on the list was the flour mill which we got from Austria and everything else on the floor plan was designed around it."



Photos courtesy of Hipgroup

The bakery is run on a day-to-day basis by Paul Leaming White (aka Dusty) who supervises 10 bakery staff and six pastry chefs in turning out a wide range of breads and pastries.

"We turn out more than 2000 units a day," he explains. "We have six retarder provers. We do the production the day before and all the fermenting overnight, then they're baked in the morning so customers get to enjoy truly fresh bread."

"We have two Europa deck ovens that take 100 sourdough loaves and up to 200 baguettes. They're all shaped by hand."

As well as the deck ovens they have two Revent rack ovens.

Dusty shares Dan's enthusiasm for traditional baking, having come by the profession via a bit of a curve ball in his career.

"I've been a baker for five years. I used to be a car mechanic but then I fell in love with the whole process of baking so I studied at MIT and then went to the San Francisco Baking Institute."

"I love the fact that at Amano we use New Zealand ingredients and that it's all hand cut. We don't use improvers, commercial yeast or any nasty ingredients. It's just the real deal."

He says that one of their signature bakery items is the Miche loaf. "It's 100 per cent whole wheat with nothing extracted. It's a very heavy, dense loaf."

The 2.5 kg sourdough loaf is a magnificent creation that would take on the mantle of table centrepiece with ease at any occasion.

Then there's the traditional ciabatta, the baguettes, croissants...

And while Dusty ensures the bakery operations run smoothly Dan concentrates on his quest to develop exciting new recipes.

"I'm always working on our seasonal bread menu," he says. "I've just developed our second stage of sourdoughs since we opened. Going into winter we'll have some denser loaves. Our latest are the parmesan and black pepper sourdough, a house-brewed stout loaf and a kumara and sprouted wheat loaf."

It's this constant attention to detail and finessing of the menu that garnered Amano plaudits in the recently announced Metro Peugeot Restaurant of the Year Awards in which it was named runner-up in the best new restaurant and best inner-city bistro divisions.

"I'm always pushing forward with everything we do," says Dan. "We need to be constantly evolving and lifting our game so we can be the very best possible and offer truly world-class baked goods."

Amano, 66-68 Tyler St, Britomart, Auckland.

The restaurant: Monday-Sunday 7am-late

The bakery: 6.30am-4pm

info@amano.nz



Top: Dan Cruden operates the Hopgroup's stone grind flour mill at Amano. Below, the wheat comes through.



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Waste not ...

Hints, tips and ideas on waste minimisation

By Sadie Beckman

Bakeries, like all other food businesses, generate waste.

Leftovers, unsold products, unused ingredients – all are unavoidable, but the good news is that with some fairly simple strategies and a bit of creative thinking, they can be minimised, along with the dent in your profits they cause.

It's often said that waste is the most common profit-eater in a bakery, with operators sometimes unaware of just how much they are losing. If you don't want your business to be as leaky as your sieves when it comes to profitability, make sure you look into your waste minimisation techniques.

In this article, we look at how you can start implementing strategies today, along with tips and hints from some of the country's most accomplished bakery owners and operators.

Michael Gray of Wellington's Nada Bakery says his business records their wastage every day, analyses it weekly and works out the percentage, which currently sits at around 8 percent.

"We work that out as the retail cost of the goods over the retail sales," he says.

"Sometimes it goes over, but basically it doesn't matter how you measure it, it's about what and how often you measure it." So having the system there in the first place is more important than the actual final figure, he explains.

Nada bakery, like many others, also has some nifty ideas for practical ways to minimise food wastage. Saving the day-old bread to make breadcrumbs and croutons, or for toasted sandwiches are some suggestions, and they are renowned for their 'Salzburg Delight' – a delicious bread and butter pudding. (See "Salzburg Delight" on page 36 for the recipe.)

They also repurpose yesterday's unsold croissants for almond croissants, a trick that is commonplace among bakeries and patisseries – the slightly firmer consistency of croissants that haven't just been baked means they work well for this purpose. (See page 42 in Slice 42 – December 2016 – for the recipe.)

Michael also recommends buying equipment that's labour, or ingredient, saving. Some deliver portion control, and others work in an on-demand basis, such as Total Baking's cream whipping machine, which whips the cream "on tap" and dispenses exactly what is required at any given moment.

Freezing items that return well when defrosted and baked-off is another tactic to avoid waste.

Biscuits are particularly good for this. Nada often makes a month's worth at a time. This means that not only can they take from the freezer exactly what they need when they need it, but also they conserve time too as one large batch means just one equipment set up and pack down, and just one clean up.

This leads into the concept of wastage being about time as well as food product. To combat this, Michael says time and labour-saving techniques such as having your recipes in good order so you aren't searching for them all the

Rum Balls or Rum Truffle Logs

From Donna Thomsen, Copenhagen Bakery, Christchurch.

Use left over, out-dated or offcuts from baking, eg sponges, biscuits, dry cakes and slices. (Do not use products that have perishable raw materials like custard, apple or cream etc.)



Freeze all of the baking offcuts in a container labelled *truffle mix* until ready to for use and when there is a suitable quantity.

Mix all of the truffle materials into a large mixing bowl, add cocoa and rum essence and raspberry jam until it develops the desired flavour, consistency and colour, and there are no lumps.

Make a large sausage and cut into desired sizes.

One person rolls the mixture into balls and dips half into melted chocolate and continues rolling, then places the balls into a bowl of 100s & 1000s or chocolate hail or coconut, while the other person is coating the balls once in the bowl so their fingers are not covered in chocolate.

Rum truffle logs are made from finger thick logs and portioned to the width of a pastry break to enable the rolled out marzipan to cover the log. Cover with the marzipan coated thinly in butter cream to make the log stick to the marzipan. Slice the logs to desired lengths and dip ends in melted chocolate and decorate to your desire.

time, baking efficiently (such as doing multiple products at once) and weighing up ingredients ahead of time are all very helpful.

Pre-weighing muffins and scones for the next day means the morning team can start slightly later, when they are perhaps a little more awake and efficient. "In the early morning, in the baking industry, people start off a bit slower anyway because they've got up at some ungodly hour," Michael says.

And with his view that labour is one of the more expensive components in bakery businesses, it certainly makes sense to ensure employees are happy, efficient and as awake as possible.

Another bakery owner (and BIANZ executive committee member), Donna Thomsen, has some similar waste minimisation methods for her business, Christchurch's Copenhagen Bakery.

This business stocktakes every day – at the end of trading to count up what's gone and what's left. "We run on an order basis and keep an eye on stock control," says Donna. "Stocktaking definitely keeps us ahead of the trend regarding what's selling."

Copenhagen also use an effective identification system for their stock, rotating carefully. "We label and number our product so we know exactly what needs replacing, and minimise our waste by doing that," says Donna. "Our policy is fresh every day."

Baked at a glance

Like Nada Bakery, the Copenhagen team subscribe to the idea of freezing and then baking off products on demand.

"Products that are made and then frozen only need to be baked off as-needed, based on our [sales] trend information," Donna says. "The freezer is stocked up with things that can be baked off at a glance."

Copenhagen assigns a staff member's to take care of the freezer system too, so there's someone in charge specifically of rotating, labelling and dating everything.

"We don't have a lot of waste, but the waste we do have would often be bread – because we bake it fresh every day," Donna explains.

"If there is any left over without cheese, sugar, custard or perishables in it, that goes into oven to be baked off for breadcrumbs."

Copenhagen's breadcrumbs then go into sausage rolls, crumbles and toppings for different types of cakes, and for selling in the shop as seasoning.

Because they use so many grains, seeds and nuts for their different bread varieties, these can be ground down, packaged up and sold in the shop as stuffing, which is especially popular around Christmas, Donna says.

She also has a couple of special recipes up her sleeve – Copenhagen's delicious rum truffle cake, and rum truffle log. These use up any leftovers in the way of sweet slices, as well as cutting leftovers of mudcake, or other sweet goods from the shelves that haven't turned over as quickly as expected.

Clean label solutions

- Burnt sugar ■
- Cocoa powder ■
- Yeast extract ■
- Malt extract ■
- Pea starch ■
- Potato starch ■
- Maize starch ■
- Soy sauce ■
- Allergen free Worcester sauce ■
- High oleic Canola oil ■

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A growing business



restaurant down the street, which also uses the produce in the kitchens and has become well known for it, with customers able to wander in the beautiful garden and see where the food actually comes from.

Having some of your food supplies growing right outside means literally being able to pick what is needed when it is time to bake, particularly when it comes to the savoury products, including a hearty and delicious veggie pie.

Removing transport and retail costs is, of course, another way this is an example of waste minimisation.

On the sweet side of things, their signature recipe to use up leftovers is a chocolate and almond pudding – popular, tasty and it uses leftover sweet products from the bakery.

While finding methods to reduce wastage as much as possible, this business also donates what does get left unsold to a local charity that helps at-risk young people, putting something back into their community.

What else can you do to minimise waste in your bakery?

Here are some other points to consider if you are interested in reducing the amount of waste generated by your business.

How accurately do you measure? When bakers know a recipe inside out, it can be tempting to skip measuring properly, but experts agree that this is one of the most important things to be looked at in terms of minimising waste.

Accurate measurements can make all the difference when it comes to a finished product that is sellable or not sellable. Using the correct measuring tools is important. Scales for dry ingredients create accuracy and reduce waste. As Michael Gray suggests, can you introduce equipment into your business that delivers portion or ingredient controls, or works in an on-demand way?

Waikanae Beach's Olde Beach Bakery is another business keen to minimise waste. They actually grow many of the vegetables and herbs used in their products in partnership with their

A good schedule

Do you have a good baking schedule? Customers like to buy certain items at certain times of the day, or on certain days of the week. Does your baking schedule reflect this? Using a daily stocktake as many bakeries, including Copenhagen, do can help you establish the schedule that is right for you.

Fast-selling products can be made just before their peak selling times to avoid too many leftovers (and to retain a reputation for freshness). It's a really good idea to spend a little time evaluating your sales and customer requirements and have a baking schedule that revolves around this rather than anything else.

Walnut Chocolate Pudding

A waste minimisation recipe from Olde Beach Bakery, Waikanae Beach, Wellington.



For 1 kg of cut pastry/bread

| | | |
|-----------------|-----|---|
| Cream | 200 | g |
| Milk | 200 | g |
| Egg yolks | 2 | |
| Whole eggs | 2 | |
| Vanilla essence | 4 | g |
| Brandy | 4 | g |
| Sugar | 4 | g |
| Chopped walnut | 40 | g |
| Chocolate chips | 40 | g |

1. Mix all ingredients together, leave for 1–2 hours rest (even better overnight).
2. Grease tin generously, top with chopped walnut and chocolate chips.
3. Bake in 12-inch caketin for 30–40 minutes at 160°C.

Up to scratch

Is your equipment serviced and up to scratch? If you notice anything wrong with any of your gear, get it fixed or serviced straight away.

Faulty or idiosyncratic equipment can have a greater influence than you realise on how much waste you generate.

Do you have an oven that you have to have the "knack" for? This can mean under or overcooked food if you don't get it spot on – more waste that has to be got rid of.

Even mixers running incorrectly can result in an end product that isn't quite up to the standard you wanted to achieve. It's best to service and repair equipment as soon as you notice anything wrong.

Are you too trusting?

It may sound a little harsh, but sometimes customers pre-order and then fail to pick up their product, or cancel late in the proceedings, once you've gone to the time and effort to make it.

Taking a deposit – especially for customised items such as cakes – is a way to help avoid this happening.

Cake orders can be complex and expensive, so it's especially important in their case. And, of course, make sure you have good systems in place to double-check orders, including any wording on cakes. (This writer recently saw an example of a birthday cake that had been made to order where the customer had requested a person's name "mid centre" on the cake. The well-meaning but inexperienced baker had put the name plus the words "mid centre" on top, instead of realising this was an instruction for placement!)



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- Yeast strain suits New Zealand conditions

Approximate Yeast Conversion

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|-------------------|---------------------------------|
| 1.2 kg | 3 kg |

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Donate unsold items that you can't repurpose

There is no way to completely remove waste from a bakery business.

This is the type of business where operators can be at the mercy of things beyond their control that affect customers' buying habits. Weather conditions, the economy, and baking "flukes" can result in a bakery having a large amount of unsold food.

If you can't repurpose it within the bakery, and would normally throw it away, could you consider donating it to a shelter or charity in your area?

It might even be that you can arrange something that is tax deductible under the charitable donations rebate through IRD.

Check with your donation centres to see whether these donations are tax deductible.

While you can't eliminate waste, you can at least put the leftover food to good use in your community – something that certainly wouldn't hurt your reputation or the size of your customer base either.

New Zealand's food safety laws have changed and we are ready for it. **Are you?**

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

Off-the-peg plans under the new food safety laws will not be suitable and available for all food businesses. Many will require a Customised Food Control Plan, one written specifically for them then approved and registered by the Ministry for Primary Industries.

Bakeries with a BIANZ Food Safety Programme in place now will not need to do anything. You can get it sorted quickly and easily right now with the BIANZ members-only template. It's easy, economical and, above all, safe – for you, your business and your customers. Call BIANZ 0800 NZBAKE or email teghan@bianz.co.nz to find out how you can save time and money, and benefit from this BIANZ resource.



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Patagonia in Queenstown

by Sue Fea

With its huge tourist trade, Queenstown has a wealth of top-of-the-market bakeries, patisseries, cafés and confectioners, many worth a visit while you're at the BIANZ celebrations in September.

Patagonia's businesses should definitely be on your list.



The Argentinian creator of Queenstown's highly successful Patagonia Chocolates brand has been whipping up delicious baked treats and desserts since he was just four-years-old.

Alex Gimenez started out with a small handmade-chocolate outlet in Arrowtown, near Queenstown, 12 years ago. Today his ever-expanding business turns out 60 times what it did back then.

In that time this entrepreneurial culinary creator of all things sweet has also opened two highly successful prime lakefront chocolaterie and ice creamery café businesses in Queenstown.

He's launched The Café & Roastery in Wanaka, where he turns out his famous South American-style chocolate-covered coffee beans, as well as a chocolate store at Queenstown Airport. Alex also has an ice cream factory near Queenstown where he's been known to turn out thousands of kilograms a day of his handmade multi-award-winning ice creams.

"I'm lucky enough to come from a long line of Italian food creators, who've been in the ice cream business for more than 50 years," says Alex. "I learned a lot from them. I've always had a love for food."

From as young as four he loved to bake with his mum back home in Argentina. "I've always been baking and cooking stuff with Mum, right from the beginning. It's never stopped," he says. Alex regularly takes himself off to study different courses and keep abreast of new techniques and trends.

He opened his first bakery at 18 and within a short time he owned three bakeries. "It's common in Argentina for bakeries to also cater for cafes, weddings, functions and birthday parties, so I had to also train to become a chef," he says.

"Pastry in Argentinian bakeries is more like French or European-style, so we use a lot of chocolate. I started to work with choco-



Alex with a few of his chocolate creations outside his new lakefront site.

late and travelled south from my hometown to Patagonia to visit a friend who had a chocolate factory there. She came out to New Zealand later to help me set up my original Patagonia Chocolates operation in Arrowtown."

Alex says he picked up many of his chocolate-making skills during travels around Europe, especially in Italy where he's completed courses.

"I'm going to Italy again this year to complete another chocolate-making course. I'm always upskilling," he says. "It's the only way to keep ahead. I always need to go and see what the rest of the world is doing."

On this trip Alex's focus will be on nougat. He's keen to incorporate it into his chocolate range. The trip is being planned around this year's Expo Milano food trade show in Milan, 'Host', which

he also attended last year. "The place is so huge. You have to be transported from one building to another," he says.

His Argentinian wife Lorena Giallonardo, an experienced economist, will naturally be going too. Alex is first to admit "she's the brains behind the business."

Just six months after opening his Arrowtown chocolate store, Alex, now 49, had launched the first of his two Queenstown lakefront café-style outlets.

That first Queenstown lakefront operation couldn't keep up with demand. Staff were flooded with growing numbers of locals and tourists opting to skip dessert in local restaurants and instead stop by for dessert at Patagonia. These included Alex's chocolates, infused with everything from local lavender and rose petals to chilli. "It was too busy with people queueing for ages, so we opened this second much-larger outlet last year and expand more into the dessert market as well," says Alex.

He's employed two highly skilled pastry chefs – Sarah Mulhern, who has 17 years' experience worldwide in cooking and patisse-



Patagonia pastry chefs Adeline Le Saux (left) and Sarah Mulhern with a few of their creations.

rie. Her latest role was at Hipgroup's Milse in Auckland. Together with French patisserie chef Adeline Le Saux (27), she's responsible for creating Patagonia's delicious, intricately-detailed and beautifully-presented dessert line-up.

Sarah says she got into patisserie while working in France and she brings a wealth of five-star hotel and restaurant experience, including private catering on superyachts.

Adeline also is skilled in traditional French pastries, bringing her French specialty – Paris Brest – to the Patagonia line-up. However, it's been their version of pavlova that's the top seller, with tiramisu a close second. "People just love pavlova," says

Sarah. "We had to reinvent it, because it doesn't keep in the display cabinet. We've made it gluten-free using a white chocolate and yoghurt mousse, topped with a layer of Genoise sponge then mixed berry compote, and a mini-pavlova on top."

Sarah, who was used to turning out 1000 petit gateau and lots of chocolate at Milse – a dessert restaurant and patisserie – is given a free reign in Alex's dessert kitchen. "He lets us do whatever we want as long as it's within the boundaries – all natural, strictly no preservatives or food colouring," says Sarah. "That's our only stipulation, which can be challenging, especially when you're making macarons."

For Alex, who works from his new glass-encased chocolate factory in the upstairs café at his new Queenstown lakefront outlet, his comfit creations offer another unique twist. "I make almonds coated in chocolate, freeze dried raspberries and the likes of ginger coated with white chocolate," he says.

Apart from his chocolate making and coffee roasting duties, Alex manages all the day-to-day operations of all of his businesses these days. "It's fun coming to work, because I love what I do."

Not one to rest on his laurels though, Alex is always looking to new horizons. He's regularly approached by commercial developers in Christchurch and Wellington asking him to open in those cities, but for him it's all about location. "Location is huge. I won't go there until I find the right location. I've got that here," he says.

In the meantime he's after a larger production plant in Queenstown to keep up with local demand.



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Balls, Bangles and Boat Cakes

by Sue Fea

A self-confessed 'over the top' Aussie baker with a talent for sculpting cake masterpieces has been turning heads in Queenstown.



Clint Sloan, a successful Sydney cake decorator, bought a Baker's Delight franchise in the city before moving with his wife, Tess, and two young children to Queenstown last year.

"We'd holidayed here a lot and just loved the snow, so we sold our franchise and moved here." Clint says they'd always planned to own a business in the resort, so when the perfect downtown premises came up they snapped it up and 'Balls and Bangles – donuts and bagels – was born.

The son of a Sydney baker, Clint grew up with baking, but his incredible eye for sculpting and cake decorating saw him break into the competitive Sydney market.

"I started my baking apprenticeship with Dad at 16 and moved out of the family bakery to get into patisserie in Sydney at 20, working my way up," he says. "It's really hard to break into the specialist patisserie industry over there. People think it's the pinnacle of the decorating world, but it's actually quite stressful. You don't do it forever."

His meticulous eye for detail in each creation has had him creating all manner of sculptures from cars and cartoon characters to houses. "People would hire me to create a replica of their architecturally-designed homes to have on display and for their friends to tuck into at their housewarming parties."

He spent two 10–12-hour days recently creating a replica of Queenstown's iconic steamship, the *TSS Earnslaw*. This was for the 'Blokes Bake Off' at his daughter's Queenstown Primary School Fair. Naturally, Clint won hands down with his chocolate brownie base Earnslaw.

"It was up there among one of the most difficult cakes I've sculpted in getting every detail just right," he says. "You needed to be able to see through the balcony sections." Lifesaving rings, ramp, portholes and balcony railings – it was all there. "For me, I've perfected a cake like that when it looks more like a model than a cake and that's what people were saying at the fair," he says.

The Earnslaw cake would have retailed for around \$1000 in Sydney, but it was auctioned off for only \$200 at the fair – only a few dollars less than what it cost Clint to make – bought by

the Earnslaw owners, Real Journeys. "The company kept it on display on board the boat for three days then dished it out to the passengers one night on the way back from one of their Walter Peak dinner cruises," he says.



Queenstown kids will be queueing up to get an invite to the Sloan children's birthday parties – the only time, apart from the fair, that Clint says he goes all out to create a cool cake. "I've made Woody and Buzz from Toy Story, holding hands, for my daughter, Charlie (5), and Tow Mater, children's tow truck character, for three-year-old Ollie." Clint's made several intricately-detailed cars for his kids too. "You could see the brake discs on the inside of the wheels. I'm always going to that extent to 'wow' people, as I take great pride in the detail."

'Wowing' people he certainly is at his new Queenstown donut and bagels business, where eye-catching donuts inserted with syringes carrying all manner of decadent fillings have indulgent passers-by instantly captivated.



Top: Clint Sloan with one of famous donut-topped Freakshakes and a syringe-injected donut.
Below: Earnslaw in for a chop.

It's an entirely new concept for New Zealand. "There are a couple of shops doing similar syringe-style donuts in Australia," he says. They're totally over-the-top, laden with chocolate bars, mousse, salted caramel and lollies. We fill the syringes with things like vanilla-bean or chocolate custard, Nutella, peanut butter,

jam and salted caramel. People can pluck them out of the donut and inject them into it, on top, or straight into their mouths," says Clint. "It's totally whacko and over the top, but it definitely gets people in the door."

His 'Freakshakes', served in a mason jar, topped with cream and sweet topping-laden donuts are also a creation out of the box. Naturally there's a sweet-filled syringe inserted in the cream on top for that extra injection of sugar.

The lemon meringue donut, topped with scorched meringue and filled with lemon curd, has also been a winner.

"They're quite indulgent – we use lots of different custards and creams – but the more indulgent the better," says Clint. "We're not trying to promote healthy eating," says Clint. "People can eat our bagels if they're overly offended by our donuts. They're more like a gourmet version of Subway."



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Maina Café

Words & photos by Vivienne Haldane



The warm, inviting atmosphere at Maina Café in Havelock North is exactly the feeling owner, Katie Green, and her husband, Stuart Wilkins, wanted to create, since one of their inspirations was Stuart's mum, Maina, who according to Katie, loved to look after one and all who came her way and cook for them. "She had a true spirit of hospitality," she says.

Katie began her baking apprenticeship in 1978 in Christchurch, where she is originally from. She worked for a year with a Dutch baker, then moved on to the Trocadero Bakery.

While she was certain this was what she wanted, she soon discovered being a woman in the baking industry in those days wasn't the norm.

"It wasn't an industry for young women and I found it difficult. I was usually relegated to icing cakes and making sandwiches or biscuits. There was a very sexist attitude prevalent then; I only knew one other young woman who was an apprentice baker."

For a while she continued and built up her skills by attending block courses at polytechnic and watching other bakers at work.

"When I think about it, I was naïve when I went into it; I always wanted to be a baker – I began baking my own birthday cakes

aged around six years old – but the reality was totally different, so I decided not to continue. Instead, I enrolled in a nursing course, but deep down inside, baking and hospitality was my passion."

Katie's turning point came in 1984 when she met, Stuart, who is a chef. He encouraged her to get back into baking so she did.

Stuart and Maina moved to Sydney in 1990 where Stuart worked as head chef for three busy restaurants. During this time Katie rediscovered her passion for baking and when their children were little she worked in a local delicatessen baking sweet and savoury goods.

Then in 2005, Katie returned to Christchurch Polytechnic to complete her London City and Guilds Patisserie qualification.

Here she really learned about handcrafted baking and enjoyed the influence of several notable bakers: Marcus Braun, her tutor, was a very big influence, as was Richard Hingston, who taught a few of her classes and – although she never met him – Dean Brettschneider (a.k.a The Global Baker) from Rangiora Bakery.

"Being around people who really knew baking as a craft opened my eyes to what I could do and sealed my resolve to continue what I'd originally set out to do."

“There was a very sexist attitude prevalent then; I only knew one other young woman who was an apprentice baker.”



Stuart, Katie and chefs Kally and Reme.

This wealth of experience has influenced Katie's methods.

"I don't use any dough improvers or accelerated fermentation and certainly no premixes. I don't chop all the butter in and roll it out (known as the housewives method). It really doesn't take too much longer to laminate the dough properly. I get so much joy out of using traditional methods – I'm sure any baker will understand this."

She also bakes egg-based custard rather than using custard powder and uses traditional pastry cream to fill brioche.

"I have a solid base of basic recipes for sweet and savoury pastry and I work from these and change up my flavours and make different products from them."

For brioche, for example, I know a lot of people use the enriched brioche recipe to make donuts but I've discovered if I use my brioche dough, soften it with sugar and a little bit of vanilla and cream I get a lighter, fluffier donut."

Katie says she and Stuart decided early on to bake fresh every day so this meant limiting the number of slices. Instead they focused on muffins, scones, fresh pastries and sweet and savoury brioche, interspersed with perennial favourites such as lemon loaf, traditional iced fruit cake and the always popular orange and almond cakes. "That very popular recipe origi-



nally came from Pandoro Bakery in Auckland, via Brettschneider's book *The New Zealand Baker*.

They also do a range of gluten-free goodies such as caramel slice with chocolate ganache icing.

Their best sellers in the cabinet line are berry and custard filled brioche tarts.

The move from Christchurch, where they lost everything in the 2011 earthquakes (at the time they were living in Rarotonga and running a café for their church) prompted them to move Hawkes Bay.

"We wanted to find a place where hospitality was hot, then we found this site which was the former Havelock North Post office and it was just perfect – it's everything we dreamed of," says Katie.

**Maina Café, 1 Havelock Road,
Havelock North, Hawkes Bay. 06 877 1714
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Using pre-baked shells:

Alternatively the filling can be brought to boiling point (on a stove top or in a microwave) and poured into a pre-baked shell and then chilled before cutting.



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BIANZ

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

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Who should join BIANZ?

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What do we offer?

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BIANZ's Food Safety Programme is officially approved, the most advanced in New Zealand, and available only to BIANZ members.

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

Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training.

Events and publicity

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

BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

Information

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.

Employment legal advice

Members are entitled to free legal advice on employment issues.

How we operate

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

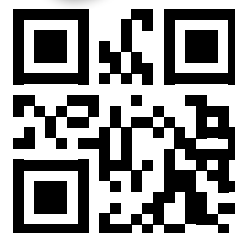
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Butter is back

For a multitude of cultures around the globe, butter has been used as a natural way to enhance the flavour of almost any dish, from delicate pastries to hearty casseroles.

It has also provided the foundation for frying, baking, food preservation, medical remedies and more. Leading the way are food enthusiasts seeking enhanced flavours in their cooking and baking, and a growing interest in more natural ingredients.

Butter has always been naturally good

Nutritionists are now telling the world to eat 'real food' that is as close to nature as possible. Anchor Food Professionals butter sheets and Mainland 500g butter fulfil this brief. They are just a churn away from the full cream cow's milk that is collected twice a day by our world leading dairy farmers.

For a short period in the history of butter, some people lost faith in its natural goodness. It was a time when synthetic products were often assumed to be better than those provided by nature. Today, many assumptions made during the 70s and 80s aren't holding up anymore and people are returning to a more natural way of eating. We also better understand the importance of a balanced diet that embraces rich, natural foods in moderation.

Clean, fresh buttery flavour

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layers and height for baked goods, such as croissants and Danish pastries. Our butter sheets also bring moisture to pastries, helping them stay fresh for longer.

Only butter tastes like butter

There's a reason why famous chefs never stopped using butter, even during the anti-butter years. It tastes wonderful, and it makes other foods taste wonderful too.

New Zealand Butter has a unique and valuable natural flavour – regarded as the 'Gold Standard.' It is difficult to imitate because it is a complex combination of many compounds that occur naturally in butter. Competitors attempt to match and replicate it synthetically, but so far this has proven impossible.

Some of the most important flavour compounds in butter are only released during exposure to higher temperatures. These flavour compounds are stable in the butter during storage, but during baking and cooking they generate the most delicious, baked-through buttery flavours that we are all familiar with. Most other fat sources cannot provide this delicious flavour.

We welcome our fellow BIANZ members to contact us with any queries about our range. Please call 0800 ANCHOR to set up a meeting with one of our Anchor Food Professional team members.



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Butter Sheets



Mainland
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50th Anniversary

Prove yourself Improve your business

BIANZ has been many things to many businesses over its 50 year history but competitions have always been a big part of what we do.

This year we are holding a special competition in a scaled-back format to help ensure all people can enter from all over the country.

The products have been selected to match those of competitions from yesteryear and to allow for ease of travel.

When?

Registration for the competition closes on the 6th of September. Entries must arrive by 3pm on Friday the 15th of September.

Where?

Entries to arrive at the Crown Plaza Hotel in Queenstown.

Who?

The competition is open to all bakeries throughout New Zealand. All entries must be made in a commercial kitchen. Entries are to be in the name of each business.

Why?

Competitions are fun, help you learn, build your team, and altogether add real value to your business.

There's nothing better than a prize certificate for a product to attract customers and boost sales.

What?

PASTRY

Sausage Rolls

Provide four (4) identical Sausage Rolls made from puff pastry. Flavour to be of competitor's choice but all sausage rolls submitted must be of the same variety. Maximum length of each sausage roll 130 mm. As these will be tasted they must arrive below 7 degrees Celsius.



BREAD

Pannetone

Provide two (2) Pannetone loaves. Can be baked in tin, paper mould or other mould as per competitor's choice. Maximum weight for each loaf 900 grams.



CAKE

Sponge Roll

1 feathered sponge roll. Flavour and filling to be competitor's choice. No fresh cream. All fillings to be suitable to be kept at ambient temperature. Maximum size of display length 400mm width 300mm. This may be presented on cake board or plate.



Competition



CREATIVE

1 bread sculpture depicting a bakery scene. Sculpture and decorations must be made from mainly bread.

Can be assembled with glue or other methods as per competitor's choice. Maximum size of display 500 x 500 mm



INNOVATION

New product award.

Competitors may submit one (1) new bakery product of their choice.

This may be a bread, cake, pastry, biscuit, allergen friendly item or other item that they have developed. Competitor must include description of item. Maximum display space 300 x 300 mm



The full product specifications and judging criteria will be available on the BIANZ website.



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Pear and Almond Cake



Serves: 8

Ingredients

180 g Unsalted butter, softened
125 g Caster sugar
1 tsp Vanilla extract
3 Eggs, at room temperature
100 g Ground almonds
150 g Self-raising flour
80 ml Milk
3 Firm pears – peeled, cored and thinly sliced

Method

1. Preheat the oven to 170° C. Grease a 23 cm round cake tin. Line base and sides with baking paper.
2. Beat butter, sugar and vanilla in a bowl till pale and creamy, about 7 minutes. Add the eggs one at a time, beating well after each addition.
3. Stir in ground almonds. Add half the flour and half the milk. Use a wooden spoon to stir until well combined. Repeat with remaining flour and milk.
4. Arrange the pear slices, slightly overlapping, over the base of the prepared tin. Spoon cake mixture into the tin and smooth the surface.
5. Bake in the oven for 30 to 35 minutes or until a skewer inserted into the centre comes out clean.
6. Cool in the tin for 10 to 15 minutes, then invert onto a serving plate. Serve warm or at room temperature.

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Mango & Blood Orange Éclairs



Yields: approximately 20 éclairs

Pastry Cream

Ingredients

| | | |
|-----------------|-----|---|
| Full cream milk | 380 | g |
| Vanilla paste | 1 | g |
| Eggs | 2 | |
| Caster sugar | 100 | g |
| Plain flour | 28 | g |
| Custard powder | 10 | g |

Barker's Professional Mango & Blood Orange Hotsett Crème 350 g

Method

1. Scald the milk and vanilla.
2. Whisk the eggs and caster sugar together, add custard powder and flour and mix in.
3. Add the scalded milk and vanilla. Then return the mixture to the pot and whisk until the mixture boils and thickens and the starch is cooked out.
4. Pour the pastry cream onto a clean tray and cover with cling film. Allow to set and chill in the refrigerator.

Choux Paste

Ingredients

| | | |
|-----------------|-----|---|
| Full cream milk | 200 | g |
| Water | 200 | g |
| Salt | 1 | g |
| Unsalted butter | 300 | g |
| Plain flour | 380 | g |
| Egg | 650 | g |

Method

1. Bring the milk, water, butter and salt to the boil.
2. Add the sieved flour and cook out to form a roux.
3. Remove from the heat and place into beater to cool to blood temperature.
4. Add the eggs gradually.
5. Bake at 165°C for approximately 30 to 40 minutes.

Fondant Glaze

Ingredients

| | | |
|----------------|-----|---|
| Fondant powder | 500 | g |
| Water | 75 | g |
| Vanilla paste | 1 | g |

Method

1. Mix together the fondant powder, vanilla and water. Heat the fondant to 37°C.

Assembly

1. Place the cooled pastry cream into a mixer with the paddle attachment and beat until smooth.
2. Add 350 grams of the **Barker's Professional Mango & Blood Orange Hotsett Crème** and blend through evenly.
3. Pipe the cream into the éclairs from the base and then dip in the fondant icing and decorate as desired.

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Recipe

Harvest Swiss Grain Premix 10.000 kg
Water (variable) 6.300 kg
Pinnacle Compressed Yeast 0.300 kg

Method

1. Place Harvest Swiss Grain Premix, Pinnacle Compressed Yeast and water into mixer.
2. Mix on slow speed for 2 minutes then scrape down.
3. Mix on fast speed for 8 minutes until dough is fully developed.
4. Scale, prove and bake.



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Salzburg Delight

Recipe by Michael Gray
Nada Bakery Wellington



Photo: Michael Gray

Essentially it's just a bread and butter pudding, a triumph of waste minimisation, but the late Peter Gray called it Salzburg Delight, a triumph of branding, and it marched out the door.

It still does.

Ingredients

3 white bread tin loaves and 5 fruit loaves (quantities may be varied depending on the height required)

| | |
|-----------------|--------|
| Egg | 2.2 L |
| Sugar | 1250 g |
| Milk | 2 L |
| Vanilla essence | 15 g |
| Butter | 750 g |

Method

1. Bain marie all ingredients till 60° C.
2. Slice loaves of white tin loaves and fruit bread.
3. Line 3 12 inch cake tins (solid base) with baking paper.
4. Lay 2 layers of white bread.
5. 1 layer of fruit bread.
6. 2 layers of white bread.
7. 1 Layer of fruit bread.
8. Pour over custard mix and refrigerate overnight.
9. Bake the next morning in an oven at 160 degrees for 1 hour 20 min or until baked.
10. Cool and remove from tin and slice into 14 pieces.

Golden Espresso Cake



Serves: 10

300g butter, softened
160g **Chelsea Caster Sugar**
175g **Chelsea Golden Syrup**
30g **Chelsea Blackstrap Molasses**
250g plain flour
12g baking powder (4 tsp)
6 eggs
30ml espresso (single shot)
95g finely ground almonds

Coffee Buttercream

170g butter, softened
525g **Chelsea Icing Sugar**, sifted
60ml espresso (double shot)
20ml milk (4 tsp)
7.5ml vanilla essence (1½ tsp)

Method

Pre-heat oven to 170°C conventional bake. Line the base and sides of a high-sided 23cm round cake tin with baking paper.

Cream the butter, **Chelsea Caster Sugar**, **Chelsea Golden Syrup** and **Chelsea Blackstrap Molasses** in a large bowl until light and fluffy. Sift the flour and baking powder into another bowl and set aside.

Add the eggs into the creamed butter mixture, one by one, adding a tablespoon of the sifted flour/baking powder mixture with each egg to prevent curdling. Beat well after each addition.

Fold in the remaining flour mixture alternately with the espresso, mixing gently until combined. Lastly, fold in the ground almonds. Place the mixture into the prepared tin, smoothing the top.

Bake in pre-heated oven for 1 hour, until a skewer inserted into the middle of the cake comes out clean. Place a piece of baking paper over the top of the cake if it starts to brown too much near the end of the cooking time. Leave the cake to cool completely in the tin.

Coffee Buttercream

Cream the butter with an electric mixer until very pale (about 2-3 minutes). Using a low speed, mix in the **Chelsea Icing Sugar** alternately with the espresso and milk. Add the vanilla essence, beating until smooth and fluffy. Using a cake leveller, slice the cake horizontally to form two even layers. Spread half of the buttercream on top of the bottom layer and top with the second cake layer. Ice the top of the cake with the remaining buttercream icing. Swirl a fork through the top of the icing to create a decorative pattern.

Nutrition

Contains gluten (wheat), dairy, eggs and nuts.



Service

Use a warm, clean knife to slice.
Keeps well for 2-3 days stored in an airtight container.

| | |
|---|----------------|
| TOTAL COST* | \$11.64 |
| COST PER PORTION | \$1.16 |
| GROSS PROFIT % | 70% |
| SALES TAX % | 15% |
| MIN. SELLING PRICE (per portion) | \$4.46 |

*Cost based on average wholesale prices March 2016



More recipes at chelsea.co.nz/foodservice

Lime & Ginger Baked Cheesecake



Lime and ginger is a classic flavour combination that can work together in so many formats.

This recipe was developed with the adult palate in mind. Decadent, indulgent but still subtle in flavour using fresh lime and preserved Thai ginger, with a gingerbread crumble base. Alternatively uncooked gingerbread dough can be used. It bakes very well with the cheesecake batter.

The Base

Finely crumbed crisp gingerbread (made from **Bakels Gingerbread mix**) 600 g
Brown sugar 120 g
Soft butter 360 g

Method

1. Blend together with a paddle attachment till mixed and easy to handle.
2. Use approximately 370 g to line base and sides of a 180mm x 50mm cake ring, or base only of a 220mm ring.

The Fill

Group 1

Zest of 2 limes soaked in the juice from the limes. 50 g more lime juice. Soaking mellows the bitterness of the zest and make it more tender.

Fresh cream 100 g
Cream cheese (warmed and softened) 750 g
Cornflour 20 g
Bakels finely diced Thai ginger 30 g

Method

Whisk cream cheese until smooth, blend in cream, cornflour and lime zest and juice.

Group 2

Caster sugar 150 g
Egg (4) 200 g
Egg yolk (2) 80 g
Salt 2 g

Method

1. Whisk together to the ribbon stage.
2. Fold through Group 1 in three stages. Ensure mix is smooth.
3. Pour into two prepared bases, $\frac{3}{4}$ fill.
4. Scatter 15 g of diced ginger across the top of each cheesecake.

The Bake

1. Bake at 170°C for 30–40 minutes until centre is just set.
2. Allow to cool before depanning.

Caramelised onion and mushroom tart

by Asher Regan



These crisp, crunchy pastry cases are perfectly paired with a sweet and savoury filling. Like any pastry item these should still be considered a treat, but with olive oil and wholemeal flour this pastry is healthier than most. For more healthy and delicious baking ideas have a look at the Heart Foundation recipes – www.heartfoundation.org.nz/recipes

Makes 25 × 10 cm tarts

Ingredients

Pastry

| | | |
|-----------------|-----|----|
| Wholemeal flour | 1.2 | Kg |
| Baking powder | 10 | g |
| Olive oil | 350 | ml |
| Water | 300 | ml |

Filling

| | | |
|-----------------------|-----|----|
| Onions, sliced | 2.3 | Kg |
| Mushrooms, sliced | 1.5 | Kg |
| Olive oil | 100 | ml |
| Garlic | 30 | g |
| Pitted olives, sliced | 250 | g |
| Eggs | 15 | |

Method

Pastry

1. Knead all pastry ingredients together and rest covered in the fridge until ready to use.

Filling

2. Place onions and mushrooms in separate frying pans or saucepans.
3. Divide the oil between the two and cook both over a low heat- approximately 1 hour.
4. Stir regularly to stop sticking.
5. After approximately half an hour of cooking add the garlic to the onion and continue cooking.
6. The onions will be cooked when golden brown and very soft, the mushrooms are cooked when they stop releasing liquid and are soft.

Assembly and baking

1. Heat oven to 175°C.
2. Press the pastry into individual tart tins- this pastry is quite crumbly before cooking but holds well after cooking.
3. Place paper rounds over the pastry and fill with dry beans or blind baking beads and blind bake the pastry for approximately 10-15 minutes or until the pastry has half cooked.
4. Remove from oven and remove the beans and paper.
5. Spread the caramelised onion over the tarts and place the mushrooms on top.
6. Sprinkle the sliced olives over the top of the filling.
7. Beat the eggs and pour over the top of the filling to fill the pastry cases.
8. Bake for approximately 25 minutes or until golden brown and the egg is cooked through.

Remove from tart tins and cool on a wire rack.

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Streusel Choux with Lemon & Passionfruit

Yields: Approximately 20 Choux Buns

Recipe developed by Marcus Braun



Streusel Topping

Ingredients

- 180 grams Mainland Unsalted Butter
- 220 grams plain flour
- 220 grams caster sugar
- 2 grams salt

Method

1. Rub the butter into the sieved flour, salt & sugar to combine.
2. Roll the Streusel between silicon paper to 4mm thick & place into the freezer to firm up (approx. 10 minutes).
3. Remove the hardened streusel from the freezer & cut into discs using a plain cutter.
4. Place the Streusel discs onto the piped Choux Pastry.

Choux Pastry

Ingredients

- 200 grams Anchor Blue Milk
- 300 grams Mainland Unsalted Butter
- 200 grams water
- 380 grams plain flour
- 1 gram salt
- 650 grams egg

Method

1. Bring the milk, water, butter and salt to the boil.
2. Add the sieved flour and cook out to form a roux.
3. Remove from the heat and place into beater to cool to blood temperature.
4. Add the eggs gradually.
5. Bake at 165°C for approximately 30 – 40 minutes.

Lemon & Passionfruit Silk Crème

Ingredients

- 400 grams Anchor Cream
- 350 grams Barkers Lemon & Passionfruit Silk
- 200 grams Anchor Sour Cream

Method

Whisk the cream to soft peak and then pipe the Lemon and Passionfruit Silk Crème and then blend through the sour cream.

Assembly

1. Pipe the Lemon & Passionfruit Silk Crème into the base of the Streusel Choux.
2. Decorate as desired.

Featured Products:

Anchor Sour Cream

- Anchor Sour Cream is heat, acid and bain marie stable. Ideal for baking and cooking.

Barker's Professional Lemon & Passionfruit Silk

- These fillings look and taste like smooth, creamy mousse. A great addition to your dessert menu. Contains milk solids.





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How to bake... RASPBERRY AND ALMOND TART WITH MELTING MOMENT TOPPING



SWEET PASTRY

| | |
|--|------|
| Farmers Mill Stratos Pastry Flour | 800g |
| Butter | 400g |
| Eggs | 150g |
| Lemon Juice | 5g |
| Icing Sugar | 400g |
| Baking Powder | 10g |
| <ul style="list-style-type: none"> Sieve the flour and baking powder together. Cream the butter and icing sugar. Blend the eggs through with the butter and icing sugar, add the lemon juice. Combine the dry ingredients into a dough (Don't over mix). | |

ALMOND CREAM

| | |
|--|--------|
| Butter | 1,000g |
| Sugar | 1,000g |
| Eggs | 1,000g |
| Ground Almonds | 667g |
| Golden Syrup | 334g |
| Farmers Mill Summit Bakers Flour | 334g |
| Almond Essence | 3g |
| <ul style="list-style-type: none"> Soften the butter and cream with the sugar. Add the golden syrup and cream whilst adding the eggs. Add the almond essence and blend through the dry ingredients. | |

MELTING MOMENT

| | |
|---|------|
| Farmers Mill Summit Bakers Flour | 125g |
| Softened Butter | 125g |
| Corn Flour | 15g |
| Vanilla Essence | 5g |
| Icing Sugar | 40g |
| <ul style="list-style-type: none"> Cream the butter, vanilla essence and icing sugar together. Blend through the dry ingredients and pipe onto lined baking trays. Bake at 180° C for 12 – 15 minutes. Cut when cool. | |

ASSEMBLY

- Line the tart ring with the sweet pastry (3<4mm thick).
- Pipe a thin layer of **Barker's raspberry patisserie filling** onto the base of the tart.
- Pipe a layer of almond cream on top.
- Bake at 180° C for 16 -18 minutes until baked.
- When cool, use a pallet knife and cover with a thin layer of **Barker's raspberry patisserie filling** and bake for 3-5 minutes (set).
- Once cool, decorate as shown with the melting moment pieces, fresh raspberries, icing sugar and pistachio nuts.



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