

slice

from the Baking Industry Association
for cafés, caterers and bakeries

Issue 36, December 2017



A remarkable event

Baking innovation awards

IBA rides again

Christmas Mince Pies – top ten revealed

The end of the 90 day trial

13 new recipes

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**Advertisers and
contributors –
Next booking deadline
2 February,
material deadline
9 February.**

From the President

KEVIN GILBERT KEEPS IN TOUCH



I have to start by saying the first in a list of 'thank yous', this one to everyone who took part in BIANZ's 50th celebration. The feedback we have had from those who attended any or all of it has been overwhelmingly positive. It was fantastic to see a real gathering of the generations there as well.

The seminar series on Saturday morning proved to be something of a coup with all three speakers being entertaining, informative and generous with their information.

The star of the morning was Theresa Gattung who, without doubt, displayed some of what has taken her to such success – courage, determination, self-belief, and a small amount of being in the right place at the right time. Thank you Theresa.

Sarah Bond and Alice Porter, you kept us all engaged (no mean feat at times), shared with us your extensive knowledge, and answered almost all of our questions. (It turns out asking for budget and food cost details of My Food Bag is a point where Theresa draws the line. We know this now.)

We had industry suppliers who presented some new products for us, some of which are just being tested at the moment to gauge market interest. Thank you to all who showed interest and took part. It was wonderful to have your engagement and to get the first glimpse at some of these products.



Bret Noy, president of the NBIA, BIANZ president Kevin Gilbert, and Andrew O'Hara, president of the BAA, at the awards dinner in Queenstown.

I talked to them afterwards and, given the responses, the 'Supplier Innovation Award' is something that will be making a more regular appearance at BIANZ events as it seems that it provides the deadline that some need to take an idea they have and turn it into a reality.

The competitors who entered our small competition to celebrate the 50 years did us proud (again) showing skill and creativity, especially in the showpiece and innovation sections. The judges were talking about some of the entries for days afterwards with intentions of 'borrowing' the ideas to use in their own baking. Well done to all and thank you for the time and effort you put in.

Except for a few AV issues, the dinner on Saturday was a great night with a massive amount of laughter and chatter throughout the evening. Awards were handed out, some stories of the last

50 years were told, and all this with the stunning backdrop of Queenstown and The Remarkables with a fresh dollop of snow.

We were lucky enough to have the presidents from the Australian baking associations travel to join us – Bret Noy (president of the NBIA) and his wife Julie, and Andrew O'Hara (president of the BAA). It was an honour to have them travel for our shindig and I managed to spend quite some time with them discussing the future relationship between 'us' and 'them', including competitions and collaborations (more on that soon).

All in all, from the feedback that I and the rest of the board have received, the BIANZ 50th celebration was thoroughly enjoyable and my last 'thank you' is thus to Teghan, who made it so.

New to the association and industry Teghan was thrown in something of a deep end when she joined us earlier this year but, unsurprisingly for a former swimming coach, she has not only risen to the challenge but done a brilliant job.

Now we need to start planning next year's Fine Food competition, events, and awards dinner.

Some of the other events over the last few months:

- We have started preparations for Fine Food 2018 including the Bakery of the Year competition.
- We furthered our planning for sending the first bakery competitor into the international baking competitions (starting with World Skills which is an international competition for trainees).
- Teghan and I were invited to Brisbane (not at BIANZ expense) for the pre-IBA conference about ... well ... IBA. See more about this in Teghan's from the office report on page 4 and even more next year as arrangements solidify.
- I have been asked to present at the same conference about the baking industry in New Zealand, specifically the trends and issues that we're facing. I presented on the same topic at the BAA conference in Melbourne earlier in the year.
- I have been interviewed by Stuff, Radio New Zealand, and the *Herald* as well as the international media (Australia's Channel 7 and France's *Telerama*) around the issue of dairy pricing and the flow-on impact on the baking industry.
- I have spent a lot of time talking to Bret and Andrew (my Aussie counterparts) on getting collaborations and trans-Tasman competitions going.
- I have met with Puratos, Unox and Vanrooy to discuss how we can work together.

The silly season (aka Christmas) is on us now so I wish you all a very safe, happy and profitable period. The very best of luck to those entering our fruit mince pie competition. Hopefully I'll get to try the winning pies when I deliver the prize.

Award for Grant Wilson

The magazine that you're reading doesn't just happen. There is a great deal of work that goes into it much of which can probably best be described as herding cats. Corraling contributions from suppliers, writers, and people like me who seem always to leave things to the last minute. Then, once they are all gathered into one place they need to be checked, trimmed, and sorted into a cohesive, attractive, and engaging publication.

I should also point out that this magazine goes around the globe. Every edition sees copies of *Slice* jetting their way across the globe to land in bakeries and industry bodies in Europe, America and, of course, Australia.



Slice Magazine has grown from what was, for all intents and purposes, a newsletter, into a trade magazine that is respected internationally. I was in Australia recently, spending a lot of time talking to bakers, and when they discovered that I was representing BIANZ one of the first things they wanted to talk about was this magazine.

All of the work to ensure that every edition is at a level and of a quality that he, and we, will be proud of falls on the shoulders of one man – David Tossman. David has taken a trade journal and turned it into a publication to be very proud of and he has done so tirelessly, for many years, and with generally little or no real assistance.

We thought it was high time that we recognised this very humble man for all his efforts and hard work and for making us and the baking industry in New Zealand look good.

Thank you David.

Kevin Gilbert



Long time BIANZ stalwart Grant Wilson was presented with a BIANZ award at the 50th anniversary awards dinner in Queenstown in September.

Making the presentation, former BIANZ president Michael Gray said: "This year I have the privilege of presenting an award to someone who has served our industry and association for many years.

"He was an executive member for a number of them and was very active during his time, especially overhauling the accounts and redefining how the treasurer's role works in a modern organisation.

"He has served in several roles within BIANZ's competitions and as chief judge for the Bakels Supreme Pie Competition.

"Grant Wilson began his baking career in 1982 after spending several years in the New Zealand Navy. He founded Maketu Pie with his Wife Karen in 1982 and has built a successful brand that is widely recognised. Grant has a great passion for the food industry and especially the pie sector.

"Thank you Grant for always being willing and ready to serve our Industry and our association. It gives me great pleasure to present this Service to the Industry Award to Grant Wilson."



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Te Awamutu



Kevin Gilbert and I were fortunate enough to be invited to the Australian Society of Baking's (ASB) end-of-year conference in Brisbane in October. This was a great opportunity for us to discuss the industry on a broad scale and understand what's going on for baking across the ditch, which I can say is very similar to what we have going on over here.

Kevin and I were excited to discuss some of the ideas in the pipeline for what we can do to strengthen the relationships with the Australian associations. In whatever form that takes, whether competitions or conferences, we are looking forward to re-energising the ANZBake relationship.

Most exciting

There were a number of great presentations at the ASB conference. The most exciting for both the Australian bakers and us was by our colleagues from the German Bakers' Confederation about the upcoming 2018 IBA.

IBA will again be held in Munich from the 15–20 September 2018.

BIANZ members who have been to IBA struggle for words to describe the magnitude of this event: one of the world's biggest trade shows.

For the 2018 show, the team from IBA have said that feedback from previous shows has encouraged them to put more of an emphasis on artisan bakeries and small to medium-sized businesses as well as large ones.

For those who don't know anything about IBA, it is the world's leading trade fair for bakery, confectionery and snacks. It is held every three years in Munich Germany. IBA hosts more than 1300 exhibitors from 57 countries showing off the cutting edge of baking technology and products. With 64% of visitors being international, and 1218 visitors from Oceania in 2015, IBA is looking forward to welcoming more New Zealanders in 2018.

BIANZ has in the past held some very successful tours to IBA with visits to industry contacts throughout Europe. These have created many great contacts and great memories for those who have gone on those trips.

In 2018 we are hoping to create another great trip in association with our Australian colleagues. This will create the opportunity to

pool industry contacts and create a truly great European tour with IBA as the jewel in the crown of the trip.

Messe Reps and Travel, who organise the trip, have said that the itinerary is driven by the wishes of those going, so this really is a trip to make the most of.

Note that IBA is held the week before Oktoberfest so this is an opportunity to experience both a great trade fair and a world-famous festival in one visit.

In 2018 IBA has introduced a "universe of possibilities":

- Bakery and pastry equipment, supplies, ingredients and raw materials
- Fittings and furnishings for shops, cafes and patisseries
- Gastronomy and catering
- Process optimisation and automation
- Snacks and snack food production

These are just a few of the many options that reflect the industry like no other trade fair.

So we can organise the best trip for everyone, we will be seeking expressions of interest for IBA and a tour around it. We have so many businesses, countries and associations wanting to welcome us that we need to start planning now. If you would like to come on an industry tour culminating in IBA and would like to be contacted about it, please email me at Teghan@bianz.co.nz.



Andrew O'Hara, Brett Noy, Michael Wippler, Wolfgang Schafer, Dieter Dohr and Kevin Gilbert at the Australian Society of Baking conference in Queensland in October.

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news and views

Mixing beats bitterness

Mixing together two artificial sweeteners helps to get rid of the bitter aftertaste that they would have on their own, and now German scientists know why.

The authors of an article in the *Cell Chemical Biology* journal tested human cells with taste receptors and found the sweetener saccharin limits the activity of bitter taste receptors usually turned on by cyclamate, and that cyclamate limits the off-taste brought on by saccharin.

The authors say it's not clear if other sweeteners have such great teamwork, but more research could lead to new sweetener mixes and tastier medicines.

Scientists gene-edit gluten to make wheat for people with coeliac disease

What makes bread delicious is largely one protein, the gluten, the very one that causes all sorts of problems for some people. Now, though, science may have a fix. Scientists have engineered new strains of wheat that produce forms of gluten that decrease triggering of immune reactions in most people with coeliac disease.

All gluten, it turns out, is not created equal. Most immune reactions to gluten are caused by components in it called gliadins. So scientists at the Institute for Sustainable Agriculture in Cordoba, Spain, set out to use gene-editing to remove most of the gliadins from wheat. They reported their efforts recently in the journal *Plant Biotechnology*.

Using CRISPR, a gene editing technique, they have so far managed to knock out 35 of the 45 genes for the main gliadin protein. Immunoreactivity to gluten, they reported, was reduced by 85 per cent with the new wheat.

Such a genetically modified wheat strain, they wrote, might one day be used to create low-gluten foods.

More genes will still need to be knocked out before the wheat is ready for testing. But the modified wheat has already passed what may ultimately be its biggest test: the low-gluten wheat made a decent loaf of bread.

Bakery hosts a truly high tea

Roberts Bakery, a Cheshire, England, family bakery brand partnered with a company called Events in the Sky to host a dining experience 100ft in the air on Thursday 19 October.



Twenty-two guests enjoyed a spread made with its latest products, including its Gin & Tonic Fun Buns and its Fiery Corn Ready-to Rolls. The Roberts team also created mini-loaves especially for the event including stuffed courgette and mushrooms seasoned with turmeric and a loaf containing camembert and rose jelly.

The restaurant consisted of a single table hoisted into the air seating 22 guests a time. Each was securely fastened into their seats before the platform rose from the ground and their high-flying afternoon tea experience began. There were five flights.

The bakery brand claimed this was the first-ever high altitude dining event to be held in the north west of England.

"It's a hugely exciting time for us as a brand and what better way to bring our fresh new positioning and sensational new products to life than with an afternoon tea party in the sky," said Roberts Bakery's managing director Stuart Spencer-Calnan.

Love an ingredient?

There's little room for whimsy when it comes to US Food and Drug Administration compliance, particularly highlighted by the recent warning letter issued to Nashoba Brook Bakery that 'love' cannot be listed as an ingredient in its granola.

Amid ingredients like rolled oats, brown sugar and nuts, the Massachusetts-based bakery listed 'love', which, according to CEO John Gates, "puts a smile on people's faces."

However, the FDA is not amused. In a letter posted on its website, it told the bakery a human emotion cannot be an ingredient in baked goods.

The FDA wrote: "Love is not a common or usual name of an ingredient, and is considered to be intervening material because it is not part of the common or usual name of the ingredient." Gates said the bakery will comply with the FDA, however, he is disappointed with the agency's take on love.

BIANZ hits the headlines

The rising price of butter saw BIANZ president Kevin Gilbert quoted in news nationwide in October.

RNZ news reported Kevin Gilbert saying that the rising cost of butter and other dairy products is hitting bakeries and other small food businesses hard



They quoted ASB economist Nathen Penny on the cause: "Demand for butter has blown up worldwide after scientists debunked research linking animal fats with heart disease."

Kevin Gilbert told RNZ that bakeries have limited options as to how they can combat the high prices. "Many absorb the cost, use alternative ingredients like margarine, or have to increase their prices, which consumers do not take sweetly to."

"There is a limit to what the consumer will accept in increases. They do not necessarily appreciate the background costs skyrocketing on one or two items."

"It is a difficult industry to be in anyway because the perception of what we do has been tainted by the \$0.89 loaf, and so many consumers do not understand the difference between an \$0.89 packaged loaf in a supermarket and what a bakery makes."

"On top of that to have ingredient costs continue to rise – butter rose 70 percent in a year – was a continued battle," he said.

"It is cheaper to get imported French butter, travelling all that distance and up till now it has been seen as an extravagance, but it is now cheaper to get that than it is to get stuff across the ditch [for Australian bakers]."

"It is getting very close to that for us as well. We are being offered European butters that would be cheaper," he said.

On the same subject back in June, TVNZ's Tim Wilson interviewed Auckland baker Kim Evans of Little & Friday. "We work incredibly hard and the profit margin is not there any more," she said.

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The question: **"What are you piping this week?"**

The first 150 entries will be sent a 1kg Nutella piping bag including recipe ideas. These will be sent before 13 December 2017.

Nigeria invents coconut bread

The Lagos State Coconut Development Authority in Nigeria has developed a bread made from coconuts in an effort to improve food security in the region.

Special adviser on food security, the Hon. Ganiyu Sanni Okanlawon, said the production of the bread demonstrated the state government's commitment to support food availability for the country's 22 million people as well as promoting the coconut value chain in the region.

Coconut is a cash crop grown in 22 of Nigeria's 36 states, with Lagos State having the largest crop. "The development [of coconut bread] is a step in the right direction in realising the full potential derivable from coconut," said Sanni Okanlawon.

Coconuts are being promoted as an eco-friendly crop and the new bread is being promoted as health-giving.

A Christmas hybrid

Paul UK, a French-owned international patisserie chain, has released a new hybrid product for Christmas this year, a fruit-mince and croissant combination. The "Croissant Nicholas" is an all-butter croissant filled with rich, sweet mince and dusted with icing sugar.



The hybrid is described by the chain as "the perfect breakfast to wake up on on Christmas morning."

Events calendar

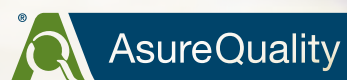
What	When	Where
Europain & Intersuc 	5–9 February	Paris
THE GREAT NZ HOT CROSS BUN COMPETITION	12–5 March	National
Bakels Supreme Pie Awards competition 	28 June–31 July	National
New Zealand Bakery of the Year	16–26 June	ASB Showgrounds Auckland
	24–26 June	ASB Showgrounds Auckland
	6 August	National
	15–20 September	Munich, Germany
THE GREAT NZ CHRISTMAS MINCE PIE COMPETITION	14–19 October	National

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Tom "Mr Pie" Lindsay dies

Tom Lindsay, founder of Simple Simon, the pie-making machine company and "Mr Pie" to many New Zealanders and Australians, died in Australia in September.

Tom Lindsay was born in Minnesota in 1951. His family then moved to Iowa where he grew up.



At the age of 25, Tom decided that he really wanted to go to New Zealand. "I wanted to be different," he said. "Go west young man," he told himself, "and make your fortune."

He met his future wife, Jannet, in New Zealand. They married in 1978 and for the first few years of their marriage they travelled the world.

Beyond New Zealand, Australia had also long attracted Tom and in 1984, by then with two children, he took an opportunity to move.

It was in Australia that he began designing and building pie making equipment. "Pies in Australia and New Zealand are an iconic food," he said. "I had to get in it."

His first machine had one pie shape and one size, and he went from town to town all over Australia where most pie makers worked entirely on the bench. "The big pie producers had machines; the small pie makers didn't have a chance," he said. "So there was my niche," he said. "I knew then that I could support my family and make a living out of making pie machines." He didn't look back.

For the first 10 years or so he worked with a small team and then Danielle, his oldest daughter, joined the company and the internet arrived. "It changed the way we did business," he said.

Now a family company like so many bakeries, they built the business up to the point where they are exporting to 15 countries. They use the latest technologies in their own manufacturing and incorporate them into the machines themselves.

Tom was immensely proud of the quality, ingenuity, versatility and ease-of-use of his machines. They have won numerous awards for their design, manufacturing and entrepreneurship. Tom could proudly declare that most of the pies in Australia are made on his machines, and there are many of his machines in New Zealand as well. He was particularly proud lately of his patented depositing system, simple, effective and accurate.

The company name, Simple Simon, reflected Tom's prime objective: machines that are simple to use. It takes great determination, creativity and a passion of excellence to achieve that sort of simplicity, and Tom had those qualities in abundance.

Lindsay Pie Making Equipment will continue under family ownership and management.

Employment

The end of the 90 day trial

by Alice Porter

The Labour Party is committed to passing new legislation by 1 April 2018 that will "make workplaces fairer".



While Labour has not been specific about what this actually means since Jacinda Ardern became their leader, their workplace policies have been consistent in opposing the 90-day trial period since National introduced it.

Many small businesses use trial periods as a safeguard when hiring new staff. While trial periods do need to be used with care, they are an effective way to avoid the high cost and disruption of having to go through the full process of managing a performance, misconduct, 'team fit' or 'personality' problem arising from a bad hiring decision.

The case against trial periods is that it can encourage 'lazy' management, because employers can just end a person's employment rather than actively manage them to address or prevent a problem occurring. In reality, the cost and disruption involved in churning through new employees is a safeguard against this happening for most people. Mostly it is more cost effective, less disruptive and provides for better workplaces where businesses support a new employee to give them a reasonable opportunity to be successful. However, it is true that trial periods encourage a light-touch approach to managing a problem because they give employers an easy way out of the employment relationship.

It's a fairly safe bet that trial periods won't exist in their current form beyond 1 April 2018. Labour may allow for lighter-touch management of problems with new employees, but the employer will almost certainly still be required to show that they acted 'fairly'. This means a documented procedure will need to have been followed, showing the employee has been supported to help them improve before the employer decided (fairly) to end their employment.

Where the employee (rightly or wrongly) doesn't think this has happened, the employer will incur time and cost in proving they acted fairly, or paying for a negotiated settlement.

While we need to wait and see what happens, it would be wise for employers to re-visit their recruitment and induction practices to make sure they have the safeguards they need to limit the potential for hiring bad staff.

Structured interviews, background checks, skills demonstrations during the recruitment process (but not involving profitable work), a clear job description, clearly communicated performance and behaviour standards, and an induction plan are the best ways to make sure employers hire the people they need rather than the ones that cause serious disruption and cost.

Alice Porter is the Director of ER Resolutions. ER Resolutions works with employers of all sizes to provide practical and cost effective HR support.

You can email Alice for further information or advice at alice@erresolutions.co.nz.



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The Great New Zealand Christmas

The judges – Weltec pastry tutor Robert Bok, baker Mathew Gillet and chief judge Michael Gray, gathered in late October at Nada Bakery in Wellington to judge the 2017 Great New Zealand Mince Pie Competition. As usual the top runners were close and the tallied results a surprise to the judges. (With the BIANZ iPad-based judging system, the points for each aspect of each entry are automatically tallied and the judges don't see the tallies until all entries have been judged.)

For Robert Bok, the top entry too was a surprise, "but when you see the product and taste it, it clearly meets all of the criteria." Mathew Gillet was similarly taken with the winner: "It was a surprising looking entry, the pastry was top notch, and it had an interesting flavour."

"It was probably the most innovative," said chief judge Michael Gray, "using an almond macaron as a topping – something I haven't seen before. Overall, many entries showed a lot of time and care taken, and it was great to see a lot of natural ingredients."

Michael Gray had one note for future entrants in this type of competition: "There were some fantastic entries that were damaged in transit. A little extra care is needed when packaging." He points out that as the winning entry came from outside the Wellington region, distance doesn't necessarily create a barrier.



Copenhagen Bakery

The descriptions

All entries are required to include a written description including the principal ingredients.

Copenhagen Bakery described their winning entry as "a Festive Almond and Fruit Mince Tart, they had a sweet butter shortcrust filled with vanilla pod and orange zest frangipane, a special Christmas fruit mince, and then topped with an almond macaron."

Clareville Bakery's runner-up's entry description was thorough and evocative: they were made using "aged Christmas mince enclosed in vanilla butter sweet pastry Currants, sultanas and local apples soaked in rum and sherry, perfectly balanced with oranges and lemons, providing a lovely citrus flavour enhanced with a smattering of Christmas spices, all enclosed in a wonderful melt-in-your-mouth all-butter pastry".

Ten O'clock Cookie Bakery Café's third placed pie's description was less detailed though the tart itself was hardly less excellent: "Succulent fruits aged in sherry and rum, enclosed in an all-butter sweet pastry tart."



Michael Gray, Mathew Gillet and Robert Bok do essential taste test.

The top ten

Donna Thomsen	Copenhagen Bakery	Christchurch
Michael Kloeg	Clareville Bakery	Clareville
Jenna Mangin	Ten O'clock Cookie Bakery Cafe	Masterton
Wild Grain Silverdale	Wild Grain Bakery	Silverdale
Maximillian Fuhrer	Arobake	Wellington
Crystal Thompson	Wild Oats	Carterton
Joseph Jamal	New World Wellington	Wellington
Bunna Hout	Euro Pattiserie	Matakana
Simon Bruce	Ubake	Timaru
Murray Upton	Waihi Beach Bakery	Waihi



Clareville Bakery



Ten O'clock Cookie Bakery Cafe

Mince Pie Competition

Copenhagen Bakery in Christchurch accepted the Christmas Mince Pie competition trophy, presented BIANZ by president Kevin Gilbert, on November 1.

Copenhagen Bakery owners John and Donna Thomsen have a sizeable trophy cabinet to show for their successes in various competitions over their 30 years in the business. They previously won the Christmas Mince Pie competition in 2014.

In this competition, the fruit mince sandwiched by a disk of frangipane sponge at the bottom and macaron at the top won the winning points from the judges.

The combination of flavours and textures helps relieve the intensity of the fruit mince, according to Donna. "I find the almond sponge at the base of the fruit mince and the topping on it, it sort of breaks it down slightly. It makes it less rich and more palatable.

"I just find the elements of the almond, the texture of the macaron and the richness of the fruit mince are a really good combination. We've used it a little bit on some of our products before and it always comes along with a nice texture and it just adds a different appeal ... when you bite down you get that point of difference really, in the texture."

As with their previous winner, they use Barkers fruit mince and add "a few bits and pieces" to it to make it distinctive.

The whole thing is "pretty straightforward" says John Thomsen, the baker: "The frangipane, which is in the bottom, gets pre-cooked and is cut out as a disc of the size we need it and we put it inside and then put the fruit mince on top and pipe the macaron mix on top of that."



Presentation photos by Dean Norrie



The Copenhagen Bakery Christmas mince tarts team, L to R: Kristian Thomsen (with the trophy), John Thomsen, Rodrick Edmond, Jess Wilkins, Donna Thomsen, Chris Klaus. Absent: Aya Klaus.

Anniversary golds

A relatively small number of bakers but all clearly amongst New Zealand's most talented and accomplished entered the 50th anniversary baking competition in Queenstown. The competition was in five categories:



Gold: Arobake Wellington

Pastry – Sausage Rolls

Competitors were to provide four identical sausage rolls made from puff pastry. Flavour was the competitor's choice but all had to be of the same variety. Maximum length of each sausage roll: 130 mm. As these were tasted they had to arrive below 7 degrees celsius.



Gold: Copenhagen Bakery Christchurch

Creative – 1 Bread Sculpture

Competitors were to make one bread sculpture depicting a bakery scene. Sculpture and decorations were to be made from mainly bread. They could be assembled with glue or other methods of the competitor's choice. Maximum size: 500 x 500 mm.



Gold: Copenhagen Bakery Christchurch

Bread – Pannetone

Competitors were to provide two pannetone loaves. These could be baked in tin, paper mould or any other mould of the competitor's choice. Maximum weight for each loaf was 900 grams.



Gold: Copenhagen Bakery Christchurch



Gold: Ma Boulangeri Queenstown

Cake – Sponge Roll

Competitors were to provide one feathered sponge roll. Flavour and filling were the competitor's choice. No fresh cream. All fillings were to be suitable to be kept at ambient temperature.

Innovation

The new product award. Competitors were to submit one new bakery product of their choice. This "Vegan Supreme" cake includes buckwheat flour, agar, beetroot, walnuts and dates, maple syrup, ground cashew nuts made into a paste, with lemon juice quinoa, linseed and coconut oil. See page 43 for the recipe.



The judges: **Brent Kersel** from Bakels, **Rick Burton** from Maketu Pies, **Richard Waite** from The Crafted and **Andrew O'Hara** from the Baking Association of Australia. Michael Gray was chief judge.

More bakers' innovations



The innovations section of the baking competition in Queenstown invited entrants to submit one new bakery product of their choice. This could be a bread, cake, pastry, biscuit, allergen-friendly item or other item that they had developed. The competitor had to include a description of the item.

The innovation category gold award winner from Copenhagen Bakery appears under "Anniversary golds" on page 12. These are the other entries in the innovation category.



Toro Coffee Cake – Arobake – Silver

Made with L'afarre Toro beans freshly ground in the cake, then soaked with our Toro espresso syrup (espresso shot boiled with sugar) topped with Whittakers supreme chocolate and garnish.



Free Pass – Ma Boulangerie Limited – Bronze

This is a dairy, egg and gluten-free product that follows the vegan diet. The macaron is made with chickpea water, icing sugar and almond powder. The filling is a ganache made with passionfruit purée, rice milk and dark chocolate, decorated with coloured sugar.



Carrot Cookie – Ubake – Highly Commended

Carrot cake flavour but cookie-like texture.



Artisan Seed Crackers – Blomquist Bakery

Handmade crackers made with love and wholesome ingredients. Great with cheese and our homemade chutney. Ingredients: seeds (pumpkin, sunflower, sesame, poppy and chai), salt, black pepper, cumin, coriander, olive oil and wholemeal flour.



Anzac Bun – Pembroke Patisserie

Based on the traditional Breton classic, the Kouign Amman. This is our Kiwi Kouign Amman version using an ANZAC mixture of oats, coconut, golden syrup, butter and sugar in between layers of our handmade croissant pastry. The individual buns are leavened in pie tins, generously coated with butter, sugar and a pinch of salt, then baked to give them a thick caramelised crust.



A different sausage roll – ABC Bakery

A new way to make your sausage rolls a bit more attractive: grease a French stick tray and lay flaky pastry into the well. Pipe a line of sweet and sour sauce or barbecue sauce along the bottom. Pipe sausage meat onto the pastry and top with potato.



Apple Anzac Tart – Heavens Bakery



Turmeric & Black Sesame Sourdough – Doughbin Bakery Dunedin

High hydration sourdough (80 per cent) combined with fresh turmeric and black sesame for health benefits.



Good George Spent Grain loaf – Volare Bakery

Volare teamed up with New Zealand's favourite craft brewery to bring you the Good George Spent Grain loaf. We worked out a way to save spent grain from the brewery and incorporate it into a dough at 55 per cent. Once the grain mash has been spent, we drain and dry it then mix it with our levain to create a malty, nutty-flavoured loaf which is great on its own or grilled with cheese.

The speakers and innovators



Three speakers kept BIANZ members absorbed and stimulated with fresh ideas at the BIANZ 50th anniversary celebrations in Queenstown.



Left: Theresa Gattung gives an insight into launching a revolution in food delivery. *Top, Sarah Bond* of Employ Me Now provides fresh perspectives with mini-workshops on workplace safety and crisis management.



Right: Alice Porter of ER Resolutions brings bakery employers up to date on human resource matters.



Left: Euro Patisserie's Bunna Hout and Soheap Long with *Sithadet Ohara* take a break for the great photo ops outside.

Bottom (L to R) Nicky Donkers from Barkers introduces the new pastes range, *Tony Marshall* from Bakels introduces their sheeted margarine idea, *Lee Carson-Haitana* from Mauri launches their new stoneground flour range, and *Mike Briant* from Go Bake introduces their creative celebration cake solutions.



How to stand out

Playing to win

Nicky Donkers from Barker's shares her proven ideas.

Barker's won the gold award in the suppliers' innovation competition at the BIANZ 50th anniversary event in Queenstown.

How can you stand out in the crowd and compete more strongly for the competitive food dollar and keep up with changing lifestyles?

The Out-of-home (OOH) spend for the first time has surpassed that of eating-in-home (Euromonitor data) but as that occurs so does the 'heat' of competing for the dollar.

According to a Rabobank article this structural change in eating habits is a result of changing lifestyles – as time becomes scarcer and the number of people per household shrinks, consumers increasingly favour the convenience of meals cooked by someone else.

It is also the result of generational changes and millennial's eating patterns, as they tend to spend more on food and eating out than previous generations did.

At the same time, an increasing number of businesses are looking to distance themselves from a cost-cutting market place by developing products with a unique selling point.

The creation of niche products, differentiation and taking their products up-market are all examples of alternate routes to growth and profitability.

So being responsive to these changes means "Playing to Win".

The industry does something very well... CRAFTing of products ... so we need to expand on that and market accordingly so your business remains 'front and top' of mind.

Innovation is paramount in this situation and becoming "experts" in delighting your customer will help ensure you succeed. At Barker's we love nothing more than to innovate and the team were delighted to be recognised with the Gold Award for supplier innovation at the recent 50th conference in Queenstown.

On display at the conference was our new globally inspired paste range... the perfect flavour addition to many products within your bakery helping take them to new 'flavour' heights.



Meeting the market

Mauri launches flours for today's consumer



Mauri won a bronze award for their new stoneground range, designed, said sales manager Lee Carson-Haitana, to meet ever-evolving consumer trends, offering a way to diversify our customer's product range and ultimately align with key trends to meet consumer's demands.

In some ways it is a step back into history. Stone milling is the way flour was milled for thousands of years and can be traced back to ancient Egypt. Using large rotating stones to grind wheat kernels into flour, it creates unique density and texture while retaining the whole grain. Stone milling is rapidly growing in popularity as a more healthful way to make flour.

According to Euromonitor report 2017, health and wellness are forecast to be key drivers in generating significant demand for stoneground and other ancient milling techniques and products in developed countries.

It gives bakers the opportunity to offer food with authentic connections to history or tradition. The stoneground range also offers provenance – a connection to where the food is grown and cultivated from 'Field to Plate'. The Stoneground range is milled in Christchurch using New Zealand wheat where possible. The New Zealand wheat can be traced back to farmers in the Canterbury region.

For the Queenstown event and beyond, Mauri's bakers and business partners have created a range of artisan bread and bakery products to showcase these trends and celebrate baking traditions using Mauri's new stoneground range. For more information see the Mauri flours info sheet on page 23 and the Mauri stoneground rye starter recipe on page 37.



The Remarkables

Some of the remarkable bakers and suppliers who celebrated their achievements in Queenstown.



Ian and Karen Shaw from Food and Health Standards.



Richard Waite from the Crafted, Graham Heaven, Aimee Waite.



Ben Grooten from Dad's Pies chats with Michael Gray.



Tony Gunby from Competenz and Brent Kersel from Bakels.



Kevin Gilbert with Max Fuhrer from Arobake ...



... with Euro Patisserie's Soheap Long



... with David Lamerzeria from Ma Boulangerie



Shelley King, Clinton Squibb, Bronny Perkins from Bakers.



Donna and John Thomsen from Copenhagen Bakery.



Lee Carson-Haitana, Nick Cronin, Anna Raddich, Yulia Hinton from Mauri anz.



Soheap Long, Ohara Sithidet, Bunna Hout from Euro Patisserie.



... with Tony Marshall from Bakels



... with Peter van Beek from Picton Village Bakery



... with Michael Sproule from Original Foods.

Bread bake-off competition results

The second running of the Great NZ Bread Bake off attracted the cream of New Zealand's craft bread bakers in an intense test of traditional skills and ingredients combined with creative daring.

Farmers Mill's Rebecca Biggs reports:

"In the Static event we were lucky to get almost 200 entries over the seven international categories from bakeries around the country.

It was extremely pleasing to see a number of bakers from the North Island hand-deliver their bread. They are extremely passionate about what they do and also extremely proud of what they have produced which is awesome to see.

Champion of Champions

Copenhagen Bakery won the 'Champion of Champions' in the Static for the bakery getting most points across all sections, being a combination of the work of both Christian Klaus and Kristian Thomsen.

"The Live event had nine amazing bakers. With such different breads, judging was not easy for chief judge Kevin Gilbert but he managed with his usual aplomb.

Kevin said the standard of bread baking was exceptional, and the judging was close. Each baker had baked a different type of bread and each baker had shown off different techniques.

"Our overall winner was Patrick Welzenbach, a 22nd generation baker who is about to open his own bakery in Auckland, 'Daily Bread'".

First Place

Patrick Welzenbach from Daily Bread in Auckland

100% Rye Sourdough, 600-year-old starter, Organic NZ Walnuts and Apples, stencilled with *Bread Bake Off*.

Chief judge Kevin Gilbert said Welzenbach's bread was made with an

amazing starter that had been in his family for hundreds of years.

Kevin Gilbert said the judges were looking for flavour above all, but also took into consideration technical aspects like the crust, crumb, loaf structure, holdability, as well as interpretation.

Runner-up

Michael Kloeg from The Clareville Bakery

Miche (Wholemeal Sourdough): 20 hour old ferment levain mixed into a blend of Farmers Mill Summit, Terra and Mitre flours, with a smattering of cumin and fennel seeds.

This loaf is hand-mixed and developed through a series of gentle folds. Baked to a deep caramelsied colour for maximum flavour, this loaf is delicious served with sea salt crystals, butter and a good blackberry jam.

Other breads and bakers

Lex Roh – Bohemian Bakery – Christchurch

Bohemian Sourdough Bread: a typical Czech bread, it has an organic rye flour starter and ground caraway seed. We use a lot of water for the bread so you can feel the moist inner of the bread.

Kristian Thomsen – Copenhagen Bakery – Christchurch

Rustic Rye Sour Fruit Cobb with figs, walnuts, dates, sultanas and apricots
33% Rye Sour with 66% Italian dough

Ryan Simmons – Volare – Hamilton
Beer and BBQ Sourdough: utilising the



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leftover spent grain from Good George Pilsners, a portion has been smoked over plum wood for six hours then incorporated into a dough with the addition of the pilsner beer itself, sharp cheddar and rosemary.

It creates a naturally sweet, malty, nutty loaf with a hit of savoury smoke good enough to be eaten on its own.

Olaf Blanke – Olafs Artisan Bakery Cafe – Auckland

Raspberry and Balsamic Sourdough: six hours of fermentation made with 100 per cent fruit, no added sugar plus a burst of Balsamic vinegar.

Max Fuhrer – Arobake Wellington
Peppered mash potato sourdough with a hint of thyme koru topped with 25 per cent potato.

Richard Waite – The Crafted and Co – Palmerston North

Superfood Picnic loaf: combining fruits, goji, blueberry and cranberry and throwing in a healthy dose of toasted pistachios.

This loaf uses an overnight ferment leavened with a rye starter. The dough is plaited together then topped with toasted chia and a mix of quinoa.

Sam Ellis – Grizzly Bagel Company – Christchurch

Triple Marbled Rye: three separate doughs fermented with 100 per cent sourdough levain, Pioneer white wheat sourdough with sesame, Country wholemeal sourdough with kawakawa and flaxseed, dark rye sourdough with two-stage rye levain and roasted malt.

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FRANK JANSSEN RANGIORA BAKERY WINNER OF CATEGORY: HOLLAND	JOHN KLOEG TEN O'CLOCK COOKIE BAKERY CAFE WINNER OF CATEGORY: SWITZERLAND
PATRICK WELZENBACH DAILY BREAD WINNER OF CATEGORY: DENMARK	FULL RESULTS AT: FARMERSMILL.CO.NZ



Nata Portuguese Bakery

Sarah Beresford visits a bakery unlike any other in New Zealand.



What do you do when you live thousands of miles from home and miss the authentic taste of some of your country's signature baked goods? Fly home and master the process of making them, then return to your adopted home and set up a business sharing these delights with others.

This is what Pedro Marcelino did when he had a hankering for the chorizo bread, donuts and Pastel de Nata (Portuguese custard tarts) that he had loved indulging in when living in Lisbon.

"There were versions of these you could get here in Auckland, but I didn't find that they truly captured the real taste of what you buy in Portugal," he says.

The former IT worker had come to New Zealand with his wife via a one-year stint in Australia. They ventured across the ditch when they found difficulty finding suitable work and the move was a success – within three weeks of arriving his wife had got a job and Pedro found work on the Apple help desk.

"But then I tried to buy things like queijada and good sourdough bread and it got me thinking that there was an opportunity for a quality Portuguese bakery here. I had always enjoyed baking at home so I thought I'd give it a go."

Pedro went home to Lisbon and fortunately had the right connections to amp up his skills base. "I was lucky to know people who were happy to share their knowledge with me. It's not often that people will give away their special recipes," he says laughing.

Just over a year ago he opened Nata Portuguese Bakery near the corner of Karangahape Road and Symonds Street in Auckland's city centre. "It was just the right size for us and although parking is a bit of a problem we get a lot of foot traffic."

The bakery is dominated by a sizable counter displaying all the baked goods, and along one wall there's a long bench and stools for those wanting to indulge in their sweet treats straight away.

Pedro is helped in the bakery by a pastry chef from Hungary. Key to the success of the operation is the Ramalhos oven he imported from Portugal.

"Having the right oven is critical to being able to produce the authentic baked goods," Pedro explains. "Most of the ovens here are convection ovens but we bake in ovens with no fan at very hot temperatures. We cook the custard tarts at 350°C and the bread is also baked at high temperatures.

"I had to have the steel oven trays custom made as the aluminium and stainless ones available here buckle at those temperatures. I imported the moulds for the custard tarts from Portugal too and the Ferneto bun divider which splits the dough into small balls is really useful for making things like the small breads and donuts. In Portugal a lot of bakers would say you should do it by hand but this way is much easier and faster."

Pedro says some of the baked goods have a very distinctive taste that can surprise customers. "I have to explain about the ingredients sometimes. For example the cream in the filled

donuts has a lot of egg yolks so it has quite a strong taste. I have tailored it slightly for different palates while still retaining the true flavours."

The heavy use of egg yolks in the custards and cream has naturally lead Pedro to making wonderful white swirling meringues – "Good to use up all the egg whites."

There are also coconut macaroons, the wonderfully fragrant orange quejiada – a customer favourite, four different kinds of Portuguese biscuits, Portuguese fudge, donuts, muffins and sausage rolls.

"We make our sourdough the same way our grandfathers did back in the day – basic ingredients with natural yeast. It tastes better that way.

"We do use locally sourced chorizo in the chorizo bread though as it's too much of a performance to import it from Portugal."

Pedro's goal is to gradually expand the range to cover all the different kinds of pastries available in Portugal and says he now has the capacity to start offering some of the baked goods to the wholesale market.



"Getting the recipes, skills and equipment hasn't been easy but there's lots of things I want to do. It's just getting the time – my wife and I just had a baby three weeks ago," he says laughing.

He has had boxes especially made here along the lines of those used back home to pack six Pastel de Nata for customers eager to share this quintessential Portuguese treat.



"The custard tarts are really our most popular specialty. You can get them elsewhere but I've had lots of feedback that they're definitely the best you can get in Auckland."

Sounds like the mission Pedro had set himself has been accomplished.

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Stone milling is a milling method which can be traced back to the ancient Egyptian era. Stone milling uses large rotating stones to grind wheat kernels into flour, creating unique density and texture whilst retaining the whole grain. This milling method is rapidly growing in popularity, as people look to consume less processed ingredients with a higher nutritional value. Stoneground flour is the essence of traditional bread making. Milled in a time honoured way which ensures a higher nutritional value and a stronger, more robust flavour than white flour.

Health and wellness are major trends that are forecast to be key drivers in generating significant demand for stoneground and other ancient milling techniques and products in developed countries.*

Mauri have invested in the development of a specialty range of stoneground flours, tailored specifically for the New Zealand market.

Stoneground Wholemeal Flour	Locally milled New Zealand wheat. One of the major differences between wholemeal and white flour is the fibre content. Wholemeal flour contains dietary fibre which results in a lower GI in comparison to white flour.
Stoneground Purple Wholemeal Flour	Locally milled New Zealand wheat. Purple wheat - a unique grain which has a natural purple bran coat. It can provide a visual contrast in wholegrain breads to really accentuate the wholegrain goodness for health conscious consumers. Wholemeal flour contains dietary fibre which results in a lower GI than white flour.
Stoneground Rye	Locally milled New Zealand rye. Delivers the traditional tangy flavour, rich molasses colour and dense crumb texture found in traditional European and sourdough style bread. Becoming more popular in mainstream baking due to perceived improvements in digestive health.
Stoneground Spelt	Locally milled ancient grain. Stoneground spelt flour is one of the world's oldest cultivated crops. Spelt flour is rapidly gaining in popularity, thanks to its 'ancient grain' status. Products made with spelt flour have a sweet, nutty flavour. Stoneground Spelt contains dietary fibre which results in a lower GI than white flour.

*Source: Euromonitor Passport Report 2017

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The experiment that worked

David Tossman meets the Hamiltons of Ancient Grains Bakery near Wellington.

It's a tiny shop in a small block of shops on a very ordinary suburban corner in Upper Hutt, a satellite city of Wellington. You might well wonder how the business pays its way.

The name on the veranda, Ancient Grains Bakery, gives a hint, but this isn't the trendy sort of area where ancient grain, vegan, organic and whatever-free offerings can be expected to fetch premium prices.

For all that, Ancient Grains appears to make its proprietors, Lee and Murray Hamilton, very proud, and the rare range of baked goods on offer sells widely. This bakery doesn't aim its products at the Upper Hutt market.

They describe themselves as a dedicated gluten- and wheat-free food manufacturer. They also offer products which are both gluten- and dairy-free, and low in sugar. (And they will make sugar-free products to order.)

Ancient Grains' guaranteed gluten-free bread, pies, scones, quiches and cakes can be found in a growing number of health food shops, cafes and supermarkets throughout the country, while the tiny shop itself is a vital destination for many coeliac sufferers and health-food devotees.

Their guaranteed gluten-free products sell through Bin Inn foodmarkets, a number of New World supermarkets, FreshChoice supermarkets, various catering companies and cafés. Non-specialist bakeries also find Ancient Grains products useful adjuncts to their normal range.

For all that, they are still in an establishment phase: Lee runs the business full time while Murray does shifts as a hospital nurse in addition to his bakery jobs.

The bakery itself is small, even cramped, and runs on a mid-size Salva oven they bought second hand from an Auckland supermarket.

Unlike most bakeries, neither of the owners was a baker to begin with. "We weren't experienced in baking before we went into the bakery. Neither of us had ever worked in a bakery," says Lee.

Murray has a background in the army and later as a nurse. Lee worked in business administration – she knows about marketing – but was always a keen home baker.



Their move into this business began in about 2010.

"We started talking about it because Lee was in a position where she was looking around at options," says Murray. "Her job where she worked was coming up for a change so it was an opportunity to take a step, and we just had a look around, and the gluten-free market at that stage didn't have palatable food available."



"Lee was experimenting with different recipes of our own and different flours, and really it evolved out of that."

Lee tells the story: "I was having dietary problems and found that eating gluten-free did resolve those issues. Because what I could buy wasn't palatable to me, that was what made me start experimenting. Once I came

up with a flour mix that I could pretty much do anything with, then that was when we decided to go into the business.

"I could make food that tasted like normal food."

Lee is naturally coy when asked about the specific ancient grains she uses. "I do have customers ask that and my answer is always a quip: 'Oh gee, can you tell me any modern grains?'"

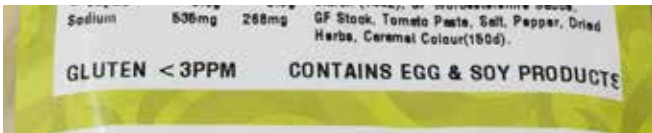
As for the term 'ancient grains', "we were very lucky in that respect," says Lee. "It wasn't very long after we opened, within the first couple of years, that the term 'ancient grains' became a real buzzword amongst people who wish to eat in a healthy manner. And of course that hasn't been detrimental to us. That's where the name came from, but it was just a name that we liked."

They started by selling at specialist gluten-free 'healthy lifestyles' shows for a couple of years. "We were probably the smallest producer that attended," says Murray, but it paid off. "In the second year New World Porirua picked us up and started stocking mainly our pies ... they're very proactive and that has grown within the New World chain. Fresh Choice in the South Island have also picked us up," says Murray. He also mentions Bin Inn Foodmarkets.

They enjoyed considerable help from BIANZ as they began. Former BIANZ president Gary Cameron was on the point of retirement at the time, having sold his Lower Hutt bakery, and came down from Woodville several times to advise and assist the Hamiltons, particularly with setting up the kitchen.



Above: the Coeliac New Zealand blue Crossed Grain logo features on many Ancient Grain products. Below: the gluten-free 'less than three parts per million' certification from AsureQuality on the back of the package.



(Their involvement with BIANZ continues in other ways as well. They used to stock BIANZ Kevin Gilbert's gluten-free bread "before we learnt to bake bread ourselves" says Lee.)

Like many smaller bakeries of all kinds, they face constant challenges these days from the larger manufacturers who can easily beat them on price and who are now entering the gluten-free market in force. The Hamilton's response is to focus on quality. (Your writer can attest to the quality of the pie fillings.)

The Hamilton's big mission is to guarantee that Ancient Grains products are truly gluten-free, something they're obliged to do as wholesale suppliers. For that purpose they have their products tested by AsureQuality in Auckland.

Some of their products also feature the 'crossed grain' Coeliac New Zealand accreditation logo, and they're working with Food & Health Standards in Christchurch to implement the BIANZ Food Control Plan.

Ancient Grains welcome enquiries from retailers, caterers, restaurants and cafes.

Bakery phone: (04) 528 5100
Mobile (Lee): 027 586 2771
Email: lee@ancientgrains.co.nz
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Queen of the Cupcake and High Tea

by Sue Fea



From infusing herbal teas into her baking to creating the perfect vegan cake, MasterChef New Zealand 2013 runner-up Jaimie Stodler has put in the hard yards mastering her art. The Queenstown baker and culinary queen, says it's now time to pay it forward.

"The culinary world has been good to me and it's time to inspire a new generation of foodies and hopefully steer young people into choosing a career in food," says Jaimie, who owns Cup & Cake in central Queenstown.

She's now turning out dozens of immaculately-decorated decadent cakes and thousands of cupcakes a week. Just seven years after opening Queenstown's Cup & Cake, Jaimie's product is now shipped nationally, with thousands of corporate gift orders being made for her Chocolate Christmas Cakes.

"We offer a bespoke, boutique, handmade product. Everything's made by skilled bakers and pastry chefs."

Recently launched online orders now roll in from around the country and around the world for her cakes, cupcakes and cake pops. Cup & Cake is usually the 'go to' place for an office birthday or special occasion, and the word has definitely got out.

"It took seven months to get the new website up and running and in just a month it's become hugely popular," says Jaimie. "Orders are coming in from all over the world to be delivered or picked up by people staying or living locally."

Earlier this year Jaimie and Cup & Cake pastry chef Josephin Geimecke returned with a fresh infusion of enthusiasm and ideas from a trip to Sri Lanka hosted by Dilmah Tea.

The trip was their prize for taking out the gold medal at the national final of the Dilmah Real High Tea Challenge. Part of

their prize was to recreate their competition 'High Tea' menu. The pair, who both have a real passion for good tea, wowed a crowd of 150 industry people at Dilmah's School of Tea.

Their Vanilla and French Rose Cake Pop and Bergamot Caramel Cupcakes slid down beautifully and the cake is now a staple in Jaimie's Queenstown business. She and her team are now developing a Honey and Chamomile Cake – infusing the flavours from tea.

She's noticed a lot more demand for healthier options, even in cake baking. "We steep the teabags in hot milk – macadamia, coconut and dairy – and then use that to flavour our baking."

The Sri Lankan experience also unveiled ways to incorporate coconut products into cakes, instead of dairy, to meet the increasing demand. "If you do it well then you shouldn't notice any textural difference," says Jaimie.

“She's passionate about helping teenagers earn trade credits to enter the industry.”

Gluten- and dairy-free options are a must now, as is the growing call for vegan, she says. "There's been a huge demand for vegan and gluten-free during the last couple of years and that's

building." Jaimie and her team spent hours last New Year's Eve mastering the perfect vegan chocolate cake – a secret recipe she's not about to reveal.

Chocolate and Plum is the most popular cupcake flavour, followed closely by the Vegan Chocolate and Plum Cake. "People are more health conscious and more aware of what's in their food. Is it dairy, sugar or gluten free?"



However, there are plenty of punters still happy to go all out and indulge in everything from delicious Ferrero Rocher Cake to designer cupcakes like Banoffee, cookies and cream, or the chocolate and coconut 'Queenstown Life' cupcakes. She's experimented with many other interesting options, such as



Jaime's cake pops

white chocolate and macho green tea, but people love the old favourites. "That's the irony of retail," says Jaimie.

Some business coaching in Australia has helped provide the foundation to grow Cup & Cake to the next level.

"At Dilmah they taught us that business is a matter of human service, and that's something we were taught in Australia too," says Jaimie. "That really influenced me. I really feel it's time to give something back."

From the start of next year Jaimie will be flown to Kerikeri for one week a month to take up a new tutoring role at Queenstown Resort College's new Northland hospitality training institution – QRC Culinary.

"MasterChef gave me a lot of great experience – learning and being around great cooks and famous chefs. Obviously Becs (Stanley) and I were very proud to be placed second. It was a really great culinary experience."

Jaimie now wants to pass on all that she's learned. She's passionate about helping teenagers earn trade credits to enter the industry and has already been working with the college on recruitment programmes. The college operates a hospitality management and adventure tourism school in Queenstown and also opened Tai Tokerau College in Paihia last year.

As part of her passion to help young people into the industry she's also been running cup cake decorating classes for local school holiday programmes.

"It's about giving back," she says. "I want to work with children to inspire and mentor them to make good career choices. It's about role-modelling them into good career paths, and for me, it's giving something back to the culinary world."

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Strawberry Tarts

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From Our Mothers' Kitchens

A new book taps the ever-popular market for edible nostalgia. **Sue Fea** takes a look.

There's nothing like the warmth and comfort of Mum or Grandma's home-baking wafting in the air and filling our hungry bellies. Tried and true taste traditions and recipes passed down through the generations, these family favourites and old classics still delight.

They conjure up the nostalgia of home, treasured memories and that maternal bond that continues to resonate throughout our adult lives.

As a nation, our food has been influenced by many different flavours and cultures from around the world, but for most of us there's one unique ingredient in all of these recipes that makes them so special to us. Mum and Grandma's home-cooking always comes with lashings of love.

Some of New Zealand's most successful bakers, foodies and chefs have shared their own special family memories and recipes, and just why the flavour of home can't be beat, in a beautiful new book, *My Mother's Kitchen*. For most, their mothers and grandmothers have had a huge influence on their cooking styles and careers.

Colourful long-time southern restaurateur Fleur Sullivan grew up on a North Otago farm feasting on her mother's delicious girdle seaweed scones. "My mum, grandmothers and great aunts all made them on Mum's coal range using green lettuce seaweed," says Fleur.

"We were always gathering seaweed for the garden. We knew its nutritional value." Fleur says the secret is keeping the triangular wedges of the scones in a tight circle, which helps them to rise. "As kids our job was to turn them over," she says. "You should never have flour on the knife when you cut them either."

Baked rice pudding topped with tamarillo, blackcurrant or quince jam or preserve was also a firm favourite, made with fresh whole cream milk and slow cooked in the oven. Nutmeg, known then to prevent boils, was sprinkled on top.

'Seasonal' back in those days also meant 'available' and affordable with our mothers and grandmothers having to make do with what was growing and produced around them. It was a simple style of cooking, packed with flavour. Many of these are still staples in bakeries, cafes and restaurants today – albeit with the creator's individual twist or flair.



Desserts like sticky date puddings, apricot and apple tart. "I still feature rice pudding on my restaurant menu. People love it," says Fleur.

Auckland cooking technology tutor Lauren Bavin's English father loved puddings and star of her mum's show was Queen of Puddings, which Lauren frequently still serves up now. A bread and butter-style pudding, this was made from whatever was around – leftover bread, eggs, milk, sugar, egg whites and raspberry jam.

"The bread and eggs form a custard on the bottom. It's a beautifully-looking dessert. I serve it in individual ramekins, but Mum served it in a Pyrex dish."

She's even created her own decadent variation of bread and butter pudding, layered with chocolate and espresso custard and served with espresso syrup.

Her father had his English staples when it came to food, so Lauren says her mum was restricted to catering for his tastes. "I was into baking from about six or seven and Mum always let me choose whatever ingredients I wanted. I'd experiment with ingredients that would never have gone together and my friends would come over and join in," she says. "I remember making pikelets with lemonade in them once."

"Mum's desserts were very specific to Dad's taste – steamed puddings, Spotted Dick, rice puddings, junket made with rennet, baked custards, jam roly-poly and the odd pavlova," she says. Steamed-style puddings were big then and Lauren is still teaching steamed custard-styles for the likes of crème brûlée.

The Edmond's Cookbook was every Kiwi wife's 'go to' guide and Lauren's Kiwi grandmother turned out great Louisa Cake, Belgian biscuits and shortbread. "I've made various butter cookie, shortbread-style biscuits. I roll the mixture into logs and freeze it then stuff each biscuit with white or dark chocolate for a little surprise."

Ginger slice is another favourite that she's adapted. "I ramp up the base with modern ingredients like oats and stem ginger for a more textural base."

Well-known chef and TV personality Mike Van de Elzen's Dutch Oma's (Grandma's) Appel Taart is still tops. "Mum made it in a



Mum's girdle scones from Our Mother's Kitchens, p47. Photo by Kelly Lindsay.

big roasting tin because we loved it so much we'd scoff it all down when we got home from school and there'd be none left," says Mike.

He has fond memories of the mixer whirring at 9pm after his mum had worked all day with his dad on their poultry farm. "As kids we got up in the mornings and could smell this apple tart.

I used to pick off the lace tops and get in so much trouble," says Mike. "Not only is it warm, it feels good to make and eat, and brings back great, safe family memories. It's just delicious with a bit of vanilla bean ice cream," he says. "This is it. It's my 'go to' one." The pastry is so short that it's relatively hard to make, but looks good and is well worth the effort.

He loves his Dutch heritage, which also brought him ginger loaf. "Mum used to make it like a gingerbread and slice it to toast."

Sugar and butter were the staples in Dutch cookery. "What we've grown up with is what we know."

Mike's mum also turned out great Krentenbollen – Dutch raisin bread. "She'd make it when we'd gone to bed.

"She made four kilos of bread dough, put the yeast in it and wrapped it in cloth. Then she'd put the dough in bed with me in my little single bed while I was asleep and I'd wake up in the morning with this big warm dough next to me. The dough had risen and doubled in size!" says Mike. "Good old Mum. It was amazing bread."

Danish-raised Christchurch baker John Thomsen of Copenhagen Bakery grew up on delicious handmade Danish pastries filled with lots of almonds. Danes also love their marzipan and are very creative, often modelling this into Christmas cookies.

John's traditional Danish rye bread is a big seller at Copenhagen Bakery. "We could eat as much as we wanted of that for lunch, but we were only allowed one slice of white bread for a treat," he says. Always made using a traditional sourdough culture, Danish rye bread has many variations.

The sourdough culture that the Thomsen's use in their bakery is 30 years old. "We get a lot of Danes and Germans asking for it." Kiwis are slowly come round to it as they realise that the traditional processes are far better for their digestion.

Special occasions saw John's mother rise early to make sweet sticky sultana buns with currants and peel, also very popular at their bakery now. Spicy Danish biscuits were also staples, as was John's mum's fruit loaf – something he perfected during his apprenticeship in Denmark and one of the Thomsen's biggest sellers.

Flødeboller – a mallowpuff-style cake with a biscuit base, marsh-mellow dipped in chocolate, with nuts, coconut or hundreds and thousands on top is big in Denmark. "People drive miles for them. We can't make enough of them," says John.

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Recipes from My Mother's Kitchen

by **Lauren Bavin**

(cooking technology tutor, Kitchen Things)

Queen of Puddings

My father loved puddings so Mum had quite a few in rotation. You don't see Queen of Puddings in recipe books now but I think it should be in everyone's arsenal. The ingredients are probably already in your cupboard, and the combination gives a very special result.

Serves 4

Vegetarian

Time 35 minutes, plus 45 minutes inactive

Ingredients

2 cups milk

25g butter

2 tbsp + ½ cup caster sugar, divided

1¼ cups fresh white breadcrumbs

1 lemon, juice and finely grated zest

3 eggs, separated

½ cup raspberry jam

To serve: Ice cream or runny cream (optional)

Method

Heat milk, butter, and 2 tablespoons of sugar in a saucepan on a medium heat and stir until butter has melted and sugar has dissolved.

Place breadcrumbs in a large bowl and stir in half of the hot milk and the lemon juice and zest.

Lightly beat egg yolks in a bowl until combined. While beating the yolks continuously, very slowly drizzle in the remaining hot milk until combined. Stir this into the breadcrumbs and set aside for 10 minutes.

Preheat oven to 180°C and grease four ramekins or one deep pie dish.

Pour bread custard into ramekins/dish and bake for 30 minutes or until set but not browned. Remove from the oven.

Heat jam in a small saucepan or in the microwave to soften. Spread jam over the set custard.

Beat egg whites until almost stiff. With the beater still on slowly add the remaining half cup of sugar, initially 1 tablespoon at a time and beating well between each addition. Once half the sugar has been mixed in add the remainder in a slow stream. Continue to beat until all sugar is incorporated and the meringue is glossy.

Spoon or pipe meringue on top of jam and bake pudding for 15–20 minutes or until meringue is set and lightly browned.

Serve warm, with runny cream or ice cream on the side.



Recipe © Lauren Bavin, reproduced from My Mother's Kitchen, published by Pottan & Burton, available nationwide.

by Michael van de Elzen (chef & TV personality)

Oma's Appel Tart

Mum has made my Oma's (Grandma's) Appel Taart since as long as I can remember – she actually made it in a big roasting tin because we loved it so much we'd scoff it all down when we got home from school and there'd be none left.

It's simple to make and very moreish.

Serves 6

Vegetarian

Time - 5 minutes, plus 1 hour 20 minutes inactive

Ingredients

For the pastry

300g self-raising flour, sifted

150g brown sugar

1 tsp vanilla paste

Pinch of salt

180g margarine, cut into small cubes, cold

1 egg, beaten

Butter (or margarine), for greasing the tin

Plain flour, for rolling

1 tbsp icing sugar, for dusting

For the filling

1 cup raisins

3 tbsp brandy

60ml warm water

3 tart crunchy apples (e.g. Braeburn, Cox, or Granny Smith)

Juice of half a lemon

3 tbsp brown sugar

½ tsp cinnamon

For the coffee cream

½ cup cream

½ tbsp caster sugar

2 tbsp strong espresso

Method

Prepare the pastry

In the bowl of a stand mixer, combine flour, sugar, vanilla, and salt.

Using the dough hook attachment, mix in margarine on low speed until the mixture forms coarse crumbs, then mix in egg until the dough comes together.

Remove dough from bowl and knead by hand to form a ball, then flatten gently into a 3cm thick disc. Wrap in plastic wrap and refrigerate for at least 20 minutes and up to one day before using.

Grease a 20cm round tart tin with butter. Take one-third of the pastry dough, wrap in cling film, and return to the fridge. Using plenty of flour, roll out remaining pastry to 1½ cm thickness. Drape the pastry over your floured rolling pin and transfer it to the tin.

Press pastry gently into the tin and use any leftovers to patch rips or holes. Return to the fridge while you prepare the filling.



Prepare the filling

Soak raisins in brandy and warm water for 20 minutes. Peel apples, then cut into thick slices around the core. Place in a large bowl with lemon juice, brown sugar, and cinnamon. Drain raisins, add to apples, and toss to coat.

Assemble and bake tart

Preheat oven to 170°C.

Retrieve tart base from fridge and arrange apple filling evenly inside. Roll out reserved pastry to a 22cm circle and cut into 2–3cm wide strips.

Arrange strips over the filling in a lattice pattern, pinching the ends of the strips onto the edge of the tart. Brush pastry with water and dust with icing sugar. Bake for 40 minutes until pastry is a dark golden brown.

Remove from oven and allow to cool for 15–20 minutes before serving.

Prepare the coffee cream

Whip cream and sugar until soft peaks form. Fold in espresso until combined.

Serve appel taart warm, with coffee cream on the side.

Recipe © Michael van de Elzen, reproduced from *My Mother's Kitchen*, published by Pottton & Burton, available nationwide.



Caramel Peanut Truffles

INGREDIENTS

700g	NESTLÉ HIGHLANDER Sweetened Condensed Milk
50g	butter
50g	NESTLÉ DOCELLO Bakers Dark Compound Chocolate
1 cup	finely chopped peanuts
500g	NESTLÉ DOCELLO dark chocolate
	chopped peanuts for garnish

METHOD

In a large saucepan or frying pan combine the condensed milk and butter, stir over a medium heat until the butter has melted.

Continue to stir using a rubber spatula until the mixture starts to thicken and turn golden (about 8 minutes). When very thick remove from the heat and stir in the peanuts and chocolate.

Chill for at least 4 hours or overnight until cold and firm.

Roll the caramel into small balls about 18g, chill until ready to coat.

Melt the dark chocolate and dip each caramel ball into the chocolate until evenly coated, drain off excess, sprinkle with extra nuts and allow to set on a sheet of baking paper.

Store in an airtight container in the chiller.

TIPS

- Change out the milk chocolate for dark or white and try different flavours like mint essence, orange zest or crushed dried berries etc.
- These truffles will last well, chilled in an air-tight container for up to 2 weeks.
- Using a large pan or saucepan with a good surface area will help your caramel to turn more evenly and quickly than a high sided smaller based pan.
- A silicon spatula rather than a wooden spoon will prevent the caramel sticking too.

~ Makes 60

NESTLÉ HIGHLANDER SWEETENED
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2.6kg can from Nestlé Professional.



Salted Caramel Macadamia Slice

INGREDIENTS

500g	butter
1kg	NESTLÉ HIGHLANDER Sweetened Condensed Milk
¼ cup	maple syrup
½ tsp	flaky sea salt
500g	plain biscuits
1 cup	chopped roasted, salted macadamia nuts
100g	butter, softened
3-4 cups	icing sugar
2 tsp	instant coffee + 1 tbsp boiling water
	macadamia nuts and sea salt to decorate

METHOD

Pre-heat the oven to 175° and line a large slice tin with baking paper.

Melt the butter in a large saucepan over a gentle heat, stir in the condensed milk and maple syrup and salt then cook, stirring a further 2 minutes until pale golden.

Using a food processor, whizz the biscuits and macadamias until coarse breadcrumbs and stir into the condensed milk mixture. Spoon into the prepared tin and smooth with the back of a spoon.

Chill for at least 2 hours or until set.

Combine the softened butter with 3 cups of the icing sugar and whip until fluffy. Add the coffee with water and beat adding extra icing sugar until the mixture makes firm peaks. Pile the frosting on the slice and spread making big swirls, top with extra macadamias and sprinkle with sea salt. Chill for 2 hours until set then cut into portions.

TIPS

- Try this recipe with flavoured biscuits such as malt, ginger or chocolate.
- For a chunkier slice, don't over process the biscuit base mixture.
- Add mini marshmallows to the base for a rocky road effect.

~ Makes about
60 squares

NESTLÉ HIGHLANDER SWEETENED
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Butter Chicken Pie Filling

Ingredients

Diced chicken thigh meat	10,000	g
Onions, diced	700	g
Crushed garlic	130	g
Unsalted butter	900	g
Colflo stabiliser	300	g
Plain flour	350	g
Water	2800	g
Milk	2900	g
Chicken stock booster	120	g
Barker's Professional Butter		
Chicken Paste	300	g
Black pepper	22	g
Salt	25	g

Method

1. Brown the diced chicken thigh in a hot oven – remove when lightly browned. Allow to cool.
2. Gently sweat the onion and garlic together. Add to the browned chicken and then mix in the Barker's Professional Butter Chicken Paste.
3. Warm the milk, water, chicken stock booster, salt and pepper together.
4. Melt the butter and add the sieved flour and pie thickener, stirring continuously. Add the warmed stock gradually, whisking in each addition to form a roux. (Ensure that the starch is cooked out.)
5. Add the cooked chicken, onion and garlic and blend together – make sure that the chicken is evenly distributed.

Do you need the recipe for the puff pastry and short pastry? If so –

Puff pastry

Ingredients

Unsalted butter (chilled and cut into cubes)	1350	g
Pastry flour	6750	g
Salt	200	g
Chilled white vinegar	200	g
Unsalted butter (chilled and cut into sheets)	5000	g

Method

1. Mix the first portion of butter, flour, salt and white vinegar in a spiral mixer until you have a smooth dough.
2. Using a pastry break, take the dough down to 2 cm thickness, wrap in plastic and refrigerate for at least an hour.
3. Before laminating the pastry, remove the extra butter from the refrigerator – it should be cold but malleable. Place the butter at one end of the pastry and fold the other end over to completely enclose the butter.
4. Turn the pastry 90 degrees and begin to roll it into a rectangle.
5. Fold both ends to meet in the middle. Fold the pastry in half again and close it as if you were closing a book. Dust



the pastry lightly with flour, cover, and refrigerate for 30 minutes. This completes the first fold.

6. Repeat this process three more times.
7. After the laminating is complete, a 24 hour rest in the refrigerator is preferable to stop shrinkage.
8. Remove from the refrigerator 30 minutes prior to using.
9. Work through the pastry break until you have a thickness of 5mm, roll up over a rolling pin and refrigerate for another 30 minutes. Your puff pastry is now ready to use.

Short pastry

Ingredients

Plain flour	300	g
Purple wholemeal flour	300	g
Salted butter	300	g
Salt	4	g
Water	155	g

Method

1. Rub the butter into the flour and salt.
2. Add the water and mix until just combined.
3. Cover with cling film. Rest and chill in the refrigerator for 15-20 minutes before using.

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Sundried Tomato & Olive Quiche

... with Salami & Buffalo Mozzarella

Yield: 350 × 130 mm flan tin



Short Pastry

Plain flour	200	g
Salt	2	g
Butter	100	g
Cold water	50	g

Method

1. Sieve the dry ingredients.
2. Rub the butter into the dry ingredients until a sandy texture is achieved and there are no more lumps of butter left.
3. Add the cold water and bind all of the ingredients together being very careful not to over-mix the paste.
4. Flatten out and cover in cling film.
5. Rest in the refrigerator for 20 minutes before rolling out and lining the flan tin.
6. Roll out to 4 mm thick.
7. Blind bake the pastry at 190°C for approximately 15–20 minutes.

Quiche Filling

Egg	1	
Yolk	1	
Milk	100	g
Cream	100	g
Salt	pinch	
Cayenne pepper	pinch	
Ground black pepper	pinch	

Method

1. Whisk all of the ingredients together, then sieve the mixture.

Filling

Barker's Professional Sundried Tomato & Olive Savoury Filling	150	g
Grated parmesan (not powdered)	30	g
Salami	100	g
Buffalo mozzarella	90	g
Cherry tomatoes	4	
Fresh parsley		

Assembly

1. Spread 100 g of **Barker's Professional Sundried Tomato & Olive Savoury Filling** onto the base of the blind-baked pastry case and then sprinkle with the grated parmesan.
2. Place the salami on top and then tear pieces of the buffalo mozzarella over the surface.
3. Cut the tomatoes in half and place on top. Pour the quiche filling over the filling followed by dotting the surface with the remaining Barker's Professional Sundried Tomato & Olive Savoury Filling.
4. Sprinkle with chopped Italian parsley before baking at 190°C for approximately 12–15 minutes.





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SOURDOUGH: RYE STARTER RECIPE

INGREDIENTS Stoneground Rye
 Water

METHOD

Day 1

1. Mix equal parts Stoneground Rye and water. Use clean equipment to ensure bacteria does not get introduced.
2. Store in a covered container at room temperature, away from direct sunlight for 24 hours.

Day 2

1. Feed the starter. Add equal parts Stoneground Rye and water (the same amount as day 1) and mix thoroughly with a clean spoon.
2. Store in a covered container at room temperature, away from direct sunlight for 24 hours.

Day 3

1. Feed the starter. Add equal parts Stoneground Rye and water (the same amount as day 1 and 2) and mix thoroughly with a clean spoon.
2. Set aside at room temperature for 1 hour, then place in the fridge.

Ongoing

Your starter is now ready to use. Keep the starter covered and refrigerated when not using or feeding it. If using daily, make sure to keep 30% of the original starter to feed and reuse for the next day. If using the starter once a month, feed once a week. If using the following week, feed the starter twice a week. To feed the starter, discard half of the starter, and replace with equal parts Stoneground Rye and water.

Tip: To calculate the initial amount of Stoneground Rye and water required, consider how much of the starter you want to use in baking. For example, if you want to use 1.5kg of starter a day: start with 0.5kg water and 0.5kg Stoneground Rye. After the third day, you will have 3kg of starter, of which you can take out 1.5kg for baking. Feed the starter with 0.75kg water and 0.75kg stoneground rye, before refrigerating.

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Butter is back

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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.

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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.

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Anchor Food Professionals
Butter Sheets



Mainland
Unsalted Butter



How to bake...

SOUR CHERRY AND ALMOND FINANCIERS

INGREDIENTS

Farmers Mill Summit Baker Flour	30g
Unsalted Butter	115g
Ground Almonds	55g
Icing Sugar	90g
Salt	1g
Egg White	90g
Vanilla Bean Extract	2g
Morello Cherries	Qty
Slivered Almonds	Qty

PROCEDURE

1. Preheat oven to 200°C.
2. Brown the butter in a saucepan then sieve/drain, discarding any impurities and reserve.
3. Brush moulds with the butter.
4. Sieve the flour, almond meal, icing sugar and salt together.
5. Add the vanilla bean extract.
6. Lightly whisk the egg whites.
7. Gently fold through the melted butter into the dry ingredients and fold through the egg whites.
8. Pipe into mini muffin tins and bake for 4-5 minutes.
9. Remove from the oven, insert the cherry and sprinkle on the slivered almonds.
10. Return to the oven and complete the baking process.

BAKING

200°C for 10 - 12 minutes

Baking time and temperature may vary from oven to oven.



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Lemon & Poppy Seed Tart



The Base: 1-2-3 Sweet paste

A classic sweet paste for flan and tart bases

Pastry flour	600 gm
Chilled butter	400 gm
Icing sugar	200 gm
Egg	50 gm

Method

Rub together flour, diced butter and icing sugar with a paddle attachment until a crumble is reached. Mix in the egg to form a dough (do not over mix)

Chill to firm up before use.

Line large or small tart cases with pastry 4-5 mm thick. These may be blind baked (showing no colour) or used unbaked.

The Fill: Lemon Curd or NZ Bakels Lemon Cream Filling

Lemon Curd

Butter	170 gm
Sugar	170 gm
Egg yolk	90 gm
Lemon juice (3-4 lemons)	130 gm
Zest from 1 lemon.	

Method

Melt butter with sugar over bain marie.

Add lemon juice and zest, stir until sugar is dissolved.

Add beaten egg yolks, stir thoroughly.

Slowly heat until mixture thickens

Stir continuously to ensure mixture does not split

Set aside to cool

Fill lined cases to a depth of 5 mm

Lemon & poppy Seed cake mix – using NZ Bakels Lemon & Poppy Seed premix

Lemon & Poppy Seed mix	1000 gm
Water	200 gm
Eggs	300 gm
Vegetable oil	200 gm

Method

Place all ingredients in a mixing bowl fitted with a paddle.

Mix one minute on slow speed and scrape down.

Mix two minutes on medium speed.

Fill cases to three quarters fill.



The Bake

Bake at 170°C for 30–40 minutes until centre is just set.

Remove from oven and heavily dose cakes with lemon syrup while still hot

Lemon Syrup

Water	150 gm
Sugar	200 gm
Lemon juice	50 gm

Method

Boil all ingredients together for four minutes

The Finish

Allow to cool before glazing twice with Lemon flanJel. Candied citrus peel can be used for garnish.

Lemon flanJel

Lemon syrup	200 gm
Bakels Hadeja flanJel	250 gm

Method

Boil together and allow to cool slightly before use.

Candied Citrus Peel



Thick sliced peel off oranges, lemons and/or lime. include the pith to same thickness as the skin.

Approximately 6 pieces of fruit.

Blanch the peel in 500 gm of water and 20 gm salt, then cool in iced water.

Boil together 500 gm sugar and 500 gm water.

Add peel and simmer slowly until syrup reaches 108°C to 110°C.

Cool peel in the syrup.

Drain well, toss thoroughly through castor sugar.

This should remain shelf stable and delicious for a long period.



Stollen

The traditional Northern European Christmas loaf



Stollen for Christmas. This traditional enriched, decadent loaf in its many forms, has gained popularity over the last few years and is now a must-have for the festive table. Germany, Austria and the Netherlands all have their own versions.

We have developed a new style with the buttery characteristics of a brioche.

The Dough

	Gm	%
Strong flour	2500 gm	100
Bakels Butter dough concentrate	200 gm	8
Sugar	250 gm	10
Egg	200 gm	8
Yeast	50 gm	2
Water (variable)	1000 to 1200 gm	40–48
Softened butter	125 gm	5
Bakels Masterfat	125 gm	5
Sultanas	500 gm	20
Currants	500 gm	20
Cherries	150 gm	6
Finished dough temp 30° C.		

Method

Prepare the fruit

Use the dough water to cover the fruit for ten minutes. Drain and make water up back to required amount. In this time fruit will absorb up to 15 % of the original water.

Making the dough

Add the first six ingredients to the bowl and mix for 2 minutes on low speed before adding the fats.

Mix on second speed 6- 10 minutes to a clear dough with a good window. The dough should be soft.

Back mix the fruit on low speed. Finish incorporating by kneading on the bench. Form a head and rest for 20 minutes.

Divide into 600 gm units and round for intermediate proof.

When well rested pin out to a long oval shape. Lay an almond paste stick across the middle of the dough. Just shorter than the length of the dough. Fold and press down lightly to seal the dough.

Prove.

The Bake

Bake at 200°C for 30–40 minutes to a deep golden brown. It is important to ensure the loaves have set properly to avoid them settling on cooling.

The Finish

As soon as they are removed from the oven, slather liberally with melted butter. Dust heavily with icing sugar, until the butter stops absorbing the sugar. This heavy coating will add flavour and extend the shelf life of the product.

The loaf can be consumed fresh or wrapped and refrigerated or frozen for later toasting or grilling.

The Almond Paste

Ground almond	600 gm
Icing sugar	340 gm
Egg	100 gm
Almond essence (optional)	2 gm

Mix in a bowl with a paddle until it just comes together as a paste. Divide into 100 gm sticks.



Vegan Supreme Cake

Recipe from Copenhagen Bakery Christchurch



This recipe won the gold award in the innovation category at the recent BIANZ 50th anniversary competition in Queenstown.

Makes one 25 x 25 square tin

Base

Quinoa	1 cup
Water	3 cups
Maple syrup	2 tbs
Chia	3 tbs
(+ 3 tbs water)	

Layer 1

Cashewnuts	500 g
Dates	100 g
Orange or lemon juice	90–120 g
Maple syrup	3 tbs
Vanilla	1 tsp

Layer 2

Dates	420 g
Walnuts	370 g

Top

Beetroot (cooked)	300 g
Maple syrup	150 g
Water	600 g
Carrageenan	6 g

Decoration(18 x 18 Square Tin)

Beetroot (cooked)	60 g
Apple	60 g
Maple syrup	60 g
Buckwheat flour	3 Tbs

Method

1. Cook Quinoa.
2. Mix maple syrup and Chia+Water.
3. Bake at 190°C for 10–15 minutes.
4. Soak cashew in water for two hours or more. Drain and place into blender along with other ingredients.
5. Pipe on to the cooled quinoa base.
6. Blend walnuts first and add dates.
7. Bake at 190°C 10 minutes or less.
8. Cool and place on Layer 1.
9. Roast beetroot.
10. Place maple syrup and cooked beetroot into saucepan to simmer for 5 minutes.
11. Bring water and carrageenan to boil. Pour onto cold or frozen layer 2.
12. Blend all wet ingredients together.
13. Fold in buckwheat flour.
14. Bake at 190°C for 7 minutes.



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

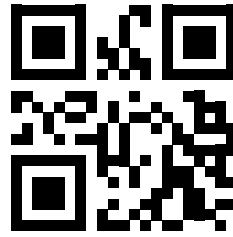
We assist in placing trainees, facilitate trainee entry into competitions and provide trainees with relevant industry information. BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant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

Join us

Complete the application form in Slice or online at

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Peanut Butter and Banana Cookies

by Asher Regan



These tasty little cookies are a great healthy alternative to most of the usual suspects. In saying that though you can easily make any other cookie healthier simply by reducing the size. For other tips and ideas on healthy catering and baking visit www.heartfoundation.org.nz

Ingredients

Makes 50 small cookies.

Rolled oats	250	g
Banana	160	g
Peanut butter	265	g
Honey	40	g
Dates	120	g

Method

1. Heat oven to 175°C.
2. In a food processor blend all ingredients until a smooth paste.
3. Roll into 40g balls and flatten onto a greased baking tray.
4. Cook until golden brown but still soft in the middle.
5. Cool on a wire rack.

Strawberry Tarts



Makes: 24

Pastry Cases

250g	butter, softened
150g	Chelsea Icing Sugar
1	egg
250g	plain flour
50g	cornflour
60g	white chocolate, roughly chopped

Strawberry Filling

300g	diced strawberries (fresh or frozen)
110g	Chelsea Caster Sugar
14g	cornflour
60ml	water

Vanilla Cream

250g	mascarpone
15ml	vanilla bean extract
150ml	cream

Method

Preheat oven to 170°C bake. Lightly grease 2 x 12-hole medium-sized muffin tins.

Pastry Cases

Cream the butter and **Chelsea Icing Sugar** using an electric beater until pale and fluffy. Add the egg and beat well. Sift over the flour and cornflour and gently mix in to make a soft dough. Using about a tablespoon of shortcake dough for each pastry case, gently push the mixture around the base of the muffin tins so it comes about half-way up the sides. Chill for 10 minutes then bake for 12-15 minutes or until golden. Allow to cool before removing from the tins.

Gently melt the chocolate until smooth and liquid. Using a pastry brush, brush the insides of the tart cases with a thin layer of white chocolate. Leave to set, then store in an airtight container until ready to serve.

Strawberry Filling

Simmer the diced strawberries with the **Chelsea Caster Sugar** until softened. Combine the cornflour with the water and add to the strawberry mixture. Simmer until thickened and glossy.

Vanilla Cream

Whisk the mascarpone with the vanilla extract and cream until firm peaks form.

To assemble the tarts, fill the shortcake cases with the strawberry mixture and pipe the vanilla cream on top. Garnish with fresh sliced strawberries if desired.

Nutrition

Contains gluten (wheat), dairy and eggs.



Service

Pastry cases keep well for several days stored in an airtight container. Strawberry filling and vanilla cream will keep for a few days refrigerated in airtight containers. Strawberry tarts are best served within 2 hours of assembling.

TOTAL COST*	\$11.80
COST PER PORTION	\$0.49
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$1.89

*Cost based on average wholesale prices March 2016



More recipes at chelsea.co.nz/foodservice



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