

slice

Issue 58: Spring 2023



- 25th Bakels NZ Supreme Pie Awards
- Baking NZ Competition
- Yarrows 100th
- Fresh Spring Cabinet Offerings



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Welcome to new members



<p>James Whyte Baker Gramercy</p> <p>Dave Sitchon Bread O'clock</p> <p>Sharon Ladds Country Crust</p>	<p>Samnang Long Green Bay Bakery</p> <p>Don Deseram Kiwi Taste Limited T/A Cake Concepts</p> <p>Oscar Hemingway The Pie Shop</p>
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President's Report

Let's keep in touch!
Bernie Sugrue



Hot ovens, delicious bread, and demolished doughnuts! Our Innovation Kitchen buzzed with knowledge shared by New Zealand's finest bakers at the 2023 Fine Food NZ show.

The show was a roaring success for Baking New Zealand. With our ovens blazing and our bakers in full throttle, the three-day event was jam-packed with trade professionals and baking enthusiasts alike. Our Innovation Kitchen, presented by Baking NZ, was incredibly popular, attracting hungry visitors with the aroma of freshly baked bread and irresistible treats.

Knowledge flowed freely as some of New Zealand's finest bakers shared their expertise, sparking inspiration and fuelling passion among fellow hospitality industry professionals. The event served as a testament to the vibrant and thriving community of bakers and chefs in New Zealand.

Making the most of our public stage, we launched two exciting new competitions judged live at the event, aimed at finding New Zealand's most decked-out doughnut and the most delectable custard square. It was fantastic to see talented bakers competing for the top spot. And, to see these bakers and bakeries receive well-earned publicity for being crowned the best-of-the-best.

In the doughnut competition, bakers were challenged to create a tasty treat that is shelf stable, eliminating the typical fresh cream and custard fillings. The creativity was outstanding, and we proudly congratulate The Clareville Bakery for claiming 1st place with their Pumpkin Spice and All Things Nice Gourmet Doughnut. Daily Bread and Piccolo Morso secured the 2nd and 3rd positions, respectively.

Meanwhile, in the Custard Square Off, The Clareville Bakery proved its baking excellence once again, taking the crown with their take on a classic vanilla custard square. Daily Bread and Volare Bread also earned their place among the top three spots.

So if you happen to be in the Masterton region, do yourself a favour and drop by The Clareville Bakery. Check out the pages 9 and 10 to hear from The Clareville Bakery owners Mike and Rose about their journey so far and their recent award successes with their extremely talented apprentice bakers also picking up fantastic results in the Bakels Apprentice Pie Maker Awards 2023.

Back in the Innovation Kitchen at the 2023 Fine Food NZ, the integration of state-of-the-art baking equipment, machinery, and premium ingredients enabled these bakers to show the hospitality industry the potential of products and the standard of goods that New Zealand foodies flock to. We extend our gratitude to all the passionate bakers, chocolatiers, and supporters who made the Innovation Kitchen a showstopper. Your dedication and generosity added a delicious touch to the entire event, making it the tastiest

stand in the whole exhibition (and I promise, no bias!).

The Innovation Kitchen was the stage for an impressive lineup of industry and baking experts who proved their skills and passion in front of event attendees. We had demonstrations from Jess Owen from Just Jess Boujee Bakery, Patrick Welzenbach from Daily Bread, Clinton Squibb from Barker's Professional, Karl Seidel from Nestle, Jiri Havlik (George) from Bohemein Chocolates, Raymond and team from NZ Bakels, and Luca from Al Volo Pizzeria. They all wowed us with their skills and ability to produce a mouthwatering treat, outside of their familiar kitchens. Follow Baking NZ on social media - @bakingnz on Instagram - to catch a video wrap-up of the event and watch these masters in action.

For me, one of the key takeaways from these demonstrations was seeing young and talented bakers like Jess Owen redefining the baking industry in 2023. This doughnut connoisseur is not only a master in her craft but also a savvy businesswoman, leveraging the power of social media to make a lasting impact on the sector. As Baking New Zealand leads and grows the base of bakers and baking apprentices in New Zealand, Jess is a shining example of what is possible.

I always enjoy being in the kitchen with a collection of bakers - not only for the laughs but to see and hear the diverse range of baking techniques. There are a million ways to bake a loaf of bread. It really drives home the fact that baking is a craft we all put our own mark on. That is exactly what the Innovation Kitchen celebrated - the art of the craft and the sharing of knowledge. We had top bakers twisting their first pretzel, we had the quizzing and debate of ingredients, we compared machines and shared wish lists, and we oohed and aahed at creations and of course, we had to taste test.

All in all, it was an exceptional celebration of the art of baking. We are grateful to have been part of the show, witnessing the incredible genius and passion that defines the baking community in New Zealand. We hope that the experiences shared and the lessons learned during the Fine Food Show will continue to inspire and fuel the creativity of bakers all around the country.

Here's to the love of baking and to all the delightful treats that enrich our lives!

Go baking New Zealand!

From the editor

Gone fishing

Throughout my life from an early age I learnt that fishing was good for the soul. I could sit for hours, with rod in hand, and watch the light play on the water and distant islands. The excitement, when I got a bite, even if it got away, was exhilarating. Fishing has always been about letting my mind relax and absorbing the beauty of nature surrounding me.

In my garage, the rods are waiting, the tackle box has my favourite hooks and sinkers and there's bait in the freezer. It's calling me. And with that it is time to retire as editor of *Slice* and make the most of my future away from my desk. There's so much I want to do and the list keeps growing. Some people say they will never retire and that's fair enough, but for me it's something that I've been looking forward to for a while now.

Best of baking :)
Cynthia Daly



I'd like to say thank you to you the readers. Your feedback and the way you value this magazine is very encouraging. To those of you who have shared your stories, your support has been wonderful.

Thank you to our contributors Sarah Beresford, Sue Hoffart and Monique Balvert-O'Connor, and to Carole Gade, our magazine designer. You are an amazing, talented group of women and I would have been lost without you. Long may you continue to be the creative people that you are. Thank you too to the Baking NZ partners. It's been great working with you.

To the Baking NZ members and your executive, thank you for the privilege of editing *Slice* and being involved in the promotion of the baking sector. I wish you every success for the future.

NZ News

Baking NZ welcomes new executive member



Ron Omelvena has joined the Baking New Zealand executive as the Competitions Portfolio person after former executive member Dave Bradley left due to work commitments.

Ron says: "I have been in the baking industry for 54 years, having started in 1969. Although I wanted to be a chef, there were no apprenticeships and long waiting lists. I was told about a bakery in Dunedin that wanted an apprentice, so I packed myself off on the railcar from Christchurch to Dunedin and started immediately.

"After nine months I won the Apprentice of the Year and found I had developed some great skills, hence the long period in the industry.

"I should be retired but can't stand to be bored at home so I just keep going. I find it very exciting to be involved with Baking NZ and I'm looking forward to the learning curve with the competitions side of things.

"It is always great to see the creativity and baking skills of other people and teaching skills and techniques is something that I have always been interested in as this generation is fading fast and the skills need to be passed on."

Tesco assists Ukraine bakers with equipment donation

Tesco has donated a lorry load of bakery equipment – including mixers, moulders, and ovens – as part of a mission to help rebuild the baking industry in Ukraine.

The equipment will be used to help bakeries and people that have been affected by the Russian invasion of Ukraine as part of the Bake4Ukraine humanitarian mission.

Bake4Ukraine was initially started by Zeelandia Ukraine MD Andriy Vasylenko to keep thousands of people affected by the war fed with soup and freshly baked bread. Today, the mission is to



focus on collecting, renovating, and supplying equipment to bakeries that were destroyed or damaged by the war, refugees that have business or bakery skills but no resources to invest in equipment, and charity organisations who are providing food and would like to start producing bread as part of this.

"Support provided by Tesco for some bakers will mean the possibility of starting production activities after losing everything they had," Vasylenko explained. "For other bakers it will give support to expand own activities and help themselves to survive in most dramatic times of Ukraine.

"Equipment from the UK will be used to process available agricultural materials and create added value products ready for consumption. Local flour, yeast, sugar, etc will be used to produce bread and pastry products for local communities and provide jobs to people," Vasylenko added.

Source: <https://bakeryinfo.co.uk/>

happenings

September 1-30
Sourdough September. Run by the Real Bread Company, Sourdough September is an opportunity for genuine bakers and baking teachers to showcase what they do
www.bakeryinfo.co.uk

September 3 – Father's Day
September 11 & 12 Specialty and Fine Food Fair 2023, Olympia London
The UK'S leading showcase of artisanal food and drink.
www.specialityandfinefoodfairs.co.uk/

September 25-28 – Nexus, Dallas, Texas
Nexus is a new baking industry event that connects all facets of the baking industry with suppliers. This event offers something for every member of your team, from CEOs to sales to research and development to human resources.
www.nexusofbaking.com/

NZ Baking Christmas Competition
Register by: 5pm, Monday 6th October. Judging 14th October
Prizegiving 30th October

October 14 – NZ General Election

October 15 – Entries close Supreme Vegan Pie Awards
www.veganawards.org.nz

October 17 & 18 NZ Bakels
Legendary Sausage Roll Competition
delivery days at NZ Bakels
Christchurch

October 19 Judging Day NZ Bakels
Legendary Sausage Roll Competition
- standard sausage roll and gourmet
sausage roll categories.
www.nzbakels.co.nz

October 22-26 iba Munich
www.iba.de/en/

October 23 – Labour Day

October 23 – Judging Day
Supreme Vegan Pie Awards





May the best pie win!

By Cynthia Daly

How do you decide on the best pie in New Zealand? First you call for entries, and nearly 500 bakers around New Zealand said “count me in” for the 25th Bakels NZ Supreme Pie Awards. Some had been chasing that Supreme title for a long time while others are just starting out on the journey that can lead to massive media exposure and pie sales driven by the news that their pie is the best in the country. People will come from everywhere to try the winning pie, often queuing before daybreak the morning after the awards are announced.

On judging day, (July 27 this year) though it comes down to following the category rules, checking the weight of your pie once you've baked it to perfection and sending it in to NZ Bakels to compete against nearly 4,500 other entries in 11 categories.

It's an exacting science to go through the first rounds of judging and for the judges there are times when a pie shows all the potential until they turn it over or cut it open. But gradually, after hours of scrutiny, pies that have made it this far finally reach the taste test. While judging the staples of pie trade, the Mince and Gravy; Steak and Cheese and the Mince and Cheese, which match like with like, there can still be quite a bit of variation and in recent times that might mean different spices or sauces have been added to the gravy or a different strength or texture of cheese has been used. Even how the filling is assembled can change the taste. It's not an easy task to find the gold, silver, bronze and highly commended recipients.

Spare a thought then for the judges with the Café Boutique, Gourmet Meat and even the Vegetarian category to judge. Let's start with chicken pies in this year's Café Boutique category where Jerked Chicken Pie is vying for a place against Chicken, Simbal Sauce, Bamboo Shoots and Green Beans pie and they are both up against a Wild Venison Mince and Cheese, a Butter Paneer; Smoked Cod Wings with Smoked Atlantic Salmon and Creamy Lemon and Garlic Roux; a Vege Panang; Vegan Smoked Mushroom; and a Steak, Soffritto, Mushroom and Stout pie! And those are just some of the 60-odd entries in this category.

Over on the next judging bench they're contemplating the Cream Paua pie but the Reuben is looking pretty good and there's the Japanese Beef Curry; all part of the 100+ entries in the Gourmet Meat category.

Each judging day on average 21 bakers and former bakers from right across New Zealand gather at NZ Bakels in Penrose, Auckland

to find a Supreme winner with the help of a celebrity chef judge. At the start of this year's judging day, NZ Bakels managing director Brent Kersel did an impromptu roll call of long-serving judges; among them those that had given 10, 12, and 13 years to the competition and two, Felix Guy and Neville Jackson recognised for 25 years of judging. Now that's impressive!

So how do you decide on the best pie in New Zealand? That's a tough call but it's one the judges come back for year after year and then the public confirms their decision, bite after bite of a great pie.







SUPREME

Gourmet Meat
Roast Duck, Onion & Mushrooms
Patrick Lam, Patrick's Pies,
Tauranga



Gourmet Meat

Roast Duck, Onion & Mushrooms

GOLD: Patrick Lam, Patrick's Pies, Tauranga

Brisket

SILVER: Wayne Rewie, Rangiora Bakery, Rangiora

The Reuben

BRONZE: Michael Gray, Nada Bakery, Wellington

Slow Cooked Lamb

H/COMM: Sopheap Try, Chelsea Bakery & Roasts, Lower Hutt



Steak & Cheese

GOLD: Lam Ho, Paetiki Bakery, Taupo

SILVER: Bunheng Wong, Julia Bakery, Ellerslie

BRONZE: Jason Hay, Richoux Patisserie, Ellerslie

H/COMM: Cheth Bun, Eurobake Espresso Ltd, Kumeu



Mince & Gravy

GOLD: Ty Lim, Orewa Bakery, Orewa

SILVER: Shengpheng Rong, Delight Bakehouse Café, Auckland

BRONZE: Shane Forster, Shaneos Bakehouse, Hastings

H/COMM: Jason Hay, Richoux Patisserie, Ellerslie



Chicken & Vegetable

GOLD: Patrick Lam, Patrick's Pies, Tauranga

SILVER: Tina Yi, Mairangi Bay Bakery, Auckland

BRONZE: Kimhuong Lor, Forresthill Bakery, Auckland

H/COMM: Jason Danielson, Kai Pai Bakery, Wanaka

Café Boutique

Chicken, Cranberry Sauce & Camembert Cheese

GOLD: Michelle Liddell, Chill Café, Whangamata

Lamb, Kumara, Onion, Celery & Carrot

SILVER: Deborah Knocker, The Corner Kitchen, Whakatane

Steak & Olives

BRONZE: Agustin Alvarez, Tati Frutti Juice Bar, Coroglen

Chicken & Leek

H/CO: Megan Priscott, Red Kitchen HQ, Te Awamutu



Steak & Gravy

GOLD: Srieng Choeu, Fresh Bun Café, Tuakau
 SILVER: Patrick Lam, Patrick's Pies, Tauranga
 BRONZE: Ty Lim, Orewa Bakery, Orewa
 H/COMM: Sam Jampa, Avalon Bakehouse Café, Hamilton



Vegetarian

Stir Fry Vegetables
 GOLD: Patrick Lam, Patrick's Pies, Tauranga
Broccoli, Potatoes, Green Beans & Curry Sauce
 SILVER: Buntha Meng, Wild Grain Bakery, Silverdale
Creamed White Sauce w/ spinach, Sweetcorn & Pumpkin
 BRONZE: Tina Yi, Mairangi Bay Bakery, Auckland
Creamy Spinach & Mushroom
 H/COMM: Kaing Sok, My Bakery Kelston, Auckland



Bacon & Egg

GOLD: Sam Jampa, Avalon Bakehouse Café, Hamilton
 SILVER: Lee Hout Ung, Le Royal Bakery, Auckland
 BRONZE: Kim Mong, Whakatane Bakehouse Café, Whakatane
 H/COMM: Srieng Choeu, Fresh Bun Café, Tuakau



Commercial Wholesale

GOLD: Tom Grooten, Dad's Pies, Silverdale
 SILVER: David Plunkett, Couplands Bakeries, Christchurch
 BRONZE: Tim Milina, Oxford Pies, Hamilton
 H/COMM: Jason Danielson, Kai Pai Bakery, Wanaka



Mince & Cheese

GOLD: Tina Yi, Mairangi Bay Bakery, Auckland
 SILVER: Samraksmev So, Rosedale Bakery & Café, Auckland
 BRONZE: Buntha Meng, Wild Grain Bakery, Silverdale
 H/COMM: Tola Chhunleng, Freemans Bakery & Café, Auckland



Potato Topped

GOLD: Buntha Meng, Wild Grain Bakery, Silverdale
 SILVER: Oudorm Lai, Corner Bakery, Hillsborough
 BRONZE: Jason Hay, Richoux Patisserie, Ellerslie
 H/COMM: Sopheap Long, Euro Patisserie Torbay, Auckland



Conquering king reigns supreme

By Cynthia Daly

New Zealand's baking dynasty now has its king back on the throne with Patrick Lam of Patrick's Pies Gold Star Bakery in Tauranga winning his eighth Bakels NZ Supreme Pie Award.

In this 25th year of the Pie Awards, Patrick surprised the judges with a perfect Roast Duck, Onion and Mushroom entry in the Gourmet Meat category.

When Patrick's pie began its judging at NZ Bakels on July 27, celebrity chef judge

Al Brown started a ripple of conversation with "I've just seen a duck pie and it looks pretty amazing". Before long media gathered for a sneak peek and around the judging kitchen "duck" spread... "I don't think we've ever had a duck entry before", "hmm duck, if its cooked right it will be really nice" "duck" "duck". It just kept going all the way to the Supreme category judging where the judges commented on the 'flying duck' decoration on the top of the pie. But it was the tasting round that silenced the room before, "the duck is so moist and all the ingredients combine in perfect balance" "so good!" "They've nailed it, beautiful pastry, great flavour".

And so it came to be, that New Zealand's most awarded pie maker, Patrick Lam took back his throne to applause and with respect.

NZ Bakels managing director Brent Kersel says: "Each time Patrick has won there have been a different set of judges judging the category and it just goes to show that if you present a stunning pie that ticks all the boxes and outshines every other pie, the judges are going to choose it.

"This year I'd have to say was one of the toughest years' we've seen in the judging because there were so many superb pies to the point that it was too close to call a category winner in several of the categories and they were re-judged. It was that close!"

"So I'd like to say, well done to all the bakers that entered. The



standard of your pie-making is the highest we have ever seen and you should be proud to put those pies in your shop to sell.

"And to Patrick, your hard work and passion to be the winner in our 25th year is an outstanding achievement. You deserve the glory. Your Duck pie was exceptional, as were your Chicken and Vegetable and Vegetarian category gold winners," says Brent.

Patrick Lam was crowned Pie King, the 25th Bakels NZ Supreme Pie Award winner at a spectacular Awards night in Auckland on August 1.





Commercial Wholesale Dad's Pies Silverdale



MC Dai Henwood had everyone laughing with his jokes

Baking NZ president Bernie Sugrue with Rilla Sugrue and Annie Hay



Chicken & Vegetable Patrick Lam Patrick's Pies Tauranga



Tim Aspinall's margarine sculpture



NZ Bakels: Brent Kersel and Tony Marshall



Cafe Boutique Michelle Liddell Chill Cafe Whangamata



Auckland Youth Symphony Orchestra performing



Steak & Cheese Lam Ho Paetiki Bakery Taupo



Apprentice Pie Maker Amie Irwin with NZ Bakels national sales manager Tony Marshall



Patrick Lam Gourmet Meat award



Celebrity chef Al Brown praises the bakers in his address



Steak and Gravy Sreng Choeu Fresh Bun Cafe Tuakau



Bacon & Egg Sam Jampa Avalon Bakehouse Café Hamilton



Mince & Cheese Tina Yi Mairangi Bay Bakery



Mince & Gravy Ty Lim Orewa Bakery



Potato Top Buntha Meng Wild Grain Bakery Sliverdale



Vegetarian Patrick Lam Patrick's Pies Tauranga

APPRENTICE BAKER

Almost unbelievable phone call announces award win

by Cynthia Daly

When Amie Irwin's cellphone rang she couldn't quite believe what she was hearing. "You have won the Bakels Apprentice Pie Maker of the Year," said the caller.

"I convinced myself that I'd heard wrong and I really didn't do much about it until the next day when it was official," laughs Amie. "I thought I couldn't possibly have won and I was sure that I'd heard wrong. When my husband found out he went absolutely crazy on Facebook and I got lots of congratulations. It was a very exciting time."

Amie is in her second year of a NZ Certificate in Trade Baking – Pastry strand at Level 4 working at The Clareville Bakery in the Wairarapa near Carterton. She entered the Apprentice Pie Maker competition with a pie filled with slow cooked lamb shoulder with rosemary, white wine, caramelised onion, and vintage cheese.

"The idea for the filling came from what I cook at home. I was thinking about, what would I like to eat on a cold winter's day - a nicely cooked roast lamb with rosemary that I'd allow to slowly cook in the oven for ages." Amie says she also wanted to re-create memories of yesteryear, of being at a grandmother's house eating cold roast lamb with pickles and cheese for lunch. "Just nice comforting memory-type food."

When it came to the cheese she wanted a strong flavour to that would come through and complement the richness of the lamb. "Lamb is quite a sweet meat and you've got the wine coming through so you really want a nice salty strong cheese and the aged cheddar appealed to me."

After tweaking the recipe a bit to make sure it would work well in a pie, it got the tick of approval at The Clareville Bakery to go on sale and it's proved very popular.

Bakery owner, and Amie's baking tutor Mike Kloeg says: "It's going really well for a brand new flavour, we're doing about 40 pies a day. We're very happy with that and the customers seem to be very happy with it as well."

With a former career as a chef, Amie was keen to experiment with different flavours before finally settling on the slow cooked lamb.



Bakels Apprentice Pie Maker 2023 1st place winner - Amie Irwin

As well as the filling looking inviting, tasting good and working well in the pastry, one of the considerations was in developing a recipe that had to be relatively producible compared to other things that might get a bit messy. "Sometimes too fancy is just too fancy."

Amie says the competition has really helped her with her apprentice learning and she's glad she took part.

"I've just started my second year in pastry and this was a really good opportunity to spend a bit of time on pastry and really work out how it works and how to make it work in this situation for a really awesome pie. So I feel like I've gained a whole lot of knowledge just simply from this competition."

A requirement of the competition is to make your own pastry. Amie spent time tweaking pastry recipes and the folding process to get the best result. Eventually she came up with a pastry formula that she really liked and felt confident would work well with the filling.

With that much research and practice going into creating her pie, Mike took the next step by ensuring it arrived for judging in perfect condition.

"We hand delivered it. My mental capacity to handle not knowing what state my products arrive in or even if they do arrive at all, is not great, so hand delivery is the cheapest insurance I can come up with for the product to arrive in its best possible form. Speaking to the effort that Amie went through to produce what she produced, and the other apprentices, as well as whenever we enter a competition, it takes time and effort, it's physical and emotional when you're trying to produce something that you've got in your mind what you want it to look like, and there's multiple factors that need to be taken into account. It's a very emotional time and for us it's nothing to spend \$500 on flights to make sure that the product arrives safe and sound," says Mike.



APPRENTICE BAKER

"When you're entering a competition it's a bit like entering the Olympics. You put your heart and soul into that particular product for a particular time with a lot of extra care and time spent on making something as beautiful as possible," says Mike.

Amie says when it came to choosing which strand to study first for her qualification it was a hard choice because she liked the idea of the bread strand as well, but with another apprentice studying bread she felt pastry was a good strand to complement the business. It's turned out to be an exciting choice with Amie also helping with the entry in the Baking NZ Iconic Custard Square/Vanilla Slice competition which The Clareville Bakery went on to win.

"We've just entered the custard square competition which we made beautiful puff pastry for and we went on to win best in New Zealand," say Amie.

The Clareville Bakery offers a large selection of pastry products from croissants, Danishes and canelé to crackers, cronuts and of course award-winning pies. It's most famous pie, the lamb cutlet and kumara mash, won the Bakels NZ Supreme Pie Award in 2014 so it seems rather fitting that Mike is passing on his skills to the next generation of bakers. Another of his apprentices, Amy Bryant placed fourth in the Apprentice Pie Maker Awards with a braised beef, streaky bacon, kumara mash, and cheese pie.

Amie says working in an industry that she loves doesn't feel like work. She has a young family and being a baker fits in well with family life.

Mike says: "The likes of Amie and Amy don't come around every day and having them on our team is great. One of our mottos in the bakery is, 'always try to better your best' and that's something that we try to keep at the forefront of all our products and include in our culture. Always be challenging and critiquing our products. Everyone in the bakery whether an apprentice or a baker should be allowed to comment, critique and discuss our products with the idea of constantly challenging ourselves and what we are doing. When Amie and Amy take that onboard and they understand that idea of how can we do better than we did yesterday, when they grasp that it is one of the things that contributes to their success."

They also need to have a love of food and a willingness to learn, and Mike says that makes the job a lot easier in terms of motivation.

It has been very satisfying for him to see Amie and Amy do so well in the Apprentice Pie Maker of the Year. And as their teacher, he says his goal for all his staff is that they become better than he is.



Apprentice Pie Maker results

- 1st: Amie Irwin (The Clareville Bakery)
 - Slow cooked lamb shoulder with rosemary, white wine, caramelised onion, and vintage cheese.
- 2nd: Beau Corric (Euro Patisserie Torbay)
 - Slow cooked venison, roasted vegetables, and cheese.
- 3rd: Connor Jones (The Baker Tirau)
 - BBQ whiskey brisket and jalapeno cheese.
- 4th: Amy Bryant (The Clareville Bakery)
 - Braised beef, streaky bacon, kumara mash, and cheese.
- 5th: John Matthew Silverio (Kai Pai Bakery)
 - Chicken, leek, bacon, and mushroom.
- 6th: Sophie Hocking-Hemington (Bakery 22)
 - Mince, cheese, relish, mustard, onion, and pickle (cheeseburger).
- 7th: Brent Philpott (Kai Pai Bakery)
 - Pork belly, roasted vegetables, and creamy white sauce.
- 8th: Korbin Haeata-Fenwick (Rosebowl Bakery and Café)
 - Roast chicken, pumpkin, chicken gravy, sweet corn, peas, and cheese.
- 9th: Joanne Sands (Kai Pai Bakery)
 - Streak, mushroom, and red wine.
- 10th: Joshua Pascual (Kai Pai Bakery)
 - Roast chicken and vegetables with curry.

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The IBA logo, featuring the lowercase letters 'iba' in a bold, sans-serif font. The letter 'a' is stylized with a circular element inside it. The logo is set against a dark blue background with a pattern of white dots and a large, glowing, stylized '3' shape made of dots.

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NZ News

Expand your pie repertoire

Entering the Vegan Society Pie Awards is a great way to increase your business, improve your baking skills and test the waters to see if your vegan pies reach the top level in plant-based pies. With the continued high cost of ingredients, now has never been a better time to invest in plant-based pastry. As the cost of meat and dairy continue to skyrocket, the price of plant foods remains more stable. There is already price parity between plant-based foods and animal-based ones, so changing up your ingredients, without compromising on taste, is more cost effective than ever.

The Vegan Society Aotearoa Pie Awards have been going since 2018, with the competition hotting up every year. The lead judge Jason Hay started his vegan pie baking by entering these first awards. Even though he had never made vegan pies before, he swept first in all the categories he entered! He continued to be a top contender until we asked him to use his expertise to help judge the pies. Our other judges are Aaron Pucci, food and beverage industry judge, Jasbir "Jazz" Kaur, Vice President of the NZ Chef Association and a mystery celebrity judge TBA.

The demand for plant-based food continues to grow, as more people recognise that we need to conserve our precious resources. The younger generations are leading the way, with many influencing their parents into healthier eating habits. Hay will tell you that it is not just vegans who buy the vegan pies, many tradies are also looking to improve their health and a veggie pie can be part of their 5 a day. If a pie looks and tastes good, people will buy it. Award winning pies will always fly out the door, so why not put your business to the test? Try new flavours out on your customers; see if you have what it takes to bake an award winning vegan pie. Register for the Vegan Society Pie Awards now at



The poster features a central image of a golden-brown pie in a silver foil tray. The background is a light green with a subtle pattern of darker green squares. At the top, the text 'Supreme Vegan Pie Awards 2023' is written in a bold, white font. Below the pie, the text 'IN SEARCH OF NZ'S SUPREME PIE - CASH PRIZES!' is displayed. A green circular button on the left says 'Register Now!'. To the right, it says 'Register by October 15th www.veganawards.org.nz' and 'Judging OCTOBER 23rd Auckland'. At the bottom, the 'VEGAN SOCIETY NZ' logo is shown, with the Māori name 'TE RŌPŪ WHĒKANA O AOTEAROA' underneath.

<https://vegansociety.org.nz/pie-awards-registration/> before 20th October. Practice your plant-based pie making skills and see your business improve and new customers flock to your store. Remember to advertise vegan pies on your store front for best results. The only thing stopping you is your imagination.

Baking for a cause in prison

A group of women from Christchurch Women's Prison are busy baking for people going through tough times in the community.

The new initiative, Prison Bake, is presented by Good Bitches Baking (GBB), with a group of six volunteers coming into the prison on Saturdays to work with the women in three self-care units to teach the tangible, practical skills involved in baking, and, most importantly, some less tangible skills around the concepts of kindness to self and others.

The resulting freshly baked goods are then delivered to one of GBB's recipient organisations that works with people having a tough time.

Fresh baking from the Christchurch Women's Prison group has been delivered to new mothers and families in the Christchurch Women's Hospital Premature Babies Unit.

"The women on the baking programme are loving that they are delivering some baked happiness to mothers going through such a challenging time," says Christchurch Women's Assistant Prison Director Claire Walls.

"The prison bakers are mothers themselves, and they know how stressful it can be with a new baby, and more so if your baby is newborn or unwell. There's something very comforting about receiving 'home' cooked food, so this is a practical and meaningful way for the women to both learn new skills and to send their best wishes."

GBB was established in 2014 by Nicole Murray and Marie Fitzpatrick who wanted to let people going through a hard time know that people in their community cared. There are now 29 chapters from Whangārei to Invercargill with about 3000 volunteers donating their ingredients, time and skills to bake for

about 350 recipient organisations including refuges, hospices, foodbanks, NICUs, mental health support and many others, with the common thread being that they support people having some kind of tough time. The organisation has run Prison Bake programmes in Rimutaka, Arohata and Hawkes Bay Regional Prisons, but this is the first for the South Island.

Natasha Meynell, GBB Operations Manager says: "Good Bitches Baking is all about spreading a bit of sweetness in our community. It's not about fixing anyone's world, but about making sure people going through some kind of crisis or difficulty or tough time feel seen and connected to their wider community - everyone deserves a treat and the moment of respite it can bring.

"Prison Bake is something really practical we can do for people in the prison system who will benefit from the life skills of baking and understanding the effect of kindness. The programme feedback shows that this concept really hits home for lots of the participants and starts to flow through to the way they think about what they're baking and why. It's a small way to reconnect people with their community. The recipients love it too and they recognise the layers - a programme like this, although apparently very simple, has deeper ripples than you see on the surface."

Claire Walls says the women in the baking programme are in the prison's self-care housing, where women live in a flatting type accommodation with three others. The women in self-care housing do their own weekly shopping and cook for themselves and their housemates, so there is an opportunity for the women to practise baking their favourite recipes before being released from prison when they will be able to bake for their own friends and whānau.

Source: © Scoop Media and the Department of Corrections

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Baking showcase at Fine Food NZ

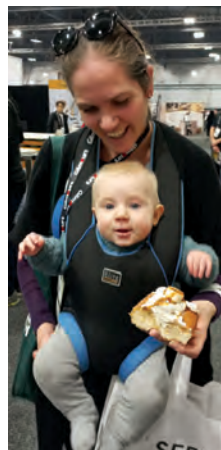
Baking New Zealand set out to demonstrate the vibrancy and versatility of a career in baking when they set up two adjacent stands at Fine Food NZ in Auckland in late June.

Kitted out with the latest in baking equipment from Total Baking Industries Ltd, the main stand was a buzz of activity with demonstrations by Baking NZ partners NZ Bakels, Nestlé Professional, Barkers Professional and guests Jiri Havlik from Bohemein Chocolates, Hamish Lothian and Cherie Froude of Lesaffre, Jess Own of Just Jess Boujee Bakery, Patrick Welzenbach from Daily Bread and Luca from Al Volo Pizzeria. On the opposite stand Baking NZ partner Auditing Solutions was there to give advice on auditing, Food Control Plans and changes in legislation in the baking sector.

Day one, Sunday, kicked off with judging the two new national baking competitions – Decked-out Doughnut Championship and the Iconic Custard Square/Vanilla Slice Competition with judges Ralf Schmidt of MIT; Neville Jackson, an award-winning baker, and Dave Bradley of ARA very complimentary of the winning entries, both baked by Clareville Bakery near Carterton. Baking NZ chose the two competitions to recognise the popular trend of gourmet doughnuts and the classic bakery staple, the custard square. The winners were announced on Monday at an evening networking event on the stand where guests were treated to delicious pizza straight from the oven made by Luca from Al Volo Pizzeria.

Monday proved a busy day on the stand with continuous demonstrations overlapping to keep the energy and interest going for show attendees, many of whom enjoyed a tasty treat of doughnuts, breads and pastries.

The final day, Tuesday, saw continued action on the stand as more people smelt the aroma of fresh baking and came to check it out. Fine Food NZ provided the opportunity for greater awareness of Baking NZ and it certainly proved a valuable investment in time and effort for everyone involved.



Clareville Bakery wins two national awards

By Monique Balvert-O'Connor

A bakery operating out of a resurrected church has given rise to quite the baking success story.

The Clareville Bakery has become much revered after taking out the two top Baking NZ placings at the Fine Food NZ event in June. Both the Decked-Out Doughnut and Iconic NZ Custard Square/Vanilla Slice top accolades went to this enterprise that's putting Clareville (located just north of Carterton in the Wairarapa) on the map.

It's owned by Mike and Rose Kloeg, and Mike – the baker of the duo – confesses to a special fondness for custard squares. While his bakery's doughnut entry was created especially for the competition, the custard square offering followed the recipe that's been pretty much the staple since Clareville Bakery opened in 2013.

If proof's needed that the public heeds results of such sweet competitions, then Mike can provide it.

"On the Saturday following the awards' announcements we sold an extra 100 custard squares. That was a 20 per cent increase in turnover on that Saturday of the previous year," Mike tells.

"We've had people say they've made a day of coming over from Wellington, Palmerston North and the Kapiti Coast to try the things we have won in the championship. I can't say anything else other than that it is very humbling."

The winning custard "rectangle" features delights like Clareville Bakery's butter puff pastry to sandwich crême pâtissière and folded in vanilla mascarpone cream, finished off with a white fondant icing. Everything is made from scratch without any additives or preservatives.

One of the most pleasing things about the competition, Mike says, was that the whole team (staff numbers sit at 30) had a hand in the products and gained a lot of satisfaction in the process.

"It's cool to see them grow in their passion and desire to do well in our industry. There's a lot of skill and passion that goes into our products and everything is made from scratch," he enthuses.

"One of the things we have found extremely helpful is entering competitions as that allows us to see where we are at in our game. We review products we are making and ask ourselves if we are making them the best we can. Then it's time for some creativity and tweaking. We are here to provide a full experience – so we want to see if we have all our ducks in a row in terms of providing quality product, bang for buck, and a good-looking product."

Clareville Bakery comes with both lovely building and family stories.

Mike has been a baker for nearly 25 years, leaving school at 16 to pursue what he describes as "a bit of a natural progression" given he is from bakery stock. His parents – John and Anneke - still run their bakery in nearby Masterton where Mike's sister, Monique Kloeg, is operations manager.

As for the latest generation, Rose and Mike have four children who have all done stints at Clareville Bakery. The eldest – Charlotte – is the bakery's communications and administration manager and helps out with sales too.

The Kloegs – and Rose's family too – are of Dutch heritage, so delights such as oliebollen, speculaas and Christmas stollen are enjoyed over the festive periods.



Baking NZ president Bernie Sugrue with the winners Mike and Rose Kloeg



Fine Food NZ / Baking NZ competition winners

Chances are they've been made at Clareville Bakery – a rather special 150-year-old building that Mike and Rose continue to invest in.

Just a month ago they closed down for three weeks to re-pile, re-roof, re-insulate and add new flooring to their old church.

"We also made a point of adding a full-length viewing window so our bakers can greet and interact with our customers and our customers can see how and where their food is made," Mike tells.

Six years ago, they built an extension to the bakery. Increased baking space was needed to meet growing demand.

"That space is getting a little small again, so some expansion is on the horizon. We are doing really well," Mike is happy to report.

The Fine Food event revealed another baking enterprise well skilled at scoring top placings.

Second place in both the Decked-out Doughnut and Iconic Custard Square/Vanilla Slice championships went to Auckland-based Daily Bread, a bakery loved for its hand-crafted, long-fermented, high-hydration sourdough and buttery rustic pastries.

Sweet offerings in the bakery are a huge part of the day-to-day at this business owned by Patrick Welzenbach, Josh Helm and Tom Hishon. Doughnuts have been on the menu since the business' inception in 2018 and have retained their popularity. As for the slices, they're new, have exceeded expectation and have even gained a cult following, laughs master baker Patrick.

"We've only recently introduced the custard slice to the bakery. Our lovely baker Suzi Bath developed the recipe, creating the creamy, raspberry Mille-Feuille-like slice, made using our homemade flaky puff pastry." Plus, she reimagined the Kiwi classic by adding a layer of tart raspberry curd.

Following the Fine Food's event, this new offering was introduced to Daily Bread's six shops around Auckland (weekends only). They were an instant, huge hit, selling out before 8am at most sites. Rumour has it, custard square lovers were lined up before the doors opened.

It's yet another Daily Bread offering the NZ public loves. Daily Bread won the Best Hot Cross Buns of NZ award over two consecutive years, and their croissants and breads have also received numerous awards in various categories.

Meanwhile, a last-minute decision to enter the Iconic NZ Custard Square/Vanilla Slice Competition paid off for Hamilton-based bakery, Volare.

The bakery achieved a third placing for an entry its team describe as true to a "well-loved" recipe that's been a crowd pleaser for years.

It's a labour-intensive offering involving custard made from scratch, millefeuille pastry, real vanilla bean, and a dusting of freeze-dried raspberry, says Volare's marketing manager Holly Phillips.

"It's one of our more popular items and our head pastry chef, Bryar Cookson, ensured it was entered in the competition," Holly tells.

Volare's main bakery is in Hamilton where the business started 15 years ago. These days there are Volare stores in Te Awamutu and Cambridge, and three in Hamilton. .



Second place in the Decked-out Doughnut Championship - Daily Bread



Clareville Bakery Decked-out Doughnut Champion



Third place in the Decked-out Doughnut Championship - Piccolo Morso

Tradition and innovation earns 2nd for Daily Bread, Clareville Bakery 1st

By Monique Balvert-O'Connor

Patrick Welzenbach's Opa, and a good number of other generations of family, would have been smiling at the Decked-Out Doughnut competition results.

The doughnut judging, and that of Iconic NZ Custard Square/Vanilla Slice competition, were part of an inaugural Baking NZ championship that featured at a Fine Food NZ event in June. Daily Bread – the bakery Patrick co-owns with Josh Helm and Tom Hishon – took second place in both, proving dab hands at custard slice creation too.

But it's the doughnuts that form the strongest connection between Patrick and his German grandad.

"I have the most amazing childhood memories of my Opa baking doughnuts in his old, small, deep fryer. The bakery would be filled with the irresistible aroma for freshly fried doughnuts, and my excitement would reach its peak," tells this award-winning craftsman who is actually a 14th generation baker. Do the maths and you end up back in the 15th century.

"But you know what makes them extra special?" Patrick asks, continuing the narrative about his recently deceased Opa.

"The filling. Opa would use the most delicious rosehip marmalade to fill those doughnuts.

"Those moments with Opa and his doughnuts are forever etched in my heart. They remind me of the simple joys in life and the love that can be shared through food," Patrick shares.

While Daily Bread is primarily known for its sourdough, Patrick's happy to say, doughnuts are quite a large focus too and often sell out during the school holidays, especially.

Doughnut making at Daily Bread involves paying close attention to texture, ensuring they are light, fluffy, and melt-in-your-mouth. Vanilla, lemon curd, and raspberry and rhubarb are the main players.

"From the glazes to the fillings and toppings, we strive for a harmonious combination of flavours that will leave you wanting more. We believe that every customer deserves an exceptional experience, and we put our heart into each doughnut and custard slice we create," says this passionate baker.

Mustafa Sameer Hassan was the mastermind behind Daily Bread's doughnut competition entry named "Zesty Pistachio", which his team describe as the ultimate delight for doughnut enthusiasts.

He describes it as a "delightful doughnut with a soft, pillowy texture, filled with tangy citrus marmalade and a crunch of crushed candied pistachios. A drizzle of creamy, white chocolate glaze adds a touch of sweetness that brings all the flavour together. It offers the perfect balance of flavours and textures in every bite".

The Baking NZ championships acknowledged first, second and third place winners in each of the two competitions. In third place in the Decked-Out Doughnut competition was New Plymouth's Piccolo Morso, while top place getter in both the custard square and doughnut competitions was Clareville Bakery.

Mike Kloeg says doughnuts in multiple shapes and types have always been made at Clareville Bakery, a business he and his wife, Rose, opened 10 years ago. The bakery's team felt the inaugural competition warranted a new doughnut.

"We used our signature, semi-brioche doughnut, loaded with



Iconic Custard Square Vanilla Slice 1st place - The Clareville Bakery

lots of butter and eggs in dough that is then fermented over night to give flavour and structure before being deep fried.

Our competition entry was then dipped into a bourbon and vanilla bean glaze and then dipped again, this time into a toasted pecan and vanilla brittle. It was then filled with a French pumpkin spice butter cream, topped off with our house-made caramel."

Mike explains a competition criterion was that the doughnut had to be shelf stable, so fresh cream that wouldn't travel well, could not be used.

While pondering cream alternatives, one of the staff suggested referencing an American pumpkin spice pie.

"That's a lovely wintery food with warm flavours, hence where the bourbon, pecan and caramel came from. We tweaked that a few times, played around with a few versions of it and decided that actually, it was very yummy.

The judges concurred.

Innovation doesn't seem to stop at this award-winning bakery, with the focus swiftly switching from custard squares and doughnuts to Matariki offerings. New on the menu this year were Matariki pies, loaded with lamb neck chops, smoked bacon hocks, watercress and potato.

Meanwhile, Julia Kaur Randhawa of Piccolo Morso can be described as a "last minute inspiration" kind of person, one who knows plenty about adrenalin rushes.

Kamal Singh, and his wife Julia, own Piccolo Morso. A special recipe was created for the Decked-Out Doughnut event – but only shortly beforehand.

"I came up with the idea two hours before I had to get on the plane to take it to the competition," tells Julia. It's just how she rocks.

"Previously we entered a sweet vegan pie competition, and it

Fine Food NZ / Baking NZ competition winners

was pretty much the same story. The pie had to be at the courier at 5pm and we started making it – without a plan in mind – at 2pm. We came second.

“People say I should start practising for these things,” Julia laughs. “But, I don’t have the time. Kamal and I have 18 staff, a two-year-old, and a business that only closes one day a year. Besides, I like entering competitions this way – it’s just me, baking the way I bake.”

The doughnut she created featured a filling of espresso marshmallow, candied almonds and caramel. It was topped with Whittaker’s dark chocolate, salted caromilk and cookie caramel slice.

“Overall, it was a caramel latte-flavoured doughnut. Playing off against each other was the softness of the marshmallow, the crunch of candied almonds, and the sweetness of the caramel and chocolate and salted caromilk,” Julia explains.

The competition doughnut – made in limited amounts - has become a hot favourite at Kamal and Julia’s Fitzroy business, which they have owned for 2.5 years. Customers know they need to get in early to nab one.

“They are selling out every day we make them,” Julia says with a grin.

As for whether Piccolo Morso will enter the championship again next year... Julia obviously doesn’t know yet. It’s far too soon!

Yearning for a taste of any or all of these three businesses’ award entries? Check out the following websites and social media sites for what’s available in store and when; what is available elsewhere; and what can be delivered.

Your taste buds will thank you!

www.theclarevillebakery.co.nz

www.dailybread.co.nz

Piccolomorsobakery (Instagram) and Piccolo Morso bakery and gelato lounge (Facebook)



Decked-out Doughnut judging (L to R) Ralf Schmidt, Neville Jackson and Dave Bradley



Iconic Custard Square second place Daily Bread



Iconic Custard Square Vanilla Slice third place Volare



ENTRY FORM

CHRISTMAS COMPETITION 2023



FRUIT MINCE TARTS

6 pack of Fruit Mince tarts
Sweet pastry base and top
Decorated with a Xmas theme
Fruit mince filling

CROISSANTS

3 croissants with a weight range
between 100-150g for each croissant
Either straight or crescent shape
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NZ will be supplied entry mould
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**Final day for registration:
5pm, Monday 6th October**

Entries delivery for judging: no later than 5pm Friday 13th October

**Judging Saturday, 14th October at ARA Institution of Canterbury
in Christchurch. 18 Williams St CHCH, 8011**

Media & prizegiving, 30th October.

Enter at: www.bakingnz.co.nz

*Bakers can enter any or all of the 3 categories. The top three entries in each category will be awarded:
winner/gold, silver, bronze. There is no overall winner.*

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LIME CRÈME

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PASSIONFRUIT CURD

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APPLE FILLING

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RASPLUM FILLING

A classic filling for a wide range of products. The delightfully sweet, raspberry flavour and thick consistency is easily piped and maintains its shine after baking.

CARAMEL FUDGE FILLING

A rich, full-bodied flavour thanks to condensed milk and butter. The smooth texture makes it the perfect addition to a range of bakery goods and pastries.

What does this mean for your business?

- By 14 August 2023, flour millers must fortify non-organic wheat flour that is sold as suitable for making bread with at least 2mg/kg, and no more than 3mg/kg of folic acid. This includes retail packs.
- Retail packs of non-organic wheat flour (and bread-mixes) sold as suitable for breadmaking must be fortified.
- Fortified flour and bread made with fortified flour must be labelled to show this, so consumers can make an informed decision. For more information see Guide to labelling flour or food containing flour fortified with folic acid at www.mpi.govt.nz
- Businesses who do not need to use fortified flour and don't want to update their labels should discuss this with their flour supplier.
- Products containing less than 5% of flour fortified with folic acid do not need to have folic acid included on their label.
- Organic wheat flour, bread or flour made from other grains, and wheat flour that is not specifically for breadmaking does not need to be fortified. The table opposite gives examples of products that do and do not need to be made using fortified flour.

Does imported flour need to be fortified?

If imported flour is sold as suitable for breadmaking, it will need to meet the Code. The seller will need to be able to demonstrate that the flour is fortified (this can be done through information provided by your supplier or the manufacturer), and it will need to meet applicable labelling rules. If you are in any doubt about whether your flour contains folic acid, talk to your importer or your overseas supplier.

What if my new packaging is not ready in time?

To allow consumers to make informed decisions all products that contain fortified flour, must be labelled in accordance with the Code. If you are having issues with compliance please contact New Zealand Food Safety for advice.



Examples of products that do and do not need to be made using fortified flour:

Non-organic wheat flour sold to make these products **must be** fortified

- Loaves, buns, rolls and sliders (white, high fibre, wholemeal, and multigrain)
- Yeasted flat breads (e.g. pita bread and naan)
- Artisan and speciality breads and runs (e.g. rewena, focaccia, ciabatta, baguettes, turkish loaves (pide), garlic bread and sourdoughs)
- Topped breads and rolls (e.g. cheese and bacon loaf, pizza loaves, cheese rolls, scrolls and knots (savoury and sweet), pull-apart loaves) and steamed buns
- Bagels (white, wholemeal and sweet) with or without toppings (e.g. cheese)
- Sweet buns, fruit breads and rolls (e.g. yeasted fruit loaves and hot cross buns)
- English-style muffins (white, wholemeal and sweet) with or without toppings (e.g. cheese)

Non-organic wheat flour sold to make these products **does not** have to be fortified

- Breadcrumbs (not made from returned bread), panko and coatings
- Pizza bases and doughs
- Non-yeast leavened flat breads (e.g. wraps, tortillas, chapati, roti and paratha)
- Pastry and pastries (e.g. short and flaky pastry, croissant, Danishes, eclairs and cannoli)
- Pasta and gnocchi
- Cakes (including rioche, panettone and stollen) and desserts
- Scones, muffins, banana breads, date loaves, donuts and pikelets
- Biscuits and crackers

Note: this table gives examples of products and is not an exhaustive list.

For more information on the fortification of flour, visit

www.mpi.govt.nz/food-business/bakery-and-grain-based-products/folic-acid-fortification-of-bread/

For questions about food rules and food safety, visit www.mpi.govt.nz/food-business, email: info@mpi.govt.nz or call 0800 00 83 33

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Yarrows – 100th year and still family owned

By Sarah Beresford



Alfred Yarrow

When Alfred and Grace Yarrow bought a bakery in the small Taranaki town of Manaia in 1923 they probably didn't envisage that it would play such a central role in the lives of following generations of their family, let alone still be operating in the hands of their grandson and great grandson today. The idea that the bakery would go on to clock up a 100-year anniversary would probably have amazed them, but the fact that people would travel from around the globe to join in the celebrations would most definitely have wowed both of them.

Yarrows the Bakers has not just survived the tempests of time, it has thrived as the years have passed and this year proudly marks its centenary and the achievement of being one of the largest independently owned bakeries in the country.

"We've got a lot of moving parts to juggle for the 100-year celebration," admits Alfred and Grace's great grandson, Philip Yarrow, the fourth generation of the family involved in the business. "We've got 75 customers flying in from various countries, and then there's 395 retired suppliers, staff and stakeholders who'll also be joining us — some have been doing business with us for 40 years or so."

Celebrations kick off on Friday, 28 July, and as well as a tour of the factory, there'll be a big dinner with a 1920s theme to reflect the era when Alfred and Grace founded the business. And then of course there's the rugby.

Yarrows have been enthusiastic supporters and sponsors of local rugby for years, and although the Manaia Club was amalgamated some time ago, there will be a special pre-season Yarrows Taranaki Bulls match against Wellington on the Saturday at the Manaia Domain. The Bulls will mark the special occasion by wearing a Manaia Buffaloes inspired commemorative jersey.

Many moving parts indeed! Still, that's not unusual for members of the family, who are used to juggling the demands of a large and very diverse bakery business.

"New Zealand is still the engine room of our business, but it's really running neck and neck with our Australian operation, which is our biggest international market," Philip explains. "We have nine sales reps over there and the market is incredibly strong."

Yarrows have excelled in this competitive market through its development of servicing the baking industry as a category with frozen dough products.

"We supply frozen dough for a lot of baked products — breads, cookies, pastries — so all the customer has to do is thaw and bake."



NZ News

It's a trend that Philip has seen become increasingly popular in places like the UK. "It's got harder and harder to get bakers, and with the frozen dough you can offer a whole range of freshly baked products, without having to do any flash baking in store. It's blending the latest technology with traditional methods."

As well as supplying frozen and par-baked goods to retailers and supermarkets throughout New Zealand and Australia, Yarrows also supply frozen bread sticks to Subway outlets in both countries, as well as Hong Kong, Singapore, Korea, Taiwan, Korea, Thailand, Malaysia and Vietnam.

This product, as well as the bakery goods for New Zealand and Australian clients, is all produced at the bakery in Manaia, which operates 24 hours a day, seven days a week. "We fill between three to six containers a day, and that doesn't include the Subway business," says Philip. "We have built up an old-fashioned family business in a small town and our biggest strength is also our biggest weakness in some ways, being located where we are. We used to have long discussions about moving the bakery, but we don't have them any more. It's set in concrete — we're not moving. We have multiple generations living here who have been involved with our business and we'd rather have that than the convenience of location."

This doesn't mean to say that the family is not open to change — a major strength over the years is that they have continued a tradition of keeping a finger on the pulse of new developments that started with Philip's grandparents, Noel and John Yarrow. "They saw the opportunity years ago when supermarkets first kicked off in New Zealand and positioned the bakery in the right space to supply them with sliced fresh bread."

This openness to innovation is a vital part of the business, with Yarrows continuing to explore new spaces. "We have recently bought NZ Flour Mills in Tirau, so we're teaming with a flour milling family and diversifying; we can mill our own flour and supply other major bakeries too."

Attending international trade shows is also very important. "We regularly go to bakery conventions around the world looking at what's happening with equipment and ingredients. We attend Vegas or Munich every year. What's happening overseas doesn't always apply in the New Zealand market, but there are always nuggets you can take away."

"We also acquired Loaf bakery in Auckland a few years ago and have been working with founder Sean Armstrong on their product range — baked package ranges seem to be where the industry is

increasingly heading, especially when you look at what's happening overseas.

"With Sean we've been looking into the more artisanal breads with high-water dough and investing in that space. Those breads have taken off in central Auckland, but there's a long way to go in the rest of the country where people generally like their bread soft," he says laughing. "With Loaf we are producing huge volumes of things like Christmas mince pies and doughnuts though."

So there will be a lot from both the past and the future for Yarrows to celebrate at the end of July. "We're not sure of the actual date but we know it all started back in 1923," says Philip. "We've had the retail bakery shop in Manaia shut for a refit so it'll be all ready for the occasion."

Alfred and Grace would surely be impressed with what their family has gone on to create over the past 100 years, with the promise of a lot more to come.



Fresh Spring Cabinet Offerings

Switching it up for spring

By Rose Cawley

A deep dive into Piccolo Morso's seasonal cold cabinet offering - baking Kiwi classics but measuring with the heart.

That's the approach at Piccolo Morso Bakery, a classic Kiwi establishment in New Plymouth, Taranaki. Piccolo Morso Bakery owners, husband-and-wife, Kamal Singh and Julia Kaur-Randhawa say this approach is what allows the bakery to delight customers year-round. In fact, every single day except Christmas their doors are open and their ovens are hot.

It's been two years since the passionate and talented duo took the reins of this well-known business, but Julia's baking journey began long before that.

"I am a third-generation baker," Julia says with immense pride. "I grew up baking, starting as a toddler. My family was always busy in the kitchen, and my childhood memories are filled with the smells and flavours of fresh baking."

Julia's affinity for baking paved the way for an exciting career path.

"I started making cakes afterschool in my parents' bakery," she says.

"It was like a playground for my creativity, and the joy of experimenting with ingredients led me to start a full baking apprenticeship."



Interestingly, the bakehouse where she completed her apprenticeship is the very same Taranaki bakery she proudly owns today. "It was a full-circle moment for my family taking over Piccolo Morso from the previous owner," Julia says. "I was looking for the next step in my career, and it already felt like home to me, so it was the most natural decision."

Although she smiles recalling it, the timing might not have been the best choice for her sleep - taking on the bakery with her husband, Kamal, when their son, Arian, was just three-months-old.

"Living next-door was a saving grace. I'd be over here baking and then every three-ish-hours I'd get the call to go home and feed Arian."

But all their hard work and dedication is paying off.

Stepping into Piccolo Morso Bakery, you are instantly greeted by the welcoming smell of fresh bread and a kaleidoscope of delectable treats displayed in the cabinets. Julia's deep connection to classic Kiwi bakeries resonates throughout the space.

"My parents now have factory bakeries, where economically, producing large quantities is essential," she explains.

"But for me, the heart of baking lies in the craft of a traditional bakery. It's not just about making 10,000 of the same item a week; it's about creating unique flavours and delighting our customers."

Fresh Spring Cabinet Offerings

Indeed, the cabinets of Piccolo Morso Bakery are a testament to this philosophy. The classics like ginger kisses, carrot cake, custard tarts and cream-filled doughnuts hold a cherished place, offering a comforting taste of nostalgia to loyal customers.

Despite favouring the Kiwi classics, Julia isn't afraid of experimenting with flavours.

"Even a classic like a carrot cake can have a twist. Today I've been making carrot cake with a ginger and lime cream cheese icing. It gives it a warm and zesty taste."

"I love working with bakers who share the same drive to be creative in the bakehouse," she says. "We encourage our bakers to think beyond the standard recipes and follow their inspiration. It's about embracing the art of baking and bringing fresh, innovative products to our customers."

As the frosty Taranaki temperatures of winter subside the cold cabinets start to feature an array of delightful spring treats and seasonal flavours.

"We make small changes based on the seasons to keep things interesting and make sure customers are excited to come in and see what's in the cabinets."

"We're heavily influenced by the love of flavour in India and try to intensify the Kiwi classic into something that wows the taste buds."

The seasonal offerings also reflect the bakery's close ties to local suppliers like TLC Meats and Anchor, who provide access to an incredible range of fresh, high-quality ingredients.

"Adding extra colour and vibrancy through edible flowers is always fun and reflects the change in season that's happening outside."

"Our gelato range starts to come into its own. We brought the gelato into the bakery to reflect the Italian name and offer our customers a little bite of Italy (*the Italian translation of piccolo morso is little bite*). It's been incredibly popular."

We also find that bread sales go crazy over summer, so in spring, they increase its presence on the shelves," Julia says.

"While we do offer 'pull a parts' year-round, we go from having 8-10 per day in winter to 30-40 per day in the peak of summer and the change really starts now as we start to increase our bread offering."

"Imagine slices of freshly baked pizza bread, oozing with cheese and topped with sun-ripened tomatoes and aromatic herbs. It's perfect for barbeques, picnics and summer socialising, so you understand why it's so popular."

She says while the bakery is famous for its pies, fresh sandwiches and cold quiches start to take a more prominent role as the weather warms up.

Piccolo Morso's cold cabinet options change daily, adapting to spring produce and the desires of their customers. Picture mouthwatering quiches filled with succulent slices of cranberry-infused chicken – "a delicious addition to a sunny spring picnic", she says.

"We're trying to strike the perfect balance between comforting classics and exciting novelties," Julia says. "From the rich, creamy cheese flavours that warm the heart during winter to lighter, seasonal options like quiches and pizza breads; we embrace the ebb and flow of the seasons to keep our offerings delicious."

The magic of Piccolo Morso Bakery lies in the dynamic play between tradition and innovation. Kamal and Julia's dedication to their craft, coupled with their desire to experiment and infuse new life into their creations, make every visit to the bakery a delightful experience.

As we move into spring, customers stroll into Piccolo Morso Bakery and embrace the joy of baking, creating moments of delight one little bite at a time.



Flour so good

OUR OWN BAKERS USE IT!

SOFT ROLLS BY ANTONY BEAGLEY

🕒 **Prep Time:** 30 minutes **Proof Time:** 45-55 minutes **Difficulty:** ✕ ✕ ✕ ✕ ✕
Bake Time: 16-35 minutes **Finish Dough Temperature:** 28°C-30°C

Ingredients

5kg GFI Premium Flour 174911
 300g GFI Soft Roll Concentrate 175397
 65g Prime Yeast Dried 175372
 3.1kg Water (variable)

Method

Add water to spiral mixer followed by remaining ingredients. Mix on slow speed (in reverse direction) for 2 minutes then on high speed for 4 to 5 minutes or fully developed.

Remove from mixer and scale at desired weights. Lightly mould up and cover. Rest for 10 minutes. Finish into desired shapes and tray up.

Proof for 45-55 minutes depending on product being made.

Bake at 200°C to 220°C with or without steam depending on product. Bake time 16-35 minutes - depending on product. Do not vent the steam in order to maintain a softer crust.

*Note: baking times and temperatures vary between ovens.

Products

This versatile concentrate and recipe is ideal to make a wide range of bread products including sandwich loaves, hamburger buns, baps, long rolls, dinner rolls, pull-a-part loaves and savoury scrolls etc.

If you intend to retard the products overnight, ensure the product is brought up to room temperature before placing in the proofer. Depending on the time of year this could take a couple of hours or more. Keep the product covered once trayed up so it doesn't dry out. Baking temperatures will likely need to be reduced by 10°C if the product has been retarded.



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Fresh Spring Cabinet Offerings

Cabinets bursting with flavour drive sales at Oliver's Bakery

By Cynthia Daly

It's just after 8.30am on a drizzly Tuesday in Whangamata on the Coromandel Peninsula and already the customers are lining up and eyeing up the day's cabinet offerings at Oliver's Bakery. The aroma of Allpress coffee is drawing in customers as well. In fact everything on offer at this bakery sells itself on quality.

For its owner Ratanak Sor (Nick) it was luck that gave him the chance to buy the bakery six years ago.

"We used to live in the Coromandel for six months with my friend who owned a bakery there. And then I took my wife for a learner driving lesson in Thames and one of the driving instructors came from Whangamata and he told us, because we never knew about the town, and he told us to come to Whangamata to have a look. We came once, we saw a couple of bakeries but we didn't see this bakery. Then we came back in summer, it was nice, the beach and everything, and we looked down from the main road and saw there was another bakery here and thought it mustn't be a busy bakery because it's off the main road. There was a note on the window that had been on it for only two days and it was for sale. I looked at my wife, because we were hunting for a bakery, and we were like wow, let's try and see and then everything fell into place." When Nick saw that they sold his favourite brand of coffee, and sourdough bread, he was certain about buying this business.

He'd come to New Zealand from Cambodia as a student in 2001, and while he studied he worked part time at several bakeries, which were owned by friends. Gradually he learned how to be a baker. "Most of them focussed on pies like a lot of Asian bakeries, but it was a different story when I came here. I learnt more about artisan bread. When I bought the business off the owners, Dion and Rochelle, I was trained to do that. It's not that very difficult when you have a background making breads and pies and all that, so it's not new things for me. I knew how to make baguettes and rolls but with sourdough I had to learn about the timing, temperature and the weather."

With filled rolls of various breads a major part of the business, Nick was keen to keep up the consistent standard of the previous owners and then take it to the next level.

Oliver's Bakery produces rye, seeded, seven grain and plain white sourdough and yeast breads include seven grain, ciabatta, ficelle and baguettes. They use their own bread rolls (ficelle, baguette and seven grain rolls) for their filled rolls and sell a range of their breads as well.

Nick says making the ficelle is quite time-consuming producing something smaller than a baguette.

"As a business owner you have to work out whether it is work doing or not. We do salmon and cream cheese ficelle and they are quite popular, especially in summer they are so popular. The big rolls are more for lunch and the ficelle is good for in-between or when you are not so hungry and just want to eat something light."

The aim of Oliver's is to satisfy customer requirements in product size, bread quality and with premium fillings and ingredients. For example, they buy a 3-4kilo rump, trim the fat off and slow cook it with an internal temperature of around 70 degrees so that it is still lightly pink and rare.



Nick with a selection of his sourdough and yeast breads



Sandip puts the finishing touches to the scrolls

Fresh Spring Cabinet Offerings

Then they chill it for slicing the next day. To guarantee freshness they cook a rump almost every second day depending on the size of the rump. The rare beef is used for their rare roast beef, and rare roast beef and horseradish rolls which look inviting in the cabinet.

"The rare roast beef idea came from the previous owner and we stick to it. We know our customers and we try to stick to what they want. If we don't have that they are not happy."

"We use skinless chicken thighs. It's more expensive than chicken breasts, but it's got that nice texture to it and we cook that almost every day. Anchor, our milk company does our margarine and our cream cheese and brie. They have a depot in Waihi and they supply wholesale to New World as well. It's much fresher than other companies which would have to come all the way from Hamilton and Tauranga and in summer cheese can go off quickly especially brie and we don't want to waste so much money on it."

They keep an eye on the weather during winter and reduce the number of rolls if it's likely to be a wet day. Pie and Danish sales generally increase on those days. And coffee is always in demand. "When you go to a normal standard bakery you wouldn't see the coffee brand Allpress. They were willing to partner with us because they know our business and the quality of our products."

"The days all vary for our rolls sales, and don't mention summer! We do four-fold, five or even six-fold in rolls. It's just a crazy number. We sell lots and lots of them over summer and not just the rolls, everything!"

In summer four or five roll makers start work at 4.00am-4.30am; two of them will concentrate on the ficelle range and they will all keep topping up the cabinets until around 1pm as sales start to ease back.

Nick says he tries to introduce new flavours every now and then but his regular customers like what he already offers. And in summer (when the weather is good) the bakery just can't keep up with the demand for their filled rolls.

At an average of \$12 a roll and \$6 a ficelle, Nick says they used to be cheaper a couple of years ago but with inflation, ingredients and wage increases, he has had to take into account those increased costs.

"For us, we choose to increase the price at a certain time instead of just changing it every week, but it is hard to keep up with companies when they increase their prices almost every month.

And the customers, if they are local they know all the prices and it's hard to put the price up because they're not happy, they do understand inflation and know why we put the price up."

In the end it comes down to quality, says Nick. For example, his rare roast beef and horseradish roll is made from his seven grain roll baked fresh every morning and packed to bursting with salad, cheese and lots of beef and it's a substantial meal.

Their biggest roll sellers are, in winter the peri peri chicken, and in summer the ham and brie baguette and the salmon ficelle.

Oliver's Bakery employs two bakers, a skeleton staff of 14 in winter and lots of part-timers in summer. One baker, Sandip is from Nepal where he used to be a butcher. He has a good eye for quality, "he wakes up early, he does long hours and he's just made for this kind of business".

It's a love of sourdough that keeps Nick going. "I love making sourdough. Before I owned the business I knew everything about making pies and just normal bread. But I'm so keen to learn about sourdough. I always go to Auckland CBD to Amano and anywhere that they sell sourdough and I'm always keen to try their sourdough new techniques, new pastry. I'll drive two or three hours to try sourdough places and I'm keen to learn about it." He says making sourdough is very time consuming. "You have to watch it all the time like a baby and when it comes to summer we don't have enough room here to make everything from sourdough."

It seems like the success of Oliver's Bakery is also a growing challenge. Still his business is thriving and he's happy with that.



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GLAMOUR CAKES

Instagram pic starts Zi – cakes with a distinct personality

By Sarah Beresford

We hear so much about the toxic side of social media these days that it's easy to forget that it can be a wonderful way to make all sorts of random connections. Paloma Harada and Nick Maestranzi can testify to this as what was a pleasurable hobby they enjoyed indulging in together has morphed into a business that employs them both — all through the power of posting some images of cakes on Instagram.

"If you told me a couple of years ago that I would be making a living from baking and decorating cakes, I'd say you were lying," says Paloma laughing.

Rewind a few years when Paloma and Nick met while working at Farro stores in Auckland. Nick had been studying business management, and had a long-term goal of working in a food related sector in the future. "I love food which is why I went to work at Farro to learn more about the industry."

Paloma was working part time at Farro while combining film studies at university. Covid derailed things for a while and the two friends started baking together as a creative way to relax and unwind. Not content with run-of-the-mill creations, Paloma set about learning the exacting art of cake decorating.

"Once she puts her mind to something, she just doesn't stop till she achieves it," says Nick of Paloma's journey from a beginner with a piping bag to a true professional who creates wonderfully delicate creations.

"We posted an image on Instagram of one of our cakes and it all just happened," says Nick.

"It all spiralled so quickly," Paloma recalls. "People started asking how they could order a cake and then suddenly we were booked out with orders for months in advance. We started Zi Sweet Bakery but I really had no clue what direction we were going in."

It is easy to see why people were instantly attracted to the cakes from Zi Sweet. After the minimal aesthetic of 'naked' cakes that have been so popular over the past few years, Paloma's creations are a massive contrast, with layers of delicate decorative detailing in a palette of saturated colours.

The demand for their cakes meant that Nick and Paloma had to upscale their business fairly quickly. "We had been baking in Nick's



Zi Sweet owners Paloma Harada and Nick Maestranzi

mother's kitchen and then when there was so much demand we moved out west to The Kitchen Collective," Paloma says.

"We had no idea what we needed to do to set up a commercial kitchen, so it was great to be able to work in their communal space," says Nick.

Nick says that although the bakery business started somewhat organically they share the same intentions and ethics when it comes to running and growing a business. They recently took another leap forward in their journey, shifting to new premises in Mt Wellington and setting up a bespoke kitchen there.

They both agree that the communal aspect of The Kitchen Collective was really beneficial when they started out, sharing feedback with others while they refined their business model.



GLAMOUR CAKES

"It's been a big thing for us," Nick admits. "The good thing is that when working from The Kitchen Collective we were able to see exactly what we needed, so we've been able to set up a work space that has no extras but also has no less than we need either."

Zi Sweet still operates only online, with prepping early in the week and production concentrated in the second half. Both of them work on the cake bases with Paloma in charge of all the decorating. Zi Sweet has made a name for its customised cakes, with requests for them to match a dress for an event or to feature a special colour palette.

"Customers are very specific about what they want, and often ask for particular colour combinations," says Paloma. "The trick is to make sure it doesn't look too crowded or crazy. I recently did a cake inspired by a Monet painting which was intense, but over time we have been able to standardise things a bit more as we have a wider range that people can choose from."

The cakes have a retro feel to them, with a style of decoration that was popular decades ago, given a fresh twist with the intensity and combination of colours used for the intricate icing. Since they launched Zi Sweet, 'vintage' cake posts have captured a significant following on social media, especially in America, with increasingly detailed decorations and colour combos.

"It really has taken off and there's been a big boost to making vintage-style cake decoration more creative. But there is a point where our volume maxes out at around 30 cakes a week, give or take, depending on the complexity," says Nick. "We get such a reaction from customers from the personalisation involved in the process."

It is the constraints of having such a labour intensive core product that has led the pair to develop their next product line that they are hoping to launch soon. "We want to expand and we'll be launching a range of cookies that can be ordered online and shipped nationwide," says Nick. "We still want to keep the art-branded feeling of the cakes that is so hard to get, and with the cookies we can have that unique feeling through the flavours without it all having to be so customised."

The goal is to eventually develop a range of cookies, slices and nibbles that all feature that essential ingredient — a distinct personality.

"I didn't expect to be making a living from doing cakes. We've learned what's possible through doing it," says Nick. Paloma agrees saying, "I didn't complete my degree in film studies. I left in the second year and I've never gone back because I thought I just needed to stick with this and where it's taking us."

As well as developing their new cookie range, the pair is also looking to hire their first employee at Zi Sweet soon. "It's quite scary," Paloma says laughing.

It wasn't really that long ago that they were both baking as a hobby; now they have a long list of happy customers who see Zi Sweet as the go-to bakery for something special to mark an occasion.

"People just love to get a cake that's unique to them, says Nick.

"Yes, that's where we get the biggest satisfaction," agrees Paloma. "Customers can be quite reserved when they come to pick up a cake, but then once they're outside in their cars we can hear them all exclaiming about it."

"It's a validation of everything we're doing," says Nick.



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Holistic essence makes baking unique in human existence

By Cynthia Daly

Not long after I first started editing *Slice* magazine the world went through a massive shakeup in the form of a pandemic. As the death toll rose and lockdowns became longer, people took to baking like there was literally no tomorrow. Flour and other baking ingredients started to run out on supermarket shelves and bakeries that set up online ordering were swamped with orders for delivery to loved ones around New Zealand and even overseas. The demand for baking was phenomenal!

When I stopped to think about it, I realised that baking provided so much more than a delicious treat; it provided love, kindness, comfort and healing. And it made me realise that baking has a far greater influence in our lives than most other things. For example, we use baking to celebrate events, to comfort those in need, to heal and reassure people suffering a loss; even to just brighten someone's day with an act of kindness. Baking is powerful.

In 2021 I wrote a story about Lions Club NZ and how they had raised millions of dollars for charities in their individual districts by selling Christmas Cakes, a fundraiser they had been doing for 50 years. How amazing is that? It led me to introduce Spotlight On in *Slice* with designated pages that look at the holistic essence of baking. Twelve months later I joined the Whitianga Lions Club in the hope that I could help with a major fundraising project and use baking at times to raise money.

Project Mammogram is aiming to raise \$350,000 to buy a state-of-the-art 3D mammogram machine so that the people of the eastern Coromandel region and anyone else, who need a mammogram, can have one in Whitianga. Currently the region is serviced by a mobile unit that comes to Whitianga every second year. But early detection is essential for better outcomes.

In January this year supermarket bakeries in Thames, Tairua, Coromandel, Matarangi and an independent bakery in Whitianga all signed up to be part of our first Pink Bun Day on Valentine's Day February 14. The concept was to buy someone you love a pink bun and at the same time support Project Mammogram. The bakeries loved the idea and were very keen to be involved. It was also a win-win situation that brought customers into the store. Well that was theory, anyway.

On February 14 Cyclone Gabrielle struck the region causing Pak'n Save in Thames to close, Four Square in Tairua had to do the same when they lost power and water. The other bakeries involved decided, despite the storm to continue with Pink Bun Day, even though they thought people wouldn't brave the weather for a pink bun.

Sharlee Bates of Bay Bakery in Whitianga, which she owns with her mother, says she wasn't expecting quite the response.

"We were one of the only places open. We thought we'd just open shorter hours because we probably wouldn't be very busy. Me and Mum opened the shop and we got slammed and I had to text a few of the girls to say 'can you come in now please'. We had a really good day. I would have liked to make more pink buns because we sold out quite early, but I just didn't get the chance to on the day. We sold 100 pink buns and we did some other pink things as well for the fundraiser. We put in our Chelsea buns because they have pink icing, so they went in with it and we did

muffins with pink icing on them. People were stoked that we did it. We also sold pink cupcakes and put \$5 for every box of them we sold to Project mammogram."

Sharlee says her grandmother had had breast cancer and so



Briar from Coromandel Four Square



Countdown store manager Sharon Sibley with Arvin and Wynard

spotlight on

supporting Project Mammogram would mean that she and her sisters would be able to get mammograms locally and look after their health to prevent going through what their grandmother had to.

And while the focus was completely on the fundraiser, she says showing support for the community through Pink Bun Day had actually increased sales in the business.

"It showed that we like to help other people and people appreciate that, definitely."

Bay Bakery managed to raise \$500 for Project Mammogram in just one day. That's a fantastic achievement.

Coromandel and Matarangi Four Squares' each sold out of their pink buns early and were able to get their donations in.

In Thames, after the cyclone had passed, Pak'n Save went ahead with Pink Bun Day with a great response from their customers.

With a relatively new manager at Countdown in Whitianga a request came to Mike Brown, Whitianga Lions Club Project Mammogram coordinator for an opportunity to support the cause. And with Mother's Day on the horizon they decided to do Cupcakes for Mum as an event. The idea was to sell packs of pink iced cupcakes and also packs with ingredients to decorate your own cupcakes for mum. The Saturday before Mother's Day Whitianga Lions Club set up a stall in the store foyer to sell the cupcake packs and help children decorate their cupcakes to take home for mum.

Countdown store manager Shannon Sibley says: "We wanted to do something for our own local community and Project Mammogram is quite topical in Whitianga at the moment. They've got lots of different ventures going on trying to fundraise. So our team felt quite passionate about that and we thought we'd try to look for something that tied in with Lions and their suggestion was to do Mother's Day and I think that was a great decision."

As well as selling the cupcakes with 100% of the money going to Project Mammogram, Shannon also created two raffles with a range of treats for a deserving mum by gaining the support of suppliers.

"We managed to get Coke, Twin Agencies, Bakels, Cadbury's ...the list goes on and they were all really keen to do something for the local community rather than generic national campaigns."

Whitianga Countdown bakers Wynard and Arvin baked and iced over 100 packs of cupcakes with the support of the wider supermarket team. Then the Lions got to work selling them. At the end of the day there were just a few packs left which were donated to the community food bank. The store continued to sell raffle



Erin and Bain from Four Square Tairua

tickets for a few days more and then they were able to donate nearly \$2000 to Project Mammogram.

"Our bakers absolutely loved it and they're already asking me what we are going to do next," says Shannon. In the pipeline is planning for a similar event around Father's Day...what this space.

Since starting the baking fundraisers all of the bakeries involved have said they want to be part of another baking-themed fundraiser for Project Mammogram.

So, in less than 12 month Whitianga Lions Club, with assistance from Mercury Bay Lions Club, has managed to raise \$80,000

and the tally keeps growing, just as the opportunity to bake and make a difference keeps growing too.

Baking is powerful!





PEANUT CARAMEL SLICE (VEGAN) ||

MAKES 16 SLICES (APPROXIMATELY)

BASE

125g flour
 50g almond meal
 4g baking powder
 8g ground linseed
 15g icing sugar
 45g raw caster sugar
 75g Nuttelex (vegan margarine)
 10g vanilla bean paste
 50g water
 120g roasted, unsalted peanuts (chopped)

FILLING

1kg **Barker's Professional Caramel-Vegan Filling**

TOPPING

210g vegan chocolate (roughly chopped)
 45g coconut oil

METHOD

1. Preheat the oven to 180°C. Line a 23 x 23cm baking tin with greaseproof paper.
2. Place the base ingredients into a bowl fitted with a paddle. Mix on slow speed until all the ingredients start to combine. Spread the dough evenly across the base of the tin and smooth with a scraper. Bake for approximately 20 minutes.
3. When completely cooled, top the base with **Barker's Professional Caramel-Vegan Filling** and smooth with a pallet knife. Leave to firm up in the fridge for at least 3 hours.
4. In a double boiler bowl, melt the vegan chocolate and coconut oil together. Once melted, remove from the heat and pour over the slice. Refrigerate for another hour.
5. Cut with a hot knife and decorate as desired.

CARAMEL SLICE (VEGAN) ||

MAKES 16 SLICES (APPROXIMATELY)

BASE

250g flour
 50g icing sugar
 150g Nuttelex (vegan margarine)
 10g water

FILLING

1kg **Barker's Professional Caramel-Vegan Filling**

TOPPING

210g vegan chocolate (roughly chopped)
 45g coconut oil

METHOD

1. Preheat the oven to 180°C. Line a 23 x 23cm baking tin with greaseproof paper.
2. Place the base ingredients into a bowl fitted with a paddle. Mix on slow speed until all the ingredients start to combine. Spread the dough evenly across the base of the tin and smooth with a scraper. Bake for approximately 12 minutes.
3. When completely cooled, top the base with **Barker's Professional Caramel-Vegan Filling** and smooth with a pallet knife. Leave to firm up in the fridge for at least 3 hours.
4. In a double boiler bowl, melt the vegan chocolate and coconut oil together. Once melted, remove from the heat and pour over the slice. Refrigerate for another hour.
5. Cut with a hot knife and decorate as desired.





Mini South African style Milk Tarts

500ml Cream

500ml Milk

2.5g Vanilla Paste

130g NESTLÉ DOCELLO Crème Brûlée Mix

30-36 Pre-baked short crust tartlet casings

Cinnamon for dusting

Bring cream and milk to the boil.

Remove from heat.

Whisk in the vanilla paste and NESTLÉ DOCELLO Crème Brûlée Mix.

Pour the Brûlée mixture into the tart casings and refrigerate.

Dust the tarts with cinnamon to taste.



Mini Dark Chocolate Ganache Tarts

With fresh berries

180ml Cream

250g NESTLÉ DOCELLO Royal Dark Chocolate Couverture

12 Pre-baked short crust tartlet casings

Fresh berries

Bring cream to the boil.

Remove from heat.

Add NESTLÉ DOCELLO Royal Dark Chocolate Couverture and stir until smooth and lump free.

Fill tart casings with the ganache and serve with fresh berries of your choice.

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MAURI

Cake Donuts

Ingredients

MAURI Cake Donut Mix	10kg
Water - variable	5.5L

Method

1. Place ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix for 1 minute on speed 1. Scrape down.
3. Mix for 2 minutes on speed 2. Scrape down.
4. Allow batter to rest for 10 minutes.
5. Fry at 190°C.

Note: Finished batter temperature should be between 20-22°C.

Batter Weight: 15.5kg

Yield @ 60g: 258 donuts

Product Code:
Cake Donut Mix 10kg
101880

Please contact your MAURI Account Manager or Customer Service Team
0800 937 866 | orders@mauriansz.com





Pie Perfection

Put your unique spin on a traditional delight

Pie Top Pastry

GROUP	INGREDIENTS	METHOD
1	795mL Water 15g Salt Yellow Colour (if desired)	Place in mixer using dough hook.
2	1815g Flour (strong) 910g PILOT Pastry Margarine	Add and mix into a dough that is just brought together, keeping the margarine intact. NOTE Give four turns and allow to rest before use.

Recipe Notes

This dough is suitable for all pie tops and also recommended for sausage rolls, apple turnover and Cornish pasties.

Pie Bottom Pastry

GROUP	INGREDIENTS	METHOD
1	1100g PILOT Pie Shortening 2000g Bakers Flour 50g Milk Powder 60g Salt	Mix together on low speed until well dispersed.
2	1500ml Water	Add to dried, crumbed ingredients and mix until clear.
3	2000g Plain Flour (soft) 50g Baking Powder	Add to above and mix to a clear dough, taking care not to over mix.

Recipe Notes

Variations:
Add herbs, garlic or chilli to taste. Suitable for quiche flans.

BAKING TEMPERATURE 220°C – 230°C
BAKING TIME 20 – 25 MINUTES

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