



Slice

THE WINTER ISSUE

- Just Opened: New On The Scene •
- A Round Up Of NZ's Weird & Wonderful Pies •
- Baking Wellness Into Your Life •
- Meat Producer Spotlight & New Recipes •

NEW ZEALAND'S OFFICIAL
BAKING INDUSTRY
MAGAZINE

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Office

PO Box 2075 Washdyke, Timaru 7941

0800 NZ BAKE

editor@bakingnz.co.nz

Members Freeline

0800 NZ BAKE

(0800 69 22 53)

National Executive

President

Bernie Sugrue 021 243 8228

president@bakingnz.co.nz

Food & Health And Safety

McGregor's Trading Group Ltd, Timaru

Vice President

Michael Gray 021 225 3726

michael@nadabakery.co.nz

Nada Bakery Tawa, Wellington

Treasurer

Mike Meaclem 021 225 3748

treasurer@bakingnz.co.nz

Michael's Bakery, Christchurch

Membership Growth & Engagement

Jason Hay 021 999 954 (Meng Heng)

jason.hay@bakingnz.co.nz

Richoux Patisserie, Auckland

Events & Training

Jason Heaven 021 225 3771

jason@totalbaking.co.nz

Total Baking Industries Ltd, Napier

Events

Michael Gray (see details above)

Competitions

Ron Omelvena 021 068 2488

competitions@bakingnz.co.nz

Social Media & Slice

Julia Kaur Randhawa 021 443 123

juliasugrue@gmail.com

Piccolo Morso Bakery & Gelato Lounge

LIFE MEMBERS

- Graham Heaven (Napier)
- Judith Gray (Wellington)
- Dennis Kirkpatrick (Roxburgh)
- Mike Meaclem (Christchurch)

BAKERY EMPLOYERS HELPLINE

MGZ Employment Law
03 365 2345

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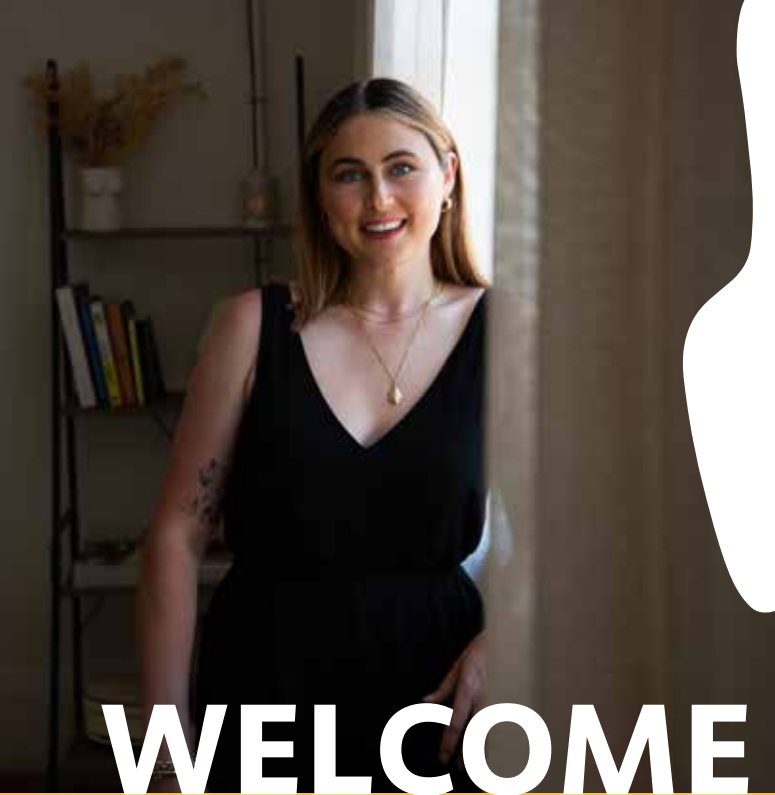
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PHOTOGRAPHER: EMMA
BOYD; CREATIVE KINDS





NICK WALKER
Writer



KYRA CORRIGAN
Deputy Editor



HAILEY JURD
Writer



CATHERINE DOSTAL
Writer

WELCOME TO *Slice*

It seems like just yesterday we were debating the merits of hot cross buns and now the chill of winter is settling in and we're firmly in the depths of pie discussions.

While the headlines might be full of economic uncertainty, there's a spark of resilience in our industry that never fails to ignite. I'm constantly inspired by the stories of those who dare to dream big, like the incredible individuals we feature in our Fresh On The Scene article. Their passion and drive are a reminder that even in challenging times, there's always room for growth and innovation.

However, we understand that navigating the current landscape isn't easy. That's why we've invited Peter Vial FCA, Country Head at Chartered Accountants ANZ NZ, to share his expert insights and practical advice for weathering the storm. We hope his words offer some guidance and reassurance as you chart your course.

This issue is a testament to the heart and soul of our baking community. From stories of perseverance to recipes that warm the soul, we hope you find a slice of inspiration and a dash of comfort within these pages. As always, we're here to support you on your baking journey, so please do get in touch if there is something that we should include in our next issue.

Until next time, keep baking!

Rose Cawley
Editor

OUR CONTRIBUTORS

We're proud to serve up another great issue of Slice. These are some of the talented minds behind it.



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PRESIDENTS REPORT

A word from Bernie

Winter is here, and bakeries are experiencing varying levels of activity. Managing fluctuations in turnover can be challenging. Throughout my career, I've tackled this by setting aside holiday pay weekly and coordinating with my team to take breaks during slower periods. Personally, I also take the opportunity to escape to warmer climates. There's a great article on pg. 20 which covers six things bakers can do to navigate a challenging economy. Well worth the read from some actionable tips from a chartered accountant.

Right now, as I sit here writing this we're getting ready to head across the ditch to the Baking Industry Trade Show in Melbourne. I'm excited to watch two New Zealand apprentices compete in bread and pastry against their Australian peers in the Excellence in Baking competitions. While we're there we also have the ANZBAKE competition, where three NZ bakers face off against three of the best from Australia. There's nothing like a little Trans-Tasman competition to get things heated in the kitchen. It promises to be a challenging and thrilling event!

But as you read this, we'll be in the thick of our annual doughnut and vanilla slice competition. My top tip for excelling in the competitions is to pay attention to detail and adhere to size and weight guidelines. Also, personally delivering your entries ensures minimal damage. And it's a great opportunity to join our networking evening —stay for a drink and snacks with your fellow bakers and industry professionals. You can always find out more information about our competitions and events on our website or social media.

Looking forward, we're also headed into a busy time for our bakers putting their best pies forward for the Bakels NZ Supreme Pie Awards. I want to say a big thanks to Bakels for recognising the talents of New Zealand bakers. Celebrating pies for 26 years, this event significantly boosts our industry. And for those of you headed along, it'll be a great awards evening on the 30th of July.

Stay warm and keep baking,

Bernie Sugrue
Baking New Zealand President





Vitella Bun Rounders

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IN THE MIX

The latest news in the baking world



VEGAN PIE AWARDS 2023 SUPREME
PIE WINNER: PICCOLO MORSO



HOT OFF THE PRESS

Pastry chef Alice Taylor, a familiar face from *MasterChef NZ*, has launched her debut cookbook, *Alice in Cakeland*. She's now working as a pastry chef at Auckland's *Paris Butter* and the cookbook is packed with easy and adaptable recipes for cakes, desserts, biscuits, breads, brioche, crepes and doughnuts just to name a few. A must-read.

DO YOU
HAVE NEWS?

EMAIL US AT

EDITOR@BAKINGNZ.CO.NZ

TO SHARE YOUR STORY

DON'T MISS YOUR CHANCE: ENTER THE 7TH ANNUAL VEGAN PIE AWARDS

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 plant-based pies are the best in New Zealand.

The Vegan Society Aotearoa Pie Awards have been running since 2018, with the competition hotting up every year. Lifetime contributor Jason Hay, started his vegan pie baking by entering these first awards. Even though he had never made vegan pies before, he placed 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.

Have a look at Jason's cheat sheet to see what easy swaps you could make for your pies as well as some wholesalers of vegan ingredients. These are both listed on our site vegansociety.org.nz under Vegan Pie Awards.

Our other judges are Aaron Pucci, food and beverage industry judge, Jasbir "Jazz" Kaur, Vice President of the NZ Chef Association, Kelsi Boocock, author of cookbook *Healthy Kelsi*, and Aga of Green Kai.



REGISTER FOR THE VEGAN
SOCIETY PIE AWARDS
NOW ON THEIR WEBSITE
VEGANSOCIETY.ORG.NZ
BEFORE 22ND OCTOBER.

EFTPOS TERMINAL UPGRADE DEADLINE LOOMS

Payments NZ is reminding merchants to check the age of their EFTPOS terminals as an important deadline for upgrading older models approaches. Any devices running on the PCI 3.x standard will no longer be compliant after 30 June 2024, leading to their disconnection from New Zealand's payment network. Anyone who is unsure on whether they are using PCI 3.x devices should check with their hardware provider.

THE BITTER TASTE OF RISING COCOA COSTS

Global cocoa prices have hit a fresh record high as dry weather hurts crops in West Africa. Cocoa prices on the New York commodities market reached a new all-time high of \$9,486.23 NZD (£4,655) a ton. The cost of the key ingredient for making chocolate has now roughly doubled since the start of last year.

UNLOCK NEW FLAVOURS AND ESSENTIALS AT THE AUCKLAND FOOD SHOW

The Food Show is your ultimate destination for the finest ingredients, essential baking equipment, and exclusive show specials. Discover hundreds of new flavours and products to enhance your offerings and ignite your culinary creativity. There are events in Wellington, Christchurch and Auckland.

GO TO FOODSHOW.CO.NZ FOR MORE INFORMATION

CHOCOLATE & COFFEE FESTIVAL BREWS UP A STORM

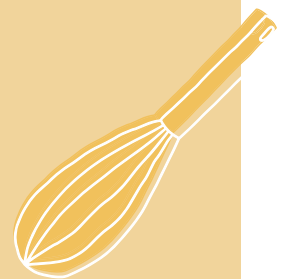
Indulge your senses at New Zealand's ultimate Chocolate & Coffee Festival. This annual event in Auckland showcases the nation's finest chocolatiers, coffee roasters and artisan producers.

GO TO CHOCOLATECOFFEEFESTIVAL.NZ FOR MORE INFORMATION

SAVE
THE
DATE!



- **Matariki**
 - 28 June
- **The Great Square Off: Custard Square Championship & The Decked Out Doughnut Championship:**
 - 03 July: Judging
- **New Zealand Bakels Supreme Pie Awards:**
 - 24 July: Pies are due for judging
 - 25 July: Judging takes place
 - 30 July: Results are announced
- **The Food Show**
 - 25 - 28 July 2024, Auckland, Showgrounds
 - 30 August - 01 September 2024, Wellington, Sky Stadium
 - 04 - 06 April 2025, Christchurch, Wolfbrook Arena
- **2024 New Zealand Food Awards:**
 - 02 September: Finalists announced
 - 10 October: Gala dinner and winners announced
- **World Chocolate Day**
 - 07 July
- **Lammington Day**
 - 21 July
- **International Beer Day**
 - 02 August
- **Daffodil Day**
 - 30 August
- **Chocolate & Coffee Festival**
 - 28 September
 - 29 September



SAY HELLO TO OUR NEWEST BAKING NZ MEMBERS

- **Paradise Bakery Cafe**
Chantha Eng, Whangamata
- **Baker Mans Ltd**
Kelly Schroeder, Fendalton - Christchurch
- **The Little Cake Kitchen**
Kelly Hou, St Johns - Auckland
- **Wellington Sourdough Limited**
Ash Wilson, Te Aro - Wellington





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IS THAT A *GOLD AWARD* PIE?

WORDS Cynthia Daly

For pie makers around New Zealand autumn signals the time for considering which pies they'll enter in the *Bakels NZ Supreme Pie Awards*. The stakes are high and many bakers say customer feedback is a major part of the decision-making process of entering.

Last year Michelle Liddell of Chill Café in Whangamata entered the Pie Awards for the first time as a way of honouring her husband who had recently passed away. He had loved the pies she made.

Little did she know that one phone call was about to give her business a huge boost.

"He said [NZ Bakels managing director Brent Kersel] we'd won an award but he didn't say it was the gold and when it came through on the computer I said, '*guys we've won the gold! He must be joking*'. We thought this can't be for real," she says.

Michelle had won the *Café Boutique* category gold award. Her chicken, cranberry sauce and camembert pie was named the best in New Zealand.

The *Café Boutique* category is designed to encourage cafés, small food outlets and restaurants to enter the Pie Awards and has special entry conditions.

"We just thought we would enter and see how we go, but we didn't think it would win us gold, that's for sure. The impact on the business was absolutely massive. Probably for the first four months we had people coming from the South Island, up North, just everywhere coming through town just to try the pies. There was a cruise ship that arrived in Tauranga and it was announced on the cruise ship, so they all came through town wanting the pies. And I still have my friends in Auckland saying '*when you come up can you bring up 20 pies*,'" laughs Michelle.

Her friends even tried to convince her to set up online selling, but she felt she had enough to keep up with. "We can't do that yet with our little business but maybe one day."

Michelle says her biggest concern was running out of pies and letting her customers down. There was the occasional panic over having enough pastry and she needed to buy a second freezer; demand for her pies just kept growing. "Honestly, they are still going really well; definitely a huge uplift."

Along the way she added new flavours to the pie warmer. "And even those are going really well. People would say '*we'll try this one while we're here*'."



Café Boutique Gold category winners - Chill Cafe Whangamata.

Left to right: presenter Trudi Nelson, Michelle Candler of Chill Cafe, NZ Bakels managing director Tony Marshall and Michelle Liddell owner of Chill Cafe.

In Silverdale, North of Auckland, Wild Grain Bakery owners Buntha Meng and Ketaka Lao says sales are still high for their *Potato Top* category gold pie, along with other flavours that have seen a boost as a result. “We had lots of new faces come to the bakery to try our potato top pie after the awards night and they’ve now become regulars,” says Ketaka.

Ty Lim, owner of Orewa Bakery says after winning gold for his mince and cheese pie, and appearing on national TV, he was so busy he had to get his family to help him keep up with demand. “People would come in and say, ‘give me one of your gold award pies from NZ Bakels’,” says Ty.

Other winners in the 2023 Bakels NZ Supreme Pie Awards like Srieng Choeu at Fresh Bun Café in Tuakau, and Lam Ho at Paetiki Bakery in Taupō have a similar story to tell: If you win an award people will want to try your pie and it will boost your business.

NZ Bakels managing director, Brent Kersel says: “It’s fantastic visiting our award-winning bakers and seeing the difference their award is making to their business. The Pie Awards are about celebrating our bakers. They work incredibly hard and we want to acknowledge that.

We look forward to seeing what arrives for judging day on July 25 and announcing the winner at the Bakels NZ Supreme Pie Awards in Auckland on July 30.”



Key dates:

- June 27 entries close (enter at pieawards.nz)
- July 25 Judging Day
- July 30 Bakels NZ Supreme Pie Awards

FRESH ON THE SCENE

WORDS Catherine Dostal

In a climate where many bakeries are finding it tricky to stay afloat, it's refreshing to hear it's not all burnt crusts and soggy bottoms. Some clever and brave bakers have decided to bite the bun and open a bakery. From all reports it's paying off.

So, how are they doing it? It seems there isn't one set path for starting a bakery, but there are some themes to ensuring success: exceptional products, great coffee, a space that inspires, a skilled team and a lot of hard work.

Slice caught up with three of the newest bakeries in Aotearoa: Beabea's in Westmere, Auckland; Glou Glou in Te Aro, Wellington and Grizzly's Cashel Street in Central Christchurch.



BEN & SARAH FROM BEABEA'S

Sarah & Ben

from **BEABEA'S**
in Auckland

WHY DID YOU CHOOSE TO OPEN A BAKERY?

Sarah: It's always been Ben's dream. He's been a baker his entire life. With my background in wine growing, hospitality, and a chemistry degree, I had many of the skills to help make it happen and to complement Ben's baking skills.

WHAT HAS SURPRISED YOU SINCE YOU OPENED BEABEA'S?

Ben: I was surprised by the amount of work involved. I've done long shifts, managed large teams, and have been a baker for ages. I didn't think it would be any harder than that, but it definitely was! There's a lot to do. We are working six days a week at the moment – it's hard work.

Sarah: We opened in December 2023, and it was busy right from the start. I think the community had been missing a bakery. The Westmere community was so supportive, which was a very welcome surprise.

Ben: And we thought Christmas was crazy but Easter was even crazier. We couldn't keep up with the hot cross buns. At that time of year, everything is already busy, but then every customer gets a six-pack of buns too.

WHAT WAS THE JOURNEY TO OPENING A BRICKS-AND-MORTAR BAKERY?

Ben: We had a couple of working bees with friends and family, paid with a box of beers here and there. I love searching TradeMe and Facebook Marketplace for equipment. Our big bread oven is from the Fairlie bake house in the South Island. A TradeMe purchase that took my cousin and I on a big road trip. We stored it in my parents' garage in Palmerston North for a couple of years until we found this location. All our gear is second-hand – except our dishwasher, and that breaks down the most!

Sarah: I think it worked out well having a lot of equipment ready to go. So when a location came up, we were able to jump at it.

WHY SHOULD PEOPLE COME AND VISIT BEABEA'S?

Ben: Coffee and pastries go so well together – it's such a lovely breakfast. We're using Atomic Coffee roasted in Kingsland, Auckland. One of our baker's dads is a



potter, and he's made mugs for us, so you can have your delicious coffee in a nice hand-thrown mug with a pastry and sit on one of the benches out front.


WHAT IS YOUR FAVOURITE THING ABOUT OWNING YOUR OWN BAKERY?

Ben: It changes all the time, but it's cool that you can come in and experiment, bake bread, and deal with a range of different things. I'm just having fun experimenting and trying new things. I'm still learning every day. My favourite piece of equipment is our vintage bun divider.

WHY HAS BEABEA'S BEEN A SUCCESS?

Ben: There are lots of different ways to run a bakery, but we wanted to offer a smaller volume of products and make sure they are really good. We make some of the old-school classics, but really we just bake what we would like to buy from a bakery ourselves.

 @beabeas.bakery

 160 Garnet Rd, Westmere,
Auckland



GLOU GLOU

Mike FROM **GLOU GLOU** *in Wellington*



WHY DID YOU START GLOU GLOU?

Food Envy is our main company. It is a catering company, and we do all sorts, including weddings, canapé functions, corporate catering, large-scale gala dinners and events for up to 3000 people. We have approximately 10 full-time chefs including some extremely talented pastry chefs.

We wanted to leverage our production kitchen when it was not being used for catering purposes. With a retail space we can always wholesale and produce for ourselves, which secures our work a lot more.

Also, the other main driver for Glou Glou came from wanting to keep our highly talented chefs learning and upskilling. We pitched the idea of a retail space to our team, and they were into it. This would give everyone the opportunity to showcase their creativity and deliver something to the public that they can't usually do in catering – as catering is high volume, or it's corporate, or in-season lunches like sandwiches and salads.

THE PASTRIES YOU RELEASED INCLUDING THE CUBE CROISSANTS ARE NOT NZ BAKERY STAPLES, WHY THE DIFFERENCE?

Wellington has so many eateries and we didn't want to be just another cafe. So we asked ourselves what can we do differently to keep our team excited and engaged? We also looked overseas at what was happening on the bakery scene.

We were not croissant experts but we knew how they should taste and from a lot of market research (from trying everything currently on the market) we felt no one was doing these here as well as they could be. We spent about six months with my head pastry chef working on a croissant recipe and after months and months of R&D and testing every single ingredient; the salt, the butter, the content, then different brands, the ratios, the flour... everything, we made our first breakthrough.

YOUR PASTRIES WERE A HIT FROM THE START, WAS THIS EXPECTED?

In a way yes because we did a pop-up to test our pastries before opening Glou Glou and from this we knew we were onto something. But once we opened Glou Glou the reception from the public was beyond what we expected.

They just completely took off to the point where we were selling out within half an hour of opening. People were lining up before we even opened, and then the line was all the way down the street, and then people were buying everything off the rack.

Because demand was so high at the start, we were doubling production every week. We did this for a few weeks but then we realised our entire team was at burnout. We started to get complaints that people were waiting in line for an hour and when they got to the front the pastries were sold out.



IMAGES SUPPLIED BY WELLINGTONNZ



So at this point, it was clear we needed to produce large numbers consistently. So we made the decision to pause the pastries so that we could invest in more equipment and train more staff. We are more committed to our staff and their work than trying to push out a product they're not 100 per cent happy with.

We communicated this clearly to customers and the support for taking a pause for these reasons has been amazing.

ARE THE PASTRIES AVAILABLE AGAIN?

Our core pastries (butter croissants, almond croissants, pain au chocolat and a couple other croissant variations) are back on the menu every Saturday. We have croissant croque monsieurs every Sunday. Our specialty-filled croissants will be returning at the end of June. Most likely, it will be Saturdays only before we expand to two days a week. This is mostly to manage expectations and we'll be showcasing our other baked goods on weekdays.

WHAT ELSE IS BRINGING IN CUSTOMERS AT GLOU GLOU?

Our coffee. We brought in Coffee Supreme early on, as we wanted to find a supplier that had the same values and ethos as us. Coffee Supreme ticked all the boxes and they've been an absolute dream to work with. I can confidently say we have the best coffee in this pocket of central Wellington.

I think our space draws people in too. We had architectural designers in to create the space at Glou Glou; it's very welcoming, it's open, with comfortable seating, so just off Courtney Place you can actually enjoy your croissant with a coffee and relax.

Also, from our overseas research, we saw that the coffee culture is changing. So we thought we would try out some coffee alternatives and what has been very surprising is just how popular they have been. We offer matcha, turmeric, chai and ube. And these are bringing in customers as well. Some days these alternate options sell just as well as our coffee does.

 @glouglou.nz

 17a Allen Street, Wellington



Sam FROM

GRIZZLY

*Baked Goods
in Christchurch*

HAS OPENING YOUR CASHEL ST BAKERY BEEN DIFFERENT TO GRIZZLY'S OTHER LOCATIONS?

We opened Buchan St in 2018, and that was a real DIY job. It's quite a unique space; we open up bifold windows and serve from there. It's in a pretty industrial area, and we serve high-quality baked goods out of it.

Then in 2019, we opened The Welder on Well Street, and with this location we levelled up in a way. We had an empty shell to deal with, but it was sitting within a shared tenancy/larger space. We got in some quality tradespeople and nice furnishings. It was all prefabricated off-site and we put it in place and then we were going. We did that one extremely quickly.

In contrast with Cashel Street, which opened in April this year, we took our time to get it right. It was important for us to be pedantic about all the furnishings and the design on this one because that's what we are like with our baked goods. Everything in Cashel St is bespoke. We are talking about steel fabricators, upholsterers, tilers, and carpentry; everything is designed down to a tee. We knew from previous store openings what matters – you want to create a space you are happy to work in and somewhere you want to welcome customers into.

WHAT LESSONS WERE LEARNT FROM PREVIOUS STORE OPENINGS THAT HELPED YOU OUT WITH CASHEL STREET?

Where to start... but one that comes to mind from previous shop openings is to be as rational as possible. Really thinking through 'Is it going to work?' in terms of the size of the footprint of the store, whether there is enough of a customer base in the area and a big one is being realistic about the always drawn out process of lease negotiations – they often take ages and sometimes fall through. If you're super in love with it you're going to feel like it's a real setback. But really, it doesn't have to feel like that. You can find another space you will fall in love with. Sometimes, things require patience.




Also, it's a hell of a lot of hard work before opening. We had that prior experience of knowing once you're open, it's kind of too late. If you can do all your finishing touches before you open, it makes opening a lot easier.

IS STAFFING CASHEL ST ANY DIFFERENT TO THE OTHER STORES?

We used to look for staff with credentials, but now what we really need is people who like to learn and want to be at work. Their experience is, in a way, second place to that. If you like to learn, you're going to get there. But if you're highly skilled or a 'finished book,' and you're not interested in being part of the team or learning, then it's not going to work out. At Grizzly, we like to keep improving and keep striving.

OTHER THAN YOUR BAKED GOODS, WHAT HAS MADE GRIZZLY A SUCCESS?

What's better than sitting down to a flaky pastry with a cup of coffee? We are not trying to be a cafe though - we are a bakery where everything's made in-house. And I think that kind of makes it a little bit stratified away from other places that do dispense coffee. Having said that, coffee has been integral to our success. As has our team of people who like to work very hard to make and sell beautiful, delicious baked goods.

 @grizzlybakedgoods

 56 Cashel St, Christchurch



BEATING HARD TIMES

SIX THINGS BAKERS CAN DO TO NAVIGATE A CHALLENGING ECONOMY.

WORDS Nick Walker

Small businesses have known for a few years that times have been tough, and now we have the numbers to prove it.

In March this year, a reported 236 companies went into liquidation – the highest monthly figure since March 2018. In the first three months of this year, 489 businesses had liquidators appointed, which is up 28 per cent on last year and more than 58 per cent on 2022.

The food and hospitality industry is second only to construction in terms of the numbers of businesses affected.

Rising costs and tight labour market are coinciding with decreased consumer spending to really challenge small food businesses like bakers in particular. Stats NZ figures show food consumables spending was down 0.9 per cent in February, compared to the month before.

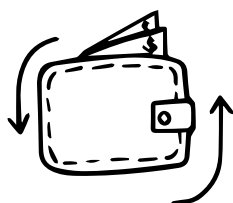
All this comes after years of pandemic-related turbulence. Business owners could be forgiven for wondering when they're ever going to get a break.

Rightly or wrongly, interest rates are often held up as a sign of how things are going. There are expectations for interest rates to start to come down toward the end of this year, so there is light at the end of the tunnel, but it is still some way away.

So what can bakers and bakery owners do to get through?

Chartered Accountants ANZ NZ Country Head Peter Vial FCA offers his top tips for navigating tough economic times.





1. START WITH YOUR CASHFLOW

Poor cash flow is by far the biggest reason why businesses fail - more than 80 per cent of businesses that go under cite cash flow issues as a reason why.

“This should be the number one focus,” Vial says. “It may mean moving older stock and holding less inventory. Look for different invoicing and customer billing practices and terms of trade to provide a more attractive proposition for your customers.”

For bakeries that cater or do work you invoice for, try shortening payment terms on your invoices. Automate reminder emails for unpaid invoices to help ensure you’re paid on time.

Any bakery can pay invoices the day they’re due - not before - to maximise your cash on hand at any given time.

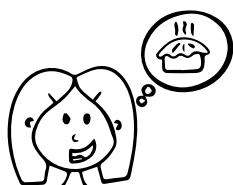


2. CONSIDER ADJUSTING YOUR PRICING

“In times of economic difficulty it might be tempting to offer a big discount, but businesses should also be careful to not underprice themselves,” Vial says.

“Business owners should do frequent price reviews, at least every 12 months, to make sure they’re in line with market expectations.”

In the current climate, that likely means increasing prices to keep up with rising costs.

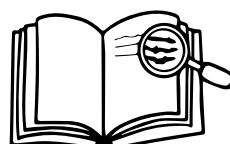


3. MAKE CUSTOMERS HAPPY

This is a lesson many bakers know already - a satisfied customer is a repeat customer. Vial says there are three main ways to do it.

“Price is one area in which businesses need to beat or meet the market - the other two are customer experience and product offering.”

Think about ways you can improve the customer experience, and always ensure you’re making the highest quality foods you can.



4. LOOK AT THE BOOKS

When you know things aren’t going well, it can be tempting to put your head in the sand and ignore your finances. But this won’t make your problems go away. If anything, it has the opposite effect.

“Good forecasting is important in difficult times,” Vial says. “Business owners should factor in a range of scenarios around inflation, supply restraints, and consumer demand. It will be particularly helpful when dealing with banks, who want to see businesses being proactive in identifying risks and opportunities.”

The big lesson here is, if you know what’s coming, you can look to do something about it.



“

**LOOK AT WHAT YOU CAN
TIGHTEN UP IN TERMS OF
DAILY PROCESS AND THE
FUNDAMENTALS, BEFORE
LOOKING AT PIVOTING TO
NEW PRODUCTS**

*– Peter Vial, Chartered Accountants ANZ
NZ Country Head*

5. FIX UP BEFORE YOU BRANCH OUT

Another temptation could be to expand your business into offering new products or services. But before you go and buy that new food truck, or a big, expensive coffee machine, make sure your current offering is running as smoothly as possible.

“There may be more benefit to be gained in adopting best practice, or making catch-up improvements, than there is in wholesale change or innovation,” Vial says.

“In the first instance look at what you can tighten up in terms of daily process and the fundamentals, before looking at pivoting to new products or areas of business.”

6. GET HELP

The unfortunate reality of these times is that some businesses will fail. However, if things are heading in that direction, it doesn't mean it's a foregone conclusion. There are a variety of experts you can engage with to turn things around.

“Our main advice is to reach out for help sooner rather than later, whether from business mentors or a chartered accountant,” Vial says. “Don't get in tax arrears, or if you do, get in touch with Inland Revenue early to arrange a plan.”

Voluntary administration is one option that is often overlooked. The Companies Office reported just 43 voluntary administrations in 2023, compared to 1838 liquidations.

In March, the NZ Herald quoted Bryan Williams of BWA Insolvency as saying voluntary administration is a “big ask”, but that it at least offers a sense of hope around restructuring a struggling business, rather than continuing on towards an inevitable failure.



PRODUCT SPOTLIGHT:

Slice shines the light on up-and-coming, new and trending products to help your New Zealand bakery thrive. Let's check out these baking industry business boosters...

HAVE A
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FEATURE?

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A convenient non-stick cooking spray, which is a natural source of Omega-3. It is ideal for releasing cakes, muffins and other bake products from tins. Simply spray on your cook/bakeware prior to use.

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FABULOUS FLAKES

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egmonthoney.co.nz



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Transform your creations into edible masterpieces with **FN Lemon's** Florets. These 100% edible homegrown blooms add a touch of whimsy and elegance to your baked goods and beverages.

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fnlemons.co.nz

NEW

SOURDOUGH

Pizza Base Mix

Ingredients

	KG
Bakels Sourdough / Pizza Mix	2.000
Salt	0.040
Water	1.280
TOTAL	3.320

Bakels Product codes:

Sourdough Pizza Base Mix: 3952-30
RTU Pizza Sauce: 7335-50

For more information or to book a demonstration, contact your local **Bakels Bakery Advisor** or email or contact us through our toll free number below.

Method for basic pizza base

1. Place 2kg bread mix into a bowl. Add 1.28kg of water, and 0.040kg of salt.
2. If using a mixer, mix until smooth (approximately 5 minutes) then rest for 60 minutes.
If mixing by hand, mix until combined. Rest for 15 minutes, then stretch out and round the dough. Repeat until the dough looks smooth. Rest for a further 30 minutes.
3. Divide and round the dough into your desired weights and shape.
4. Rest for 30 minutes before topping, or place in the fridge until ready to use.
5. Top with Bakels RTU Pizza Sauce or as desired.
6. Bake hot and fast.

Step by Step



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BREAD TOO!**

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Baking Wellness Into Your Life

The winter blues can be easy to underestimate - the colder season is often a time when people struggle with their mental health. We talk to two bakers with lived experience about how they look after their own wellbeing.

WORDS Nick Walker



PICTURED: Andy Dickson

When you're in a vulnerable place mentally, the smallest things can send you over the edge.

For Andy Dickson, simply turning on the wrong element one night was enough to make him collapse on the ground in tears.

The co-director of baking supplies company Sugar Lips has had a long experience with depression and anxiety, and knows better than many people how important it is to prioritise your own mental health.

"If you're running the business, you are your most important asset," he says. "To not look after yourself is actually not being business savvy. I know if I don't look after myself and I crash, the business will suffer because I can't do what I need to do."

Alby Hailes is another baker who knows the pitfalls of mental health all too well. The winner of The Great Kiwi Bake Off in 2021 is in the final

stages of his psychiatry studies, having recently taken a step back from running his baking business.

Hailes also isn't shy about talking about his experience with burnout. It came after years of being overcommitted, working as a psychiatry registrar, competing on The Great Kiwi Bake Off and subsequently writing his own cookbook.

"Sometimes it's only when you step back from what you're doing that you can see where the issues were," he says. "Part of that for me was being stretched too thin on too many things, and not having particularly good boundaries."

He hadn't had a significant break for around 10 years, so he and his partner quit their jobs, sold their home in Whangarei, travelled for a few months and moved back to Dunedin.

Hailes describes that break as being a huge moment for gaining perspective on the impact his high-paced life was having.

LOOKING AFTER YOURSELF IS LOOKING AFTER BUSINESS

Everyone is different, but Dickson and Hailes both believe taking care of the basics is the best way to support your own mental health needs.

"I've learned that I'm more at risk when I'm not doing things that keep me healthy generally - not sleeping well, not exercising, eating unhealthily, things like that," Dickson says.

"At the end of the day, it's just the cornerstones of living well," Hailes adds. "It sounds simple, but it's an active thing you have to do, especially as a business owner when you have all sorts of competing priorities that can pull you into a vortex of unhealthy habits."

Unfortunately for busy business owners, there is no trick to finding more hours in the day for yourself. Multi-tasking on work calls or emails while you're out for a run probably won't give you the same rejuvenating effect either.

The cold, hard truth is that the only way to make sure you're doing the basics right is to prioritise them ahead of other things.

RECOGNISING WHEN YOU'RE STRUGGLING

The nature of the business hamster wheel means there's always something to do. It can sound laughable that you'd take some me-time when there are bills to pay or orders to place.



“

“I’VE LEARNED THAT I’M MORE AT RISK WHEN I’M NOT DOING THINGS THAT KEEP ME HEALTHY GENERALLY - NOT SLEEPING WELL, NOT EXERCISING, EATING UNHEALTHILY, THINGS LIKE THAT

– Alby Hailes

“When you’re running your own business, you often can’t just take time away from work, or if you do it comes to the detriment of your production and your revenue,” Hailes says. “That feeds back into the cycle of overwork.”

Again, this is the perspective he gained for himself as he worked through his burnout a few years ago. It’s not always easy to know you’re struggling because you’re so busy.

“A practical thing you can do is to dedicate time, once a week or once a fortnight, where you remove yourself from work and allow time to reflect on how things are going. It doesn’t need to be long, but if you take that time for reflection on your wellbeing, it can reveal things you didn’t know were there.”

Andy Dickson was going really well at work when his depression was diagnosed, but that was actually part of the problem. He thought someone with depression wouldn’t be able to get out of bed in the morning, and told himself that he couldn’t be depressed because he was still performing.

“I could achieve things and tick boxes and participate, but I wasn’t getting any joy out of anything. It was almost robotic. It might have looked to other people like I was fine, but I just wasn’t fully there mentally.”

For Andy, the lesson was that it’s not about what you’re doing, it’s about how you’re feeling.

Now, he and his wife Beks, the founder and co-director of Sugar Lips, have an understanding that they take time out for themselves whenever they feel they’re not coping. If someone needs space - even if it’s just five minutes to go outside and breathe - the other person steps in.

He’s found huge benefit in sharing his journey with Beks, and says that’s one of the biggest things anyone can do.

“It’s a cliché saying talk to someone, but if you don’t share it, it stays as your burden. Having someone to talk to honestly about what’s going on is huge, not so you can be fixed, but just so you have someone who’s heard you. That’s the big thing with it.”





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WEIRD & WONDERFUL PIES OF NEW ZEALAND

A list of where to find NZ's most weird and wonderful pie flavours.

WORDS Hailey Benton

These days, the classic Kiwi pie has undergone an evolution, offering far more than just the traditional mince and cheese filling. From your morning coffee served in a pie crust to a taste of iconic East Coast kai moana — there truly is a weird and wonderful pie to satisfy cravings in the most unexpected and delightful ways.

Redefining Kiwi comfort food, there has been a huge surge in creativity and experimentation, with bakers (and pie enthusiasts alike) pushing the boundaries of traditional flavours and techniques. New Zealand pies have become a symbol of our cultural identity — with the humble steak and cheese often being a nostalgic reminder of home for expats.

The world of pies has also found itself at the forefront of social media, with users and food influencers sharing pie-tasting adventures across New Zealand. Not only showcasing the diversity of New Zealand's pie scene but also inspiring others to try these weird and wonderful flavours.

PĀUA PIE CAFÉ 35

Café 35 in Tokomaru Bay, Gisborne, is famous for its amazing pies, selling over 18,000 each year. Their Pāua Pie is a standout, loved by locals and visitors alike. This unique and incredibly Kiwi pie blends the rich, tender flavours of pāua (abalone) with a perfectly flaky crust. Located along Highway 35, stopping to taste a Pāua Pie from Café 35 has become a must-do on any East Coast road trip.

f @TokomaruBayCafe35

📍 43 Waitangi Street,
Tokomaru Bay



BEEF PALUSAMI PIE RICHOUX PATISSERIE

The Palusami Pie from Richoux Patisserie in Auckland, is a twist on a Samoan family staple. Traditionally, Palusami is made with taro leaves, coconut milk, and beef, and is cooked in an umu (underground oven). This pie brings those rich, authentic flavours into a delicious pastry form, perfect for a taste of Samoa right in the heart of Auckland.

📷 @richoux_patisserie

📍 119 Main Highway, Ellerslie, Auckland

THE BOOTY CALL BEERS BY BACON BROS

Picture this: a slow-cooked brisket, encased in buttery, flaky pastry, nestled atop a bed of pea purée, topped with creamy mashed potato, rich gravy, and a cheese sauce. This calorific creation, known as 'The Booty Call', is by Beers By Bacon Bros, a dynamic BBQ and Micro Brewery located in Christchurch.

📷 @beersbybaconbros

📍 477 Blenheim Road, Sockburn, Christchurch





THE PIEFEE®
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The clue is in the name — Pie + Coffee = PieFee. Your favourite cup of joe served in a biscuit pie cup, it's as quirky as it is delicious. Created by Chamnan Ly back in 2017, the PieFee has skyrocketed to fame, becoming an iconic fixture on K Road and grabbing the attention of Lonely Planet, NZ Herald, Newshub, and more. So, how do you drink yours?

📷 @piefeenz

📍 349 Karangahape Road, Newton, Auckland

PARENGO PIE
TE PUIA SPRINGS STORE

The Parengo Pie, a two-day creation by Te Puia Springs Store owner Rachael Thomas, emerged from the challenges of Covid and Cyclone Gabrielle. Knowing she needed a way to turn her business around and faced with an abundance of parengo - a type of seaweed - Rachael got creative. The result? A smash hit, selling over 80 pies daily. The secret? Generous amounts of bacon and butter.

📌 @tepuiastore

📍 1 Hall Street, State Highway 35, Te Puia Springs



SPICED APPLE, BANANA & CUSTARD ROTI BROS

Born out of lockdown and the tireless trapeze from the couch to the fridge in search of kai, Roti Bros first pie started with the humble butter chicken and roti paratha from the depths of the freezer. And it worked. Would you believe that it took them 4-years to develop a dessert pie — but boy, it's a doozy. Wrapped in their world-famous-in-New-Zealand flaky roti pastry and filled to the brim with spiced apple, banana and custard. Available to purchase from their flagship store in Commercial Bay.

📷 @roti_bros

📍 Level 1, Shop 4/7 Queen St, Commercial Bay, Auckland



A WEIRD & WONDERFUL ROADTRIP
★ PIES OF AOTEAROA ★



We've put together an interactive map so that you can enjoy all of the weird & wonderful pies that New Zealand has to offer.

Simply scan the QR code →

Do you think we've missed an iconically weird or wonderful pie? Submit your favourite to editor@bakingnz.co.nz and we'll add it to the map!



SCAN ME TO
ACCESS THE MAP



IMAGES SUPPLIED BY GREEN MEADOWS BEEF

Farm To Table

Slice sat down with Nick Carey to chat about his family's commitment to taste and sustainability, the secret behind Green Meadows Beef's exceptional flavour and why they're revolutionising New Zealand's farm-to-table meat industry.

WORDS Rose Cawley

You can taste the difference in Green Meadows Beef.

That's what co-founder Nick Carey says about the premium meat cuts produced from their Taranaki pastures.

"We think it could be due to the land that we farm, the volcanic soil and also being close to the sea and any impacts that the salt might have," he says. "But, ultimately we think it comes down to our farming practices and in the care and attention provided through training, which ensures that customers are getting the best possible products."

The Carey family has farmed the land for three generations – initially as dairy farmers before moving into beef finishing.

GOING BEYOND THE Paddock

It was in their growing reputation for raising picture-perfect, high-quality cattle that the seed for Green Meadows Beef was sown.

"We thought if a meat company was using our farm as an the example for their international clients to say: *'this is how New Zealand meat is farmed'* then maybe we could share that directly with people as opposed to it being a product just going in a box that doesn't have any connection to the source."

From that, the Carey family decided to build a synergy between Kiwi farms and New Zealanders – connecting them through the meat on their plate. In 2012 they started selling directly to consumers, cutting out all the middlemen.

PIONEERING ONLINE MEAT SALES

"We started the online business before My Food Bag, before Woolworths online shopping, before COVID – before purchasing food online was an everyday occurrence," he says. "So it took twice or three times as long for us to achieve that online scale because we were at the forefront of the learning curve."

Nick says being a trailblazing operation in the direct-to-consumer model, which has since become mainstream, meant the business had to be agile and



“

**RATHER THAN CALLING
IT A STEAK PIE CHOOSE A
SPECIFIC CUT AND THEN
CALL THAT OUT, SUCH AS A
SKIRT STEAK PIE.**

– Nick Carey, Green Meadows Beef co-founder



innovative right from the get-go.

Now they have achieved scale through robust diversification including online, supermarkets, contract manufacturing, export, and food service.

MORE THAN MEAT

At the beating heart of their growth has been their approach to farming – a more considered and connected way to raise beef.

“We have low farm stocking rates, we don’t apply synthetic fertilisers to the land, we focus on whole carcass utilisation so that there’s no wastage of the animal. Now, we’re focused on cutting down transport in the animal journey,” Nick says. “It hasn’t necessarily been a deliberate play, but I guess a lot of what happens on the farm is as sustainable as we can be.”

He says there is a portion of the market that cares deeply about where their food comes from and asks the questions.

“Then there’s also a part of the market that wants to ensure they can put protein on the table for their families.”

BALANCING QUALITY AND AFFORDABILITY

Nick says with a changing economy and cost of living crisis the business has diversified their product mix and brands.

“What we’re seeing is people trading down their meat choices. So maybe it’s not a steak they are buying but a cut of meat that can feed more people,” he says. “We have our premium Green Meadows brand but we also have a value brand called Meat Street, that is more targeted to the everyday household shopper.”

COMMUNICATING VALUE

Regardless of where bakers, chefs and food services providers are sourcing their protein from he suggests not using a generic meat term to describe the product.

“Rather than calling it a steak pie choose a specific cut and then call that out, such as a skirt steak pie.”

After 11 years in the industry he says finding that unique positioning and creating a point of difference is key to selling more products.

CHASING THE NEXT CHAPTER

In fact, Green Meadows Beef has sold more than a million packs of sausages, burgers and steaks all over the world.

Nick highlights that launching into supermarkets, obtaining export registration, and sending their



first export shipment have been some of their most celebrated milestones.

“We have a mixture of pre-packed products that we airfreight to some high-value markets like Singapore and French Polynesia and more bulk pack products for food manufacturers or hamburgers for resorts in the Pacific and to the Caribbean.”

Nick reveals that the next big step for the business is doubling their manufacturing footprint.

“It’s a massive expansion, which helps us to automate some of the processes and keeps us at the top of the game and able to continue to grow into the future.”



Where can I find Green Meadows Beef

For wholesale or branded collaboration opportunities reach out via the website or to try the meat, shop online at:

www.greenmeadowsbeef.co.nz

Green Meadows Beef

MINCE AND CHEESE PIES

PREP TIME: 20 minutes

COOK TIME: 1 hour 40 minutes

SERVES: 6

INGREDIENTS:

- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 500g Green Meadows Beef Mince
- 2 tablespoons tamari (or light soy sauce)
- 2 teaspoons brown sugar
- 1 cup stock
- 2 tablespoons flour
- 100g cheese, grated
- 1 packet flaky pastry
- 1 egg beaten

METHOD:

In a heavy-bottomed saucepan with a lid, heat the olive oil over a medium high heat and cook the onion until soft and translucent. Add the mince and cook until browned and cooked through. Add the tamari, brown sugar and stock. Bring to the boil then reduce the heat to a simmer, put on the lid and cook for 1 hour.

Pre-heat the oven to 180C. We put a pizza stone into the oven at this point which will get nice and hot and help the pastry to cook on the bottom of the pies. Add the flour and mix well. If it is too runny (you want the mixture to be the consistency of a pie filling – not too dry and not too runny) then continue to cook it to reduce the liquid in the mix.

Line 6 small pie tins (ours were approx. 100mm wide) with pastry and fill the tins with the mince mixture then top with the cheese. Brush the edges with egg before putting on the lids and crimping together either with a finger or fork to join the two. Brush with the egg then put into the oven on top of the pizza stones. Bake for 25 minutes or until the pastry is golden and flaky.

Remove from the oven and serve immediately.



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Smooth, silky custard-style filling. Use in any shelf stable bakery or dessert application.

IDEAS FOR USE:

Perfect for choux pastries - profiteroles, éclairs and cream puffs.

Use in custard squares and fruit tarts.

Delicious in a trifle or on a meringue.

Use in muffins, scrolls, donuts and Chelsea buns.

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10kg bag-in-box (Vanilla Bean Custard Flavoured)





RAISING THE BAR FOR *Baking* SKILLS

New Zealand Bakels Ltd became involved in trade training to mitigate an observed skill decline in the baking industry across the country. The company believes fostering a thriving baking industry goes beyond just providing exceptional products. Bakels is committed to elevating the skill level of bakers across the country by offering comprehensive trade training. Its goal is simple yet impactful: to equip bakers with the knowledge and qualifications they need to excel in their craft.

THE VALUE OF SKILLED BAKERS

Skilled, qualified staff are the backbone of any successful bakery business. They bring enhanced product quality, reduced waste, and improved overall efficiency. When bakery employees hold formal qualifications, it creates a more adaptable and flexible workforce that can readily adjust to challenges like unexpected absences.

Investing in training not only benefits businesses but also demonstrates a commitment to industry growth, which in turn fosters a stronger sense of staff engagement and value. Bakels Training School's long-standing partnerships with numerous employers attest to the mutual benefits its training programmes provide. As Glenn Callow, a tutor at Bakels Training School, says, "This only happens because both our employers and our graduates have benefited from the training we provide here at Bakels."

A COMPREHENSIVE APPROACH TO BAKING EDUCATION

Since 2010, Bakels Training School has been a registered Private Training Establishment (PTE), offering a full suite of on-the-job New Zealand Certificates in Baking, catering to both plant and craft bakers at Levels 3 and 4. The programmes typically span 18 months for the Level 3 qualification and three years for the Level 4 qualification, with options to specialise in various strands such as bread, pastry, cake, and biscuit baking.

Delivery of the programmes is completed through an on-the-job training model. All learners must be employed at least 30 hours per week in a bakery environment which allows for the range of

skills required for the appropriate strand to be demonstrated.

FLEXIBLE LEARNING FOR BUSY BAKERS

Understanding that bakers lead busy lives, the training is designed to seamlessly integrate with their work schedules. Learners complete theory units through distance learning, while practical skills are honed on the job and assessed during block courses in Auckland, Christchurch, and Palmerston North. These are fully operational bakeries and the training is delivered by qualified tutors; Bruno Falco, Glenn Callow and Grant Lankshear, who between them hold in excess of 70 years baking and 30 plus years teaching experience. The tutors ensure each learner receives personalised guidance and support.

DEDICATED SUPPORT EVERY STEP OF THE WAY

The Bakels team of bakery advisors extends across the country, offering invaluable support and mentorship to apprentices throughout their training journey. These qualified bakers play a pivotal role in helping learners achieve their goals and ensuring their success. The training school believes in the power of collaboration, working closely with both employees and employers to foster a rewarding apprenticeship experience.

A COMMITMENT TO THE FUTURE OF BAKING

In 2023 NZ Bakels Training school was able to present 53 certificates to graduates completing their programmes of study with Bakels Training School.

Brent Kersel, Managing Director of NZ Bakels Ltd, says the training school shows the company's dedication to the industry.

"Bakels is committed to ensuring New Zealand will have skilled and qualified bakers into the future. Its tutors and bakery advisors share this passion, working tirelessly to pass on their expertise and nurture the next generation of bakers."

BUDDING BAKER

Slice chatted with rising baker, Will, one of the Kiwi baking apprentices set to shine at the Excellence in Baking Competition in Australia.

WILLIAM SPRATLING

- *Sourdough Baker at Daily Bread, Pt Chev, Auckland*
- *Enrolled with Bakels Training School*



HOW FAR THROUGH YOUR BAKING APPRENTICESHIP ARE YOU?

Just started my first year so I have 3-years left of my apprenticeship.

HOW DID YOU START BAKING?

I started in high school, my school had a food tech class and it was always my favourite subject.

WHY DO YOU LOVE BAKING?

I love the science of it and all of my favourite foods are baked goods. I find baking very exciting.

HOW DO YOU FEEL ABOUT THE UPCOMING EXCELLENCE IN BAKING COMPETITION?

I feel really lucky to have this opportunity. I'm both nervous, proud and excited which is a pretty wild rollercoaster of emotions. But overall I'm really looking forward to it.

THIS IS THE FIRST TIME THE COMPETITION HAS FEATURED COMPETITORS FROM NEW ZEALAND. HOW DOES IT FEEL TO REPRESENT NZ ON THIS STAGE?

It feels amazing, again I just feel so honoured and privileged to be able to do this, hopefully I can make the people at home proud.

HOW DOES THE COMPETITION WORK?

I'll have from 8:30am to 3pm to make a variety of different doughs and bread items. I'll be with another New Zealand baking apprentice who will be making viennoiserie and other bakery goods. I'll

have to provide my own recipes that will be specific to this competition. Once finished we will present the food buffet style and all the teams will be graded and scored.

WHAT IS YOUR FAVOURITE BAKED GOOD TO MAKE, AND WHY?

I really love making doughnuts, it sounds weird but I just love them. There is nothing better than a perfect doughnut.

WHO IS YOUR BIGGEST INSPIRATION IN THE BAKING WORLD?

Arnaldo Cavallari. He invented ciabatta in 1982 to compete with French baguettes that were being imported to Italy for sandwiches. He was also a four time Italian rally championship winner.

WHAT HAS BEEN THE MOST CHALLENGING BAKING PROJECT YOU'VE UNDERTAKEN SO FAR?

Starting at Daily Bread right before Christmas because everything was so crazy busy. A sink or swim type of challenge.

HOW DO YOU PREPARE FOR A COMPETITION LIKE THIS?

Lots of planning and practice.

WHAT ADVICE WOULD YOU GIVE TO SOMEONE ASPIRING TO BECOME A BAKER?

Stay calm and be deliberate.





80°C conventional / 160°C
a de
live
nd sugar until light
one a
vanilla

Slice

Recipes

Spoon mixture into prepared
the top. Bake for 40-50
cooked (case should sp
lightly pressed on top an
inserted into the center
(clean)



for 5-10 minutes) b
were
rally to cool
of when cold



- Goodman Fielder Apple strudel
- Troubleshooting Puff Pastry with Graincorp
- Baker's Professional Vanilla Bean
& Passionfruit Bambina Doughnuts
- Mauri Butter Chicken Pie



the egg mixture
the milk to the dry

Flour so good

OUR OWN BAKERS USE IT!



APPLE STRUDEL BY ANTONY BEAGLEY

⌚ **Prep Time:** 30 minutes **Bake Time:** 45-55 minutes **Difficulty:** ✕ ✕ ✕ ✕ ✕

Ingredients

PUFF PASTRY GROUP 1

2.500kg GFI Premium Pastry & Noodle Flour
250g Pastry Margarine
2g Salt
1.350L Water

PUFF PASTRY GROUP 2

1.250kg Pastry Margarine

FILLING

3kg Diced Apple
150g **Chelsea Caster Sugar**
90g Colset
15g Cinnamon
300g Sultanas

Method

Mix group one on slow speed with dough hook for 2 minutes until a dough has formed. Add group two and continue mixing for another 1 minute – until the Pastry Margarine has broken up and evenly dispersed through the dough but still visible. Fold the pastry with 1 x half turn and 4 x full turns. Rest for 30 minutes between each turn. Keep the pastry covered while resting so it doesn't dry out.

Once all the turns have been completed, rest the pastry overnight (covered). If storing the pastry in the chiller overnight, ensure it is brought back to room temperature before use the next day. Sheet the pastry out to a thickness of 2 3/4 on the pastry brake and roll out on the work bench. Mark out the strips for the strudel – you should achieve 4 strips wide and cut to the appropriate lengths required.

APPLE STRUDEL FILLING

Place approximately 900g of Apple Strudel Filling on a full length strip of pastry (full length of baking tray). For the top of the strudel, fold a strip of pastry lengthwise and using a knife cut the folded part of the pastry on a 45 degree angle. Place the top over the fruit and press down around the edges. Brush the pastry with egg wash. Bake in a pre-heated oven at 220°C oven for 25 to 30 minutes. Once cool, drizzle with some soft fondant icing.



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Troubleshooting: Puff Pastry

Lack of volume

Cause

- Flour too soft
- Layering too soft
- Excess scrap used
- Too many turns

Remedy

- Add dry gluten
- Check storage and use temperature
- Incorporate more carefully
- using less scrap
- Reduce number of turns, marking dough after each turn

Distortions or Shrinkage

Cause

- Flour too strong or dough too tight
- Insufficient or uneven resting periods between turns or before baking
- Excess scrap used
- Poor machining

Remedy

- Use correct amount of water and rest between turns
- Check that pastries are not processed out of rotation
- Use a standardised amount, incorporate
- Ensure paste thickness is not reduced too quickly. Ensure pastry margarine is not too soft (check storage temperature)

Tough Pastries

Cause

- Too little fat in the dough
- Pieces cut too thick

Remedy

- Check the balance of dough and layering fats
- Roll out thinner prior to baking

Uneven lift

Cause

- Layering fat is too soft
- Insufficient turns
- Oven too cool

Remedy

- Check storage and use temperature
- Increase number of turns
- Increase baking temperature to 220°C for puff pastry, 200°C for shortcrust pastry

Oil Spillage During Baking

Cause

- Layering fat too hard or brittle
- Uneven processing
- Too much dusting flour
- Failure to square up edges

Remedy

- Check storage use and temperature
- Standardise methods
- Brush excess flour off dough before folding
- Ensure correct folding

Pastries Topple During Baking

Cause

- Too few turns
- Insufficient or uneven resting periods between turns or before baking
- Pieces too thick
- Blunt cutters

Remedy

- Increase the number of turns, marking dough after each turn
- Strong flour requires longer resting periods
- Roll out thinner prior to baking
- Sharpen cutters

VANILLA BEAN & PASSIONFRUIT BAMBINA DOUGHNUTS

Makes 10 doughnuts (25g filling)

INGREDIENTS:

- 10 bambina doughnuts (about 50g each)
- 125g **Barker's Professional Vanilla Bean Custard Flavoured Patisserie Crème**
- 125g **Barker's Professional Lemon & Passionfruit Fruit Silk**

METHOD:

Diagonally cut each doughnut, two-thirds of the way through.

Dust with dusting sugar.

Mix together **Barker's Professional Vanilla Bean Custard Flavoured Patisserie Crème** and **Barker's Professional Lemon & Passionfruit Fruit Silk**. Deposit into a piping bag (fitted with a nozzle of your choice) and pipe 25 grams of the mixture into each cut doughnut.

TO SERVE: (optional)

Drizzle with approximately 5 grams of **Barker's Professional Lemon & Passionfruit Topping**





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BUTTER CHICKEN PIE

USING MAURI EAGLE PIE & PASTRY FLOUR

Top Pastry

Ingredients

Mauri Eagle Flour	5kg
Water	2.3L
Pastry Gems	2.4kg

Method

1. Add flour and water and mix for 2 minutes at slow speed, then 5 minutes at medium speed.
2. Add pastry gems and combine. Rest for 5 minutes.
3. Block the pastry. Give 3 book folds, allowing to rest for 30 minutes in chiller between each fold. Roll pastry out to 3.5mm thickness.

Bottom Pastry

Ingredients

Mauri Eagle Flour	5kg
Water	2.1L
Cake Margarine	1.45kg

Method

1. Mix flour and cake margarine for 3 minutes at slow speed.
2. Add water and mix for 2 minutes at slow speed, then 4.5 minutes at medium speed. Rest for 10 minutes.
3. Block the pastry. Give 3 book folds, then roll pastry out to 3mm thickness.

Butter Chicken Filling

Ingredients

Diced Chicken Breast	3kg
Turmeric	30g
Paprika	80g
Chilli Powder	60g
Chilli Pieces	40g
Chopped Garlic	80g
Chopped Ginger	40g
Sliced Onion	100g
Tomato Paste	500g
Chopped Tomato	400g
Green Peas	1kg
Fresh Cream	1L
Milk	500ml
Mauri Pie Thickener	500g

Method

1. Marinate chicken with turmeric, paprika, chilli powder, chilli pieces, garlic, ginger and onion. Bake for 1 hour at 200°C.
2. Add tomato paste, chopped tomato and green peas, and bake for another 15 minutes.
3. Combine fresh cream, milk and pie thickener and add to chicken mixture. Bake for 20 minutes.
4. Remove from oven, mix well and leave to cool. Leave overnight in chiller and use next day for filling.



Sticky Date Pudding

WITH BUTTERSCOTCH SAUCE

*Just add eggs,
butter, dates &
water!*

Ingredients

Bakels Codes

15kg Sticky Date Pudding Mix - 3815-51

5kg RTU Butterscotch Sauce - 4225-30

GROUP ONE

Dates (soak for a minimum of 2 hours
or overnight) **KG** 2.000

Water **KG** 2.000

GROUP TWO

Eggs **KG** 0.375

Morah Cake/Butter **KG** 0.625

Bakels Sticky Date Mix **KG** 3.000

Method

1. Preheat oven to 130°C.
2. In a large mixing bowl combine Group One ingredients.
3. Blend ingredients on 2nd speed for 1 minute.
4. Add Group Two ingredients.
5. Blend on a slow speed for a further 30 seconds, scrape down sides.
6. Continue to blend on a 2nd speed for a further 1 minute. Scrape down sides and deposit as desired.

To prepare a
Steam Pudding.
Add, 120g of Bakels RTU
Butterscotch Sauce in base
of bowl & top with 500g Sticky
Date Pudding batter. Bake
130°C for 3 hours. Rest without
lids on overnight to allow
mixture to completely cool.

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