



ISSUE 64



NEW ZEALAND'S OFFICIAL  
BAKING INDUSTRY  
MAGAZINE







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Daily Bread

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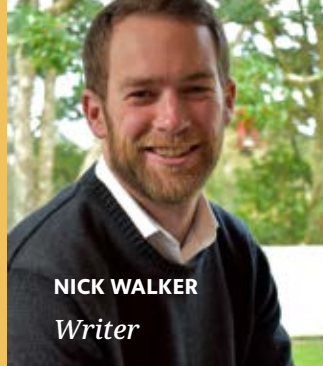
- Graham Heaven (Napier)
- Judith Gray (Wellington)
- Dennis Kirkpatrick (Roxburgh)
- Mike Meaclem (Christchurch)





THIS PAGE: Jason Hay from Richoux Patisserie.





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# WELCOME TO *Slice*

Welcome to another issue of Slice, where we celebrate the talent, innovation, and stories that make New Zealand's baking industry so special.

In this edition, we're shining a well-deserved spotlight on some of the incredible women in baking, sharing the stories of just a handful of the many Kiwi female bakers shaping the industry. Their dedication, creativity, and skill is nothing short of inspiring.

We also sit down with Jason Hay, whose award-winning vegan pies are proving that plant-based baking can be just as indulgent and delicious. His journey is a testament to innovation and the growing demand for incredible vegan options.

With ANZAC Day approaching, we uncover the origins of the ANZAC cookie – a biscuit steeped in history and tradition, yet still loved in bakeries and homes across the motu.

And, we bring you the story of Electric Cherries, an inspiring feature on one of New Zealand's most exciting producers. It's a read that will leave you feeling motivated and in awe of what passion, dedication, and craftsmanship can achieve.

We also mark a bittersweet moment for the industry, as Peter Pan Bakery, one of Oamaru's longest-serving family bakeries, goes up for sale after an incredible 75 years in business. It's the end of an era but also an opportunity for a new chapter in this iconic bakery's story.

Enjoy this issue, and as always, happy 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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TO DATE!**

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# PRESIDENTS REPORT

## *A word from Bernie*



### **HAPPY 2025!**

I hope 2025 is shaping up to be a cracker of a year for you all. As we dive into another exciting year in the baking industry, I want to take a moment to share some updates and insights for the year ahead.

### **DIARIES**

First, a quick note on dairies – going forward, we're introducing an online ordering system to make the process smoother. You'll be able to place your order through the members' page, ensuring it gets to you on time. This approach will ensure that we are only printing diaries for those that need and want them. Simple and hassle-free!

### **OPPORTUNITY MINDSET**

This year is full of opportunities if you're ready to seize them. Across our industry, we're seeing members push the boundaries of creativity and pricing their products accordingly. Large cookies selling for \$12, gourmet pies over \$11, sourdough bread at \$12 – if you create an outstanding product, people will pay for it. It's inspiring to see bakers thinking outside the box and getting rewarded for their innovation.

A key focus for 2025 is building the dream team. A strong workplace culture makes all the difference, because when your team is aligned with your goals, work becomes more than just a job; it becomes a shared mission. As the saying goes, *"Together Everyone Achieves More."* Your business plan should be clear, and your team should not only understand it but feel invested in it. When that happens, coming to work is a pleasure, not a chore.

There's another saying that resonates with me: *"Failing to plan is planning to fail."* Imagine playing rugby without knowing the rules or where the goalposts are, it would be a frustrating and aimless game. The same applies to business. This would be whisk-y business (pun intended). Set your goals, communicate them clearly, and focus on what you can control. Worrying about the things outside

your influence is wasted energy. Instead, keep your eye on the bigger picture and your long-term vision.

### **A BIG THANK YOU**

I also want to take a moment to acknowledge Ron Omelvena, who has stepped down from his role. A big thank you to Ron for his dedication and contributions over the years. Patrick has now taken over the Competitions Portfolio, and we're looking forward to seeing what he brings to the role.

### **ANZ BAKE**

And speaking of competitions – are you an apprentice baker, bread baker or pastry chef with a passion for excellence? The Excellence in Baking Competition is your chance to showcase your skills and compete alongside the best from Australia and New Zealand. This is a fantastic opportunity to challenge yourself, learn from industry leaders, and take your craft to the next level. If you're serious about baking and want to represent New Zealand, then make sure you put your apron in the ring!

Wishing you all a successful and rewarding 2025 – let's make it a great one!

*Bernie Sugrue*  
**Baking New Zealand President**

---

To get in touch with Bernie directly, you can email him at [president@bakingnz.co.nz](mailto:president@bakingnz.co.nz)





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# IN THE MIX

*The latest news in the  
baking world*



## COOKING UP COOKIE MAGIC WITH BROOKE BELLAMY

Australia's cookie queen, Brooke Bellamy, launched her debut cookbook. Known for her irresistible chunky cookies and viral baking creations, this book brings the magic of Brooki Bakehouse to bakers everywhere.

## BREAD BAKER OF THE YEAR AWARDS ANNOUNCED

Sadat Ali Rahimi of Coupland's Christchurch has been named the NZ Association of Bakers' Bread Baker of the Year. Delmari Janse van Rensburg of New World Rolleston secured second place and was awarded Young Bread Baker of the Year. These accolades celebrate excellence in bread baking across the country.

*See P.49 For More On Sadat*

**DO YOU  
HAVE NEWS?**

EMAIL US AT  
[EDITOR@BAKINGNZ.CO.NZ](mailto:EDITOR@BAKINGNZ.CO.NZ)  
TO SHARE YOUR STORY

## COFFEE COST CRISIS

The cost of Arabica beans, the world's most popular coffee variety, has surged to a near 50-year high, with experts warning that prices may remain elevated for years. The spike is fueled by a perfect storm of factors – climate-driven crop damage in Brazil and Vietnam, economic pressures, and geopolitical instability – all driving coffee prices to their highest levels since the 1970s.

## ACCREDITED EMPLOYER VISA CHANGES

The Government says changes to the Accredited Employer Work Visa should make hiring migrants easier, and protect Kiwis in low-skilled jobs. Changes of particular note include removing the median wage requirement, increasing visa duration for ANZSCO Level 4 or 5 AEWV holders to three years, amending the MSD engagement requirement and providing greater work rights for those on interim visas.

## INTERCHANGE FEES SET TO DROP

The Commerce Commission is set to finalise new interchange fee caps in 2025, potentially saving NZ businesses \$260 million annually. If implemented, domestic credit card fees will be capped at 0.20% for in-person transactions and 0.40% for online payments. The Commission is also reviewing surcharging practices to ensure fairer costs for consumers.

## SAY HELLO TO OUR NEWEST BAKING NZ MEMBERS

- **The Kakerly**  
*Brian, Christchurch*
- **The Great Pastry Shop**  
*Rhiannon McCulloch, Christchurch*
- **Stockman's Bakery**  
*Paul & Lynette Hawker, Temuka*





## THE BAKING INDUSTRY TRADE SHOW

The 2025 Baking Industry Trade Show will be hosted in Sydney, Australia. Mark it in your calendar | 15th - 17th July, 2025.

Find out more at:  
[bakingtradeshow.com.au](http://bakingtradeshow.com.au)

## DISCOVER THE FUTURE OF FOOD INOVATION

Fine Food New Zealand is the country's premier trade event foodservice, food hospitality and food retail industries. Running from 29th June – 1st July, 2025 at Auckland Showgrounds.

Find out more at:  
[finefoodnz.co.nz](http://finefoodnz.co.nz)

## MINIMUM WAGE SET TO RISE AGAIN

The Workplace Relations and Safety Minister has announced that the adult minimum wage will be rising to \$23.50 per hour from 1st April, 2025. This is an increase of 35 cents per hour from the current hourly rate of \$23.15.

## BATTLE OF THE MEATBALLS: WHO WILL TAKE THE CROWN?

For the first time ever, New Zealand's getting a Meatball Festival. And it isn't just a celebration of all things meatball – this festival will see local chefs, cooks and bakers go head-to-head in the quest to crown Aotearoa's best meatball. Running from 14th - 23rd March, 2025 at Hawke's Bay Food And Wine Classic.

Find out more at:  
[fawc.co.nz](http://fawc.co.nz)

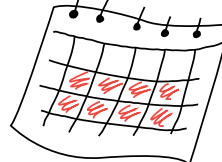
## EMPLOYEE REMUNERATION DISCLOSURE

The Bill aims to give protection to employees who disclose their remuneration to another third party. A key purpose of this proposed amendment is to “prevent gender and ethnic remuneration discrimination in the workplace”.

GET YOUR  
ENTRY IN

MAKE SURE YOU'RE IN  
THE NEXT BAKING NEW  
ZEALAND COMPETITION.  
CHECK OUT THE DETAILS  
AT: [BAKINGNZ.CO.NZ](http://BAKINGNZ.CO.NZ)

# SAVE THE DATE!



BAKING NEWS

### MARCH

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					1.	2.
3.	4.	5.	6.	7.	8.	9.
10. Taranaki Anniversary Day	11.	12.	13. The Great New Zealand Hot Cross Bun Competition   Entries Close	14.	15.	16.
17.	18.	19. The Great New Zealand Hot Cross Bun Competition   Delivery Deadline	20. Hot Cross Bun Judging	21.	22.	23.
24. Otago Anniversary Day	25.	26.	27.	28.	29.	30.
31.						

### APRIL

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	1. April Fools' Day	2. Southland Anniversary Day	3.	4.	5.	6. Daylight Savings Ends
7.	8.	9.	10.	11.	12. School Holidays Start	13.
14.	15.	16.	17.	18. Good Friday	19. Holy Saturday	20. Easter Sunday
21. Easter Monday	22. Southland Anniversary Day	23.	24.	25. ANZAC Day	26.	27. School Holidays End
28. Bakels NZ Supreme Pie Awards Entries Open	29.	30.				

### MAY

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			1.	2.	3.	4.
5.	6.	7.	8.	9.	10. National Chocolate Fish Day	11. Mother's Day
12.	13.	14.	15.	16.	17. World Baking Day	18.
19.	20.	21. International Tea Day	22.	23.	24.	25.
26.	27.	28. Bakels NZ Apprentice Pie Maker Competition Entries Close	29.	30.	31.	

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**STRONG, SKILLED, AND RISING**

# WOMEN IN BAKING

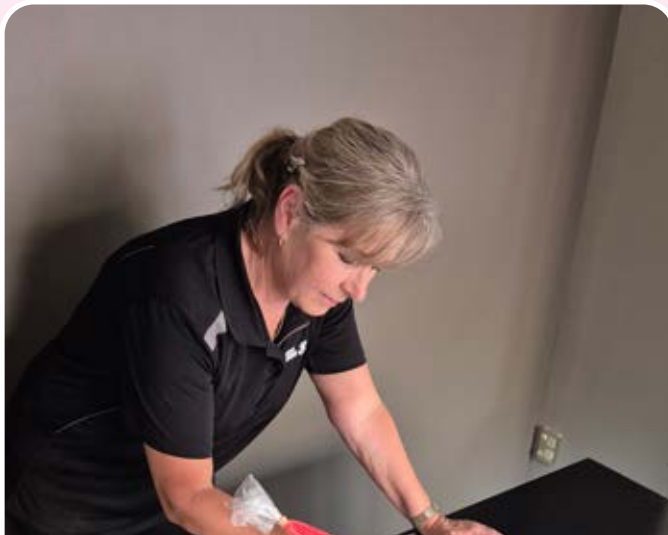
A decorative graphic featuring a pink heart with a smiley face and a plus sign, a yellow heart, and a small crown. The text 'WOMEN IN BAKING' is written in large, bold, pink letters with a blue outline. A large, stylized orange rolling pin is positioned diagonally across the bottom right of the text.

*International Women's Day, 8th March, is a chance to reflect and celebrate women in all walks of life. We talk to five women in the baking industry about their journey, the realities of being a woman in baking, and their advice for other women wanting to follow in their footsteps.*

**WORDS** Nick Walker







## Nicky Garven

Ma Baker

### HOW DID YOU GET INTO BAKING?

My husband is a baker. We've owned bakeries together since 1995 - I started off part time doing the accounting. Now I do that and work full time in the bakehouse as a baker's assistant/finisher, and help to manage both our shops.

### WHAT'S YOUR FAVOURITE RECIPE OR CREATION, AND WHAT MAKES IT SPECIAL TO YOU?

I spend one day each week decorating kids novelty biscuits with royal icing. We do butterflies, dinosaurs, unicorns, ponies and a few characters. My creative side gets to come out and they sell well too!

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY, AND HOW DID YOU OVERCOME THEM?

In the past, women in business weren't taken seriously, but things have changed. Men and women are now seen as being on the same level. There are separate roles for men and women to play, but that's more about using our strengths to work collectively.

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER, AND WHY?

My husband Paul. He's skilled at what he does and he tackles the complex jobs. We both call on our resources and complement each other in the way we work.

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

Just stick with it. There can be ups and downs in business, and you need to be brave and face the good times with the bad.

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU INCORPORATING THEM INTO YOUR WORK?

Our strength has been not to follow trends, but to keep to our model. We make good quality Kiwi cuisine at an affordable price; we stick to our knitting without trying to be too fancy.



## Claudia Coleman

Auckland | The Sugar Dealer

### HOW DID YOU GET INTO THE BAKING INDUSTRY?

Baking was my hobby as a kid, and when I was 14 I just realised I wanted to have my own bakery. When I left school I worked a minimum wage job to get some money to start from my home kitchen. I couldn't afford a bakery but because everything was online I'd ship the brownies and it grew from there.

### WHAT'S YOUR FAVOURITE RECIPE OR CREATION, AND WHAT MAKES IT SPECIAL TO YOU?

I love experimenting with different flavoured brownies.

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY, AND HOW DID YOU OVERCOME THEM?

I don't know if any challenges have come from being a woman, but being younger has been a challenge with dealing with a lease for the kitchen and things like that. There were definitely some problems that could have been avoided if I had someone who knew what they were doing.

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER, AND WHY?

I get lots of information from social media - I see other businesses doing things or using different apps and I just go, 'Yip, that'll work for me.'

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

Don't wait until you feel ready, you'll be waiting forever. You'd be surprised how far you can get by just going for gold!

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU INCORPORATING THEM INTO YOUR WORK?

I love that it's much easier to start a business now. You don't have to do things the traditional way through an apprenticeship, with social media and the internet I could skip some steps and start from home straight away.



## Lynda McGregor

Little Bread Loaf

### HOW DID YOU GET INTO THE BAKING INDUSTRY?

I'm a chef by trade. After 30 years in corporate roles, I started focusing on baking through teaching myself how to make rēwena bread. I realised that there was only one person left in my family who knew how to make it and I thought, 'If I don't teach myself then we're two generations away from losing this.'

### WHAT'S YOUR FAVOURITE RECIPE OR CREATION, AND WHAT MAKES IT SPECIAL TO YOU?

Learning how to make rēwena bread was a real cultural journey, thinking back to my aunties making it and my childhood. It's always the last thing I make in the bakery - I turn off the lights and it's a nice time to chill. I also created a YouTube channel to teach others too. I've created a global community and it's been really rewarding.

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY, AND HOW DID YOU OVERCOME THEM?

Many challenges in baking go across gender. I think a lot of mothers struggle to work through the night or early in the morning because they have to also look after their families.

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER, AND WHY?

My parents were business owners and that's where I picked up my work ethic and the principles. Professionally, I read a lot from biographies of chefs like Gordon Ramsey and Angela Hartnett, especially around their focus and dedication to their work.

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

You need to be very focused and just work hard.

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU INCORPORATING THEM INTO YOUR WORK?

It's easy to look at other places and want to copy what they do. I have a large range of products, but I also do challah, large soft pretzels and rēwena bread - you can build a business based on those niche specialties.



## Julia Kaur Randhawa

Piccolo Morso Bakery & Gelato Lounge

### WHAT INSPIRED YOU TO GET INTO BAKING?

My dad and his mum were both bakers, and after school I started working at my dad's bakery. I liked art so I got into creative cakes...the rest just kinda happened.

### WHAT'S YOUR FAVOURITE RECIPE OR CREATION, AND WHAT MAKES IT SPECIAL TO YOU?

The things that take off to a crazy, unexpected level. At the moment it's custard squares, giant Whittaker's cookies and loaded brownies.

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY?

I bought my first company when I was 18, and some people didn't take me seriously because of my age. Apart from that, any challenge I've had hasn't really been influenced by gender.

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER, AND WHY?

I used to paint a lot with my grandma and that was great for creativity for topping cookies or cakes etc.

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

Embrace the science of baking. You hear people say, 'you need to follow the recipe.' I don't agree with that. I say baking is a science, you need to know what your ingredients do. Once you know what, how and why they act a certain way you can wing any recipe because you can compensate/replace the purpose of an ingredient.

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU INCORPORATING THEM INTO YOUR WORK?

The internet is great for extending your customer base. In our area, there are six other places that serve coffee, so the market is saturated. But through our website we can sell our baking products New Zealand-wide.









IMAGE: THE SUGAR DEALER

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Store in an airtigh

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SUGAR DEALER PRESENTS...  
**W**



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TODAY

YOU GET  
**SUG**  
TODAY







## Kirsty Schmutch

Pembroke Pâtisserie

### HOW DID YOU GET INTO THE BAKING INDUSTRY?

I trained in hotel management and worked in restaurants and hotels overseas. While hospitality offered great travel opportunities, the late hours became challenging once we started a family. My husband is a pastry chef, so while baking isn't my talent, I handle the business side of Pembroke Patisserie - operations, staffing, accounts, marketing and planning.

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY, AND HOW DID YOU OVERCOME THEM?

I believe women excel in baking because of their precision, attention to detail and creativity, especially in decorating and finishing. The industry can be tough, but women bring a unique blend of toughness and gentleness to the craft.

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER?

My parents were farmers and business owners, and they inspired me to pursue my business dreams. I've also picked up lots of little nuggets from working with incredible restaurant owners and operators throughout my hospitality career.

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

Start somewhere. The best staff often begin by doing whatever task is needed, whether it's washing dishes or jumping into new challenges.

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU APPROACHING THEM?

Trends come and go, but we focus on consistency and perfecting our signature products. If your customers love what you do, there's no need to reinvent the wheel.



## Tara Newton

Goodmeats Butchery & Bakery

### HOW DID YOU GET INTO THE BAKING INDUSTRY?

It wasn't really planned - when I finished school I just landed a baking job. I moved away from it for years while we had kids, but when my husband's butchery was moving to a bigger space, we found one that was way too big. I said, 'Right, I'm going to create myself a job,' and so we built a bakery right next to it in the same building.

### WHAT'S YOUR FAVOURITE RECIPE OR CREATION?

Pies: they're my go-to. I just like a basic mince and cheese pie or a chicken pie.

### WHAT CHALLENGES HAVE YOU FACED AS A WOMAN IN THE BAKING INDUSTRY, AND HOW DID YOU OVERCOME THEM?

The work life balance between family and work. It can be quite demanding when you have to be at work at 4am and still be functioning at 5-6 at night because of your kids. I'm still working on how to overcome that one!

### WHO OR WHAT HAS BEEN YOUR BIGGEST INFLUENCE IN YOUR CAREER, AND WHY?

Probably my original boss that I first worked for out of school. If I didn't have the opportunity to start there I wouldn't be doing what I am now.

### IF YOU COULD GIVE ONE PIECE OF ADVICE TO ASPIRING FEMALE BAKERS IN NEW ZEALAND, WHAT WOULD IT BE?

If you have the drive to do well then it's really rewarding.

### WHAT TRENDS OR INNOVATIONS IN BAKING EXCITE YOU THE MOST RIGHT NOW, AND HOW ARE YOU INCORPORATING THEM INTO YOUR WORK?

I don't follow trends very closely - my focus is just making pies. But we are seeing that people are enjoying good quality food.

For us, being incorporated with a butchery ties into that 'paddock to plate' mentality for people who want to be more aware of what they're putting in their mouths.







# THE ACCIDENTAL VEGAN BAKER

**WHO TOOK A CHANCE AND TRANSFORMED HIS BUSINESS**

What started as hesitation over a vegan pie competition turned into a game-changing move for Jason Hay. Now, his award-winning creations are proving that great pies – vegan or not – can win over Kiwis.

**WORDS** Nick Walker

# Richoux

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119

## NZ SUPREME PIE AWARD GOLD WINNER 2012

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SOUSE & GRUY

BRONZE WINNER

SOUSE & GRUY

2012

Gourmet Meat

SUPREME WINNER

VEGAN PIE

GOLD WINNER

VEGAN PIE

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IMAGE: JASON HAY



When Jason Hay was first approached about entering a vegan pie competition in 2018, he nearly hung up the phone. It sounded like a scam, and he was doing just fine having recently won the award for New Zealand's best pie - he didn't need to launch into another, highly niche specialty, thank you very much.

But five years on, his decision to stay on the phone (and ultimately enter the vegan awards) has had a dramatic impact on his business, Richoux Patisserie, in the Auckland suburb of Ellerslie.

Jason has grown a reputation as one of New Zealand's leading vegan bakers, evidenced by winning last year's Vegan Pie Awards with his vegan cheeseburger pie.

"Forty per cent of the products in the bakery now are vegan, and it's doubled our business," he says.

But it didn't happen straight away.

Jason says Richoux Patisserie won five of the six categories in the vegan pie awards in that first year, which was very exciting. He'd had huge responses to winning national pie awards before, and expected an influx of vegan customers.

"If you win a gold award, you'd usually prepare at least 300 pies. We made a lot more pies and only two people came in. We threw a lot of pies away that day!"

But he stuck with it, albeit reducing the number of vegan pies from six to two. After months of underwhelming sales, it took just one online review to ignite the vegan community.

"One lady bought a pie and posted about it in a vegan community group, and the next day everything changed.

"We had people waiting for over an hour because we had to cook new pies in the oven, but they didn't mind. We went from selling 5 – 6 vegan pies in a day to more than 100." Now, Richoux Patisserie sells all sorts of vegan doughnuts, sandwiches and other goods. Jason believes all bakeries should have at least some vegan options, to meet the needs of the significant number of people who follow vegan diets.

"There might be 10 vegan people in your area, and if you don't have anything for them, you've lost them," he says.

## BEGINNINGS

Jason is the kind of baker who fell into the career, as opposed to seeking it out.

He moved to New Zealand from Cambodia as a teenager in 2001, and settled with a family who owned a bakery in Pukekohe. He'd help out on the weekend - nothing too serious, just in the background where and when it was needed.

A year later when he finished school, he found it hard to get a job because his English was still developing.

So he picked up more work in the bakery, growing his skills and eventually saving up the money to purchase Jimmy's Bakery in Blockhouse Bay for the measly sum of \$25,000.

He laughs that baking was one job he could do despite his lack of English.

"At a bakery you don't need to talk much, you only need a few phrases - 'Good morning', 'How are you?', 'What would you



like?', 'Anything else?', and 'Have a nice day'. We'd just repeat those phrases to everyone!"

They sold the bakery after just 11 months, and bought Richoux Patisserie in 2007.

## THE FRIENDLY BAKER

Richoux Patisserie's Facebook page mentions it's the most friendly bakery in Ellerslie, and that might just be the case.

Jason brings energy and enthusiasm to his work, with a notable appetite for trying new flavours and mixing cuisines.

Richoux Patisserie offers novel pie flavours including buldak beef carbonara, corned beef palusami, and a boil up pie with pork, watercress and toasted rice.

"Business seemed to boom from 2008 and it gave me the energy to try new things. I like to study more, do more things - most of the time I'm in the bakery doing trials, playing around with new flavours."

Perhaps its most famous pie is the lobster pie. It's a novel flavour with a chunky price tag; retailing for \$22.90.

"One day a family member had some lobster tail that they couldn't sell so they asked me to make a pie out of it. We tried it and boom - it went crazy. It makes people know about us because it's something different.

"The price is expensive but it seems like people don't care as much about the price now - they're just choosing quality food. As long as they like it, they'll come back."

It's a handy lesson for bakers looking to be competitive while also maintaining profit margins, and it's one of many insights he's picked up on his journey.

From an accidental baker to an award-winning bakery owner and Baking New Zealand Executive, Jason's story demonstrates the value of creativity, hard work and just being friendly to everyone.



### Richoux Patisserie



@ richoux\_patisserie



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# Brioche Burger Buns

## INGREDIENTS:

• GFIG Strong Flour	1.327
• GFIG Improver 1%	0.013
• Salt	0.035
• Chelsea Sugar	0.118
• Whole Egg	0.513
• Prime Dried Yeast	0.039
• Meadow Fresh Milk	0.236
• Tararua Salted Butter	0.118

TOTAL (kg's)	<u>2.400</u>
--------------	--------------

### CHANGE IT UP

When trayng up the round burger buns, dip them in various seed mixes for different finishes. White sesame seeds, white & black sesame seeds, poppy seeds, mixed grain seeds.

## METHOD

1. Place all ingredients except for butter into spiral mixer and mix on slow speed, in reverse, for 2 minutes followed by approx. 4 mins on fast speed (approx. 90% developed).
2. Add the softened / room temperature butter to the dough and mix in until fully incorporated and the dough is fully developed. This may take a few minutes on fast speed to occur.
3. Scale off dough to desired weights and rest for 10 minutes before processing further.
4. Press the head of dough, 2.4kg, out on the bun moulding plate and process through the bun moulder to produce 30 x 80g rounded buns.
5. Alternatively scale the individual buns at 80g and round up by hand.
6. Tray up the Burger Buns on a lined tray 3 x 5 and rest for 10 minutes.
7. After 10 minutes, cover a tray with a piece of baking paper and using another tray gentle press down on the rolls to flatten them in to a burger shape.
8. Place burger buns into the proofer for approximately 45 minutes.
9. Bake at 190°C for approx. 16 to 18 minutes with steam but do not vent the oven. Baking time and temperature may vary from oven to oven.



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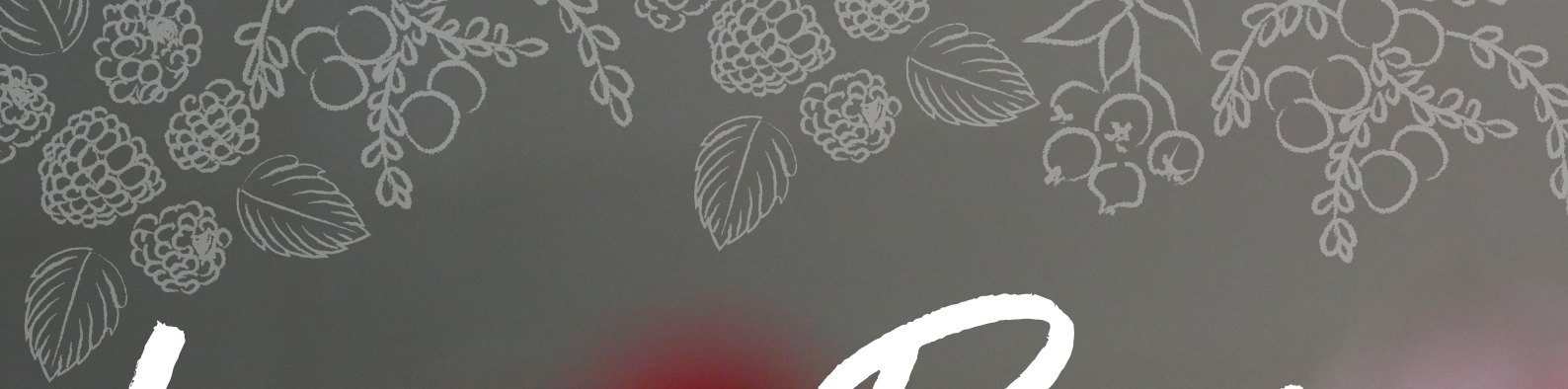


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# Lemon Berry TARTS





# Sweet pastry recipe

Ingredients	Percentages (%)
Caster sugar	50
Butter	25
Cake margarine	25
Egg	20
Pastry flour	100
<b>TOTAL</b>	<b>220</b>

## Bakels Codes

Lemon crème **414372** Strawberry truffle **514462**  
Rasplum filling **418323** White truffle **5376-40**  
Whip n ice **4275-21**

## METHOD: BLENDING

### Method for Berry and Lemon tart

1. Blend butter and sugar together
2. Add egg and blend
3. Add flour, mix until a smooth dough is formed. **Do not over mix**
4. Blind bake tart cases
5. Pipe a ring of **Bakels Lemon crème** into the base of the tart case.
6. Fill the centre of the tart with **Bakels Rasplum filling**
7. Carefully flood the tart with **Bakels Strawberry truffle**.
8. Drizzle with **Bakels White truffle**.
9. Pipe small rosettes of **Bakels Whip n ice**.
10. Finish with fresh berries and crushed dried rose petals.



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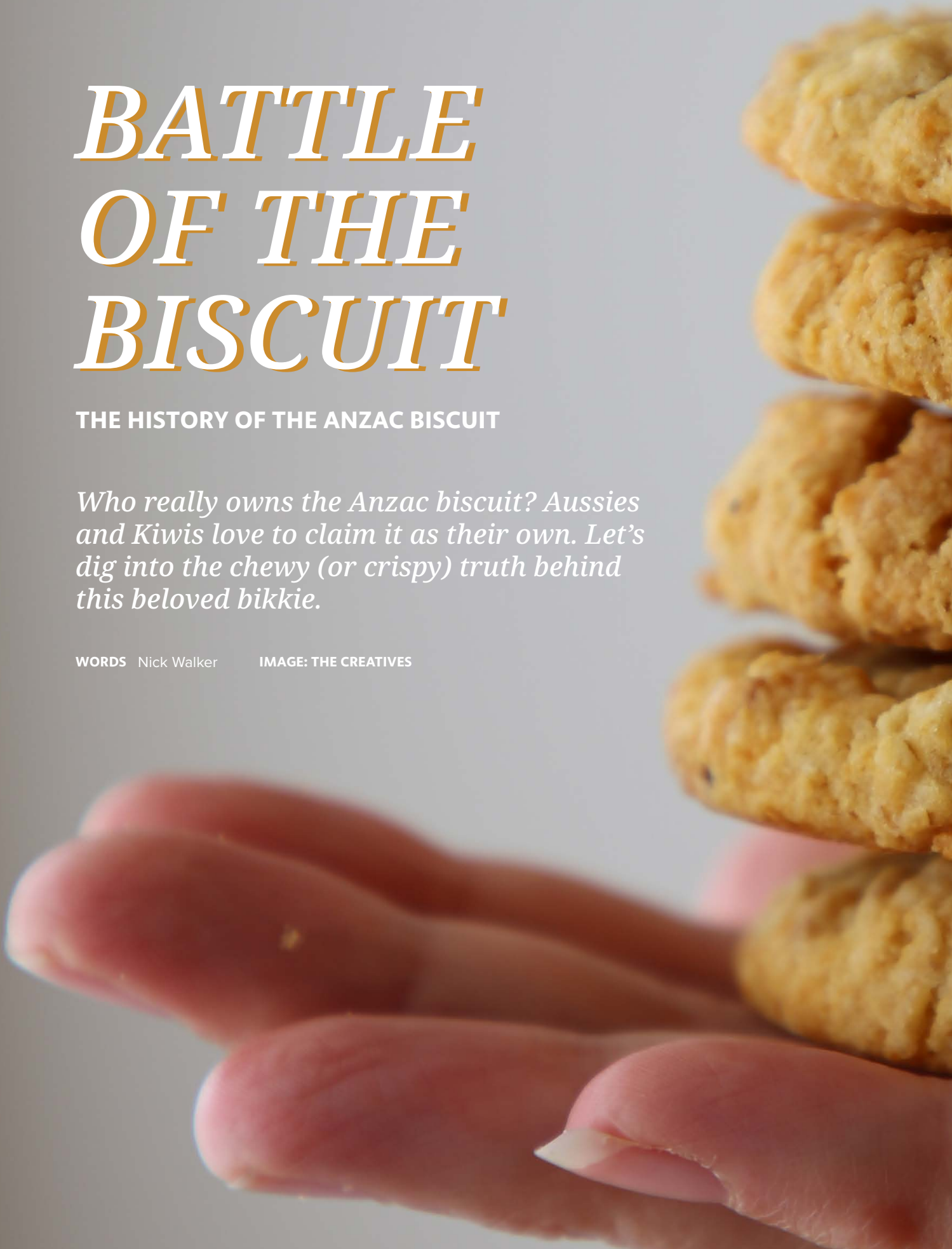
# BATTLE OF THE BISCUIT

THE HISTORY OF THE ANZAC BISCUIT

*Who really owns the Anzac biscuit? Aussies and Kiwis love to claim it as their own. Let's dig into the chewy (or crispy) truth behind this beloved bikkie.*

WORDS Nick Walker

IMAGE: THE CREATIVES







New Zealanders and Australians often stake contentious claims over each other's stuff.

Pavlova, Crowded House, Russell Crowe...we say they're ours, they say they're theirs.

You can add Anzac biscuits to that list. But actually, we're both wrong, because those delightful little bikkies weren't born in either Australia or New Zealand.

Contrary to what its name would have you believe, the biscuit was around long before Kiwis and Aussies fought alongside each other as ANZACs in World War I.

In fact, as Australian-based culinary historian Allison Reynolds told Radio New Zealand last year, you can trace the Anzac biscuit back to a 1747 English book by a woman by the name of Hannah Glasse; *The Art of Cookery Made Plain and Easy*.

Her original recipe differs somewhat from the common variations we use today, but it's based on many of the same ingredients.

Reynolds also makes a distinction between Anzac biscuits and Scottish oat cakes, which many people say Anzac biscuits evolved from.

According to Reynolds, Anzac biscuits used rolled oats, while Scottish oat cakes are made with ground oatmeal. There are other differences in how the two are made, baked and served.

Before 1915, Reynolds says they were known as "nutties" or "munchies".

She adds that the recipe for the Anzac biscuit we know today was honed by Scottish migrants to both Australia and New Zealand - it doesn't entirely belong to either of us.

"The biscuits I like to say were created simultaneously in both countries."

It may not exactly settle the Aussie-Kiwi debate, but it does give both countries a rightful claim over them.

That idea of shared ownership is enforced in the evolution of the Anzac biscuit in the war years.

At this point, there's a divergence in the retelling of history, with Reynolds' version differing from that in the New Zealand Army Museum.

Reynolds claims wives and mothers sent Anzac biscuits to soldiers overseas.

This was a fork in the road for the traditional recipe; women replaced the traditional egg binding agent with golden syrup to ensure the biscuits would keep long enough to survive the journey to the front lines of Europe and Africa. It also didn't help that eggs weren't widely available at the time.

The Army Museum says it's a myth that Anzac biscuits were sent to troops in Gallipoli, although it concedes there is some evidence to say soldiers on the Western Front were sent a rolled oats biscuit.

It claims the standard Army biscuit of the time was a "rock-hard tooth breaker", known as a "ship's biscuit".

The Army Museum says the majority of rolled oats biscuits were actually baked and sold at public fundraising events back home

to generate money for the war effort (Reynolds also agrees that this occurred).

The basic ingredients for a rolled oats biscuit were oats, sugar, flour, butter and golden syrup - the core ingredients still used in most contemporary recipes.

Apparently they had quite the fundraising effect too, generating a reported \$6.5 million pounds across wartime years - a much more considerable sum at the time than in today's money.

The association between the biscuit and the war effort would be a permanent one.

Initially dubbed a "soldier's biscuit", Reynolds says the first reference of the "Anzac biscuit" was in the 1919 cookbook, the *St Andrew's Cookbook* (she notes there was often a two to three year lag between when a name became popular and when it appeared in print).

Today's Anzac biscuits tend to have a fairly clear resemblance to those baked a century ago.

Variations can include adding coconut, sultanas, raisins, spices, fruit, nuts, chocolate and other weird and wonderful things. They can be gluten-free, vegan, or flavoured with an array of alternative butters, flours and other stuff.

They can be chewy or they can be crispy.

For those wondering, Allison Reynolds' recipe uses one cup of flour for a crispy biscuit, and half a cup each of plain flour and self raising flour for a chewy version.

Without wanting to offend the traditionalists, you can have an Anzac biscuit just about any which way you like.

But if you want to take it from an authority (which seems like as good a source as any), Reynolds says the one thing you mustn't do is take out the golden syrup.

It's "absolutely essential," she says.

"Don't change it for honey, don't change it for anything else."

And for extra points, she recommends golden syrup comes from a tin rather than a squeeze bottle. She says the bottled golden syrup tends to be runnier than the tinned stuff.

While delving into the history of the Anzac biscuit may not fully settle the Aussie versus Kiwi debate, it does shed some light on the back-story of a national treasure for both countries.

And if a batch of bikkies is made for sharing, then why not share its ownership too?





## CRISPY

# Anzac Biscuit Recipe

### INGREDIENTS

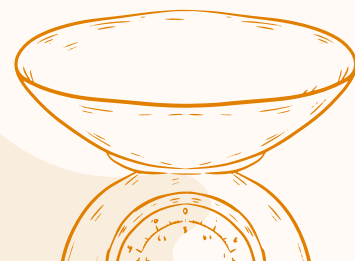
- 1 Level cup / 145g / 4½ oz plain flour
- 1 Cup / 90g / 3 oz rolled oats (not instant)
- 1 Cup / 70g / 2½ oz desiccated coconut
- 1 Cup / 200g / 7 oz sugar (granulated sugar is good for crispy)
- 125g / 4½ oz butter
- 2 x 20ml tablespoons of golden syrup (open lid and stand the tin in bowl of hot water to soften the syrup before measuring).
- 1 teaspoon bicarbonate of soda (bicarb)
- 2 tablespoon boiling water (water must be boiling when you use it)

### INGREDIENTS

1. Mix flour, oats, desiccated coconut and sugar in a large bowl. Melt butter in a large pan over moderate heat, add golden syrup (dip tablespoon in hot water before measuring), stir till dissolved, bring gently to boiling point then remove pan from heat.
2. Mix boiling water and bicarb and stir till dissolved. Add this to the hot melted mixture and stir till it froths up the pan.
3. Carefully add the frothy mixture to the dry ingredients and mix well. If a little dry – add ½ tablespoon of extra water to help bind it together.
4. Take a rounded dessertspoon of the mixture and roll into a ball – place on baking trays 5 cm apart, (the biscuits will spread).

5. Press biscuits down using a fork, the back of spoon, or the bottom of a cup measure. Put trays in the oven (150C if using a fan forced oven).
6. After 15 minutes take trays (one tray at a time) out of the oven and press the biscuits flat again.
7. Return trays to the oven and continue baking for a further 3 to 4 minutes or until golden (they will still be soft)
8. Leave the biscuits on the trays to firm up until completely cool - about 10 minutes.

*This recipe makes 25 - 28 biscuits*





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Ensure you meet the eligibility criteria and are available for the competition dates. Stay updated via Baking Industry New Zealand.

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# OAMARU'S ICONIC PETER PAN BAKERY UP FOR SALE AFTER 75 YEARS

WORDS Nick Walker





After 75 years in business, one of Oamaru's longest-serving family bakeries is up for sale.

Four generations of John Greaney's family have worked at Peter Pan Bakery at one time or another; it's been a cornerstone of his entire life.

But, like all good things, it must come to an end, and John is fairly matter-of-fact about it.

"Everybody has their time, and it's time for us to retire," he says.

So while it's the closing of a chapter for John, his wife Sharon and their family, it's the potential for a new beginning for someone else.

## HISTORY

On the Tuesday after Labour Weekend in 1950, John's father Kevin purchased a little bakery in Thames Street from its previous owners, Cleverley's Bakery.

This was the start of Peter Pan Bakery, although it took a few iterations before taking its current form.

Four years later, Kevin bought McPherson's Bakery in Tees Street. It included a house, which became the family home where John spent much of his upbringing, and a bakehouse with coal-fired ovens that were employed long after they became a rarity.

Things continued to grow, and Kevin built a block of three shops, including a retail store and a cafe in the early 1980s. In 2004, they moved up the road to the current site on Eden Street, eventually consolidating into the one bakery it is today.

John started working in the bakery after school, and took the business over from Kevin in 1986. Plainly, 75 years is a long time to have been operating.

"One thing that sticks in my mind is how things change, but they have a way of staying the same. In the early days we'd sell pots of tea, now we sell cups of coffee.

"At the height of the business there would have been about 30 staff, now it's around 8-10. We've always been very much a traditional bakery - we make enormous amounts of pies, and nostalgic products that people know. It's been hard to get away from some of our standard items because that's what people know us for and that's what they want."

## SELLING

If it weren't for the Covid pandemic, John says he probably would have looked to sell the business earlier.

Like many bakeries, (and hospitality businesses more broadly) those were challenging years. But they also helped to demonstrate the core strengths of Peter Pan Bakery as a business.

"The moment times go tough, the first thing we did was go back to the basics. The thing that shocked me through that time was how solid the mince pie was. Rather than making gateaux or cheesecakes or trying to flash it up a bit, it was those real staples that got us through.

"We rode through that storm and things are back now better than ever really."

As well as doing standout staple food, John says the other key to bouncing back in the last few years has been having people travelling through the South Island once more.



"We're just off the main road with public toilets and a carpark where freedom campers stay beside us. We get a lot of bus traffic and people coming through town, which really helps our business.

"This summer has been incredible; you can feel it getting back to what it was."

And as for selling the bakery rather than hand it down to the next generation, it was never really on the cards.

While it's something of a rite of passage for the children of bakery owners to work for their parents at some point at least, John never expected any of his four kids to take over the business.

"I haven't pushed them into it - it was there if they wanted it but they've all taken the university route and that's their choice," he says.

### THE OPPORTUNITY

John isn't one to sugar coat the life of a bakery owner.

"These are the types of businesses that you have to be prepared to work hard," he says.

But he also knows how rewarding it can be, particularly in a small town.

He says the people in Oamaru have been the backbone of Peter Pan Bakery for 75 years.

Customers enjoy traditional baked food done well - pies, custard squares, cream doughnuts and the like, and Peter Pan Bakery makes a good trade from the basics.

"This is the type of business you won't find in a big city. This is provincial New Zealand where a lot of traditional bakeries are."

John and Sharon own the property, and he's open to staying on as a landlord or selling it along with the business.

It's a golden opportunity for a baker with a penchant for good, honest food to become a central part of a fantastic community.

Oamaru is heartland New Zealand at its very best, and while John expects he'll only miss it for a little while, he'll also be the first to support the new owners...whoever they end up being.



### Peter Pan Bakery



13 Eden Street, Oamaru



03 434 9091







# *The Future is Sweet*

Sustainability meets innovation in Cromwell, where Electric Cherries grows premium, emissions-free fruit while redefining orcharding. From zero experience to global trailblazers, their journey proves that even the sweetest success can be groundbreaking.

WORDS Nick Walker

IMAGES SUPPLIED BY ELECTRIC CHERRIES



It's difficult to know how to start telling the Electric Cherries story.

The obvious place is to announce its world-first status, as the only (as far as they know) fully electric orchard anywhere in the world.

But that's only the tip of the iceberg. The cherry on top, if you like.

Not only have they broken ground - quite literally - as innovators and champions of sustainable production, but they've done it as complete newcomers to orcharding.

Collectively, founders Mike and Rebecca Casey, and orchard manager Euan Aitken and his wife Rachel, had zero food growing experience before they started. None at all.

Mike was a software engineer in his previous life, and Euan was a soldier, police officer and a mechanic.

"The first orchard I'd ever been to was our one," Euan says.

"It was bare land with weeds and birds and crap all over it when we first arrived. Mike and I had to Google how to grow cherries - neither of us had any idea what we were doing."

Developing a fully electric orchard would be an incredibly ambitious project for even the most seasoned veteran, let alone a bunch of rookies. Euan's quick to credit a hugely experienced local orcharding consultant for helping them to get off the ground with all the basics.

Five and a half years on, they're producing more than 60 tonnes of premium Cromwell cherries a year, with a fully electric operation across their nine hectare, 9,000+ tree orchard. There's also a considerable cherry juice line through the Eden Orchards brand.

And it's all done with practically no emissions.

Irrigation, vehicles, frost fans, mowing...it's all completely electrified, with solar panels and batteries used to produce and store electricity.

A conventional orchard of their size would emit about 40 tonnes of carbon every year.

They've developed their own technology and methods, and imported unique equipment in order to show what's possible.

Even electric technology has had to be adapted to cope with the rigours of orchard work. For example, they







“

**MIKE AND I HAD TO GOOGLE  
HOW TO GROW CHERRIES  
- NEITHER OF US HAD ANY  
IDEA WHAT WE WERE  
DOING.**

*– Orchard manager Euan Aitken*





installed solar panels on the golf carts they use to get around so they're constantly being charged and the lead batteries don't get drained.

"When we decided to go fully electric, we didn't know that it could definitely be done," Euan says.

"Once our old diesel water pump failed in our first summer, we thought we might as well configure the new one to run off electricity, and it snowballed from there. Our electric tractor is the only one in the southern hemisphere, and our sprayer is the only one in the world - there are no spare parts!

"It can be immensely challenging and I tear my hair out at times, but when it comes together and performs how it's supposed to, the efficiency is amazing."

Euan says one of the unanticipated benefits is how peaceful the orchard is.

Without diesel-powered fans, tractors, quad bikes and the like, it's often a completely silent operation.

## MULTI-FACETED

Cromwell cherries are renowned as some of New Zealand's best, and there's no negative impact on the fruit for the lack of diesel in Electric Cherries' production processes.

They grow big, beautiful, flavoursome cherries, with a focus on export-grade quality.

"From the fruit we've picked this year, 75% is export grade, which is fantastic," Euan says.

"Our fruit is as good as, if not better, than anyone else's. If anything, it's better, because you don't have the emissions involved in the production of it. It has that feel-good factor."

The remaining 25% of the fruit is either sold domestically or sent to be made into juice.

Plainly, producing good fruit is critical to the business, but that alone doesn't tell the full story.

The beauty of Electric Cherries as a business is how diversified it is.

They store the electricity generated from their solar panels in batteries, which they can sell back to the national grid.

Mike has even built his own software system to automatically monitor energy prices. They can buy additional power when it's cheap, and sell when it's expensive - all without lifting a finger.

The day we catch up with Euan (a hot, sunny January day), he estimates they made \$150 in revenue from exporting power to the national grid.

Electric Cherries is also popular with tour groups; Euan estimates they've had around 12,000 visitors come through in the last three years.

"We've had fruit growers and farmers who love to see different ways of doing things, electricity nerds, solar panel nerds, financial people, climate conscious people... it's a wide range of people from all over the world that are interested in what we're doing."

For example, he says a group of 40-odd Brazilian farmers came through in January to see how it's done.

They're constantly fielding enquiries from potential partners looking to use their products and leverage off their intellectual property.

In a fickle industry like food production, the Electric Cherries model is not only cost-effective (as well as making money from electricity generation, they save around \$40,000 a year in diesel costs alone), but it has multiple revenue streams.

But cherries, plainly, are what they're all about. And these cherries are top shelf.

Euan says cherries are a premium product, and their customers tend to be people who value quality first and foremost.

For bakers using real fruit flavours, these cherries are up there with the very best.

But they also come with a unique point of difference, and are perfect for those keen on reducing their environmental footprint across their supply chains.

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## Electric Cherries



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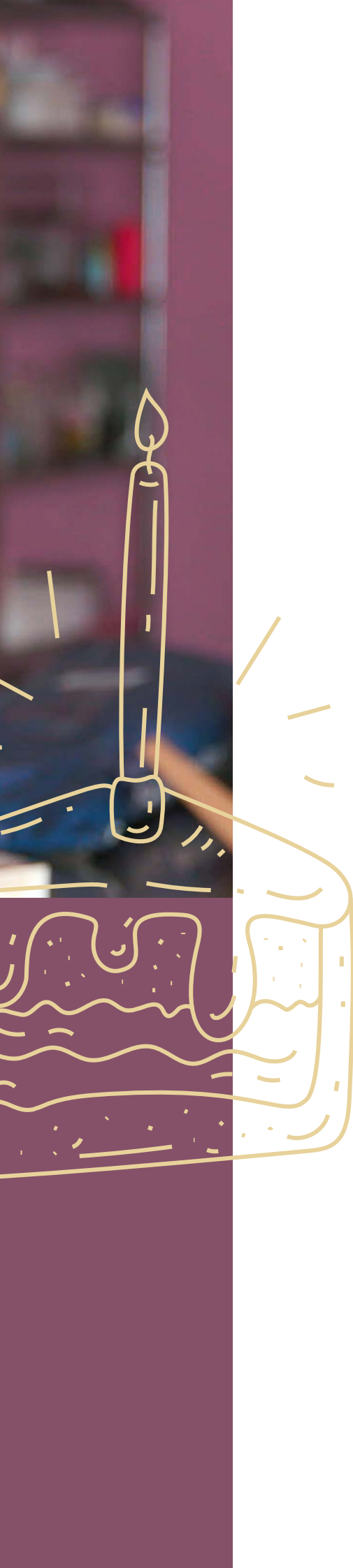




***‘THE CAKE  
DETECTIVE’  
ON THE CASE  
FOR KIDS IN  
HARDSHIP***







A small charity in the heart of Hamilton is making a sweet difference in the lives of children facing hardship.

The Cake Detective, founded by Laura Casey in 2019, has been brightening birthdays with beautifully decorated cakes, thanks to the dedication of volunteers and the support of the community.

The name 'The Cake Detective' refers to Laura and her teams' work 'tracking down' a cake for a child who may not otherwise get one.

Operating out of Sweet Pea Parties, the charity collaborates with more than 60 different agencies, including New Zealand Police, hospitals, hospices, Women's Refuge, schools, and social workers.

"We provide free cakes for anyone going through hardship up to the age of 18," Laura explains.

"We have children who are celebrating their last birthday through hospice, children in the hospital, and those in financial hardship - many are living with their grandparents or in foster care, and we also support kids in safe houses for Women's Refuge."

The process begins with a referral from one of these agencies, received two weeks before the cake is needed. Laura then provides the cake, which is decorated by volunteers.

"We have an amazing group of volunteers who then have a schedule set out for them that week," Laura says.

"The cakes are decorated, and then either the guardian, parent, social worker, or whoever referred the cakes comes along to pick it up and take it out to the child to celebrate."

Laura's journey with The Cake Detective began with a simple act of kindness.

"I was at home with two little boys and saw a post on Facebook asking for a birthday cake for a foster child who was turning one.

"I thought it would be fun to make a cake for this child who wouldn't otherwise get one – and that first cake spiralled into what it is today," Laura says.

"I grew up in a privileged household, and it wasn't until I made that first cake that I became aware of children living without their parents."

The demand for cakes has grown significantly since those early days.

“My goal was to donate 50 cakes a year, but we did 50 in the first three months,” Laura says.

“This month, we’ve made 130 cakes, and in general, it’s been over 100 cakes a month.”

Despite the challenges, Laura finds immense joy in her work.

“I think about when I was a child, and my mother would spend time making birthday cakes - I remember those cakes, and feeling celebrated and loved,” Laura says.

“It’s much more than just a dessert on the table - it’s a moment for that child to feel special and unique and loved by their family and the community, and we get to give that to children who don’t often feel that way.”

The impact of these cakes is profound.

“We have teenagers who have never received a cake, and no one’s ever acknowledged their birthday - they’re gobsmacked that someone would do this for them,” Laura says.

“Others have been receiving cakes over a period of time, and they look forward to their birthday and cherish those moments with their families.”

The Cake Detective has now decorated more than 2700 cakes since it was created.

Laura learned to bake and decorate cakes with lots of practice – and a little help from YouTube.

“We try really hard to have high-quality cakes go out, so the kids are amazed when they see the cakes, especially because they’re personalised for them,” she says.

Popular themes include Paw Patrol, Fortnite, unicorns, and Minecraft.

Laura said The Cake Detective is always in need of more funding and volunteers, and that donations go a long way, giving the recent example of a \$3200 donation received from the ANZ New Zealand Staff Foundation.

“The support we got from the ANZ Staff Foundation allowed us to buy an extra-large mixer, which saves us and our volunteers a whole lot of time,” Laura says.

Despite the growing challenges, with the number of cake bookings rising all the time, Laura remains committed to her mission.

“The most rewarding thing is seeing the kids or hearing the stories about how much they loved their cakes - it makes all the sacrifice and time and love and passion worth it,” Laura says.

“It’s important to live a meaningful life and give back to others - when you can give, you should.”









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# NZ BAKELS TRAINING SCHOOL

## STUDENT INTERVIEW

### SADAT ALI RAHIMI

#### WHAT TYPE OF PRODUCTS ARE MADE IN YOUR BAKERY?

At Couplands Bakery we make over a hundred products. Our bread plant alone makes 17 types of fresh bread daily. It's really a very big busy bakery and our daily operation produces thousands of products.

#### HOW LONG HAVE YOU BEEN WORKING IN THE BAKING INDUSTRY?

It will be my 10th year this coming February in the baking industry. I started at entry level as a packer and slowly as opportunities arose I was there to take them.

#### WHICH STRAND OF THE BAKERY QUALIFICATION ARE YOU CURRENTLY STUDYING?

With support from Couplands I studied baking with an amazing team at NZ Bakels Training School in Christchurch and achieved my qualifications in December 2023 in New Zealand Trade Baking level 4 (Plant).

#### WHAT ARE YOUR FAVOURITE PRODUCTS TO BAKE - AND WHY?

Bread and pastries. Because they are both challenging and rewarding. Bread alone offers so many different production methods, from sourdough to bulk ferment to MDD dough. Each method varies in taste, texture, and keeping qualities. Achieving consistency—or even improving on your last loaf—is truly a job well done. When it comes to pastries, I think it's safe to say we all share a strong love for them in New Zealand, from hot savoury pies to sweet treats. Pastry goods have been, and continue to be, on the rise. There is so much to learn and experiment with, and when you create a really good product, you are rewarded well.

#### WHO HAS BEEN SOMEONE WHO HAS INSPIRED YOU IN YOUR BAKING JOURNEY?

My family has been my main driving force; they have always supported and encouraged my efforts. My wife, Bibi, has been incredible throughout this journey, as have my children. On the other hand, the entire team at Couplands has also been incredibly supportive and encouraging every step of the way.

“

*When it comes to pastries, I think it's safe to say we all share a strong love for them in New Zealand.*



#### WHAT HAVE BEEN SOME HIGHLIGHTS OF YOUR CAREER SO FAR?

Achievement in completing the New Zealand Trade Baking Level 4 qualification in November 2023. Received the Bakels Excellence Award 2023 for exceptional performance in both the theoretical and practical aspects of the apprenticeship journey. This award celebrated attitude, dedication, skill development, product quality, personal presentation, planning, teamwork, job support, and mentorship from employers. Participated in the New Zealand Bread Baker of the Year competition and was named the winner, earning the New Zealand Bread of the Year 2024 title, along with a grant of up to \$15,000 for baking-related research.

#### WHAT COULD YOU SAY TO ENCOURAGE OTHERS TO JOIN THE INDUSTRY AND BECOME QUALIFIED?

Qualified bakers are in demand in both New Zealand and Australia. Bakery and baked goods are essential services that continue to grow. If you're already working in the industry, why not get your qualifications? It's not as hard as you might think. During your apprenticeship, you'll receive plenty of support—you just need a bit of determination and discipline. As a qualified baker, you'll learn more and earn more. Qualified bakers are hired quickly and are often considered for supervisory and managerial roles. It's a well-respected position to hold.

#### WHERE TO IN THE FUTURE?

Currently, I am working with my R&D Manager, David Plunkett, on bakery-related research here at Couplands. This research is helping me expand my knowledge of baking on a broader scale. I have been focusing on improving product development, reducing waste, training new staff, and maintaining a consistent, productive workflow. For the future, my plan is to continue working and gaining merits through learning and completing assigned tasks. Then, when an opportunity arises, I will be ready to take it confidently.

For information on courses to suit your requirements, contact the Bakels Training School Team - [trainingschool@nzbakels.co.nz](mailto:trainingschool@nzbakels.co.nz)

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**BOOKING DEADLINE:** APRIL 15TH, 2025

**EDITOR@BAKINGNZ.CO.NZ**



## Salted Caramel Afghans

**MAKES: 20 Biscuits**

### BISCUITS:

- 400g butter
- 150g sugar
- 350g flour
- 50g cocoa
- 100g cornflakes

### FILLING:

- 300g **Barker's Professional Salted Caramel Classic Crème**

### CHOCOLATE ICING: *(makes enough icing for 27 biscuits)*

- 345g icing sugar
- 25g cocoa powder
- 6g butter
- 4g vanilla bean paste
- 36g boiling water

### METHOD:

Preheat oven to 180°C. In a mixing bowl fitted with a paddle, cream the butter and sugar, until light and fluffy. Sift the flour and cocoa, then add to the butter mixture. Combine on slow speed until thoroughly combined. Add the cornflakes until they are incorporated.

Roll out dough to a 7-8mm thickness. Cut into desired shapes or roll into balls and flatten slightly. Bake on a greased tray for approximately 15-16 minutes. Remove from the oven and cool.

To make the icing, blend all the ingredients together in a mixing bowl fitted with a paddle. If the icing appears too thick, add a few more drops of boiling water.

### TO ASSEMBLE:

Pipe 15 grams of **Barker's Professional Salted Caramel Classic Crème** over the centre of each afghan, followed by 15 grams of chocolate icing and a sprinkle of flakey sea salt.

## Caramel Afghan Sandwiches

**MAKES: 20 Biscuits (10 Afghan Sandwiches)**

### BISCUITS:

- 400g butter
- 150g sugar
- 350g flour
- 50g cocoa
- 100g cornflakes

### FILLING:

- 300g **Barker's Professional Caramel Classic Crème**

### CHOCOLATE ICING: *(makes enough icing for 13 biscuits)*

- 345g icing sugar
- 25g cocoa powder
- 6g butter
- 4g vanilla bean paste
- 36g boiling water

### METHOD:

Preheat oven to 180°C. In a mixing bowl fitted with a paddle, cream the butter and sugar, until light and fluffy. Sift the flour and cocoa, then add to the butter mixture. Combine on slow speed until thoroughly combined. Add the cornflakes until they are incorporated.

Roll out dough to a 7mm thickness. Cut into desired shapes or roll into balls and flatten slightly. Bake on a greased tray for approximately 15-16 minutes. Remove from the oven and cool.

To make the icing, blend all the ingredients together in a mixing bowl fitted with a paddle. If the icing appears too thick, add a few more drops of boiling water.

### TO ASSEMBLE:

Pipe 30 grams of **Barker's Professional Caramel Classic Crème** over the centre of 10 biscuits, then top each with another biscuit, followed by 30 grams of icing and a half walnut (optional).



**You can swap with any of Barker's Crème Fillings in these recipes**



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