

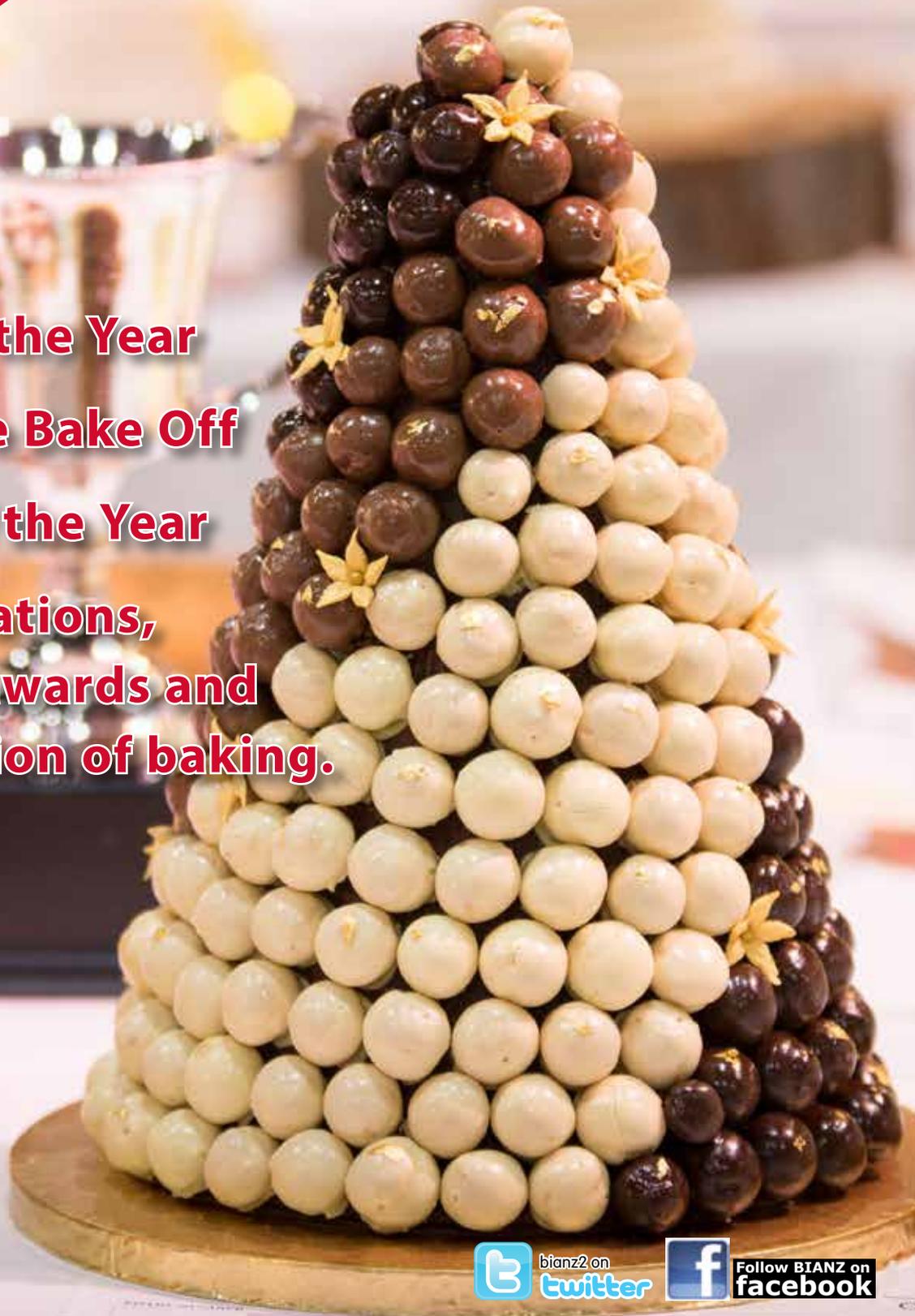
slice

from the Association
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Trainee of the Year
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Reasonable care is taken to ensure that Slice magazine articles are up-to-date and as accurate as possible at the time of publication, but no responsibility can be taken by BIANZ or Slice for any errors or omissions contained herein.

Cover photo: Still and Moving Pictures, Auckland

news and views

New committee

A new executive committee for the Baking Industry Association was elected by postal ballot in June.

Four existing members were re-elected:

Kevin Gilbert, Michael Gray, Thomas Thomas and James Wilson, with Donna Thomsen rejoining the committee after some years.

Kevin Gilbert was elected president. Previous president Michael Gray stepped down, having served for three years, but remains on the committee.

Portfolios will be announced in late June.



President Kevin Gilbert

Loretta Lee reports

Hello members. "Wow" is all I can say about the Fine Food Show in Auckland and the BIANZ Awards dinner. It was a huge event and I'm pleased to report all the competitions went well. I came away from this with loads of ideas for our industry.



We need to share this around the country, perhaps slightly smaller but more often.

A big thank you to the entrants in the BIANZ New Zealand Bakery of the Year competition. The time and effort taken to get your products to us, let alone the logistics of travel. Congratulations to 10 O'Clock Cookie Bakery Cafe for taking out the title of New Zealand Bakery of the Year, Congratulations too to our first runner up Melody's New World and second runner up Kidd's Cake and Bakery.

I am very proud to be associated with our BIANZ Trainee of the Year finalists **Amber-Jade Wynyard** from Couplands Bakery, **Julia Sugrue** from Bernies Bakery, **Jasmine White** from Rolleston Bakery, **Malya Hooper** from Cafe Time, **Yong Zin (Sharon) Cao** from Kidd's Cakes and Bakery, and **Jesse Peacock** from Patisserie Royale.

Congratulations to Malya Hooper for winning (I loved the look on your face when your win was announced) and to second place Julia Sugrue and third place Amber-Jade Wynyard. You all made huge efforts and showed great dedication.

Our new competition, the BIANZ Live bake-off, was a success with **Freda Goodyer**, **Bex Savage** and **Sam Heaven**. It was a real attraction at Fine Food and Sam had a bit of fan club. A big congratulations to Sam Heaven. I have received a lot of positive and lovely feedback after the Fine Food show and awards dinner – remember the song "Rachel & Peter" and "BIANZ" – very catchy and clever of **Greg Ward**. I want also to thank Greg Ward, MC for our dinner but a great singer and entertainer. He read us very well and made it a most enjoyable night.

I thank all members of the Baking Industry Association of New Zealand and also our partners as we could not do this without you. The team at North Port Events gave outstanding support. What an amazing area we have – a very prominent location not to mention a main feature at the show! Thank you **Lorraine Smith** and **Rebecca Stewart** who were my support team.

Our membership is growing and after the Fine Food event we're busy now engaging in new relationships to help our members and grow our exposure throughout New Zealand. Remember I always want to hear from you about anything you think that we could do better.

Please remember we have our BIANZ Health and Safety programme updated to comply with the Act and this is available now. Our BIANZ Food Safety programme has also been updated to comply with the latest act and has been submitted to MPI for approval. This will be an industry first.

Again, thank you for all the wonderful feedback.

Loretta

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Life members



Two members, Judith Gray and Dennis Kirkpatrick, were awarded BIANZ life memberships at the recent awards dinner in Auckland.

In announcing the award for Judith Gray, BIANZ vice president Thomas Thomas noted her unstinting efforts over many years – “passionate, committed and supportive” – while her late husband Peter Gray was president, and since, until lately when her son Michael has been president.

For many years Judith took charge of organising the annual conferences when these took place at different venues in different cities around New Zealand (and one in Melbourne) every year.

Thomas Thomas noted that BIANZ is now in its 49th year and is a well-recognised pillar of the baking industry in New Zealand, and that status has been achieved only through the efforts of people such as Judith Gray.

In accepting the award, Judith Gray thanked the members for their support over the years.

The outgoing BIANZ president Michael Gray presented the lifetime membership to Dennis Kirkpatrick. He noted that Dennis



Kirkpatrick has been a member of the Baking Society (as it was) and the Baking Industry Association for more than 30 years, having joined when founder Ray Walker was president and Norman West in Christchurch was National Secretary.

Dennis Kirkpatrick owns and operates, with his family, one of the South Island’s most recognisable bakery brands, Jimmys Pies.

In presenting the honour, BIANZ president Michael Gray noted that Dennis Kirkpatrick has served on the BIANZ board as an executive member, vice president and as president.

He described Dennis Kirkpatrick as “a visionary of food safety in New Zealand”, ensuring that practicality was maintained within the baking industry and in the wider food industry,

His piloting of the Food Safety Programme through its complicated development, working with Ian Shaw of Food & Health Standards, was a signal achievement.

“The work that Dennis began remains a valuable tool and continues to attract new members to our association,” said Michael Gray.

Lifetime achievement awards

Two bakers received lifetime achievement awards at the BIANZ Awards Dinner in June: Karen Simpson and Mike Meaclem.

Karen Simpson



Karen Simpson served on the BIANZ executive committee for several years and served as vice president during that time.

Along with her husband Ross, Karen ran a very successful bakery in Wellington. It was established in 1946 by her father-in-law, Ross Simpson Senior, who was incidentally a founding member of the Baking Society, as it was, back in 1967.

Throughout her time on the committee Karen was highly regarded for her knowledge of the industry. She was always a valued colleague and always showed great commitment to the association.

Karen is a talented cake decorator, having won numerous awards in both the Baking Industry Association's competitions and from the New Zealand Cake Decorators Guild.

Mike Meaclem



Mike writes:

I was very humbled to have received this award, knowing deep down that without the support of my wonderful wife Wendy this would have been impossible.

It all has to start somewhere and for me it was thirty years ago on the 8th August 1986, when I purchased my bakery.

That same week the late Ray Walker from BIANZ knocked on my door to sign me into the association. The guidance the Association has offered me has led me in the right direction in business for the last thirty years. The main turning point in my baking career was when the late then-president, Peter Gray, asked me to help out at our annual conference. After that I was elected onto the executive committee where I held many positions for around 18 years including executive officer, treasurer and competition manager.

Peter Gray was one of the hardest working men I had ever met. He was so passionate about baking and the future of baking in New Zealand. Peter was my mentor, passing on his passion and commitment to me. Thank you Peter.

As well as Wendy and I owning Michaels @ Hillmorton Bakery I have also taught baking for the last 22 years, 20 at Ara Institute (formerly CPIT) and now at NZ Bakels Training School. Teaching has been an absolute joy, passing on one's knowledge, then seeing students you once taught being successful in their own right. It gives you immense pleasure. I absolutely love baking and the baking community. For us to keep growing we must all train new bakers. So if you need help in your bakery, take on an apprentice! Pass on your knowledge, teach them about passion with food and teach them to bake with pride.

Thank you
Michael Meaclem



Iggy and his eight brothers and sisters were recently dumped in a park and left for dead. They were crying out for food, warmth – and their mum.

Every year, thousands of animals like these puppies are born unwanted and unloved – with no one to care for them.

We urgently need to raise funds to make sure more abused animals get the food, warmth and shelter they need to survive this winter. With your support, the SPCA will have the resources it needs to save the lives of many more neglected animals like these precious puppies.

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BAKING INDUSTRY
ASSOCIATION OF NEW ZEALAND

A gentle reminder



It's that time of year to renew your membership for the period 30 June 2016 to 1 July 2017. All members will be listed on our website under Member directory.

You will soon also have a page on the website with your logo and details of your business.

Why should I be a member?

BIANZ offers:

- Full-time support person to direct you regarding any queries or needs you may have related to your business.
- Monthly direct emails to hear first about competitions and events you can enter or be at, as well as the chance to win \$50 every month.
- Priority mail listing to receive *Slice* magazine.
- Opportunity to advertise in *Slice* or article about you and your business.
- Website discount and Digital Marketing strategy, plus social media discounts.
- Support for the industry to continue building relationships for discounts and exposure.
- Discounts with NZ Bakels, Toops, Mobil and more.
- Networking with other members at events, dinners – discounted ticket prices.
- BIANZ Health and Safety programme and BIANZ Food Safety Programme discounted for members.
- All members receive a pack each year with log in details to the website, diary, wall planner re events, digital marketing tips, membership card and membership window sticker.
- Visits and/or contact from the business development manager for feedback on what we could do better for the Baking Industry Association of New Zealand.
- Free advertising on the website for staff or buy/sell equipment.



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The official results

Cake Category		
Yule Log	Original Foods Baking Co Christchurch	Gold
	10 O'Clock Cookie Bakery Cafe Masterton	Silver
	Kapiti Cakes And Bakery Paraparaumu	Silver
	Ma Boulangerie Limited Queenstown	Bronze
	Arobake Wellington	Bronze
Gluten Free Lemon	Original Foods Baking Co Christchurch	Gold
	10 O'Clock Cookie Bakery Cafe Masterton	Silver
	New World Melody's Palmerston North	Silver
Kransekake	Copenhagan Bakery Christchurch	Silver
	Ma Boulangerie Limited Queenstown	Silver
	Blomquists Bakery Tauranga	Bronze
	10 O'Clock Cookie Bakery Cafe Masterton	Bronze
	Kidd's Cakes & Bakery Christchurch	Bronze
Cake Category Winners	10 O'Clock Cookie Bakery Cafe Masterton	Winner
	Ma Boulangerie Limited Queenstown	1st Runner Up
	Copenhagan Bakery Christchurch	2nd Runner Up
Bread Category		
Sour Dough	Oliver's Bakery, Whangamata	Gold
	Copenhagan Bakery Christchurch	Bronze
	10 O'Clock Cookie Bakery Cafe Masterton	Bronze
	Picton Village Bakkerij	Bronze
	New World Melody's Palmerston North	Bronze
Brezel Selection	Ma Boulangerie Limited Queenstown	Gold
	Picton Village Bakkerij	Gold
	Copenhagan Bakery Christchurch	Silver
	Gilbert Fine Food Dunedin	Silver
	Authentic Bakery Auckland	Silver
	Arobake Wellington	Bronze
Brioche	Ma Boulangerie Limited Queenstown	Gold
	10 O'Clock Cookie Bakery Cafe Masterton	Bronze
	Picton Village Bakkerij	Bronze
	Copenhagan Bakery Christchurch	Bronze
Bread Category Winners	Picton Village Bakkerij	Winner
	Copenhagan Bakery Christchurch	1st Runner Up
	Ma Boulangerie Limited Queenstown	2nd Runner Up

BAKERY OF THE YEAR 2016



Pastry Category

Choux Pastry	10 O'Clock Cookie Bakery Cafe Masterton	Gold
	Ma Boulangerie Limited Queenstown	Silver
	Kidd's Cakes & Bakery Christchurch	Silver
	New World Melody's Palmerston North	Bronze
Croissant	New World Melody's Palmerston North	Gold
	10 O'Clock Cookie Bakery Cafe Masterton	Gold
	Kidd's Cakes & Bakery Christchurch	Silver
	Copenhagen Bakery Christchurch	Silver
Linzer Torte	Authentic Bakery Auckland	Gold
	Copenhagen Bakery Christchurch	Silver
	Arobake Wellington	Bronze
	Kidd's Cakes & Bakery Christchurch	Bronze
	10 O'Clock Cookie Bakery Cafe Masterton	Bronze
Pastry Category Winners	10 O'Clock Cookie Bakery Cafe Masterton	Winner
	New World Melody's Palmerston North	1st Runner Up
	Kidd's Cakes & Bakery Christchurch	2nd Runner Up

Creative Category

Gingerbread House	Kidd's Cakes & Bakery Christchurch	Gold
	New World Melody's Palmerston North	Silver
	10 O'Clock Cookie Bakery Cafe Masterton	Bronze
Decorated Wedding Cake	Kidd's Cakes & Bakery Christchurch	Gold
	New World Melody's Palmerston North	Silver
	Blomquists Bakery Tauranga	Bronze
	Picton Village Bakkerij	Bronze
	Kapiti Cakes And Bakery Paraparaumu	Bronze
Petits Fours Display	Copenhagen Bakery Christchurch	Silver
	Kidd's Cakes & Bakery Christchurch	Silver
	New World Melody's Palmerston North	Bronze
Creative Category Winners	Kidd's Cakes & Bakery Christchurch	Winner
	New World Melody's Palmerston North	1st Runner Up
	10 O'Clock Cookie Bakery Cafe Masterton	2nd Runner Up

Overall New Zealand's Bakery of the Year

10 O'Clock Cookie Bakery Cafe Masterton	Winner
New World Melody's Palmerston North	1st Runner Up
Kidd's Cakes & Bakery Christchurch	2nd Runner Up

Winners a selection of winning entries



Detail photos by Loreta Lee



● Wedding cake (detail) by Melody's New World



● Croquembouche by Ten O'Clock CBC



● Krakenkake by Copenhagen Bakery



● Brioche by Ma Boulangerie Limited



● Sourdough by Oliver's Bakery



● Croissants by Ten O'Clock CBC



● Linzer Torte by Authentic Bakery



● Petits Fours display by Copenhagen Bakery



● Croissants by Melody's New World



● Gluten-free lemon cake by Original Foods Baking Co.



● Yule Log by Original Foods Baking Co.

Trainee of the Year

Finalists found, the real fun begins



Back: **Sharon Cao**, Kidd's Cakes & Bakery Christchurch; **Jasmine White**, Rolleston Bakery Christchurch; **Front: Jesse Peacock**, Patisserie Royale Motueka; **Amber-Jade Wynyard**, Coupland's Bakeries Christchurch; **Malya Hooper**, Café Time Ashburton; **Julia Sugrue**, Bernie's Bakery Timaru.

These apprentices from around New Zealand competed in a live bake-off at the New Zealand Fine Food Show 2016 for the title of Trainee of the Year. All expenses paid and fantastic prizes were up for grabs for the finalists and the winner's employer.

BIANZ supports the Trainee of the Year Competition through advice and training for the finalists, and is involved in the judging leading up to and during the final live bake off.

Equipment for the live bake off was provided by **Southern Hospitality** – a considerable contribution when there are

six finalists competing to get their breads, cakes and pastries prepared and baked in a short space of time.

The Trainee of the Year Competition was established to show the broader food industry what baking is all about and to provide trainees with opportunities and motivation to dream big and aim high.

Since being launched in 2008 the competition has grown considerably, with entrant numbers almost doubling each year.

Round 1

Malya Hooper (left), Jasmine White (centre) and Sharon Cao (right) begin their bake-off before an audience of professional foodies.



Judge Roy West from Southern Hospitality, takes a closer look at Malya Hooper's pastries.



Sharon Cao's final display.



Jasmine White's final display.



Malya Hooper's final display.

Round 2

Amber-Jade Wynyard (left), Jesse Peacock (centre) and Julia Sugrue (right) in their finals bake-off.



Jesse Peacock's display of products (and relief at making it within time).



Julia Sugrue's display of products.



Amber-Jade Wynyard's display of products.

Malya Hooper – Trainee of the Year

Interviewed by Sarah Beresford

Malya Hooper had one word to describe how it felt to learn that she had been chosen from a field of six apprentices to win the BIANZ Trainee of the Year. The award was announced at the special industry dinner in Auckland on Monday 27 June, after the competition at the Fine Food Show.

“I was overwhelmed,” she said the next day, “and I still feel overwhelmed now.”

The 22 year old, who works at Café Time in Ashburton, was encouraged by her bosses Scott and Lisa Stringer to enter the competition.

“They made me feel as if I could do it and I decided that I had nothing to lose and that I’d go for it.”

Mayla says that the lead up to the competition was “crazy”.

“We found out what we had to bake four weeks before the competition and it was just full-on practising from then on. The main thing that changed as time went by were the fillings for the profiteroles. I had quite a few ideas so it was just a matter of experimenting and refining them.” She eventually settled on producing salmon cream cheese, roast beef bites and bacon and chive aioli with cherry tomato profiteroles.

Standing in the crowd watching the apprentices do their thing was nerve-wracking as they raced the clock to turn out in three hours the required brioche, savoury choux pastry and a drizzle cake with the words “Congratulations Ginge and Gingette” piped on top in reference to the BIANZ mascot’s nuptials.

The tension was palpable to onlookers, especially when over-excited fingers tackled tricky tasks.

“I was incredibly nervous beforehand,” Malya admits, “but once we started I just got in my zone and did my thing. It all went pretty smoothly, although I was aiming to do more decorating on my cake but it didn’t work out that way.”

Malya said she found the whole experience fun and appreciated the feedback from the judges. “They said that the flavours were amazing and they were impressed by my presentation.”

Mayla has been working at Café Time for three-and-a-half years and is two-and-a-half years into her apprenticeship. “I have always definitely been passionate about baking at home.



Then when I was at polytech doing a café barista course our classes were held next door to the bakery course and I realised that was what I wanted to do.”

Her long-term goal is to own her own bakery one day. “For now I am just focused on working hard and finishing my apprenticeship and learning as much as I can. Eventually I’d love to travel and learn different baking techniques from around the world.”

She still hadn’t quite come back down to earth after her win but it was soon back to business as usual.

“I rang Mum as soon as the results were announced and she was totally taken aback too. Then when I went back to work at Café Time they had decked the shop out with banners celebrating my win. It’s been pretty amazing.”

“They said that the flavours were amazing and they were impressed by my presentation.”

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Julia Sugrue and Kamal Singh.



Rochelle and Dion Mackwood, Whangamata



David and Sue Blomquist, Tauranga.



Wade Knowles and Barbara Hayward, NZ Bakels.



Three generations: Sam, Jason and Graham Heaven.



Rachel and Peter van Beek, Picton Village Bakerij.



Malyla Hooper's employers, Scott and Lisa Stringer, Cafe Time Ashburton.



Ralf Schmidt, Authentic Bakery Auckland.



Ben Walker, Mike Sproule, Original Foods Bakery Christchurch.



Joel Counter, Jasmine White, Yong Xin (Sharon) Cao.



Kevin Gilbert, chief judge.



Greg Ward, MC and all-round entertainer.



Rob Burns, Clifford Banks.

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The Bianz Live Bake off



Sam Heaven.



Bex Savage.



Freda Goodyer.

Three accomplished young bakers – **Sam Heaven** from Heaven's Bakery in Napier, **Bex Savage** from Couplands Bakery in Christchurch, and **Freda Goodyer** from Melody's New World in Palmerston North – competed in the inaugural BIANZ bake-off at Fine Food 2016.

In three hours, they had to produce their own interpretations of three set items:

- Innovation on a classic: a Black Forest gateau-inspired dessert – one cake or six desserts
- Two sweet bread plaits or sweet bread of their own choice
- Six curd-based citron tartlets with the word "Citron" written on top.

All items were judged on taste as well as appearance. The judges were Marcus Braun and Mark Saunders.

Bex Savage's kept her bread simple, making a three-strand bread plait out of a spiced bun dough. Each strand had Nutella swirl through the middle and was glazed with a sugar syrup. For her citron tarts she used a yoyo biscuit dough, filled them with a "very tart" lemon and lime curd and rimmed them with a toasted coconut.

Bex Savage's Black Forest gateau entry was individual desserts made by baking a sheet of chocolate sponge and building the desserts inside a mould. They were layered with cherries and a chocolate mock cream, finished with drizzles of kirsch over the sponge and topped with Black Forest chocolate.

Freda Goodyer's entry consisted of petit citron tartlets with lemon and lime curd, and two five-plait hazelnut brioche loafs with toasted hazelnuts.

Like the other entrants, Freda opted for six desserts rather than a single cake: her Black Forest entremets consisted of bal chocolate mousse, sweet cherry and kirsch jelly, and chocolate sponge with a chocolate glaze.

Sam Heaven made Black Forest verrines with cherry jelly,

chocolate spaghetti, kirsch, chocolate sponge and vanilla bean cream.

He made two four-plait brioche with a café léger/apricot glaze and his citron tarts were made with vanilla bean short pastry, frangipan, and aerated almond sponge cake.

Sam Heaven's use of liquid nitrogen to prepare his desserts was a great crowd-pleaser as the vapour enveloped the workbench, but he won the event on strictly awarded points.

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Freda Goodyer's Black Forest desserts.



Sam Heaven's citron tarts.



Bex Savage's bread.



Freda Goodyer and her display.



Down to the wire – Sam Heaven deployed liquid nitrogen to quickly set his dessert layers.



Bex Savage and her display.



Sam Heaven and his display.

Portrait of a winner

Sarah Beresford interviewed Sam Heaven in the wake of his success in the BIANZ Live Bake Off.

Sam Heaven had an emotional week. He'd spent many nights refining his recipes and technique in the lead up to competing against two others to win the inaugural BIANZ Live Bake Off.

Over three pressured hours, he turned out two plaits of bread, six citron tarts and a Black Forest dessert. "The first five minutes of a competition always feel like chaos," the 18-year-old baker says. "Then you settle in and feel more composed until you're racing to get everything finished in the last 10 minutes."

Some of the more theatrical aspects of Sam's technique were partly driven by the necessity to pare minutes off conventional methods.

The thick mist that wrapped around his workbench at one stage looked dramatic but had a distinctly practical take. "The liquid nitrogen cools things down really quickly," he explains, "and helped to freeze the layered components of the Black Forest dessert instantly.

"It helps to speed up the process. Usually you'd wait several hours before layering the jelly on top of the sponge but the nitrogen creates an immediate barrier so the jelly doesn't seep into the sponge." It also helps that the method heightens textures and adds to the whole taste experience.

Sam is an avid follower of social media and loves tracking new culinary trends. "I'm always looking for new techniques to experiment with. I get a lot of inspiration from following top chefs. "I'm a big fan of Heston Blumenthal and molecular gastronomy and I love to think of ways it can be incorporated into the everyday working environment. For instance, using liquid nitrogen is amazing for things like making ice cream which is best if it's frozen as quickly as possible."

The biggest challenge for Sam when entering competitions is to decide what to make. "I like to try new ideas and I get bored if I don't push myself. I find the creative and planning sides are the most fun and the most challenging."

Juggling the demands of "what to do when" is also a big part of successfully competing. "Three hours is a long time to plan every part of the way. You have to decide what to do and when to do it and slot everything in so that things run smoothly and you work out whether to do it sooner rather than later so there are no bottlenecks. It's a bit of a balancing act."

He finds the feedback from competitions invaluable: "I had a great talk with judge Marcus Braun about what I could improve on. The feedback was awesome. I don't think there's any point in entering competitions if you don't learn from them."

Sam has been watching his mum make sandwiches and his



Sam Heaven with the Live Bake off trophy presented by BIANZ president Michael Gray.

father ice gateaus at the family-owned Heaven's Bakery in Hawke's Bay since he can remember and he stepped into the kitchen when he was in intermediate school.

He is entranced with the "arty" side of baking: "I love turning food on a white plate into an art piece but I also love looking at a display cabinet full of things you have made for customers. I'm still finding out where all the things I like doing will fit into my working life."

He has plenty of opportunity to figure out where his interests may lead him. "I've recently been offered a job at St George's Restaurant in Havelock North as a trainee pastry chef so I'm looking forward to learning new things."

Sam admits he's still finding winning the award a little surreal. "I spent a lot of late nights preparing for the competition and then it was a long day competing so by the time they made the announcement I really found it hard to believe it was happening."



Jelly on sponge, produced in minutes.

The top team



The Ten-O-Clock representatives at the Awards Dinner (L to R): Anneke Kloeg, Caleb Kloeg, Jenna Mangin, Juliana Hema, Monique Kloeg, John Kloeg.

John Kloeg talks to David Tossman

Thomas Thomas (senior) at the Windmill Quality Cake Kitchen in Porirua.

"You have to evolve with taste and trends. What you baked four, five years ago you're not baking today, because tastes have changed, trends have changed. So it's good for the baker.

John names a big date in his career: "the first of November 1981 I started for myself in Stokes Valley in Lower

From John Kloeg's viewpoint, the rewards of these sorts of competitions extend far and wide.

"Although sometimes you think, well flip man, why do I have to make a kransekake? Never heard of it. But you research, you look at it, you try and try to make your best product. And I think that's good for the industry, to make us extend our skills and make sometimes difficult products. If BIANZ keeps on doing that, I think that is good for the industry."

Bakery of the Year 2016, Masterton's Ten-O'clock Cookie Bakery Cafe, has gathered an enviable array of awards and prizes in baking competitions over the years including a previous Bakery of the Year in 2009. Between then and now they have always been second or third.

Hutt and had that until 1987. Then we shifted to Masterton and I've been there ever since."

Like many bakeries, it's a family business. In addition to Caleb, the Kloeg's daughter. Monique, is front of shop manager. John and Anneke's older son, Michael

It's not luck: they invest a great deal of time and effort in trying and testing recipes and presentation ideas and then in carrying the best of them to the competition venue.

– "Everybody knows Michael," says John, left in 2013 and started the Clareville Bakery, not far away in the Wairapapa. "It's healthy competition. We help each other whenever we can, so there's no hard feelings there. It's been good. And he's done extremely well for himself too."

I asked John Kloeg about what drives him to make that investment.

"Because it's a team effort," he tells me. "Everybody gets involved and everybody does extra hours at the end of the day. We trial things and they do not always work so you have to start again. You don't make things just once off.

"It is a big investment. It's good for the industry. It's good for Masterton and the girls [they have an all-girl team apart from Caleb, the Kloeg's younger son] generally are very keen to participate and it's good for them too, because they have to extend themselves."

Despite the enormous effort, the competition is serious and the big win this year was a surprise. "I thought maybe we'd be in the top four, but you never expect to win."

"It's always a team effort; you can't do it on your own. That's impossible." The team this year consisted of Manager Jenna Mangin, Apprentice Jen Saywe, Baker Marris Laken, Krissy Waddington and Caleb Kloeg.

"Our logo says 'Baking At Its Best' but you always want to better your best because then you go forward. It's not a standing-still business.

John and Anneke Kloeg bought what was then the Ten O'Clock Cookie Company in 1987. Before that, back in the late 1970s, John had apprenticed with



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Mud Cake recipe



A very simple recipe for making mud cake. No eggs required.

This produces a very moist cake that is popular with everyone. Baking is slow and will take a while, and this will produce the moistness required for a traditional Mud Cake.

Ingredients

XL Mud Cake Mix	1000 g
Water	400 g
Oil (Canola)	300 g
Chocolate Paste	40 g

Method

1. Place all ingredients in the bowl fitted with the paddle.
2. Mix for 1 minute on slow speed.
3. Scrape down the bowl.
4. Mix for 2 minutes on medium speed.
5. Scale as desired into cake tins lined with greaseproof paper to avoid sticking.
6. Bake on a low temperature of 160°C. Should be soft to touch, but it will be cooked.
7. Bake 500 g in a 7 inch tin for approximately 45 minutes.

Muffin recipe



This recipe is based on the basic recipe from MAURIanz, but the finished product is a bolder, better-volume product. It is closer to a scratch recipe than a premix recipe in texture.

The muffin is able to hold all fruits, especially blueberries as they are the most popular.

Ingredients

XL Muffin Mix	1000 g
Eggs	350 g
Water	225 g
Oil	280 g

Method

1. Place eggs, oil and water in a mixing bowl first.
2. Place XL Muffin Mix on top of fluids.
3. Mix on slow speed for 1 minute.
4. Scrape down and mix for 5 minutes.
5. Bake at 180° C for 30–35 minutes.

Scone recipe



XL Scone Mix makes light and fluffy scones. Any variation can be done with the addition of Blueberries, Sultanas and Dates. Also, the very popular Cheese scone.

Note there is also a variation that will make Savoury Muffins. Please ask for the recipe.

Ingredients

XL Scone Mix	1000 g
Water	550 g

Method

1. Place all ingredients in bowl. It can be mixed by hand.
2. Gently mix and fold together.
3. Shape into a ball and cut to the desired shape and size. Egg wash can be used.
4. Bake at 200° C for 12–15 minutes.

Demo at Fine Food



Rob Burns and Rebekah Savage demonstrate some decorative ideas.



Cupcakes by Rebekah Savage.



Cheese straws and other products straws made from XL Scone Mix.



Rustic fish to Carrot Cake.



Celebration Banana Cake with roses from Rob and Bex.

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Savoury Scone Scroll



Yield: 12 scone scrolls.

Ingredients

Group 1

Plain flour	300 g
Salt	5 g
Sugar	5 g
Baking powder	15 g
Butter	85 g
Grated cheese	80 g
Milk	180 g

Group 2

Barker's Professional Breadshot Filling	120 g
Extra grated cheese	100 g

Method

1. Sieve the flour, salt, sugar and baking powder together.
2. Add the butter and rub into the sieved dry ingredients until the butter is mixed through completely.
3. Add the grated cheese and milk. Mix together until just combined – be careful not to overmix the dough at this stage.
4. Turn the dough out onto a well-floured bench and dust with flour. Lightly mix the dough until it is no longer sticky.

5. Roll out the dough into a 5mm thick rectangle. Spread the **Barker's Professional Breadshot Filling** over the surface. Sprinkle the extra grated cheese on the top.
6. Roll up the dough.
7. Cut into desired portions and place onto a prepared baking tray. Lightly egg wash.
8. Bake at 200°C for approximately 12–15 minutes.



Step 5



Step 6



Step 7

The silk road

Marcus Braun showcasing to the audience at Fine Foods the exciting Silk range from Barkers Professional.

Marcus demonstrated (with a hand at times from Kevin Gilbert) different applications of the tantalising silk range, adding variations such as cream cheese and Chantilly cream to show how easy, versatile and delicious the Barkers professional Silk range is to work with.

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Cherry Chocolate Mousse

By Mike Meaclem



Yield 2 x 15 cm rings.

Mousse filling

550 g Cream

Whip to a very soft peak at set aside. This is crucial or the mousse will not pour into the mould correctly.

390 g Cream
550 g Couverture, milk or dark (not too high in cocoa butter.)

Prepare above as a ganache, cool to approx. 35°C. Fold the prepared cream into the ganache and pour into the moulds.

200 g **NZ Bakels Dark Cherry Filling**

This is to be spread onto the centre of the cake base.

Chocolate Cake Base

40 g Canola oil
40 g Water
60 g Eggs
200 g **NZ Bakels Gold Label Classic Cake Mix**
20 g Dutch Cocoa, mixed into a paste with some stock syrup and or water.
5 g Vanilla extract, this is great for bringing out the flavour of chocolate.

1. Add all ingredients to a bowl with a beater, mix for 1 minute on 1st speed and scrape down.
2. Mix for a further 2 minutes on 2nd speed.
3. Place into an 18 cm ring lined in tinfoil and or baking paper.
4. Bake for approx. 50 minutes or until a skewer comes out clean.
5. Once cooled cut into 10 mm thick rings, then cut to the size of the ring you are using as a mould. The moulds can be either metal or plastic.

Decoration and assembly demonstrated at Fine Food 2016.

Decoration

100 g **NZ Bakels Diamond Chocolate Glaze**
100 g **NZ Bakels Chocex**
100 g **NZ Bakels Non tempered white chocolate**
Acetate for mould.

Assembly

1. Take the 15 cm ring and place onto a cardboard or metal disk.
2. Line the internal ring with the acetate, making sure you cut it to be flush with the height of the ring used.
3. Place the chocolate sponge inside the ring.
4. Spread the Dark cherry filling over the middle of the chocolate base, making sure you do not go too close to the edge.
5. Pour in the prepared mousse mix and level off with a pallet knife. Place in the cooler or freezer for approx. an hour to set. This product can be frozen as well then decorated from the freezer.
6. Once set, remove the ring and acetate from the cake. Heat the Diamond chocolate glaze to around body temperature but no more than 40°C. Mix gently until smooth, then starting from the edge pour onto the mousse, quickly levelling the glaze off.
7. Place back into cooler to further set up before decorating.



Additional decoration

I used a simple marble technique to make the decoration on the side. Always make sure when marbling that the dominant colour, "dark chocolate", is used the least. Spread out the white chocolate smooth and then drizzle some dark on top. Spread with a spatula vertically first, then horizontally second. Lift paper and drop onto the bench to flatten. Do not use palette knife any more or you will lose your marbling effect.



Place cherries on top to show the customer that it is a cherry and chocolate flavour, plus some simple chocolate piping to gain some height with your cake.

Enjoy!

By Mike Meaclem

Lemon, Raspberry and Coconut Mousse

Decoration and assembly demonstrated at Fine Food 2016.



Yield 2 @ 15 cm rings

Mousse filling

800 g Cream
Whip to a very soft peak at set aside. This is crucial or the mousse will not pour into the mould correctly.

160 g **NZ Bakels Fond Royale Neutral**
200 g Warm water – 35°C
3 each Lemon zest, finely chopped
50 g **NZ Bakels Lemon Filling**

Whisk above together then fold into whipped cream. Pour into pre-prepared moulds.

100 g **NZ Bakels Frutojam Gourmet Raspberry filling.**

This is to be piped onto the base of the cake.

Coconut Cake Base

40 g Canola oil
40 g Water
60 g Eggs
200 g **NZ Bakels Gold Label Classic Cake Mix**
20 g Coconut
1 each Lemon zest, finely chopped

1. Add all ingredients to a bowl with a beater, mix for 1 minute on 1st speed and scrape down.
2. Mix for a further 2 minutes on 2nd speed.
3. Place into an 18 cm ring lined in tinfoil and or baking paper.
4. Bake for approx. 50 minutes or until a skewer comes out clean.
5. Once cooled cut into 10 mm thick rings, then cut to the size of the ring you are using as a mould. The moulds can be either metal or plastic.

Decoration

100 g **NZ Bakels Diamond Glaze Gold**
100 g **NZ Bakels Chocex**
100 g **NZ Bakels Non Tempered White Chocolate**
Acetate for mould

Assembly

1. Take the 15 cm ring and place onto a cardboard or metal disk.
2. Line the internal ring with the acetate, making sure you cut it to be flush with the height of the ring used.
3. Place the coconut sponge inside the ring.
4. Pipe a spiral of the Gourmet Raspberry filling onto the coconut sponge.
5. Pour in the prepared mousse mix and level off with a pallet knife. Place in the cooler for approx. an hour to set. This product can be frozen as well!
6. Once set, mix the Diamond Glaze Gold until smooth and spread onto the mousse.
7. Place back into cooler to further set up before decorating.
8. Once set remove from cooler, lift ring of the mousse and peel back the acetate collar.



Decoration

It is important to make sure you do not crowd the cake with decoration. There is a great saying in cake decoration that “less is more”.

Maybe you can add a simple chocolate collar, with some Diamond Glaze dipped raspberries. (when in season) or some candied lemon in the centre with some chocolate scrolls.

Enjoy!

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Butterscotch Blondie

SERVES: 16

INGREDIENTS

300g	butter
250g	Chelsea Raw Sugar (1 cup)
4	eggs (size 7)
130g	white chocolate melts/buttons (1 cup)
115g	Chelsea Golden Syrup (1/3 cup)
500g	plain flour (4 cups)
5g	baking soda (1 tsp)
1	pinch of salt
115g	chopped walnuts (1 cup)
10ml	vanilla essence (2 tsp)

Butterscotch Sauce

400g	Chelsea Soft Brown Sugar (2 cups)
250ml	cream
50g	butter
5ml	vanilla essence (1 tsp)

METHOD

Pre-heat the oven to 180°C conventional bake. Line a 24cm x 34cm tin with baking paper, covering the sides and base. Cream the butter and sugar with an electric beater for at least 4–5 minutes, until smooth and creamy. Add the eggs one at a time, beating well between each addition.

Melt the white chocolate and golden syrup together into the microwave or a saucepan until smooth and combined.

Fold the flour, baking soda and salt into the butter mixture along with the melted chocolate and golden syrup, walnuts and vanilla.

Spoon into the prepared tin and smooth the top. Bake for 28–35 minutes until cooked but still soft and fudgy in the centre (when testing with a skewer, there should be a few fudgy crumbs attached that can be rolled into a ball between the fingertips).

Butterscotch Sauce: Combine all of the ingredients in medium sized saucepan, stir over a low heat until the sugar has dissolved and the butter melted. Continue to cook until the sauce thickens slightly.



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