

# slice

from the Baking Industry Association  
for cafés, caterers and bakeries

## The Great New Zealand Hot Cross Bun

**PLUS**

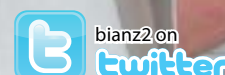
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Reasonable care is taken to ensure  
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up-to-date and as accurate as  
possible at the time of publication,  
but no responsibility can be taken  
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## From the President

### KEVIN GILBERT KEEPS IN TOUCH



We've started 2017 as we finished off last year – in full flight with many projects already on the go and yet more in mind.

Both Loretta and I have been trying to get through the mass of red tape to allow the Food Control Plan to be implemented. As I write this we are teasingly close to success however there is little more we can do to speed up the wheels of the government.

As soon as we have the final product past the last hurdle we will be shouting loudly from the roof as we will be the first in New Zealand to have a Food Control Plan specifically designed for our industry. This will make setting up a Food Control Plan in your bakery significantly easier and cheaper.

We have already had the Hot Cross Bun Competition with Hillpark Bakery in Auckland being crowned this year's worthy winners.

After so many years in the industry I have something of an aversion to hot cross buns (as I imagine many of us do), but I

managed to sneak a wee taste of one of their winning buns as I handed over the trophy and enjoyed it so much I left their bakery happily munching a few more.

We have a few social events lined up throughout the year our first having been in Wellington at the end of February. It was great to catch up with our members and associates within the region.

It's an ideal opportunity to relax and talk with people within your industry, share a few tales, make some new friends and find out about new products.

Towards the end of last year Thomas and I managed to get ourselves onto Competenz's Sector Advisory Group which includes baking.

“we will be the first in New Zealand to have a Food Control Plan specifically designed for our industry.”

This gives us a real chance to voice the concerns the industry has and to ensure that there is an improved focus and quality in the training of our industry's apprentices. We will, as part of this, be looking for feedback and information from you in the next few weeks so that we have a clear picture of the national situation.

In June the Baking Association of Australia is having their first annual Baking Trade Show and they have extended an invitation across the pond for all Kiwi bakers to attend.

There will be a conference as part of the event, a pie and pastie competition, a bakery demo kitchen, as well as a free cocktail party.

Details for the three-day event can be found at [www.bakingtradeshow.com.au](http://www.bakingtradeshow.com.au) and we will be keeping you informed through Facebook and our newsletters as the details get further filled out.

That's it from me, enjoy this edition of *Slice* and I hope to see you at our social events around the country.



### New Members

We welcome

Country Kitchen Bakery

Queenstown Bakery Ltd

Sugar & Spice Bakery

Woodend Bakery

Waihi Beach Bakery

Christchurch

Queenstown

Kaipoi

Woodend

Waihi

## From the Office

### BIANZ BUSINESS DEVELOPMENT MANAGER

### LORETTA LEE REPORTS



## Save the dates

Friday 15th and Saturday 16th  
September 2017

### Location Queenstown

The BIANZ 50th birthday celebrations will begin on Friday the 15th and finish in style on Saturday the 16th of September in Queenstown.

There will be meet-and-greet drinks and nibbles on the Friday afternoon, fun activities for you to choose from on the Saturday and the BIANZ 50th Birthday Dinner at the Skyline Gondola and Restaurant on the Saturday night.

Queenstown has stunning scenery and a huge range of activities. Surrounded by majestic mountains and set on the shores of crystal clear Lake Wakatipu, the natural beauty and the unique energy of the region create the perfect backdrop for a holiday full of adventure, discovery and rejuvenation.

We will have the full itinerary, options for accommodation and how to book on our website soon.

For more information please contact Loretta on 027 22 55 185 or email [loretta@bianz.co.nz](mailto:loretta@bianz.co.nz)



## New shopping discounts for BIANZ members

A new benefit in the form of a mobile app is now available to BIANZ members. The group discount app from the CSC Buying Group offers discounts of up to 30% from selected retailers.

On your mobile device go to the app store and search 'bianz discounts'. You need to register by entering an email address and password (of your choosing) then your BIANZ Membership number and the Access Code located in the member area of the website.



The suppliers are: Armstrong Smarter Security, Auto Super Shoppes, Beaurepaires, Blackwoods Protector, Bunnings, Carters, Dulux, Give Plants, Ideal Electrical, Mico Plumbing, Mo Money, MYOB, Noel Leeming, OfficeMax, PlaceMakers, RateBroker, Reduced to Clear, Repco, RocketSpark, Southern Hospitality.

For more information about how these discounts work go to <http://www.csc.org.nz/>

Should you need any help please don't hesitate to give Loretta a call or email [loretta@bianz.co.nz](mailto:loretta@bianz.co.nz)

## Events calendar

What	When	Where
<b>The Baking Industry Trade Show</b> 	20-22 June	Moonie Valley Events Centre, Melbourne
<b>NZ Bakels Supreme Pie Awards</b> 	29 June – 1 August	National
<b>BIANZ 50th anniversary celebration</b> 	15-16 September	Queenstown
<b>The Great New Zealand Mince Pie Competition</b> 	28-25 October	National

## British pie in space

A meat and potato pie has been sent "into space" attached to a weather balloon.

The pioneering delicacy was launched from Wigan, near Manchester, ahead of the World Pie Eating Championship in December.

The aim was to see if its journey up to an altitude of 30 kilometres changed the molecular structure of the pie, making it quicker to eat.

It is believed this was the first pie to be launched into the stratosphere.

Space enthusiasts from Sheffield-based SentIntoSpace attached a camera and tracking equipment to the weather balloon and will analyse the data and edit video of its journey.

### 'Pie's the limit'

Bill Kenyon of Ultimate Purveyors from St Helens, who were commissioned to make the pie, said: "This is the first step to enable mankind to consume pies with more elegance and comfort.

"Neither the sky, nor the pie, should be the limit."

Before the launch he told *British Baker* "This pie will be tested to the extreme. It's structural integrity will be tested against the potential rigours of being served by a grumpy pie lady from Wigan or being transported for delivery in a pie van that hits a pothole in Hindley."

It was thought the pie froze on its ascent and was cooked as it reached "massive speeds" on re-entry.

## Paleo diet could increase weight and be dangerous for diabetics

The controversial paleo diet could lead to rapid weight gain and health complications in just eight weeks, an Australian

study has discovered, leading to outrage among advocates of the extreme diet.

The surprise finding, published in *Nature* and reported by [www.foodnavigator-asia.com](http://www.foodnavigator-asia.com), prompted one University of Melbourne researcher to issue a warning about putting faith in so-called fad diets.

Lead author Sof Andrikopoulos said that in people with pre-diabetes or diabetes, the low-carb, high fat paleo diet could be particularly risky.

## Ansel does it again



Cronut inventor Dominique Ansel has unveiled his latest creation, the ChurroDuo, made from interlocking pyramid-shaped black and white sesame churros.

Ansel is famous for his bakery inventions, or 'creations' as he calls them. His ChurroDuo has already taken Tokyo by storm, according to *British Baker* magazine, and may be heading for his London bakery soon.

A churro is a fried-dough pastry-based snack. The pastry is predominantly choux. Churros are popular in Spain, Portugal, France, the Philippines, Latin America and the Southwestern United States.

The Cronut, a croissant/doughnut hybrid, is perhaps Ansel's most famous creation, but others include Frozen S'mores, the Cookie Shot, and the DKA (Dominique's Kouigh Amann), similar to a caramelised croissant with flaky layers on the inside

and a crunchy caramelised shell on the outside. It was named one of Time Out New York's 100 best dishes in 2012.

The churro was flagged as one of the key UK food products of 2016 in the Waitrose Food and Drink Report 2016, published by the retailer in November.

## Gluten-free trade association formed

A new trade body, the Gluten Free Industry Association (GFIA), has been created in the UK in response to soaring sales of gluten-free food.

Designed to support companies involved in the manufacture and trade of gluten-free products, the GFIA is a full member association of the Food and Drink Federation (FDF) which will provide the secretariat for the association.

Annual free-from sales are currently worth £585.6m in the UK, a 26.7% increase on the previous year, and are projected to reach £673m by 2023.

Within the free-from market, gluten-free goods account for nearly 60% of the category and increased by 36% over 2015.

The GFIA said in a statement: "In this climate of growth and opportunity, leading producers of gluten-free foods have come together under the GFIA to ensure consistent high standards and to provide additional consumer confidence."

The group's priorities for 2017 will include "the development of best practice guidelines and gluten-testing methodology in order to deliver the highest quality of products to their consumers."

There will not be any kind of regulatory element to the association, "as Coeliac UK already has a widely respected scheme and a logo that is well recognised by UK consumers", according to GFIA chairman Simon Wright.

## Anchor aboard for BIANZ



Anchor Food Professionals, a division of Fonterra, has joined BIANZ as a gold partner.

Announcing the arrangement, BIANZ executive member John Kloeg noted how keen Fonterra was to be part of the baking industry.

He noted several Fonterra products he finds particularly useful in his bakery: the Anchor Extra Whip Whipping Cream, a UHT cream cheese, and Anchor Unsalted Pastry Sheet.

The butter has a high melting point, "quite advantageous to use in the summer, especially for Danish pastries and croissants," said John Kloeg. "It doesn't melt on your bench."

## Baker uses beer to create 'Brewnies'

Heather Moore, owner of We Luv Brownies in Bradford, England, has created what is described as a unique recipe by adding beer to her products.

A visit to her local brewery inspired Moore to create the 'Brewnies'. She told *British Baker* that the Brewnies range, which includes Heather's Stout and Belgian Blue, has proved to be a hit at local farmers' markets and pubs.

After spending time refining her culinary creations, Moore recognised she needed to grow her business and turned to Launchpad, a Sheffield business scheme designed to help entrepreneurs transform ideas into a commercial reality.

"One of the greatest challenges I faced was finding customers, but through the

support I've received from Launchpad I've managed to develop a network of over 20 local cafés and retail outlets, which regularly place orders for my brownies," she said.

"The Launchpad scheme played a huge role in helping me to develop my business and they are now helping me to scale the company further."

Moore plans to expand her business by selling online, as well as relocating the business from her own kitchen to commercial premises.

## GST gets easier

Improvements to how New Zealanders file and manage their GST were introduced in February as part of Inland Revenue's multi-million dollar programme to transform the tax system.

Deputy Commissioner Transformation Greg James said one of the most significant benefits for customers would be the ability to file and pay their GST at the same time, as opposed to the current system of having to pay via internet banking after filing a GST return.

"The new capabilities enable customers to register for GST, register as a preparer of tax returns, amend GST returns and accounts, file and pay GST at the same time, set up payment plans, and track their GST payments and refunds – all online," Mr James says.

"Other benefits include the ability for new migrants and organisations to be able to apply online for an IRD number, and businesses will be able to use their New Zealand Business Number when they or their advisors contact us."

The improved GST services are designed to make it easier for customers to get their tax right from the start, and are expected to further reduce the time spent on tax compliance.

Mr James said the changes are the first tangible benefits for customers of Inland

Revenue's transformation programme, and are being delivered ahead of schedule and within budget.

More than half of New Zealand businesses file their GST through Inland Revenue's secure online service myIR, or direct from their accounting software. From February 7, a new myGST tab on their myIR account will provide access to all their GST information.

## Savoury hot cross buns in UK

Marks & Spencers, the British high street retailer, told *British Baker* magazine that it was 'pushing the boundaries' this year with the cheese and onion addition to its hot cross bun line-up.

The cheese and onion hot cross buns are made with mature Irish Cheddar cheese, packed with sweet onion and topped with a Brewer's paste cross – and the sultanas remain.

Alongside the savoury offering, the M&S hot cross bun range also includes carrot cake hot cross buns – classic hot cross buns mixed with raisins, dates, carrots, and sunflower seeds, with a cream cheese frosting filling.

Single luxury hot cross buns are on sale for 65p (about \$NZ 1.00), you can buy two hot cross buns in a pack for £1.60 in various flavours, or nine mini hot cross buns for £1.60 (\$NZ 2.80), and there's even a 400g hot cross bun loaf on sale for £1.60.

Alongside 'classic luxury', hot cross bun flavours on offer this year include cheese & onion, carrot cake, cranberry & orange, chocolate, chocolate orange, toffee fudge & Belgian chocolate, St Clements, Kentish Bramley apple, mini mocha, berries & cherries, stem ginger, and even a 'half and half' (50% white and 50% wholemeal) reduced-fat option.

And if all that were not enough there are even hot cross bun cookies on sale, at £1.99 (\$NZ 3.50) for a pack of 20.



## Deadlines for new food safety law coming up

The deadline for many bakeries and bakery/cafés to register under the new Food Act is coming up. Food businesses, including restaurants and cafes with an alcohol licence, need to apply by 31 March.

Over 5,000 food businesses across the country are already registered under the new law, which came into effect last year.

Sally Johnston, Manager Food and Beverage at MPI, says the new law aims to improve food safety by moving to a risk-based approach.

"It sets different rules for different businesses depending on what they do, and focuses on what's most important for making sure food is safe."

While new businesses have to comply straight away, existing businesses are changing over to the new rules in stages.

Other businesses that need to register by 31 March this year include processors of nuts, seeds or coffee beans; and manufacturers of food for vulnerable people (like babies or the elderly), ready-to-eat salads, and sauces, spreads, dips or soups that need to be kept cold.

"Local councils and MPI are working with businesses to help them change over to the new rules. We've been holding workshops for food businesses around the country and have published online tools, step-by-step guides and videos on the MPI website.

"Under the new rules, higher-risk businesses, including restaurants and cafes, need to use a written plan for food safety, called a Food Control Plan. Medium and lower risk businesses will follow a set of food safety rules known as a national programme.

"All registered businesses get checked by a food safety verifier. This is an important part of the system, as it's how we check businesses are making safe food. Those that manage food safety well will be checked less often than those who don't.

"This means that doing things well can help businesses save time and money, as well as giving customers confidence that their food is safe."

Most businesses need to register with their local council. They can find out how the rules apply to them by using a tool called "Where do I fit?" on the MPI website: [www.mpi.govt.nz/foodact](http://www.mpi.govt.nz/foodact)



# BE SAFELY PREPARED

## New Zealand's food safety law has changed and we are ready for it. Are you?

BIANZ's Food Safety Programme is available to current BIANZ members.

It's the most advanced food safety programme for bakeries and cafes in New Zealand and has the approval and support of the New Zealand Food Safety Authority.

Off-the-peg plans under the new food safety laws will not be suitable and available for all food businesses. Many will require a Customised Food Control Plan, one written specifically for them then approved and registered by the Ministry for Primary Industries.

Bakeries with a BIANZ Food Safety Programme in place now will not need to do anything. You can get it sorted quickly and easily right now with the BIANZ members-only template. It's easy, economical and, above all, safe – for you, your business and your customers.

Call BIANZ 0800 NZBAKE or email [loretta@bianz.co.nz](mailto:loretta@bianz.co.nz) to find out how you can save time and money, and benefit from this BIANZ resource.

**Call or email BIANZ now to make the most of being a BIANZ member.**

**Phone 0800 692 253**  
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**and start playing safe.**

# Getting and giving

**Consider the opportunity: a term or two on the BIANZ board is a chance for you to give back to the baking industry. It's also rewarding, and even fun.**

by **Sadie Beckman**

Being in business is one of the most challenging yet rewarding things you can do in life. Whether you fly solo or run a large company, there will frequently be times when access to outside resources and support will be valuable, or even vital.

In New Zealand we are lucky to have a generally positive and collegial baking industry, largely thanks to the existence of the Baking Industry Association of New Zealand (BIANZ), the organisation dedicated to supporting and promoting owners and managers of a wide range of bakery-related businesses across the country.



Board member Donna Thomsen: "It's great to escape from the daily grind of your business."

Membership of BIANZ offers many benefits and is open to anyone in the industry, from small, boutique bakeries to commercial production businesses, cafes, caterers and pastry cooks. If you bake, BIANZ can support you.

And if you have knowledge about and passion for the baking industry, being on the BIANZ board – its executive committee – is a way you can share this with others to promote growth and excellence in the baking arena.

BIANZ is designed to provide the latest information and best support to members so they can grow and sustain profitable businesses.

Communications are also covered by BIANZ – *Slice* magazine, the BIANZ website and Facebook page are all valuable and regular information sources, while advice on media relations, campaigns and digital marketing can be provided to members.

Training support too is promoted in partnership with Competenz and training partners.

Supply relationships and buying partners are another direct benefit to members. "There are so many," says Donna Thomsen, "[including] member buying discounts and special offers."

The people on the board are mainly experienced leaders in the industry. Most over the years have been on the baking-business journey from the beginning, learning invaluable lessons along the way that they can share with members.

But baking experience isn't essential. Some of the board members over the years have been new to baking but highly experienced in businesses of other sorts. They have often brought highly valued new perspectives to the association.

Whether you are offering or seeking support, BIANZ is the way to combine these factors effectively.

BIANZ is also committed to promoting the industry and its products to consumers and stakeholders in a wide-reaching way that individuals can't achieve alone.

Competitions, trade shows, events and conferences provide fantastic networking opportunities and opportunities to learn, for members and committee members alike.

BIANZ committee member Donna Thomsen, who runs the renowned Copenhagen Bakery in Christchurch with husband John, says one of the biggest eye-openers about joining the association is suddenly realising how many other people are in the same boat as you, dealing with the same challenges or ups and downs of business.

"There will always be a time when you need advice," she says.

It's really reassuring to realise you have the same issues as everyone else."

Continued on page 8

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Donna, who brings 30 years of industry experience to her role on the board, also says the networking side of membership avoids "in-house rivalry," with participants becoming friends who work together to achieve growth and help each other, as well as having fun at get-togethers, bakery tours and competitions.

The NZ Bakery of the Year and Trainee of the Year competitions are particularly popular.

Donna says she is enjoying her role on the BIANZ board and it fits well with her other commitments.

"It's great to escape from the daily grind of your business, so to speak," she says.

"Getting together for competitions or networking sessions is really enjoyable."

Current BIANZ executive member and treasurer James Wilson agrees. "It's always good to be able to give back to the industry," he says. "Networking is good, with the opportunity to get insights into other parts of the business world."

Along with providing educational, networking and leadership opportunities, BIANZ also helps with regulatory matters such as food safety and health and safety, training and apprenticeships, employment and legal matters and all forms of relevant advocacy.

It's like having a safety net, or fall-back as well as advice you can trust. And if you are in the baking industry, and have expertise in one or more of these areas, being on the board is a great way to give back to the baking community by sharing your knowledge and advice.

Donna says she found the association particularly helpful when it came to employment matters, advice about which she can now share with others in her role on the board.

Craig Rust is not a baker himself but he owns a highly successful Christchurch cake and dessert bakery and is also a business consultant. He put in three years on the board.

"The reason I did it was to give back to the industry and try to implement best practice in the industry. I also did it to do networking with other bakery owners and being on the board with those good guys was great.

"Hanging out with good people is a bit of fun but also talking business with people who understand is really good."

So whether you are looking for resources, advocacy and support with your baking business as a member, or you have these things to offer to your peers and could consider being on the board, BIANZ is the doorway to education, growth and success for bakers and their businesses in New Zealand.



Board member James Wilson enjoys "the opportunity to get insights into other parts of the business world."



Craig Rust: "talking business with people that understand is really good."

# Instant Giveaway

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# The Great New Zealand Christmas Mince Pie competition



Photos: Fairfax Media NZ/The Press

The Baking Industry Association of New Zealand runs the Great NZ Christmas mince pie competition every year, attracting entries from across New Zealand in 2016. "We had entries from as far as north as Auckland and all the way down to Dunedin," BIANZ president and chief judge Kevin Gilbert told reporters.

The judges for the 2016 competition decided that New Zealand's best fruit mince pies came from Rangiora Bakery in North Canterbury in the form of the bakery's distinctive "snowflake" topped pie.

Kevin Gilbert of Dunedin told *Stuff* that Rangiora Bakery's mince pies "have a traditional approach, but feature a rich fruity, crunchy, spicy filling that has a hint of alcohol. The filling marries perfectly with the light pastry."

On top of the pies is a pastry snowflake decoration with fine feathers.

"That shows really good technique. The pies have finesse," noted Kevin Gilbert. "Great fruit mince pies have balance, the balance between the pastry and the filling. And balance within the filling. You don't want too much of one flavour."

"Fruit mince pies go in and out of fashion. There seems to be a resurgence at the moment, a resurgence for tradition," Kevin Gilbert said.

Rangiora Bakery product development baker Stephanie Muethel told *Stuff* that the fruit mince recipe she entered was the first time it had been used. It was a mix of the bakery's standard recipe and one she got from her fiancé's mother. "I tried to keep



Stephanie Muethel

it really nice and fruity but it still has those standard Christmas flavours.

"We are trying to find the right mix between the pastry and filling, we concentrated on the pastry, getting it so it melts in the mouth."

The snowflake was developed with a special cutter and it worked. "The pastry is just right, I'm really happy with that," she said.

The mince pies were judged on presentation (20 per cent), pastry (35 per cent), filling (35 per cent) and Innovation and flair (10 per cent).

The judges were Kevin Gilbert, Mat Keys, from Farmers Mill, Steve Adams, from Rustic Cafe, and Dave Bradley, bakery tutor at ARA Institute of Canterbury.

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# Pie Awards come of age

New Zealand Supreme Pie Awards, this country's largest food competition is about to turn 21, and come of age.

It's a proud moment for everyone that has been involved at any stage in that time frame but probably no more so than for NZ Bakels chairman, Duncan Loney.

To say it has influenced him would be an understatement because he still remembers in detail that inaugural Supreme Award winner.

"It was a beautiful pie baked by Quality Foods of Palmerston North. The bakers were Len and Val Udy. It was a very plain apple pie, beautifully baked, fantastic flavour inside, and texture. And of course it was short crust pastry so it was smooth. It really was a beautiful but unsophisticated pie.

"It was up against many other pies with a flaky top. But appearance wise it was outdoing all the savoury pies. It was so smooth; I can still remember what it looked like."

Not only that but he remembers many other great moments in pie-making history, like when he phoned Bunnarith Sao of Dairy Flat Bakery in Auckland to invite him to the Pie Awards night.



Wow factor – 2014 Supreme Pie Award winner The Clareville Bakery's Lamb Cutlet and Kumara Mash pie.

As the competition has grown, entrants now know that the Friday before the awards night is when the call will come through to attend if they are a gold award winner. In some bakeries no outgoing calls are made on that Friday morning just in case. For many years it was Duncan's role to make the call.

"Bunnarith Sao's reaction to my call would be number one for me. He just couldn't speak to me. He almost screamed on the other end of the phone. He was just overwhelmed by it all. His was about the best of all, the best that I've ever heard."

And of course there are pies that made the judges sit up and go "wow". For Duncan, the top one in the "wow" stakes had



NZ Bakels chairman Duncan Loney welcoming the entries on judging day.

entry criteria. Its goal: to bring into the limelight the many talented bakers across New Zealand. That goal remains unchanged today. Any baker/bakery can enter.

Duncan says the late Paul Hansen was the sales manager at NZ Bakels at the time; he did a lot of the work setting up the competition, working out judging criteria and all the finer details involved.

From those small beginnings in 1996 – 1000 entries within five categories (Mince, Steak, Chicken, Bacon & Egg, and Apple Pie) – the competition took off evolving as it went to reflect changes in pie sales and tastes over the next 19 years. In 2012 Café Boutique joined the competition and in 2015 Potato Top replaced Seafood – the only category to be removed.

Last year in excess of 5000 pies lined up among the 12 categories for inspection in the hope of being declared New Zealand Supreme Pie Award winner.

NZ Bakels managing director Brent Kersel says 2017 will be an interesting year for the competition. Year-on-year the standard of the pies is improving considerably. This has now become a very serious competition with enormous rewards for the winner; it has the potential to increase that bakery's sales for years to come. Just look at some of the success stories like Patrick Lam of Patrick's Pie Group.

Entries for the 2017 NZ Bakels Supreme Pie Awards will be called from May 1 and will close on June 29.

In the interim, bakers keep perfecting those pies.

Footnote: There has never been a Supreme winner from the South Island, nor has a female baker won the title. Could 2017 be the year?

## Key dates

May 1 – Call for entries  
June 29 – Entries close  
July 27 – Judging day  
August 1 – NZ Bakels Supreme Pie Awards



## Wellington bakers gather some news

Wellington BIANZ members gathered at Weltec recently to meet each other, meet members of the BIANZ board, and hear an announcement from WelTec about their innovative introductory baking course. The bakers were hosted by WelTec for the occasion.



Top left: **Max Fuhrer**, Arobake Wellington and **Diane Clayton**, Slice advertising manager. Top right, **Donna Thomsen**, BIANZ board member, and **Justin Willets**, regional sales manager for Fonterra Foodservice. Bottom right, a general view. Bottom left, **Gavin MacKenzie**, Chief Lecturer, Culinary Arts, WelTec School of Hospitality, announcing the new introductory course.

## WelTec looks for new bakers

WelTec, the Wellington tertiary training institute, is "shaking the tree" with a 17 week level 3 course designed to be a quick introduction to baking.

The course, announced to bakers at a BIANZ function in Wellington, is expected to attract at least 20 students and provide them with a basic introduction to the arts and crafts of baking.

Because the school is not equipped with full size bakery equipment – large mixers and suchlike – the products and techniques taught will be on a small scale. Nevertheless the course is designed to offer a good sampling of many of the basics of baking.

Students should have a clear idea at the end of the course about whether further training and a career in baking is going to suit them.

Work experience won't be included in the course for the first intake but experienced Wellington bakers and possible employers are invited – indeed encouraged – to meet students and address classes about "proper" professional baking.

Call 0800 WelTec (935 832) for more information and – for bakers – an opportunity to meet some prospective bakers at the very beginnings of their careers.



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# The world's most expensive pie

A Christmas mince pie competition featuring celebrities hits multiple targets for BIANZ.



BIANZ President Kevin Gilbert presents a cheque for \$2932 to Major Pam Waugh, the Salvation Army's National Secretary for Social Services representing the funds raised through BIANZ's Christmas mince pie promotion.

"It was ridiculous, the way it ended," says Kevin Gilbert, but 'highly successful' would also describe it.

Christmas was not far off when BIANZ approached Auckland communications consultants Salt & Pepper PR for help with a strategy to increase awareness and understanding of the baking industry among consumers, potential bakers, and retailers.

The scheme, says Kevin Gilbert, "was that we get celebrities to bake some fruit mince pies, auction them off on TradeMe and donate proceeds to charity. It was a combined dream-up between Salt & Pepper and ourselves."

Salt & Pepper's Nick Bell described it as "a festive campaign with a difference, to help BIANZ ramp up its profile – and do some good at the same time."

## Fantastic sharing

Salt & Pepper recruited Antonia Prebble, Al Brown, Simon Gault, Paul Ego, Michael Meredith, Hilary Barry, Jack Tame,

Brodie Kane, Daniel Faitaua, Jono and Ben, Sacha McNeil, Mike McRoberts, Sam Hayes, and others. Each put their own twist on the classic Christmas treat and packaged them in signed presentation boxes provided by Salt & Pepper.

The pies were then auctioned off on Trade Me, with 100% of proceeds going to The Salvation Army Christmas Appeal.

Coverage exceeded all expectations. "We secured two slots on Breakfast TV, including a 15 minute feature, which showed the team baking and taste-testing the pies. Jono and Ben

dedicated three days in a row to the campaign on The Rock," Salt & Pepper reported.

"The pies also featured in *miNDFOOD*, *NZ Women's Weekly*, the Spy section of the *New Zealand Herald*, *Stuff Entertainment*, *Auckland Today*, *Southland Times*, and multiple other publications.

"There was also some fantastic sharing and banter on Twitter, Facebook, and Instagram. Feedback from the winning bidders was excellent as well. Everyone was very pleased with their



Mike McRoberts prepares to take the heat.



Paul Ego and his unusually colourful pies.

pies, and incredibly happy with the quality of the packaging and delivery. (A courier company that Salt & Pepper have a connection with agreed to deliver the pies free of charge.)

## The ridiculous ending – a double hit

Kevin Gilbert tells the story: "Jack Tame was the winning baker. His six fruit mince pies went for three hundred and something dollars, but the person who bid on them was not only based in the UK but they just rounded up their bid to \$500. So \$500 was to go to charity, thanks to Jack Tame, and it goes through us if you like. But because they were in the UK, they said, 'Don't worry about sending us the fruit mince pies. Do what you like with them.'"

BIANZ donated Jack Tame's mince pies to Kiwi Harvest, an Auckland food rescue operation. "So we donated the country's most expensive fruit mince pies – I'm hesitant to say the

Continued on page 16

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world's but it's going to be fairly hard to top nearly \$100 a fruit mince pie – we donated those to charity as well. It was fantastic – a double-hit.”

Kevin Gilbert presented the proceeds to Major Pam Waugh of the Salvation Army at their headquarters in Wellington in December.

Speaking at the presentation, Major Waugh said the support provided by the New Zealand public and organisations like BIANZ to help all Kiwis enjoy a special Christmas is invaluable.

“Thanks to the many people who supported this fun activity – the 14 generous celebrities who baked Christmas mince pies, the many Kiwis who purchased them and to BIANZ for the great initiative – we were able to provide the support needed to Kiwis who were struggling at Christmas.”



Breakfast TV signed delivery boxes.



Kiwi Harvest volunteers rescue the world's most expensive pies.

### Encore?

“One of the things that we found,” says Kevin Gilbert, “was that the celebrities we approached that weren’t able to participate this year, said, ‘It’s a bloody good idea. I’d really like to be involved next year. Can you give me more notice?’ Some weren’t in the country; some were too tied-up with filming or whatever they were doing, but they were all really keen to get involved next year.

“So it’s one of those things that may quite conceivably grow each year, if we choose to do it again this year.”

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# Butter is back



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### Butter has always been naturally good

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The Great New Zealand

# Hot Cross Bun Competition

The judging



Judge Mat Keys

Four highly experienced bakers gathered at Nada Bakery in Wellington in February and struggled with the task before them: to judge the annual BIANZ Hot Cross Bun competition.

The array of entries before them included some obvious fails – the wrong weight, the wrong size, the wrong quantity – but the bulk of the entries met a very high standard indeed. Sorting them was going to be a challenge.

The judges were Thomas Thomas from Kapiti Cakes, Ross Simpson, recently retired from Strathmore Bakery in Wellington, Mat Keys from Farmers Mill, and Michael Gray of Nada, chief judge for the occasion.

Despite the overall high standard, all agreed that the winning batch from Hillpark Bakery in Manurewa was outstanding.

How it's done

The judges used the BIANZ judging app for the occasion. Each judge is given a tablet computer on which they assign points for each of the judging criteria: presentation, technical skills, eating qualities, and innovation plus skill. Each of these is broken down into a range of further criteria such as colour and shaping under technical skills.



Judge Thomas Thomas



The winning buns sliced to reveal the fruit content.



The second-place buns sliced for judging.



The third-place buns sliced for judging.

Each judge assigns points independently for each entry before all the points are gathered and compiled in a master program to reveal the winners. The win-



Judge Ross Simpson

ning entries were immediately clear. The computer app met the sorting challenge effortlessly.

The winner was Hillpark Bakery's batch, the flavour standing out as well as the appearance. It showed "very strong presentation and it was full of fruit," said Thomas Thomas. "They stood out on the table," said Michael Gray. "Well thought out."

Summarising the entries overall, Michael Gray noted "the fruit flavours that came through. The use of tropical fruit shows a lot of innovation." He was also impressed by the use of nuts and figs.

"There was not a lot of innovation in decoration, thought Michael Gray, but the judges agreed that a good glaze helps make buns stand out."

The top three

Winning baker Tongmin Li of Hillpark Bakery in Manurewa told the Manukau Courier that the main flavouring ingredients he uses are cinnamon, mixed spice, sugar and salt.

"We always try to make them with more flavour but not very strong," he said. The judges found the traditional flavour mixture reminiscent of childhood: a winning quality.



The runner-up entry, from Angie Robertson at New World Hastings, featured tropical fruit, with papaya, mango, starfruit, rock melon and toasted coconut adding a welcome difference.

The third place entry from Deborah Bruce at Ubake in Timaru was more traditional. The description card noted its mixed spices, orange-soaked sultanas, and the apricot, orange and clove sweet glaze. The aromatic dough was fermented for more than four hours.



A good product description card. Pictures are optional but a clearly presented list of notable ingredients is essential.

Cards on the table

It became obvious that a number of highly accomplished bakers struggled with one of the entry requirements: a product description card. Preparing these sorts of descriptions is a useful skill for any baker as – along with other presentation skills – attractive descriptions can be a big help with selling products.

The results

- 1 Hillpark Bakery – Tongmin Li
- 2 New World Hastings – Angie Robertson
- 3 Ubake – Deborah Bruce
- 4 Continental Bakery – Marcus Braun
- 5 Ten O'Clock Cookie Bakery Cafe – Jenna Mangin
- 6 Rangiora Bakery – Frank Janssen
- 7= The Rosebowl Bakery – Rachel Smith
- Clareville Bakery – Michael Kloeg
- 9 Arobake – Maximillian Fuher
- 10= New World Levin – Damian Crookes
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- Beverage
- Confectionery
- Meat



# The Great New Zealand Hot Cross Bun Competition

The winner



BIANZ president Kevin Gilbert presents the prizes to Tom Min Li at Hillpark Bakery in February.

Tongmin Li came to New Zealand in 1999 and has owned the Hillpark Bakery for about 13 years. It didn't take Li and his wife Anne long to make their initial mark as hot cross bun makers. That was with a second in a 2007 competition, so the first this time was comparatively a long time coming.

"We've been waiting for 10 years," he told the Manukau Courier. "It's too long to go from second to first."

"The competition is very tough. It's hard work."

Li told the newspaper that he goes through a process of experimentation to make his hot cross buns as tasty as possible and he reads recipe and cooking books to get ideas.

The main ingredients he uses are flour, water, butter, eggs, cinnamon, mixed spice, sugar and salt. "We always try to make them with more flavour but not very strong."

"They smell nice but when you eat one it stays in your throat."

"I change it every year. We try new things."

"My wife is the first judge. If she doesn't pass them they cannot go [into the competition]."

## Learning from the customers

Li and Anne keenly study recipe books and also happily try recipes from customers. The zest for learning has paid off with a growing reputation Auckland-wide. Hillpark Bakery was named one of the five best bakeries in Auckland in an article in *Stuff* last year, mainly on the strength of its hot cross buns, which were nominated Auckland's best by *Stuff* three years in a row.

The website noted then that Tongmin Li's buns were "baked from a secret recipe that used the simplest of ingredients so they have better control of the taste – and that approach flows through to the rest of the offerings he makes."

Hillpark is a keen competitor, a regular entrant in BIANZ's Bakery of the Year competitions and Bakel's Supreme Pie Awards competitions, where they have won place awards.

## The prize

As the winner in this year's Great New Zealand Hot Cross Competition, Hillpark Bakery, was presented with the BIANZ executive Trophy for Hot Cross Buns, a pallet of Farmers Mill flour, a display certificate, 1000 award stickers for his products and a \$1000 NZME radio advertising package.

Christopher Harrowell, Fairfax Media



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# Cows, coffee and cake

**Sue Fea** meets a seemingly tireless dairy farmer/baker/chef with a café aptly called The Grind.



Photos by Sue Fea

Packing in 19 hours of work and covering a distance of more than 80 kilometres per day has not managed to weary or stifle the creativity of a determined Southland dairy farmer-turned-baker and café owner.

John Thornley, a trained chef and accomplished baker, had been a contract milker and dairy farmer for more than 15 years before deciding last year that it was time for a complete change.

"I enjoy dairy farming, but I just began to feel that my heart was no longer in it," he says. "I've always had a passion for cooking and baking. I enjoy seeing something good come from what I make and people enjoying themselves."

The perfect vacant site – a former Salvation Army family store – in a northern Invercargill suburb became available, so this versatile king of DIY set to. With help from his partner, Delwynne Hickey, John created a fun, industrial-feel café. "I picked up a heap of stuff recycled from the Christchurch earthquakes – furniture, benches, cupboards, a 4-metre long macrocarpa table

and counter top." A small corrugated iron feature takes centre stage at The Grind, but it's the food and coffee that are proving to be the real stars of John Thornley's new show.

## All set

He was all set to hang up his gumboots, leave the milking shed for good, and open The Grind in May last year but that was not to be. Resource consent issues involving the owner of the building where he'd developed his café took until October to be resolved. John was forced back to the milking shed to cover his start-up costs. That meant, for the early months of the café's operation, continuing an 80 kilometre haul from Invercargill to Castle Rock, near Lumsden, five days a week.

Since then he's been rising daily at 2am for the 1-hour drive to his dairy farming job, which starts at 3am. "I work a full day there, five days a week, then arrive back at the café late afternoon to help clean up and make some of the slices for the next day." His "days off" are spent clocking up 12 to 15 hours at The Grind.

"At nights I come back to the café and make the pies and slices, but I have a great team, and I've employed a wonderful baker, Jackie Evans, to help me."

Formerly of Global Bite in Invercargill, Jackie's Coffee Caramel Crumble is causing quite a stir among North Invercargill café lovers. John also has Stephanie Williams, formerly of Gore's renowned Howl at the Moon, on the job in the kitchen.

In spite of his ridiculously long hours, John still finds time to read cookery books which inspire him with new baking creations. He's constantly dreaming up new ideas to keep abreast of the competition, using whatever is fresh and seasonal in the south.

## Inspirations

"We're always looking to produce something that's different to every other café," says John. Rhubarb and ginger loaf has proved to be a big hit, as have John's chili and cheese scones. "I love my Mae Ploy Sweet Chili Sauce. It's very authentic and has a bit of a kick to it." He uses self-raising flour and grates the butter in with the usual salt, pepper and trim milk. "I then roll out the mixture and spread the sauce on and pinwheel the scones."

## Out of the box

John's pies are a huge seller, and within weeks of opening The Grind he was asked to supply a Southland dairy with his great pies and slices.

Southland lamb and mint, sate chicken, lamb curry, chicken and mushroom, and chicken, bacon and thyme alfredo with parmesan cheese, have all been hot favourites in the pie line-up. He's hoping to introduce southern seafood and vegetarian, and has just designed a venison and red wine pie. Pork belly and cranberry is also on the horizon.

Cakes and slices are also 'out of the box', with exciting variations like the peppermint, candy cheesecake set on a malt biscuit and cinnamon base that John produced for Christmas. Philadelphia cheese and crushed candy canes, topped off with a cream cheese and peppermint filling, made for a beautiful pink Christmas treat.

Colourful jelly slice has also made a come-back at The Grind. Peach

liquorice lolly cake is another favourite. "Instead of using the traditional malt biscuit base, I use chocolate wheatens."

"We always try to use locally-produced farm fresh, free-range eggs, and we usually go through two and a half tonnes of those a week."

## A good grounding

Early years spent working in the kitchen at Dunedin Hospital gave the former publican a good grounding in baking. John also trained under well-known Invercargill chef Sven Christiansen at Invercargill's Strathern Restaurant.

"It helps being a chef, and a baker, but they're completely different worlds," he says. "As a chef you can be a lot more blasé about the ingredients when you're cooking, whereas with baking you need to be very consistent with measurements, or things don't rise."

"I suppose the big shift is making sure we have a good supply of gluten-free and dairy-free, and we're getting a lot of requests for paleo too."

Gluten-free lemon and passionfruit flan, and gluten and dairy-free chocolate brownies, pecan brownies, raspberry and blueberry friands are extremely popular. "Gluten-free is massively popular." It's always a fine line though, ascertaining which customers are gluten-free by choice and which have life-threatening allergies, or are Coeliac.

"We'd like to offer even more gluten free options, but gluten-free must be prepared in a totally separate, safe and sterile environment," he says.

"My bosses on the farm are pretty good. Sometimes they let me skip lunch so that I can drive back to Invercargill (a one-hour drive) to help close up the café, have a short break, then go back and start making pies at night. Sometimes I'm in the café until 10pm at night, then up at 2am to drive to work again."

However, the huge customer response has made it all worthwhile, and John's hoping that by the end of the dairy season in April, this year, that he'll be hanging up those gumboots one last time.



Mouth-watering muffins from The Grind.



Gluten-free almond and raspberry friands.



John Thornley's peppermint swirl.



Raspberry and white chocolate shortcake at The Grind.



# A long winter

Shane Smedley of Kaikoura Bakery  
talks to David Tossman



Shane and Sophia Smedley of the Kaikoura Bakery came through the big earthquake as shaken as anyone but relatively unscathed. With good management and some good luck they were back in business within a couple of days of the big one, turning out much-needed bread as the town staggered back to its feet.



But now, with the railway and main road north cut off, and further closures for repairs due, the town's vital tourist trade has largely disappeared and the Smedleys are facing a very long winter, all the way into 2018.

## A few tricks

Moving from Christchurch to Kaikoura seemed like a good idea in 2014. Shane is a baker by trade but was managing a supermarket. "I really missed baking," he says, "and wanted to get back into it. So we started looking around for opportunities and this one came up.

"It has been a great move and things were ticking over really nicely until the earthquake happened."

Going through two monster earthquakes has no upsides but at least the Smedleys could call on experience and that paid off handsomely. "After being through the Christchurch one there was a few tricks that we knew to do to maximise and get things done," says Shane.

The first thing was to make sure the shop was secure. "We knew that there would be looting, which there was, but we were all secure and locked up, so we were fine."

The Smedleys also knew where to go and what to do next.

"On the first day we made a beeline to the Civil Defence Headquarters and registered that we needed an engineer to come and check out the business so that we could get trading.

"We did a bit of a spot check ourselves and realised that we could get up and running relatively quickly if the building was safe and if we could have electricity and bits and pieces."

As well as an engineer to clear the building, they knew they would need someone from the Health Department to come through and sign off that "what we're going to be doing is kosher, under the circumstances."

"We were quite lucky," says Shane. "We live rurally and have a 20,000 litre water tank at home, so even though there was no safe water in the town supply, we were able to bring water in from home. We also have generators here." The generators gave a limited supply but enough to get through.

The earthquake hit just after midnight on November 14, a Monday. The Smedleys got back into the bakery on the Tuesday.

"We spent all day cleaning and Tuesday afternoon an engineer came through and gave us a white sticker, so that we could use the building.

"Then the Health Department came through about an hour later and we told them exactly what we're doing and how we were going to operate. They gave us the okay. Mainly we just did fresh bread for a start.

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"The only thing we weren't allowed to do was sandwiches and rolls and stuff like that, because they rated the water not sanitised enough to clean up correctly. But they were happy for us to make bread."

### A fairly big effort

"We were up and trading on the Wednesday. The earthquake happened just after midnight Monday morning. It was a fairly big effort: the bakery was fairly messed up. We couldn't get in the freezer, we couldn't get in the fridge, the walk-in chillers, because all the racks had fallen over and jammed up against the doors. You basically couldn't walk around the bakery without tripping over something. She was fairly shaken up."

### The big freeze

To cope with the huge seasonal variations in demand, the Kaikoura Bakery has a sizeable freezer.

"Over the summer we have so much demand for pies we just can't keep up with it, so we make pies through the winter and then freeze them down and rotate them around and use them," says Shane "That was quite full, so we had a lot of stock freezer pies, sausage rolls and stuff." That meant that they didn't have to make pies over the initial period following the earthquake and could concentrate solely on bread. Demand exceeded supply nevertheless, especially at first.

"But the first day, when we were down here cleaning, we just constantly had people coming, knocking on the door saying, 'are you open?' 'Are you open?' 'Can you open?' 'Can you make me something?' 'Have you got anything?'"

### A bit of luck

By sheer luck, the Kaikoura Bakery was well supplied with soft drink and bottled water at the time of the earthquake. Like many businesses in more remote parts of the country, they normally carry large stocks of basic supplies. If supplies come down a single road, you never know when you might be cut off.

"We do a Christmas indent with Coca-Cola and we'd purchased eight pallets of drink including nearly two pallets of water. So our supplies were pretty good. "The earthquake was on Sunday night/Monday morning. Coca-Cola had delivered the pallet on the Saturday, so we had basically our whole supplies of drink for Christmas through till mid-January."

### Not essential?

It was similar with their supplies of raw ingredients.

"We tend to keep stocked up," says Shane. "Kaikoura can get isolated and then you could be trading for four or five days with restrictions and having trouble getting supplies. So we tend to keep our stock levels up quite high.

"Of course, then once the earthquake happened, there were no supplies coming into Kaikoura.

"Our biggest problem with getting supplies was that Civil Defence didn't class us as an essential supplier. They were happy to bring supplies in for the supermarket, because they deemed that as essential, but they weren't happy to bring supplies in for us.

"That caused us a little bit of grief. We thought, well, this is not right. So we went on Facebook and put it out there that we were having trouble and had a really good response.

"We had pilots flying in every day. They were flying in empty and flying out with tourists and bits and pieces. So we had some of them fly us in a plane-full of flour and stuff like that. It just meant we were able to keep trading and producing.

"We tried to get our supplies in on a helicopter as well but it was just going to be too expensive. It was \$7000 to fly one pallet of flour into Kaikoura. We said no."

### Farmers Mill to the rescue

The flour company, Farmers Mill, eventually managed several ways to get flour to Kaikoura.

"They emailed Gerry Brownlee and John Key and asked how can they get flour into the bakery. And they actually got a response from Gerry Brownlee's office saying that they had read it and that the bakery was now classed as essential supplies. It ended up with flour getting flown in with the Army."

Shane Smedley makes special mention of Mat Keys at Farmers Mill. "He really went over and beyond the call of duty to get us supplies. We had a farmer that could drive out over his farm out of Kaikoura before any of the roads opened and Mat Keys drove up to Cheviot with a ute full of flour and the farmer drove out in one of his utes and loaded all of it into the back of his ute and then brought it back in for us.

### The structure

"Structurally the bakery's been really good," says Shane. "We've had a bit of gear that's been fairly badly damaged, like our rack ovens buckled and twisted. It's actually moved. Bake Tech's been out and inspected that and basically said it's not repairable. As the racks go around in it now, it wobbles, so it's not sitting level on the ground.

"Because the racks are moving while it's going around, the trays tend to slide forward and then it jams up and the rack won't go around. So half way through the bake you've got to whip the door open and make sure all the trays are pushed back and they haven't slid forward.

"There's all these sorts of little things that keep us on our toes. "

### Water

"Water was an issue," says Shane. "As soon as the water was cut off, we've three hot water cylinders here and a couple of the big ones. We completely drained them so that we had clean water, because it was uncontaminated, so that when the water did come back on, all our cylinders were empty and we had clean water.

"You weren't allowed to use any water without boiling it. It's fine in the baking process, because you put it in the oven and it's coming up to temperature. But when you're having to clean and sanitise at the end of the day, then it becomes a bit trickier."

The Smedleys face a long, wintery slump in trade but if any people can handle this very tricky situation, they have demonstrated that they can.

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# Charlie Brown's Crepes – Wanaka

**Sue Fea** meets an extraordinary pastry chef who brought a food caravan along with his crepe recipes from France to New Zealand.

A French photographer with a penchant for patisserie has overcome adversity to launch a booming little business cooking crepes in a converted 1970's caravan in Wanaka.

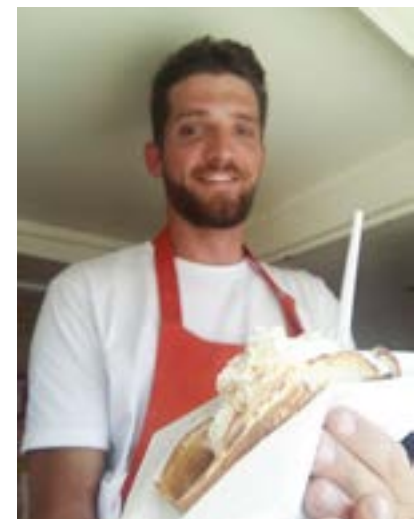
French pastry chef Charles Scarceriaux, 27, loves a challenge and last year decided to set up a business on the other side of the world in New Zealand.

He went to great pains to search out an appropriate old 1975 Adria caravan which he bought back in France. Charles then spent eight months rebuilding and converting it into a mobile food caravan, fitting it out with all the best equipment. He then shipped it to New Zealand – a country he'd never even visited – ready for his crepe making business adventure.

Born in Belgium, Charles moved to the South of France with his family, aged three, growing up near Nice in Seillans, along the French Riviera. Hospitality is not in the Scarceriaux family, but Charles learned to make chocolate profiteroles in his first year of school and fell for them. He always enjoyed his grandmother's delicious crepes, waffles and apricot tarts during family holidays back to Belgium.

"I'm a sugar addict, totally. I have a very sweet tooth," he says. "I love any kind of French pastries, and ice cream."

This love of sweet treats led him to complete a one-year Diploma in Pastry and Dessert for Restaurants, after completing his three-year Bachelor of Hospitality Management back in Nice.



Just short of two metres tall, Charles had to extend the roof of his caravan during the renovations.

Before arriving in New Zealand he sold crepes on a roadside on Australia's Gold Coast but was soon moved on by the authorities. His crepes also slid down nicely when he operated a stall at a festival in Nagaland, India.

An acclaimed portrait photographer, Charles loves to travel the globe photographing people, with a particular focus on tribal cultures. His pastry



Photos by Sue Fea

chef trade has become a means of funding his photography trips to the far flung, remote corners of the globe. He's now being paid to exhibit his work in the Asian Museum of Nice and was selected as one of just 25 photographers worldwide from more than 12,000 hopefuls to exhibit on *National Geographic's* website.

Wanaka is his first business and Charles finally opened last winter, after overcoming some major working visa challenges, which at one stage left him with very little money and sleeping in his car.

"I backpacked around the country for three months looking for the perfect spot to set up with my caravan and fell in love with Wanaka. It's quieter than Queenstown, so cute, and easier to get a licence to operate."

Charles has had to find out just what southern Kiwis like in a good crepe. He's devised his own crepe recipe – a mix of his grandmother's traditional sweet crepe batter and his own personal twist.

"I'm improving my offerings all the time trying to find new flavours, as it's hard to know what Kiwis like," he says. "They're mostly into sweet crepes, and crepes filled with Nutella spread have become very popular. They just love my crepes with butter and squeezed lemon."

The Pomme D'amour is another hot favourite – homemade caramelised apple with caramel sauce, whipped cream and cinnamon.

In the savoury line-up, The Veggie takes first place – Charles' creation packed with French goat's cheese, Kiwi tasty cheese, walnuts, fresh basil, tomatoes, olive oil and a little honey.

**"He then shipped it to New Zealand – a country he'd never even visited – ready for his crepe making."**



"I import my goat's cheese from France, and use organic flour and free-range eggs. I've been surprised how much more New Zealanders are into organic, vegetarian and vegan options. I think this country is ahead of France where that trend is only just emerging."

Using top quality ingredients does affect his margins a little, but Charles won't compromise on quality, which he says ensures customers come back again and again. "It's more than a business for me. I like to sell quality."

He spent some time devising the perfect gluten-free crepe, which he's now mastered using buckwheat flour. "It was my first time in New Zealand so everything – the food, the culture – it was all new to me." It took time to find a good supplier. He found one in Soul Foods, Wanaka.

Working in a confined four by two metre space in the intense heat of summer and the extreme cold of winter requires good organisation and plenty of patience for Charles and his two staff.

Just short of two metres tall, Charles had to extend the roof of his caravan during the renovations back in France to accommodate his height.

His photography gear was sold and no expense spared on installing the best French crepe cooker – a Krampouz from Brittany – the home of French crepes. "It's a French business, French caravan and I needed a good crepe maker. It's all part of the French character," says Charles.

Preparation is done during the quieter hours of the day, but business has been booming this summer, so there haven't been too many of those.

There are two keys to making a good crepe, says Charles – the cooking method, including temperature and equipment, and the dough. "The recipe is very important. Even in France some crepe shops use pre-mix powder and water. I pride myself on natural homemade." The batter can't be too thick or too soft and good old Kiwi Anchor milk plays its part in Charles' secret recipe.

He's turned out more than 10,000 crepes in the past six months and even after that the king of French crepes still hasn't satiated his own appetite.

"I still eat them every day, mostly the homemade caramel ones or lemon curd, and The Veggie."



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# Donut Robot

Words and photos  
by **Vivienne  
Haldane.**



Steve Toohey churns out hundreds upon hundreds of delicious, hot American-style donuts from his vintage 1955 caravan parked in a church car park in Tennyson St in Napier's CBD.

He reckons people keep coming back because Robot Donuts are made fresh all day long. "Nobody does big fresh donuts like I do. I can knock out 36 dozen (or 432) donuts an hour," he says.

The day *Slice* visited he was anticipating an influx of visitors attending the popular, annual Art Deco weekend.

Napier swells to double its population over this time so it's great for business, he says.

His Facebook page notes he was 53% up on Art Deco 2016 and his post said, "The Toy Caravan kicked bottom again today, fans. Lovely weather thank goodness and there were punters for Africa."

So, time for a cuppa and a lie down after that mammoth effort.

He hit upon the idea years ago when he realised there was not much of a donut industry in New Zealand, "You go to the States and there's donut shops and chains everywhere, so it struck me that there was a gap in the market."

Tourists from cruise ships, back packers and locals alike make a beeline for the eye-catching orange food caravan and while some only want their photo taken beside it, most will leave happy with a coffee and a donut. And although he has a range of flavours, including white chocolate and raspberry and custard, the most popular donuts are the traditional sugar donuts he says.

Twenty-five years ago Steve ran a bakery business that whole-saled donuts and pizza bases for Home Style bakeries. He had to sell that business though because of asthma caused by working

with flour. He doesn't get that problem making donuts he says because the mix is similar to cake mix.

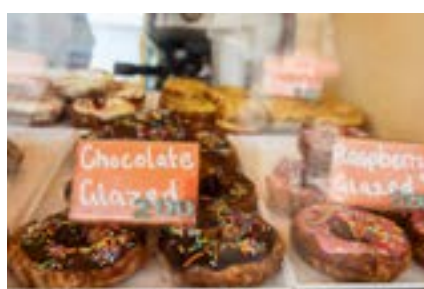
To make his donuts he uses a Belshaw Adamatic Donut Robot®, which he bought in New York. "It's an oldie but a goodie and is like a mechanical robot that makes consistent well-rounded cake-style donuts."

"It's not computerised which is why I like it. I sort of know how to fix it; I used to have three of them so I know them quite well."

His eight foot by six foot caravan, which he restored himself, comes from Otaki. Back in the day it was a three-person caravan with a single and a double bed.

Apart from the donuts, customers are drawn to the food van's cute style – hence Steve's nickname for it: the Toy Caravan.

Donut Robot, 89 Tennyson St, Napier, Open 6 days a week, Sunday–Tuesday 10.30am–5.00pm. Phone 021 143 8237. <https://www.facebook.com/pg/donutrobot>



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## BIANZ

- promotes the baking industry
- serves its members
- provides industry leadership.

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### Who should join BIANZ?

Owners and managers of wholesale and retail bakery-related, businesses, cafes, catering companies, in store bakeries, Industry suppliers, bakery and patisserie trainees and apprentices, Independent bakers and patisserie chefs.

### What do we offer?

#### Buying Partner Discounts

Membership of BIANZ guarantees you rebates with some of the industry's biggest suppliers.

#### Food Safety Programme

BIANZ's Food Safety Programme is officially approved, the most advanced in New Zealand, and available only to BIANZ members.

#### Online resources

Employment contracts, credit application forms, cashflow forecast template, business income statement template, the Four Five's Rule calculator, business plan template, and more

#### Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training.

#### Events and publicity

BIANZ hosts regional meetings, conferences, competitions and bakery tours. BIANZ events give members the opportunity to meet, compete, exchange views, learn new ideas, catch up on technology developments, ingredients, management and marketing, and network with the wider industry.

#### Training

BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

### Information

BIANZ's Slice magazine, e newsletters, website and Facebook page keep members up-to-date with trends, news, industry information and recipes.

### Health & Safety Programme

The BIANZ Workplace Management Programme is ACC approved and meets all legal requirements. It is easy to implement and can save you endless problems. This programme will qualify you for reduced ACC levies.

### Employment legal advice

Members are entitled to free legal advice on employment issues.

### How we operate

The Association is governed by a board of up to seven voluntary executive members, usually bakery owners, elected each year at the Annual General Meeting. BIANZ employs an executive officer to carry out the instructions of the executive committee and fulfill the day to day requirements of the association's office.

## Join us

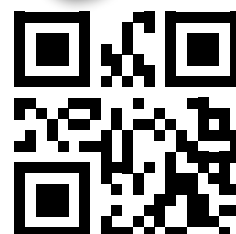
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# Ya Bon French Baker

Words and photos by Vivienne Haldane.

I can see why loyal customers tread a well-beaten path to Ya Bon Bakery in downtown Hastings. If it were in my neighbourhood, I'd happily while away the time with a long coffee and Pain au chocolat and think I'd died and gone to heaven!

You can't beat the delectable crunch and sweet, buttery sensation as you bite into one of these flaky French pastries, whether it's an almond croissant, brioche or Chocolat éclair

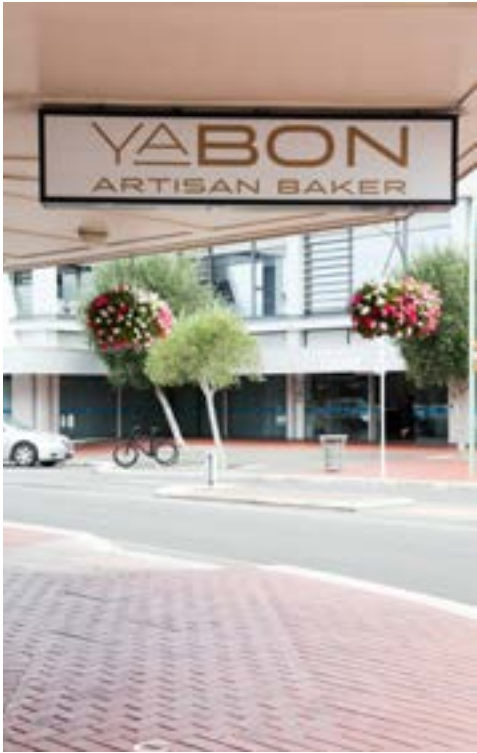
Greytown's loss was Hawke's Bay's gain, when talented French pastry chef Moise Cerson and his wife Andrea opened Ya Bon in Hastings in 2012

The couple, who formerly set up and ran the French Bakery there from 2000, decided a move to sunny Hawke's Bay was a good idea for their young family of three boys and also offered potential for a French style café and bakery.

"We have no regrets," says Moise as he takes a brief break from his busy routine to tell *Slice* how it's going,

"Our boys love it here, it's handy to the beaches and provides an excellent lifestyle. We get out and enjoy all three locations: Napier, Hastings and Havelock North."

As said, Ya Bon, situated in Heretaunga Street in the CBD, have already gained a reputation for producing a mouthwatering range of traditional French baking – pastries, breads, cakes and tarts.



Their breads are all handmade using traditional European artisan techniques and baked in stone ovens. Moise favours European equipment, again because it's his personal preference.

He says the most popular baked goods at Ya Bon are the baguettes and their range of sourdough bread.

He explains, "The sour dough is fed with the mother (or starter) that was made over 13 years ago from a fruit fermentation. It's a beautiful Cuisine Artisan Award-winning loaf and we do variations of white, wholemeal and chia seed which is very popular.

"More and more people are realising it's healthier to eat sour dough because of the long process it takes to make it; the enzymes break down the gluten and release nutrients, so by the time it's ready to eat, the dough is already 48 hours old and that makes it much easier to digest."

Moise employs six bakers and says they are like family. "We've worked for many years together so know each other very well.

"When we arrive in the bakery there isn't a lot of talk, we all have our own routine and know what needs to be done. Once we've had our early morning coffee things liven up and our early-rise customers start arriving well before the shop is open."

When Moise and Andrea first set up their business in Hawke's Bay, they focused on retail production but have expanded to include restaurants, hotels and cafes. "We

now have over 30 outlets we supply, "including Wright & Co, Havelock North, Georgia on Tennyson in Napier and Crazy Good in Ahuriri," says Moise.

Moise, who is originally from Normandy but grew up in Paris, trained as a chef in Classical French cuisine, and later worked as a chef in the pastry section in fine dining restaurants in Sydney for internationally lauded chefs, Mark Best of Marque Restaurant and Peter Doyle of Cicada.

It was here he met his New Zealand-born wife, Andrea, who at the time was working for lifestyle chef Bill Granger at Bills in Darlinghurst. They moved to New Zealand after the birth of their first son.

Soon, Ya Bon will move to new premises not far from their current location. With an open style work place planned, customers will be able to see the bakery in action through large glass windows; they will also expand their range to include frozen products, celebration cakes and longer shelf life products.

They'll also offer a small deli section stocking local oils, cheeses and foodie treats and will serve as a touch point between their customers and the bakery while the on site. Al Borrie, owner of Firsthand Coffee in Clive, whose outlets they have supplying with pastries and breads for over four years, will run the café.

**Ya Bon, French Baker,**  
**300 Heretaunga St West, Hastings**  
**06 871 0300**  
**[www.facebook.com/YBFRBKR](http://www.facebook.com/YBFRBKR)**



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# Cranberry & Nut Brownie



**Ingredients**

- 300 g Butter
- 375 g Dark chocolate chips
- 6 Eggs
- 2 cups Brown sugar
- 2 tbsp Cocoa
- 2 tsp Vanilla essence
- 1½ cups Self-raising flour
- 1 cup Sweetened dried cranberries
- ½ cup Chopped nuts of choice (recommend pecans)
- ½ tsp Salt

**Method**

1. Preheat oven to 180c. Spray a 20cm by 30cm slice tin with baking spray and line the base with baking paper.
2. Melt the butter and chocolate in a large bowl in the microwave on medium power. Stir to mix.
3. Beat in the eggs, brown sugar, cocoa and vanilla. Mix in flour, cranberries, nuts and salt.
4. Pour into the prepared tin and bake for 35 minutes. Test with a skewer – the mixture should still stick when ready as it continues to cook outside the oven. Cool in the tin then cut into cubes with a knife. Texture should be fudgy, dense and moist.

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# Seville Orange and Fig Brioche Donut with Vanilla Bean Glaze



## Donut Dough (makes approximately 12 donuts)

### Ingredients

- 22 g Fresh yeast (or 8 g of dried yeast)
- 70 g Milk
- 500 g Strong flour
- 270 g Egg
- 8 g Salt
- 45 g Caster sugar
- 170 g Butter
- 130 g **Barker's Professional Seville Orange & Fig Breadshot Filling**
- 30 g Strong flour

### Method

- Place the flour, salt, sugar, yeast, milk and egg together in the mixer and develop an elastic dough.
- When the dough has been fully developed add the butter gradually until incorporated to a smooth and elastic dough once again.
- Add the **Barker's Professional Seville Orange & Fig Breadshot Filling** along with the 30 g of extra flour and carefully incorporate through the dough until combined (avoid over mixing).
- Place the dough into an oiled container and cover with cling film. Allow to ferment for 40 minutes.
- Knock the dough back then roll the dough out to a thickness of 15mm. Cover this with cling film and place into the refrigerator until the dough firms up (or you could even leave this overnight).
- Remove the dough from the refrigerator and cut into desired shapes. Allow the dough to prove.
- Fry the dough pieces at 180°C evenly on both sides.
- Once the donut has cooled down dip the donut into the warmed glaze.

## Vanilla Bean Glaze

### Ingredients

- 60 g Cold water
- 500 g Fondant powder (Bakels)
- 1 g Vanilla bean paste

### Method

- Place the water and fondant powder into a mixing bowl and blend together on low speed for 2 minutes.
- Add the vanilla bean paste and warm the fondant to 40°C.
- Dip the cooked and cooled donut into the warm glaze and decorate before the fondant sets.



# Hot X Buns

## Using Xtra Soft Hot Cross Bun Mix

This recipe makes a 33% fruit-content bun. Using **Xtra Soft Hot Cross Bun Mix** gives results in a soft, sweet bun that gives good volume. This traditional recipe is ideal to help boost sales at Easter.

### Ingredients

Group 1	Weight	Weight	Weight
Xtra Soft Hot X Bun Mix	1 kg	5 kg	10 kg
Prime Instant Yeast	15 g	75 g	150 g
Water (approx.)	600 g	3 kg	6 kg
Group 2			
Sultanas	225 g	1.125 kg	2.250 kg
Currants	100 g	500 g	1 kg
Mixed peel	25 g	125 g	250 g
Group 3			
WM White Cross Mix	50 g	250 g	500 g
Water	50 g	250 g	500 g

### Method

- Place Group 1 in the mixing bowl and mix on low speed for 2 minutes and then mix on 2nd speed for 4 minutes or until the dough is fully developed.
- Add Group 2 and mix on slow until fruit is evenly distributed. Not so much as to crush the fruit.
- Scale 2.1 kg heads (for a 30 piece divider), round and rest for 10 minutes. Flatten evenly onto plates and put through bun moulder.
- Tray up 6 across and 10 down, in a high sided tray (preferably a cake tray).
- Prove at 30–40°C at 80% humidity for 40–50 minutes.
- Remove buns from the prover. Make up Cross Mix (Group 3) and pipe lines on the buns.
- Bake at 180°C for 20–25 minutes depending on the oven. (Please note, time and temperature may vary from oven to oven).
- Glaze once removed from oven (try 700ml hot water and 300g sugar).
- Allow to cool, pack off in desired packets.







# BIANZ Custom Food Control Plan

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## A. WHOLESALE BAKERY

Retail/Bakery/Cafe



## B. BAKERY/BAKERY

(Not Wholesale)



# Maple Melting Moments



Serves: 20

250g butter  
63g **Chelsea Icing Sugar** (1/2 cup)  
5ml vanilla essence (1 tsp)  
225g plain flour (1 1/2 cups)  
94g cornflour (3/4 cup)

**Filling**  
50g butter, softened  
15ml **Chelsea Maple Flavoured Syrup** (1 Tbsp)  
94g **Chelsea Icing Sugar** (3/4 cup)

### Method

Pre-heat oven to 180°C conventional bake. Line 2 baking trays with non-stick baking paper.

Beat butter, **Chelsea Icing Sugar** and vanilla essence with an electric mixer until creamy. Sift together the flour and cornflour, add to the creamed mixture and mix well. The mixture will resemble breadcrumbs.

Roll heaped tablespoons of the mixture into balls and place on a baking tray. Press down lightly with a fork. Note: biscuits won't spread.

Bake for 12-15 minutes until the biscuits are firm and lightly golden, but not brown. When biscuits have cooled, join in pairs with a generous spread of the filling. For a more decorative look, the filling can also be piped onto the biscuits. Store in an airtight container or jar.

**Filling:**  
Beat together butter, **Chelsea Maple Flavoured Syrup** and **Chelsea Icing Sugar** to form a smooth, spreadable consistency.

### Variations

- Lemon Melting Moments:** replace maple syrup with 15ml (1 Tbsp) lemon juice and 4g (2 tsp) lemon zest.
- Raspberry Jam Melting Moments:** place a spoonful of raspberry jam onto each of the biscuits before piping the buttercream filling on top.

### Nutrition

Contains gluten (wheat) and dairy.

### Service

Serve dusted with **Chelsea Icing Sugar**.

<b>TOTAL COST*</b>	<b>\$3.51</b>
<b>COST PER PORTION</b>	<b>\$0.18</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$0.67</b>

\*Cost based on average wholesale prices March 2016

More recipes at [chelsea.co.nz/foodservice](http://chelsea.co.nz/foodservice)





# One a penny two a penny Hot Cross Buns

I may be showing my age, but I wish we could sell hot cross buns like we did in the old days. When I was an apprentice, hot cross buns were generally sold only in the month of Easter or two weeks prior to Easter weekend. Now they are sold just after Christmas. So how do you compete against the bakery down the road? What is your point of difference?

This recipe has that point of difference: 100% conditioned fruit (to flour weight), New Zealand quality butter and high quality spices.

## Brioche Hot X Buns

### Ingredients

Premium hot cross bun using butter dough  
– 30 portions (98g per portion)

Strong flour	1 kg
Bakels Butter Dough Concentrate	100 g
White sugar	80 g
Ground cinnamon	10 g
Mixed spice	12 g
Instant dry yeast	35 g
Unsalted butter (cubed)	100 g
Water warm	600 g
Mixed peel	100 g
Cranberry dried	100 g
Apricots dried	200 g
Sultana	300 g
Currants	300 g

### Method

1. Place all dry ingredients together and mix to combine.
2. Add water and develop dough to about 70%. This is crucial to help gain a bold rounded bun. Approximately 6–8 minutes in a spiral mixer.
3. Finally add butter and mix through until a developed and a clear dough has formed.
4. On first speed, fold in the **conditioned** fruit carefully at the end of mixing. As we are using dried fruit, it is extremely important to condition your fruit, preferably the day before. This will allow the fruit to dry and not make your dough too wet.
5. Scale @ 100g each bun, round and give first prove (intermediate prove).
6. Prove until a slight indentation is formed when you press the bun with your finger. This will take around 60 minutes. Finish the bun with a cross using **Bakels Cross Mix**.
7. Bake @ 215°C for approx. 15–25 minutes depending upon the size of the buns. Glaze with apricot glaze or Bakels Bun Glaze whilst hot, set aside to cool before bagging for sale.



Adding fruit.



Fruit added.



In prover – individual.



In prover – batch baked.

**BAKELS**  
Recipe supplied by New  
Zealand Bakels Bakery  
Training School

by Mike Meaclem

# Passover apple cake

**Heart Foundation** | **HospitalityHub**  
www.heartfoundation.org.nz/hospitality

by Asher Regan



With Passover (and Easter) coming up and many people looking for treats that won't increase their waistline it might pay to have a few products like this on the menu. We have plenty more healthy baking recipes on our website as well – [www.heartfoundation.org.nz/recipes](http://www.heartfoundation.org.nz/recipes)

Makes one 23 cm cake

### Ingredients

Sultanas	75 g
Orange juice	85 ml
Apples, peeled, cored and sliced	800 g
Walnuts, roughly chopped	120 g
Orange zest	5 g
Cinnamon	1 tsp
Nutmeg	½ tsp
Ground ginger	1 tsp
Sugar	800 g
Eggs	4
Olive oil	125 ml
Matzo cake meal	75 g

### Method

1. Heat oven to 165°C.
2. Prepare a 23cm cake tin by lining the bottom with baking paper and greasing.
3. Place sultanas in a microwavable bowl with the orange juice and microwave on high for 1 minute.
4. Mix sultanas and orange juice with the sliced apples.
5. Mix the walnuts with the orange zest, cinnamon, nutmeg, ginger and half of the sugar.
6. In a cake mixer beat the eggs and remaining sugar until thick and foamy.
7. Fold in oil and matzo cake meal.
8. Spread half of the batter on bottom of cake tin.
9. Layer half of the apple slices over the batter.
10. Sprinkle half of the walnut mixture over the sliced apples.
11. Repeat layering with the batter, sliced apples and walnut mixture.

12. Place in middle of oven and bake for 1 hour.
13. Remove from oven and allow to cool in the cake tin.
14. Place some baking paper on top of the cake and press lightly to compact the cake slightly.
15. Remove from the cake tin and keep in an airtight container.

### Tips

Matzo cake meal is like very fine bread crumbs. The difference is that matzo bread are unleavened. Jewish dietary laws (Kashrut) forbid the use of leavening agents (baking powder, yeast etc.) during Passover, hence the use of the matzo cake meal as a binder. If you're not concerned with keeping your cake in line with Kashrut and don't have any matzo cake meal, you can use bread-crumbs instead. Just process them in a food processor first until they're very fine.

This cake keeps well for several days and will improve after a day of storage in an airtight container.



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## Danish Pastry with Mango & Vanilla Bean

Yields: Approximately 25 Danishes

### Ingredients

- 2 kg pastry flour
- 22 grams salt
- 60 grams caster sugar
- 120 grams fresh yeast
- 210 grams eggs
- 950 grams water
- 800 grams Anchor Food Professionals Butter Sheets
- 450 grams Barker's Professional Mango & Vanilla Bean Silk
- 350 grams Anchor Cream
- 950 grams water
- 800 grams Anchor Food Professional Butter Sheet
- 450 grams Barker's Professional Mango & Vanilla Bean Silk
- 350 grams Anchor Cream

### Method

- \* Place all the dry ingredients into the freezer overnight.
- \* Put the egg & water in the fridge overnight.
- 1 Prepare a dough from the flour, salt, sugar, yeast, eggs & water.
- 2 Roll the dough flat and place in the refrigerator to rest and chill down for 30 minutes.
- 3 Add the butter sheet using the French method – incorporate 2 x half turns resting for 30 minutes between turns.
- 4 Once rested after the 3rd turn, roll down to 3mm.
- 5 Cut the dough into 9cm squares and fold each corner into the centre and press the centre down firmly.
- 6 Whisk the cream and then whisk in the Mango & Vanilla Silk.
- 7 Pipe some Barker's Professional Mango & Vanilla Bean Fruit Silk filling into the middle of each Danish.
- 8 Prove at room temperature and bake at 210°C for approximately 15 minutes.



### Featured Products:

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## BLACKCURRANT MOUSSE WITH VANILLA BEAN YOGHURT BAVAROIS & FEUILLETINE CRUNCH.

BY MAT KEYS, FARMERS MILL 027 285 0048



### VANILLA SPONGE

#### INGREDIENTS (NO ARTIFICIAL COLOURS)

Farmers Mill/Lesaffre Sponge Premix .....	1000gm
Water .....	350gm
Eggs .....	400gm
<b>Total Batter Weight .....</b>	<b>1750gm</b>

#### PROCEDURE

- Add water and egg to the bowl.
- Add sponge mix and blend for (1) minute on low speed using a whisk. Scrape down.
- Whisk on high speed for (8) minutes.
- Mix on low speed for 30 seconds.
- Spread onto greased/lined baking sheets (1.1kg per tray) and bake at 210° C for (approx.) 10 minutes.

### BLACKCURRANT MOUSSE

#### INGREDIENTS

Barkers unsweetened blackcurrant juice.....	1000gm
Fresh cream (semi-whipped).....	1000gm
Gelatine - powder .....	55gm
Italian Meringue .....	800gm
Water .....	200gm

#### PROCEDURE

#### ITALIAN MERINGUE

#### INGREDIENTS

Sugar .....	450gm
Water .....	180gm
Egg whites .....	180gm

#### INSTRUCTIONS

- In a medium-sized saucepan, combine the sugar and water. Heat over low heat, stirring until the sugar has dissolved. Once the sugar has dissolved, turn the heat to medium-high and allow the syrup to come to a boil.
- In the meantime, add the egg whites to a medium-sized, heatproof bowl and mix (with a mixer fitted with the whisk attachment) until foamy and the whites are almost able to hold soft peaks.
- Once the syrup is boiling, clip on a sugar thermometer.
- Cook until the syrup reaches 118°C, then take the pan off the heat and slowly drizzle the hot syrup into the bowl with the foamy egg whites, mixing continuously to prevent the egg whites from scrambling.
- Once all the syrup has been added, keep mixing until the bottom of the bowl feels cool to the touch and the meringue has cooled down to body temperature.
- Use immediately or keep in the fridge (covered) until ready to use.

#### MOUSSE ASSEMBLY

- Hydrate the gelatine with the water and set for 2 minutes then heat until dissolved (microwave).
- Once the gelatine is dissolved, mix into the blackcurrant juice using a whisk.
- Make a liaison and gently fold in the meringue.
- Fold in the semi – whipped fresh cream (Do not over mix).

### VANILLA BEAN YOGHURT BAVARIAN CREAM

#### INGREDIENTS

Gelatine - powder .....	15gm
Water .....	60gm
Double cream .....	150gm
Vanilla pods .....	2
Castor sugar.....	150gm
Natural yoghurt.....	600gm
Double cream.....	350gm

#### PROCEDURE

- Soak the gelatine with the cold water.
- Put the next 3 ingredients in a pan and bring to the boil.
- Take off the heat and add gelatine; stir to dissolve the gelatine.
- Allow to cool down, and whisk in the yoghurt.
- Fold in the lightly whipped double cream.
- Place into 21cm x 1cm rings and freeze.

### FEUILLETINE CRUNCH

#### INGREDIENTS

##### Group 1:

Icing sugar.....	50gm
Softened butter .....	50gm
FM Summit Bakers Flour .....	50gm
Egg white .....	50gm

##### Group 2:

Hazelnut praline.....	50g
Callebaut 823 milk couverture (melted) .....	250gm

#### PROCEDURE - GROUP 1

- In a large bowl, cream the sugar with the butter. Then add the egg-white, beat until homogeneous. Finally add the flour, combine well.
- Using a pallet knife, spread very thinly the dough over a silicon baking mat (or baking paper). Place into a preheated oven (medium heat) for about 8 minutes.
- Remove from the oven and allow to cool down for 1 minute. Then crush it in small pieces. Leave to cool down completely.

#### ASSEMBLY

- Blend 50 grams of group 1 into group 2.
- Spread very thinly onto a silicon mat and set in the fridge.
- When set, crush or blend into very small pieces or flakes.

### BLACKCURRANT GLAZE

#### INGREDIENTS

Barkers unsweetened blackcurrant juice.....	300gm
Castor sugar.....	100gm
Gelatine.....	16gm

#### PROCEDURE

- Hydrate the gelatine in 50 grams of blackcurrant juice.
- Boil the remaining blackcurrant juice with the castor sugar.
- Mix the gelatine into the boiled blackcurrant juice and sugar and set aside in the fridge, covered.

### GATEAUX ASSEMBLY

#### PROCEDURE

##### Day 1:

- Prepare the vanilla bean and yoghurt Bavarian discs and freeze.
- Prepare and bake the sponge sheets.

##### Day 2:

- Prepare 22cm cake rings with food grade acetate plastic lining strips.
- Cut 2 x 21.5cm sponge discs and spray 1 disc with dark chocolate.
- Prepare the blackcurrant mousse.
- Place the set chocolate sprayed sponge disc inside the ring and spray on crème de cassis liquor.
- Gently spread over a thin layer of blackcurrant jam and sprinkle over the feuilletine flakes on top of the jam.
- Cover the sponge with the first layer of black currant mousse.
- Place the second sponge disc on top and repeat with crème de cassis, jam and feuilletine flakes.
- Place the frozen disc of vanilla yoghurt bavaois on top.
- Cover with blackcurrant mousse and fill until the top of the cake rim.
- Freeze.

##### Day 3:

- Prepare the blackcurrant glaze.
- Cool slightly (not to setting point...) and glaze the top of the gateaux.
- Decorate as shown.

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