

slice

Issue 50: Winter 2021



- The Pie Awards
- Celebrating our 50th
- Pastry - Sweet & Savoury
- The Art of Bread Making



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to see
Sopheap
reach the top
of baking
stardom."
says
Brent Kersel,
NZ Bakels
managing
director**



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President's Report

Pretty much since it started, the Bakels New Zealand Supreme Pie Awards have been a huge event for our industry, an incredible evening with the lives and businesses of those lucky enough to win, changed. Given that it needed to be cancelled last year, it would be fair to say that the anticipation and excitement for this year's event were huge. A massive 'thank you' has to go to Brent Kersel and the team at Bakels NZ who really came through and provided an amazing evening.

As always, congratulations to everyone that entered and especially those who made into the top few in their categories. As I imagine you know by now, the top prize went to Sopheap Long for her Steak & Cheese category pie. Now I know what's for lunch next time I'm in the area.

Next month, we are part of the first Hospitality Summit, where three associations are uniting to come together. Alongside Hospitality and the Chefs associations, we will be running a few competitions at the 3-day event. We have some live baking events aimed at younger bakers, with both trainee/apprentice competitions as well as some aimed at students yet to enter the baking industry.

We're also teaming up with Farmers Mill to run their Great New Zealand Bread Bake-off static event, so there are plenty of ways that we can showcase some of the best that our industry can do.

There is more information on all the competitions on pages 12, 13 and 14.

It is also at the Hospo Summit that we will be having this year's AGM – details will be distributed shortly and the ability to attend via Zoom will also be available.

As I am stepping down at the AGM, this is the last time I will be writing the 'From the President' piece. I have been on the executive for nine years and in the role of president for five years. In that time I have tried to visit as many bakeries, talk to as many bakers, and meet as many people entering the industry as I could. I have tried to ensure that our voice was heard in meeting rooms and offices around the country, that our industry was represented around the tables where changes that affect us all are being designed, and that the relationships we have with suppliers, supporters, training institutes, and the media have either been strengthened or created.

Thank you to everyone that has opened their doors and classrooms to me. Opening your businesses to me or allowing me into your classroom has never been something I took for granted.

Thank you also to the cast of characters I have had the pleasure of working with on BIANZ and now Baking New Zealand. It has been a pleasure (even the occasional headbutting of opposing

Let's keep in touch!

Kevin Gilbert



ideas and ideals). The rest of this is made up of a few thoughts which I won't judge you if you choose to skip.

I believe that ours is a trade with an amazing history. Some of the products we make are hundreds of years in development and, throughout history, it was the bakers that both people and countries turned to celebrate a victory. Wherever cultures travel, their bread goes with them.

It is fair to say that I love my trade, but I also worry for the industry as I believe it is fractured.

In many cases, the prices that we can charge are kept unsustainably low because there are those operations whose philosophy seems to be 'undercut at any cost'. This means that the margins for most of us are kept wafer thin as we all struggle to keep our prices down for fear of alienating our customers.

No matter what is organised – conference, competition, meeting, social event etc. – the lack of engagement is profound. Not too long ago, we were proud to get together with our fellow bakers. We forged friendships, shared recipes, sought to learn and continue to get better at our craft and at business. Now? Even in a time of global crisis, it was near impossible to get bakers into the same digital space as each other.

There are bakeries that simply refuse to take on apprentices saying that they 'don't have the time to train them'. To these bakeries I would say that none of us really have the time, however, if nobody trains them, how are we ever going to have an industry. We already need to rely on open borders for many of the skilled bakers, and if we continue not to train our apprentices, or rely on the small percentage of bakeries that actively train, this is surely a recipe for our demise.

There are many things I would love to see for my industry like the visible return of pride in what we do; regulation around products (e.g., to be called a sourdough it must contain ...); and knowing that there is much we can learn from fellow bakers around the world and that being an active part of the international baking community is something that can only make us better.

Above all those things however, I hope for one thing – that somehow, we come together again. That way, our combined voice might stand a chance of being heard in the halls of parliament.

Good luck to whoever assumes the president's role after me.

From the editor

Happy 50th issue readers

As I prepared this 50th issue of Slice I never thought I'd ever be sitting in the editor's seat. But with it came a chance to look at new ideas and thanks to the encouragement of the Baking New Zealand board those are gradually being implemented in the magazine. In this issue our partners MGZ talk about the complexity of Fair Pay Agreements in the first of their employment law columns. Getting this information out is essential and by working with our partners we can provide that directly to you.

We talk to former apprentice, Bree Scott, who at 27 is now a successful business owner and an inspiration to her apprentice, Liam Joyce.

The Hospitality Summit is on in September in Auckland and

Best of baking :)

Cynthia Daly



Baking New Zealand is running baking competitions that give bakers with various experience levels a chance to test their skills against their peers. I hope you'll encourage your employees to enter.

And lastly, congratulations to Sopheap Long of Euro Patisserie in Torbay, Auckland on not only winning the Bakels NZ Supreme Pie Award, but also, on being the first woman to do so since the competition began. When you consider almost 5000 pies had a chance at taking out the title this year then it is an incredible feat to win the Supreme Award. Well done, Sopheap, and to all the other award winners.



24th Bakels NZ Supreme Pie Awards

Female baker makes history with Supreme Pie Award win



Bakels NZ Supreme Pie Award winner Sopheap Long with (L to R) her husband Bunna Hout, celebrity chef judge Peter Gordon, NZ Bakels managing director Brent Kersel and MC Dai Henwood

Auckland baker Sopheap Long of Euro Patisserie in Torbay has won the 24th Bakels NZ Supreme Pie Award with a seriously good steak and cheese pie.

In winning, Sopheap is also making baking history by being the first female to win a Bakels NZ Supreme Pie Award since its inception in 1996.

NZ Bakels managing director Brent Kersel says that it's exciting to see Sopheap reach the top of baking stardom after having only won her Apprentice Pie Maker Award in 2019.

"This is an enormous achievement for her and we congratulate her on her success. It shows that if you are determined to work hard and be committed to the quality of what you produce then it can take you far and reward you well. Pie fans from everywhere will be heading for her bakery to try her pies and I'm sure they won't be disappointed."

Mr Kersel says: "When it came to judging Sopheap's gold-winning steak and cheese pie in the final round to find the Supreme winner it seemed like all of us judging stopped in our tracks. This pie has everything going for it! The steak was chunky but so tender it just melted in your mouth. It was surrounded by rich, dark gravy and topped with a semi-soft tangy cheese; just delicious. The golden flaky pastry had perfect layering and the base was lightly golden brown with a hand hold-able firmness. We just couldn't fault it."

Mr Kersel says that to win the Supreme Award Sopheap's pie had

to outshine just on 5000 pies in the competition this year, entered by 465 bakeries.

"On more than one occasion we had to go back and take another look at the top finalists in a few of the categories because the results were either a tie or half a point difference. It was a very tightly run race to the finish line. Maybe during periods of lockdown in 2020 our bakers spent time polishing their skills. The

standard of entries certainly seems to suggest that."

The steak and cheese, and the mince and cheese categories year-on-year receive the highest number of entries in the competition, an indicator that Kiwis really like the blend of beef and cheese, even though bacon and egg pies are a huge breakfast seller and gourmet meat pies are rapidly growing in popularity, as are the vegetarian pies.

"This year the Bacon and Egg gold award pie had a creamy sauce surrounding the egg and wonderful smoky bacon. The Gourmet Meat gold winner was slow-cooked Wagyu beef curry,

perfectly balanced sweet and savoury spices in an Asian-fusion style. Both demonstrate that pies today are enormously superior to when we started this competition and yet they are still an affordable, nourishing meal," says Mr Kersel.

Bakers from across New Zealand converged at the Hilton Hotel in Auckland on July 27 for the 24th Bakels NZ Supreme Pie Awards - a Bourbon St, New Orleans themed night - to celebrate the champions among them and crown the first ever Pie Queen, Sopheap Long.



24th Bakels NZ Supreme Pie Awards results

Mince & Gravy

Gold: Mr Jason Hay, Richoux Patisserie, Ellerslie.
Silver: Mr Chenth Bun, Euro Bake & Espresso Ltd, Kumeu.
Bronze: Mr Sok Heang Nguon, Taste Café & Bakery, Avondale.
H/Comm: Mr Vong Hean, Mairangi Bay Bakery, Mairangi Bay.

Potato Topped

Gold: Mr Michael Gray, Nada Bakery, Wellington.
Silver: Mr Patrick Lam, Goldstar Patrick's Pies, Tauranga.
Bronze: Mr Bunnarith Sao, Dairy Flat Bakery Ltd, Dairy Flat.
H/Comm: Mr Buntha Meng, Wild Grain Bakery, Silverdale.

Steak & Cheese

Gold: Mrs Sopheap Long, Euro Patisserie Torbay, Auckland.
Silver: Mr Patrick Lam, Goldstar Patrick's Pies, Tauranga.
Bronze: Mr Geemun Chao, Baker Bobs Bakery Cafe, Tauranga.
H/Comm: Mr Jason Hay, Richoux Patisserie, Ellerslie.

Chicken & Vegetable

Gold: Mr Jason Danielson, Kai Pai Bakery, Wanaka.
Silver: Mr Nap Ly, Target Bakehouse & Café, Pukekohe.
Bronze: Mr Savanchamnan Ly, PieFee, Auckland.
H/Comm: Mr Jacksea Tang, Penny Lane Bake Shop, Onehunga.

Café Boutique

Lentil & curry pie. Lentil, potato, onion, carrot & celery
Gold: Mr Brad Dalton, Ginger Dynamite Go Go Food & Coffee, Riwaka.

Venison & bacon Silver: Mr Jason Heaven, Café Ahuriri, Napier.
Beef, bourbon, bacon, aged cheddar cheese & garden herbs
Bronze: Mrs Nicole Peake, The Whistling Frog, Owaka.
Chicken breast with creamy mushrooms
H/Comm: Mr Chi Meng Lo, Bay Coffee Hub, Napier.

Gourmet Meat

Slow cooked Wagyu beef curry Gold: Mr Jason Hay, Richoux Patisserie Ltd, Ellerslie.
Steak, mushroom & Cheese Silver: Mr Geemun Chao, Baker Bobs Bakery Cafe, Tauranga.
Chicken, leek, mushroom & bacon Bronze: Mr Jason Danielson, Kai Pai Bakery, Wanaka.
Roast pork, potato, mixed veg, gravy & apple sauce
H/Comm: Mr Sopheap Try, Chelsea Bakery & Roast, Lower Hutt.

Steak & Gravy

Gold: Mr Kaing Sok, My Bakery Café, Kelston, Glen Eden.
Silver: Mr Jason Danielson, Kai Pai Bakery, Wanaka.
Bronze: Mrs Shuly Ngann, Le Royal Bakery, Auckland.
H/Comm: Mr Patrick Lam, Goldstar Patrick's Pies, Tauranga.



Gold: Vegetarian



Gold: Steak & Gravy



Gold: Mince & Gravy



Gold: Mince & Cheese



Gold: Commercial Wholesale



Gold: Potato Top

Bacon & Egg

Gold: Mrs Shuly Ngann, Le Royal Bakery, Auckland.
Silver: Mr Chenth Bun, Euro Bake & Espresso Ltd, Kumeu.
Bronze: Mrs Sopheap Long, Euro Patisserie Torbay, Auckland.
H/Comm: Ms Ratanak Nov, Corner Bakery, Auckland

Mince & Cheese

Gold: Mr Ny Chan, Ronnie's Café & Bakery, Matamata.
Silver: Mr Vong Hean, Mairangi Bay Bakery, Auckland.
Bronze: Mr Sok Heang Nguon, Taste Café & Bakery, Avondale.
H/Comm: Mrs Sopheap Long, Euro Patisserie Torbay, Auckland.

Vegetarian

Creamed white sauce, spinach, sweetcorn, pumpkin, mushroom
Gold: Mr Vong Hean, Mairangi Bay Bakery, Auckland.
Silver: Mr Geemun Chao, Baker Bobs Bakery Cafe, Tauranga.
Bronze: Mr Ty Lim, Orewa Bakery, Orewa.
H/Comm: Mr Sok Heang Nguon, Taste Café & Bakery, Avondale.

Commercial Wholesale

Gold: Mr Terry McMahon, Couplands Bakeries, Christchurch.
Silver: Mr Tim Milina, Oxford Pies, Hamilton.
Bronze: Mr Martyn Mayston, Bake Shack Bakery, Mt Maunganui.
H/Comm: Mrs Adelle Neilson, GWF, Auckland.



SUPREME and Gold: Steak & Cheese
Mrs Sopheap Long, Euro Patisserie Torbay, Auckland



Gold: Chicken & Vegetable gold



Gold: Café Boutique lentil & curry pie



Gold: Gourmet Meat (Truckie & Tradie Pie)



Gold: Bacon & Egg

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Judging day at the Pie Awards



Something Southern's love, a mutton pie in the Gourmet Meat category



Judging the Bacon & Egg category



TVNZ Breakfast reporter Ashleigh Yates finds out about pie judging from Peter Gordon



Pork belly pie with crackling on top



Variations in the Potato Top category



A Gourmet Meat pie packed with deliciousness



A bacon and egg entry



Chicken & Vegetable pie with a protruding chicken drumstick



Steak & Cheese entries ready for tasting



Café Boutique entry to chirp about



Café Boutique pies line up for tasting



Kumara filled Potato Top entry



Celebrity chef judge Peter Gordon checking pie entries



Judging the Steak & Cheese category

NZ News

Baking part of Hospitality Summit

Baking New Zealand has partnered with NZChefs and Hospitality New Zealand for a three-day event in September to showcase the hospitality, accommodation, tourism and baking sectors.

New Zealand Hospitality Summit will take place at the Trusts Stadium in Waitakere, from September 7-9, 2021.

Janine Quaid, NZChefs Executive Officer, says Hospitality Summit is an opportunity for people to network, showcase their industry to future trainees or employees, promote products and services and compete in industry competitions, among them the NZ Hospitality Championships - three days of competitions ranging from secondary school and training level competitors through to open and specialty industry classes.

Baking New Zealand will feature live and static competitions. The Great NZ Bake Off, where bakers can enter an international style

of bread from categories that will demonstrate the variety of breads produced and sold in bakeries in New Zealand.

For more information on the baking competitions see pages: 12, 13 and 14.



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happenings

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www.visawoap.com

23rd August - Entries Open
Bakels Legendary Sausage Roll Competition

7th - 9th September
NZ Hospitality Summit
Trusts Arena
www.hospitality.org.nz

30th September
Bakels Legendary Sausage Roll Competition
Entries close
www.nzbakels.co.nz

October 9 - 13 ANUGA
2021 Cologne, Germany
www.anuga.com/

16th October
World Food Day
www.fao.org/world-food-day

20th October
Bakels Legendary Sausage Roll Competition
Judging day
www.nzbakels.co.nz

21st October
Bakels Legendary Sausage Roll Competition
Winner announced
www.nzbakels.co.nz

1st -30th November (1st November is World Vegan Day)
World Vegan Month
www.vegansociety.com

4th December
International Cookie Day



Membership Application



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To become a member:

- Please read the terms set out below and fill out and sign this form
- Make your payment for your initial membership subscription (as listed right) using one of the payment options
- Mail or email the form to **Membership Applications** to the address above.

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You can choose to pay your subscription in 12 monthly instalments. There is an additional \$20 administration fee for this option. The cost will be \$33.34 per month. Please set up an automatic payment with your bank. Payment should be made to the Baking NZ bank account 03-0830-0136-185-00. Please use your business name as payment reference.



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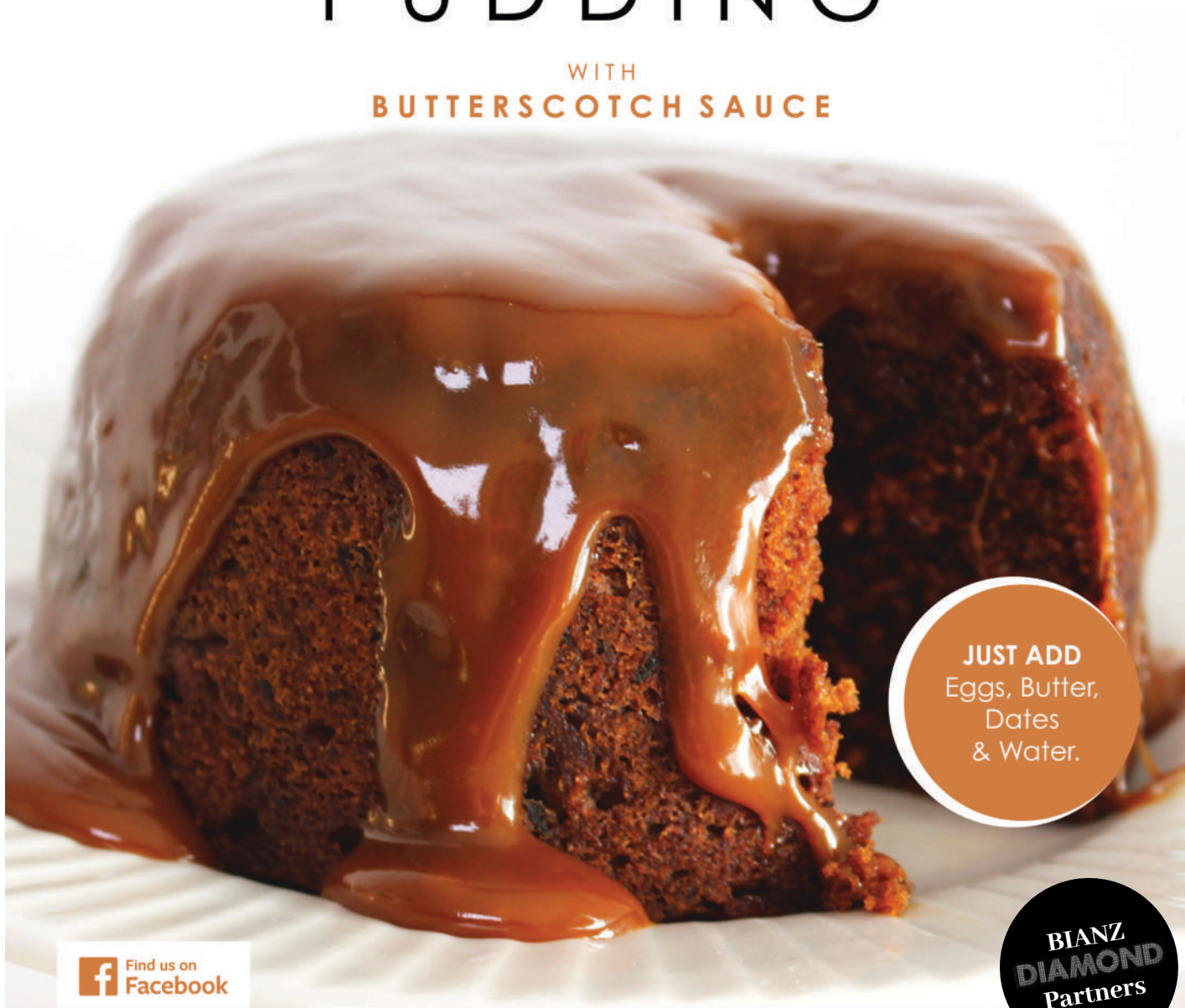
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NZ News

Folic acid fortification to protect tamariki

By Hon Dr Ayesha Verrall

The Government is taking action to prevent spina bifida and similar conditions, with the approval of the addition of the B vitamin, folic acid, to non-organic bread-making wheat flour.

"This is about protecting babies. Low folate levels in mothers cause neural tube defects that result in the death of babies, or life-long disability," said Minister for Food Safety Dr Ayesha Verrall.

"New Zealand's rate of NTDs remains too high compared to other countries that have a mandatory fortification approach, such as Australia, Canada, and the United States.

"A little over half of pregnancies in New Zealand are unplanned, so it's not practical for all women to take a folic acid supplement one month before they conceive - to reduce the risk of these conditions," Dr Verrall said.

"This B vitamin is safe and essential for health; particularly for development of babies early in pregnancy. Folate is naturally present in food; folic acid fortification restores what is lost during processing such as flour milling.

"Organic and non-wheat flour will be exempt from fortification, providing a choice for consumers who don't want to consume folic acid."

A review by the Ministry for Primary Industries estimates fortifying all non-organic wheat flour for making bread could prevent between 162 and 240 neural tube defects over 30 years, and reduce health, education and productivity costs by between \$25 million and \$47.4 million over the same period.

"Introducing mandatory fortification is a safe way to ensure women of childbearing age are supported to increase their folic acid consumption.

"This move aligns us with Australia's fortification approach, which has achieved declines in the prevalence of neural tube defects, particularly in pregnancies among teenagers and indigenous women," Dr Verrall said.

Officials will work closely with industry to ensure the recommended level of folic acid fortification is achieved, by providing support to flour millers; including financial assistance for the purchase and installation of the necessary infrastructure, which is estimated to cost \$1.6 million.

There will be a two-year transition period.

New Zealand's estimated neural tube defect rate (10.6 per 10,000 births) is higher than countries that have implemented mandatory folic acid fortification, including the United States (7.0 per 10,000 births), Canada (8.6 per 10,000 births) and Australia (8.7 per 10,000 births).

In Australia, NTDs rates fell by 14% overall following the introduction of mandatory folic acid fortification. This resulted in improved equity in health outcomes, particularly for indigenous communities (74% decline in NTDs) and teenage mothers (55% decline in NTDs).

The report, The Health Benefits and Risks of Folic Acid Fortification of Food, is available at:

<https://www.pmcsa.org.nz/wp-content/uploads/The-health-benefits-and-risks-of-folic-acid-fortification-of-food.pdf>



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NZ News

Show indicates hospitality trends

Hospitality trade shows are a good way of gauging where trends are heading as a result of innovation and consumer demand.

The recent biennial Fine Food New Zealand held at ASB Showgrounds in Auckland over three days was no exception with a huge array of exhibitors promoting everything from high performance ovens to the latest in food products.

On the Baking New Zealand stand president Kevin Gilbert and board member Bernie Sugrue promoted the opportunities of a career in baking while tempting passers-by with fresh baked cookies.

As we become far more aware of the impact of global warming, the hospitality sector is one area where packaging is a big issue and Fine Food NZ featured a large number of exhibitor stands promoting better options with compostable and biodegradable solutions from completely compostable coffee cups and their lids to packaging made from renewable, plant-based raw materials.

In between the innovation and practical concepts was array of products to taste in the Artisan Alley - a new silky salad turnip (hakurei) grown here by The Fresh Grower to Good SH*t Soda, the world's first pre + probiotic soda made in New Zealand.

There was plenty of eye-candy too for those who love to cook, bake or present their products in style. The stainless steel coloured cutlery by qTableware, the earthly tones of ceramic tableware by Burns and Ferrall, and the dual temperature food cabinet by Rollex Group, all looked tempting.

One exhibit stand not to be missed was Sulco Tool & Equipment who had biodegradable food service mediwipes for disinfecting all food surfaces safely. Looking around at people mingling at such a large event really brought home the importance of everyone doing their bit to fight the Covid-19 virus.



The UNOX stand demonstrated the use of its equipment to perfection



Baking NZ president Kevin Gilbert explaining what a career in baking offers

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- Suitable for use with metal detection devices



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THE GREAT NZ BREAD BAKE-OFF WAS CREATED WITH THE INTENTION OF SEEKING OUT AND AWARDING THE BEST BREADBAKERS IN NEW ZEALAND.

Since 2013 Farmers Mill have operated New Zealand's only grower owned and operated flour mill. Farmers Mill growers are not only passionate about the wheat they grow, they love nothing more than seeing the products that bakers craft from their 100% NZ grown and milled wheat flour.

Baking New Zealand (formerly BIANZ) is the association that proudly and passionately represents the interests of the craft baking industry across the country. Competitions like the Great New Zealand Bread Bake-off are a great way of promoting growth and awareness of our industry and encouraging more people to take it up.

Farmers Mill and Baking New Zealand proudly invite bakers in New Zealand to bring out their best and show the country why ours is an amazing, varied, and challenging industry.

Let's get the best bread in the country to the table for judging!

HERE'S THE KEY DATES FOR THE 2021 COMPETITION.

KEY DATES

Friday 3rd September – Entries close 5pm.

Tuesday 7th September – Competition entries to arrive no later than 5pm

Wednesday 8th September – Competition judging.

Thursday 9th September – Winners are announced and notified

STATIC COMPETITION

Contestants may choose to submit a bread from any or all of the following International categories; France, Italy, Denmark, Germany, New Zealand, Holland and Switzerland and courier their best to ;

GNZBBO, Trust Arena, Henderson, Auckland.

You may enter a bread into each of the seven International categories. However – only one entry per category is permitted.

Contestants must work for a commercial bakery.

All Breads entered in the Static Bake-off must meet the following criteria:

Denmark

Rye Bread (Rugbrød)

Present 1 Danish style Rye loaf with a maximum weight of 800g.

France

Baguette.

Present 3 French style Baguettes, each with a maximum weight of 400g.

Germany

Pretzels (Brezel).

Present 12 items using a laugen (lye) dip. Produce 4 traditional pretzels and 4 each of two other shapes of your choice, a maximum weight of 150g per item.

Italy

Panettone.

Present 1 Italian style panettone with a maximum baked weight of 1200g.

New Zealand

Rewena bread.

Present 1 NZ style Rewena loaf with a maximum weight of 700g.

Switzerland

Zopf.

Present 1 Swiss-style Zopf loaf with a maximum weight of 700g.

Optional categories

Cabinet Ready Entries accepted from non-commercial bakeries (eg. Cafes, restaurants, bakery students) Roll selection 4 each of 3 different rolls showcasing a variety of flavours, styles and skills	Open Grain sour dough Must contain minimum 3 grains (not including flour) Must not contain any commercial yeast Ingredient list to be supplied
Student High school student competition A glazed, fruit, plait. Dough variety is optional	Holland Stollen. Present 1 Dutch style Stollen with a maximum weight of 800g
Romania Cozonac-cu-nuca Present 1 braided walnut filled cozonac Maximum baked weight 800g	

After entering online you will be sent a link to a PDF entry form to print. Attach one entry form per bread and courier it to us. All entries must be received no later than Thursday 7th September 2021 by 5pm.



PASTRY COMPETITION

DURATION: 1.5 HOURS

Competitors will need to produce both:

- **1 sweet pastry item**
- **1 savoury pastry item**
- All pastries, fillings and decorations need to be made, from scratch, on site and during the competition period.
- Each item is to be displayed in two ways:
 - One presentation style for a display cabinet.
 - One presentation style as a plated dish.
- All competitors will have access to a limited pantry. Details of the items held in the pantry will be distributed to competitors on entry to the competition.
- 2 wild card ingredients will be announced at the start of the competition time and both items must be incorporated somewhere in the competitors entry.

FUTURE BAKER COMPETITION

DURATION: 1.5 HOURS

Open to students in years 9 to 13.

Competitors will need to produce both:

- **6 x Decorated fruit tarts** **and** **2 types of biscuits (12 of each variety)**
- All pastries, fillings and decorations need to be made, from scratch, on site and during the competition period.
- Only one biscuit style may be a piped biscuit.
- A Wild card ingredient will be announced at the start of the competition which must be used in at least one of the items .

Baking Competitions 2021

Live bake-off events

Hospitality Summit

September 8th, 2021

Trusts Arena, Henderson, Auckland

CAKE COMPETITION

DURATION: 1.5 HOURS

Competitors will need to produce both:

- **1 layer cake**
- **Minimum of 2 types of biscuits (12 of each variety)**
- All cakes, fillings, decorations etc. need to be made, from scratch, on site and during the competition period.
- The layer cake needs to be displayed in two ways:
 - One presentation style for a display cabinet.
 - One presentation style as a plated dish.
- The biscuits are to be presented in a style of the competitors choosing.
- All competitors will have access to a limited pantry. Details of the items held in the pantry will be distributed to competitors on entry to the competition.
- 2 wild card ingredients will be announced at the start of the competition time and both items must be incorporated somewhere in the competitors entry.

Employment Resolutions

What will the FPA system mean for the baking industry?

BIANZ
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Partners

By Dean Kilpatrick, Director
MGZ Employment Law

On 7 May 2021, the Government announced its plan to introduce a new Fair Pay Agreement ("FPA") system.

With the announcement and planned implementation in 2022, it is likely we will see a Bill covering how FPA's will be implemented before the end of the year. While the Bill has yet to be drafted, the announcement outlined the general principles of the system.

FPA's will be occupation or industry based and will set out minimum terms of employment for those covered by it. This means that multiple employers across an occupation or industry may be covered by an FPA.

Unions will initiate bargaining for an FPA on behalf of employees. The initiation threshold level is low, only requiring 10% of the workforce or 1,000 employees in coverage, whichever is lower. The initiating union need only have one union member within the coverage. Where an occupation or industry has a relatively unionised workforce (e.g. supermarkets) it is likely this threshold will easily be met.

If the threshold for initiation is not met, there is also a public interest test. This requires evidence that an occupation or industry is subject to "certain labour market issues, such that an FPA would be in the public interest" (Cabinet Paper – Fair Pay Agreements: Approval to draft 7 May 2021). The public interest test is where one of the following four conditions are met:

- (a) Low pay;
- (b) Low bargaining power;
- (c) Lack of pay progression; or
- (d) Long or unsocial hours, or contractual uncertainty, that is not adequately compensated.

It is understood applications will be made to MBIE on one of the above grounds. MBIE will then assess the application for initiation and may call for evidence as needed to ensure the required conditions are met.

Once bargaining is initiated, there will be several obligations on employers to pass on details about employees (unless the employees opt out) and to provide time off to employees to attend meetings. Unions will be able to access workplaces without consent.

In bargaining, the parties will be required to engage in efficient and constructive bargaining, which will no doubt be supported by codes and subject to the principles of good faith. While an FPA can include any term of employment, it has been indicated there will be mandatory terms. These include coverage of the FPA, pay (including overtime and pay increases), hours of work and duration. There will also be other matters that must be discussed, but not necessarily included. These include redundancy entitlements, leave, health and safety, training and flexible working.

Disputes on initiation and about bargaining will be addressed in the Employment Relations Authority.

In the context of the baking industry, the application of an FPA may appear relatively straight forward. Bakeries could fall under



Left to right - Dean, Jane and David – the team @ MGZ

one FPA, i.e. covering all apprentice and qualified bakers. However, it is likely a number of FPA's will apply to a bakery. For example, separate FPA's may cover front of house servers, administration staff as well as bakers. If the bakery is also involved in delivery and/or distribution, delivery drivers may also be covered by a separate FPA. In short, a bakery operation could have any number of applicable FPA's that cover workers in the business.

A further consideration is where a bakery is part of another business, the FPA that applies to bakers will apply in that business. Therefore, there will be crossover between dedicated bakeries and other business such as supermarkets and cafes.

With the crossover between occupations or industries, there will be competing interests between unions and businesses.

On the MBIE website it is noted that "[i]f there is an overlap in coverage between two FPAs, the second one only applies if the workers would be better off overall". This has the potential for dispute between unions, especially in cases of multiple unions operating in one sector.

In the same way there may be competing interests between unions, it will be apparent that there will be competing interests between businesses. In the baking industry, there will naturally be differing priorities between smaller bakeries and larger ones, and then with businesses that are not solely bakery orientated.

Overall, the introduction of FPA's will be complex. Like Baking New Zealand, we at MGZ will be monitoring the progress of the FPA system. We will work with Baking New Zealand on making submissions on the Bill when it is drafted.

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Celebrating our 50th



Celebrating our 50th



Rabbit pie is a winner at Pitches Store Restaurant in the tiny Central Otago town of Ophir.



Ian Henderson - Milmore Downs - a flour mill with a difference



Kevin Gilbert



Chris Martin with Shane Mackay, National Sales Manager, Weston Milling.



Christmas Mince Pies



Chocolate Cherry sourdough loaves



Kidd's Cakes' manager Chad Meehan is presented with the Hot Cross Bun competition award and trophy by BIANZ president Brendan Williams



The BIANZ committee 2013/14: Left to right: Craig Rust, Mike Meaclem, Michael Gray, Kevin Gilbert, Thomas Thomas,



Baker Jason Danielson

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Our range of shortpaste products have traditional European flavours and rich aroma, offering great baked-through finishes ideal for sweet short pastry, biscuits, pie cases and Danish pastries.



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GrainCorp

Pastry treats filled with an authentic taste of France

By Sarah Beresford

Aucklanders feeling the twinges of overseas travel withdrawal are appreciating savouring a true taste of France with treats like mille-feuille at a patisserie in Pt Chevalier. Little French Pastry has always prided itself on offering customers a genuine experience of indulging in fine French baked goods and that is true more than ever.

"From the very beginning we've always wanted people to come away feeling as if they have had a taste of France when they have things like our mille-feuille," says Benjamin Chevré, who co-owns the business with fellow Frenchman Matthew Betron.

Benjamin has come a long way on his patisserie journey from his home in Brittany. He trained as a chef and travelled for many years before he found his new homeland in New Zealand.

"I was always looking for another place to live and travelled for about 10 years," he says. "I was looking for somewhere nice to live and to be able to eventually give my kids a better lifestyle than I had growing up. I came here originally about 12 years ago and fell in love with the country."

When Benjamin came back here to live seven years ago he fortuitously met Matthew while they were both working at the celebrated former Auckland restaurant Clooney.

"Matthew has experience working in a bakery in France and we had both noticed there was still a bit of a gap in the market here for genuine French patisserie. He really pushed me to start a little business with him and our original dream was to go around markets selling French pastry and things like crème brûlée."

Initially they sold only mille-feuille at markets but their version of the decadent treat with dozens of layers of whisper-thin pastry struck such a chord with Francophiles that within the first month they were asked to supply patisserie and gâteau to that bastion of all things French, Maison Vauron in Newmarket. This was followed shortly after by a request from the Farro Fresh chain to fill their cabinets.

"So within three months of starting to sell at markets we stopped working at Clooney and then we had a problem to solve — how to supply more and more and how to grow without compromising quality."

Selling through Farro Fresh and other outlets exposed hundreds of people to Little French Pastry's baked goods and the wholesale, online and events side of the business really took off.

However the pair really valued having an interface with customers and as a result they opened the Little French Pastry patisserie in Pt Chev three years ago. "Matthew and I love getting direct feedback from people and in wholesale we missed seeing the happy faces of people as they tried our pastries. It also gave us a great chance to try out new recipes and expand our savoury offerings in particular."

Benjamin describes himself as a largely self-taught pastry chef and he relishes the challenge of finessing his offerings. "It's all about physics — learning how ingredients work together, quantities and temperatures so you can bake the best you can." He says one thing that is not negotiable is using top-quality ingredients and key to achieving a genuine consistency of colour



and taste is prioritising butter as an ingredient. When he talks about their patisserie, the passion he has for offering a genuine taste experience is evident in all that he does.

"We use French butter — it's actually cheaper than NZ butter," he says laughing. "For our quiches, tarte tatin and mille-feuille we use laminated Canary butter. It makes a huge difference to the quality. "There's a point of difference with flaky and puff pastry that is made with margarine. You can taste it. It costs more to use quality butter, but people who want that true taste of travelling to France are happy to pay that bit extra."

Benjamin also has some rules when it comes to the various kinds of pastry he uses. "I use short pastry for things like our tarts made from almond flour and that has a distinct quality and taste. I also use puff pastry for our quiche bases because I think it makes it more interesting and I really like the light feel it gives." He uses choux for eclairs and when making Saint Honoré he uses puff pastry as a base, and choux for the sides.

Benjamin says the café now accounts for about 50 percent of the business. "It works very well. We have a strong community and also on the weekends people are happy to travel for a treat. It might cost \$1 or \$2 more but they can taste the difference and enjoy it more."

Pastry - Sweet & Savoury



To that end he and Matthew are working on opening a new café in Mt Albert towards the end of the year. "It's going to be the face of the business and we're really putting a lot of effort into getting it all just right and we're looking at offering new products too." That said they're not resting on their laurels with the other side of the business either.

"Wholesale was so important to us during the Covid lockdown last year as it was classed as an essential business and we could keep trading but we are moving on a bit from that with the new café. Our big priority at the moment is rebranding our online business. We are working on a new website and we want it to be the best. We have realised that Kiwis often don't plan ahead too much so we want people to be able to order online at the last minute.

"We're busy working on our efficiency and to make sure the wholesale and online is working as well as it can."

So it looks as if more lucky people will find it easy to indulge in a taste of France in coming months.

"We're really grateful New Zealand gave us the chance to do our dream business, and we love that our customers can enjoy eating a little souvenir of France."



Bring food journeys to your bakery with pastries

By Cynthia Daly

It's Bastille Day as I write this so naturally I'm thinking about the myriad of French pastries that I could be tasting if I were in France right now; among them canelé, bichon au citron and my favourite, palmier.

Just one bite of any of these pastries would take me back to walking along The Seine in Paris or through the market in Dijon. And in doing so I'd be kind of time travelling because real travel isn't possible right now. But on that thought, imagine how far I could go around the world by buying a pastry from international origins that was baked at my local bakery.

So this article is written from a consumer idea that I'd like to encourage.

Another food journey I'd take is to New York, where I discovered Hamantash, small triangular pastries with sweet or savoury fillings. I was there in October 2018 and many of the bakeries around Broadway displayed them on their window shelving. While they are traditionally part of a Jewish festival they could still be something new and interesting to offer here in New Zealand, and as I discovered, they're very easy to make.

Generally in New Zealand bakeries offer a pretty standard selection of pastry-based products from pies and sausage rolls to croissants and custard squares, though there are some exceptions. And I guess it is easy to stick to what sells. But at the same time being competitive in the market has led to some bakeries researching other pastry products that could give them a point of difference.

And it's that opportunity I'm referring to. By researching different pastry items from around the world you could give your customers something new to try or even something familiar from their former homeland and at the same time drive new sales.

From the five basic types of pastry: short crust, flaky, filo, choux and puff, sweet or savoury pastries can be made using variations of fillings and finishes.

Let's look at some examples:

Unsweetened short crust

- Pasties - UK, Cornish pasties - filled with beef and swede
- Empanada - Spain and South America - filled with a range of savoury meats or vegetables
- Bierock - Russia - filled with cooked beef mince, shredded cabbage and onions
- Curry puffs - South-East Asia - filled with curry, chicken and potatoes
- *Jambon* - Ireland - a square pastry pocket filled with cheese and ham
- Panzerotti - Italy - small pastry savouries filled with mozzarella cheese and tomato
- Samosas - India - fried or baked pastries with various meat and vegetable fillings.

Sweet short crust

While sweet short crust pastry is most commonly used for making fruit pies in New Zealand its uses internationally are quite varied and the basic recipe often has spices or zest added to enhance the flavour:

- Alfajores - Spain, Argentina and South America - two round disks of sweet short pastry baked and sandwiched together with dulce de leche or sweetened condensed milk and coated in chocolate. There are many 'takes' on alfajores but they are delicious!
- Pumpkin or sweet potato pie - USA - these can be made as small tarts as well. The pumpkin is sweetened and spiced
- Ma'amoul - Middle East - round pastry pockets filled with dates or figs and nuts
- Fig roll - Egypt - small pillows of pastry filled with fig paste
- Linzer torte - Austria - ground nuts are added to the pastry and it is filled with a thick jam and finished with a lattice top
- Mazarin - Sweden - petite pastry cups filled with almond paste and iced.



Pastry - Sweet & Savoury

Flaky and puff pastry is suitable for creating a huge selection of products so I'll just give a few examples you may not have thought of:

- Sfogliatelle – Italy and also popular in New York – shell shaped pockets of layered pastry often filled with orange flavoured ricotta cheese
- Pâté Chaud – Vietnam – a small pie-like pastry often filled with pork
- Bakewell tart – UK – is a pie filled with raspberry jam and topped with custard and almonds
- Pithivier – France – again a small pocket of pastry resembling a pie, it can be filled with almond paste or savoury fillings
- Schaumrolle – Germany – similar to a cream horn as the pastry is shaped like a cone or tube and filled with cream
- Bear claws – Canada – are made into pockets and then the

edges are cut to resemble a bear claw. They are filled with an almond paste

- Eccles cake – UK – round pockets of pastry filled with currants and sometimes lightly spiced.

Choux and filo pastries again have multiple purposes for both sweet and savoury offering so do a bit of research and see where you can take your customers in the world with them. I'd personally like to go to Greece for some spanakopita or Turkey for baklava. Then I'd head to France for some chouquette.

Also keep in mind hot water crust pastry for making English-style pork pies or traditional steak and kidney pies.





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The Art of Bread Making

Wild Wheat – harvesting latest technology for a resilient future

By Cynthia Daly

In October Wild Wheat will mark 22 years of production and with a Cloud-based software operating system guiding its every step, the future looks stronger than ever.

But this is not a story about technology replacing humanity; rather a partnership of great minds collaborating – Andrew Fearnside, the master of sourdough in New Zealand, and Mountain Stream, the company that unscrambled his mental workings and failing archaic computer technology.

Back in 1999

If you had stopped someone on the street 22 years ago and asked them if they ate sourdough bread chances are you would have got a blank stare. Andrew's mission had only just begun and it was going to take considerable consumer education to improve bread consumption with a healthier choice.

Having returned from the UK after a much extended O.E. where his chef career transitioned to baking, and with the concept of creating a 'mother' dough starter from fermented apples, Andrew was ready to share nutritionally superior bread with Kiwis.

After a short period at Pandoro in Auckland, Andrew launched Wild Wheat with a business partner, whose focus was pastry, in a small East Tamaki bakery in 1999.

As Andrew's sourdough passion grew, the business evolved with his business partner leaving and heading in a different direction. From there Wild Wheat progressively grew, relocating twice to larger premises to accommodate production.

"We very slowly grew from East Tamaki. We were at Pakuranga for about four or five years and then we moved out to the airport at Ascot Rd about three years ago. It's certainly a very different company the way it looks and we probably never truly envisaged that it would look like this all those many years ago. "It has organically grown, sometimes in its own direction without much control from me, other times you'd try and steer it in some way to where you wanted to go," says Andrew.

While wholesale offered Andrew the strongest route to get sourdough into the market initially, there was always the desire to open a shop. Today he has six shops, a sizeable wholesale trade, online sales and he employs 130 staff.

Bringing sourdough to Kiwis

"When I worked at Pandoro they had started to introduce sourdough to Auckland but I wanted to focus on it as our core range. It took a long time to bed in. Even when we opened our first shop in Mt Eden it was a slow road of educating people and sticking to processes and the styles I wanted to cook sourdough, winning over people by trying to stay as consistent as possible."



The Art of Bread Making

And that original fermented apple starter “bug” kept quietly bubbling away in the background multiplying and naturally fermenting every loaf.

“Prior to starting Wild Wheat I read this book, *Breads from the La Brea Bakery* by Nancy Silverton and I thought this is what I want to do. So I grew my own starter from having done one in London using fermented apples and I just kept it ticking away and alive and that same bug from 1998 has gone through this business ever since. It's the same culture. I've never lost it or destroyed it; I've never had to do it again. Thankfully it's that same one, every day refeeding it for 22 years.”

When Wild Wheat began two decades ago Andrew decided it was best to keep the sourdough range limited. Today while the range has grown to encompass popular flavours, monthly specials and new nutritional ingredients, the business still maintains a core range to manage production, ingredients supply and consistency. Without that, Andrew says it would be easy to try and head in all sorts of directions without some sense of control.

“In 1999 sourdough was kind of a new thing and you didn't want to have too big a range. When you're small you don't want to be doing 100 breads, two of each one, so we kept it small and fairly standard with a wholemeal, a white, potato and rosemary, and just focusing on those breads inspired by the Nancy Silverton book. As I started to get more of an understanding of the sourdough process I became more confident in what I was doing. I started to create more of my own unique recipes like kumara sourdough, which has been a real stalwart for Wild Wheat, and we won awards for that. The country sourdough is my capture of the French ‘pain de campagne’. Those recipes, I developed after about two or three years of understanding it as I've gone along. They're still on the menu now and the process hasn't changed a lot other than the size of the doughs and the volumes are so much different.

“But what I've observed over the years and what I've noticed is as people understand sourdough it has become so much more of a mainstream product with many bakeries around Auckland and around the country doing really good sourdough products.

“What I saw, and it might be a reflection of my own life, but the market in general was trying to focus on the health benefits and add new healthy ingredients.

New ingredients add health value to the loaf

In 1999 spelt was just emerging and at \$100 a bag was out of the question. Today it's grown in Timaru by Farmers Mill. Likewise no one had heard of quinoa, now it is also grown here.

“Those kinds of products, you could read about them and get all these great recipes but you couldn't get them in this country.

So the ability to source ingredients has made a significant difference to what you are able to do with

bread and what you are able to offer as healthy ingredients.”

Andrew says he uses eerging ingredients, many of which are introduced to him by people either growing or importing them who recognise what Wild Wheat is doing as a nutritional focus, to create recipes for his monthly specials. It's a way of testing the market and if they become popular he will either add them to the core menu or offer them more regularly as a monthly special.

“That's the significant change for me that over the years, because we've been doing monthly specials for about 10 years and I just create a recipe mainly still based around the sourdough process and then add ingredients that might be the flavour of the month.... They are always health-focussed and that's where we get the most traction – golden linseed, hemp and sorghum – things we couldn't dream of getting our hands on 15 years ago. Now they are easily obtainable and I'm able to create recipes...I'll give them a go but it's really important to me to make breads that taste good and are healthier for you. I always say to people it's a bit like a stew. I can boil up some ropey old meat in a pot for 20 minutes and then you can eat it but it's going to be hard to eat and it's not going to sit well in your stomach or I can put it in a crockpot overnight simmering away. The next day you break it up with spoon and it will taste nicer. And that's the way I try to explain the sourdough process.

“With the numbers of bakeries all over the country now making sourdough, it just becomes your normal bread and it's actually quite nice to think that there's families who will be eating white sourdough or wholemeal or whatever on a Sunday morning with their bacon and eggs or peanut butter toast as opposed to restaurants using it; that also feels good.

But it's nice that we've created really good bread that's for everyone, a daily bread.”



Rosebowl Bakery upgrade an investment in long-term performance

By Michael Gray



Croissants coming out of the Salva Kwik-co KL5

Reliability, sustainability and usability were at the top of the list for Rosebowl Bakery when looking for a new baking solution for their award-winning bakery in Fielding. Derek and Selena along with their father Robert own and run this iconic bakery that Robert started in 1968. Having been in the food industry for this length of time has given them a clear understanding of why investing in quality equipment is important.

Robert said to me and Jason Heaven when we were installing his new ovens and mixer: "You cannot afford to purchase equipment twice; you have to invest your money wisely and get a good return." This is the same sentiment that we have heard from many experienced business people. We all seem to be trapped in a world today of buying based on a great price point but often underestimating the value that we have to unlock from our investment to make it a great deal.

As part of Derek and Robert's due diligence, they made a trip to Napier to visit Total Baking where they could see the Salva ovens and the retarder-proofer working in the test kitchen. They were able to touch, feel and see the quality of the ovens and understood where the value was in making an investment with Total Baking. They liked the design of the ovens, the functionality of the controllers- storing their baking profiles for greater consistency, and being able to have different stages throughout the bake.

One of the best-selling features of the Salva oven was the method used to deliver the heat. Salva uses a ceramic brick element. This means there are no exposed elements in the oven. The ceramic brick element simply and efficiently delivers a gentle consistent heat that doesn't flash bake product. When paired with the other sustainable components such as double-walled glass, extra thick rock wool insulation and some other clever technology, power usage is able to be significantly reduced in comparison to other bakery ovens.

As part of Rosebowl Bakery's investment they also upgraded their mixer with an Escher M60 Premium drive. Derek was impressed with the small pick up these mixers have, and it means he can now mix a 2kg dough all the way up to a 60kg dough and it mixes quicker than his other mixer. It is also very strong allowing large



Tinned bread being unloaded from the Salva Modular NXE



Derek McNabb watching the first batch of pies in the Kwik-co convection ovens



The Rosebowl Bakery's new Escher M60P spiral mixer



The Kwik-co has created even more lift in Rosebowl's pastry

mixes of pastry to be made with no strain on the mixer. Derek told us that his main reason for going with Total Baking was with our baking industry reputation, experience and knowledge he felt he could trust us to sell quality. Put simply we are bakers and owners of bakeries. If we wouldn't use it, we won't sell it. We know that quality trumps price every time for a successful business.



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The Art of Bread Making

Technology update to manage the logistics of growth

Andrew says it is quite rewarding to have played a significant part in New Zealand in pioneering sourdough and making it as much mainstream as possible.

To achieve that has been no small undertaking and he admits more often than not he hasn't realised just how much growth his company has made.

"Every now and then I pinch myself at the numbers we do. This morning for example and as a reasonable average, we've done 900 kilos of white sourdough dough. That's like 1000 loaves of the 800gm white sourdough. We might have been doing 10 kilos tops of each sourdough 19-20 years ago."

Surprisingly, Wild Wheat has functioned, if at times erratically, with Andrew storing much of the information in his head or on an obsolete computer programme.

When he started working with Mountain Stream, a Cloud-based software company he realised that for years he'd been trying to tweak his old programme to fit what he wanted and it wasn't working. What's more, it took months of consulting to transfer his knowledge to a programme that his staff could access, even by an app on their phone.

"Mountain Stream actually tends to throw out some quite good numbers that you can look at and assess what you're doing. Every now and then I look at those and just pinch myself because you kind of get a bit caught up in what you are doing without realising or standing back and going 'crikey!'"

Andrew explains that Mountain Stream will show them daily totals of how many items, by product, they are producing. But it goes far beyond that though to cover the entire operations information and procedures from recipes to staff rosters, deliveries to online ordering, trends and retrospective reports.

"Mountain Stream is an online ordering platform in one part of the system and then we also put in our orders and it will calculate production reports as well as recipes and the financial side of things. It's an all-encompassing bakery software. It's working out quite well for us. The reports and knowledge is key to being able to work out what you are doing rather than operating in the dark and putting your finger up to see which way the wind is blowing. The knowledge you get from these more detailed systems is really helpful in production planning and working out purchasing."

Unscrambling knowledge for on-boarding

Andrew says a moment of realisation early on in working with Tim Hinchliff at Mountain Stream was when he started explaining things in his own head that no one else knew about and Tim was completely bamboozled and didn't know what he was saying.

"Then I suddenly realised this has to change because Tim's a pretty smart guy, pretty switched on, and if he's looking at me going 'you're making no sense' then I'm probably not making any sense."

Andrew says what he appreciated most was that Tim and Mountain Stream took the time, months, just trying to understand how Wild Wheat did things, the reports it needed, how things were meant to function, kitchen operations with day shifts and night shifts, day pastry and night pastry packers, the drivers etc.

"There's a lot going on but there's a lot of information on the system and if you can get it out and put it in front people it makes the job so much easier. It took a long time. The on-boarding process, partially my fault for taking a long time to get the information to Tim, took about six months at least. But that's a lot



The Art of Bread Making

of information when you talk about compressing 20 years of blood, sweat and information.”

With the old system Andrew used to tweak the computer programme then write an explanation of how he was doing everything back-to-front and then explain it to whoever it concerned.

“Now I’m not doing that, the process of doing recipes is really simple. I literally talk to my guys and say ‘when you come in, in the morning you press two buttons, press print and you’re done. That’s huge for me in the size of my business and I think it would probably work its way down to the smaller guys as well because I don’t think size matters, it’s the fact that it’s bakery software and it understands bakers too.”

“Tim has been fantastic in the on-boarding process, he’s been amazing. Considering how much stuff I had in my head, he’s been pretty patient and he’s worked out a really good system now that it is so much more simple for me to organise production because that’s still my day-to-day job, I’m still the production manager with 30 people in production at least.”

Wild Wheat is a seven days operation producing 40-50 product lines and Andrew says a lot of people need to know what they are doing and be able to follow reports, the list etc. “The list is god and if it’s not on the list it’s not happening. So when you get the list wrong it all unravels because the list is paramount and the list is always right.”

Making the job easier

With Mountain Stream staff working on any shift can have a simple report right in front of them that they can read and follow exactly what it is they have to do.

“You can look at trends which we couldn’t do before. You’d have to go manually back to figure them out or write notes going ‘don’t forget this week we did this’. Now with Mountain Stream I’ve got a lot of retrospective reports where you can look back and see how you’ve tracked over the last six weeks, eight weeks or whatever, and you can see what the product has been doing....then I can manage it, where its spiked and where we might need an extra pair of hands because we’re selling 200 more French sticks, for example every Friday.”

Andrew says, with Mountain Stream you’ve got all your building blocks in place, your ingredients and your costs and it works out the recipe cost very quickly.

“The system certainly provides time-saving efficiencies for me but there are efficiencies for everybody across the board. For example, the night time manager I’ve got, who’s worked for me for a very long time, would quite often be contacting me to check an order that might be a bit strange, or even if he’s off, the guys below him would contact him at times. He’d contact me and I’d have to login to the computer to check the order. Now my night time manager has got the Mountain

Stream app on his phone so he can be out of the bakery or in the bakery and if someone asks him a question he can get out his phone, login and have a look. It’s real simple. And it’s the same for me; it’s easy to check things.

“We’ve created all these reports that are bespoke to Wild Wheat. For example we have five sub-contracting delivery drivers who needed to create their own run report for their office and Mountain Stream created the report for them. And another example is calculating book recipe increases. The Mountain Stream system not only accurately calculates it but it then prints off the recipe with the correct ratio of ingredients for the increase.

“That is a game-changer for my guys. While we do a proper recipe or look at 300 big loaves, 300 baguettes and 300 smalls and I’d add them all together to get a recipe; it does the lot for them. But I’ve also got book recipes which I’ve always struggled to calcite, so I’ll do a six or whatever. Mountain Stream will print it off now so the days of my guys getting their phones out to calculate it are now gone. They just print off the book recipes five times it or whatever and the books stay on the shelf these days.”

“The efficiencies it has created right across the board for everybody are enormous and as the company grows we need to embrace technology and have it make our lives easier as opposed to just ploughing on with a manually-based data entry system.”

“Tim, from Mountain Stream did a really amazing job on the on-boarding process getting us set up and I’m most grateful for his patience with me because I know there were times when he most probably wanted to tell me to get my ‘A’ into ‘G’ or said ‘seriously this is ridiculous what you’re saying to me’ but he didn’t. He was really patient with me and he has come back again, and again to make sure we are okay and to fix problems. His on-boarding process has been a big part of the success in moving us from one system to another because it’s a big business with a lot of information and he has been fantastic in helping us get set up,” says Andrew.



The Art of Bread Making

Real bread made with fresh ground flour

By Sarah Beresford

Dan Cruden knows what it's like to work in a state-of-the-art bakery and he's also has done the hard yards making do with whatever equipment he can lay his hands on.

When the Hipgroup opened Amano restaurant and bakery in Downtown Auckland some years ago, Dan joined them as executive baker and had the privilege of kitting out his dream work space with Europa ovens and an imported flour mill, churning out thousands of loaves of sourdough bread a day. These days his bakery is a much more modest affair, but one thing remains constant — he is still delighting his customers with his artisanal breads and pastries.

Six years ago, Dan and his wife bought a property in Helensville, on the edge of the Kaipara, and made a major lifestyle change. About 18 months later he left Amano to begin a new chapter in his career as a baker.

"I knew there must be a local market for quality baked goods and initially we started out in the garage and did the local markets at Kaukapakapa and Parakai."

He also started a subscription service but found the delivery logistics time consuming.

After concentrating on wholesale for a year he found a site on the main road into Helensville and opened a bakery.

Locals have truly embraced The Real Bread Project and now Dan's focus is on retail, filling the racks and cabinet each day with the fabulous loaves of sourdough and delectable pastries that have become his signature over the years.

Dan started his baking days at Pandoro Panetteria, and went on to work at Baker's Delight and in supermarket bakeries before he joined the team at Amano.

"I've learnt a lot of lessons along the way from different situations. After having the luxury of setting up a large bakery with top-of-the range appliances, I've then had to adapt to the opposite — adjusting to working in a minimal set-up on a small budget.

"It's been a great challenge, but it's been really worthwhile. Turning out great stuff using rubbish equipment has been very rewarding," he says laughing. He's thrilled to have recently been able to buy a new oven and pastry sheeter.

The set-up and volumes may have changed from Amano days, but Dan's commitment to quality is undiminished. He uses only quality ingredients and key to this is his focus on the flour he uses.

"One thing that was great at Amano was that we milled our own flour. When we were sourcing the wheat, a supplier took me to visit a number of farmers in the Canterbury area. I kept in contact with a farmer from Sheffield over the years and so when we got to the stage of being able to mill our own flour at Real Bread Project I got in touch with him."



The Art of Bread Making

Dan imported his flourmill from Austria 18 months ago. "You basically have to pay a lot of money up front, and then wait for a long time to get it, but it's all worth it."

The stone-ground process produces less friction so it reduces starch and nutrient stripping to preserve the best qualities and flavour of the wheat.

"The farmer from Sheffield labels all the grain, so you basically know what field it comes from and the particular qualities. It changes the taste of baked goods completely and the freshness is outstanding."

Dan has found owning his own business has involved getting to grips with a different set of disciplines and now finds he spends more time developing systems, teaching staff, and experimenting with product.

One of his new offerings that has proved to be very popular are 'cruffins', a muffin-croissant hybrid made with laminated dough in a muffin pan.

"I saw online that they are getting very popular in America so I started working on my own version. Locals often give us fruit to use and at the moment we've got heaps of lemons, so we've been making lots of lemon curd as a filling for them."

Dan has been mindful of keeping the bakery very firmly centered on the core products of bread and pastries, and that includes keeping pies in their place. "Customers are always asking for them, but I didn't want to become known as a pie shop. They're very time consuming to make, and we get a good turn over and margin from the pastries, so I introduced Pie Friday to cater to that demand. We offer several different varieties of pies on Fridays to keep our customers happy."

As Slice magazine celebrates its 50th issue of re-branding in 2008 from The Baker's Journal, Dan reflects back and knows where he was 12 ½ years ago.

"I was well on my way as a baker and working at Baker's Delight then," he remembers. "I'd always dreamt of being a community-type baker one day. It's been a long journey with a lot of different influences and experiences but it's great to be where I am now." We can't wait to see what the next 12½ years might bring.

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Sweet as career in baking for sweet tooth

By Cynthia Daly

Like a lot of high school students, when Bree Scott thought about a future career she had no idea what she wanted to do so she listened to her Dad.

Ian Scott owned Lyttelton Bakery where Bree had a school holiday job. Sweet baked goods were her 'thing' and there was no holding her back. She would even bake sweet treats at home just for the pleasure, and the taste, of it. But it didn't really occur to Bree that she could do baking as a career.

Just 11 years after leaving school, Bree, at 27, is a fully qualified baker having completed her training through NZ Bakels and she owns the bakery where she started.

A year ago it was time to give back to the industry she is so passionate about and Liam Joyce was chosen to be her first apprentice. Like Bree, he had been working in the bakery and café part-time as a school student for about five years.

According to Bree, Liam makes pretty amazing pies and pastry. It's an area he is more familiar with rather than cakes and biscuits. So he's embarked on the three-year NZ Bakels course in cake and biscuit to learn more about it.

Liam says: "It's pretty interesting watching everyone at work and I thought I'm pretty keen to give that a go; it could be a bit of me."

"With the block courses I'm pretty good at taking care of all my bookwork at home and I'm well ahead with that. The block courses are once a year, every day for an entire week and I find them great going and hanging out with everyone. There's about six or seven of us in the class, all a similar age."

Liam says his plan is to work through the training courses while working at the bakery with the hope that once he's qualified he'll have a career to travel with and see some of the world.

Liam's training is a 3-year course stranded in Cake & Biscuit. Once he has completed that, he can do the other strands Pastry and Bread but each of those will be another 18 months, so all up nearly six years of training for Liam as compared to Bree's which was three years all up. Alternatively, Liam can just finish with Cake & Biscuit and not do the other two strands if he wants.

Bree says there are benefits and disadvantages to both ways of doing it. She would have loved more time in the training bakery and interacting with other apprentices but she's concerned that current apprentices will struggle with the extent of time needed to complete all the strands.

Bree says: "It's actually quite crazy trying to think back now. Its 11 years since I started my apprenticeship, definitely going back a little bit now. I finished school and I had no idea what I wanted to do and I knew I wanted to travel. So my Dad was like 'why don't you think about doing a baking apprenticeship with me'. He never pushed it when I was at school because he always felt I should make my own decisions. When he suggested it I thought 'why did I not think of that?' I always used to do it as a school holiday job so in my mind it wasn't really a career at the time. I signed up as soon as I finished school and I discovered I really, really loved it."

Once Bree discovered her passion for baking, especially sweet items, there was no holding her back. She finished her apprenticeship with ideas of producing a signature range and owning a café with her stamp on it.



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"I decided I wanted to move away to something that was a bit more creative for me so I started doing cheesecakes and that took off on social media. I did lolly cake cheesecake and it went viral on Facebook and everyone was like, 'oh my goodness that looks amazing'. Then I started doing different flavours like jellytip, pineapple lump, and now we do all sorts. Our most popular one at the moment is caramel brownie cheesecake."

Bree knew she was onto a winner so she decided to try doughnuts and see where that would go.

"All of a sudden doughnuts was the biggest thing and people were queuing up down the street before we'd even opened and I felt like I'd hit the jackpot here and I could totally make my own business out of this. That's when I decided I'm going to create my own business and see where it takes me and here I am now!"

In 2020 Bree bought the Lyttelton Bakery and merged her brand Glamour Cakes to make it one business, Glamour Cake Lyttelton Bakery.

She's just finished renovating the bake house turning it into her café.

"It was Ian's café originally and he had it designed and set up the way he liked it and I've just finished the renovations for Glamour Cake so it's definitely looking like my own little space. I've finally achieved it. It's my place with my creations in the shop all the time. I'm like 'yes I've done it!'"

Bree says achieving that goal meant heaps of ups and downs. "It's been a massive learning curve for me and I've gained much more knowledge on the business side of things."

Rather than do a business course, Bree learnt from the people around her, her Dad and other mentors.

"You sort of don't really know how to do something until you are in the situation. Over the last 10 years I've gained a lot of experience from managing staff to running a business, to networking and social media marketing, all sorts. It's been amazing but it's been a hell of a journey and I'm certainly a lot more grown up than when I started, and now it's more business relations rather than creativity relations."

In the early days Bree would be bursting with ideas for the next creation. Now she has an established range of products and she knows what she likes to make, what people like to buy and eat, her focus is now more on the business side and there's less time for baking creativity.

She still bakes for pleasure when she gets a chance and has extended her creativity to the design and look of her café.

Bree says to be a baker you have to be passionate about the craft and you need to find your niche within baking. If you're passionate about it then it will help you get through your apprenticeship. But you also need to have determination. If you are committed to what you want to achieve then you have a greater chance of succeeding.

She recommends for anyone considering becoming a baker and doing an apprenticeship to get some work experience first in a bakery that does a range of products.

"We have heaps of kids come through for work experience. They ask if I'd mind them doing a day's work experience and I say 'absolutely, come on in'. I'll get them in on a Saturday, set them up with doughnuts, out the front of the shop to give them a bit of hospitality experience, because that's all part of it. 'You're selling the product to the customer. Engage with them; see how they feel about it.' And when they are ready to leave, I ask them how they felt about it and they're like 'yeah that was awesome, I loved it'. And that's great, that's what you need. So it's great if people can have some experience to help them decide if a career in baking is right for them and then make the next step towards their future."

Bree says her love of recipes and baking hasn't faded at all, it's still very much a passion driven by her own sweet tooth and the look on people's faces when they are in her café.



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Healing through baking

When the impact of Covid-19 reached our shores and we went into our March 2020 lockdown one of the first noticeable things was panic buying of baking ingredients. Was it that we were worried about food shortages or was it that instinctively we knew that we needed to bake to keep our spirits lifted? Baking has an enormous power to comfort and care for our emotions. It evokes memories with every batch taken from the oven. It is not surprising then that baking has the power to heal. Our writer Sue Hoffart caught up with two bakers whose lives have changed through the healing power of baking.



spotlight on

The healing power of baking

By Sue Hoffart

Outside the kitchen, baker Jorja Metcalfe struggles to relax.

But the energetic Te Awamutu café owner has learned that concocting her culinary creations helps keep anxiety, depression and an anorexia eating disorder at bay.

"In the kitchen, I can think more clearly," the What The Food proprietor says.

"Every morning I get in here, put my apron on and I'm in my own little world. It's definitely calming, a kind of meditative state."

The 28-year-old high achiever discovered the healing powers of food four years ago, after battling with her mental health and discarding several other career options. She had played competitive squash, attained a prestigious Waikato University scholarship, finished a conjoint degree and had a crack at secondary school teaching before becoming ill.

A downward spiral of under-eating, over-exercising and self-isolation led her into specialist care. As her treatment began, a relative encouraged Jorja to try her hand at baking and she started making wholesome sweet treats for a cousin's health-conscious husband. The appreciative recipient insisted she try selling her products at a local market and the venture was an immediate hit. So she began selling online, experimenting with recipes and assembling dishes while listening to podcasts that focussed on her recovery.

The young sportswoman discovered her creative side and found the hands-on work therapeutic.

Now, the newlywed – she married farmer Brae earlier this year – has gained additional support and friendship from customers who flock to buy her health-focussed handmade slices, bars, cups and cakes. Everything she makes is safe for coeliacs or those allergic to dairy products and also suitable for vegans or anyone aiming to avoid refined sugar and artificial food additives.

On the day Slice speaks with Jorja, she is happily surrounded by produce grown on the dairy farm where she lives. Homegrown lemons are being transformed into lemon chia pots made with coconut cream and freeze-dried raspberries, destined for a cabinet in her stylishly-renovated home town store.



spotlight on

"My palate's developing. To start with I wanted anything chocolate or peanut butter or caramel, now I'm more into seasonal produce. I've made this feijoa bar I'm absolutely in love with, with cinnamon crumble through it. Before that, it was passionfruit. Now, it's citrus."

"I'm just having a little bit of a play and unlocking skills I didn't know I had. I have an average of 30 recipes on rotation and always something seasonal on the go to keep the days interesting and chaotic. I go through a whopping 24kg of coconut oil a week."

Her busy retail outlet on Te Awamutu's main street is open 4.5 days a week, while she and her mum also deliver to locals on Thursdays and Fridays. She has employed part-time help in the café and has a growing list of wholesale customers at 16 cafes and restaurants throughout the Waikato.

The work motivates her to eat properly, look after herself and stare down anorexia. She has discovered food can be fun and that healthy eating should never be about deprivation.

"I felt so lost before I built this business. Now, I actually have something to hold onto and I don't want to lose it, I've worked too hard. I know I need to be well so I can continue to do this because I'm having a really good time. Doing what I love is the most healing, helpful thing in the world."

"I've got to a point where I'm a lot more emotionally mature, more resilient. Things don't rock me like they used to. My illness can be triggered by stress so I've also learned to ask for help and when it's time for me to rest or have a nice night out with the girls or watch Netflix and eat a block of chocolate."

She is keen to produce a book that entwines biographical details with recipes, like the 'Snickers' chocolate bars that were accidentally created when a slice recipe failed and have become her most popular seller. Or the peanut butter cups she has been making for four years.

"Making those reminds me of being back in my cousin's kitchen when I first started out, creating an absolute shemozzle of a mess and trying to quickly clean up."

Jorja has also discovered unexpected pleasure in public speaking, after being asked to relay her story to an audience for a charity fundraiser in Hamilton. She has spoken to several other groups and hopes to help schools that are dealing with a post-COVID-19 spike in eating and anxiety disorders.

On the business front, she is developing packaging that will keep her temperature-sensitive products cool and allow expansion into neighbouring regions. And she is on the hunt for another baker to meet growing demand, after her long-term employee recently retired.

"My mum helps me out and I'm really lucky to have friends who've been popping in and giving me a hand but I'm loving being back in the kitchen more. I'm in my element. The act of cooking still gives me a buzz."



spotlight on

Baked With Love, a healing, living legacy

By Sue Hoffart

Four years after the death of her mother, Taupo café owner Kim Forsythe continues to find solace in the kitchen.

Some days, the grief still overwhelms her. More often though, she is buoyed by a warm oven, a simmering pot or the feel of a well-worn cake tin in her hands.

"I'm doing what Mum did on a grand scale," Kim says of the 70-seat café she owns with husband Scott. Most days, their Baked With Love business feeds hundreds of customers. The 330sqm premises also house her cakery and a retail area selling homewares, plants, and jewellery alongside house-made granola, macarons, fudge and peanut brittle.

"Just being in the kitchen, there's that feeling of being closer to Mum. I can still visualise her with her apron on, baking cakes, making beautiful food from scratch. I have Mum's mixer and baking tools and there are the smells that remind me of her, too."

When autumn brought a glut of Black Doris plums and a gift of a box full of quinces, Kim pulled out her mother's tattered, batter-stained Edmonds cookbook to find recipes from her childhood. The distinctive scent of simmering quinces and hot plum sauce immediately summoned memories from her childhood home on a remote Taumarunui sheep and beef farm. Former New Zealand champion swimmer Helen Spillane presided over that farmhouse kitchen, turning out pies, cakes, scones, pikelets and preserves that are still remembered by friends, family and former workers. As a girl, Kim watched her mother milk the resident cow and churn her own butter then slather whipped cream on homemade



pavlovas and apple pies. The capable cook cured her own bacon and preserved garden-grown gooseberries and raspberries as well as blackberries gathered from the roadside.

"Nothing was wasted. I remember the broomstick over the bath, with the blackberry and apple wrapped in muslin hanging off it, dripping, to make jelly. It was a two or three day process."

Her daughter shares the same resourcefulness and a flair for both hospitality and hard work. Not to mention superb skill with a beater and bowl.

These days, Kim employs professional bakers; she has between 24 and 29 employees and considers them a second family. Her forte is concocting new creations and adding the extra flourishes the eatery is known for. She decorates most of the 40-60 cakes that leave the premises each week and brings edible flowers from her garden to scatter over café dishes.

But the former social welfare department employee still cooks, too. She always has. Even while travelling and working in a bar in central London, she would organise barbecues and picnics for friends.

"I'd make everything beautiful with flowers and garnishing and matching crockery. I get so much joy from the beauty of food and you eat with your eyes so you've got to have beautiful ambience."

Back in New Zealand, she met and married information technology whiz Scott Forsythe and the couple had two young children before leaving their Auckland city life for Taupo. They were drawn to the scenic location, with ready access to the mountain and to lake swimming as well as plenty of events on technology whiz Scott Forsythe and the couple had two young children before leaving their Auckland city life for Taupo.



spotlight on

They were drawn to the scenic location, with ready access to the mountain and to lake swimming as well as plenty of events on offer for ironman and marathon runner Scott. The town was small enough for the boys to bike to a friend's house and busy enough to provide sound commercial opportunities.

The pair owned and ran an existing café for two years. When it sold, the Forsythes cast about for a new project and Kim settled on doughnuts. She gathered willing friends to taste-test her fried brioche dough confections, crammed with roasted berries and lemon curd or salted caramel and booked a stall at her adopted town's Saturday market.

The first weekend, Kim sold two dozen doughnuts from the boot of her car but demand grew and so did the product range; one weekend she and Scott sold 400 flower-strewn cakes and hearty savouries. So she opened a cakery in a service lane hidden behind shops, then a pop-up eatery in an arcade.

It was Scott drew up plans to fit out an industrial building with three shipping containers for a much larger culinary business. He took care of wages and accounts and built the website when the current Baked With Love premises opened before Christmas 2019.

Kim says the latest venture is a way of honouring her adored mother and was partly funded by her inheritance.

Her father Ken, an ex-butcher, died suddenly just four months after her mother. Since then, caring for customers and staff has provided therapy on the run.

"Me going to work is my place of remembering them. It's a positive way to channel grief. I know my dad was proud of me too but the café's always been about Mum, her energy and the way we do what we do. I just feel her there, all her kindness and food and friendships."

Recently, an old shearer visited the café with his family and reminisced about her mother's cooked breakfasts, lunchtime roasts and afternoon pikelets that were legendary among local shearing gangs.

"This whole place is about being with memories of Mum. It's a lovely, living legacy."



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Creme Brulee Donuts

Recipe by: Mat Keys
@Farmers Mill

Ingredients:

Dough

Milk	250 ml
Sugar	50 g
Egg	60 g
Instant dried yeast	7 g
Farmers Mill Summit flour	400 g
Salt	5 g
Softened unsalted butter	40 g

Vanilla Custard

Milk	500 ml
Sugar	100 g
Vanilla bean pod	1 Pod
Egg yolks	4 yolks
Milk	125 ml
Cornflour	24 g
Butter	28 g

Caramel

Sugar	300 g
Water	125 ml

Method: Dough

1. Except for the butter, mix all the ingredients together and knead until the dough just comes together, do not fully develop the dough.
2. Cover and rest the dough for 10 minutes then add the softened butter.
3. Continue to mix the dough until it is fully developed and a clear dough window has been established.
4. Cover and set aside until the dough has roughly doubled in size.
5. Gently knock back the dough, either pin the dough out and cut out the donuts using a round cutter or mould into heads for dividing/moulding.
6. Rest and prove the donuts for at least 15 minutes and then deep fry 180°C (medium heat).
7. Allow to cool completely before filling the donuts.

Vanilla Custard

1. Boil 500ml of milk, split vanilla pod and 100g sugar.
2. In a separate bowl, add the egg yolks, 125ml milk and 24g of cornflour and mix.
3. Add the egg solution to the hot milk solution and cook until the mixture thickens, cook out the starch, constantly stirring to avoid burning the cream.
4. Once thickened add the butter, cover and cool completely then fill the donuts

Caramel

1. Place the sugar and water into a saucepan and caramelise over a medium/high heat.
2. Dip the donuts into the caramel.

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Vanilla Slice

This vanilla slice recipe is a simple version of the classic French mille-feuille – a mouth-watering vanilla custard sandwiched between light, golden flakes of pastry.

Pastry

1000g baker's flour (strong)
500ml water
10g salt
500g Pilot Pastry Margarine

Custard

250g castor sugar
200g custard powder
480g egg yolks
5ml vanilla essence
1 litre milk

For the pastry Place flour, water and salt in machine bowl. Using dough hook, mix for 3 minutes on low speed. Make into a smooth, clear dough.

Work the pastry margarine into a smooth plastic block either by hand or machine (It's important to have the dough and the margarine of the same consistency). Allow the dough to recover and roll into a square shape.

Place the margarine in the centre and fold the edges over to completely enclose the margarine in the dough. Roll the dough out to about 15mm thick, about twice as long as wide. Brush off surplus flour and give one three-fold-turn.

Immediately give another half-turn and allow to rest about 15 minutes

Give two more half-turns and rest for 15 minutes, then repeat the half-turns (making six in all). Rest a further 15 minutes before rolling and cutting out.

Rest the finished pastry for at least 1 hour before baking at 220° for 12-15 minutes until golden.

To make custard Mix the custard powder, egg yolks, sugar and 200ml milk into a slurry. Bring remaining milk to a boil. Pour boiling milk into the slurry, mix well and pour back into pot. Bring back to a gentle boil and cook for 2 minutes continually stirring.

To assemble Spread filling onto puff pastry sheet and cover with another sheet of pastry. Chill until set and finish with fondant or icing sugar.

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PEACH & PASSIONFRUIT CUSTARD SQUARE ||

YIELD: APPROXIMATELY 20 CUSTARD SQUARES

PUFF PASTRY - French method

1kg pastry flour	480ml water
8g salt	30g lemon juice
150g salted butter	1kg butter sheet

Method

1. Mix the flour, salt, butter, water and juice together to produce a smooth, clear dough. Round up the dough and refrigerate for 30 minutes.
2. Add the butter sheet and incorporate 4 half-turns, resting for 30 minutes between turns. Roll out half of the pastry to 2.5mm, dock well.
3. Bake at 190°C sandwiched between 2 baking trays for approximately 30 minutes or until golden brown.

PASTRY CREAM

15g powdered gelatine	30g custard powder
40g cold water	60g plain flour
850g full cream milk	600g Barker's Professional Peach & Passionfruit Patisserie Filling
2g vanilla paste	180g whipping cream
4 eggs	
180g castor sugar	

Method

1. Hydrate the gelatine with the cold water. Scald the milk and vanilla.
2. Whisk the eggs and castor sugar together, add custard powder and flour and mix in. Add the scalded milk and return the mixture to a pot and stir until the mixture boils and thickens and the starch is cooked out. Whisk through the hydrated gelatine.
3. Pour the pastry cream onto a clean tray, cover with cling film and leave to set in the refrigerator.
4. Once set, place pastry cream in mixer with paddle attachment, mix until smooth, then blend through Barker's Professional Peach & Passionfruit Patisserie Filling and then the cream. Spread onto baked pastry sheet, place other sheet on top and set in refrigerator. Ice and decorate as desired.

DANISH WITH MANGO & VANILLA BEAN ||

YIELD: APPROXIMATELY 25 DANISH PASTRIES

INGREDIENTS

2kg pastry flour
22g salt
60g caster sugar
120g fresh yeast
210g eggs
950g water
800g butter sheets
450g Barker's Professional Mango & Vanilla Bean Fruit Silk®
350g cream

METHOD

* Place all the dry ingredients into the freezer overnight.

* Put the egg and water in the fridge overnight.

1. Prepare a dough from the flour, salt, sugar, yeast, eggs and water. Roll the dough flat and place in the refrigerator to rest and chill down for 30 minutes.
2. Add the butter sheet using the French method - incorporate two half-turns, resting for 30 minutes between turns. Once rested after the third turn, roll down to 3mm.
3. Cut the dough into 9cm squares and fold each corner into the centre and press the centre down firmly.
4. Whisk the cream and then whisk in the Barker's Professional Mango & Vanilla Bean Fruit Silk®. Pipe some of the Barker's Professional Mango & Vanilla Bean Fruit Silk® into the middle of each Danish.
5. Prove at room temperature and bake at 210°C for approximately 15 minutes. Ice and decorate as desired.



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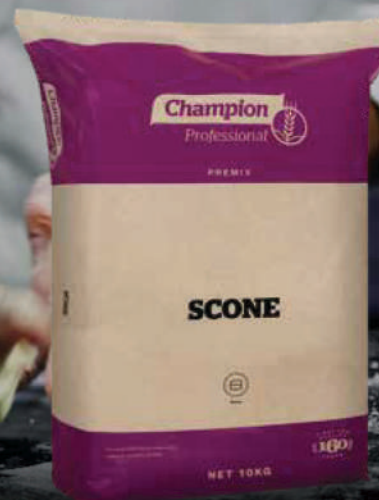
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Champion Premix Scone



FRUIT SCONES PREMIX SCONES

INGREDIENTS

Champion Premix Scone	575 grams (3 1/2 cups)
Brown Sugar	50 grams (1/4 cup)
Champion Easter spice	4 tsp
Currants	1 cup
Sultanas or Raisins	1 cup
Optional - Chopped mixed peel	1/2 cup
Milk	250ml

Glaze: Apricot Jam and boiling water 2 tbsp of each

PROCEDURE

1. Place **Champion Premix Scone**, milk and other flavourings / ingredients into a clean mixing bowl fitted with a dough hook. Mix on slow for 1-2 minutes. Do not overmix.
2. Remove from the mixer, place on a floured bench and mould into a round. Rest for approximately 10 minutes.
3. Roll out to the desired thickness and cut into shape.
4. Place onto well-greased tray and rest for 10 minutes before baking.
5. Bake in a preheated oven at 200-220°C for 10-12 minutes until golden.

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ORANGE ALMOND SCONES LOAF PREMIX SUPA LITE CAKE

INGREDIENTS

Champion Premix Scone	2 cups
Almond Paste - chop into 1/2 inch pieces	227g
Dark Chocolate Chips	1/2 cup
Coconut Sugar	3 tbsp + 2 tsp for topping
Heavy Cream	1/2 cup
Vanilla Extract	1 tsp
Almond Extract	1/2 tsp
Zest from 1 orange	
Sliced Almonds for topping	1/8 cup

PROCEDURE

1. Heat oven to 190deg. Next, line an 8 x 4 inch loaf pan with parchment paper and oil, allowing some of the paper to hang over the sides of the pan.
2. In a large bowl, add the almond paste and chocolate together. Set aside.
3. Add **Champion Premix Scone** to the marzipan (almond paste) and chocolate and evenly mix to combine ingredients.
4. In a small bowl, whisk together the cream, orange zest, vanilla and almond extracts, then pour over the dry ingredients. Use a wooden spoon to stir dough thoroughly. Spread mixture into the loaf pan.
5. Top loaf with almonds. Bake loaf for about 30 minutes or longer until the top is firm and a deep golden brown colour. When touched, the loaf will be firm.
6. Cool in the pan on a wire rack for 10 minutes, then remove from the pan holding the parchment wings - cut carefully, serve warm. Note: bread has a crumbly texture like a scone.



Champion Premix Scone can also be used for:

Sweet and savoury scones, savoury muffins, sweet and savoury scrolls and loaves.

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Blackforest Mousse Cake



By simply adding Morello Cherries to the velvety Chocolate Mousse Mix, your blackforest dessert is an easy option for large quantities when made as a slab.

Serves: 10 | **Preparation Time:** 20 minutes (plus refrigeration time)

INGREDIENTS

250g chocolate biscuits, crushed
125g unsalted butter, melted
3 teaspoons gelatine
2 tablespoons boiling water
125g NESTLÉ Docello® Chocolate Mousse Mix
250ml full cream milk, chilled
1 cup morello cherries, drained, plus ½ cup extra
 Dark chocolate curls, to decorate

METHOD

1. Grease a 23cm spring form pan. In a large bowl combine biscuits and melted butter, press mixture evenly over base and 1/2 way up the sides, refrigerate for 30 minutes or until firm.
2. In a small jug, dissolve gelatine into boiling water. Prepare Chocolate Mousse Mix according to packet directions, using chilled milk, fold in gelatine mixture and cherries.
3. Spoon into prepared pan, smooth on top using a palate knife, cover and refrigerate for 1 hour or until set.
4. To serve, carefully remove from pan, decorate with chocolate curls and extra cherries.



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Baked Chocolate Tart

Recipe by: NZ Bakels Ltd.

Weight	Ingredients
200 g	Milk
350 g	Cream
500 g	Chocolate 52%
150 g (3)	Egg (Beaten)
	Sweet Pastry Base, or Case
	Chocolate Shavings, to Garnish

1200g **Total**

Chocolate Tarts have a rich chocolate filling baked into a tender sweet crust. They're rich and decadent, with just the perfect amount of sweetness.

Pastry Base

1. Roll out sweet pastry 3mm thick, line 20cm tin.
2. Blind bake tart shell at 180°C.

Filling

1. Scald milk and cream till steaming. Remove from heat.
2. Add chocolate and allow to sit for a few minutes.
3. Mix until smooth. Beat eggs in a separate bowl.
4. Temper eggs with warm chocolate, add remainder.
5. Pass through a sieve while pouring into the pre-baked tart shell.
6. Place tart into the oven, set at 160°C.
7. Bake until custard is just set but still 'Jiggly'.
8. Cool tart completely before portioning and decorating.





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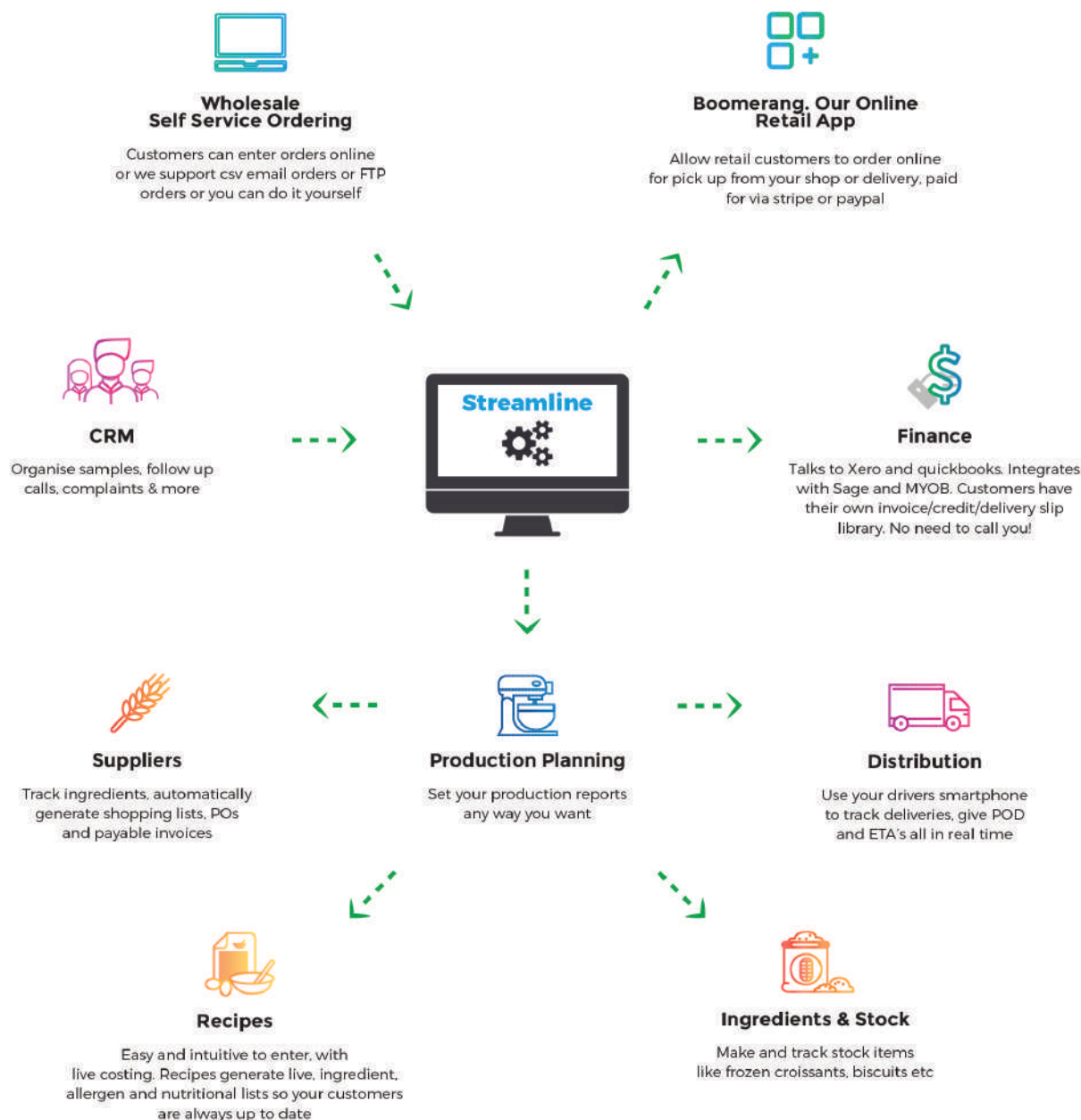


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