

# slice

Issue 52: Autumn 2022



- Great Hot Cross Bun Results
- Covid Innovation
- Taste of Oamaru
- Spotlight On - Prison Bake



*Slice* is proudly brought to you by Baking NZ, providing the latest in baking industry news from across New Zealand.

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# President's Report

Have you ever read the Charles Dickens quote that starts: 'It was the best of times; it was the worst of times'? Blimey, he must have been having a bad day when he wrote that, and it gets worse! We've all been there, haven't we? And some of us are there right now and finding things hard going but I think there are worst places in world we could be so I think we need to keep going. I much prefer his quote: "Consider nothing impossible then treat possibilities as probabilities".

I hope you are managing to find your way through these Covid upheavals. Some businesses are doing well, others, struggling. My thoughts are with businesses that have had to temporarily close due to staff self-isolating. Hopefully Omicron will move swiftly on its way but I think we should be prepared for interesting times ahead with the borders re-opening. It is what it is and we have to work out how to live with it. My advice, seize every opportunity and be ready for whatever happens.

I'm sure most of you, like me, will be struggling to simply keep up with the Covid response changes and what they mean for your specific business. It doesn't matter who you are, these changing rules are confusing and there's a lot to keep up with. There is definitely a lack of clear information. Business NZ links for Government updates and their webinars can be useful for keeping us informed. For Baking NZ members we're sending emails directly when any updates and webinar information comes through. How are you finding these? Where possible I'm trying to give you plenty of warning when they are on and also a link afterwards for the recorded version. I'd be interested in getting your feedback on this.

Keep an eye out too for any new Government schemes that help cover lost revenue as a result of Covid and Government responses.

How are you coping with the logistical problems from Omicron? There seems to be never-ending cost increases right across the board but who can blame them when you look at the price of fuel alone? Also on the radar of finances, there's a proposed unemployment insurance scheme which could cost me, for example, tens of thousands a year if it goes ahead. And you should

*Let's keep in touch!*

**Bernie Sugrue**



monitor what's happening in Europe. It has the potential to force up the price of flour as the Ukraine supplies about 20% of flour to New Zealand. Right now I'd encourage everybody to look at their business and do some remodeling if they have to.

One of my adages is: a business is like a tree. It's either growing or dying. There's no standing still.

I've personally had to rethink how I operate my business as I face spiraling costs. Just recently I pulled the plug on supplying 10-12 varieties of fresh pies and offered two flavours supplied frozen instead, mainly to improve manufacturing efficiency. Yes I had to turn down a lot of business but when I did the analysis on the cost of it I'm actually coming out way better. And there have been other measures I've implemented to ensure that my business continues to grow even in these current times. Sometimes we do things because that's how we've always done it. But sometimes that's not the best way when you do your analysis on it.

My suggestion to you is use this time to take an in-depth look at your entire operations from staffing numbers and natural attrition; to your product lines; the days that you are open; to your use of machinery, what you are manufacturing and the potential to increase that through machinery; your ingredients suppliers and so on. Find a way to grow your business through smarter operations and get help if you need to, to find solutions.

We're currently updating the Food Control Plan that we offer members and we'd appreciate any feedback you can give on it. Is the current one working for you or not?

And last, but not least by a long shot! Congratulations to **Daily Bread** on winning The Great NZ Hot Cross Bun Competition. Great buns!!!

# From the editor

## Decisions 2022

Here we are, 2022 and every day we are still bombarded with Covid this and Covid that and I don't know about you but I'm tired of the scaremongering, the media beat-ups and the false information. I'm tired of being pulled down by it all, aren't you? I'm not saying that Covid doesn't exist in its many variants; I'm just saying that New Zealanders, as a collective, have to make a decision not to let it destroy what we have. And I think one of the first steps we can take in 2022 is to choose to live our lives as normally as possible. It's going to take us a while to remember how to do that but I reckon the baking industry can help by reminding us to celebrate the good times.

Just before Christmas last year I moved to a different region of New Zealand leaving behind an area I have lived in and loved for more than 25 years. I left behind all that was familiar.

Near my new home I called in at a café/bakery for lunch and lined up on the bench next to the counter were all these beautifully made Christmas cakes. Until that moment I had forgotten about Christmas cakes. But instantly the memories, tastes, smells of Christmas cakes past came flooding back and I just had to have one. None were for sale! They had already been



*Best of baking :)*

**Cynthia Daly**



bought and were awaiting collection.

The business owner said they were going to make one last batch and I could order one. I did and then I waited for the day to arrive when I could collect it. When I arrived to pick it up a large table had been set up and it was covered in Christmas cakes. At home we didn't wait until Christmas Day to cut it; the temptation was too great. From the first mouthful of rich fruit,

brandy and spices we let go all the cares of the world and just savoured the moment.

Baked treats are a way for people to feel a bit happier, as you will find in our stories in this issue of *Slice*, and as bakers you have the power to make that happen even though you might be finding things difficult too.

I'd like to encourage you to create baking that helps people to reset their focus and celebrate normal life.

Fill your cabinets with morsels of happiness such as Easter treats and watch the delight you bring to your customers.





# NZ News

## Italian-style recipe secret to winning bun

Daily Bread in Auckland has won The Great NZ Hot Cross Bun Competition with a sourdough entry rich in citrus, fruit and spices and inspired by an Italian sweet bread.

The baker, Lorenzo Romano admits he loves panettone with its candied orange peel and that texture and taste was the inspiration behind his hot cross bun recipe. His first taste of hot cross buns was when he moved to New Zealand 14 years ago. He liked the combination of flavours but knew he could make them even more enjoyable with a natural, long fermented sourdough.

Daily Bread co-owner Patrick Wezenbach (with Josh Helm and Tom Hishon) says his own arrival in New Zealand was also the start of a fondness for hot cross buns. He discovered them at Taste of Europe in Wellington while working on hot cross buns with owner, Marco Klosen. There he saw *Slice* magazine and an article on the winners of The Great NZ Hot Cross Bun Competition.

“Since this time it was always my dream to win the hot cross buns competition here in New Zealand.”

Patrick says winning The Great NZ Hot Cross Bun Competition is very exciting for everyone at Daily Bread; the result is a team effort with everyone working hard to make it happen.

“Hot cross buns is always a really special season when it starts. Everyone is super excited and we all put our best effort in and try to make the best hot cross buns for the season. It's 100% sourdough and that's where Lorenzo comes in place because it's his sourdough starter. He started it two years ago. It's super fluffy and light and it's not sour at all because it is a special sourdough.



1st place

He gets his peel from oranges from Gisborne. He peels them and soaks them in sugar water. He's so passionate about his job. I would say Lorenzo is like the dad of the bun," says Patrick.

Daily Bread opened its Point Chevalier bakery in 2008 and now has six bakery outlets dotted around Auckland at Ponsonby, Britomart, Newmarket, Federal St, and Eversleigh Ave in Belmont where all their pastries are made. The Point Chevalier bakery focuses on sourdough and baguette production. Daily Bread also has nationwide delivery for its online orders.



Hot cross bun judges, from left: Adele Hingston - Patisserie Tutor Ara Institute of Canterbury, Claire Galbraith-Hewett - Bakery Tutor Ara Institute of Canterbury, Neville Jackson, award-winning baker and former owner of Jackson's Bakery Havelock North



The Great NZ Hot Cross Bun Competition winner and trophy



# NZ News

Making the winning hot cross bun starts with Lorenzo using a lievito madre of 100% flour and 45% hydration.

“Lievito madre not only gives us a longer shelf life but it also improves the gluten strength. And because this product has a lot of butter and yolks we need something that helps the gluten to hold those ingredients that don't have gluten. We need something that will help gluten perform at its best that it can and acidity does that. So we're relying on the acidity lievito madre and we don't use any provers.

“Our product at the end of the day takes a long time, from the feeding of the starter it takes more than two days. It's a long process but it has given the best result obviously, we managed to win the competition this year, so we're really glad and excited for that,” says Lorenzo.

The Great New Zealand hot cross bun competition 2022 was judged at ARA institute of Canterbury in Christchurch on March 12.

Chief Judge, David Bradley says the judges had a tough task in finding a winner with close to 50 entries to cut, smell, taste and critique. They were impressed with the quality of the entries both in presentation and in flavour but this year's winner, Lorenzo Romano from Daily Bread, won by a considerable amount according to the judges.

“Outstanding”, “perfection” and “extremely high quality” were some of the words used by the judging panel to describe these buns. “An excellent balance of spice with the fruit; perfectly baked and presented and finished, with perfectly applied glaze.”

The description card included states that these buns are entirely sourdough using Farmer's Mill Spray Free Flour, a special in-house blend of spices and fruit along with their orange and cinnamon



glaze made with fresh oranges from Gisborne. The process contains no additives, improver, or preservatives.

Simon Bruce from U-Bake in Timaru came in 2nd and John Thomsen from Copenhagen Bakery in Christchurch was 3<sup>rd</sup> respectively.

“Apart from the winner, the top 10 remained very close and in some instances only one or two points separated them, which shows the quality of hot cross buns throughout New Zealand.



**Get Creative this Easter**

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	Product Name: Caster Sugar 1kg
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	Units per Pallet: 10
	Layers per Pallet: 65

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- 1<sup>st</sup> place - Lorenzo Romano - Daily Bread
- 2<sup>nd</sup> place - Simon Bruce - U-Bake
- 3<sup>rd</sup> place - John Thomsen - Copenhagen Bakery
- 4<sup>th</sup> place - Michael Meaclem - Michaels Bakery
- 5<sup>th</sup> place - Frank Janssen - Rangiora Bakery
- 6<sup>th</sup> place - Martin Meehan - Kidds Cakes & Bakery
- 7<sup>th</sup> place - Michael Gray - Nada Bakery
- 8<sup>th</sup> place - Mike Kloeg - The Clareville Bakery
- 9<sup>th</sup> place - Derek McNabb - Rosebowl Bakery & Café Ltd
- 10<sup>th</sup> place - Olivia Carr - Rustic Bakery & Café





# The Employment Relations Practice Course

Christchurch - 29/30 March 2022

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- Introduction to Health and Safety Policies
- Legislative Updates



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Enquiries/  
Registration: [carey@mgz.co.nz](mailto:carey@mgz.co.nz)

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## happenings

10th-12<sup>th</sup> April: Bakery Showcase trade show,  
The Toronto Congress Centre,  
Toronto, Canada  
[www.tsnn.com/events/bakery-showcase-toronto-2022](http://www.tsnn.com/events/bakery-showcase-toronto-2022)

13<sup>th</sup> - 15<sup>th</sup> April: Dessert, Sweets & Bakery Festival, Tokyo Big Sight West Halls, Koto, Japan  
[www.10times.com/dessert-sweets-bakery-drinkfestival](http://www.10times.com/dessert-sweets-bakery-drinkfestival)

15<sup>th</sup> - 17<sup>th</sup> April: China Shenyang Baking Industry Exhibition, Shenyang International Exhibition Center, Shenyang, China  
[www.10times.com/e1zx-s18k-1x8z](http://www.10times.com/e1zx-s18k-1x8z)

15<sup>th</sup> April: Good Friday  
18<sup>th</sup> April: Easter Monday

13<sup>th</sup> - 15<sup>th</sup> May: International Cake Show Australia (ICSA), Brisbane  
[www.10times.com/international-cake-show-australia](http://www.10times.com/international-cake-show-australia)

16<sup>th</sup> May: Entries open for the 25th Bakels NZ Supreme Pie Awards  
[www.nzbakels.co.nz](http://www.nzbakels.co.nz)

19<sup>th</sup> - 21<sup>st</sup> May: Sweets & Bakes Asia, Singapore  
[www.10times.com/sweets-and-bakes-asia](http://www.10times.com/sweets-and-bakes-asia)

31st May - 2nd June: The Baking Industry Tradeshow Melbourne  
The Baking Industry Trade Show is a free trade show open to all Bakers, Pastry Chefs and Cooks, Industry Supports and fans of baking!  
<http://www.bakingtradeshow.com.au/>

1st-3rd July: The Bakers Technology Fair Codissia Trade Fair Complex, Coimbatore, Tamil Nadu, India  
[www.bakerstechnologyfair.com/](http://www.bakerstechnologyfair.com/)





# NZ News

## Workers on visas in New Zealand can now apply for residency

Phase 2 applications for the 2021 Resident Visa opened on 1 March and Darren Calder Immigration New Zealand's Head of Digital and Programmes says: "Phase 2 applications will be submitted using our enhanced Immigration Online system. We have been working hard to make sure the system can manage the large volume of applications expected under Phase 2."

"Immigration Online has been significantly upgraded to increase the number of people able to apply each day. On top of this, we have also made some operational changes that mean individuals who don't apply on the first day will not be disadvantaged."

The changes include:

- All Phase 2 applications made in the enhanced Immigration Online system will be held in the system until the end of March.
- From the end of March, these applications will be released for processing in order of the principal applicant's current visa expiry date as at the time of their application.

People applying through enhanced Immigration Online will not need to submit supporting documentation with their application, including medical certificates.

"We know some people have been concerned about getting their medical certificate in time to submit their application.

As a result, people applying through enhanced Immigration Online will not need a medical certificate to be able to submit their application. If one is required, they will be asked to provide this, and any other documents, when we begin processing their application," Darren Calder says.

"This will help ease the demand that immigration panel physicians have been experiencing in recent weeks.

"We have learnt a lot from Phase 1 of the 2021 Resident Visa and have listened to feedback from immigration industry professionals.

"We are committed to ensuring the 2021 Resident Visa application process is a positive experience for our customers and we have been working hard to deliver on that," Darren Calder says.

INZ continues to process applications received under Phase 1 as quickly as possible. More than 13,000 applications have been received under Phase 1 to date. Of those, around 7,000 applications have been approved which equates to more than 15,000 people becoming residents so far. A further 2,500 applications have been approved pending payment from the applicant.

Due to the good progress that has been made in processing Phase 1 applications, INZ announced that from 21 February, they would open applications early for a group of up to 10,500 individuals who have a Skilled Migrant Category (SMC) Expression of Interest (EOI) in the pool that was submitted on or before 29 September 2021. To date they have received a further 1,502 applications from those eligible since 21 February.

All applicants have until 31 July 2022 to submit their 2021 Resident Visa application.

### Do you meet the criteria?

If you are a work visa holder in New Zealand or a critical purpose visitor visa holder you may be eligible for residence under the new 2021 Resident Visa. Some critical purpose visa holders arriving in New Zealand between 30 September 2021 and 31 July 2022 on long term visas may also be eligible for the new visa.

The eligibility criteria for the 2021 Resident Visa focuses on people whose primary purpose for being in New Zealand is to work with the assessment criteria based on settled, skilled or scarce components.

You must have met the criteria on 29 September 2021 and on the date you submit your application. You can be on a different eligible work visa than the one you held on 29 September 2021 on the date you apply for the 2021 Resident Visa.

To be eligible you must:

- have been in New Zealand on 29 September 2021, and
- be on an eligible visa on 29 September 2021, or have an application submitted for an eligible visa on 29 September 2021 that was later granted.

You must also meet one of these three criteria:

- ('settled' criteria) have lived in New Zealand for the past three or more years, or
- ('skilled' criteria) earn at or above the median wage (NZD \$27 per hour), or
- ('scarce' criteria) work in a role on a scarce list.

If you meet the criteria for eligibility but were in Australia on 29 September 2021 and were unable to return to New Zealand by that date, you may be considered eligible but you must be in New Zealand when you apply.

You can check whether you meet the criteria to apply for the 2021 Resident Visa by going to:

[www.immigration.govt.nz/formshelp/one-off-residence-checker](http://www.immigration.govt.nz/formshelp/one-off-residence-checker)

## Rise up Tauranga supporting hospital staff through Omicron

A group of volunteer home bakers are delivering fresh baking to Tauranga and Whakatane hospitals during the Omicron outbreak to show their support for the staff across departments that are and will be experiencing huge demand as the virus sweeps through.

Now they are calling on other bakers in the community to bake and share the load. And while they may be encouraging home bakers to get involved there is no reason why retail bakers can't offer some support too.

"We need our awesome community to please provide fresh home baking for hospital staff until Easter," says Rise up Tauranga's Rosalie Liddle Crawford, a former laboratory technician herself.

"The hours are expected to be even longer, more intense and stressful than they've already experienced over the last two years."

She says the gift of baking really can boost people's morale and it's a great way of lifting the spirits of the frontline staff.

Baking can include biscuits, cakes, fruit loaf, muffins, scones, tarts, flans or slices, and gluten and dairy free options. Bakers are encouraged to share photos of themselves with their baking on the *Rise Up Tauranga* Facebook page

[www.facebook.com/riseuptauranga](http://www.facebook.com/riseuptauranga) where you'll also find information on becoming a volunteer baker.

The fresh home baking project for Tauranga and Whakatane Hospital staff is running for seven weeks until Wednesday, April 13.

For more information, contact Rosalie on [rosalie@topshelfdesign.com](mailto:rosalie@topshelfdesign.com)





# NZ News

## 25<sup>th</sup> anniversary of Pie Awards

NZ Bakels is gearing up for the biggest celebration of pies this country has ever seen as it marks the 25<sup>th</sup> anniversary of the Bakels NZ Supreme Pie Awards this year.

While there is concern about the spread of Omicron and other Covid-19 variants, NZ Bakels managing director Brent Kersel is hopeful they will get a window of opportunity to celebrate the longest running food competition in New Zealand.

Brent Kersel says: "One of the tricky things about planning an event this size is finding a hotel with facilities that can cater for our Awards Night on August 16 and obviously one that isn't a MIQ facility. This year for our 25<sup>th</sup> we wanted somewhere that would be spectacular. The Cordis Hotel's great room - the largest pillar-free ballroom in Auckland is a good fit and so naturally, our theme for the Awards Night will be a grand ball with dress suits and evening gowns."

Bakels NZ Supreme Pie Awards have come a long way since their inception in 1996 and last year broke a new record when Sopheap Long of Euro Patisserie in Torbay became the first female baker to win the supreme award.

"Over the years we've seen a huge improvement in the quality of pies on sale in New Zealand. That's what we set out to do, but along the way we've also seen a huge leap in innovation. Even the humble steak pie is far superior to what you might find in other



countries and we have so many more gourmet pies in pie warmers, not to mention those for people with various dietary requirements.

"I believe New Zealanders bake the best savoury pies in the world and we should be proud to claim that reputation. At the end of the day though, with the Bakels NZ Supreme Pie Awards, there can only be one supreme winner. Who will it be for our 25<sup>th</sup> year? It will be exciting to see what turns up on August 11, our judging day. I can tell you that our celebrity chef judge is Josh Emmett and he'll do a fantastic job of helping us choose the winner."

Entries for the 25<sup>th</sup> Bakels NZ Supreme Pie Awards open on May 16. You can enter at [www.pieawards.co.nz](http://www.pieawards.co.nz)

## Covid changes for Food Control Plans

Food retail and food manufacturing businesses are required to include some additional steps to their Food Control Plan under the traffic light system.

One of these additional steps is to sanitise eftpos machines after each use.

MPI has written a guidance document with regard to FCPs which helps businesses prepare for a worst case scenario. This guidance is for New Zealand food businesses working under the Food Act 2014, with information to help keep their customers and staff safe under the COVID-19 Protection Framework (also known as the traffic light system).

MPI recommends food businesses to:

- identify staff that are critical to the continued operation of the business, and consider placing them in separate workplace groups
- train staff in other tasks as back-ups, and ensure that all procedures are well documented
- stock up on raw materials and supplies if necessary, and identify potential compliance issues which might result from changes to supply chains and mitigation strategies.

Food Control Plans now need to include a copy of your tracer QR code and a copy of your Record Keeping Slips and details of where they are displayed. The actual QR code and record keep slips must be displayed at the entrance to the business.

You will need to record that staff is checked before starting work each day to ensure:

- they have not been at any 'locations of interest' at any relevant dates and times
- they don't have any symptoms of Covid-19 before or during work. Any staff or visitors with elevated temperatures should not be allowed on-site or should be sent home immediately. They should also contact Healthline on 0800 358 5453 or their local GP for advice

- any staff with symptoms stay home until medical advice is obtained, and they are cleared to return to work

- in phase 2 staff with symptoms need to isolate and get a test, if the test returns positive they need to isolate for 10 days and staff in workplace groups where there is a positive test need to isolate for 7 days. In some instances, staff that are in a workplace group with a positive case may be able to continue to work after a negative RAT at the start of each day of work

- in phase 3 staff with symptoms need to isolate and get a test, if the test is positive isolate for 10 days and staff in workplace groups need to monitor symptoms for 10 days.

Physical distancing and hand washing specifics for Covid-19 need to be recorded in the FCP and staff need to be instructed on the specifics.

All details about operating with contactless payment need to be included such as mask wearing and vaccination pass checking and also cover:

- customers to use pay wave at the point of purchase (EFTPOS is ok but the machines need to be sanitised in between use)
- the procedure for delivering food to customer's cars
- hand sanitiser availability for staff and customers
- specifics for collecting food from the counter.

When it comes to details of cleaning surfaces there needs to be specifics of how to clean including treatment of used cloths and mops, time frames for areas to be cleaned and products to be used. These will vary from pre-Covid cleaning procedures and in most areas antiviral products need to be used.

For more information see:  
[www.mpi.govt.nz/dmsdocument/49126/direct](http://www.mpi.govt.nz/dmsdocument/49126/direct)





# NZ News

## Search for NZ's top toasted sandwich back for 2022



**2021 winner Steve MacDougall from Mollies, Hotel D'Urville in Blenheim with his winning entry 'Mojo Pork Cuban with a twist'**

The Great NZ Toastie Takeover is back for a fifth year with organisers again on the hunt for the country's supreme toasted sandwich.

With free entry, the popular competition has gained momentum year on year, in 2021 attracting more than 120 entries and serving up a whopping 80,000 toasties over the duration of the search.

While organisers Cook & Nelson and McClure's Pickles have made some tweaks to the format, with previous entrants guaranteed re-entry, the competition remains open to all New Zealand eateries (to the first 200 entries), whether they're cafes, bistros, hotel eateries, bars, pop ups or hole-in-the-wall nooks.

Food truck entries are also welcome back in 2022 and will be judged on a designated weekend in May with the entrant required to provide exact date, time, and location details prior to the judging weekend.

Other competition rules remain the same. Each toastie creation must be sandwiched between two slices of bread and able to be eaten by hand if necessary. The toasted sandwich must also contain cheese (or an acceptable vegan substitute) and pickles from the McClure's Pickles range. Everything else is up to the toastie maker's imagination. Each entry must be on the establishment's menu for the full duration of the competition (April 13 to June 22) and must be available to customers during lunch hours or dinner hours as detailed by the entrant.

As in previous years, each toastie will be scored using set criteria. This includes presentation, effectiveness of preparation technique, eatability, taste, provenance and innovation.

The People's Choice Award will also return in 2022 giving Kiwis the power to vote for their favourite participating eatery and toastie. The eatery with the most votes from the public will take away this year's People's Choice Award.

Head judge and restaurant reviewer Kerry Tyack and judge, author, and foodie personality Annabelle White have made it even

to help entrants score the highest marks possible across the set easier for participants this year by creating a video loaded with tips criteria, revealing what they look for when judging each toasted sandwich.

Entries are now open and close on March 31. Judging will then begin from April 13 with the competition finalists announced on June 22. The supreme winner will be revealed on July 27.

A group of approximately 30 judges will be casting their eyes (and taste buds) over this year's entrants. Those judges will be split across the following regions, with two eateries from each area going through to the final:

- Auckland / Northland (as far south as the Bombay hills)
- Hamilton/Waikato, Thames/Coromandel, Tauranga/Rotorua/BOP
- Central – Taupō /Napier Central North Island, New Plymouth and Whanganui/Taranaki
- Wellington Region – north to Wairarapa and Palmerston North and east to Gisborne
- Nelson and Blenheim south to include Christchurch and West Coast as far south as Greymouth
- Remainder of South Island to include Queenstown, Dunedin, and Invercargill

All finalists will receive a case or pail of McClure's pickles and \$300 worth of dine-in vouchers which will be given away to locals via social media.

The competition's grand toastmaster and McClure's Pickles founder Joe McClure will then visit the finalists to sample the entries and liaise with head judge Kerry Tyack to determine New Zealand's top toastie for 2021.

The supreme winner will walk away with a year's worth of pickles, \$500 worth of dine-in vouchers, a toastie trophy and, most importantly, bragging rights to the best toasted sandwich in the country.

The People's Choice Winner will walk away with a case or pail of McClure's pickles and \$300 worth of dine-in vouchers which will be given away to locals via social media.

Joe McClure, co-founder of McClure's Pickles says he plans to make it down to New Zealand for judging this year and is looking forward to seeing the entries come through.

"This is one of my favourite times of the year, both for me and the McClure's team as we see what interesting flavour combinations come through from our Kiwi friends, he says".

"After missing the last two years and having to input from afar, I can't wait to return and sample the top finalist entries in person, experience the great Kiwi hospitality and see some more of the stunning New Zealand countryside."

Steve MacDougall from Mollies, Hotel D'Urville in Blenheim toasted the competition last year with his 'Mojo Pork Cuban with a twist' entry. With slow roasted pork belly, provolone, chimichurri, American mustard, McClure's Pickles, and apple chilli gel slathered between toasted sourdough and served with kumara crisps, the sandwich was a standout for customers and competition judges alike.

MacDougall decided to enter the Toastie Takeover competition for a second time, after getting through to the finals in 2019, but not quite crossing the finish line.

"I was determined to win in 2021. Hard work, dedication, and commitment with a bit of luck I'd say, saw us through to the finals and the big win! Winning that trophy meant the world to me," he says.

"The business enjoyed a lot of publicity and consequently more trade. We still have people from out of town popping in and asking about our toastie. It's an unforgettable experience and my advice would be get your thinking cap on, fire up the grill, and go for it".

To submit your own entry or view the full terms and conditions of the competition, go to the entry page on [toastietakeover.com](http://toastietakeover.com).





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Please note: your business details make up part of the entry requirements. Open to NZ residents only Staff members of Barker's Professional may not enter the competition. Prizes are as listed and cannot be exchanged for cash or other goods. The judge's decision is final.



# NZ News

## Unox technology for when there's no time to waste

In the modern kitchen there is a constant demand for technology solutions to help with business expansion, at Unox we not only manufacture commercial ovens but also create the technology behind them. We are a team consisting of driven, innovative thinkers with one thing in common - a passion for success.



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cooking chamber, select the appropriate program and hit start. In the meantime, you can make the coffee and have everything hot and ready all within 2 minutes.

However, what if you have another customer walks in and places an order for another ham and cheese toasted sandwich? Not a problem with *MULTI.Speed* technology – allowing you to place the second toastie ordered in the cooking chamber alongside the other without disrupting the cooking cycle of the first toastie.

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## Sustainable food packaging a piece of cake

For more than 25 years Berica has been providing high-quality and innovative packaging and has developed eco-friendly food packaging for the baking industry, from its Blenheim base to make food packaging the greenest it can be.

"Bakeries and coffee shops are an essential part of everyday life in every town and city across New Zealand (and have been) since the 1930s," says Marcus Beatson, Consumer Engagement Manager at Berica.

"In 2022, the sector is perfectly placed to lead the way in creating a more sustainable ecosystem and challenging customer attitudes in what is regarded as a very wasteful industry. To be able to work with clients to achieve the best outcome for their situation, is a refreshing



experience and to see their presentation also evolve as a result.

"Modern food packaging is food safe, shelf-stable and clean. However, much of it is designed to be used just once. Berica's philosophy is to create strong, practical and beautiful-looking ranges of sustainable food packaging that is 100% recyclable or compostable. Products include multi-sized window-boxed cake boxes, small bakery boxes and specialist quiche and pie boxes. If you would like to know more about what we do visit our website [www.berica.co.nz](http://www.berica.co.nz)

"Our products also neatly complete the green circle which links production and consumerism. We know consumers are more committed than ever before to reducing their waste footprint," Marcus adds.

Packaging is the most significant contributor to waste in Aotearoa, according to the Packaging Council of NZ. Only 58% of the 352,000 tones that go to landfill each year is recycled.

The New Zealand Government is moving to ban PVC meat trays and polystyrene takeaway containers by mid-2025 through a phase-out programme starting in late 2022, while the fast food and takeaway food services industry is expected to increase 7.5% in 2022 (IBISWorld). It all means takeaway outlets, including bakeries, need to look for more food packaging sustainable options right now.

We welcome you to contact us on 0800 237 422 or email us at [sales@berica.co.nz](mailto:sales@berica.co.nz) to discuss your challenges and you will be sent samples to ensure the best solution prior to purchasing.

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# NZ News

## Magic of baking delights spiritual adviser

One wonders if he arrives in a puff of smoke. No, that would contaminate the baking. Maybe he comes in a flash of light? No, that would scare the customers away. There is little doubt though that the Wizard of New Zealand would make a quiet arrival for his most recent role as spiritual adviser for Kidd's Cakes and Bakery in Christchurch. And it's entirely possible that while he sits eating a well-earned Eccles cake and savouring a coffee, he's plotting a gunpowder-like (fun) revolution, a gesture of protest, to overthrow the rulers at Christchurch City Council by entering the mayoral campaign with the slogan 'Sure to Rise' at a mere 89 years of age. But then wizards, like royalty, must serve their subjects until the very end.

And so it is, that after the world-grabbing media attention of Christchurch City Council deleting him from its honorarium fund, after being recognised as an artist since 1998, he is now busier than ever. At the time, despite the popularity of Gandalf and Voldemort, the Council had decided that a wizard in Christchurch didn't fit with its new culture. (Christchurch had been the only city in the world to have a wizard as a permanent attraction. He had been an icon of the city since 1976.)

But that didn't stop him. His role was of his own making and his spiritual and magical talents continue to lead him along different paths; some still to the city square "the only place in the city designated for free speech" or a trip on a passing tram, while another to the much-loved bakery that his mother used to frequent when they lived just around the corner.

The owner Martin Meehan, a familiar face to the Wizard, had once been a fighting partner alongside him in a campaign to save Hagley Park from commercialisation. Both gentlemen share a love of old Christchurch.

When Martin heard of the Wizard's change of situation he seized the opportunity to cook up a mutual agreement with 'Jack' as he is known to his friends.

Wizards, as Martin appreciates, have very creative, intelligent natures and questions started arriving as to the job description.

"I presume a lot of blessing with holy water which we have ready to go. A few muttered incantations. Health and safety spell. A small firecracker outside to drive away evil spirits (as specified previously in my appointment by Mike Moore)."

Would he need a specific insignia? His routine regalia weren't very special. Would he need a new magical chef's hat kept on the premises for future generations?

The Wizard says: "It was a perfect idea, to work with a bakery. Never has a bakery had a spiritual adviser. I think it's incredible, the best thing since sliced bread. I'm to be called upon in a crisis and available at all times. And it will be up to the bakery to decide when they need me and I can send an email or post them a little spell.

"Cheering up the staff with a lot of jollification is the number one requirement for any organisation for their high morale and secondly they



need to have some magical ambivalent team leader because none of us knows what's going on around us, a lot of what is happening is very mysterious..." "I think that baking is like a miracle when you put yeast in, it's very magical the idea that bread should rise like that. And it's terrible when your sponge doesn't rise or your cakes don't rise or the baking goes flat. So I'm there to be called upon, and as long as the staff knows, it's a bit like being the monarchy, as long as the Queen is there, all is well."

Martin says: "We've had people saying 'this man will attract demons into your bakery. Part of his remit is to drive demons out, but there you go.

We're giving him free coffee for life as payment."

Martin says the council has lost sight of the value having a resident wizard has brought the city over the years. The wizard is a unique living piece of history from his ALF's Army days to repainting phone boxes in central Christchurch red (imperial colours for the Royal Post) after NZ Post changed its corporate colours to blue and yellow. He won that battle in the end.

"He used to be a customer of ours when we opened our first shop and his mother used to be a customer. She was so supportive of him. I mean not many mothers would say 'that sounds like a good idea' when your son says he's going to be a wizard."

"The kids all love him. He'll climb on the tram when it stops and say hello to people and he's doing this unpaid at 89 years old. So he's now getting his own back and he's running for mayor. And we have him as our spiritual adviser which is rather unique too."



Oh spirits of those who once did bake  
bless this contraption designed to make  
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once tasted, we all others forsake  
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## NZ HOT CROSS BUN

# Hot cross buns - traditional versus innovation

By Cynthia Daly

Do you add citrus peel to your hot cross buns? And if so, would you consider that traditional? There is always a lot of debate around hot cross bun recipes, whether they are traditional or innovative. For example, chocolate hot cross buns are main stream now and no longer considered innovative. That is unless the recipe contains something different such as Caramilk chocolate, a flavour launched in an Australian supermarket chain this year. Competing Australian supermarkets try to outdo each other with unique hot cross bun flavours and you would actually question whether some are still hot cross buns.

Another Australian supermarket is selling a Vegemite and cheese version.

In New Zealand we've seen similar innovative hot cross bun ideas. Currently New World Thorndon in Wellington is selling a peanut butter and caramel flavour and other bakeries have sold mocha, apple and cinnamon, and blueberry. But we're yet to see hot cross bun flavours to the extent of Australia. Anyone for a white chocolate and raspberry hot cross bun, or maybe a lamington one?

According to *Dictionary of Gastronomy* there is a clear distinction between glazed buns sold throughout the year that are mildly sweet and filled with either currants, raisins and peel or spices (hot



cross buns are recognised in the UK for being heavily spiced and containing fruit, though it is interesting to note that Irish recipes contain peel while English ones often don't). Historically only Commonwealth countries made hot cross buns.

One thing is clear is that they were intended for consumption on Good Friday only.

They were made originally in honour of an Anglo-Saxon goddess Eastre whose name-day fell in spring. With the coming of Christianity goddesses went out of favour, but the cakes or buns

remained, now marked with a cross to bring them up-to-date and keep up yet another of the many superstitions of heathen days – for the cakes were marked with a cross to ward off evil. Good Friday was an evil day so it was logical to mark the Easter Bun, as they were originally known, with the new sign of the cross.

According to Wikipedia, hot cross buns mark the end of the Christian season of Lent and different parts of the hot cross bun have a certain meaning, including the cross representing the crucifixion of Jesus, and the spices inside signifying the spices used to embalm him at his burial and may also include orange peel to reflect the bitterness of his time on the Cross.

Just about every baking celebrity with their own cookbook or Instagram page has a hot cross bun recipe, an indication that the religious connection to their originality has long since faded for most consumers who just want great flavours in the festive treat.

Recipes can be found for every hot cross variation from blueberry to brioche; raisin to orange chocolate chip; low carb to vegan; gluten free to Keto, raw to deep fried, and there are the crossovers of hot cross bun muffins, loaves, pop cakes, cupcakes, brownies and hot cross bun ice cream dessert; even croutons; and maple bacon hot cross bun sandwiches; toasted and served on a cheese platter; and hot cross buns eggs benedict!

And when those hot cross buns have lost a bit of freshness they can be reused to make hot cross bun and butter pudding, French toast or even crumbled over stewed fruit to make a hot crumble dessert. Why it seems, there is simply no limit to the versatility of the once humble, evil fighting hot cross bun. But for me the two recipes in all of this - once I've got my hands on the winning Great NZ Hot Cross Bun winner's buns – is a delightful 1950s recipe that contains honey, grated lemon rind, raisins, vanilla and spelt flour, and just for Good Friday...Hot Buttered Rum and Raisin cocktail served with warm buttered hot cross buns.



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# Plant-based eating is on the rise

Plant foods may have been a part of fad diets over the years, but today's plant-based offerings have become a part of the natural landscape rather than a short-term trend. And now they're primed for explosive growth.

Currently New Zealand is ranked fifth in the world for veganism, according to recent Google Trends data.

In an article on Stuff.co.nz, spokesman for the NZ Vegetarian Society, Philip McKibbin said millennials were embracing plant-based diets at a higher rate than previous generations. One of the key reasons was social consciousness.

"More than for health reasons, young people are more conscious about the environment and sustainability," McKibbin said.

With heightened consumer interest in health-centric and sustainable products, plant-based offerings are primed for explosive growth.

It was a trend that GrainCorp Foods saw coming some time ago.

Back in 2016 we set about creating a unique, plant-based edible oil fit for this

new era in food production.

The launch of Pin and Peel in 2021, a range of plant-based blends that uses Australian non-GM canola and coconut oils, was the culmination of a four year development program.

Quality and Innovation Manager Peter Lymberis and Technical Key Account Manager Peter Waddell were steering the program, combining advanced food science with real-world baking experience.

"Non-GM canola was an easy decision because of its flexibility and high performance, sourced directly from growers across Victoria and southern New South Wales," says Peter.

"Plus, we had extensive experience with canola sourced through GrainCorp's harvest supply chain, crushed at our facility in Numurkah,

Victoria, and processed at our West Footscray plant in Melbourne and East Tamaki plant in New Zealand.

And by pairing with coconut, we introduced a quality oil traditionally associated with confectionery and high-end offers."

Flavour was a huge focus and we ran countless trials with many blends to achieve the pure, natural taste they were chasing.

By the end of 2019, we had tested more than 200 flavours from around the world and trialled single and multiple blends, all in pursuit of that prized dairy flavour, pre- and post-baking.

Customer reaction has been extremely positive so far with Pin and Peel being used in many applications in out-of-home and retail offers, including shortbread, cookies, pastries and pies.



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# A website created in 48 hours transitions Volare to bread delivery service

By Sue Hoffart

Great sourdough, hard slog and impressive teamwork have clearly helped propel Volare Bread sales to giddy heights.

But there is no doubt online marketing has had a major hand in the Hamilton bakery's more recent successes.

The Hamilton company, which began as a one-man, part-time market stall 13 years ago, now boasts almost 100 employees and six retail stores. A 900m<sup>2</sup> purpose-built factory operates 24 hours a day to service its mainstay wholesale customers, as well as its own Volare outlets and an ever-increasing numbers of online customers. In an average month, the factory will churn through about 2.5 tonne of New Zealand butter and close to 40 tonnes of flour. The sourdough bread range sits alongside sandwiches, pies, sausage rolls and salads, with a dedicated pastry team turning out thousands of croissants a week as well as muffins, slices, cakes, scones and cookies.

While Covid lockdowns were hammering fellow Waikato businesses – and certainly affecting their own retail stores - Volare's web-based sales jumped 30 per cent in the 12 months to November 1 last year. When the first lockdown struck shortly before Easter 2020, the company found itself with a specific problem. Wholesale customers were frantically cancelling hot cross bun orders because cafes and eateries were closed, while consumers cried out for the much-loved Volare product.

So the bakery turned to technology and whipped up a website within 48 hours, then directed its wholesale delivery drivers to start making house calls.

"Easter is one of our very busiest times," marketing manager Holly Phillips says. "Everyone was freaking out that they wouldn't get their hot cross buns and they were screaming out for bread in general. So it was all hands on deck; the owners were in there

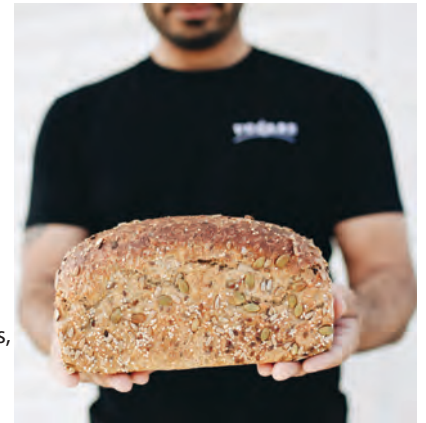
helping pack, the management team was helping deliver."

The direct-to-consumer sales proved such a hit, Volare kept the concept going after retailers reopened.

Prior to the pandemic, the company had started delivering freshly-baked sourdough bread, pastries, slices and biscuits to wholesale clients in the Tauranga and Waikato regions. That service was extended to private homes as well. Home deliveries went north, too, as far as Pukekohe.

"We saw it as a separate business endeavour and named it Breadbox by Volare. More and more customers are choosing to shop online, even when we aren't in lockdown. A lot of people have shifted to working from home. Customers love the convenience and we do see a trend of people going straight to the source for their groceries; to the butcher for meat, to the baker for bread.

"There's a lot of people wanting to support local and technology is making that easier and easier. With smart phones, everyone has a computer in their pocket these days. So we can also see more and more people ordering from their phones, which is why it's crucial that you're optimized for mobile. This trend has increased by 40% for us in the past year."





## COVID INNOVATION

Several wholesale clients discovered Volare online, too.

"Sometimes, through social media, we'll have cafes getting it touch. That's not really part of our strategy, we have a sales team that works directly with chefs but often cafes tag us. It's good."

Late last year, Holly utilised social media to launch a new sourdough English muffin range. She also pushes out special deals and promotions through Facebook, email and an extensive email database.

During lockdown, the company received email messages every day from customers thanking for their service and bread delivery. Some would send messages solely to chat.

"The English muffins happened because that many customers requested it. Sometimes, when we're creating a new product, we'll jump online and ask what people want to see. It's a really cool way to engage with customers.

"We definitely see a spike in engagement when we're coming up with something new and exciting. It doesn't have to be reinventing the wheel, either. It might be a new flavour cronut."

Holly says her approach to social media has evolved.

"A few years ago it was very sort of refined. Very curated. Lots of filters. Professional photos. I think people just want to see real content now and it's really important to have a personality online, not be too commercial or sterile. Of course we want our products to look nice but we are also admitting when we've made mistakes, having a sense of humour, telling more of a story about the people behind it.

"We're showing the food getting made or introducing the staff from each store. Showing how much care goes into everything we do. Being more human."

Holly expects technology will continue to spur growth in several areas of the business.

"There will always be a space for brick and mortar stores. Nothing can really detract, I don't think, from that feeling and smell of walking into a bakery. But lockdowns do put a lot of strain on that model and technology is empowering consumers to make more informed purchasing decisions."



She also hopes technology will eventually solve current shipping and logistics issues that place geographical constraints on deliveries.

"To expand, we hope to build a robust relationship with a courier company or expand our own fleet."

For now, Volare does use one Auckland courier company with a proven track record in same-day deliveries.

Otherwise, the company dispatches its own vans on daily runs that cover Auckland, Tauranga and Waikato regions, as well as farmers markets at weekends.

"It's a real bummer not to be able to ship as far as the South Island but we want to make sure everything is delivered fresh every day. People are constantly asking us for products from outside our delivery areas but we can't do that yet because we guarantee customers will get the product the day it is baked. And we won't cut corners. We do want to keep growing but never at the expense of quality."





## Humble beginnings

On the face of it, a civil engineer and his audio engineer childhood friend seem unlikely allies in a successful bakery business.

But music-loving audio specialist Ryan Simmons is also a fifth generation baker whose grandfather owned one of the largest bakeries in the Waikato. While studying music in Auckland, he baked bread after classes each day. Back in Hamilton, the cash-strapped graduate procured an old oven and mixer and began selling sourdough loaves at the local farmers market.

Once his civil engineer friend Ed Hemming entered the picture, the hobby didn't stand a chance. Ed could see much bigger possibilities; he had a fine grasp of both accounting and marketing and realised their home town had a dearth of artisan bakeries.

Ryan would work through the night baking bread that Ed would devote his days to selling.

These days their employees produce a range that runs the gamut from fig and walnut bread to burger buns and bagels, from almond croissants and custard squares to addictive chocolate chip cookies made with almond meal.

"It's grown exponentially in the last four years, it's a high scale operation now. But I guess the motto is 'big enough to get the job done, small enough to care.' And everything is still hand crafted, using high quality ingredients, no preservatives.

"And Ed and Ryan are both here every day," says Holly.



## Lucy's Gluten Free

A Raglan mother of three has sparked a new Volare sideline business aimed at bread lovers who do not eat gluten.

Amateur baker and sustainable gardener Lucy Donaldson began experimenting with gluten free sourdough mixes when New Zealand was locked down by Covid restrictions in 2020. Now, almost two years later, she is managing partner in a new Volare enterprise that bears her name.

Lucy's Gluten Free is scheduled to launch to wholesalers this autumn with an initial range of three loaves; a dense grainy loaf, a white option and a freeform San Franciscan-style sourdough. All three styles will be made in a purpose-built factory designed to keep gluten contaminants at bay, thereby ensuring the bread is suitable for people with coeliac disease.

"Lucy knew of Volare and she asked if she could come in for a meeting and show the owners her bread," Volare marketing manager Holly Phillips says.

"Lucy is a mother with three young kids who has this gorgeous garden overlooking Whale Bay in Raglan and she's interested in feeding her children healthy food and teaching them to grow their own food. But she couldn't find any gluten free bread or recipes she liked. So she started to experiment and create her own."

Once she began gifting the loaves to friends, the response was universally enthusiastic.

"When she realised she was making something nicer than she had ever been able to buy, she thought, 'why is no-one selling this.'"

Meanwhile, Volare owners Ed and Ryan had already discussed the possibility of launching a gluten-free range. On meeting Lucy, they were immediately impressed and offered to collaborate.

A year of baking trials, construction, design and logistics work followed, to bring the home-grown product into commercial scale production. Holly says the resulting loaves are unlike any other gluten-free options she has tasted.

"I've tried the bread myself and I love it. And I would never give up gluten.

"Honestly, the white loaf tastes the closest I've tasted to that traditional one, where you can put your sausage in it or make it into a sandwich and it stays super soft and fresh. Have you tried gluten free bread? Most of it is dry and tasteless, with all those added ingredients and preservatives you don't want. Not Lucy's."

While there are plans to expand the range eventually, Lucy and her team will start by getting their gluten free bread to the food service industry, closely followed by Volare's own retail stores and home delivery customers. A separate Lucy's Gluten Free website will also sell directly to customers online.

"Our sales rep has been talking with wholesalers this year and they're quite excited.

"There's been a lot of demand. It's still only a small percentage of our total customer base but a lot of people are becoming more conscious of what they eat and we know they love trying new stuff.

"It's definitely in the pipeline that we'll create more products but we'll do this right and go from there. There are so many avenues to go down."

# The Daily Goods provides 'work from home' relief before new location

By Cynthia Daly

Somewhere in the midst of Level 3 a quirky food truck with a look of French origins and reminiscent of post WWII passed me in Pukekohe. I needed to know more. Some digging and I found her name was Gerty and she was lovingly owned by Holly Jansen, a well-known local chef/baker and all-round foodie with some 21 years industry experience who brought her delicious cuisine initially to the region through her former Town Mouse café.

Now in the Covid response traffic light system Holly has a new shared venture and Gerty is the foodservice star of wedding and event catering.

Holly and her husband Simon purchased a former grocery store in Pukekohe in November 2021 with the vision that Simon could run his own specialty supermarket after years of experience in that sector and Holly could launch a new café inside the supermarket. Using The Daily Goods, which was Gerty's official brand, for the café and Urban Market for the supermarket, this industrious pair set to work revitalising the space before opening in January.

By the time they opened the doors on day-one word had already spread and they were rushed off their feet. Many customers longed for Gerty's signature baking that kept 'working from home' folks going during those long periods before hospitality could fully re-open. Now they could sit and enjoy that baking with a coffee in comfort and contemplate their dinner planning surrounded by grocery inspiration.

It has been a refreshing change of scene for Holly after facing the realities of operating a food truck. She had romanticised about owning a food truck for a long time and not just any ordinary food truck. However, fantasy and reality clash on a stormy day, even in a cute food truck.

Holly says: "I'm a foodie through and through. It's my life, my passion and it consumes me, which is a good thing and a bad thing. So Urban Market is the right step for us. It's got a commercial kitchen and a space for a little eatery."

But back in 2020, after selling Town Mouse the year before, Holly wanted to reset her career path, have some down time and finally fulfil her food truck dream and she happened to chance on Gerty,



a Citroën H van with corrugated sides and oodles of personality.

Gerty was looking for a new owner in warmer climates. The winters were tough in Christchurch.

"My brother had suggested getting a food truck and I always thought how cool it would be to get one but I love quite unique food trucks. We were never going to have a food trailer.

It had to have some personality."

Holly could see in Gerty a little café on wheels focusing on baking, toasties, and salads. "Something that was quick and easy to pick up. People's everyday lives are pretty busy and not everyone has time to park and go inside to a café.

That's where the idea came about. I had a commercial kitchen which I could use to produce the food and use Gerty as a little shop."

She was set up with fridges, a grill for making toasties and a Perspex display cabinet and everyday her cabinet and fridges would be stocked and she'd take to the road and arrive at the local netball courts ready for business.

"When we started we'd been through some Covid lockdowns but we were in a lull period and there was no issue with Covid. It was life as normal and then Covid came along and we went back into Level 4 which was a struggle for any business. But when we reopened in Level 3 we were busier than we were before."

People knew that if Gerty returned she would be in her usual spot.

"The reason we chose that spot was there was a lot of parking,





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people could get in and out. It was relatively easy. I think being busier than before was based on a few things, the fact that we were already contactless, nothing had changed in that aspect for us; it was outside, people were comfortable with that; and at that stage a lot of people were working from home, people who would normally have left Pukekohe to go to their jobs in Auckland or Hamilton. Now they were working from home so they could come and see us. And we'd managed to recruit somebody with a little coffee cart who prior to Covid had been going around businesses. With everyone working from home she came and hung out with us and it worked perfectly."

Gerty even had an online ordering system for customers to order and pick up. "That was set up by Aria, a really cool New Zealand company. They design an online ordering platform for you so that it fits with your website and looks like you've designed it yourself. It's very tailor-made to you and your business."

So things were going well with Gerty until winter arrived. "It's not cool in the middle of winter. It's windy and there's lots of elements you just don't think about. When you're working in a building you don't think: how am I going to make my paper bags not fly away; if it rains am I going to get saturated and do I have to make sure all the electrical equipment is out of harm's way."

One blustery day too many and Holly decided with her husband that Gerty needed to be repurposed!

Holly says there were a number of reasons why they decided to "combine their powers".

"My philosophy with food has always been healthy. I like to help people with their dietary requirements. My savoury food is produce based. The supermarket side is quite organic and healthy and there are a lot of dietary requirement products. So we thought it would be good to combine our resources."

Incidentally, her grandmother was a highly regarded local cake decorator and her influence on Holly speaks volumes in everything she makes.

"My childhood was baking. I would bake with my mum, my grandma and it's how I got into food. So it's an utter no-brainer to bake all your own goods. You can control what you put in, you can control your price and people don't want to be eating the same thing over and over again.

So many people bake at home so they want different things when they dine out. You have to start thinking outside the box. As a customer you want Innovation. We quite like playing around with seasonal food and it makes our life more exciting.

"We make our own brioche donuts, so last week we had passionfruit curd which we put through our donuts. We make our own macrons with seasonal flavours and we use seasonal produce for our raw slices.

We have a heavy presence of gluten free

baking and one of my chef's has a girlfriend who is celiac so we now make gluten free cheese scones that are "absolutely amazing!"

On an average day the café offers a range of 15 fresh baked options with a core range including a double chocolate cherry brownie "because everyone loves a brownie", macrons, cheese scones, muffins ... "Everyone loves almond croissants so we take pain au chocolat and instead of making the French pastry cream that goes on the inside we do like a coconut cream – creamed butter and sugar with eggs, flour and we put shredded coconut through. We put that in the middle of the pain au chocolat and put chocolate on the top so it's kind of like a Bounty. They're very good!"

In 2021 they were finalists in the Great New Zealand Toastie Takeout competition and with toastie sandwiches being very popular in the new café, Holly says they will definitely be giving that a shot again this year.

What started out as a cute food truck that thrived in Covid-reduced trading times has evolved into a new venture for Holly to share her love of baking alongside her husband with his passion for gourmet food retail.





# Crafty Baker passionate about doing things well

By Sarah Beresford

It's not often that you hear of someone swapping a successful career in IT to pursue a passion for baking, but Dinesh Dias did and his flair for making yummy baked goods that stand out from the crowd has been recognised by a lot of Aucklanders with a sweet tooth.

The owner of Crafty Baker shops in Glen Eden and Titirangi was lauded last year in the 2021 Iconic Auckland Eats awards, showcasing 100 unique eats in the City of Sails, as voted by Aucklanders. In among a line-up of signature dishes featured on the menus of many fine dining restaurants is Dinesh's raspberry crème donut, which it seems people just can't get enough of.

So what makes one version of a standard bakery offering stand out in a cluttered market? "It's just focussing on top-quality ingredients in the filling," says Dinesh. "We don't cut corners with our ingredients for any of our baking, and the donuts have fresh cream and you can taste the raspberries very distinctly."

Dinesh is originally from Sri Lanka where he grew up helping out at his aunt's bakery during school holidays. He came to New Zealand in 2000 to study IT at Manukau Institute of Technology and went on to work in project management. However, in 2006 he returned to Sri Lanka to help out working at his aunt's bakery when she became sick. "She sadly passed on and when I returned to New Zealand two years later I decided I wanted to get into baking full time.

"I just felt I wanted to be part of the whole thing. My passion is for sourdough. I had never heard of it before I came to New Zealand but I really like making bread. It's actually that hardest thing to make out of everything because it's all about the law of fermentation and it's affected by all sorts of other things, like the environment. There's no fixed recipe. You've got to constantly change and adjust to suit the variables so it's very interesting — and very satisfying when it turns out the way you expected it," he says, laughing.

Dinesh cemented his love of sourdough by going to Germany and immersing himself in the baking world by doing a six-week, hands-on course at the National German Bakers Academy in Weinheim.

"In Germany you can't open a bakery without being a master baker and this place is where they accredit German bakers. It was an intense practical course and I learnt so much."

Five years ago he bought the Crafty Baker in Glen Eden, working as head baker, and last year decided to expand, opening another branch in Titirangi. "We made the decision to do it, opened, and only had about a week trading before we went into lockdown."

Fortunately his skills in IT came to the rescue during such a difficult period. "I worked full-time in project management for three months last year and we scraped through. I'm back in the bakeries now, but I'm thinking I may go back into IT in March for a stint to help support the bakeries. I just do whatever I have to to keep them going."

Dinesh is gearing up for the hot cross bun rush and has his own



Dinesh Dias

formula for the Easter favourite. "We sell a lot of hot cross buns and we're very careful about our ingredients. I think there are generally too different types — the cheaper ones that don't have a lot of extras added, and the more expensive ones that have a lot. I think we've hit the point that's just right — sometimes you can do too much. We have a balance of quality ingredients rather than pure quantity."

This all comes back to Dinesh's philosophy that less is often better than more. "I try not to do too many things. There are bakeries that do everything, and that's fine, but I prefer to concentrate on doing a few things really well. I want to really enjoy everything we make, or else we don't put it in the cabinets."

He says the Crafty Baker is really well known for its pies and doughnuts and he has concentrated on making premium



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products. "We have also been making vegetarian and vegan pies for a long time, from before they became so popular, so I guess I should put more into marketing that side of things," he says laughing. Dinesh says they have been lucky to have such a loyal customer base — which is evidenced by the line of customers eager to be served at the time of this interview. He also stresses that the main advantage he has in running his bakeries is his committed staff.

"I am so lucky to have such an amazing team. They all have such drive and vision. They know we have discerning customers, so they all strive to serve the best we can. They all make it a pleasure to run a bakery."

### The Crafty Baker

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# Bagstille brings artisan bread consumers a little bit of French flare

More and more we are hearing about some good things to come out of Covid lockdowns and level controls; one of them is Bagstille.

Like a lot of Kiwi innovations Bagstille was formed in a moment of conversation between two friends socialising – at a picnic.

As Julie Ganivet sat eating her fresh baguette and talking with Sarah Nuttall she spoke of a childhood memory of her grandmother hanging out her sac à pain (baguette bag) for the morning delivery of bread. Once the bread was delivered her grandmother would hang the sac à pain in the kitchen and at meals times place it on the table. “It was a lovely product and it was multi-functional from the gate to the kitchen, to the table.” She drew a picture of the bag for Sarah and the New Zealand Bagstille, a 100% textured pure linen bread bag was born. It holds two baguettes.

From there Sarah and Julie developed a multi bag for carrying sourdough loaves, croissants and smaller bread products such as hot cross buns. By using linen the products retain freshness and the bags are easily laundered.

Sarah, originally from the UK and Julie, from France, say they are grateful to live in this beautiful country and determined to keep it beautiful.

That meant when they were developing Bagstille, the bags had to be produced using a sustainable fabric with a low environmental impact. While there are cotton bread bags available on the market, linen seemed the obvious choice.

Sarah explains: “Linen is made from flax and needs far less water and pesticides than cotton to be produced. It is more breathable and stronger than cotton which makes it ideal for storing bread and linen's hydrophilic properties enable it to absorb up to 20% of its weight in moisture, keeping the bread fresher for longer.

Linen also has a lower thread count and loose weave, which is less likely to trap dust and particles, making it naturally hypoallergenic.”

Bagstille launched onto the New Zealand market in October 2021 setting a trend for classic French design linen bread bags that could be sold in bakeries specialising in artisan bread and used by customers passionate about hand-crafted baking and protecting the environment.

Sarah says while their website [www.bagstille.nz](http://www.bagstille.nz) sells the bags retail in six colours, at this stage bakeries will be able to buy the bags in cream at a wholesale price with a four-week turnaround period once the order is placed.



Sarah Nuttall



Julie Ganivet

For orders over 200, colour choices will be considered along with the ability to attach a brand label where bakeries want to encourage customer loyalty.

And that says Julie is what makes them so special. Unlike paper or plastic bags, Bagstilles will become a memorable part of your daily life.

“In France they are coming back in popularity. Plastic took over for a while but in the last 15 years sac à pain are coming back really strongly.

“They used to be a very plain bag with no decorations and there wasn't even a name for them just sac à pain which means bread bag and now bakeries are having their name on them or they have lovely decorations. My mum keeps one in her car and one at home and she uses her baguette bags every single day,” says Julie.

“When it comes to displaying your Bagstilles for sale,” says Sarah “we're aware that bakeries are very short on space so we suggest a blackboard with knobs on it behind the counter or next to your bread shelves to hang an example of each bag on and then have a tray of rolled up bags. The width wouldn't take up much space and the height would be that of a baguette. That's one thing we are thinking of as a display unit. We can also provide wooden hooks if the bakery wanted to attach them to any wall. The hooks provide more flexibility. Because the bags are made in the traditional French style with a handle they can be easily hung. They are easy to display.”

If you would like more information on Bagstille go to [www.bagstille.nz](http://www.bagstille.nz) or you can contact Sarah ph: 021 2953189.



## Would you like to try a sac à pain by Bagstille?

We have two sets (each set contains 1 multi and 1 baguette bag) of your choice of colour to giveaway. Simply email Bagstille to: [editor@bakingnz.co.nz](mailto:editor@bakingnz.co.nz) to go in the draw to win. **Entries close on April 8 at 5pm.**

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# A Taste of Oamaru



## Life change leads to vegan Moa awakening

By Sue Hoffart

When Jane Thompson moved to Ōamaru, she left behind friends and big city living as well as an Auckland corporate career. She also had to abandon ultra-marathon running and endurance swim training courtesy of a shocking new health diagnosis.

Jane was determined not to give up great vegan food as well, though it proved tough to find in her adopted home town.

So the former information technology analyst and marketing campaign manager started testing recipes at home.

Within a year of her arrival in the North Otago town, she had a stall at the weekly farmers' market and a tiny side street eatery named MOA Bakery, Cakery.

Six years later, her thriving little food business encompasses the market, retail café, some catering and wholesale or online orders dispatched as far away as Auckland and Invercargill - all this with a brain injury on top of a disabling chronic illness.

In 2014, the high achiever assumed she was overtired from all her run and swim training until doctors diagnosed myalgic encephalomyelitis and chronic fatigue syndrome. The disease was incurable, they told her, and likely to cause pain, overwhelming fatigue and cognitive impairment. She needed to stop running immediately, or expect to remain bedridden for months.

"I came up with a plan to move down south, where my parents were living in Ōamaru," she says. "They could help look after me, which they have done. They ended up helping me in the business as well. Until very recently, they were helping me set up at the farmers' market and occasionally doing deliveries.

"Mum still helps sometimes and I've got one part-time employee who helps two days a week. Otherwise, I do everything; all the marketing and social media, the wholesale, the retail; all the online orders and all the baking."

All her food has a health focus and is gluten free as well as vegan. The day's savoury dishes may include a polenta and grilled vegetable stack, stuffed kumara, a vegetable lasagne and several inventive salads. She is particularly proud of her cashew-based blue cheese, which collected a gong at the New Zealand vegan cheese awards in 2020. Her four seed bread - "like Vogel's on



steroids" - is a favourite with customers.

Sweet treats are Jane's particular specialty and, from the start, she was determined her cakes and slices would be more flavoursome and less saccharine than others she has sampled. The ginger slice, for example, had to be loaded with ginger. Her truffle range includes melt-in-the-mouth pralines, mousse-textured chocolates and firmer nut-based versions laced with freeze dried fruit or spices. Most recently, she has mastered the art of creating a vegan hard caramel.

"I have people that come here because they just like the chocolates, not because they have any food allergies. In fact, I'm sending three parcels to Auckland today."

The caramels are her personal favourite.

"That's why I'm very glad I've implemented my charging system for myself. I have to pay full retail price if I want to eat things, otherwise it's too dangerous. I have a sweet tooth."





# A Taste of Ōamaru



In 2016, a motor scooter accident left Jane with a head injury and she still suffers the after-effects; it can be difficult to recognise people's faces and concentrating is hard. Often, when measuring ingredients she needs to count out loud. Although these symptoms continue to ease, the combined effects of injury and illness mean the café is open only two days a week. Her health is still not great.

"I do spend quite a lot of time reclined, watching reality TV. But I think I've got a fairly good balance of getting enough done to keep the business going and keeping myself going. And it's really rewarding.

"When I worked in IT, I was one part of giant machine. Here, I can see the fruits of my labour. I really enjoy being able to provide something other people really appreciate and this does fulfil that creative side of me."

Jane has always been interested in food and has maintained a vegan diet for the last 15 years. As a young traveller, she once ran a vegetarian food truck in the United Kingdom. While living in Auckland, she regularly experimented on herself and friends. However, since launching MOA Bakery, Cakery, she has also completed several online courses and continually gathers inspiration from recipe books and specialist Facebook or Instagram posts, both in New Zealand and overseas.

"I did notice it when the borders shut and Covid has definitely had an affect but people have been very good about supporting local business so that's been a huge help. Because I was on an international vegan directory, I used to get quite a few travellers finding their way to me off the main road and I do still get people who organise their trip here around my opening hours."

On a personal level, Ōamaru has treated her well.

"I've found it really welcoming here. People are really friendly, I've got involved in the arty community – I organised the artist open studio event the last couple of years – and it's been really cool to meet some amazing people here."

**Moa Bakery Cakery**

**26 Arun St, Ōamaru**

**[www.moabakerycakery.com](http://www.moabakerycakery.com)**





# A Taste of Oamaru



## Family baking traditions continue in a new country

By Sue Hoffart

In a suburban Ōamaru Street, siblings Jan and Judy Vinbrux are continuing a baking tradition that spans five generations and two continents.

Their parents Christel and Richard Vinbrux immigrated to the North Otago town in 1998, leaving behind their homeland and a family business that specialised in traditional Christmas biscuits. By the time they left Germany, the bakery launched by Richard's great grandparents was operating on a commercial scale, churning out 300kg of the locally-loved biscuits each day.

"People would order the biscuits for workmates or their partners in business, they'd buy 200 boxes," Christel says of the spiced seasonal treat. "It's a bit like gingerbread, it keeps a long time because of the honey in it, so we would start in mid-August. We'd work 12 hours-plus a day but only for four months a year. My husband was working in the bakery and I was packaging, organising, selling with up to 25 people working for us."

In their adopted country, the couple and their five children have diversified considerably. They have dabbled in Icelandic horse breeding on their 12.5 ha rural property, with its vast vegetable garden, orchard and animals they butcher themselves. In the past, they have offered self-sufficiency classes that run the gamut from cheese making to chicken-rearing.

However, there was no escaping the lure of yeast, flour and a hot oven.

Richard and Christel opened their first Ōamaru bakery the same year they arrived in New Zealand and sold it after five years. They also produced bread and baking for the local farmers market each weekend.

Their current bakery, several blocks southwest of the town centre, has expanded from a three-day a week venture to five days, with seating, meals and a busy coffee machine. This latest iteration was launched after son Jan decided to learn the family trade.

He now helps his father mill organic rye and whole grains to produce loaves of rustic sourdough bread, buns for the house made burgers and buns filled with custard or raisins as well as the sweet German Christmas bread stollen. The organic white flour is imported from Australia but milling their own guarantees purity and freshness; it is used the day it is made.

The couple's decision to leave Germany was prompted by several factors, including the suburban sprawl that had crept into their village. They also realised their business needed further investment and decided they would rather sell up and start again elsewhere, so started researching options. New Zealand appealed for its stable political





# A Taste of Oamaru



system, with a language they knew and a climate similar to their own. A reconnaissance trip confirmed it was a place they could to live.

"We loved it," Richard says of the family's first impressions. "Within 16 months, we had sold up and moved across the world."

Now, daughter Sarah helps on the farm and in the bakery, while youngest Judy has claimed her spot as barista and cake maker. Son Danny, who learned to make smallgoods in Germany, has moved back to the farm to become a beekeeper like his oldest brother Fabian. Vinbrux honey is used in their baking and sold separately, in the shop.

Christel, who has a home economics degree and five years of hospitality and hotel management training, oversees front of house operations. She also produces the soups, sandwiches and other savoury items on the Vinbrux Bakery and Kaffehaus menu. Everything is made on site and many of her recipes have a European twist, encompassing family favourites and inspiration found on German websites.

Plenty of produce from the family farm finds its way into her goulash soup, the German-style breakfast, sweet crepes and pulled beef sandwiches. She also makes and sells preserves and utilises fruit from the food garden that is tucked behind the bakery. Blackboy peaches and apples, grown just beyond the back door, turn up inside cakes, strudels and pastries.

She relishes the customer contact, greeting many by name, chatting and asking after their children.

"My husband and son usually start at 4am," Christel says. "My daughter comes in at probably 7.30am, when the first people come for coffee. I first do things at home with Sarah; she feeds the chickens, I walk and feed the dogs then come here at 8.30am. When we close at 4pm, I go home to do more chores.

"Especially in hospitality, you have to be hard working. My father always used to say, 'you work 24 hours a day and if that's not enough, you work at night as well'."

At age 22, her youngest daughter has given up milking the family's goats and cows to master a range of gateaux and torte including black forest cake, carrot hazelnut and a layered German mocha buttercream cake.

"People know our cakes are not super-sweet, which your dentist loves. In New Zealand, most commercially available cakes or slices are 50 percent sugar but none of ours have more than 20 percent. We have much more focus on flavour than sweetness."

This winter, the business will close temporarily while Judy studies chocolate making and gains patisserie skills. On her return, the bakery will reopen with a focus on artisan cakes and biscuits, with bread available twice a week.

Her parents are looking forward to the prospect of stepping back to let the younger generation take the helm.

"Change is good," Christel says.

**Vinbrux Bakery**  
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## APPRENTICE BAKER

# Chance encounter leads to world recognised qualification and career

By Cynthia Daly

Anthony's tale of leaving the country of his birth to provide a better future for his family, who went through 30 years of war, the loss of life and property, is not an uncommon one. The difference with Anthony Peiries from Sri Lanka is that chance encounters have opened up massive opportunities for him. They began with his uncle Dr. Christopher Peries supporting his move here.

He's marking off the days on the calendar until he can gain New Zealand residency under a governmental change of requirements for skilled workers and then he has the chance to buy the bakery where he is a NZ Bakels Level 4 apprentice.

Baker's Beyond owner Tony Green, a former apprentice himself many years ago is also counting the days knowing that he will be leaving his Invercargill business in very capable hands.

Tony knows the baking industry like the back of his hand. He worked for Goodman Fielder for over 25 years before setting up Baker's Beyond with his wife Christine in 2001. The bakery is the largest independently owned retail and wholesale operation in Invercargill and Tony gives credit to Christine for helping build it to that point while raising a family of three young children.

By 2016 Tony was in need of more help in the business and according to Anthony a chance meeting between Tony and a friend of his, who is also from Sri Lanka and was working in a local service station, led to a much needed job.

Anthony is highly qualified as an accountant but when he came to New Zealand his qualifications weren't recognised so he had to decide whether to retrain, work in a lesser role within accountancy or develop a new career path.

Anthony says: "My friend said 'We need a doctor, an accountant, a lawyer sometimes in our life but we need a baker everyday!'"

Tony says the friend, Yogi, who put Anthony forward has been like his employment agent ever since.

"He's another Sri Lankan boy and you know how hard it is to get any employees, it's bloody tough. He's been invaluable to me as well," says Tony.

In Anthony, Tony saw so much potential and he knew offering him an apprenticeship would give both of them a sense of security. Anthony would have a job with a long-term future and Tony would have a baker with the drive and passion to make a successful career.

"Anthony came onboard and he made an impression on day-one with his work ability, eagerness to learn and that hasn't changed after six years. He is more focused than ever; he's sole charge of nightshift and doing a brilliant job which is allowing me to be able to sleep at night, which was a major problem before.

"I was approached by Bakels about the apprenticeship programme and Anthony ticked all the boxes. He did the first apprenticeship and it went extremely well. Due to his effort I was able to take on a second apprentice, Paphitchaya, who's from Thailand and like Anthony she's doing very well as well.

"Their apprentice training, and the difference they make to the bakery, has made me re-think that when they complete their courses we'll be taking on other apprentices."

"I did an apprenticeship myself. The baking industry went away from apprenticeships for a while, they got lost in the files. But we need apprentices.



"The staff I've got now are fantastic. Fifty-six percent of my staff is immigrants and like Anthony they are phenomenal workers. Anthony's ability, his loyalty and his friendship have meant that I'm happy for him to take the business over as soon as his residency is approved. Together with the excellent team we have at Baker's Beyond, which includes Craig Anderson who will clock up 20 years of service with us this year, I'm fully confident Anthony will excel as the new business owner. He has the youth, intelligence, ability and drive to take Baker's Beyond into the future," says Tony.

"The guy's just gold, he really is! He's like the Kiwi worker of 40 years ago."

Tony is now eyeing up travel adventures in the USA once the borders open as he moves towards retirement.

Meanwhile Anthony, who had no idea about baking six years ago, is just completing his management level of his apprenticeship specialising in bread. He's not stopping there though. He's set his sights on further studies to complete apprenticeship strands in biscuit, cake and pastry.

When he came to New Zealand seven years ago his only recognisable skill was his hard work and can do attitude but he wanted a better life for his wife Grace and three and a half year-old daughter Sionya.

"There weren't many opportunities especially in Invercargill. One of my neighbour's, was talking with a friend and he told him, 'whatever job at the moment, you have to go to it, because you have to survive first.

"In Sri Lanka I worked as an accountant and manager. I managed a steel factory imports and exports section, transport and customs clearance....I'm a very busy man in Sri Lanka also."



## APPRENTICE BAKER

"My faith in God, my hard work and sincerity is what I brought to New Zealand."

Anthony says a friend explained to him that finding 'white collar' work in New Zealand would be difficult.

"Tony saw my friend, Kavinda working at the service station and asked to come and work at the bakery. He had a job and I didn't. Tony came and asked 'would you like to join us as a baker?' I told him I was happy because I heard from some of my friends that we need bakers every day. It's a lifetime job. Tony said 'Anthony, it's very hard work' and I told him 'I brought my very hard work only with me and I can work.'"

"The food industry never fails and it always has a demand. That's why I chose to become a baker and not just a baker, a good qualified baker. Therefore I found out about courses and everything."

Anthony says when he started at Baker's Beyond he knew nothing about baking, "only how to eat the bread".

He spent two years under Tony's guidance learning basic skills before starting his apprenticeship in bread making with NZ Bakels. His apprenticeship block courses are held in Christchurch where Anthony says the tutors are very friendly and he's learnt a range of skills that you wouldn't get from just one person. "Each person has their own style of making bread. So I learned from my boss a style but when I went to the block courses I learned similar but I learned new things too and how to sort out the problems and it's a very helpful experience from them."

In 2021 he started Level 4, the management side of the business. "I'm trying to finish it as soon as possible because I need the Level 4 qualification to get permanent residency. So now I'm going to apply for this March. That's my date and once I get my residency I can go through buying Baker's Beyond as my own bakery."

Anthony says he chose the bread-making strand of the apprenticeship first because there were a lot of products he could make that fit with Baker's Beyond. At the same time he picked up other skills making cakes and pies but he wanted to be qualified as a bread baker first. "I thought if I finish the bread I can go through the next level for making pies. Then my plan is to do the cake section also. I need all three sections covered in my qualification. If I start something I have to fully complete it. That's my attitude. Becoming a baker is a very good opportunity. Bakers can work all over the world. But I'm not going anywhere."

Anthony says every day he gets so much out of the job because of all the things Tony teaches him. No two days are the same, there is always something new to learn.

"When I'm working with him I'm learning every time a new thing. It's not the previous thing he has taught me. It is new things and I've almost finished seven years here and I'm still learning a lot. For example he is always teaching about the quality of the product, not to lose even a single percentage of quality of the product. My boss is expecting 110 percent of quality and he is teaching me customer satisfaction. How to satisfy the customer, and how to manage staff. And a special thing I'm learning from my colleagues, I go to their section and I ask how to make this cake or these pies. I'm interested in learning about every single product in my bakery."

Anthony says learning is the key to taking the well-established Baker's Beyond business to the next level.

"It's doing well, very well and I want it to do better than this to run the business."



That's my goal. I want to introduce new products.

Our bakery is nearby the accommodation for the university where all the international students stay. If the students come it's my plan I can introduce some foods according to their tastes, a little bit spicy but I'm not going to change the New Zealand process, just some additional products."

There are also 200-300 Sri Lankans living in Invercargill and Anthony says New Zealanders ask for Sri Lankan food too. Therefore being able to sell some new products with Sri Lankan flavours could be a good opportunity for the bakery.

Right now though he is content working the late shifts making bread products. "I like all my section even the oven side but most I'm enjoying making dough, dividing and moulding and shaping. We make 20 different types of bread products alone."

And in time, as the business owner, Anthony says he will give the same opportunity of apprenticeships to other people working with him who have a long-term goal to be qualified bakers.

Anthony says he is very thankful for every opportunity that has brought him to where he is today.

"Because of the blessing of all mighty God and my parents and the training and support of Mr. Tony Green and Mrs. Christine Green and the support of my family members and friends I came to this position."







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# Far-reaching baking kindness changing lives

Like any baking recipe, cheese scones require several ingredients to achieve a successful result. The same could be said of a volunteer baking programme that not only bakes cheese scones, among other goods, but is at its heart a lesson in kindness. Its ingredients: Good Bitches Baking, Project Bruce, a group of law students, and prisoners from Otago Corrections Facility near Milton.

Imagine you are a prisoner in one of New Zealand's correction facilities and someone offers to teach you baking but there is a 'but'. You're asked to donate most of what you make.

Imagine that you are struggling with some of life's burdens and then a kind person delivers you some fresh baking, a wonderful treat. What if you knew that baking had been made by a prisoner?

The concept, known as Prison Bake and run by the charity Good Bitches Baking (GBB), had been trialled in partnership with two Wellington Correction Facilities; initially at Rimutaka Prison 2018 and Arohata Women's Prison in 2019. And then Covid-19 arrived!

And while Covid is still with us in a currently lesser form, much work is going on behind the scenes to re-launch Prison Bake, starting firstly with Otago Corrections Facility and then the goal is to have a baking programme in all 25 corrections facilities in New Zealand.

It's a huge undertaking and to help achieve the volunteer baker ingredient in the mix, GBB has engaged programme manager, Charlotte te Riet Scholten-Phillips, a woman with a wealth of experience in various countries working with volunteers in marginalised communities and sharing a message of kindness.

"I've not worked with prisoners before, but I was really drawn to GBB's mission of making this country as kind as it possibly can be. I genuinely believe that if we can all show a little more kindness to one another, we can make the world a better place. Prisoners will often have had a difficult start in life, and many won't have had opportunities to show kindness to those around them."

GBB marketing and communications manager Hannah Molloy says: "GBB strongly believes that kindness is redemptive to everyone involved, and that everyone can benefit from the opportunity to be kind. In fact, these are two of our organisation's core values.

"Altruism, random acts of kindness, and volunteering have been shown to be significant contributors to wellbeing and social-connectedness.

"When we considered who could benefit from volunteering to bake but aren't in a position to volunteer in a conventional way, the concept of Prison Bake was born."

Charlotte explains that involvement with Otago Corrections Facility began with a suggestion from University of Otago's Law for Change affiliation of law students.

"Law for Change is a group of law students who are studying at the University of Otago in Dunedin and they are using their law studies to try and change the dynamics between the law industry/body and how it works with prisoners. They are doing that through a number of programmes at Milton prison in particular, such as art classes and that kind of thing, to try and understand the men who are there, why they are there, what's led them to commit crimes and be in prison. And how it came to be that these people ended up in prison and what can be done to try and make sure

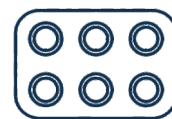


Project Bruce Kim Schiller right and colleague Catherine Paul

kindness



CAN'T BE MEASURED



small gestures WITH A LOT OF LOVE

KINDNESS IS OUR SECRET



Ingredient





## spotlight on

that they don't end up back there once they've finished their current sentence.

"They were keen because they wanted to do something that wasn't just a baking class. We'd been quite keen to emphasise with the prison that this is not just lessons on baking; the key thing for us is really around kindness, around being kind to yourself as well and taking care of your mental health. The idea that being kind to others can do really positive things for your own mental health too."

Law for Change approached GBB after reading about the charity and its mission to make Aotearoa the kindest place on earth.

Law for Change president Jessie Smalberger says Law for Change established prison volunteering in 2012. The initiative has provided law students invaluable experience and insight into the criminal justice system.

"It is so cool to do something fun with, and get to know, the Milton men. We reached out to GBB because we saw the incredible work they had done in other prisons. We saw a unique opportunity to link our students with men who are about to be released and are planning their future, giving further insight into the later stages of the justice system. We especially loved GBB's emphasis on kindness and rehabilitative change - something core to our own mission," says Jessie.

Charlotte says that having a prison in your community is probably not something that's viewed as an asset by many communities. Through Prison Bake she wants to refocus the positive aspects of having a prison in the community, and that prisoners can contribute to the community that they are part of.

Through the Wellington Prison Bake programmes, gifts of baking were distributed to Women's Refuges with very positive results for everyone involved.

Hannah says: "At Rimutaka Prison, the volunteers spent consecutive Saturday mornings teaching the men how to bake and talking about the work we do. Each unit baked two batches each weekend, one to keep and one to donate to Women's Refuges. The men were asked to write a note to accompany the donation in the same way all our volunteers do.

"We provided the refuges with a feedback form for the women to complete if they wished to do so. We read the feedback out to the men the following week.

"The feedback was overwhelmingly positive, with a wider range of benefits reported than we anticipated.

"As hoped, the men did benefit from the opportunity to be kind and they demonstrated a desire to do more kind things like baking extra cakes, refusing to keep the baking themselves, and buying sprinkles to add some colour to the baking 'to make the kids smile'.

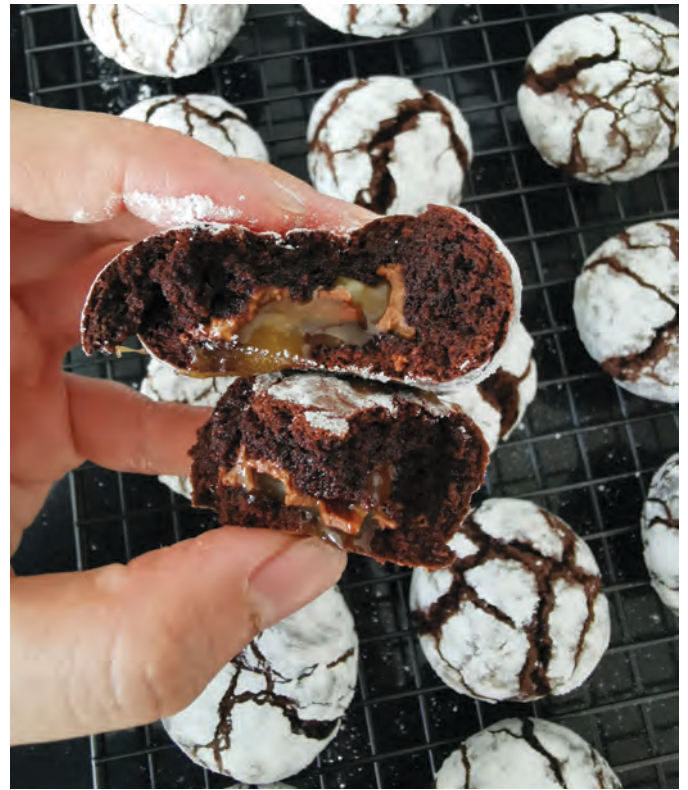
When asked about their experience of the programme the men's comments included: "I learned that I can be a kind person. I didn't actually know that." "I learned that I can actually do something like this." "Thank you from the bottom of my heart for giving me the opportunity to give to others."

Hannah says: "We also hoped that the women in the refuge would benefit from receiving baking from the men, and although some were hesitant at first, all refuges reported that it helped the women with their process of healing.

"It was the hope that you gave them [the recipients] that their own tāne could be better. You showed them that there is still goodness. It's gold."

"Unexpectedly, the trial also changed attitudes of the men towards volunteers, and the volunteers' towards the men."

Charlotte says while the Milton programme, which was due to start in March, has been delayed by Covid, much preparation has been going on, for this and for future prison bakes, so that once Prison Bake can start again, it will be able to get going quickly.



For Milton, that work has been especially with Project Bruce, the community trust that will distribute the baking.

Project Bruce Community Development Worker Kim Schiller says when GBB approached them to be part of the programme they were delighted to hear the good news connected with the prison and how the Prison Bake programme could benefit their community.

"I work in the Tokomairiro community hub. We have an office in here which is a social service provider and we have Plunket and one of our Plunket nurses bakes for GBB so we know a bit about them. And then they got in touch with us as an agency to distribute the treats. They wanted them to be distributed just within the area close to the Otago Corrections Facility (OCF). The idea was to connect the prison a bit more closely with the community, which is perfect," says Kim.

It's a diverse small community of 4000 people, lots of young families – three early childcare facilities, three primary schools, and a high school, some people are well off, others struggling, especially due to Covid.

"It's an amazing community where everybody helps each other and there's a great community spirit. We've got some beautiful volunteers who are always keen to help but there are definitely areas of the community that are being affected by Covid





## spotlight on



and generally finding it hard to make ends meet. So it will be really nice to bring some treats to people who wouldn't ordinarily access them."

Project Bruce covers Milton, Taieri Mouth, Waihola and all the areas in between; "once this lot of Covid is over it will be lovely to distribute to all those areas as well.

"The way Project Bruce works is we have a board which is made up of amazing community members that are well connected from each community and they are known as contact points. We'll be keeping our ears to the ground for people needing a treat but also there'll be feedback through the channels of our board and connections in each community as well, which is brilliant. Often the people we want to reach aren't people who would put their hand up as well. So it's really nice for other people to refer to us."

Kim says Project Bruce has previously worked with Otago Correction Facility (OCF) on several occasions. Prior to the Government roll-out of healthy school lunches, Project Bruce set up a programme for school lunches to be made at the facility using rescue food. As a result they were able to supply lunches to about 20% of the school roll in the area. More recently they've worked with the prison to produce 800 frozen meals cooked by the prisoners that have been distributed across the community.

"So Prison Bake is just another beautiful extension of that," says Kim.

She has personally witnessed the benefits of such programmes for both the prisoners and the recipients.

"I had an amazing email from a mother of one of the men in OCF who was part of the programme. She said it had given him something positive to focus on and for the first time in years he felt really good about his contribution. I had a wee cry when I read that. It was beautiful. You just know that those guys take it really seriously and they are genuinely feeling great about giving back to the communities that they've offended against. But also it helps shift the community perception.

"It's so hard for guys coming out of prison to get a foothold back in the community because there's no trust and everything is so much harder for them. So if we can build a community through projects like this where the rapport between prison and the community is already strengthened through these types of activities, it makes it easier for when they come out and they'll be a bit more accepted. It's just breaking that perception. We really want to send the message that these guys are someone's son and father and real humans that are doing lovely things for the community and genuinely want to come back. The gratitude for the lunches and meals has been enormous and that will continue with these baked treats," says Kim

She says in a time when there is so much bad news, having programmes like Prison Bake that don't expect anything in return exist to help people feel better and lift spirits is really important. Charlotte from GBB says once the eight-week programme gets underway, volunteers, who had been specifically trained for the

role regarding security, will work with 12 to 14 prisoners in the prison kitchen.

"The Law for Change students want to contribute too with 2-3 volunteers so we'll have between four and five GBB volunteers working alongside them," says Charlotte.

"Because this is a new programme and we're new to working with this particular prison, they just want to test things out a bit and see that it works and then I think we'll look at bigger numbers in future programmes. Our idea really is to run, in an ideal situation, at least two Prison Bakes a year in the prisons we work in and maybe up to three depending, just to be able to touch all of the prisoners who are finishing their sentences. That's our ideal."

At the start of the baking sessions volunteers will arrive early for the security clearance, they'll be briefed by the volunteer coordinator, and then they'll head up to the kitchen to set up.

"For the first session, there will be a bit of a chat around what Prison Bake is trying to achieve and how kindness sits within that. It's a chance for the volunteers to develop a bit of an initial relationship with the prisoners.

After that, they start baking.

The first bake will be about an hour so that they have time for that introduction session. They'll be baking fruit and nut cookies because they are quick and easy. We start with simple recipes and work our way up. The last one is a variation of a hummingbird cake and that has icing as well so it takes a bit longer and is more in-depth."

During the eight weeks the prisoners will also learn to make brownies, Weetbix slice, cheese scones so that some of the savoury side of baking is covered, and a range of other treats.

"The idea is that the prisoners will hopefully learn some useful skills even if they don't take it into a job setting when they finish. I think there's also the positive benefit for prisoners that they might start baking within their family and baking for their kids. So it's not just that they produce these skills for work, it's also for their personal lives as well."

After the prisoners have completed their baking session, they will have a 30-minute debriefing where they will get to share some of what they have baked.

"Ideally they'll have two items of baking, one that they've made themselves and one that has been made by another small group and we'll have a chat around kindness and why we do what we do. Afterwards the baked goods will be distributed by Project Bruce and will go directly to the Bruce community. So they are looking to donate the baked goods to families in need and children.

"We'll be asking Project Bruce to give some feedback every week. We'll probably give them some questions that they can ask the families where the baking is being donated to so every week, in our 30-minute end of session bit, we'll share the feedback that we've received from recipients so that the prisoners get the idea that they are doing something that is really appreciated.

It's really nice that they get that feedback and take onboard what they are doing, something that is really kind for their community," says Charlotte.

If you would like to know more about GBB see: <https://www.gbb.org.nz>



**good bitches**  
BAKING



# Chocolate Hot X Buns



## Ingredients

1 1/2 cups **Meadow Fresh Milk**, warmed  
8g sachet (2 1/4 teaspoons) **Edmonds Instant Dry Yeast**  
1/2 cup **Chelsea Caster Sugar**, divided  
4 cups **Edmonds Standard Grade Flour**  
1/2 cup cocoa powder  
60g **Tararua Butter**, chilled, chopped  
1 egg, lightly beaten  
2/3 cup dark or milk chocolate bits  
**Tararua Butter**, to serve

## CROSSES

1/4 cup **Edmonds Standard Grade Flour**  
2 teaspoons **Chelsea Caster Sugar**  
3 Tbsp water

## GLAZE

1/4 cup **Chelsea Caster Sugar**  
2 Tbsp water



## Method

Step 1: In a medium bowl, whisk together **Meadow Fresh Milk**, **Edmonds Instant Dry Yeast** and 1 tablespoon **Chelsea Caster Sugar**. Cover and set aside.

Step 2: Sift **Edmonds Standard Grade Flour** and cocoa into another larger bowl. Rub in **Tararua Butter** until mixture resembles fine breadcrumbs. Make a well in centre. Add yeast mixture, egg and remaining **Chelsea Caster Sugar** (7 tablespoons). Stir to combine. Turn dough onto a lightly floured surface. Knead for 1 minute. Transfer to a lightly oiled bowl. Cover. Set aside in a warm place for 1 hour or until doubled in size.

Step 3: Meanwhile, grease a 6cm-deep, 23cm (base) square cake pan and line with baking paper, allowing an overhang to help pull the hot cross buns out after baking.

Step 4: Punch down dough. Turn out onto a floured surface. Knead for 5 minutes or until smooth. Add chocolate bits. Knead to combine. Divide into 16 equal pieces (tip: use a kitchen scale to help with this) and roll into balls. Place in prepared pan. Cover. Set aside in a warm place for 30 minutes or until slightly risen. Preheat oven to 200°C bake/180°C fan bake.

Step 5: While buns are rising, make paste for the crosses. Combine **Edmonds Standard Grade Flour**, **Chelsea Caster Sugar** and water in a bowl. Spoon into a snap-lock bag. Snip 1 corner from bag. Pipe crosses onto buns. Bake for 10 minutes. Reduce heat to 180°C bake/160°C fan bake. Bake for a further 15-20 minutes, or until golden and cooked through.

Step 6: Make the glaze by combining **Chelsea Caster Sugar** and water in a small saucepan or microwave-safe dish and heat until sugar has dissolved.

Step 7: Remove cooked buns from cake pan and place on a wire cooling rack. Brush tops with glaze. Cool. Serve with **Tararua Butter**.





# Spiced Pumpkin Muffins

Recipe by: Darryl Burton  
@Farmers Mill



## Method: Cream Cheese Icing

Soften Butter and Cream Cheese in microwave for 30 seconds on medium heat.

Place Butter, Cream cheese and Vanilla essence into mixing bowl.

Mix on medium speed, scrape the sides of bowl, mix until blended.

Add in Icing Sugar - mix on medium speed until blended.

## Ingredients:

### Dough

Cooked Pumpkin	500g
Caster Sugar	250g
Unsalted Butter	250g
Eggs	200g
Orange rind	4g
Farmers Mill Summit flour	375g
Baking soda	12g
Mixed spice	8g
Cinnamon	8g
Ginger	8g

### Cream Cheese Icing

Butter	150g
Cream cheese	225g
Icing sugar	750g
Vanilla Essence	10g

## Method

Remove skin from Pumpkin, dice into small even pieces, place in saucepan with enough water to cover the pumpkin, boil until it is soft, remove from heat and drain.

Beat Eggs, Butter, Sugar, Orange Rind and Spices together on slow for 1 minute. Scrape the sides of the bowl, mix for further 1 minute on slow then scrape the sides. Add in flour and baking soda and mix for a further 2 minutes.

Scrape the sides of the bowl.

Add in Pumpkin and slow mix minute, do not over-mix / avoid breaking down the pumpkin.

Deposit mixture into lined muffin trays.

Bake at 160C or 140C (fan bake) for 15-20 minutes / or until baked.

Leave to cool for 10 minutes and then remove from muffin tray. Once fully cooled - using a medium star nozzle - pipe cream-cheese icing on the top. Top-off with a sprinkle of cinnamon.

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# Artisan Hot Cross Buns

**BAKELS**  
BAKERY INGREDIENTS SINCE 1904

## INGREDIENTS

### Group 1: Dough

- 2kg** Strong Flour
- 2kg** Bakels Pane Rustico Sour 50% Concentrate
- 240g** Natural Brown Sugar
- 120g** Egg
- 120g** Butter
- 160g** Bakels Masterfat V
- 70g** Bakels Instant Active Dried Yeast
- 2.48kg** Water (Include juice from soaking fruit)

### Group 2: Fruit Mix

- 160g** Bakels Thai Ginger
- 1.6kg** Currants / Sultanas (Equal Parts)
- 1.6kg** Apple Juice (Use enough to cover / soak fruit)

### Group 3: Bun Glaze

- 100ml** Apple Juice
- 200g** Brown Sugar

## METHOD

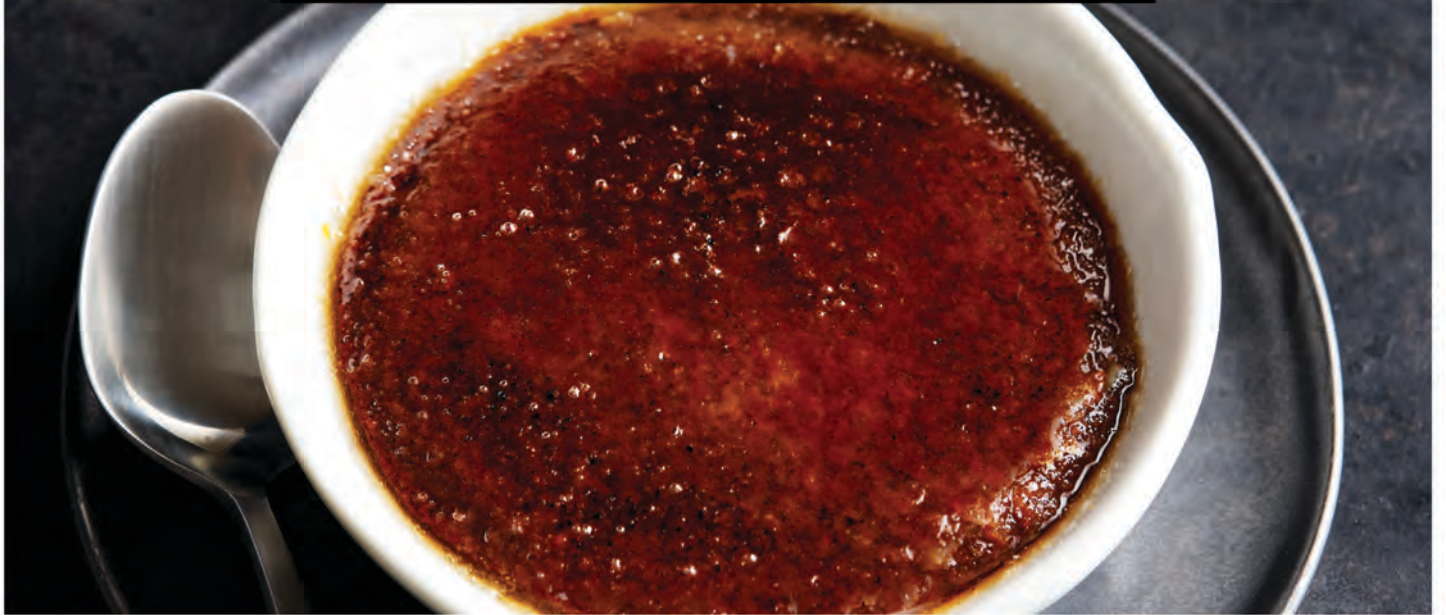
1. Prepare fruit and ginger, cover with apple juice and leave to soak in a covered container over night.
2. Drain fruit, retain juice to use as part of the dough water.
3. Mix dough ingredients for 2 minutes on slow then move to second speed until fully developed.
4. Add fruit and mix on slow until fruit is incorporated.
5. Bulk ferment for one hour or until double in size.
6. Divide into 75G buns or 290G batons.
7. Proof then bake at 190-200c in a deck oven for 18-25 minutes.
8. Boil bun glaze ingredients together.
9. Glaze buns heavily while still hot.







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## CHOCOLATE CRÈME BRÛLÉE

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TOTAL TIME 25 MINUTES + OVERNIGHT SETTING TIME, MAKES 10 RAMEKINS

### INGREDIENTS

Crème Brûlée (60g each)

72g NESTLÉ Docello®

Crème Brûlée Mix

240ml Milk

240ml Thickened cream

80g NESTLÉ PLAISTOWE

70% Cocoa Dark

Chocolate Couverture

Vanilla Chantilly Cream

(15g each)

140ml Thickened cream

14g Caster sugar

0.5g Vanilla bean paste

2g Gelatine powder

10ml Water

Extra sugar for caramelising

### METHOD

#### Crème Brûlée

In a pot place milk and cream and bring to the boil. Remove from heat and whisk in NESTLÉ Docello® Crème Brûlée Mix until all dissolved. Add in the chopped chocolate and whisk till it is all combined. Weigh out 60g in each ramekin, place in refrigerator till set.

#### Chantilly

Mix together gelatine and water, set aside in fridge. Heat up cream, sugar and vanilla to 50°c. Melt gelatine mix in microwave till melted and mix in with cream. Set overnight, whip just before ready to serve.

### Finish

Using the extra sugar, form a thin layer on top of the Brûlée and with a small blow torch, caramelize the sugar slowly till it all melts and there is no sugar left. Cool down and serve with Chantilly Cream.



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# Hot Cross Buns with a twist

Put smiles on the faces of your health-centric customers this Easter with these tasty Hot Cross Buns, featuring Pin and Peel's plant-based blend of coconut and non-GM canola oil

## INGREDIENTS

2000g Bakers Flour  
240g Cookie Blend  
20g Improver  
60g Dry Yeast  
20g Salt  
200g Sugar  
100g Milk Powder  
1040ml Water  
10g Vanilla  
200 Eggs  
30g Spice  
600g Sultana  
600g Currants  
160g Peel  
**Cross Dough:**  
220g Bakers Flour  
40g Cookie Blend  
190ml Milk  
**Glaze:**  
50ml Water  
100g Granulated sugar  
0.5 g Ground ginger  
5ml Lemon juice  
2g Lemon zest, finely grated  
1 pinch Cream of tartar

## METHOD

**For the buns:** Place the flour, cookie blend, sugar, improver, milk powder, yeast, salt, eggs, vanilla and spices in the bowl of a large mixer fitted with a dough hook. Add the water and mix the dough on low speed 3 minutes until moistened. Stop the machine and scrape down the bowl. Add additional flour if necessary to create a soft dough. Mix the dough on medium speed 6 to 7 minutes until it is soft and pliable. Add the fruit and mix the dough on low speed until the fruit is well distributed in the dough. If necessary, dust the dough lightly with more flour to help the fruit incorporate. Scrape the dough onto a flour-dusted workbench. Cover and ferment 30 minutes. Deflate the dough and fold it into thirds, then bench rest another 15 minutes. Divide the dough into 105g pieces. Round the dough into tight rolls with a smooth top surface. Place the formed rolls seam side down on a paper-lined half-sheet pan. Position them in rows on the tray, five rolls by six rolls, so that the rolls touch when fully proofed. Proof the rolls with low humidity until doubled in size, approximately 50 minutes.

**For the cross dough:** Combine the flour, cookie blend and milk in the bowl of a mixer fitted with the paddle attachment. Mix on medium speed until the shortening is well blended and the dough is lump-free. When the rolls have proofed, scoop the cross dough into a pastry bag fitted with a plain tip. Quickly pipe a cross over the surface of each roll. Bake at 190°C until the rolls are a rich brown color, approximately 15 minutes.

**For the glaze:** Place all ingredients in a heavy saucepan. Bring the mixture to a boil, stirring until the sugar dissolves. Continue boiling 5 minutes until the mixture reduces into a light syrup. Strain the glaze into a bowl and allow it to cool, then refrigerate the glaze until it is well chilled. Brush the hot rolls generously with the chilled Bun Glaze, making certain they are well coated so that no dry spots appear when the glaze dries.



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## THAI GREEN CURRY || SERVES 8

### INGREDIENTS

- 90ml vegetable oil
- 520g diced eggplant
- 2 red onions, chopped
- 600g button mushrooms, halved
- 500g beans, cut into pieces
- 400ml coconut cream
- 900ml Barker's Professional Thai Green Curry Meal Sauce
- 200g spinach leaves
- handful basil, ripped
- handful coriander, chopped

### METHOD

1. In a wok or saucepan, add the oil and heat until smoking hot.
2. Add in the eggplant and red onion. Fry until golden.
3. Add the mushrooms, beans, coconut cream and Barker's Professional Thai Green Curry Meal Sauce, bring to the boil and simmer for 10 minutes.
4. Add the spinach, basil and coriander. Stir in to wilt.
5. Serve with steamed jasmine rice.

### HANDY HINT

- Spray the eggplant with oil, place into a gas flame, rotate and char the skin all over. When cool enough to handle, scrape the skin off and use the smoked eggplant in the curry.

## BUTTER CHICKEN PIE || MAKES 10 PIES

### INGREDIENTS

- 10 sheets flakey puff pastry sheets
- 150g frozen chopped spinach (drained)
- 450g diced, boneless chicken
- 550g Barker's Professional Butter Chicken Meal Sauce
- 200g Barker's Professional Mango & Peach Chutney
- 2 eggs, beaten with 1 tbsp of milk

### METHOD

1. Grease the pie pans with spray oil.
2. Place the sheet down and over the pie pan, crimping off the excess pastry. Use a ball of excess pastry to push down to mould itself to the pan. Once all 10 are done, place in the refrigerator to firm up.
3. Meanwhile, lay the excess pastry trim over each other and roll out. Cut out 10 lids.
4. In a large mixing bowl, combine the spinach, chicken and Barker's Professional Butter Chicken Meal Sauce.
5. Half fill the pies with the chicken mixture, place 15 grams of Barker's Professional Mango & Peach Chutney in the middle of each pie, followed by the pie filling.
6. Brush the lid with eggwash, place this egg side down and crimp the edge to seal.
7. Brush the surface of the pie with eggwash.
8. Place into a preheated 180°C oven for 25 minutes.
9. Remove from the oven and brush the lid again with eggwash to make it shiny. Allow to cool before removing from pie pans.



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# HOT CROSS BUNS

## INGREDIENTS:

- |                        |   |
|------------------------|---|
| 100gm currants         | 60gm brown sugar                                    |
| 100gm sultanas         | 1 egg   |
| Juice of 1 orange      | 60gm of softened butter,<br>plus extra for greasing |
| 20ml of rum            | Finely zest of ½ an orange                          |
| 200ml milk             | 20gm sunflower oil                                  |
| 30gm of dried yeast    |   |
| 470gm of flour         | <b>GLAZE:</b>                                       |
| 30gm ground cinnamon   | 150gm of caster sugar                               |
| 10gm of ground nutmeg  | Juice of 1 orange                                   |
| 5gm of ground allspice | Scraped seeds from ½ a vanilla bean                 |
| 5gm of ground cloves   |   |



## METHOD:

- Combine currants and sultanas in a bowl with orange juice and your choice of rum, then cover and soak overnight.
- Warm half the milk in a saucepan over low heat until just lukewarm, then combine with yeast in a bowl and stir to combine.
- Place 420gm flour, combined spices (reserve 3gm spice mixture), sugar, egg, yeast mixture, remaining milk and 5gm salt in an electric mixer fitted with the dough hook and mix on low speed until combined (5 minutes). Add butter, zest and oil and mix until combined. Drain soaked fruit (reserve liquid). Stir fruit through dough just until incorporated. Place dough in a bowl lightly greased with butter. Cover and set aside to prove until dough has doubled in size (2 hours).
- Line a baking tray with baking paper. Knock back dough, divide into 12 pieces, then roll each into a smooth ball, dusting with a little flour if needed to prevent dough sticking (do not add too much as dough will become tough). Place buns on tray in even rows, leaving a 2cm gap. Set aside to prove until doubled in size (30-40 minutes).
- Combine remaining flour and reserved spice mixture in a small bowl with 40ml water and mix to a paste. Transfer paste to a piping bag, snip the end and pipe crosses over buns.
- Leave Unox Intelligence Performance as is, with Smart.Preheating and Adaptive.Cooking on. Set the below programs on your Unox oven to begin baking your hot cross buns until golden and cooked through.



Step 1



Step 2



Step 3



Step 4



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