

slice

Issue 56: Autumn 2023



- **The Great Hot Cross Bun Competition 2023**
- **Sweet Treats**
- **Autumn Warmers**
- **Spotlight On - Egypt calls on tutor**



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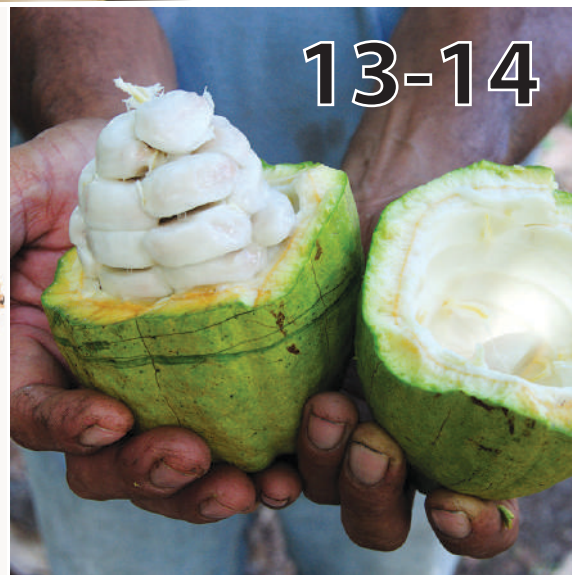
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by Paige Nairn,
REACH Media Taupō



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

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Welcome to new members



Jaccky Gov:

Sunrise Bakery, Three Kings, Auckland

Murray Wilson:

Cottage Café, 70 High Street, Leeston

Rob Dickson:

Kimbell Country Kitchen, 12 Perambulator Lane, RD 17, Fairlie

Ellen Waymouth:

Pt Chev Cookie Company, 41A St Michaels Ave Pt Chevalier, Auckland

Panha Chum:

The Bakery Queenstown, 37 Shotover Street, Queenstown

Brittany McDonald:

FlourBro, 171 Dee Street, Invercargill, Southland

Renico JV Rensburg:

Bake Me Home Ltd, 33 Mulroy Place, Pinehill, Auckland

Debbie Harlow:

In The Mix Bakery, 16 The Enclave, Totara Heights, Auckland

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President's Report

Blimey! What a start to 2023! For those of you affected by the recent storms and subsequent flooding, slips, road closures etc, we hope that by the time you read this, things have improved considerably. It's incredible how everything can turn upside down in a moment with unexpected results. I still think we're in the right business though, and we're learning to be much more resilient despite everything that is thrown at us; wouldn't you agree?

There's a lot happening this year, so I'm really glad to have a strong Baking New Zealand executive to share the load as we begin to move forward with ideas and plans to grow the baking industry and support our members in new ways.

At our AGM in November members voted in three new executives; Julia Kaur Randhawa of Piccolo Morso Bakery and Gelato Lounge, New Plymouth; Michael Gray of Nada Bakery, Tawa; and Jason Heaven of Total Baking Industries Ltd, Napier.

Julia (aka my daughter) has made a real success of the bakery she owns with husband Kamal, and she credits social media in helping achieve that. I sat listening to her in our first face-to-face executive meeting, trying not to show the 'proud dad' expression as she explained why we need better social media content and engagement to increase awareness of the baking industry and inspire the next generation. Julia started her career path at 15. She now juggles a two-year son, Arian, a business and wants to drive baking as a career. Yep, I was proud; she was on fire with enthusiasm, so let's get Baking New Zealand! Julia is responsible for the Social Media and Digital Content portfolio.

Michael and Jason have previously held portfolios on the executive and will be familiar names to many. They will jointly share the Events Engagement portfolio and part of their responsibility will be to create regional 'roadshow' mini events for members to network, meet our partners and visit a bakery or business related to baking in that region.

We kick off the first roadshow in Palmerston North on Thursday, March 16 at 4pm to coincide with entries being delivered for the Great Hot Cross Bun Competition at the NZ Bakels facilities. We're working on the plans for this event as *Slice* goes to the printers, but I can confirm a tour of Golden Crust Pastries Ltd, where we

Let's keep in touch!

Bernie Sugrue



produce on average two tonnes of pastry a day! We'll then convene to another room for networking over drinks and nibbles with hopefully a bit of entertainment thrown in for good measure. NZ Bakels representatives will be on hand to answer any questions regarding pastry and baking in general. Hopefully some of our other Baking New Zealand partners will be able to join us too. So, if you're interested in attending, let Michael or Jason know. Their details are on the inside cover of *Slice*.

As previously mentioned the Great Hot Cross Bun Competition is on again, and after some healthy debating, the executive voted to have an open category for entries this year. That literally means anything goes for flavour and bun type, even though some of us believe the only authentic hot cross bun is a traditional one. Don't get me started on whether they should be eaten fresh or toasted! Just make sure it's slathered in soft melting butter. It's a good thing I'm not judging the competition! When you enter make sure you follow the entry guidelines. You'll need to check the weight of your buns and provide a description card, but nothing that identifies your bakery. We give you an entry number. This competition is open to any business that makes and sells hot cross buns. It makes it a good place for businesses who supply to the baking industry to get their products in front of potential customers by offering something to go in our prize packs. If that sounds like you, give me a call on 0800 NZ BAKE (0800 692253) to discuss it.

The new Fair Pay Agreement process is about to start making itself known to us all. It is going to be a confusing time as the bumps get ironed out. As an association we're here to help our members navigate through the transitional period. You'll also find some good information at <https://www.employment.govt.nz/> and also <https://businessnz.org.nz/>

See you at the first roadshow.

From the editor

Welcome to our first *Slice* of 2023. What interesting times we live in. Thank goodness as a population we can grab a sticky bun, a slice of cake or a hot pie to cheer ourselves up. Nothing beats a bit of comfort food at times like these, so thank you to all you hard-working bakers.

This year we have some awesome things to look forward to starting with the Baking New Zealand Great Hot Cross Bun Competition in March. Any business that makes and sells hot cross buns can enter. See page 9 for entry details.

The Bakels NZ Supreme Pie Awards will finally celebrate its 25th Anniversary in Auckland on August 1. Kiwi pies are iconic the world over and this year one deliciously notable pie will make history as the 25th Supreme winner. What an honour! How would your pies stack up?

Baking New Zealand has three new executive members; two who are returning executives; Michael Gray and Jason Heaven. They have a wealth of knowledge and industry experience and will be real assets to the executive. Our third new executive member is Julia Kaur Randhawa. She has the youth and understanding to bring our social media and web coverage up to 2023 expectations and beyond. Julia is the future of our association and we're glad to have her on the executive.

Best of baking :)

Cynthia Daly



At our first face-to-face meeting of the executive for 2023 we set some major goals for this year. With the constant pressure on bakeries to find staff, the executive aims to reach out to secondary school hospitality, food technology and home economics teachers and offer whatever support they can towards baking instruction and mentoring students with an interest in a career in baking.

If you are a teacher receiving *Slice* for the first time, welcome. We are here to help with all things baking. Please don't hesitate to contact any executive members. Their details are in the front of *Slice*. Also regarding students, those who have left school and are now in apprenticeships or baking industry training will be entitled to free Baking New Zealand membership for the duration of their studies.

This issue of *Slice* is packed full of news; adventures in starting up a new business; being invited to teach in Egypt, and of course, plenty of mouth-watering recipes. Happy baking.

NZ News

Baking New Zealand Executive for 2023

Baking New Zealand's November 2022 AMG saw a changing of the baking guard with three new executives joining the board.

They are:

Michael Gray of Nada Bakery in Tawa, who has long-standing involvement with the board as a past executive member. Michael has virtually grown up in the association and along with parents, Peter (deceased) and Judith has helped establish and strengthen the former Baking Industry Association of New Zealand, to where it is now as Baking New Zealand. Michael is an award-winning baker with a wealth of knowledge and business acumen.



Jason Heaven of Total Baking Industries Ltd (in partnership with Michael Gray). Jason is also returning to the executive after a short break in which he has moved out to the bakery as the former owner of Heaven's Bakery in Napier and established his new business venture supplying and installing state of the art baking equipment to bakeries across New Zealand. Jason is also a multi-award winning baker and part of the Heaven's dynasty of bakers, meaning he too has extensive industry experience and knowledge to share. Michael and Jason will share the Events Engagement portfolio and are tasked with developing 'roadshow' type gatherings in North and South Island locations starting with Palmerston North in March.



Julia Kaur Randhawa brings youth to the executive and is the perfect fit for the Social Media and Digital portfolio. Julia owns Piccolo Morso Bakery & Gelato Lounge in New Plymouth with her husband, Kamal who has a Bachelor of Business Administration from Delhi University; and they have a two-year-old son, Arian. Julia is from the 'Sugrue' baking family and has fond memories of as a toddler learning how to drop muffins by playing with bubbles in the bath. At 15, she began



and then completed an Advanced Richmond (Swiss) through NZ Bakels, attributing her desire to become a baker through a passion passed on by her dad, Bernie Sugrue and her Nana. Julia is keen to bring social media and the new era of technology to the forefront in Baking New Zealand to spread as much industry awareness and inspiration to all ages and demographics as possible. "So let's get Baking New Zealand!"

Return executives are: Bernie Sugrue – President, Health and Safety portfolio; Jason Hay – Vice-President, Membership Growth and Engagement portfolio; Michael Meaclem – Treasurer; and David Bradley, Competitions portfolio.

happenings

March 1-14 - Entries open, the Great NZ Hot Cross Bun Competition
www.bakingnz.co.nz

March 15 - Entries close, the Great NZ Hot Cross Bun Competition

March 17 - Judging Day, the Great NZ Hot Cross Bun Competition

March 17 - St Patrick's Day

March 18 & 19 - Cake & Bake Germany
www.cakeandbakemesse.de/

March 20 - International Day of Happiness

March 25 - Earth Hour

April 7 - Good Friday
April 9 - Easter Sunday
April 10 - Easter Monday

April 12-14 - FABEX Japan including Dessert Sweets & Drink Festival 2023
www.expotobi.com/fabex-japan

April 25 - Britain's Best Loaf Birmingham
www.britainsbestloaf.co.us/live/en/page/home

April 29&30 - Auckland Go Green Expo 2023 (Go Green Expo provides opportunities to Taste, Learn, Buy and Talk to exhibitors about their products and where you can purchase them)
www.gogreenexpo.co.nz/location/auckland/

Diary Dates

July 27 - Bakels NZ Supreme Pie Awards Judging Day
August 1 - Bakels NZ Supreme Pie Awards



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Date / /20__

NZ News

Supreme Pie of 2021 still number one seller

At Euro Patisserie in Torbay, Auckland the pie cabinets are never quite full as demand for the 2021 Bakels NZ Supreme Award Steak and Cheese Pie is still the hot favourite [pun intended].

"Yes, the Supreme pie is still our number one seller till this day," says Sopheap Long, who owns the Euro Patisserie with husband and fellow baker Bunna Hout.

"Initially, business boomed right away after we won Supreme in 2021. However, we had to close down due to Covid just a few weeks later, and, like the majority of businesses in New Zealand, this impacted us greatly. However, winning the Supreme title allowed business to remain steady as customers were eager to get out of lockdown and try our Supreme Steak and Cheese Pie afterwards, and into 2022 as well."

Sopheap Long was the first female winner of a Bakels NZ Supreme Pie Award and this year she will be back defending her title.

Between feeding hungry pie fans, Sopheap and Bunna have been working on ideas for the competition. Previously, these two passionate bakers competed against each other in the Pie Awards when they had separate bakeries, so recipe development can be quite secretive as they vie for the best pie to enter. But if their Supreme steak and cheese winner or their slow cooked, stout (black beer), beef and cheese pie is anything to go by other bakers may face stiff competition. Sopheap is pretty keen to retain the 'pie queen' title after toppling seven times Supreme Award winner, 'pie king' Patrick Lam of Patrick's Pies Goldstar Bakery, Tauranga.

"All I can say is that we are coming up with lots of new ideas for this year's pie competition..."

"Yes! It would be fantastic to win Supreme again, and we will definitely give it our best shot," says Sopheap.

Past winners:

- 2022 - Postponed
- 2021 - Euro Patisserie - Steak & Cheese
- 2020 - Postponed
- 2019 - Patrick's Pies Goldstar Bakery - Mince & Cheese
- 2018 - Patrick's Pies Café & Bakery - Gourmet Meat
- 2017 - Fast & Fresh Bakery - Gourmet Meat
- 2016 - Patrick's Pie Group - Bacon & Egg
- 2015 - New World Greenmeadows - Potato Top
- 2014 - The Clareville Bakery - Gourmet Meat
- 2013 - Greenlane Bakery & Café - Mince & Cheese
- 2012 - Vivands Bakery - Gourmet Fruit
- 2011 - Vivands Bakery - Gourmet Fruit
- 2010 - Goldstar Patrick's Pies - Bacon & Egg
- 2009 - Goldstar Patrick's Pies - Gourmet Meat
- 2008 - Jackson's Bakery & Café - Chicken & Vegetable
- 2007 - Jackson's Bakery & Café - Vegetarian
- 2006 - Heavens Bakery Ltd - Gourmet Fruit
- 2005 - Brookfield New World - Mince & Cheese
- 2004 - Goldstar Patrick's Pies - Gourmet Meat
- 2003 - Goldstar Patrick's Pies - Steak, Mince & Cheese
- 2002 - Oslers Bakery - Mince & Cheese
- 2001 - Elite Cake Shop - Mince & Cheese
- 2000 - Muffs Pantry - Apple
- 1999 - Pat's Pantry - Steak (diced) Vegetables & Gravy
- 1998 - B'S Bakery - Steak, Mince & Gravy
- 1997 - Quality Caterers - Apple Pie

Glory awaits 25th Pie Awards champion

Since 1996 NZ Bakels has championed the working man's (and in many cases working woman's) meal, the humble pie. And this year, after much waiting, the Bakels NZ Supreme Pie Awards will finally crown its 25th anniversary champion at a glittering gala ball in the Great Room of Cordis Hotel, Auckland.

NZ Bakels managing director Brent Kersel says: "It's amazing to think how the quality of pies has grown up in those intervening years, and each judging day we're still awestruck at the innovation and dedication bakers put into their entries."

"Around the world now New Zealand pies are the stuff of legends with tourists taking to social media to tell others about the pies they've eaten here and where to get them."

"We also know the enormous boost in business and for their local economy, a Bakels NZ Supreme Award winner gains, and that is why this competition is so well supported by bakers. Their support has also made it one of the longest running food competitions in New Zealand."

Brent says that last year they chose to suspend the Awards for 2022 to give bakers, who were battle-wary from Covid and its ongoing impact, a chance to re-establish their businesses. It was the right decision, all things considered, though the murmurings of bakers who longed for a reason to celebrate were heard.

"We know how much this competition means to them. It goes much further than perfecting a pie. It recognises the hard work, drive and dedication of our baking industry to succeed. And NZ Bakels is proud to be part of that and acknowledge it."

"The 25th Bakels NZ Supreme Pie Awards will take place on August 1. Will you be crowned the champion in this momentous year? Keep an eye on <https://www.pieawards.nz/> for entry details. And good luck!"



Brent Kersel



Supreme 2018



Supreme 2018



Supreme 2021



Supreme 2017

NZ News

No eggs, no problem

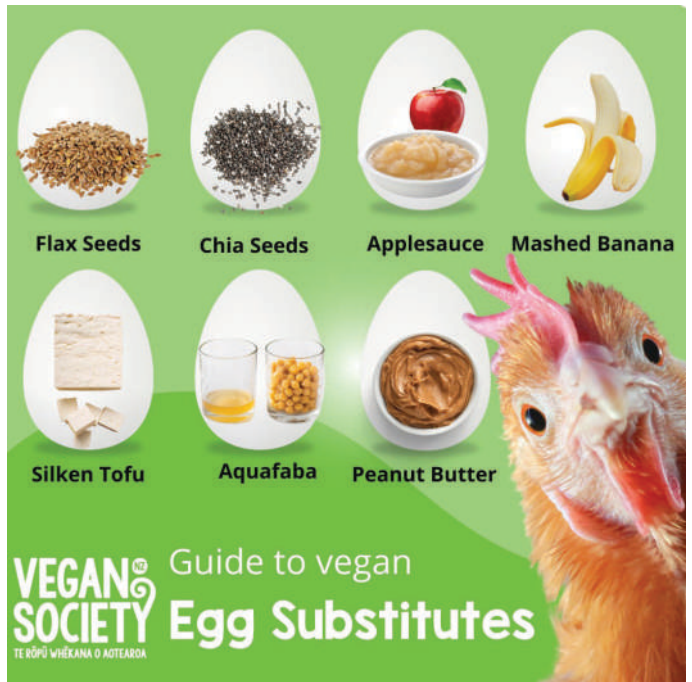
By Claire Insley Vegan Society New Zealand Aotearoa

The national egg shortage shows how much NZ relied on cheap eggs, though it is dire that we have ended up in this position. So it's good to know that there are vegan alternatives for eggs, whatever you want to do with them. These include flax and chia seeds, applesauce, mashed banana, tofu, aquafaba, peanut butter, vinegar and baking soda mixture, and agar-agar - as well as commercial products. It all depends what you want to do with the egg.

Do you want it as a binder, like in many baking recipes? Flax and chia seeds are great for binding solutions, as is agar-agar, especially if you are making something savoury. To replace eggs in cakes, you might want to try applesauce, mashed banana or peanut butter, depending on the flavour of the cake. The seeds are also great in cakes, especially muffins. Many cake and pancake recipes use oil instead of eggs.

For a glaze for your pastries, try using a plant-based milk, such as soy. You want one with some fat in it, but not overly tasting of the plant, like a coconut milk or cream would be.

The recipe you are using calls for egg whites? No worries, aquafaba has you covered for those! What is aquafaba? It's simply the "juice" from a tin of chickpeas (or indeed any bean), simply add some tartaric acid and whip it up for a fluffy egg white consistency for your pavlovas, aiolis or mayonnaises.



Did you know that they have found microplastics in eggs? There's more in the yolk than the white, but either way, with eggs and most animal products you use have these microplastics in them, which means we too will be consuming them.

Plants are cheaper, healthier, contain no cholesterol, can be with or without protein and are available now!

Any way that you want to use eggs, we can assure you that there is a plant-based alternative that will do the job, just as well. There are even recipes for vegan hard-boiled eggs, fried eggs, omelettes, fritattas, scrambled eggs, poached eggs, quiches, you name it, there is a vegan recipe for it. Have a look on this site for more information <https://vegansociety.org.nz/egg-alternatives/>

Ultimate Chocolate Cake

Ingredients

Cake:

- 3 cups flour
- 2 cups brown sugar
- 1 cup cocoa powder
- 2 tsp baking soda
- 1 tsp salt
- 1 cup vegetable oil
- 2 tbsp vinegar
- 2 tsp vanilla
- 2 cups water

Ganache:

- Whittakers dark chocolate
- Tin of coconut cream (unshaken)
- Plant butter of choice

Directions:

- Mix the dry ingredients, then add wet ingredients and stir until smooth.
- Bake in two greased, floured pans or one deep pan for 30-45 or until a knife comes out clean when pushed into the centre.
- Ice with ganache made from melted chocolate, margarine, and some of the fatty part from an unshaken can of coconut cream. Mix this together over low heat until the chocolate melts and combines with other ingredients.
- Ice after the ganache has chilled.

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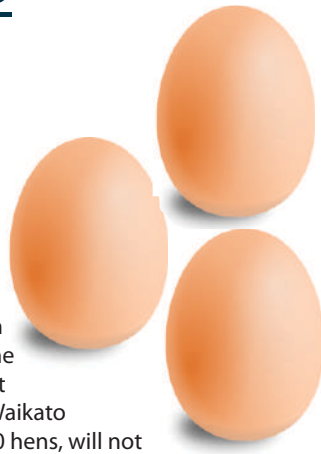
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NZ News

Egg shortage caused by snowball effect



Panic buying in supermarkets has now moved on from the Covid toilet paper grab to a rush on eggs as national media highlight the growing egg shortage, and a recent fire at a Zeagold Nutrition owned Waikato egg-laying farm which killed 50,000 hens, will not help the situation.

With concerns of how this egg shortage will impact on the baking industry, *Slice* spoke to the NZ Egg Producers Federation; national wholesale food distribution company, Bidfood, and an egg producer.

Poultry Industry Association of New Zealand executive director Michael Brooks, who also represents the Egg Producers Federation of New Zealand says there have been multiple factors that lead to the current egg shortage and while some people might point the finger at caged-bird transition, it actually hasn't really had any impact.

"In 2012 the welfare committee said, and the industry totally agreed, 'you've got to get out of the old-style cages'. The first group, about 40% of the caged farmers had to go in 2018. That went through very smoothly. Then about 2018, also, the supermarkets said 'while we acknowledge the code says colony cage is just as good as barn or free range and you can use it, we're not going to take colony cage eggs.'"

Michael says the transition from caged to colony was the easiest to achieve and by this stage at least 30% had moved to colonies. Those still to transition that were supplying to supermarkets, were left wondering what to do as supermarkets make up 50% of the egg market.

"You had to look at either a barn, which was a system no one had really tried or free range, which meant you had to buy a whole new farm.

"So ironically in 2019 - early 2020 some farmers thought there'd be a shortage of eggs and we actually had a glut. And then farmers went, 'I'm going to cut back on the chicks because I'm not making any money.'"

He says with the supermarket decision, it was almost like the industry went from almost reaching equilibrium to throwing the situation completely the other way. "Then came Covid, increases in grain prices and all those things. So eventually the flock, instead of stabilising around 3.8-3.9 million, it's currently down at 3.5 million. And that's why we have the shortage of eggs.

"The transition itself has gone smoothly with 40% in 2018, 20% in 2020 and the last 40% went in 2022. That has been achieved. Where people going to, what could they order, having to get equipment from overseas, and farmers lost a fair bit of confidence in what the market was going to do. So they weren't putting the number of chicks on. The transition was the background, but it was the other things that lead to the shortfall."

"The problem is, if you're a farmer and you order 20,000 chicks today, it's going to be 18 weeks before they start laying at the earliest. I've just seen the January figures today (February 7). It's a good number, but to make up the shortfall of 400,000 is going to take quite a few months of ordering increased numbers of chicks and that is the problem," says Michael.

He explained that the war in Ukraine has created a new gone up at least a third from what it was and that's international level of grain prices which isn't going to ease anytime soon. "Grain prices are going to be higher; the cost of grain i.e into chicken feed, that's about 65-70% of producing an egg.

That has a big cost. So I think costs are going to be at the higher level. Even if we get the numbers back, there'll still be higher costs to feed. Free range and barn are more expensive systems than colony or the old-style cages. It's just the nature of the business. So it's hard times really."

Michael says for bakers concerned about egg supply, the colony farmers have in many cases spent millions transitioning and they will be around for quite some time to come, and they produce a good quality egg, so bakers need to be talking to those suppliers as well.

Bidfood explained their current egg supply situation.

Bidfood category manager Chris Thorne says: "In readiness for the 01/01/23 cage free legislation Bidfood worked proactively with its egg suppliers to ensure adequate cage-free egg volume was available. As we are all aware the egg market is currently tight on supply, but by continuing to work with our long standing strategic partners we are managing to get eggs to our customers. Bidfood also has an exclusive brand of eggs called 'Hens Without Borders' which are cage-free and are from SPCA Blue Tick Accredited hen flocks."

By talking to other people in the industry we also found that the cost to produce eggs in an inflation-fuelled market is going up including poultry feed delivery charges; wages; and testing for diseases and bacteria. Those costs have seen a significant number of egg producers, particularly free range, choosing not to remain in business. Then there is the issue of grain supply, a large percentage of it comes from the Ukraine and is now severely limited due to the war. Climate change is also hampering crops growing, as grains like maize, need warm dry conditions. The recent flooding in New Zealand will have an impact that hasn't been totally considered yet, but the warning is chickens will not be the only animals short on dried feed.

More laying chickens will ease the supply chain in a few months; however the other issues will still need to be resolved.

Winton Bakery new owners to continue 69-year recipe

When the MacKenzie family started making cream buns to at Winton Bakery 69 years ago little did they expect their secret recipe would still continue through to its third owner who bought the bakery recently.



Second owner, Jeannie Peebles has been whipping up the fluffy, cream filled delights for 16 years and says nothing has changed in the Mackenzie recipe in that time. She's pleased the new owner, Panha Chum, who also owns The Bakery Queenstown is going to continue the tradition.

Jeannie says that while the actual buns are pretty much what you'd expect at any good bakery, it is the cream filling recipe that holds the flavour, and she has no intention of disclosing it. It is what keeps the customers coming back for more.

www.stuff.co.nz



The Great NZ Hot Cross Bun Competition - 2023

ENTRIES NOW OPEN Enter at: www.bakingnz.co.nz

Judging: Friday the 17th March

Deliveries no later than 5pm Thursday the 16th of March.

NZ Bakels, 21 Kelvin Grove Rd, Palmerston North, 5301

ENTRY CRITERIA

- 6 (Six) hot cross buns (any type, traditional, chocolate, vegan, gluten free, hybrid etc.)
- Can be batched baked or individually baked.
- May be glazing

Product description card **Must** be included, with **no** reference to your bakery.
Maximum weight - 900g total weight for all 6 buns.

JUDGING CRITERIA

Presentation:

- No signs of under or over proving
- Even sizes of all buns entered
- No signs of damage
- Tidy crosses neatly and of a suitable size.

Technical:

- Baked correctly (not under or over baked)
- Even distribution of inclusions.
- Correctly molded (no blemishes or tearing)
- No signs of under or over proving.

Eating:

- Well balanced flavour (not overpowering or under underwhelming)
- Well-conditioned/soaked fruit or appropriate filling.
- Inclusions are well balance and in proportion to the bun
- Soft eating qualities.
- Enjoyable after taste

Reasons for disqualification:

No product description card included, or description card references your bakery.
6 buns exceed 900g.
Incorrect number of units supplied
Late deliveries will not be accepted.



March 14 - Entries close

March 16 - Entries to be delivered to NZ Bakels 21 Kelvin Grove Rd, Palmerston North, 5301 no later than 5pm

March 17 - Judging day at NZ Bakels Palmerston North.

Winners of the three top placings will be notified on March 17 with the winner announced in the media the following week.

Crushing on hot cross buns

By Monique Balvert-O'Connor

Kiwi tastebuds hanging out for some hot cross buns can be assured treats are in store.

The top three placegetters in last year's Great NZ Hot Cross Bun Competition all promise they'll be delivering these seasonal delights at the award-winning quality enjoyed in 2022... if not upping the yumminess factor.

At Auckland's Daily Bread (2022 competition winner), Timaru's U-Bake, and Christchurch's Copenhagen Bakery there's talk about tweaking a few things like maybe changing the butter/egg yolk or sour dough/yeast ratios or altering the glaze... but tweaks only. U-Bake owner Simon Bruce says he is prepared for hot cross buns that may be even better.

"If you loved last year, you'll definitely be happy this year," says he, whose bakery ranked second in the 2022 competition.

The beavering began early in the year at these bakeries in readiness for the Easter (and pre-Easter) rush. And if you're highly ranked in the country's annual hot cross bun competition then expect a rush!

These award-winning bakery owners say exposure from the competition, run by the Baking New Zealand, meant demand skyrocketed and life was manic. But they're ready for this year's rush, and rest assured, they don't want anyone to miss out!

Daily Bread

If this bustling enterprise has a secret weapon to hot cross bun success, it could be baker, Germany's Patrick Welzenbach, or Italy's senior pastry chef Lorenzo Romano. Patrick, who's head of Daily Bread's production and one of the company's three owners, has ancestry on his side – he's a 22nd generation baker. Lorenzo, meanwhile, had the idea of switching out the traditional yeast-focused hot cross bun recipe for one that includes a sour dough component. Rumour has it the sour dough factor could have pushed Daily Bread's competition offering up to top place.

So says Daily Bread operations manager Kieran Evans, who adds



Easter Goodies hot cross buns past winners Daily Bread.

that sour dough is a core part of the business so is here to stay.

Kieran – who likes his hot cross bun heated, with very salty butter – says winning was huge for the business in terms of exposure.

"It was immense, crazy – we definitely didn't forecast how many customers we would see. It was all hands on deck, all day, every day. Sales were through the roof," he tells.

This winning enterprise is not resting on its laurels. Every year there's time for hot cross bun analysis. Should there be a recipe tweak? Kieran says there could be a "wee change" around the ratio of butter to egg yolk to make the buns last a little longer.

Daily Bread, which has been operating for five years, employs about 150 staff (including casuals and part-timers) with that including "an amazing pastry team". Sweet and savoury pastries, sourdough bread and a selection of beautiful cakes are produced at the company's Pt Chevalier and Belmont sites. Daily Bread bakeries can also be found in Ponsonby, Newmarket, Federal St (CBD), and a flagship site open soon at Britomart. There's also the opportunity to buy online - those sales show it isn't just Aucklanders crushing on Daily Bread's hot cross buns.

U-Bake

Hot cross buns are the "top dogs" at Simon and Deborah Bruce's Timaru bakery.



Daily Bread's baker Benjamin Eyres and pastry chef Lorenzo Romano (right)



Simon Bruce with his award-winning hot cross buns

EASTER GOODIES

The “tasty” buns are Simon's passion, his favourite thing, and he's been making them “forever”. Many share his love for them, evidenced by their consistent high placing in the competition over the past few years, including first place in 2018.

This happy baker likes to tell the story of the time in 2017 when he was returning to his bakery after a 5.30am delivery.

“I could see from about two kilometres away that there was a lot of activity – about a dozen cars outside our bakery at 5.30 in the morning. I didn't know what it was about.”

That was the year U-Bake got third in the competition.

“The following year we won it and there were people queuing all day, people inside the bakery waiting for the buns to come out the oven. We were just so busy and so under prepared. Simple as this - I could not make enough,” he says speaking of the 2,500 packets of six produced in just one day.

“People go crazy about them. Each year demand has been building and we have been running out. After finishing second last year we know to be prepared this year. We'll do our best not to, but if we run out, we run out,” says the man who doesn't want his business to become too commercial. Extending his shop last year to make it three times bigger was a necessity though.

Producing his hot cross buns is a slow process and quality is always top of mind.

“Every aspect is worked on really hard, and I think I've pretty much perfected my recipe, so all I'll be doing now is tweaking. We have such a big following and I don't want to fix something that's not broken.”

Tweaking for Simon is about being adaptive, about working around the elements (flour, for example, can differ from month to month) and adapting to different temperatures.

Hot Cross buns have put U-Bake on the map, and their award-winning Christmas Tarts are also stars. The bakery's slices and pies keep people coming back too, and chances are they'll find hot cross buns regardless of the time of year.

“It's not just an Easter thing. We make them every now and then. From the start of January it snowballs, and after Easter we have people pre-ordering,” Simon tells.

As for consumption on the home front... “We usually eat them fresh at home, or in the toaster in the morning with lashings of butter. My wife likes the bottom; I like the top with its sticky glaze.” Perfect.



Simon receiving his second place certificate from Baking NZ president Bernie Sugrue

Copenhagen Bakery

A Danish fruit bun that's been developed over the years into a NZ hot cross bun is paying great dividends for Christchurch's Copenhagen Bakery.

John Thomsen (the Danish baker) and his Kiwi wife, Donna, have been in business 35 years, clocking up many awards in that time, including third in last year's Great NZ Hot Cross Bun Competition.

“Over the years we've developed a recipe that brings people back,” says Donna from the bakery-cafe in Harewood Road where everything is made from scratch.

Real butter, three fruits, spices, sour dough and a small amount of yeast are the key ingredients, and the punters know the resulting hot cross buns are “quite moorish” - full of fruit, yet light at the same time.



Copenhagen Bakery - John and Donna Thomsen

The Thomsen's are ready for this year's rush – as per last year they'll be knocking out about 8,000 buns on the day before Easter alone. People come from far and wide for their hot cross buns, and other seasonal favourite – Christmas mince pies. They've also won meat pie awards, and the bakery's delights include a wide range of delectables. They specialise in sour dough craft bread and European pastries (including Danish, of course) slices and cakes, produced by John, two senior bakers and two apprentices.

There's much to tempt, but Donna and her Dane say the hot cross bun is hard to beat.

“Fresh out of the oven is absolutely the best with slivers of real butter,” Donna says.

“But I am rather partial to slicing one in half to pop in the toaster to crust it up, then add butter. And if I am really naughty maybe some Danish brie with a little apricot jam on top. Delicious and decadent.”



Danish baker John Thomsen (right) and his team at work in Copenhagen Bakery



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Cacao the hero source of goodness in Solomon's Gold

By Sue Hoffart

When baking giant, Cookie Time needed chocolate for a new gluten-free cookie, it called on a small Mount Maunganui factory for the key ingredient.

A boutique ice cream maker, nut butter manufacturer and health food manufacturers are also among those who rely on Solomon's Gold to supply New Zealand-made chocolate with Pacific Island roots. All the cacao beans are bought directly from about 60 small, family-owned farms in the Solomon Islands. In many cases, these families have received funding for infrastructure on their land and they are paid a premium for the beans that travel to Mount Maunganui.

The factory produces cacao nibs – roasted, crushed cacao beans - and a range of chocolate pieces for commercial customers, as well as retail bars. Plenty of supermarkets stock the company's chocolate bars in their health food aisles.

"It's what we don't put into the chocolate that makes it special," says general manager Glenn Yeatman. "It is made how chocolate should be made, with the simplest of ingredients; sometimes only two ingredients. And we hero the cacao because that's where the goodness comes from; the less refined, the better."

All Solomon's Gold chocolate is dairy-free, kosher-certified, coeliac-friendly and made in a nut-free factory using organic cacao beans that have been harvested from family-owned farms in the Solomon Islands. The factory itself is in the process of becoming Bio Gro-certified.

There are no preservatives and no additives beyond perhaps a splash of orange-infused oil or natural berry flavour and some organic coconut sap sugar. Thanks to several years of experimentation, milk chocolate enthusiasts can now choose from a recently-launched range of vegan chocolate bars that utilise coconut milk powder.

"We looked at all the milk alternatives and soy is not great, oat has gluten and almond milk contains nuts. But coconut milk has a natural fat content and the taste is really great. We've had people say it's the best chocolate they've ever tasted."



Glenn with his two daughters, Chanée & Andrea

"Ours is the healthy version of chocolate. Our own children have eaten it almost since day one and we're quite happy to feed Solomon's Gold to our grandchildren."

These days, the Yeatman offspring are chocolate makers as well as consumers. Daughter Andrea works on the factory floor, which is tucked down a side street in a Mount Maunganui industrial area, while her sister Chanée is marketing manager.



C-Corp NZ Managing Director, Clive Carrol with factory staff in Honiara, Solomon Islands



EASTER GOODIES

Their father is a former African coffee farmer who fled Zimbabwe with his family more than 20 years ago, during the reign of Robert Mugabe. The Yeatmans landed in New Zealand, carrying only their suitcases, then later moved to the Solomon Islands after he found work with a cacao business based in Honiara. In 2013, they all returned to New Zealand to establish the Solomon Gold chocolate factory, in partnership with cacao processor and exporter Clive Carroll.

A decade on, the coastal Bay of Plenty factory is continuing to expand its offerings to retailers, wholesalers and manufacturers.

"A lot of manufacturers are finding supply challenges they've never faced before, because of shipping delays and the war in Ukraine. A lot have realised they're buying cheap rubbish when they could buy a high quality product that doesn't cost much more. Sometimes, it actually costs less.

"We say to people please, please read what's on the back, read the ingredients. When you look at some chocolate, it's unbelievable. Some take the cocoa butter out – it's used for cosmetics – and put in palm oil and soy lecithin and a bunch of other things.



"Because ours is bean to bar, we know where the cacao has come from. We know who the farmers are, it's traceable. It's fresh. It's more intensely flavoured than the standard stuff you can buy off the internet so you use less."

Glenn says some food producers prefer to use pure cacao nibs for their strong chocolate taste and health cachet.

"The cacao nibs are what we had tested at Massey University and they found the anti-oxidant level is seven times more than spinach."

Other manufacturers opt for chocolate pieces, available in a range of sizes. One customer uses chocolate dust in a sleeping potion; another prefers larger chocolate pieces in banana bread.

By the middle of this year, the factory will have a machine that can produce more standardised chocolate drops as well.

"We can already make our chocolate pieces quite uniform, though a lot of our clients like the fact they are quite rough, more organic.

"Mostly, they love the taste and the fact we are local. And they love our Solomons story."

Glenn says the Pacific Island boasts ideal growing conditions for cacao plants, with high humidity and lush, fertile soil.

"And we have a connection with the people. It's not some big corporation, it's the mums and dads and cousins and aunties who are on their own land. The whole reason for doing what we are doing is that we are taking what would have been a commodity – the beans – and turning it into something special in our factory."

The company's chocolate bars, which include a caramel flavour and one studded with cacao nibs, sell throughout New Zealand as well as in Australia, United States, United Kingdom and China.

For more information, see www.solomonsgold.co.nz

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The Doughnut Box delivers on indulgence

By Sue Hoffart



Taupō doughnut maven Amanda MacLaren is beaming as she surveys the rows of glazed and sugared delicacies in her new store.

Her evident pleasure is part pride and part relief, in the wake of multiple delays and some nightmarish moments before The Doughnut Box opened in December last year.

A supposedly-new gelato machine, ordered from Italy, arrived filthy and full of chicken feathers. Most of her new baking equipment, purchased in New Zealand, was so sub-standard it continually broke down even before opening day. Key ingredients failed to arrive and the outdoor freezer is still plagued with problems. The project took seven months longer than expected.

"This baby was so long in the making," Amanda says of the seemingly endless delays. "It was a bit of a breach birth but in the end it had 10 fingers and toes and was deemed in perfect health."

Today, the business owner has decided the lengthy gestation period and all the trials and tribulations were worthwhile.

She has a steady procession of eager customers ogling her baked beauties. One woman, leading a trio of others, loudly exclaims "Oh my god" at the sight of the fat cookies, chocolate-studded brownies and Boston cream doughnuts topped with dark chocolate ganache and a chocolate flake. "I'm never leaving," someone else says. Plenty of people step inside the tiny corner shop with its gleaming white tiles and polished concrete floor, seeking a single treat. Frequently, they leave with half a dozen.

"I can hear people genuinely excited when I'm out in the kitchen," Amanda says. "I get a bit teary every time. It's so, so touching."

"From the day we opened the door, every day is a pleasure. And you don't get to say that about many businesses."

Amanda was already busy with a food franchise in Taupō when she decided to start a second food business from scratch. A trip to the Fine Food New Zealand trade show in 2021 sparked the idea of a specialty sweet treat store and doughnuts seemed an obvious choice.

"Doughnuts are food porn. It's a treat, it's indulgent stuff. We're not curing cancer, it's fun food."

"And look what we invented this morning," she says, pointing to

a wooden board full of cinnamon apple doughnuts. Each cream-filled round is glazed, sprinkled with a crumble topping and finished with one of the imported French cherry-sized apples she discovered in a wholesaler's test kitchen in Auckland.

She has made a point of personally visiting all suppliers, taking along her product and sometimes her staff to help build strong relationships. Likewise, visiting sales reps are always offered coffee and a doughnut.

Everything except the churros and miniature children's doughnuts is made or finished in-house, in small batches of no more than 20 at a time to guarantee freshness and allow experimentation.

If no-one buys a new flavour, they are never made again. If there is a run on a particular kind of doughnut, an extra tray

New Members

or two will go into the ovens out back.

Customers can also order a batch of their favourites; currently the big seller is a biscoff doughnut, based on a caramelised European biscuit.

The dough itself is made in nearby Tirau, by industry stalwarts Yarrows.

"It took a bit of hunting to find the right people; I've bought the competition's product over and over again. It's a 90-year-old Yarrow family recipe and they've been making these doughnuts for years, for export. Nobody else gets them made there, I'm the only person that's ever asked."

Amanda says the dough requires lengthy processing, two lots of proving, specialist knowledge and \$4million of equipment to create a level of quality and consistency she could never hope to replicate in her tiny commercial kitchen.

The dough is blast frozen at source, then trucked to Taupō to be for thawed, cooked, filled, dressed and served fresh.

It isn't only doughnuts emerging from her kitchen, though. At least five kinds of "big, oozy, gooey, loaded" brownies are baked each day, alongside chocolate-dipped truffle balls.

"The biscoff and Toblerone truffle balls sound very ordinary but they're life changing."

Gingerbread cookies are made with brown sugar, a little molasses, white Callebaut chocolate and a perfect ratio of exterior crunch to soft, plump centre. Each one is topped with a miniature ginger biscuit.

Airy softness is key when it comes to the fried dough stars of the show, Amanda says. "It's that pillowy-ness. Ours have got quite a bit of bite and chew to them and that perfect doughnut smell."

"I think layers of flavour are really important. And presentation. So our cinnamon doughnut has a mock cream filling, Lewis Road jersey milk vanilla glaze and a dark cane sugar sprinkle."

"The longjohn doughnuts kind of look like a school doughnut but there might be caramel on the inside, with caramel drizzle and a lotus biscuit crumb caster sugar coating. Everything we do is a homage to a thing you know, rather than a direct replica."

From the start, she was determined to focus on premium ingredients. No cutting corners. All cream and milk comes from boutique dairy company Lewis Road Creamery. Atomic Coffee is the caffeine bean of choice and hot chocolate drinks are made with 70 per cent Callebaut chocolate. The gelato counter – defeathered and fully refurbished – stocks award-winning Little Lato gelato and includes a specially-commissioned Taupō chocolate fish flavour with milk chocolate marshmallow drizzle and chocolate trout.

The three staff are kitted out in white shirts and smart aprons, paid well above the going rate and granted guaranteed hours and fixed days off.

All are encouraged to contribute flavour ideas and discuss potential improvements and Amanda sings the praises of all and describes the 20-year-old store manager as "focused, eager to please, just a joy to watch her growing into that role".

"Every day, I'm astounded at the competence of our young people. I think if you give people a voice and a vote, skin in the game, if you don't micromanage them, they come up with good stuff."

Trials are underway to add a savoury offering, using hand rolled, wood fired Best Ugly Bagels and slow cooked meats as well as Lewis Road butter.

"You can't let the grass grow under your feet. You've got to be customer driven. If they don't like it, we've got to come up with something they want."

She envisages a series of doughnut box shops in other corners of the Waikato, each with a distinct personality.

"I wanted this to feel like a neighbourhood shop but one that could be scaled up in time."



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Sweet



Treats

Self-belief gives life to cakery career for Lynne Vatau and family

By Monique Balvert-O'Connor



Nieces Mala, Maea and Salevalasi proudly representing Fale De Keke at the Hilton Wedding Open Day

When Tuamafa Vatau heard her daughter, Lynne, was abandoning her teacher training studies she was convinced it was a half-baked idea.

How proud she was of her youngest daughter who had completed a Bachelor of Arts degree, with a double major in drama and Pacific studies, and was on track to becoming a secondary school teacher. The idea of instead focusing on making cakes was not a wise move, Tuamafa declared. She's since had to eat her words.

Not only has Lynne, now 27, gone on to run an increasingly successful cakery, she's found employment for family members (a whole host of them), and has the respect of her community.

Lynne's Takanini cakery, on Auckland's Great South Road, is named Fale De Keke and that's where many of the Vatau family can be found. Lynne employs her four sisters, one cousin and four nieces (one full-time, one part-time, two casual). She also has three brothers.

"None of the brothers work in the shop, but they call in and always help themselves. We wouldn't have it any other way though," Lynne laughs.

Initially however, Lynne's sole family support came care of none other than her mum.

"In the beginning it was just me, making customised cakes,

celebratory ones for weddings and birthdays, but also cakes for unveilings, for example," Lynne tells. "But when I couldn't juggle it with studies and other part time jobs, mum jumped on board. Even then it was still overwhelming, so an older sister took over all things admin related and a sister, who was on maternity leave, took over the baking, then it grew from there."

Lynne's foray into the cake world began when she was 20. Inspired by on-line cakers like Katherine Sabbath and Niuafe, she decided she was going to bake more cakes, do more decorating...

Inspiration didn't come from home – "far from it," she laughs.

"Yes, cake is important in our Samoan culture – it's part of our traditional gift giving. But, in terms of learning from mum or grandma, no. They are good at island baking, like pineapple pies, but not cakes."

Lynne the university student started selling customised cakes and cupcakes in 2016 and, thanks to the power of word-of-mouth, soon found herself the owner of a thriving small business. The kitchen at her family home in Manurewa quickly become too small, demand too great, and the decision was made to turn her hobby into something full-time.

"When selling from home, I was declining more cake orders than we took on; this gave us confidence to move into a shop," Lynne tells.

Sweet



Treats

In November 2020 Lynne opened her Takanini cakery.

An increasing customer base now had a shop to visit for their customised cakes (red velvet, double chocolate or banana chocolate chunk), and a cabinet full of sweet choices (there's not a single savoury). Tempters include brownies, mousse tubs, 12 cupcake flavours, Chocolate Overload and island-style cakes (with Samoan, Tongan, Cook Island or Māori patterns), and pineapple pies. The latter are made by Tuamafa, who retired in recent years, leaving the bustle to her daughters and grandchildren – agreeing, however, to continue supplying her loyal following with pineapple pies.

“So, actually, mama dearest is still part of the team. She still eats the cakes too, Lynne adds with a grin.

“When working from home I had built up a brand and hadn't realised the extent of that until we moved into the shop,” Lynne tells. “We are very busy – increasingly so - especially with customised cakes (mostly with butter cream icing) which are especially popular amongst the Pacific Island community.”

Having a loyal family team behind her is huge, she says, although perhaps not the smartest business move. That's tricky, she laughs, when there are family events. Often the wider family work events around the busy bakers, or sometimes Lynne simply makes the call to close shop.

The Vatau team is self-taught with no cakery-related qualifications. They come to work with “a strong passion for baking sweet treats, decorating and eating our own baking”.

“All our creations are made, not just with the finest ingredients, but with lots of love. And we love working together,” Lynne says.

“It's hard work. But, the people we meet and the stories that come back from them... this makes it all worthwhile. The community is the highlight for all of us. We love the impact the business has on people, how we have become part of their celebrations and occasions.”

The Vatau sisters come to work with different strengths and good ideas they can trial, says Lynne whose strength is in decorating, strategising and eating Biscoff cupcakes (her current favourite).

The ideas trialled have been hits. Like dressing up, decorating the store and cupcakes to suit themes during the school holidays.

There's been Harry Potter and Willy Wonka events, for example.

“With Willy Wonka – my favourite – we had lots of chocolate and lollies incorporated in the cupcakes and cakes and we were dressed up as Ompaa Loompas. Customers dressed up and came along, enjoying the effort we'd put in to transforming the store front. There were candy canes, giant lollypops and mystery prizes within cupcake boxes,” Lynne shares.

Soon it will be time to think of Easter and Mother's Day themes.

“We're gearing up for these with lots of chocolate for Easter.

Our cupcake toppings will include bunnies and Easter eggs, and



Owner Lynne Vatau featuring a 3 tier all things bright and colourful cake.

there will be hot cross buns with chocolate topping. Mother's Day will involve all things pink and pretty,” Lynne tells.

There are Mother's Day gift ideas in store too as this house of cakes is actually about more than cakes. There's Pacific-inspired gifts in store made by other creatives. Books by Samoan authors, and earrings made by Under the Bird and Mamanu... There's a collab too with their coffee supplier, a local business called Samaori featuring a Samoan and Maori duo and coffee beans from Samoa (and a cocoa range – Hot Koko and Kokochino, an Island Style Mocha).

As for Lynne of the teacher training days...

“One day I thought, 'why can't I work with kids?'" So, it was hello to a holiday programme teaching children how to bake cupcakes from scratch and decorate them.

Lynne loves that interaction. It's the icing on the cake.

<https://faledekeke.co.nz/>



Willy Wonka Ompaa Loompas



Lynne's sister Tina adding final toppings to a 5 tier white on white mamanu cake



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Ingredients	Weight
Flour	2.000
Bakels European Crusty Bread	0.100
Bakels Instant Active Yeast	0.024
Water	1.200
Bakels Tiger Paste	

1. Place all ingredients in a spiral mixer and mix until fully developed.
2. Scale at 200g.
3. Rest for 5 minutes and mould.
4. Apply Tiger paste on top of the dough before going to the proofer.
5. Proof and bake with a light steam at 220°C for 15 minutes then open the oven vent and bake until golden brown colour.

Grissini Breadsticks

CIABATTA CONCENTRATE
CODE 3956-30

Ingredients	Weight
Flour	2.000
Bakels Ciabatta Concentrate	0.200
Bakels Instant Active Yeast	0.020
Water	1.300

1. Add all the ingredients to a spiral mixer and mix at low speed for 2 minutes and high speed for 8 minutes or until fully developed.
2. Place the dough in a container and bulk ferment for 1 hour.
3. Tip the dough out and flatten it out.
4. Brush olive oil and top with sesame seeds, rock salt, parmesan cheese and mix herbs (or any desired toppings).
5. Cut into thin strips and twist them.
6. Put them on a tray and bake at 220°C for 15-20 minutes (or until crunchy).

Flat Bread

COUNTRY OVEN DOBRIM 90
CODE 2540-20

Ingredients	Weight
Flour	2.000
Country Oven Dobrim 90	0.005
Salt	0.040
Water	1.200

1. All all the ingredients to a spiral mixer and mix at low speed for 2 minutes and high speed for 8 minutes or until fully developed.
2. Divide the dough to desired scale weight.
3. Rest the doughs until ready to use.
4. Flatten the dough out to 0.5cm thick.
5. Use cast iron pan or BBQ to cook the flat breads.
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AUTUMN WARMERS

Time to spice up your autumn offerings

By Sarah Beresford

“Summer? What summer?” some of us may be tempted to ask as we move towards cooler autumn days and start to hunker down for the long winter marathon. Colder weather means salads are pushed aside and light meals are not as appealing as we look for more hearty fare. The challenge is injecting some new interest into cabinets and blackboard menus — this may be as easy as flipping old favourites to give them refreshed appeal, or go as far as experimenting with some new offerings.

There will always be trends in food, just as in all the other things that make life delightful, and here are a few things that may help to tweak customers' taste buds over cooler days..



All things pastry: There's nothing more comforting on a chilly day than something deliciously hot and flaky, and savoury pastry is having its moment in the spotlight. Crescent-shaped empanadas are the perfect versatile vehicle for savoury fillings — think potato, pepper and chorizo, prawn and corn, spicy beef, or zesty black bean. This increasingly popular offering is ideal for tailoring to seasonal fare.

Handpies, the American version of a savoury pastie, are popping up in more cabinets and offer the same flexibility for creative fillings only limited by the imagination.

Overseas trends are increasingly seeing traditional pastry techniques used in inventive ways — think spicy lamb baklava, or turkey and mushroom strudels. Get experimenting; who knows where it may lead?



Warm it up: Cabinet staples can be stepped up to go that extra bit further by offering toasted savoury scones or warmed muffins that are something else in the comfort food stakes with lashings of butter. All those TikTok videos of butter boards replacing cheese platters can be tapped into in the simplest of ways — melting butter on a warm scone!

Up the ante with hearty savoury flavours in cabinet staples, like pumpkin cupcakes with nutmeg, smoked gouda and caramelised onion muffins, 'tatty' potato, cheese and rosemary scones, or apple and caramelised onion tarts. The extra oomph will be appreciated on cold days.

Similarly, old favourites like banana cake and brownies served with a warm salted caramel or chocolate sauce can become comfort personified.

And let's face it, you can't get much better than a toastie when you want a winter warmer — the trick is to step up the quality and variety of filling options. Mozzarella rather than bog standard cheese, quality ham or meat cuts, pickles and mustards, sour dough bread... the list goes on but there's no reason for toasties not to be celebrated winter fare.



AUTUMN WARMERS



Middle East magic: Middle Eastern cuisine is still very much front of mind in the trends index and it just so happens these spicy accents are also ideal for twanging taste buds in cooler months. Bold flavours like cayenne, black pepper, cardamom and anise will provide warming spicy overtones and can be adapted to a wide range of fare, from hearty soups to pie fillings.

Turkish pide are yummy warm offerings for cooler days, with toppings as simple as mozzarella and butter, right through to the whole shebang of beef or lamb mixtures with onion and sumac.



Drink it up: The popularity of rooftop bars and cocktails in general has influenced a whole new range of 'boozy' cakes, and what better way to lift your spirits on a gloomy day than with a slice of sangria cake, pina colada tart or sunken drunken chocolate cake with a coffee? The boozy element is added to syrups, cream, chocolate, mixes, etc, and there's no limit to the cocktails that can be easily morphed into cakes. A caketail for morning tea, anyone?

On a liquid note, tea and coffee are at their warming best in chilly weather and overseas trends have seen both beverages migrate to sweet treats as popular ingredients. The infusions embrace all the intricacies of the beverage scene, with everything from latte, mocha, and espresso, to lemon, green and chai giving cakes a unique flavour profile. Perfect with a big dollop of cream and a cuppa on a stormy day.



On a high: This may seem a bit out of left field, but high teas are back with a vengeance, thanks in part to the runaway success of shows like *Bridgerton* and *The Gilded Age*, and what better way to lift the glums on a rainy day? Not that you need to put on the full Ritz experience — many cafes are now taking bookings for high teas, and bakeries are offering preordered packages for those who want to put on a treat for friends in their own homes without any hassles. It can be as easy as going dainty and a bit retro with many staple offerings, and channelling a bit of *Downton Abbey*.

Get snacking: You can blame it on so many of us working from home over the past few years, but it seems that snacking has been elevated to a new form of meal. That is, people don't want to gnaw on an apple or nibble an energy bar for a snack, they want a mini version of what they have for a meal. That translates to pies that can be eaten in two mouthfuls, cupcake-sized muffins, a club sandwich rather than a filled roll, dinky sausage rolls, a dainty little cake ... having some portion-size options of whatever you normally serve in the cabinet is a great way to cater for snackers when cold weather upsizes appetites.



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Griffin's successful recipe for producing great people

For more than 150 years, New Zealanders have been enjoying Griffin's 'bikkies'. Founder John Griffin and his team created a culture of continual improvement back then, and today it is as strong as ever. Proud to produce a continuous and innovative range of biscuits, crackers, chips and nutty bars, Griffins also invests heavily in continually upskilling their staff.

Olga Duncan is Training and Development Advisor - Supply Chain and Operations, working across both Griffin's manufacturing plants in South Auckland. With around 700 staff nationally, Olga says that, like many businesses today, hiring staff is one of the biggest challenges they face. A company-wide commitment to developing staff has benefitted the business over the years, particularly in the engagement and retention of their staff, but also the number of staff actively wanting to step up and apply for other internal roles.

Over 20 years ago, the company first implemented a staff training programme that offered a formalised career pathway. Partnering with Competenz, they have seen nearly 900 programmes completed by staff in that time. Programmes range from traineeships to apprenticeships, with the majority being in Food or Beverage Processing, but also New Zealand Certificates in business-related qualifications and mechanical engineering.

Once on board, new recruits can expect a formalised plan to further their knowledge and job competency. New machine operators initially undertake a 3-4 month Limited Credit Programme in Food or Beverage Processing before progressing to levels 2 and 3.

The Griffin's Snacks Training Team deliver many of their training programmes in-house and is a registered Competenz Workplace Assessor, with the ability to assess a broad range of qualifications.

Olga says the training is tailored and reviewed regularly by Griffin's and Competenz, ensuring it is always relevant.

"Many of the assessments are directly related to their real work and take place using the machinery they would use at their workstations – the familiar environment helps to create meaningful learning connections.

"We try to engage the staff right from the start, and we work hard to create a supportive culture to help them complete their training."

As well as staff gaining knowledge and qualifications, the company has seen an increase in staff confidence where they will apply for higher roles and actively inquire about other development opportunities available to them.

Competenz Account Manager Bill Fisher has worked with Griffin's for over 10 years. He has been impressed by the manufacturer's commitment to continuous improvement of their in-house training.

"Olga and the Griffin's Snacks training team have an incredible scope across many qualifications and have written training and assessment material closely aligned to the business.



Olga Duncan



"The training team is very focused and over the past five years has added a framework around their internal training to produce many successful outcomes for their learners," says Bill.

With 54 active enrolments from a wide range of ages and nationalities, Bill says he and Griffin's Snacks training communicate almost daily to process enrolments and completions and to provide ongoing technical support. During the COVID-19 period, when no visitors were allowed on-site at Griffin's, Bill and the training team developed an excellent online working relationship. They both found it so efficient that online meetings have continued.

Olga's background has been working with large companies specialising in quality assurance and lean manufacturing, underpinned by training programmes. In her current role, Olga says she enjoys being part of a team where the company culture is focused on supporting the development of their people.

"It is so rewarding to be part of people's learning journeys."

Determination paying off for talented apprentice

By Cynthia Daly

Apprentice baker Emily Baillie is striving to gain the best skills she can achieve towards and beyond her NZ Certificate in Trade Baking – Bread strand at Level 4 through NZ Bakers Training School, including competing in the Young Bread Baker of the Year competition in 2022, which she won.

Emily is also proof that to succeed, sometimes you have to make the tough decisions. For her that has meant leaving the first bakery where she started her apprenticeship and moving from the West Coast to Christchurch to pursue her qualification. She is now transferring her apprenticeship training to another bakery in Christchurch who will extend her skills even further as she nears the completion of her first apprenticeship strand.

Like many apprentices we have previously featured in *Slice*, Emily's passage to becoming an apprentice baker began at home where baking with her family was always a part of life. One of her memories is of using a breadmaker to create dough and then finishing it off by hand. By the time she was at high school, the option to take cooking as an extra topic appealed and gradually Emily realised she had a natural talent for baking.

"I actually won the cooking award for my school in Year 11 and then in Year 13 I decided as I had some spare time, I'd go and do a polytechnic course one day a week. I was doing a cookery course at Tai Poutini Polytech on a Thursday. It was a mix of cooking and baking and from that I decided to look more into baking.

"I also won Student of the Year for that course. I found the course really easy for me."

One of her tutors on the course advised her that the best way to learn was through doing an apprenticeship because it offered a more hands-on working environment where she would learn more and put it into action. At the same time, both her tutors from the course and her teachers at school told her that Stone Oven Bakery owned by Dicey Davidson in her hometown, Hokitika, was looking for an apprentice and she should apply.

Emily is by nature a very motivated person, who was working two part-time jobs while still at school, so she felt an apprenticeship would be an ideal and inexpensive way of gaining a recognised qualification.

"I actually started working for Dicey when I was still in high school. I was working for him one day a week from October in Year 13 mainly as front of house. I didn't want to work for him full time until I got all my school qualifications and university entrance. I started working for him fulltime in December 2020."

Emily says the reason she chose the bread strand as it would be the easiest to complete at this bakery. Unfortunately with its small scale production of bread making and Emily's front of house talent, which kept her away from the baking side of business, Stone Oven Bakery, wasn't a good fit for her apprenticeship. She decided to take her career into her own hands and headed for the bright lights of Christchurch where she approached a number of bakeries with her CV before landing a job at Bohemian Bakery, an artisan bakery with a distinctive European flavour thanks to the various nationalities of the staff.

It was a big step for Emily and a big shock to start work at 1am or 2am but she felt they would teach her well.



Emily Baillie

"I had to set myself up in a new town where my closest family was three hours away, I knew next to no one which was fun!

When I first started I was told that I would be the only female baker and I would need to adjust things physically for myself."

At Bohemian Bakery, Emily started learning how to make sourdough bread. "Everything we do there is handmade. The only machines we use are the mixers and retarder. Everything is made using a more traditional method, which has been really cool to learn and to have a starting point from. They've also been slowly teaching the pastry side as well."

Emily explains that the block courses for bread teach the key product types which helped fill the learning gap at Bohemian Bakery, and while remaining there she could complete her apprenticeship, she has decided after two years to move on to Sydenham Bakery to expand her learning opportunities.

From her first block course Emily became aware of just how much she had learned on the job at Bohemian.

"The training at Bohemian was always go, go, go but everyone learns differently and they take different times to do things. I was really lucky because I had one guy on both of my block courses with me and we were both at the same level. So we were competing with each other and we would sit around and chat while we were waiting for all the other students to finish.

"My tutor Bruno Falco has been very helpful. He is the one that helped train me for the competition [the Young Bread Baker of the Year] and he's told me for my next block course I'm not allowed to help any of the other students. He's saying, that students see

APPRENTICE BAKER

where I'm at so they turn to me for help, and he's telling me that I'm not allowed to do that," laughs Emily. "He's trying to make sure that I get as much as I can out of the course, which is really lovely."

In mid-2022 NZ Bakels rep Natasha Paterson contacted Emily and said that she would like to nominate her to enter the Young Bread Baker of the Year. Emily felt if Natasha believed in her, it was worth giving the competition a go.

She then spent the next three months putting all her spare energy into preparing for the competition.

"I even reduced my work hours so I could focus on training, whether that was paperwork or the presentation or the practical training. I think I was lucky to get a free day during those three months. It was pretty full-on."

Emily says before the competition she knew there would be three or four potential doughs – wholemeal, grain, white and sweet bread.

"So we had a rough idea but we didn't know what type of products we had to make within those specifications. And so when we got there we were given a list. It was basically along the lines that we had to make four different sweet buns and things like that. You were given numbers like two loaves of white bread but they didn't tell us what types of loaves we had to make. We could choose that ourselves. And they had recommendations of dough sizes but that was it.

"The competition was over two days. The first day was our presentations and a 90-minute theory exam. And then we went to the Griffin's factory in Auckland and were shown around. The second day was the practical exam and then two hours after that the winner was announced."

In the competition Emily was up against five other competitors, some of them in management positions. She was the youngest entrant with the least career time and she was totally stoked when it was announced that she had won.

"It was definitely a very interesting experience and they want me to come back and compete again this year. I can't win any awards this time. They are considering sending me to represent New Zealand at the 2024 LA Judge Competition in Australia. Competing this year is to see if my theory has improved enough and whether they want to send me or not. Because of my age, they

wanted to wait and take that time to assess me to decide if they wanted to send me."

Emily says preparing for LA Judge requires a lot more in-depth study as well as needing to learn and practice things from plant bakeries, much more than her apprenticeship requirements and she's keen to learn everything she can about the background science of baking as well as gain as much practical knowledge as possible.

To achieve that, she will continue her apprenticeship employment at Sydenham Bakery. "They want a three-year contract from me and they intend to teach me everything that they make. That's from biscuits and decorating to the cakes, the bread, pies to sandwiches; everything that they can do and want to show me. The environment seems really good and the owners care about passing on the knowledge that they have. That's something they are really passionate about and it's also something that I'm passionate about for the learning. They really care about it and it's something that I really liked."

Emily's future goals, once she completes her apprenticeship this year, are to complete the NZ Certificate in Trade Baking – Pastry strand at Level 4 and then use the \$10,000 research grant from the New Zealand Association of Bakers, which she won as Young Bread Baker of the Year, to travel and learn valuable skills and knowledge from bakeries overseas. The question is where? But Emily says she will decide on that after completing her apprenticeship.



spotlight on

From a small idea, a gesture of goodwill to help his students during Covid lockdowns, and a fair bit of 'how can I make this work,' came a surprising opportunity for Toi-Ohomai Senior Patisserie/ Baking Tutor, Noel Remacle. When the message came, he took a deep breath and said "yes" and ended up in Egypt. Chance encounters of this nature are rare but you have to be brave enough to accept them. Would you?



Visual lesson takes baking tutor on adventure to Egypt

By Cynthia Daly

It all started quite simply, really, a baking tutor wanting to help his students practice during Covid by watching his homemade short videos.

Who would have thought it would develop into him gaining 'movie star' status at an Egyptian university and hordes of social media followers.

Toi-Ohomai Senior Patisserie/ Baking Tutor, Noel Remacle is very aware that in learning his craft, the visual aspect is a major factor. When Covid first impacted on his teaching, he decided to reach out to his students during lockdowns by uploading teaching videos, allowing them to practice baking outside the classroom. Admitting digital technology was not his strong suit; the next challenge was sharing them.

Noel explains: "During Covid I created some short videos so my students could practice at home following the video, but I didn't know how to share it with them so I put it on YouTube and more people started to hook onto it. I thought, that was pretty cool, the whole social media thing, so I just kept doing stuff like that."

Encouraged by the interest in his videos, he decided to see what would happen if he posted some images of his products on French Facebook page, Pâtisserie du Monde (Pastry chef of the World) and overnight he received thousands of 'likes' "A lady and I started posting pictures together to show off against each other."

Then out of the blue he got a message on Messenger from Egypt! "A lady from Egypt contacted me and I thought it was a joke at first. I thought it was nothing, so I didn't react, and then a couple of days later she sent me another message on Messenger and I thought, that can't just be anyone, so I replied and said if this is serious, send me an email about who you are and what is happening."



Noel receiving a plaque from the owner of Pharos University



Arrival in Cairo and old Cairo (Khan El Khalil I)

The email came from the head of the international department of Pharos University of Alexandria and she wanted Noel to come to Egypt to do some masterclasses in baking and patisserie!

Pharos University likes to offer short visits to overseas teachers that align with their courses including those in the Department of Hospitality.

Noel says the offer seemed pretty amazing and he was keen to take it up. Then the next wave of Covid hit and cancelled all plans.

However, now competent in creating short home videos, Noel agreed to stream a three-hour live lesson to the students in Egypt instead.

Originally Noel's Egypt connection just involved him, until he couldn't leave the country to do the masterclasses. A three-hour lesson live, at a different time zone to New Zealand, was quite a different undertaking.

"They wanted me to do this online lesson and I had no means of doing it, I didn't know how to do it. So I involved Toi-Ohomai because I knew they had an online streaming system, they had a good camera, the art department and all that stuff. So I thought; if I involve them then it looks really professional.

spotlight on

We did the lesson in the middle of the night, because it was daytime in Egypt, and the students absolutely loved it. After that I did some theory classes with the students online with Zoom and we did another video, because Covid kept dragging on. Eventually I could leave the country but coming back was a problem. So I said I'm not coming to Egypt until I can get back."

With the help of Toi-Ohomai, Noel did a second three-hour online video, this time pre-recorded so that the person filming it could do it during the day rather than at night.

And then our borders opened with the chance for Noel to finally travel to Egypt.

"They got me over there. They paid for everything. It was really cool. I was there six days, four days teaching and for two days they showed me around the country and gave me some sightseeing. I was treated like a VIP. I was like, oh man in the beginning, I was feeling uncomfortable. What is happening to me? This is a little bit too much. Everywhere in the school were hanging life-sized pictures of me. It was weird, but after a while I really enjoyed it. The hotel was paid for and I had a nice room."



Students and the shop- Day 2



Banners at the university

The hotel Noel stayed at is next to the university and is operated by the university as a training facility.

Before leaving New Zealand, Noel had to plan all the requirements for the products they wanted to make in the masterclasses including writing the lesson plans, sourcing the ingredients and then sending everything over. There were challenges to find ingredients and then having to re-write recipes and learning plans to accommodate the changes.



The bakery in old Cairo



spotlight on

"With the ingredients, I only had half of the ingredients that were set out in my lessons and recipe plans because they couldn't get everything. So every day I had to change my teaching plans, recalculate the ingredients and work out a different system. It was challenging.

"The weirdest thing that I found was, because I did macarons and opera cakes, I needed almond flour. I would have thought in the Middle East with almond flour you would have as much as you want, but the biggest issue was almond flour. They had to order it in advance and pack it four days before we got it. But chocolate, which you would have thought would be the hardest part, we could get plenty of that; there was no problem."

The masterclasses were taught in English. A requirement of the university is that the students must be able to understand and speak English. Noel says the classes were hard work but a really rewarding experience.

"We had an 8am till 3pm kitchen time. We had no breaks, we just kept going. I had 35 students and hardly any equipment, so I had to wing it all the time and make it happen.

"Then on Wednesday I had a meeting with the owner of the university. They call him the 'guy in the shadows' because nobody ever meets him, but he wanted to meet me. So I had to take a few of the products that I'd made as a demonstration and he wanted to try them. We had a long chat sitting there with all the people from the university and they even gave me a very nice plaque. It was really nice."

Some of the unexpected highlights of the trip were giving an 'off the cuff' symposium to a group of executive chefs when the message got a bit lost in translation; popping into a traditional bakery; having a driver and guide 'clear' tourists from attractions so that Noel could view them privately.

"On the Tuesday they told me, 'you need to talk to the executive chef of the hotel tonight'. So I go to lobby and they bring me up to the top floor of the hotel, the ballroom, and there was like 13 chefs sitting there from The Hilton and from hotels everywhere and apparently I was doing a two-hour symposium about how we teach in New Zealand and all that sort of stuff. And I was like, wow you didn't tell me anything about that, so I have to improvise for two hours, but it was really good. I pulled it off and it was a really cool experience because the people were super friendly."



Students and the shop - Day 4

Noel taught for another couple of days and then they took him sightseeing.

"I had a private guide with me and when we would go to some places like the catacombs (catacombs of Kom El Shoqafa in Alexandria) they would actually close the place down just for me. I could take pictures with nobody around me. Honestly, I was treated like a movie star. All of the tourists had to wait at the cave and they were looking at me like 'who is that guy?'" laughs Noel. "Every time I called my wife I was laughing and saying 'you should be here, I'm like a movie star'."

"People ask me 'what was the highlight' and I say everything was from the moment I arrived after 32 hours of travelling. I arrived at the airport and they picked me up and said, 'you know what, we're in Cairo so we're going to show you old Cairo'. And so after 32 hours I had a five-hour tour of old Cairo going to the restaurants and stuff. I thought, 'you only get that chance once' so I did it, and then the day after I started teaching for four days."

Noel's sightseeing covered everything from the Pyramids of Giza, the Sphinx, to the Great Library of Alexandria.

"They showed me everything. It was super cool. And one day we

were driving in old Alexandria, outside a really old bakery and I said to them, 'can I stop and see this' and they were like 'this is not a good neighbourhood, we can bring you to a really fancy bakery'

and I said, 'no I want to see this one. I want to see the real, authentic bakery!'

As the vehicle had stopped at the time, Noel decided to take his chances and he got out to go to the bakery!

"So I went into the bakery and as good as I could, I tried to explain to them that I was a baker, and then they greeted me inside, but we couldn't speak to each other because they didn't speak a word of English. We used baker language, lots of signs. I spent about 20 minutes in there and I left with five breads that they gave me before leaving. It was really great.

"The baking in the city is just flatbreads. They don't stop baking. They have two pastry brakes and they roll the breads really flat."



Noel about to take a camel ride

spotlight on

They go straight in the oven and pop up on the other side of the oven where there's a shop and they just sell the breads. People come and put the breads on very big plates and carry them above their heads walking around the city like that. We bake bread and put it on racks in New Zealand, but there it is just piled up on the floor and they sell it. Egypt, it's very, very different but it's an experience."

In November, Noel will return to Egypt to teach more masterclasses, again at the invite of Pharos University. He also recommended the university talk to one of the Toi-Ohomai hot kitchen chef tutors, which they did, so there could be another opportunity to share knowledge.

Initially the plan was for his masterclasses to be for the 15 final-year students, however, with the excitement of his impending arrival, all the bakery students wanted to do the masterclasses. When he returns, the senior students will have graduated and taken up careers in hotels or high-end bakeries.

On his last day at Pharos University, the baking students had a chance to demonstrate their new skills. They had previously seen

on Facebook that at Toi-Ohomai, Noel had changed the one-day assessments on the Level 5 programme.

"I assess my students over four weeks and they have to operate a shop. I assess them while they work in the shop doing the managing and everything. The university wanted me to do a shop there. On the last day we did a shop and I used up all the ingredients. We did doughnuts and a lot of products that we would make here in New Zealand, and the shop was a huge success. We sold in Egyptian currency, the Egyptian pound, over \$2,500 in half an hour. It was mind-blowing."

Noel still asks himself: "Why me, there are so many famous pastry chefs? I'm not that special, I'm just a pastry chef like all the other ones, and a baker. But they said they like the way I teach and that I'm a real people-person."

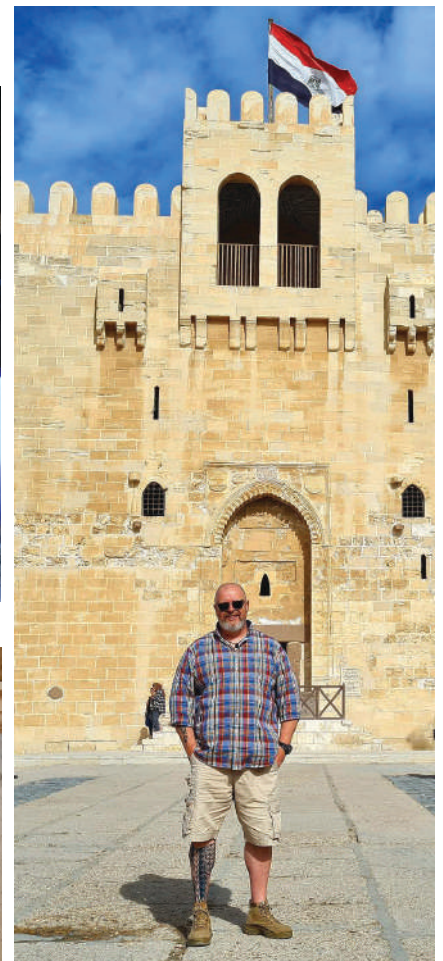
After the first online lesson the students never stopped talking about Noel, and we can see why. He's an asset to New Zealand, to Toi-Ohomai and to the baking industry.



Students and the shop - Day 5



Presenting samples of what the students would make



At the Citadel of Qaitbay Mosque



Noel's samples for the university owner



Peanut Butter Chocolate Chip Biscuits



Difficulty
Easy



Serves
30



Prep time
20 mins



Baking time
12 mins

125g butter, softened
½ cup peanut butter (smooth or crunchy)
½ cup **Chelsea Caster Sugar**
½ cup **Chelsea Dark Cane Sugar** or **Chelsea Soft Brown Sugar**
1 egg
1 ½ cups plain flour
1 tsp baking powder
¼ tsp salt
1 cup chocolate chips
Sea salt, to sprinkle (optional)

Method

Preheat oven to 180°C bake. Line 2-3 large baking trays with baking paper.

Cream the butter, peanut butter and sugars together until light and fluffy. Beat in the egg.

Add flour, baking powder and salt. Mix well. Stir in the chocolate chips.

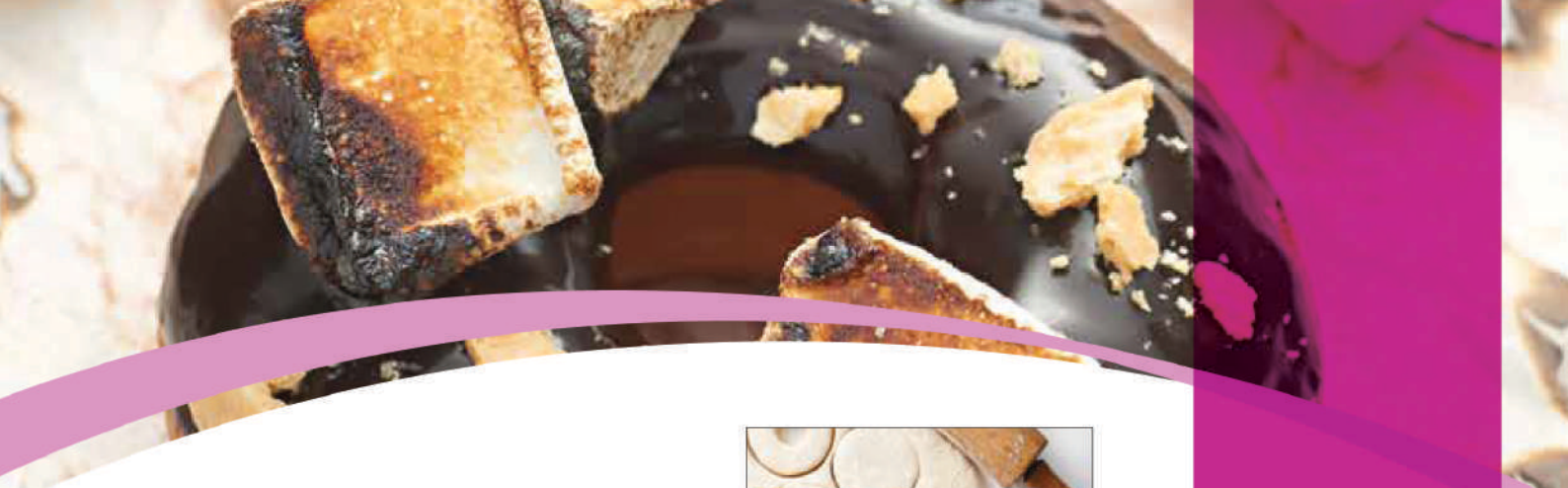
Roll heaped tablespoons of cookie dough into balls and place on prepared trays, leaving enough room for the cookies to spread. Flatten with a fork. Bake for 12-14 minutes, or until golden brown.

Leave to cool on trays for 5 minutes before transferring to a wire cooling rack. Sprinkle with a little sea salt, if desired.



Scan the code to view
recipe at chelsea.co.nz

These crispy peanut butter chocolate chip biscuits are loaded with both peanut butter and chocolate! The perfect treat.



MAURI

Yeast Raised Donut Mix 10kg

Ingredients

MAURI Yeast Raised Donut Mix	2kg
Prime Dried Yeast	34g
Water - Variable	920mL

Method

1. Place the water, MAURI Yeast Raised Donut Mix and then yeast into a mixer fitted with a dough hook.
2. Mix on low speed for 2 minutes. Scrape down.
3. Mix on high speed for 4 minutes or until dough reaches peak development.
4. Aim for finished dough temperature of 26-28°C.
5. Rest for 5 minutes and scale off as required.
6. Proof at 30°C and 80% humidity until double in size.
7. Remove from proofer and allow to rest on bench for 10 minutes.
8. Deep fry at 175-185°C for 1 minute per side.

Note: Dough can be retarded in a covered rack overnight.

Batter Weight: 2.954kg

Yield @ 65g: 45 donuts

Product Code: 100133





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 Peels 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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PROFESSIONAL



LOVE TO BAKE

SALTED CARAMEL ICED SCROLLS

Makes approximately 60 scrolls (at 157grams each)

INGREDIENTS

5kg flour
30g yeast
300g AB Mauri Soft Improver
water (variable)
1.25kg Barker's Professional Salted Caramel
Classic Crème

METHOD

1. Place all ingredients, except Barker's Professional Salted Caramel Classic Crème, into a spiral mixer. Mix until thoroughly developed. Scale into 2.5 kilogram heads. Cover and rest for 10 minutes.
2. Roll out each head into a rectangular shape (approximately 90 centimetres x 60 centimetres). Cover with 330 grams of Barker's Professional Salted Caramel Classic Crème.
3. Roll into a tight Swiss roll and cut 3 fingers wide (each scroll will be approximately 157 grams). Place in a deep-sided tray and prove for about 40 to 45 minutes.
4. Bake at 180°C for approximately 26 to 28 minutes.
5. Mix 400 grams of Barker's Professional Salted Caramel Classic Crème through 1.7 kilograms of soft icing. When scrolls are completely cool, and using a piping bag fitted with a medium star-shaped nozzle, pipe 35 grams of Salted Caramel Icing in a flat, circular rosette. Decorate with 3 grams of Go Bake Mix O Lot - Chocolate Lover.

Spiced apple and peaches crumble pie



Sweet pastry ingredients

Farmers Mill Summit	150g
Butter - unsalted	75g
Icing sugar	50g
Egg - yolk only 1	
Water (if needed)	5g

Crumble ingredients

Farmers Mill Summit	64g
Butter - unsalted	75g
Oats	32g
Soft brown sugar	32g
Cinnamon	5g
Desiccated coconut	32g

Fruit Filling

Apple	570g
Cinnamon	5g
Nutmeg	5g
Maple syrup	5g
Ginger	5g
Peaches	400g

Pastry method

Blend on slow flour and butter until breadcrumb texture.

Add in icing sugar and egg yolk, if to dry add in water. Remove from mixer and shape into dough ball, then flatten into disk cover and leave to rest for 30min.

Crumble Method

Blend together on low speed, flour, oats brown sugar cinnamon coconut.

Dice butter into small chunks and add in to mix on slow speed until crumbly texture.

Fruit Mix

Place apples, cinnamon nutmeg ginger and maple syrup in container, mix until all blended.

Final Method

Preheat oven to 170 degrees, get 20cm baking dish spray or grease tin.

Remove plastic from sweet pastry, roll out to 30cm size place inside pie dish and trim excess to fit.

(You can blind bake pastry for 15min if desired).

Place apple fruit mix on bottom of dish, place peaches on top then cover with crumble mix.

Bake for 40-45 min or until crumble topping is crunchie. Remove and serve.



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GROUND MINCE



Serving
Suggestion



VEGAN MEATLESS PIE



10



60 mins



Medium

A hearty pie that's packed full of delicious flavour with vegan mince, gravy and a vegetable mix. Oozing with deliciousness, it's a tasty lunchtime treat.

INGREDIENTS

- 10pcs Vegan short pastry pie crusts
- 10pcs Vegan flaky pastry
- 20ml Oil
- 200g Carrots, chopped
- 200g White onion, chopped
- 500g HARVEST GOURMET Sensational Ground Mince
- 500ml Boiling water
- 100g MAGGI Wholeness Gluten Free Instant Rich Gravy Mix
- 200g BUITONI Sugo per Pasta
- 5g MAGGI Vegetable Booster
- 1g Black pepper
- 30ml Coconut oil

METHOD

Heat oil in pan and sauté carrots, onion and HARVEST GOURMET Sensational Ground Mince till brown. After cooking, set aside to cool.

In a separate pan, add boiling water and whisk in MAGGI Wholeness Gluten Free Instant Rich Gravy Mix. Add in BUITONI Sugo per Pasta, MAGGI Vegetable Booster and black pepper. Bring it to a boil and simmer for 5 minutes.

Fold the sauce mix into the vegan mince mix and leave to cool. Spoon the vegan mince mix into pie crust. Then, cover the top with flaky pastry.

Brush coconut oil on the pastry with a pastry brush.

Bake at 180°C for 12-15 minutes till golden brown.



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CARROT CAKE BY SHAMAL

⌚ Prep time: 30min ⌚ Cook time: 45-55 minutes Difficulty:

Ingredients

- 3 Eggs
- 2 cups **Chelsea Soft Brown Sugar**
- 1 cup **Olivani Olive Oil Pure**
- 3 cups Grated Carrots
- 2 ¼ cups **Goodman Fielder Ingredients Premium Bakers Flour**
- ½ cup **Meadow Fresh Original Milk** (warmed)
- 1 tsp Salt
- 2 tsp Cinnamon
- 2 tsp **Edmonds Baking Soda**
- ½ cup Walnuts

CREAM CHEESE ICING

- 50g **Tararua Butter**, softened
- 2-3 Tbsp **Meadow Fresh Milk**
- 1 tsp Vanilla
- ½ Cup **Meadow Fresh Cream Cheese**
- 2 cups **Chelsea Icing Sugar**

Method

Preheat oven to 160°C bake.
Line a 23cm cake tin with baking paper and grease the sides and bottom.
Beat eggs and Chelsea Soft Brown Sugar together. Add oil then all other ingredients - mix well. Pour into cake tin.
Bake for 45 - 55 minutes, until a skewer inserted comes out clean. Stand in the tin for 20 minutes then turn out and cool on a cake rack. Spread with cream cheese icing when cold.

CREAM CHEESE ICING

Beat butter and cream cheese together.
Add Chelsea Icing Sugar, vanilla and sufficient Meadow Fresh milk to make a light fluffy icing consistency.
Spread over cake and decorate with chopped nuts if desired.

For this recipe, and more like it, visit gfoodservice.co.nz/recipes/the-bakers-recipes



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BLUEBERRY GATEAU

INGREDIENTS

- 2 x 7 inch round plain sponges
- 300 grams **Barker's Professional Blueberry Patisserie Filling**
- 310 grams Whip 'n' Ice (whipped)
- 75 grams **GoBake Dancing Unicorn Medley**

METHOD

1. Cut each sponge horizontally through the centre. You should now have four separate, thinner sponge discs.
2. Build the cake onto a **GoBake Silver Cake Board 8 Inch**.
3. Take the first sponge disc and pipe a circle of Whip 'N' Ice around the outside edge, to avoid the filling running out of the cake. Then spread 100 grams of **Barker's Professional Blueberry Patisserie Filling** in the middle of the sponge. Place another layer of sponge on top, and repeat the steps to get three layers of filling. Make sure to finish with a layer of sponge.
4. Spread 250 grams of whipped Whip 'N' Ice over the top and sides of the gateau, making this as smooth as possible.
5. Press/sprinkle 35 grams of **GoBake Dancing Unicorn Medley** around the base of the cake.
6. Around the top edge of the cake pipe 110 grams of coloured Whip 'N' Ice rosettes* (using **GoBake Gels** listed below).
7. Sprinkle 40 grams of **GoBake Dancing Unicorn Medley** over the top of the cake in the centre.
8. Pack in a **GoBake Kraft Cake Box 8 x 6 Inch**.

* Using the below **GoBake Gel Colours**, colour the Whip 'N' Ice and place into an assortment of piping bags fitted with a medium star-shaped nozzle.

- Neon Yellow
- Neon Pink
- Neon Blue
- Neon Green
- Neon Orange



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BLUEBERRY GATEAU - Step By Step

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STEP 1: Cut each sponge horizontally to get 4 thin discs.



STEP 2: Pipe a circle of Whip 'N' Ice around the outside edge of a disc.



STEP 3: Spread 100 grams of Barker's Professional Blueberry Patisserie Filling in the middle.



STEP 4: Place a second layer of sponge on top and repeat the process.



STEP 5: Repeat the process once more with a third layer.



STEP 6: Finish with a layer of sponge on top.



STEP 7: Spread 250 grams of whipped Whip 'N' Ice over the tops and sides, making it as smooth as possible.



STEP 8: Press/sprinkle 35 grams of GoBake Dancing Unicorn Medley around the base of the cake.



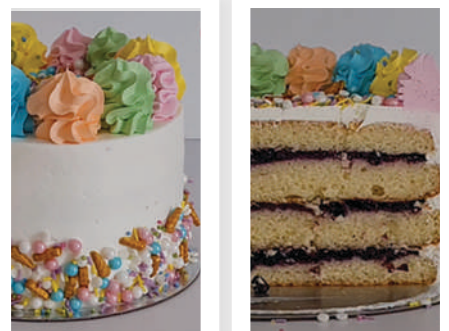
STEP 9: Pipe coloured rosettes around the top edge of the cake using various GoBake Gels and Whip 'N' Ice.



STEP 10: Sprinkle 40 grams of GoBake Dancing Unicorn Medley over the top of the cake in the centre.



STEP 11: Pack in a GoBake Kraft Window Cake Box 8 x 6 Inch



Finished cake.



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