

slice

Issue 20, November 2013



from the Baking Industry Association
for cafés, caterers and bakeries

The Great New Zealand Xmas Mince Pie

The winner tells how

PLUS

Paraora Bakery
Making good

The Great Escape
Learning lots

New resources

BIANZ helps tame OSH, ACC, Food safety issues



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



From the Office

BIANZ EXECUTIVE OFFICER BELINDA JEURSEN REPORTS

The last three months of every year always feel like a train gathering speed as everyone tries to accomplish miracles before that magical cut-off date of Christmas Day. The decorations used to go up in early December – I have now seen them in retail stores in early October. Preparation is one thing – I am not sure what Christmas cheer in October is.

Bakeries certainly have to prepare themselves for the busy holiday season, with many baked products requiring an early start to make sure items like Christmas cakes and stollen have time to develop flavour, and to get production levels up to cope with the increase in demand at that time of year. It's an opportunity for bakeries and cafes to increase sales dramatically if they plan well.

Xmas Mince pie competition



Max Fuhrer of Arobake in Wellington received the Christmas Mince Pie Competition trophy and certificate from BIANZ president Michael Gray.

BIANZ's Great New Zealand Xmas Mince Pie Competition certainly has sales in mind. Congratulations to Max Fuhrer at Arobake in Wellington, the winner, featured in this issue of *Slice*.

One of the stipulations of our competitions is that the winner sell that winning product in their bakery or café. This not only gives them the opportunity to promote their store but allows the public the chance to taste and enjoy top notch products and support our industry.

The Great New Zealand Hot Cross Bun Competition is next on our calendar. Look out for details in this issue of *Slice*. Entries will be judged on March 29.

Food Safety

Increasing numbers of our members are making use of the BIANZ Food Safety Programme. It is tailor-made for bakeries and cafés, and is easy to use, being a template system which you fill out with details specific to your business.

At a one-off fee of \$50 including GST, our food safety programme is unbelievable value for money. As long as you remain a current member you are entitled to use it and to receive any updates.

Dealing with OSH and ACC

BIANZ is also going to be offering an integrated health and safety programme that meets OSH and ACC requirements. Food and Health Standards Ltd has developed a national template health and safety programme that has been tailored for the bakery.

When implemented, the programme meets the criteria of the ACC Workplace Safety Management Practices Programme (WSMP). See page 4 in this issue of *Slice* for more details.

Employment contracts

And don't forget that you can access all the latest employment contracts, credit application forms, recipes and other resources in the Members Only section of the BIANZ website.

If you have forgotten your login details, contact me at the office and I will gladly help you out. Keeping up to date with employment contracts keeps you out of trouble in the long run so is well worth doing.

How much do you pay people?

The BIANZ remuneration survey results, showing what cafés and bakeries around the country are currently paying their skilled and unskilled staff, will be available soon on the BIANZ website. These figures will be available to BIANZ members only.



New Members

Bun's Bakery	Christchurch
MB International Traditional Brazilian Foods	Auckland
Delicato Ltd	Levin
Tekapo Catering Company	Tekapo
Le Panier Ltd	Christchurch
KB's Bakery Cashmere	Christchurch
Olaf's Artisan Bakery	Auckland

From the President

MICHAEL GRAY KEEPS IN TOUCH



With Christmas fast approaching, we are all prepping for what is labelled the silly season.

While the big rush – as we all used to see it – has been done away with, Christmas is still very important in our fiscal year budgets.

If executed well, the season can yield great returns for all of us, but if we do not plan well, do not execute our plan well, and do not take stock and assess the plan afterwards, it can all be very stressful and far less profitable than we imagined.

Here are some tips that I use in the lead up to Christmas.

- Develop this year's product lines.
- Check last year's production and turnover to give you a guide on what you need to make.
- Shop around on ingredients early (to get the best prices and best quality stock before others snap them up).
- Decide what packaging you are going to use, colour themes and decorations.
- Ensure you have clear signage for your products.
- Check your rosters based on last year's to ensure you are not under- or over-staffed. Both ways will cost you money.
- As December rolls on, take notes on what happens on what day so you can use them as a guide for the next year.

We are all competing for the same dollar with many different food businesses at this time of year. And nowadays some of these businesses are not even in the same town or country as us. The answer is to find a niche or your speciality and use that as your point of difference to maximise your sales.

Planning is crucial and can be profitable so why wouldn't you take the time?

Obituary

Alison Mary Dundass

14 September 1948 – 31 August 2013

The Baking Industry Association of New Zealand was saddened to hear of the passing of Alison Mary Dundass at the end of August. Alison worked at Plant & Food Research's Education & Training Unit, a position she held since 2002, and was actively involved in bakery training during that time.

Anyone who met Alison knew immediately she was someone whose job was a substantial part of her life. She travelled far and wide in her efforts to promote baking, and built up an extensive network of contacts within the baking industry. She was a tireless campaigner for bakery training, an innovative



and imaginative person always looking for opportunities to improve our industry. Not everyone appreciated her determined and forthright approach, but she always commanded respect and valued it more than easy agreement.

Alison knew how to have fun and was the life and soul of many events. She was stylish, contemporary, and had a great instinct for quality which, along with her sense of humour, never wavered, no matter how difficult her circumstances became.

Her family, colleagues and numerous friends were a mainstay in her life and a huge source of comfort and strength to Alison as she battled illness over the past few years to live a life as normal as possible under the circumstances.

BIANZ President Michael Gray and Executive Officer Belinda Jeursen attended Alison's funeral in Christchurch. The eulogies were a great testament to the impact Alison had both professionally and personally.

BIANZ extends its sincere sympathies to Alison's family, friends and colleagues.

New integrated health and safety training package

Food and Health Standards Ltd, Competenz and BIANZ get it together –

A valuable package for all members.



Competenz
SKILLS FOR INDUSTRY

Food and Health Standards has developed a national template health and safety programme that has been tailored for the bakery.

When implemented, the programme meets the criteria of the ACC Workplace Safety Management Practices Programme (WSMP).

Food and Health Standards Ltd has been working with the baking industry and BIANZ for many years now and was responsible for developing the BIANZ National Code of Practice HACCP-based Food Safety Programme.

This programme has been established at many bakeries and at the time it was cited by government as being at the "cutting edge". Food and Health Standards Ltd has also developed an excellent relationship with Competenz ITO and has recently become an approved national training provider.

The main considerations for BIANZ members and the industry as a whole are time constraints, cost, commitment and training to understand the programmes. The key constraints are cost and time.

Food and Health Standards has thought about this and has developed an innovative package that will achieve industry and business awareness and knowledge through focussed training, significant cost reduction, business and industry protection, greater market access, and business sustainability and expansion through improved standards.

Introducing a new integrated training package

Integrated Health and Safety Programme Training, Development and Implementation.

What BIANZ members get

1. A clear and concise Health and Safety programme (Workplace Safety Management Practices programme) that meets the OSH and ACC requirements, and the HSE Act.
2. A full implementation service involving options such as a full or partial consultancy service.
3. Management and staff training to national level. This will go towards achieving ACC WSMP programme secondary and tertiary levels.

4. ACC accreditation to primary, secondary or tertiary levels and the associated staff levy discounts of 10%, 15% or 20% depending on the conformance of the respective HSE programme.

The Package

1. Provide the bakery with the BIANZ national WSMP programme manual.
2. Site assessment and management and staff communications to bring everyone on board and to tailor the manual as site specific.
3. Management and/or staff training to achieve either a National Certificate in Health and Safety Level 2–3 or National Certificate in Food and Related Products Processing Level 2–4. This includes training in food safety.
4. Assistance provided to implement the WSMP at the site and attendance at the ACC audit once the HSE programme has been implemented.

BIANZ together with Food and Health Standards (2006) Ltd are pleased to offer this unique and very cost efficient package to BIANZ members.

The indicative employer cost for the integrated training and HSE programme development and implementation package is between \$1,500 and \$1,750.

Please note: The ACC auditor costs are free if you choose to utilise one of their own employed auditors.

For more info

If you would like to discuss the offer please contact Ian Shaw, Technical Director, Food and Health Standards (2006) Ltd.

Ian has a wealth of experience in Health and Safety and Food Safety and would be happy to have a talk with you.

Ian Shaw

Mobile: 027 224 6572

Email: i.shaw@foodandhealth.co.nz

From the Vice President

by **THOMAS THOMAS**



The Great Escape

What a busy couple of months. Mary and I spent a very rewarding time travelling around Melbourne with some like-minded bakers. I guess you could say we did some personal training.

We shared and networked with a fantastic group of bakers from large manufacturers to small. We realised that as business owners we all deal with the same problems day to day, and we certainly brought back some fresh ideas on how to run our bakery.

We also visited a large number of bakeries of different sizes and we gained many new ideas to improve both the products and the level of service our customers receive.

You can see some photos from this trip on page 29 of this issue of *Slice*.

Retail Qualification

Competenz have just released a National Certificate in Retail Customer Service, a fantastic opportunity to give our front-of-house teams a qualification. More importantly, most local councils now require a high percentage of employees to have unit standard 167, *Practise food safety*. This is included in the qualification and the cost of this qualification is less than most providers offer 167 for. I know I will be putting my new team members through this course.

In front of the class

Baking as a career will be represented at the careers teachers' conference in November. We have not been before and this is a great opportunity to showcase our industry to the teachers who encourage students into training.

Events calendar

What	When	Where
The Great New Zealand Hot Cross Bun Competition	21–31 March 2014	National
Fine Food NZ	June 22 to June 24 2014	Auckland
BIANZ AGM	22 June 2014	Auckland
Bakels Supreme Pie Awards	26 June – 22 July 2014	National
The Great New Zealand Xmas Mince Pie Competition	24 October – 3 November 2014	National

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INGREDIENTS



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**FOOD
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news and views

Giving 'em a taste

According to a report in the *Timaru Herald*, Australia can't get enough of the taste of Kiwi as demand for Denheath custard squares has more than doubled since the first 26,000 unit shipment in June.



Sixty-thousand custard squares were exported to Australia in late October. The importer, Costco, is an American company that runs membership-only low-price supermarkets in Australia.

South Canterbury company Denheath Desserts is a long-standing BIANZ member. They export the squares to the United States and have a first order for South Korea coming up.

Denheath Desserts manager Donald Templeton is now taking on four more staff to join the team of six to produce more custard squares.

"We have quality systems in place and have invested quite heavily in capacity and meeting international food safety standards," he told *Timaru Herald* reporter Esther Ash-Coventry, adding that efficient manufacturing was the key.

Unlike many manufacturers, Denheath has not had to promote its products; the products have promoted themselves through their taste, he told the reporter. "A lot of manufacturers spend a lifetime looking for what we have ... we haven't had to spend hundreds of thousands of dollars on promotion to get into the Australian market," Templeton said.

It is cheaper for the company to ship its products to Melbourne than it is to freight from Timaru to Auckland because of the lack of rail services catering for frozen food.

"New Zealand is about half the size of international cities so if you hit one market there are more people than in the whole of New Zealand."

Scent to sell bread

The Federation of Bakers, a British trade organisation, has designed a toast-scented fragrance in a 'quirky' marketing ploy to encourage young women to think differently about bread, its director says.

The Federation represents the interests of nine of UK's largest baking companies who manufacture sliced and wrapped bread.

Its Eau de Toast was launched in September to tie in with London fashion week, with samples distributed to models at the catwalk shows. The samples were also available online to members of the public. They have sold out.

The move ties in with the Federation's 'Slice of Life' campaign that promotes bread as part of a healthy diet.

"We knew we wanted to do something around London fashion week, so perfume seemed a perfect match," said Gordon Polson, director of the Federation of Bakers.

"We were using fashion as a hook to get young women in particular to learn more about bread," he told *BakeryandSnacks.com*.

Fashionistas! Eat toast

The Federation of Bakers commissioned The Aroma Company to produce the scent; developed using yeast top notes with a hint of caramel and malty base notes to give the overall impression of freshly toasted bread.

"We wanted to find a way to reach young women and talk to them about breakfast and the benefits of eating sliced bread without lecturing them," Polson said.

"I think people like the quirky way it is presented but also take on board the underlying message about the value, versatility and health properties of bread," he said.

Sliced white bread under fire ...

The Federation of Bakers has long been working to promote the nutritional

value of bread, sliced white in particular. However, it has come up against some nutritionists who have questioned the association's desire to promote the 'less healthy' bread variants over wholegrain and other brown varieties.

One nutritionist told this site: "The best bread is wholegrain. We've got this fibre crisis in the UK and EU and I think we need to do everything possible to shift people to wholegrain."

Polson has fought back and said that while wholegrain is healthy, there are no negatives to eating white bread. He said the Federation would continue to work hard to oust sliced white's unhealthy image. The marketing around the toast-scented perfume has been taken seriously, Polson said, and the 'serious' message has been understood.

"We have been very pleased with the interest from around the world... We may use it again," he said.

Pie Face opens in Auckland

Pie Face, an Australian bakery chain, opened its first store in Auckland in September and plans to open 10 more in the next 18 months.

Pie Face was founded in Sydney in 2003 and now operates 80 stores in Australia and New York. It is about to launch in India and the United Arab Emirates.

The New Zealand franchise is owned and operated by Julian Field and Jared Palmer, who together already run eight Subway stores in Otago and Southland.

Two more Pie Face stores will open in Auckland and one in Christchurch in the next year, with plans to roll out 60 shops over the next decade. Pie Face sells espresso coffee as well as other bakery goods.

Mr Field told *Radio New Zealand* that there's definitely room in the market for another pie shop.

Nestlé Professional Launches New App

Nestlé Professional has launched a new app for iPhones and iPads which will give customers quick and easy access to the organisation's recipes, product information and latest promotions.

The app is free and once downloaded, WiFi connection is not required. Also included in the app is a barcode scanner so that product information can be easily found, plus it provides links for getting in touch with a Nestlé Professional customer service representative. Content will be regularly updated and plans are underway to include nutritional information at the end of this year.

Nestlé Professional is launching the app in both New Zealand and Australia, so that it can engage with its customers 24 hours a day. The launch forms part of the organisation's drive to provide innovative solutions not only across its product portfolios but also in the way it communicates with its customer base.

An android version of the app will be available at a later date.

Junk diving

A New Zealand anthropologist has been investigating the cultural economics of commercial food waste and so-called "dumpster-diving".

Dr David Boarder Giles, of the University of Canterbury, has previously worked with dumpster-divers and the food recovery group Food Not Bombs in a bid to reduce waste and hunger in Seattle, Washington, and several other cities.

Up to a third of the food produced globally is wasted, he says, and most of this waste occurs in industrialised nations. In the United States, for example, over a quarter of all the food produced is discarded before it has spoiled.

"I've already been in touch with Food Not Bombs members, dumpster-divers

and other food activists in Christchurch, Wellington and Dunedin, who seem to be describing much the same situation as I found in Seattle in terms of waste.

"I'll be doing more research about this in the coming months," he says.

New World helps the SPCA

SPCA Cupcake Day 2013 became Cupcake Week thanks to New World South Island bakery teams, who for an entire week in August baked, decorated and sold 15,000 cupcakes to raise money for animals in need.

New World South Island challenged their bakers to design a special SPCA cupcake for Cupcake Week. Jess and Krystal from Ashburton New World and Dale, the bakery manager from Ilam New World, won the challenge.

Their puppy, elephant, owl and chick cupcakes were made and sold in New World supermarkets throughout the South Island with \$1 from each cupcake being donated to South Island SPCA centres.

Thanks to their great effort and generous support, the SPCA received a giant cheque for \$15,000.

"We are very happy with the way that customers have embraced this promotion. It has also allowed our bakers to show their expertise and skills for a very worthy cause" says Kent Mahon, New World South Island Group Manager.

Crumbs to go

A Canadian specialist baker, Mary Macleod's Shortbread, has found a use for the bits lost in the hand cutting and trimming of its butterscotch bars.

Company founder Mary Macleod gathered the lost edges, ground them into crumbs and used them to bake a butterscotch crumble apple pie for her staff and family.

The tasty crumble turned into a retail idea. The company now packages the crumbs and sells them to their customers.

The package is foil lined and includes a recipe for butterscotch berry crumble on the back. It now sells throughout Canada.

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Product Recall – the steps and considerations

Recent events in the dairy industry have highlighted the need for constant awareness of and readiness throughout the food industry when it comes to food safety.

Ian Shaw of Food and Health Standards Ltd briefs bakers on what is needed.

Firstly, we need to understand the difference between a *recall* and a *withdrawal*.

A *recall* is the removal of a product that poses a health and safety risk to the consumer. This can be foreign matter contamination such as glass and metal fragments, chemicals (including pesticides) or allergens (that are not stated on a food label). A recall is for food safety reasons.

A *withdrawal* or *retrieval* is the removal of unsafe or out of specification food (eg poor quality) from the distribution chain before it is sold to the consumer.

You need to prepare yourself, your staff and your business well in advance. There are some key steps in setting up a Product Recall Plan for your business:

- Appoint a suitable "Recall Coordinator" and ensure there is total commitment from the CEO, business owner and Food Safety Programme Director or Manager. Any one of these people can be the Recall Coordinator. This person must have the authority to make decisions for the company and be responsible for coordinating and overseeing the entire recall process. The person must be suitably qualified and trained and be knowledgeable in the food laws, the company's Food Safety Programme, operations and customers.
- Ensure all key management and staff are well-trained in your recall procedure.
- It is very important for you to have good product traceability in place. Given that there are many causes of product recalls and sources of contamination, your traceability must start at incoming raw ingredients and packaging materials and these items must be clearly tracked through each step of your operations to dispatch and distribution. If you do not have good traceability in place then the recall will be very difficult and potentially a nightmare for you. This can also be extremely costly.
- Another important consideration is labelling that complies with the Food Standards Code, Food Standards Australia New Zealand. For example, if an allergen forms part of the product composition and is not included on the label, then this constitutes a food safety risk and triggers a product recall.
- Make sure you have a current list of emergency contacts and customers including contact details. These lists should be clear, concise and easily accessible.
- Have a specifically designed recall notice for media coverage that complies with the Ministry for Primary Industry product recall guidelines.
- Practice your recall by carrying out a mock recall annually and record it.



Key Steps in a Product Recall

1. Notify Recall Coordinator and company director or CEO.
2. Recall Coordinator to notify Ministry for Primary Industries.
3. Assemble Recall Team. Meet to discuss the problem and recall strategy.
4. Determine the product and ingredient affected, production batch and number of products affected.
5. Trace the product and ingredients:
 - Incoming product/ingredient
 - Production runs
 - Dispatch storage – identify and clearly segregate
 - Distribution and identify customers.
6. Notify all customers and phone them back to verify that they are aware of the recall.
7. Notify all suppliers of affected product and ingredients as relevant.
8. Do a media release as soon as possible. Place your standard company recall notice in the main newspapers. Make sure the information is accurate. Consider setting up a dedicated 0800 number for consumers.
9. Reconcile affected product, ingredients and packaging, as relevant to the recall, with production batches and released product to the distribution chain and customer. Make sure this is well documented.
10. Consider what to do with the affected product.
11. Investigate the cause of the problem and take steps to prevent it from re-occurring. This includes a review of your Food Safety Programme.
12. Keep good records of the recall event.
13. Recall Team to meet and review the performance of the recall. Record this;

Important message:

If in doubt, you must seek advice immediately from the Ministry for Primary Industries and your BIANZ food safety advisors, Food and Health Standards (2006) Limited and All Systems Go.

Article presented for BIANZ by Food and Health Standards (2006) Ltd. For any further advice contact Ian Shaw, Technical Director, Food and Health Standards (2006) Ltd. M 027 224 6572 E i.shaw@foodandhealth.co.nz

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Sprinkle Dipps – a true family adventure

Belinda Jeursen talks with Jill Milburn

The Milburn family of Timaru had it all worked out: when their British pensions started to pay they would open a bakery and make the artisan and European breads they missed from their home in the United Kingdom. Then, unpredictably, the British pension system changed. The funds they expected will not now be seen until 2018.

Their dreams might have been dashed were it not for their determination. It was a long and complicated road to the opening of the bakery doors in June.

Paul, Jill and their son Daryl, with the family dog in tow, arrived in Timaru from the UK in 2007. Paul, a signwriter by trade, had moved into bakery a few years before that when the sign industry went digital. He had a job waiting for him at May's Bakery, while Jill started at Denheath Desserts, but she missed teaching. "I had taught for 12 years at Blackpool and The Fylde College," Jill told me.

"I didn't think I'd go back into teaching again, but I only lasted 10 months before I started at Aoraki Polytechnic."

Jill developed and designed the Level 2 National Certificate in Baking for Aoraki and went on to take a team of bakery trainees to Auckland to compete in the 2012 BIANZ Bakery of the Year Competition, at which her students won seven medals.

Paul and Jill never forgot their long-held dream of opening their own bakery. Their decision to establish it in an industrial estate was questioned by some people but it has paid off.

"The majority of our customers are from around the industrial area where we are," Jill said. "There are many residential homes around the industrial estate, and we even have people who take our products to Dunedin and Christchurch for their families.

"One lady comes in from Kurow for Banoffee Doughnuts and Mediterranean Ciabatta, and another couple come from Methven for our Eccles cakes and sourdoughs."

Sprinkle Dipps' most popular products are their doughnut sliders. With mouth-watering flavours like banoffee, caramel cream, lemon meringue, caramel custard and chocolate dipped in – you guessed it – hundreds and thousands – it's easy to see why people travel to buy them.

Paul works full-time at the bakery, while Jill continues in her role as bakery tutor at the Aoraki Polytechnic.

Son Daryl has recently come into the business as a trainee baker. "Music was Daryl's only love before he started in the bakery and he has now found his forté," says Jill. "He absolutely loves it and is a very fast learner. He has taken on most of the confectionary and finishing, and he makes a mean double choc fudge brownie!"

Sprinkle Dipps
12 Redruth Street
Timaru
8 am to 4 pm Monday
to Friday.
9 am to 2 pm Saturday.



Enjoy a GREAT Easter

Put your bakery at the top with the recognition you deserve in this great competition.



- Any bakery can enter
- Entry by sample batch
- All entries to be judged in Christchurch
- Entries to be delivered on Friday March 28 2014
- Judging at CPIT in Christchurch on Saturday March 29 2014
- Certificate and assured publicity in news media for the winner.



Watch for more details and entry forms coming soon in your letterbox, in your email, and on the BIANZ website.

Christmas Mince Pie competition success



Max Fuhrer of Arobake
in Wellington and some
mince pies

Photo by David Tossman

Finely cut, spicy fruit mince with “a good zing of citrus”, set in a shortcrust pastry shell made with real butter, topped by a red-lipped marzipan angel – this is what it took to win the inaugural Great New Zealand Xmas Mince Pie Competition.

Max Fuhrer of Arobake in Wellington says it takes a little longer to make Christmas mince pies this way, but believes that his pouting angels were a winning point of difference. “We haven’t changed the recipe for the competition. We used the same recipe we’ve always used,” says Max, “The only difference was the marzipan angel.”

The angels are made of a number of pieces of marzipan cut into shapes, with the eyes, nose and mouth made with special marzipan tools. The mouth is created by dipping a round wedge into colour and then turning the wedge into the marzipan to form

the pretty red lips. Arobake makes all its own marzipan – evidence of Max’s Swiss training – and is used in other products made by Arobake, like stollen.

The Christmas mince pies were hand delivered to save them from the vagaries of the courier system. They were judged alongside entries from bakeries all over the country.

Chief Judge Mike Meaclem says that the angels were a really nice touch but that the flavour of Arobake’s pies was the real winning factor.

Max says he was always hopeful of winning because he thought the angel looked good on top and fitted in well with the Christmas theme. “I had a feeling that if the phone rang on Monday morning and it was for me it would be good news.”

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Arobake is no stranger to awards, having won gold medals in 1995 and 2001 in the Baking Industry Association's Baker of the Year Competition, and the Best Overall Bread Bakery in the 2007 Bakery of the Year Competition.

Arobake supply their Christmas mince pies into the popular Moore Wilson's food store in Wellington, and Max had no doubt that winning the Great New Zealand Xmas Mince Pie Competition will boost sales there and at his retail bakery in the Aro Valley.

The extra work involved in making the angels means these special Christmas mince pies will sell for a bit more than their traditional counterparts.

Arobake has been operating as a bakery in Max's skilful hands since 1989. They've outgrown their premises more than once but always stayed within a stone's throw of the original building. It's a family business now, with Max's two sons full-time in the bakery, and a third son part-time while he finishes school.

In the news

Arobake's win didn't take long to make the pages of the *Dominion Post*, the Wellington daily.

Max Fuhrer told *DomPost* reporter Sophie Speer that his citrus-spiked mixed fruit is steeped in liquor for up to a year. He said he adapted a recipe from his apprenticeship, adding more citrus, more spice and "heaps of booze" to the fruit mince. Otherwise, the recipe has been unchanged since he started the Aro Valley company.

Fuhrer told the paper the longer the fruit can soak in alcohol, the better the pies will be. He makes his mince at the start of the year when apples are cheap, and leaves it in a 20-litre bucket until it is time to bake the pies.



While most people can't commit to making their mince that far in advance, Fuhrer says a couple of months works well.

"You can [make it and use it straight away] if you want – but all the currants and sultanas swell up and soak up all the booze. A couple of months is OK."

Fuhrer founded Arobake after completing an apprenticeship at Barends Patisserie in Johnsonville.

He has always known he was on to a good thing with his Christmas mince pies. They fly out the door every year. "It's a phenomenon," he he told the reporter. "I think, 'What do people do with all of these?' "

"I was going to courier them [to Christchurch for the competition last week] but I was quite happy with them so I asked my wife if she would fly down to Christchurch. They looked too precious to send off with somebody and not be sure what would happen to them."

More Great New Zealand Christmas Mince Pies

Other entries from the competition

These are just some of the entries in the competition. All intact entries (some were damaged in transit) will be shown on a webpage being prepared for the BIANZ website: www.bianz.co.nz



Photos by Belinda Jeursen

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More Great New Zealand Christmas Mince Pies

Other entries from the competition, cont.

See all intact entries on the BIANZ website.



Photos by Belinda Jeuren



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Making and Sharing

Robert Glensor and the Paraoa Bakehouse.

Article and photos by Janie Walker

Paraoa Bakehouse is tucked in an industrial area on the Kapiti Coast, 45 minutes north of Wellington. It is home to the Purebread brand and was New Zealand's first BioGro certified organic bakery. For the staff, dedicated to organics, it's a good reason to get up at 4 am.

When founder and baker Robert Glensor used to go to parties, he'd always make beer and bread for the occasion. This desire to make and share healthy food was to be the foundation for his career in the baking industry.

Robert trained originally as a mechanic but soon left the grease and tyres for a foray into farming in Upper Hutt. Intrigued by his neighbour's lack of pesticides, he became interested in organic farming.

In 1996 he was offered an opportunity to sublease the old hot bread shop on SH1 in Paraparaumu.

They soon outgrew there and fitted into premises around the corner in Kapiti Rd where Paraoa Bakehouse was created.

The Bakehouse has grown three times over the years to cover around 500 square metres now.

In 2008 the bakery won the National Sustainable Business of the year award – the only small business to ever achieve that – at the National Sustainable Business Network Awards. Judges were impressed with the company's commitment to waste-free operation (weekly rubbish the size of a netball) and support of organic agriculture.

Fifty percent of their products come under their organic range, the other in a gluten-free range. This includes bread, biscuits, mini fruit pies, buns, flat bread, pizza bases, and bread crumbs, with names like Big Daddy Oats, Young Buck and Moral Fibre.

With eight full-time and six part-time staff, Paraoa (the Maori word for bread) Bakehouse is wholesale with a fast growing online shop (which Robert thinks is where the future is) for the general public.

The Bakehouse's Purebread brand products are sold through supermarkets and specialist organic shops throughout the North Island and as far south as Christchurch.

Robert lives with his wife, two dogs, pigs, cows, chooks, three cats and kittens on the way. Together, they have three children who have now all left home.

Paraoa Bakehouse bakes "the old way". It is labour intensive and challenging, especially with keeping product consistent. Organic



raw ingredients change with the season and so must their baking. Their processes are slower than most, including natural fermentation. While Robert appreciates new "whiz bang modern ways" he also believes bakers have a responsibility as food manufacturers.

"The food people eat is really important. It's scary what goes into white flour, and wheat and grains are fundamentally not helpful to the human body. And the whole cancer and Alzheimers thing – where is that coming from? I believe part of it is from our food."

The Bakehouse machines are old, very old, and need regular TLC. "Oldies but goodies," says Robert. They include an Australis twin arm mixer, Sterling slicer and a retro Convaire revolving 'Ferris wheel' oven.

Robert's excuse for the old machines is threefold: They still work; if he bought new equipment he'd have to get rid of some staff (something his sense of social responsibility could not handle); and a promise to traditional baking methods.

Over time, Robert has reduced his working hours but still clocks up 50–60 hours a week. Salaries aren't huge but staff get a few perks like product and organic food. They're treated with respect and say it's a family atmosphere.

Does going organic make good business sense? "Profit?" laughs Robert. "What's that?" Being organic and sustainable means they pay twice as much for their ingredients and consumables than most, like packaging, so their price per unit is a lot more.

Even if a dream investor came along, Robert's first question would be "so what are you going to do with the bakery?"



Paraoa Bakehouse is also the home of community responsibility and many seeds. So far, they have distributed 100,000 seed sachets to schools. "The gardens these kids are making in schools are awesome, and they do their own baking. They love it. Maybe they'll grow up wanting less lamingtons. Maybe there's hope for us."

Staffing hasn't been a particular issue. Robert chooses people with an organic ethos and bakers who want to train in traditional methods.

His production manager is supermarket-trained baker, Jessie Hogg. She was drawn to Paraoa because she wanted to learn the old ways and had an interest in organics. "Now I could never go back to the white fluffy stuff," says Jessie. "We make real bread."

"Something has to get you out of the bed at four in the morning."

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Loafing around but never idle



The three new Tagliavini Rotor ovens at Loaf Handcrafted Bread in Auckland

They say necessity is the mother of invention. For Sean Armstrong, such necessity grew from his frustration trying to source bread of consistent quality for Prime, his acclaimed Auckland restaurant.

The resultant creation, Loaf Handcrafted Breads, has gone from strength to strength. Since the popular celebrity chef began the venture in 2004, the modest floor space of 80 square metres has expanded to an incredible 1250 square metres.

Now, as one of New Zealand's finest artisan bakeries, its reputation for superior consistency has resulted in Loaf developing a range of local, national and international markets. Serving 1100 customers daily, from small cafes to large businesses and airline caterers, Loaf exports to Australia and Hong Kong – with more in the pipeline.

Servicing such markets means utilising

every possible time and technological resource. With ovens generally baking constantly from 6 am to 10pm Loaf is essentially a 24-hour business. Consequently any equipment development needs to be carefully thought through and seamlessly installed. Such was the case with the introduction of three new Tagliavini double rack ovens.

Moffat's NZ Bakery Manager Tony Crump helped ensure the scoping, installation and operation of the technology went smoothly.

"Sean was determined the process have zero negative effects upon his customers," said Tony. "Through careful production planning we were allowed a 12 hour window to remove the three old ovens and install and initiate the three new ones."

Going to such lengths would only have been possible if the result was worth it.

When Tony initially approached Sean it was with a solution to significantly reduce energy consumption. Tagliavini Rotor ovens have an average consumption of 25% to 30% lower than the ovens previously installed at Loaf, with improved outcomes in recovery and bake processes.

The guiding philosophy of Tagliavini is to ensure their ovens manage heat as efficiently as possible. Having a very large heat exchange system under pressure ensures the maximum amount of energy from the burner is converted to heat, with smooth airflow into the baking chamber.

At Loaf, two of the ovens replaced were double gas operated and one was single electric. Increasing the electric rack oven capacity from one rack to two has provided a huge gain. Thanks to the superior efficiency of the Tagliavini Rotor oven, the required power supply remains the same even though production output has doubled.

Using every inch of his available space is typical of Sean Armstrong's drive and motivation, and he wanted to make the most of the reduced footprint of Tagliavini ovens while increasing capacity and output.

Size and output weren't the only focuses, with the change also providing key improvements in consistency. Here Sean particularly prized the USB programming capability of the ovens. All ovens are now identically programmed – and any changes in the future will simply require 30 seconds to upload new recipe files.

This consistency is crucial to the expansion of the Loaf brand. Good news travels fast, and the prominence of the Loaf name has helped open doors far from the bakery floor in Mt Wellington.

With big plans to capitalise on the appeal of artisan baking, the company is doing what it can now to ensure the systems and technology can deliver every day.

With the support of Moffat and the capability of Tagliavini this reputation of the business will continue to rise.





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- It is suitable for baking bread and pastries of different kinds and size.
- It is compact: its overall dimensions are extremely limited, when compared to its production capacity.
- The oven can be gas-fired, gas oil fired or supplied with electric power.
- The heat exchanger has been renewed in its structure and made stronger. Exploiting the horizontal air circulation, the oven has an important reduction of fuel/electricity consumption.

ROTOVENT RANGE

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ROTOVENT is the perfect marriage of high-level productivity and production flexibility. Extremely small and compact, this oven has also been designed for bread and pastry makers with limited production space. With an energy savings of 30% compared with other quality products on the market, this oven proudly takes its place in the Tagliavini line of low energy consumption models.

MODULAR RANGE

The modular deck oven range is unique in its category of modular ovens thanks to the new changes and advantages due to electric supply with electronic micro-processor control. In addition to perfect baking, the advantages of this oven include user flexibility, clean energy, easy installation and above all cost saving consumption.

In spite of its being specially designed for all kinds of pastries, buns and flat loaves, thanks to its steam generator it is also suitable for all types of bread. Each chamber is in fact an independent module holding all electronic power controls necessary for the operation.

Two sets of high performing, exclusively designed metal-clad elements, one for the floor and one for the ceiling, are set inside the baking chamber. Each module supplied with independent steam generator for abundant steam.

The module can be installed without the intervention of specialised fitters: It simply needs to be placed on site and connected to the mains. The electronic controls are set on the front and allow a constant and immediate overview of all baking parameters.

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Time is the best ingredient



Belinda Jeursen
meets a classic
baker at Le Panier
in Christchurch

All photos by Belinda Jeursen

Many bakeries have their beginnings at farmers markets. Le Panier is one of them. Gilles Thebault's job as a chef at the Hotel Grand Chancellor in Christchurch came to an abrupt end when the February 2011 earthquake struck. Casting around for something to do instead, he started baking bread for the Christchurch Farmers' Market while working part-time at The George Hotel.

Sixty loaves of three kinds of bread once a week soon became 300 loaves sold out in two hours. With customers continually asking him where they could buy his bread on other days, opening a retail store seemed a natural progression.

February 2013 saw Le Panier Boulangerie open its large glass sliding doors on Holmwood Road in Merivale.

The Saturday Market, with bread and a limited range of pastries, is still bringing income from regulars, but the full range of products is available only at the shop, which draws a different customer base.

Gilles' background is as a baker, pastry chef and sous chef. Wanting to leave school at 15, he went into an apprenticeship in Chartre for three years, followed by a compulsory year in the French army.

He also trained as a pastry chef in Brittany and spent a year specialising in sugar and chocolate work.

A job in a "very old and old fashioned" establishment where he lived above the bakery and the boss "talked only about bread, money and death", added the finishing touches to his training.

A week in Paris convinced Gilles he would never be happy working there, so he took his CV to London instead, where he spent nine years working in well-known shops and restaurants under Michelin star chefs.

Gilles says his time in London taught him the value of teamwork, helping workmates in a sometimes brutal and unforgiving environment where physical violence, verbal abuse and excessively long work hours are not unusual.

New Zealand-born wife Nikki brought him to the antipodes where he had two and a half years as a sous chef at the Langham Hotel in Auckland. He then

took charge of the Hotel Grand Chancellor ground floor restaurant in Christchurch before all that crazy shaking started.

Nikki is an architect and was responsible for the interior design of Le Panier, an open, airy space in a row of upmarket shops built to replace those torn down after 2011.



Sweet and savoury pastries and meringues grace Le Panier's counters in beautiful glass domes, with baskets and shelves housing a respectable variety of traditional breads – batards, baguettes, ciabatta, fruit bread, cheese sticks, brioche.

All Le Panier's breads are made using starters. When asked what makes good bread, Gilles is unequivocal: "Time. You can't rush bread. You need to treat it well and understand it. You can't be rough with it." The breads are all shaped by hand and have what Gilles describes as a "rustic" look achieved through the mixing and shaping process.

Gilles describes his approach to baking as "classic, not fancy" but the beauty of the pastries makes this claim seem a little modest. Gilles says he is focusing on making good product rather than trying to make a huge range.

The croissants, tarts, milles feuille, palmiers and clouds of meringue speak eloquently of this approach, but the emphasis on flavour and texture is evident when you bite into any of Gilles' products.

The combination of good baking and a great retail experience is key to the loyal base of customers Le Panier is building up, coming in not only for the baking but also for that little bit of Paris in Christchurch.



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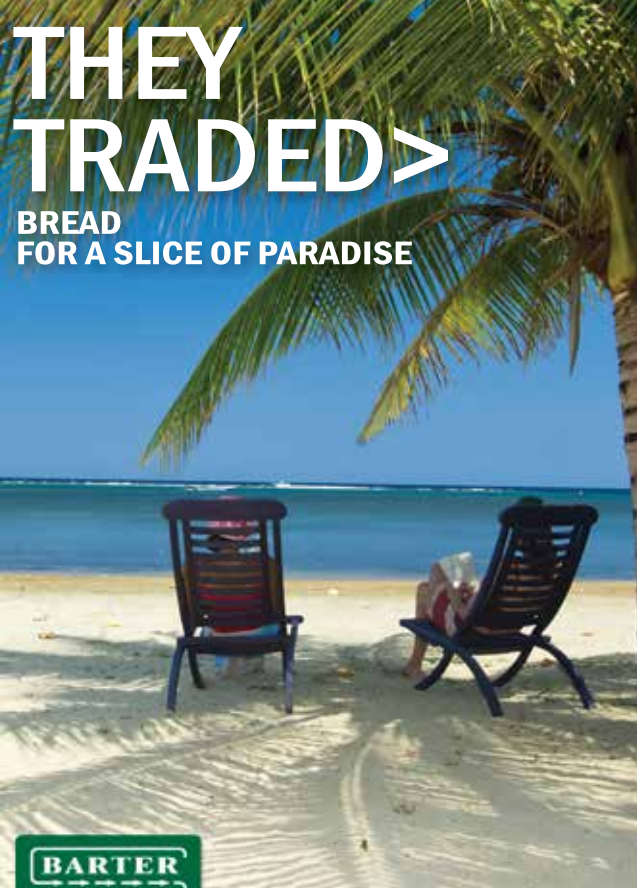
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Something kept pulling me back

Sue Fea talks to Clare Pennell



An “expensive cake habit” has catapulted one of New Zealand’s most qualified specialty cake designers into a thriving business in a sought-after wedding destination.

Clare Pennell set up Cakes of Wanaka in the lakeside resort back in 2010. She now has bookings for her innovative wedding cake designs stretching out to 2015.

A chef by trade, Clare ended up doing pastry cheffing by accident. She was working at Mount Cook’s Hermitage Hotel one summer when the pastry chef and baker broke his collar bone. Clare filled in for him and soon developed a real love for cake making.

After working overseas she returned one summer from the UK to her beloved childhood holiday town of Wanaka.

“I just loved it here. For seven years something kept pulling me back every summer, but the work was seasonal so I had to find a way to earn an income year round,” says Clare.

An opportunity came up to work in a cake shop owned by a relative in Canberra. The deal was they would teach her all there was to know about wedding cakes. That, however, didn’t happen. Instead Clare discovered what she calls her “expensive cake habit” studying the art of cake design in block courses at the exclusive Planet Cake in Sydney.

She is the only New Zealander to have completed Planet Cake’s comprehensive master classes in speciality cake design.

“I really love it. I’ve done about 14 classes with them now.”

“They’re quite unique in the way they do things. We made everything from single-tiered cakes to round and square cakes, Topsy Turvy, Mad Hatter, you name it.”

The icing is only 2 to 3 mm thick. There’s loads of ganache and always a nice smooth finishing, says Clare.

“I really like their style. They have modern ideas, using lots of stencilling and piping.”



She’s constantly upskilling, but top class teaching doesn’t come cheap and Clare had to get a second job just to fund her new cake course fetish.

A macaron course at Savour Chocolate and Patisserie School in Melbourne cost her \$2000 last year. It was led by the Australian master himself, renowned king of macarons and dessert guru “Willie Wonker” Adriano Zumbo,

It was worth every cent, says Clare. She has four macaron tower wedding cakes booked in for this summer already.

Her birthday present last year was a trip back to Planet Cake for an Inverted Bottle Cake Course. She also attended a course in Melbourne last year with world renowned Rick and Sasha from Cakelava in Hawaii.

“You have to be educated and there’s nowhere in New Zealand to study specialist cake design.”

Clare’s unique style is becoming ever-more renowned in the Wanaka, Southern Lakes region. “It’s going nuts,” she says. “I never seem to be able to get on top of the quotes.”

She charges anything from a couple of hundred dollars to “a bottomless pit”, depending on what the client wants to spend. She says her prices are much less than those of the Planet Cake friends and classmates she trained with in Australia, where the prestige of Planet Cake can command big prices. Many of them are now world-renowned in their own right and teach in London, Spain and the United States.



It's the icing, tailor-made designs and immaculate presentation that give Clare's cakes the edge.

"My finishing is really professional. I always ice and put a ribbon surround on my boards."

She does a full consultation with each client, sketching her designs before getting to work.

The longest she's ever spent mastering the intricate detail on one cake is 15 hours.

Fruit cakes are going out of fashion with multi-layered tiers taking over. She's now whipping up everything from white and dark mud, salted caramel and lolly cake flavours to chocolate raspberry and lime and coconut.

Handmade flowers are coming back into vogue.

"I think people have realised that handmade fondant flowers are about the same price (\$50 to \$60) as fresh ones on a wedding cake. I normally include up to two free roses on mine, in order to have a completed cake."

This summer Clare is moving her thriving business from a small kitchen on her driveway into prime lakefront shop premises where she will now make birthday cakes, macarons, and French pastries to order. The shop also gives her the opportunity to display and sell her classy iced cakes.

"I will have a 'one-stop' shop and I can bake in the back kitchen while doing consults."



With more than 250 weddings in Wanaka each summer and 500 in nearby Queenstown, including heli-weddings, there's an endless market to tap into.

Clare and a local florist have also teamed up to organise 'Weddings in Wanaka', an annual wedding expo held in January.

She has more than 80 weddings booked so far for what is expected to be a busy summer season. Last season (October to April) she rolled out 120 superb designer wedding and birthday cakes.

Her pastry chef training has also come in handy. With a trend for wedding cakes to be the centre-piece of a dessert buffet focus, Clare can prepare dessert buffets and pastries to be offered at weddings as well.

Serving high teas in private homes is her next goal, but owning her own 'tearoom cake shop' is the big dream that will one day provide the icing on the cake for this creative queen of cake design.










BAKING INDUSTRY
ASSOCIATION OF NEW ZEALAND



BIANZ coordinates initiatives focused on

promoting the baking industry
serving our members
providing industry leadership

We are here to

-  inform, support and assist members to grow and sustain profitable businesses
-  promote the baking industry and its products to consumers and stakeholders
-  provide industry leadership and advocacy
-  educate the industry and the consumer
-  grow the industry and the base of bakers and bakery trainees in New Zealand

How we operate

The Baking Industry Association of New Zealand was known as the New Zealand Baking Society until August 2005. The Baking Society was formed in 1967.

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

Who should join BIANZ?

Owners and managers of bakery-related businesses, including wholesale and retail bakeries, cafes, catering companies, patisseries, in store bakeries, cake shops, lunch bars and canteens

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Food Safety Programme

BIANZ's Food Safety Programme is available to current BIANZ members. It's the most advanced Food Safety Programme for bakeries and cafes in New Zealand and has the approval and support of the New Zealand Food Safety Authority.

Online resources

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

Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training. BIANZ's Executive Officer and executive members are willing and able to provide practical advice and assistance.

Free employment legal advice

Members are entitled to free legal advice on employment issues.

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Classified advertising in BIANZ's Slice magazine and on our website is free to members.

Events

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

Training

We assist in placing graduates, facilitate student entry into competitions and provide trainees with relevant industry information while they are training. BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

Media

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

**Complete the application form on
the next page or online at**

www.bianz.co.nz





BIANZ Membership Application

Mail the completed form to Membership Applications to:
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Phone (03) 349 0663
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- Please read the terms set out below and fill out and sign this form
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Management Resource Kit - including the BIANZ employment documents - the latest issue of Slice, the association's magazine, information on our buying group, BIANZ diary and a Food & Work Safety DVD.

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- | | | |
|--|---|--|
| <input checked="" type="checkbox"/> Membership rule book | <input checked="" type="checkbox"/> Management resource kit including: <ul style="list-style-type: none">• the BIANZ employment documents• the latest issue of Slice, the association's magazine | <input checked="" type="checkbox"/> A tax invoice/receipt for your subscription. |
|--|---|--|

I/we would like to be enrolled as a member of the Baking Industry Association of New Zealand (BIANZ) and gain the rights and privileges of membership accorded to my membership type, and in doing so acknowledge the following:

1. That upon receipt of the membership pack, I/we agree to read the membership rules and if I/we do not wish to abide by those rules I/we will return the membership pack within 10 working days of receipt. (Your membership subscription will be reimbursed on receipt of the membership pack.)
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Signature of authorised person(s)

Date / / 20

The Great Escape

A BIANZ-organised tour of selected bakeries and food-related attractions in Victoria was a great opportunity for BIANZ members and guests to enjoy, experience and learn from some wonderful businesses.

Michael Gray shares some photos from the trip.

I defy any business owner to visit Victoria without experiencing the atmosphere at one of the Beechworth Bakeries. We dropped into the Healesville branch where Managing Director Marty Matassoni (right) showed us around and briefed us on the business.



In Healesville, in the Yarra Valley, we visited the Innocent Bystander winery with its cellar door, pizza restaurant and top class artisan bakery. Like Beechworth, these people know that retailing is show biz.



We all enjoyed a visit to a chocolatier, not least Darryl Collier from Darfield (left). This business, in the middle of a paddock, had windows from the showroom (above) into the working area. The sample pieces were tiny but we soon saw (and felt) the sense in that.



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The Great Escape continued

A farmers' market in the Yarra Valley gave us a chance to sample goodies reflecting the many countries of Europe represented locally.

The trip also opened up opportunities for networking amongst ourselves. I don't know what Darryl and Nicky Collier from Darfield in Canterbury were cooking up with Karen and Grant Wilson (far right) from Maketu Pies in the Bay of Plenty.



Brunetti, the great café/bakery/patisserie in Carlton, Melbourne, (right) is always a highlight and once again delighted and amazed. It's much bigger now, in a new building with more expansions (below) in progress. They have branches now in Singapore and Dubai too, if you can't get to Melbourne.

We were welcomed by Fabio Angelé, one of the owners, who was very open about the business and their plans.

The coffee counter features three 4-group-head espresso machines. Front-of-house staff wear headsets to help them be in the right place at the right time.

Portions, particularly of patisserie goodies, are quite small. That means, Fabio told us, that people often buy two treats where they might previously have bought only one. (I did.) The pizza oven (bottom centre) has a huge revolving stone.

I can't imagine any New Zealand city is big enough to sustain a café on this scale.





From Brunetti we went on to more remarkable shops: Niko, Vanilla, Laurent, and Burch & Purchase Sweet Studio, run by Cath Burch and TV master chef Darren Purchase (left). Everything is handmade and the production area is in full view from the store. Many of the products were almost deconstructed (above). They have their own beehives for honey on the roof.



We enjoyed a dinner hosted by the Baking Association of Australia at a polytech training restaurant (right). Many Kiwi bakers know Ralph Plarre. Product for the Ferguson Plarre chain of about 70 outlets comes from a sustainably designed bakery with lots of clever design and management features, well worth taking in. Michael Plarre (left) showed us around. Heat is recycled throughout the place. Chocolate (in the tank below) is delivered molten by tanker and piped around the building.



These photos represent just a fraction of what we saw and learnt on this tour. I urge anyone keen on improving their business to go on this kind of trip. You're not likely to see nearly as much on your own. I came back buzzing with new ideas.

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Peak experience for Vivian Clark

A rising young pastry chef hits a high spot

by Sue Fea

A budding young Kiwi pastry chef has the sweet stuff all sewn up and has been gaining favourable attention both nationally and internationally this year.

At just 22, Blanket Bay pastry demi chef Vivian Clarke recently took out the Pastry Chef of the Year award at New Zealand's National Culinary Fare competition in Auckland.

In January, the young Aucklander was a member of the two-person New Zealand Junior Pastry Team which placed fourth among the world's best at the Junior Pastry World Cup in Rimini, Italy. She and her team-mate, Sarah Harrap, won against competitors from nine other nations, putting New Zealand on the map with their exquisite designs and creations.

Vivian Clarke went to Epsom Girls Grammar and then Auckland University of Technology (AUT), where she gained a Diploma of Patisserie. AUT tutor and Swiss baker and pastry chef Arno Sturny, she says, has been a big influence on her career. "He's been a great mentor. He played a huge role in mentoring us for the World Cup."

She has also worked under other skilled mentors like Robert Bok, now senior lecturer patisserie at WELTEC, and Bjorn Svensson, former assistant pastry chef at Sky City in Auckland, another former boss who now runs his own successful cake and chocolate making business.

It's no mean feat wooing the judges in open class at the country's top event, when you've just turned 22 and Clarke says she was "kind of surprised" to win.

She fended off New Zealand's best pastry chefs and bakers with her delicious and immaculately-presented four cover 'live

dessert', whipped up in just one hour in a real-life-like high pressure environment. Her yoghurt mousse atop a lime cake, layered with pineapple and mango salsa, basil caviar, caramelised crushed macadamia and exotic fruit sorbet, stole the show.

Her royal baby George-themed celebration cake was commended for its high degree of technical skill. The cube-shaped cake mimicked a baby's block with numbers on it, which she then air-brushed in the colours of the British flag. "There was a teddy bear on top holding what appeared to be a sceptre that was also created to look like a baby's rattle."

Her chocolate fantasy was a Black Forest showpiece shaped like a tree with flowers, incorporating Kirsch jelly with cherry compote and a hazelnut bavarois.

Clarke believes a strong creative flair is vital to becoming a good pastry chef, along with large doses of enthusiasm. "And you have to be very particular, quite fastidious about detail, but not to the extreme. It's just very important for presentation," she says.

So it's not surprising that this young culinary whizzkid is now handling the creation, design and preparation of daily menu changes at one of the country's top luxury lodges. "Dessert every night has to be different. It gets a bit crazy, because if I want to use hazelnuts on my dessert,

no-one else can use them in their course and it's basically an 8-course dinner. We can't repeat anything on the menu."

Ensuring fresh, new and interesting breakfast pastries, muffins, slices and desserts daily for guests who are

paying for New Zealand's finest silver service can be challenging at any age, let alone so young, but Clarke is taking it all in her stride.

Blanket Bay executive chef Corey Hume says they were very lucky to attract her south this winter after her strong performance in Italy.

"She's very talented and definitely one of the country's most prominent new young pastry chefs," says Hume.

Traditionally New Zealand hasn't been particularly strong in the pastry chef arena and he says Clarke is a sign of great things to come.

For Clarke, the high-pressure, five-star demands of the Blanket Bay environment are proving to be the perfect training ground for her future dreams.

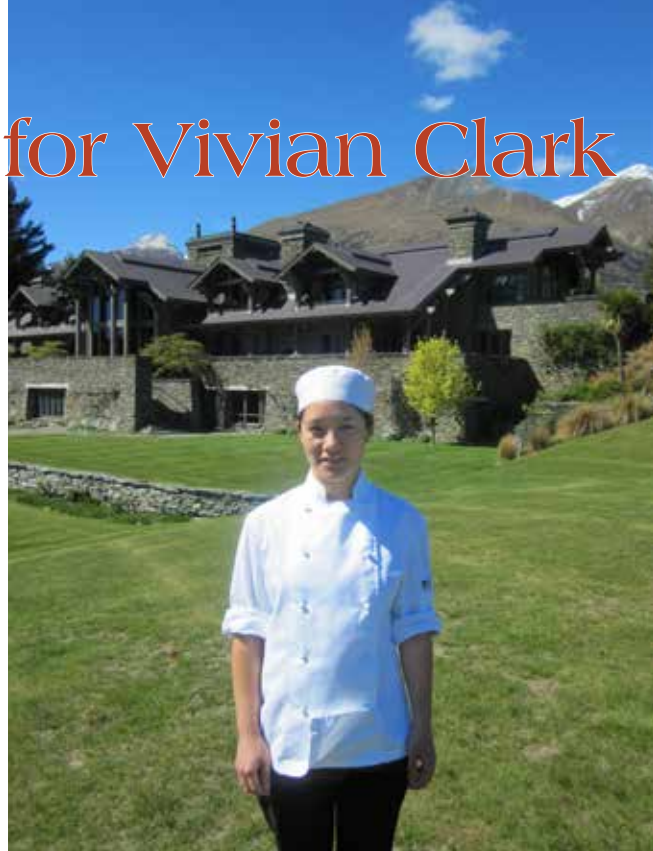
She hopes her pastry passion will eventually take her overseas to "somewhere quite recognised."

The hardest thing to adjust to at 22, has been moving from New Zealand's largest city to one of its smallest and, in some ways, most remote tourist towns.

"It's quite quiet. I'm still trying to get used to it," she admits.

But the splendour of the majestic mountains and lakeside paradise all around her at the head of Lake Wakatipu makes it all worthwhile.

"I just love the job. It's all I've ever wanted to do."



Another sort of icing at Blanket Bay



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Bakels have released exciting new European Bread Mixes

- Winemakers 50% Concentrate
- Pane Maggia 100% Mix



Winemakers 50% Concentrate



Winemakers Bread is a dark bread with sunflower, flax and sesame seeds which are lightly roasted during the baking process, creating a wonderful nutty flavour. When made in the traditional shape of a bunch of grapes, this loaf is easy to break into pieces making it ideal for picnics, barbeques and other casual dining experiences. It can of course be prepared in other shapes. This bread has a very good shelf life and is ideal for parbaking and freezing.

Pane Maggia 100% Mix

This typical artisan country bread with its dark crust and savoury moist crumb, originates from the Maggia Valley in the Italian speaking part of Switzerland. The Maggia River flows through this valley surrounded by mountains making it a popular area for hiking. Visitors fall in love with the scenic countryside and the hand crafted Pane Maggia bread produced with long overnight fermentation resulting in a very soft dough with an amazing flavour profile.



Winemakers Bread (using Winemakers 50% concentrate)

INGREDIENTS	KG	% DRY INGREDIENTS
Strong Bakers Flour	1.650	50.0%
Winemakers 50% Conc	1.650	50.0%
Dried Yeast	0.040	1.2%
Water (cold)	1.980	60.0%
TOTAL	5.320	

YIELD
10 loaves
(pull-apart
Grape
bunches)



METHOD

- 1 Calculate dough temperature (Finished dough temperature 25°C)
- 2 Place all ingredients into a spiral mixer; mix for 5-6 minutes on slow speed
- 3 Mix for a further 4-6 minutes on fast speed until dough fully developed
- 4 Divide dough into 2.250kg heads, round and rest for 20 minutes covered
- 5 With remaining dough pin out to 2-3 mm thick and cut out the leaves with pastry cutter (store leaves in fridge)
- 6 Divide the dough head into 30 pieces and round into roll shape
- 7 Place into triangle shape loaves using six rolls
- 8 Place loaves on setter or perforated tray
- 9 Prove 28°C and 85% humidity for 30-40 minutes
- 10 Dust leaves and place on grapes
- 11 Preheat oven to 230°C, place bread in oven and reduce temperature to 220°C
- 12 Steam, and bake for 35-40 minutes, open vent after 20 minutes

Pane Maggia (using Pane Maggia 100% Mix)

INGREDIENTS	KG	% DRY INGREDIENTS
Pane Maggia 100% Mix	4.900	100.0%
Dried Yeast	0.015	0.3%
Water (cold)	4.27	87.0%
TOTAL	9.180	

YIELD
13 loaves
@ 700g



METHOD

- 1 Calculate dough temperature (Finished dough temperature 23-25°C)
- 2 Place all dry ingredients and 75% water into a spiral mixer
- 3 Mix on slow speed for 6 minutes adding the last of the water slowly
- 4 Mix 20-25 minutes on fast speed or until fully developed (Dough appears runny until 5 minutes before the end)
- 5 Rest in oiled container for 3-4 hours (covered) at room temperature giving a fold after 2 hours
- 6 Then place in fridge for at least 15-18 hours at 6-8°C (overnight)
- 7 Tip out onto work bench (do not knock back)
- 8 Divide into 700g pieces, shape dough piece slightly round to a cob
- 9 Place cobs on setter or perforated trays, no proof required
- 10 Dust dough surface slightly with Pane Maggia Mix
- 11 4 shallow cuts across the loaves
- 12 Preheat oven to 240°C, place bread in oven and reduce temperature to 210°C
- 13 Steam, bake for 50-60 minutes, open vent after 20 minutes

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Roll with hummus, red lettuce, chicken, cucumber and tomato slices and **Barker's Spicy Eggplant Pickle.**



Long ciabatta with corned beef, rocket, frilly lettuce and **Barker's Sweet Roast Capsicum Salsa.**



Cocktail rye bread with corned silverside, egg slices and **Barker's Green Tomato and Jalapeno Chutney.**



Pumpkin seed roll with salami, lettuce, brie and **Barker's Sun dried Tomato and Kalamata Olive Chutney.**



Sliders with smoked chicken, cress and **Barker's Cranberry Jelly.**



Pide with sliced roast pork, lettuce, tomato and **Barker's Sage and Onion Marmalade.**



Roast beef, coleslaw and **Barker's Farmhouse Vegetable Pickle.**



Roll with hummus, sprouts, grated carrot, cucumber and **Barker's Roasted Vegetable Chutney.**



Ficelle with lettuce, tomato, red onion and **Barker's Green Tomato & Jalapeno Chutney.**

Roasted Mushroom & Goats Cheese Hummus



Ingredients

Swiss Brown Meadow

Mushrooms (sliced)	250	g
3-4 tablespoons olive oil	45-60	mL
2 garlic cloves (chopped)		
Can of chickpeas (liquid drained)	390-400	g
Tahini paste	30	g
Lemon juice	45	g
Salt and ground black pepper		
Cumin	2	g
125g goats cheese	125	g

Method

1. Preheat oven to 200° C.
2. Place sliced mushrooms and garlic on a foil covered baking sheet. Drizzle with 1 tablespoon of olive oil.
3. Roast mushrooms in the oven for 12-15 minutes, tossing mushrooms and garlic in the oil every 5 minutes.
4. Remove from oven and allow to cool to room temperature
5. In a food processor place all ingredients, but only ½ of the goats cheese. Process until smooth.
6. While processor is working, drizzle in 2-3 tablespoons of olive oil until you get the consistency you desire.
7. Taste and check seasoning adding salt and pepper.
8. Crumble and stir through the other ½ of the goats cheese.

Yield 2 cups

Serve as a dip or spread.

Gluten-free Festive Brandy Truffles



See www.prenzel.com for more great cake and dessert recipes.

Ingredients

Almond Flour	300 g
Can of sweetened condensed milk	395 g
Desiccated coconut	140 g
Prenzel Brandy Concentrate	60 mL
Glazed Red Cherries	60 g
Glazed Green Cherries	60 g
Cranberry Raisins	70 g
Mini marshmallows, chopped	150 g

Method

1. Combine all dry ingredients in a bowl.
2. Pour ½ of the can of condensed milk into the mix.
3. Add 60 mL of Prenzel Brandy concentrate to the remaining condensed milk and mix.
4. Add all ingredients together, mix and refrigerate for an hour.
5. Take out of fridge and roll into balls (Makes approx. 28).
6. Roll balls in coconut or chocolate.

Refrigerate for two days for best results.

Kibbled wheat grain breads



Ingredients

Kibbled Purple Wheat Grain	1000	g
Water	1000	g
Place in a bowl and soak over-night, covered with a cloth		
Victory Premium Flour	2000	g
Prime Instant Yeast	50	g
Salt	50	g
Water	1500	g

Method

1. Prepare tins and preheat the oven.
2. Combine all ingredients into a bowl. Mix together using a hook
3. Mix on slow speed for 2 minutes, then 10 minutes on 2nd speed until the dough is fully developed. (Long mixing time is necessary)
4. Drop into tins using a wet hand. (Your desired weight)
5. Prove to $\frac{3}{4}$ in the tin (time 30-45 minutes depending on the prover)
6. Bake at 200° C for 35 minutes approx (depending on the oven).

Ingredients

Kibbled Red Wheat Grain	1000	g
Water	1000	g
Place in a bowl and soak over-night, covered with a cloth		
Victory Premium Flour	2000	g
Prime Instant Yeast	50	g
Salt	50	g
Water	1500	g

Method

1. Prepare tins and preheat the oven.
2. Combine all ingredients into a bowl. Mix together using a hook
3. Mix on slow speed for 2 minutes, then 10 minutes on 2nd speed until the dough is fully developed. (Long mixing time is necessary)
4. Drop into tins using a wet hand. (Your desired weight)
5. Prove to $\frac{3}{4}$ in the tin (time 30-45 minutes depending on the prover)
6. Bake at 200° C for 35 minutes approx (depending on the oven).

Rhubarb and Apple Steamed Pudding



Here we've developed a steamed pudding for the traditionalists this Christmas. Despite being low in fat, this pudding is still full of great flavours and looks fantastic. For more healthy baking inspiration have a look at www.heartfoundation.org.nz/hospitality

Ingredients

For 25 portions:

Rhubarb	550 g
White sugar	120 g
Water	40 mL
Apple, grated with skin on	700 g
Brown sugar	280 g
Canola oil	185 mL
Eggs	3
Wholemeal flour	310 g
White flour	195 g
Baking soda	3 tsp
Cinnamon	1½ tsp
Nutmeg	¾ tsp

Method

1. Cook the rhubarb with the white sugar and water over a gentle heat for 2-3 minutes until just starting to soften. Remove from heat.
2. Mix together the grated apple, brown sugar, canola oil and eggs
3. Mix together the wholemeal and white flours, baking soda, cinnamon and nutmeg

4. Mix dry and wet ingredients together
5. Grease a bowl that will be two thirds full with the mixture and rhubarb
6. Spoon in the rhubarb, flatten the top
7. Spoon the batter on top of the rhubarb
8. Place a piece of greaseproof baking paper over the top of the bowl
9. Repeat with a piece of foil and then secure the whole thing with string.
10. Place in a pan half filled with simmering water. Cover and cook for 1½ hours, checking regularly that the pan does not boil dry.
11. Remove cover, invert the pudding onto a plate and then carefully lift off the bowl.

For individual serving

1. Heat oven to 120° C
2. Grease and fill small individual dariole moulds and cover with grease proof paper and tin foil as above
3. Place moulds in a deep-sided roasting dish or bain-marie tray
4. Fill with boiling water until it comes half way up the sides of the moulds
5. Cover tray with a lid or tin foil
6. Cook in oven for approximately one hour or until cooked through.



Carrot and Pineapple Cake



**FOOD
SERVICE**

**Recipe courtesy of
Chelsea Foodservice.**

For more great Chelsea Foodservice
recipes: www.chelsea.co.nz/foodservice

**Crushed pineapple and grated
carrot add a delicious moistness
to this cake while soft brown
sugar contributes to a delicious
rounded flavour.**

Serves 36 (3 cakes, 12 slices per cake)

Ingredients

Vegetable oil	750	mL
Chelsea Soft Brown Sugar	750	g
Eggs	9	
Carrots, grated (approx. 8 medium sized carrots)	1500	g
1 can pineapple, drained (270 g drained weight)	440	g
Walnuts, pieces	360	g
Self-raising flour	1125	g
Bicarbonate of soda (1½ tsp)	5	g
Mixed spice (2 Tbsp)	12	g

Icing

Cream cheese, softened	240	g
Lemon rind, finely grated (1 lemon)	3	tsp
Chelsea Icing Sugar	720	g

Method

1. Preheat oven to 180° C.
2. Grease and line 3 deep 23 cm round cake pans.
3. In a large bowl, beat oil, sugar and eggs until thick and creamy.
4. Stir in carrots, pineapple and nuts, then sifted dry ingredients.

5. Pour mixture evenly into cake tins and bake for approximately 75 minutes, cover cake loosely with foil half way through cooking period.
6. Stand cake 5 minutes, turn out onto wire rack to cool.

Icing

Beat cream cheese and lemon rind in small bowl until light and fluffy. Gradually beat in icing sugar. Spread icing over cold cakes.

Recipe variations

- Replace pineapple with mashed ripe banana for a Carrot & Banana cake.
- Bake individual carrot cakes in muffin tins for a more sophisticated cupcake look.
- Substitute orange zest for the lemon zest in the icing.

Service

- Display on cake stand or in ambient cake cabinet.
- Will keep well for 2–3 days, stored in an airtight container in the chiller.
- Serve as it is with coffee, or with whipped cream, crème fraîche or natural yoghurt.

Lemon Posset Trifle

Recipe by Scarlet Lees,
courtesy of the NZ Pastry
Team and Robert Bok.

Scarlet Lees (right) is graduating this month from the WelTec patisserie course, taught by Robert Bok.



Rose water sponge discs

Softened butter	50	g
Caster sugar	50	g
Egg	1	
Self-raising flour	50	g
Baking powder	½	tsp
Rosewater	15	mL

Method

1. Pre heat your oven to 180° C and line a baking tray with baking paper
2. Cream together the butter and sugar until light and fluffy,
3. Add in the egg and beat in thoroughly.
4. Sieve in the flour and baking powder, add the rosewater and fold together gently.
5. Spread the sponge mix onto the tray about 1 cm thick and bake for 10–12 minutes until golden and springs back to the touch.
6. Let cool and remove from the tray still on the baking paper.

Lemon posset

Cream	600	g
Caster sugar	65	g
Zest of 2 Lemons (about 80 gms each)		
Juice of 5 Lemons (about 80 gms each)		

Method

1. Bring cream and sugar to the boil.
2. Continue to boil for exactly 3 minutes.
3. Add in the freshly squeezed lemon juice and finely grated zest and stir well.

4. Pour into vessels to your desired levels evenly and refrigerate 12 hours until firm.

Sparkling wine jelly

Sparkling wine	200	g
Leaf gelatine leaves	3	

Method

Soak gelatine leaves in cold water to bloom, heat your sparkling wine until warm and add softened gelatine leaves, stir until dissolved and pour into a square tin lined with cling film and refrigerate until firm. Pull out of tin on the cling film and cut into squares with a warm knife.

Strawberry meringues

Egg whites	30	g
Caster sugar	60	g
Fresh-As freeze dried strawberry powder	5	g

Method

1. Whisk egg whites until foamy; add in the sugar until stiff peaks form.
2. Place into a piping bag with a star nozzle and pipe small peaked stars onto a non-stick baking tray.
3. Bake at 100° C for 1 hour and turn off the oven and leave the meringues in the oven until crisp.
4. Remove from the oven and finely dust with the strawberry powder.

Roasted hazelnuts

Whole hazelnuts	50	g
-----------------	----	---

1. Roast at 165° C till cooked thoroughly.
2. Allow to cool slightly to remove the skins from them.

White chocolate sticks

White compound chocolate	50	g
--------------------------	----	---

Method

1. Just melt the chocolate over a hot pot of water gently,
2. Spread thinly onto a piece of acetate.
3. And before it sets score the width and length of the chocolate sticks and allow it to fully set hard

Edible flowers

Sweet pea, daisies, rose petals

Assembly

1. Cut out a disk of sponge and place on the base of the glass.
2. Pour the lemon posset into each glass ¼ full, let set in the fridge overnight until firm.
3. Carefully place in your pieces of jelly, a sprinkling of hazel nuts, meringues and the flowers/ petals. Use tweezers or chopsticks for precision.
4. The chocolate stick goes in just before serving.

“Christmas Trifle”

Almond sponge, Raspberry Gelee, Crème Brûlée & Mascarpone crème

Recipe by
Marcus Braun
courtesy of Nestlé
Professional



Raspberry Gelee Insert

(250 mm × 200 mm × 35 mm tray)

Powdered Gelatine	12 g
Cold Water	35 g
Raspberry Coulis	420 g
Lemon Juice	10 g
Icing Sugar	20 g

Method

1. Hydrate the powdered gelatine with the cold water.
2. Heat the coulis, lemon juice and icing sugar together.
3. Dissolve the hydrated gelatine into the hot liquid and allow this to cool down before pouring into the prepared mould and place into freezer to firm and harden completely.

NESTLÉ Docello® Crème Brûlée Insert

(250 mm × 200 mm × 35 mm tray)

Cream	250 g
Milk	250 g
Nestlé Docello® Crème Brûlée Dessert Mix	70 g

Method

1. Bring the cream and milk to the boil.
2. Remove the cream and milk from the heat and whisk in the **Nestlé Docello® Crème Brûlée Dessert Mix** (whisking for approx. 1 minute to combine).
3. Pour the Brûlée into prepared mould and place into freezer to firm and harden completely.

Almond Sponge

(250 mm × 200 mm × 35 mm tray)

Eggs	2
Castor Sugar	50 g
Vanilla Paste	Qty
Melted Butter	15 g
Ground Almonds	25 g
Soft Flour	25 g

Method

1. Warm the eggs, sugar and vanilla together in the mixing bowl (approx. 23° C) and whisk to create a sabayon.
2. Remove 15 g of the aerated sabayon and fold into to the melted butter.
3. Add the butter mixture into the remainder of the sabayon.
4. Gently fold in the sieved almonds and flour.
5. Spread onto prepared tray & bake at 200° C for approximately 8–10 minutes.
6. Once baked allow to cool before removing from the baking tray.

Mascarpone Crème (250 mm × 200 mm × 35 mm tray)

Powdered Gelatine	4 g
Cold Water	15 g
Cream (Liquid)	100 g
Vanilla Paste	Qty
Castor Sugar	20 g
Mascarpone	250 g
Semi-whipped Cream	300 g

Method

1. Hydrate the gelatine with the cold water.
2. Heat the 100 g of cream together with the sugar and vanilla paste.
3. Dissolve the hydrated gelatine into the heated cream.
4. Soften the mascarpone by lightly whisking and then whisk in the heated cream mixture until smooth.
5. Fold in the semi-whipped cream and the spread immediately into the mould on top of the other assembled bases.

Assembly

NOTE: Freezing the Gelee & Brûlée mixture will make it easier for handling & assembling the gateau.

1. Place the Baked Almond Sponge into the base of a 250 mm × 200 mm × 35 mm tray and place the Frozen Raspberry Gelee on top & press down firmly.
2. Place the frozen Brûlée on to the frozen Raspberry Gelee & press down firmly.
3. Prepare the Mascarpone Crème and then spread on top of the other bases in the mould and then smooth off the surface.
4. Place the gateau into the freezer to completely set. Once frozen remove from the mould and cut into desired portion sizes.
5. Decorate as desired and allow the gateau to defrost before serving.



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