

# slice

from the Baking Industry Association  
for cafés, caterers and bakeries

Issue 21, March 2014



## Artisan

– what does it mean?  
Craft or hype?

**Plus –**

**Pie freaks find their place**

**Motivating the team**

A manager's checklist

**Fresh and friendly**

Small town success

**Competitions galore**

Big prizes announced

**Nine new recipes**



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**Next issue deadline 18 April**



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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

March sees temperatures starting to drop a little and Easter is on the horizon, good news for bakeries and cafés which often depend on weather, holidays and celebrations to boost sales.

### Great New Zealand Hot Cross Bun Competition

BIANZ's Great New Zealand Hot Cross Bun Competition is in its second year after a very successful inaugural event in 2013, won by Kidd's Cakes in Christchurch. Farmers Mill have come on board as a sponsor for the Competition in 2014 and are offering a fantastic prize of a pallet of premium grade flour. Of course the winner will also get the trophy and great publicity and sales. It's winner take all, with no runner-up places.

Any bakery or café can enter, but the products entered for the competition must be available for sale in the month after the competition is judged. This is our way of making sure that the public, your customers, have the chance to taste those winning buns. Entries must be in by 21 March and products delivered for judging by 28 March. The winner will be announced on 31 March, well before Easter to ensure good publicity and the opportunity to prepare for bumper Easter sales. For more information see the Competition advertisement in this issue of Slice, or visit our website.

### BIANZ Welcomes New Buying Partners

BIANZ members will benefit from the addition of two Canterbury-based businesses operating nationally to bring you flour and food safety respectively. **Farmers Mill** is owned and operated by South Canterbury farmers and prides itself on bringing wheat that is traceable from the paddock to the plate. **Food & Health Standards** is a long-established Christchurch business able to assist members with any food safety or health and safety needs, from implementation to maintenance and staff training. For contact details please see our Buying Partner Directory at the back of the magazine.

### Remuneration Survey Pays Off

The BIANZ Remuneration Survey was a very worthwhile exercise and has been of great use to many of our members. The question of what to pay is one we are frequently asked and it is very helpful to have current statistics to rely on. Thank you again to all those members who participated. The more responses we get the better the survey so please consider taking the time to reply to our surveys in future as it benefits all our members.

### Fine Food 2014

BIANZ will be at Fine Food 2014 at the ASB Showgrounds in Auckland on 22–24 June. Displays of our Bakery of the Year Competition entries are always a big crowd pleaser. We will also be hosting the Rising Young Baker Competition with Competenz and supporting the Trainee of the Year Competition run by Weston Milling. Lots to see, lots to talk about and lots to learn and take back to your business.

Hope to see you there.

## Worth Knowing

by Ian Shaw  
Food & Health Standards

Labelling is a hot topic in the food industry but many people find it confusing. Nevertheless bakers and café proprietors need to understand what is legally required. This is required under the Food Standards Code Australia New Zealand (FSANZ). Here are some key points.

### Foods that are exempt from labelling

- Food made and packaged on the premises from which it is sold
- Food packaged in the presence of the purchaser
- Ready-to-eat delivered food
- Food sold at a fundraising event
- Food not in a package.

### Packaged food

Some conditions that apply if the food is made onsite and packaged there:

- Specific information regarding the "name of the food" must be provided. This must be *displayed on or in connection with the display of the food, or provided to the purchaser on request.*
- *Mandatory advisory statements* apply to specific foods as listed in the Food Standards Code must be provided. These include, for example, statements such as "product contains unpasteurised egg".
- *Mandatory declaration of certain substances (allergens)* in food must be provided. These include, for example, "contains peanuts". Other substances specified are soybeans, milk and milk products, eggs, and so on.
- *Percentage of characterising ingredients* (for example, apple content in an apple pie, meat content in a meat pie) and characterising components in those foods (calculated in accordance with the regulations) must be declared. These declarations must be displayed either on the label or on a label in connection with the food, or provided to the purchaser upon request.

For more information, please contact Leia Manewell or Noel Descalzo at Food and Health Standards, (03) 3651 667.



### New Members

Cakes A Plenty  
Creative Edge Food Co  
Mt Maunganui Bakery

Whakatane  
Auckland  
Mt Maunganui



# From the President

## MICHAEL GRAY KEEPS IN TOUCH



With the New Year well underway we are all hoping for a busier time. Economists tell us that this year is bound to see plenty of growth and prosperity. It's an election year so we are being given all sorts of promises, but what eventuates in fact will be up to us. Following our plans and searching for growth is important and needs to be well managed.

The executive team are working hard towards our large event, Fine Food in June, and we are working towards some new initiatives. We have been in negotiations with some new partners to BIANZ who are making significant investments in our association and our industry.

I am delighted that Farmers Mill have been only too pleased to become a Gold partner. They offer New Zealand-grown wheat and a top quality product, so we are very excited about their future in our industry. They are also offering a competitive price for our BIANZ members so please ensure you consider them when shopping around for flour.

Farmers Mill are also the naming sponsor of our Great Hot Cross Bun competition being held at the end of this March. Make sure you enter this competition for the chance to be named the baker of New Zealand's best hot cross bun.

Food and Health standards have also signed on as a Bronze partner. Ian Shaw has always shown great support for BIANZ and

it is fantastic to have his expertise on call. The new Food Bill set to be passed into law shortly will force all food manufacturers and retailers to have at least a food control programme or even a full food safety programme.

With BIANZ membership, you are entitled to make use of our food safety programme. We have invested heavily in this programme but there is only a small administration fee for using it and you get updates as soon as they become available.

Using the BIANZ food safety programme will save your business thousands.

The BIANZ website is full of information and there are some very helpful tools in the members' area from employment contracts to finance tools, so have a visit to [www.bianz.co.nz](http://www.bianz.co.nz)

If you have lost your login details, just call the office and we will reissue them on the spot.

Make use of BIANZ and the services we have and it will make a difference to your business.

I look forward to seeing you at Fine Food so mark your calendar for June 22nd and, until then, happy baking.

Michael

---

## James Wilson joins BIANZ executive committee

Interview by David Tossman

James Wilson, managing director of Maketu Pies, has been co-opted to the BIANZ executive committee for what is going to be a very busy year. He brings, says president Michael Gray, a wealth of valuable experience and expertise in a number of key areas.

He trained initially in hospitality, gaining a Diploma in Hotel Management from the Pacific International Hotel Management School in New Plymouth.

His training and subsequent experience encompassed, he says, everything from restaurant/bars, to cheffing, housekeeping, front office, overall principles, and then people management. He ended up managing many hotels for Accor around the country. From there he made a change to flying, working as a flight attendant, eventually becoming a cabin crew trainer for Qantas.

Over the years he always maintained an interest in his parents' Maketu Pies business which they founded 32 years ago.

He became more closely involved six years ago as they developed ideas about how the business could develop. "My partner (Stewart) and I wanted to move down to the Bay of Plenty again, move home, and it would be a good opportunity for me to come and work for mum and dad," he said.

He began familiarising himself with all aspects of the operation, working in various roles in the factory then moving into the buying side. He became general manager about three years ago.

"I love working in the food industry," he says. "It's such a dynamic and ever-changing industry. There's lots of facets to it."

With the BIANZ committee, James aims to focus on helping some large manufacturers gain from their membership.

"BIANZ has always had a strong focus on the retail end, smaller bakers," he says, "and I feel that hopefully I can help bring some more experience with larger scale manufacturing."

"I think there's some fantastic things coming up for the benefit of all bakers," he says. "and I'm really looking forward to Fine Food this year."

"I think it's going to be a great event, and I hope to see and meet many people from the industry there."



# Food & Health Standards now a buying partner

BIANZ is pleased to welcome and introduce Food & Health Standards, who have joined BIANZ as a buying partner. Having written the original BIANZ Food Safety Programme, the company has a thorough knowledge of our programme.

Food & Health Standards' staff are able to assist members with any food safety or health and safety needs, from implementation to maintenance and staff training.

Founding director Ian Shaw says their objective in joining BIANZ as a Buying Partner is to support BIANZ and its members to maintain and enhance good business practice.



Ian Shaw

The company has a streamlined, quick, cost-effective method of assessing labels for compliance with the FZANZ code, and creating labels for imported, local and export goods. They can create a nutritional panel for any product.

The company was established in 1994. A full review and restructure in 2006 saw the extension of the business and the addition of staff to cover a wide range of compliance services across the New Zealand food industry.

The company's nine full-time staff work nationally to provide "one stop shop" compliance solutions, including food quality and safety, and health and safety. They also work in building compliance and are liquor licensing inspectors and administrators.

Food & Health Standards also provides public and environmental health compliance services for territorial authorities.

In addition they are a national training provider, working with Industry Training Organisations such as Competenz in the baking and food manufacturing industries.

Contact:  
Ian Shaw  
Technical Director  
Food & Health Standards

Phone| 03 365 1667  
Mobile 027 224 6572  
Fax 03 365 1567  
Email: i.shaw@foodandhealth.co.nz



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- \* Chamber of Commerce Business Commendation
- \* Tradenz Export Award
- \* Business of Year Hawkes Bay Chamber of Commerce
- \* Exporter of the year

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Food & Health Standards carry out internal audits to assist in preparation for third party auditing of the various supplier programmes and MPI Food Safety Programmes.

Their team, including Noel Descalzo and Leia Manewell, work alongside the auditors to ensure a smooth audit process.

### Labelling faces everyone

Food labelling is a task that faces everyone in our industry at some point. Food & Health Standards has very well qualified and experienced technical staff who are familiar with the FSANZ code.

## From the Vice President

by **THOMAS THOMAS**



### To train or not to train

In this ever changing world I am talking to more and more people who are choosing not to train apprentices. They all have various reasons not to.

A lot of people choose to teach the skills to get a particular task done and then leave the new employee to it. I guess when the employee gets bored with the job they move on.

“Taking on an apprentice is neither expensive nor time consuming if done right.”

I prefer to train. Yes, it may take a little time and energy but at the end of the day I know I am giving someone a qualification that they can use around the world. It also means that the industry and the art of baking is going to survive.

Taking on an apprentice is neither expensive nor time consuming if done right. Please feel free to call me if you have anybody who you think might benefit from training. The benefit cuts both ways, helping both the trainee and trainer. I can also help get you to the right people.

Yes we have a new qualification coming in soon but please don't wait for that. Let's get them signed up and we can transfer them later.

## Events calendar

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

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**Competenz**  
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# news and views

## Bakels supporting apprentices



Natasha Patterson: a qualified baker and pastrycook, experience gained from Pan Pacific Hotel Auckland, Brumbies, Montana Bakery, and St Martins New World. Still learning and developing her own skills, she is delighted to be able to pass on her knowledge with enthusiasm.

Natasha Patterson has been pro-active over the last year with Bakels-trained apprentices in the Christchurch area. She has arranged extra training afternoons once a month, usually on the last Friday of the month for two hours covering some extra items not generally dealt with in the formal apprentice training.

In addition to the training topics themselves, the sessions give the apprentices a chance to discuss their training while having Natasha available to answer any questions they may have on their distance learning units.

These sessions are held from 2pm to 4pm on a Friday afternoon at NZ Bakels' Christchurch Bakery and Training facilities, 234 Annex Rd, Middleton.

So what does Natasha have planned for 2014?

**February:** Fresh fruits. Ideal for incorporating some new ideas into the bakery range when fresh fruits are in abundance.

**March:** Pastry–Easter theme. Topical with the Easter holiday just around the corner.

**April:** Pie fillings. A great time to think about the winter pie season almost upon us and perhaps some new ideas for pies to enter into the Bakels NZ Supreme Pie Awards in July.

## Food safety beats price

Australians consider food safety to be the topmost deciding factor when it comes to choosing the supermarket from which they will shop for fresh foods, new research suggests.

According to a study by Roy Morgan, an Australia-based research firm, food safety is more important to Australian grocery buyers than proximity to home, good value, trading hours, or the quality and range of foods.

The research, which is based on a year-long survey until June 2014, found that 57% of grocery buyers cited food safety standards as a very important factor when deciding where to shop.

### The usual factors

This was followed by the 55% whose decision to choose the supermarket was based on whether the store is near home or good value, while hygienically prepared food and a clean and tidy environment were each very important to 53% of shoppers.

Research also showed that 52% of shoppers considered the quality of fresh produce, convenient trading hours and low prices, but more shoppers placed a high importance on easy parking (51%) than the range of fresh fruit and vegetables (47%).

### Discounts not so important

Most surprisingly, less than one in four grocery buyers said discounts for regular shoppers or petrol discounts were a central reason to choose a particular supermarket – going against the discount-based retail strategies that most supermarkets employ.

Roy Morgan's Warren Reid said that increased competition among supermarkets would mean that understanding customers and the factors they said were important when choosing a supermarket is going to be even more critical than usual.

## Review of BIANZ National Food Safety Programme

BIANZ have commissioned a review of its national HACCP-based Food Safety Programme.

This programme, available to members, is cited by the Ministry for Primary Industries (MPI) as a Customised Food Safety Programme.

The manual incorporates a comprehensive range of products and processes associated with the manufacturing bakery, bakery café, off-site catering and retail operations.

The review will focus on technical areas, updates considering the current food safety landscape, ease of implementation, product traceability, labelling guidelines, allergen controls, recall procedures and auditing the Food Safety Programme.

## Brooklyn Bagels reborn

As a nod to owner Ari Chait's grandfather, Brooklyn Bagels on College Street in Wellington has been refurbished and reborn as Zaida's. Zaida is Yiddish for grandfather.

The grandfather, Charlie Chait, was a wid food business identity around Wellington last century.

With a range of old black and white family photographs on the walls, communal tables and a cool green decor, Zaida's has an open, airy ambiance.

The food remains unchanged, though in honour of the cronut craze, Zaida's now offers a cruffin – a muffin from croissant pastry.

The same staff are keeping the customers well served, and the highly regarded bakery operation on the same premises continues to offer great bread and pastries.

## Dunkin' to sell gluten-free donuts

Multinational company Dunkin' Donuts is introducing the fast-food industry's first gluten-free pastries nationwide in the US, beating out the likes of McDonald's and Starbucks, according to *Bloomberg*.

The multinational coffee and breakfast chain plans to roll out gluten-free cinnamon-sugar donuts and blueberry muffins across participating US stores this year.

They tested the gluten-free breakfast pastries at several Massachusetts locations last year.

The pastries are packaged separately to avoid contamination from foods that contain wheat flour. The wheat-free donut has 320 calories compared to 260 calories for a glazed donut. The gluten-free blueberry muffin has 400 calories versus 460 for a standard version.

## New Zealand's first pizzelle shop

A Taste of Gibbston Valley opened New Zealand's first specialist pizzelle shop in December.

The sweet Italian delicacies are the latest addition to the Gibbston Valley Wines business which encompasses restaurants and cafés at the vineyard and in nearby Arrowtown.

The Pizzelle Shop in Arrowtown features traditional pastries and cold pressed iced coffee served as takeaways.

Located next to A Taste of Gibbston Valley, the Pizzelle Shop offers chocolate and vanilla flavoured pizzelles served in various styles designed for summer enjoyment. The shop opens from 11 am to 4 pm.

Pronounced with a 'ts' sound, like "pizza," pizzelles are believed to be the oldest cookie in Italy. The word pizzelle means small, flat and round, much like a pizza.

According to Italian legend, snakes infested Abruzzo in southern central

Italy in 700 BC. After they were banished the townspeople celebrated by eating pizzelle and to this day they are eaten to celebrate the Festival of the Snakes, now known as the Feast Day of San Domenico.

Pizzelles are made by pouring a batter into a pizzelle iron, which is like a small waffle iron. The iron imprints a snowflake pattern while cooking the batter.

Once cooked the pizzelles can be flattened, rolled into a tube (like a cannoli) or moulded into another shape before they cool and harden. The end result is a crisp, great looking and delicately-flavoured Italian biscuit.

## Pay-per-minute café opens in London

Ziferblat, or "clockface", is the brainchild of a young Russian entrepreneur, Ivan Mitin, who has a chain of the 10 cafés in Russia where customers are invited to drink free tea and coffee while paying for time. London is his first Ziferblat beyond Russia.



Customers take a clock on their way in to time their visit, and pay 3p per minute to be there.



The main room is upstairs, funkily furnished with an assortment of mainly second-hand furniture.



Ivan Mitin

People are able to use Ziferblat as a meeting place, somewhere to work or to meet new people. Its founder, Ivan, describes it as 'the social network in real life'.



Guests use the kitchen to make their own tea, coffee and food and are also invited to bring their own food to the café.

## World's largest gingerbread house

It took 816 kg of butter, 7,200 eggs, 3,265 kg of flour and close to 1360 kg of brown sugar to build, but it's a world beater.

The Guinness World Records declared a gingerbread house in the US, which measures 18m by 12m, the world's largest. It was made by the Traditions Club of Bryan, Texas, as a fundraiser for a local hospital.

It was large enough for an adult to walk inside. It also contained 38 million calories.

## Foodstuffs celebrates staff achievement

The annual Foodstuffs Training Awards for the lower North Island were held in Wellington on Saturday 23 November to recognise the achievements of staff involved in the company's industry-related training programmes.

During the day 126 industry-recognised national certificates in butchery, bakery, deli, retailing, floristry and management were presented to graduating students.

"We pride ourselves on supplying fresh product to our customers that has been hand prepared in-store from start to finish, so we are pleased to support our staff who make that happen," said Alicia Roberts, Senior Manager Training and Development, Foodstuffs North Island.

"Giving our people the opportunity to earn trade qualifications and continuously develop their skills as they work enables them to build rewarding careers in their chosen fields."

As well as the graduation ceremony where staff received national certificates, special awards were presented to the top 25 graduates from all the training programmes. The recipients received a range of prizes including iPads, travel vouchers, and vouchers for further training in leadership and management.

Among the 25 award recipients from around the lower North Island were three bakers.

The Bakery Supreme Award went to **Amanda Garner** from New World Stratford. A Bakery Level 3 Achievement Award went to **Diane Wright** from New World Pioneer in Palmerston North, and **Caleb Havill** from New World Thorndon, Wellington, received a Bakery Level 3 Workshop Award.

The 25 award winners were announced at a formal ceremony at the TSB Arena in Wellington. It was attended by 450 guests including Foodstuffs management and staff, graduates, and award recipients and their families, and supplier sponsors.

"These awards have become a prestigious annual event for Foodstuffs – one on the calendar that both staff and owner-operators look forward to," said Ms Roberts.

Also supporting the continuous learning and development of Foodstuffs staff were Gold sponsors Bell Tea & Coffee Company, Goodman Fielder, Hellers Ltd, Skills 4 Work, Tegel Foods Ltd and Whitireia New Zealand.



Bakery Supreme Award recipient Amanda Garner at Stratford New World.

At 37, Amanda has been dubbed an "all-round supermarket superstar," fully qualified in the butchery, service deli, frozen foods department and check-out (she was placed in the 1995 Checker of the Year regionals) – but she plans to continue in the bakery trade.

Amanda received a voucher for further training valued at \$2500, an Apple iPad 2 and a \$300 New World grocery voucher.



Achievement Award winner Dianne Wright at work in New World Pioneer, Palmerston North.



Caleb Havill, Workshop Award winner, at New World Thorndon.

## Nutritional food labels not working says study

By Ankush Chibber, 13 January 2014, [foodnavigator-asia.com](http://foodnavigator-asia.com)

A new study has found that nutritional food labels in use under the New Zealand's daily intake system of labelling are not as effective as once thought and could be adversely impacting public health.

The study, which was conducted by researchers at the University of Canterbury, instead found that Kiwi consumers reacted better to labels which provide relatable, transparent information that is easily converted into exercise expenditure or clearly states which products are good and which are bad.

The researchers collected a total of 591 online responses from participants who were given an identical survey where the way in which the nutritional information was communicated differed across the sample.

The most effective label by far was one not currently used: one showing how many minutes of walking were needed to burn off the product.

Michelle Boulton, a researcher on the study, told [foodnavigator-asia.com](http://foodnavigator-asia.com) that people presented with a walking label were most likely to heed it. The recall rate for the walking label was 93% compared to only 23% recall for the current labels.

## Forget horsemeat, fox DNA found in donkey meat

Retail giant Wal-Mart has found itself embroiled in a fresh food scandal recently after foxmeat was discovered in its 'Five Spice' donkey product sold in more than 400 stores across China.

The retailer has apologised and promised to reimburse customers who bought the popular delicacy. It is also probing how the contamination arose.



# We're looking for a star baking student



**Competenz**  
SKILLS FOR INDUSTRY

Competenz and the Baking Industry Association of New Zealand (BIANZ) want to give you the opportunity to prove you train the best bakers in New Zealand.

Three lucky students, 16 years and over, will have the chance to compete in a live 'ready steady bake' style competition at Fine Food New Zealand – offering them, and their training organisation a golden opportunity to showcase their training in front of those that count in the industry.

Should you have a student you would like to nominate, someone from your organisation will need to be available to work alongside the student – assisting them through the planning and preparation for the competition and working on-stage with them on the day.

Contestants will have to craft a number of baked goods in front of a live audience and judging panel, with the winner set to take away some top prizes.



So if you have New Zealand's next rising young baking star and you'd like to be involved in this great competition, we'd like to know!

**Contact:** Tony Gunby on [t.gunby@competenz.org.nz](mailto:t.gunby@competenz.org.nz) or call 027 706 4081.

**Date:** Students and their mentors will be required at the event on 22 June 2014. The event runs on 23 June, 10am–5pm.

**Location:** ASB Showgrounds, 219 Green Lane West, Greenlane, Auckland.

## Kidd's commits to energy efficiency

Award-winning Kidd's Cakes and Bakery in Christchurch opened a new \$3 million dollar purpose-built bakery and retail outlet in January. The building is designed in line with environmental best practice, optimising the use of energy and water while minimising waste.

Martin Meehan, founder of Kidd's Cakes and Bakery, told journalists that he started planning for the new building almost 10 years ago but various issues, including the earthquakes, delayed the construction.

While ensuring the new building was built to 100% of the code, energy efficiency and waste reduction were top priorities in the new building. It is double the size of the old but it is estimated that total site energy consumption (per square metre) has been reduced by 25%.

Technologies used include solar tubes to bring daylight into production areas, double glazing, low-flow showers and taps, LED lighting in chilled and ambient display cabinets, and an eco-friendly liquid glycol powered refrigeration systems. Glycol refrigeration cuts costs and reduces noise levels

All food waste is handled by onsite worm farms or sent to pig farms, and all cardboard and plastics are recycled.

The new bakery and retail outlet incorporates ground floor retail, a cake decorating area and a 50-seat café, while the second floor is totally dedicated to the bakery and production. It is next door to the former Kidd's Cakes and Bakery site.



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The launch will feature Farmers Mills core range of New Zealand flours along with its exciting range of bakery ingredients and pre-mixes, not too mention a completely new nutritional range of "firsts"!

More about this launch on Farmers Mill website:

**[www.farmersmill.co.nz](http://www.farmersmill.co.nz)**



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# Artisan

David Tossman takes a walk around this tricky word.

As your editor, my qualifications for the job rest mainly on my knowledge of words and how to use them.

It was thus of great interest to me when a BIANZ member, an award-winning bread baker, wrote recently complaining that a bakery profiled in *Slice* was described as 'artisan'.

"How can a factory bakery, which produces not one bread without chemicals, be called one of New Zealand's finest artisan bakeries?" the writer asked.

(I should note that the 'factory bakery' in question does not describe itself as artisan. The word was used by the writer of the article.)

This is a good question, of course, since the word artisan is being bandied about these days with increasing frequency and sometimes decreasing justification.

## The question

The problem with the question that prompted this article is threefold:

1. Can anyone define artisan in a strict enough way to control its use?
2. What are chemicals? In other words, is artisan bread necessarily organic in nature?
3. Can misuse of the word be corrected?

photos by Belinda Jeursen



I think the answer to these is "probably yes", "probably no" and "definitely no".

## A new usage

Until quite recently the word artisan was unfamiliar to most New Zealanders, including bakers. Thus there were probably no artisan bakers in New Zealand 10 years ago, though there were plenty of what used to be called craft bakers who would qualify. (What happened to them?)

The current use of 'artisan' in relation to baking came to us from California – the region now blessing us with an 'artisan toast' trend. The usage began there in the late 1980s and was based on the old San Francisco sourdough tradition, which dates back to the 1849 goldrush.

## Definition

New word or not, most bakers now have a fairly clear idea of what artisan means. Isabel Pasch has an exceptionally clear idea (see sidebar p14).

Veteran Kiwi baker Gary Cameron says an artisan baker is one that makes bread from start to finish "with minimum help from machinery." Others I spoke to said much the same.

Machinery, of course, is where things might get tricky. Would electrically powered provers and chillers count then? Would refrigeration in the form of air conditioning be cheating? It is, after all, machinery. A lawyer could have fun with this if someone seriously disputed the label.

## Fixing the language

While there is a fair degree of agreement on the meaning of artisan at present, that doesn't mean it is fixed in place. English is always slippery and can't be fixed. Lots of great and good writers have tried and failed over the centuries to set up something like the French Academy to look after the English language. It just keeps changing.

For example, 'artisan' for baking began in America. Biscuits are scones there. Can they be relied upon? All over the world, English words change their meanings constantly and sometimes surprisingly. Nice

meant silly once upon a time. Buxom meant thin. Other words that have changed their meanings in recent years include gay, wicked, organic and awesome.

Only 20 years ago, awesome meant "inspiring feelings of wonder". Now, amongst people under 30 or so anyway, it means something like "thank you".

Language changes willy nilly and dictionary makers just have to tag along. They cannot lay down rules, they can only describe how words are used at various times.

The major dictionaries, those from Oxford anyway have not caught up with artisan baking yet. Their definitions mention manual work and, notably, the skilled use of tools. The picture they paint is of a mechanic or carpenter. That reflects the fact that the word artisan in relation to bread – indeed any food or brew – is a recent development.

# The Troubleshooters



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Whether it lasts is a mystery. Words are like currency in many ways. They often suffer from inflation: losing value over time. This is likely to happen to artisan. Sooner or later, and probably sooner, it might well become devalued. You can, after all, already see artisan products packaged in the supermarket.

Ruth and Jeremy Heath of People's Bread (see "Stone ground to sourdough" on page 18) are showing the

way of the future. By any measure (except perhaps European training) their baking would qualify, but Jeremy refuses to play on what he calls the over-used 'artisan' label. "Our hand-made product speaks for itself," he says.

I suggest therefore that any baker thinking of adopting the artisan label do so soon.

(Incidentally, the factory-bakery that stirred this complaint, while it doesn't use the word artisan about itself, claims that its bread is 'handcrafted' and indeed, from a video I have seen, it is.)

## Chemistry

The use of chemicals is contentious as people have highly varied opinions about what chemicals are. I have heard people in the industry claim that yeast (a living organism) is a chemical and I have seen salt (sodium chloride) described as organic. The subject is complicated and I don't want to get further into it here, so I'll escape by saying that artisan obviously has much more to do with method than ingredients.

## European-trained?

There are a few more German and other European bakers around today than 10 years ago, and a few more European-trained Kiwi-born bakers, but defining artisan in terms of European training, as Isabel Pasch does, is in my non-expert opinion quite limiting. It means, for example, that we could never have artisan *rewena paraora* (Maori bread).

I suspect most New Zealand bakers, artisan or not, would disagree with Isabel Pasch on this one.

## The law

Paul Doocey at Consumer NZ suggests that if a large bread manufacturer were to advertise products as "artisan" they would probably get away with it under the Fair Trading Act simply because people would see it for that it is: advertising hype.

We can comment and complain about misleading labels – pick up just about any product in the supermarket with the word "natural" on it and you can probably find cause for complaint.

## Isabel Pasch of Little Bread and Butter in Ponsonby, Auckland, defines artisan baking as follows –

Artisan baking for me means to produce bread on a small, not industrial, scale, by using a mixer only and after that the production is purely hand-made. No machines, such as dividers or moulders, are involved in the rest of the process of artisan bread-making.

An artisan baker needs the skills to use his/her visual, olfactory and tactile senses. That can only be developed or learned through a proper three-year apprenticeship, and at least another three years of experience, in one of the leading artisan bread-making countries like Germany, France, Italy, Austria or Switzerland or with an Artisan Master Baker from these countries.

No additives, preservatives, shelf-life improvers, additional fat or other artificial ingredients are permitted. The bread is made with sourdough starters and without commercial yeast, unless the original recipe was developed with yeast, like Ciabatta for example. Long-term fermentation from 15 to 24 hours is essential and the bread should be baked on a hearth or in a wood-fired oven.

And my belief is, if it comes in a plastic bag it is probably not bread.

## Another idea

What would be needed is a certification system like that used for some organic products.

Of course it's not foolproof; there is nothing much to stop anyone slapping the word organic on a label without any certificate – it would in general be too hard for anyone to sue. Anyway, an artisan certification system would probably be too hefty a tool for such a small problem.



Likewise one often sees shops selling "homemade pies", yet – as Gary Cameron points out – it is illegal to sell products made in a home kitchen. But do people complain to Consumer NZ or the Commerce Commission? No. They know it's puffery (to use an old word for hype).

The only way use of the word artisan is likely to be controlled, suggests Paul Doocey of Consumer NZ, is if BIANZ members were to sign some sort of code of conduct about it. This would be difficult to enforce and unlikely to be workable. In other words it's not on.

In the end, as Jeremy Heath says, "you have to let your products speak for themselves."

“you have to let your products speak for themselves.”



# Motivating the team

by Craig Rust



Do you bound into work every day, bursting with energy and enthusiasm for the challenges ahead, proud of your accomplishments, keen to make the most of every precious minute? Yeah right. And you're the owner! It's your baby.

If you struggle sometimes to get fired up, imagine how your staff feel.

As the business owner, your ability to manage and lead your employees, especially when things are not going entirely well (ie most of the time), will dictate the success of your business. It's your role to ensure in your business that a high level of motivation and enthusiasm is maintained so that employees perform at the highest possible level.

To create and maintain motivated staff, you must commit to the following:

1. Ensure your employees know what's expected of them
2. Offer rewards and motivating factors
3. Carry out regular performance appraisals
4. Commit to ongoing training and development.

Let's explore the first two bullet-points further:

## 1. Ensure your employees know what's expected of them

Every single employee needs to know:

- What you are trying to achieve with your business – the overall business goals and objectives – and where you are at with achieving them
- What their job is and what you expect from them – and how their job contributes to the overall aims and goals for the business
- How to do their job – employees need both knowledge and resources.

As you can see, employees want to know and need to know more about the organisation than simply their position. Employees need to be appreciated and challenged if they are to enjoy being part of your organisation.

When employees are happy and have a view of the future they will thrive on contributing ideas for change and assisting in moving the business forward.

However if employees are kept in the dark or there is no real direction for the organisation or the direction keeps changing, they will automatically become de-motivated as there is no real security in the position. This has been recognised as the biggest contributor to employees deciding to leave an organisation.

## 2. Rewards and motivating factors

A good business owner will mentor, train and develop their employees by giving them more responsibility, recognising their efforts and rewarding them. Employees who are motivated will respond to the challenges of work which will lead to growth and business success.

In addition to pay rises, employees are also motivated by:

- **Recognition** – praise and feedback make employees want to achieve more
- **Accomplishment** – employees will respond positively if they feel they are doing something worthwhile and they achieve
- **Advancement** – some employees want to progress within the organisation to the next level where they will be challenged in their job
- **Responsibility** – employees will respond when they are offered a challenge and they are given an opportunity to show their skills, talent and intelligence.

# When family and business collide

A recent Employment Relations Authority decision dealt with the consequences for family businesses when things go wrong. This summary of the case is from McPhail Gibson & Zwart.

The case was *Kennington v Canterbury Sailplanes Ltd*.

Canterbury Sailplanes was a small family-owned company operated and managed by its single employee, Mr Kennington. Three people held shares in the company: Mr Kennington (34%), his wife Mrs Kennington (34%) and Mr M (32%).

Mr M was the father of Mrs Kennington and thus father-in-law of Mr Kennington. It was accepted that he held the shares on behalf of a family trust. Mr Kennington, Mrs Kennington and Mr M were all directors of the company. Mr and Mrs Kennington's marriage ended in 2011.

## Acrimony

Following the breakdown of the marriage there were a number of acrimonious issues between the parties with respect to access to children, matrimonial property and the ownership of the company itself.

Canterbury Sailplanes was in a difficult trading position and in 2012 the directors were trying to determine the future for the company. This was made more complicated by the fact that Mr Kennington, who wished to buy it, refused to attend meetings with the other directors or to provide financial information to them.

In the absence of a shareholders agreement, management of a company reverts automatically to the procedures of the Companies Act 1993 which provides for decisions by a majority of directors.

## The board meets

The board met in April 2012 without Mr Kennington, who had refused to attend.

Mr M and Mrs Kennington decided that Mr M would (as he had in previous years) prepare the annual accounts and required Mr Kennington, as manager, to regularly report on sales, cash position, future projections and to prepare a budget. They also reviewed the future of the company, recording that "sensible and logical options include total sale to single existing shareholder, third party sale, or closure and/or liquidation."

On 16 May, Mrs Kennington and her father wrote again to Mr Kennington stating: *"If you do not provide the requested financial information within 48 hours, and subsequently communicate and comply with the fair and legitimate instructions of the directors, we see no alternative but to terminate your employment with the company."*

A further directors' meeting was called in mid-May 2012. Mr Kennington again failed to attend. He was called (as manager) to a meeting with the board later than month to discuss his continued refusal to provide information. He was advised that a failure to provide an explanation "could put his employment in jeopardy" and of his right to be represented. He did not attend.

On 28 May 2012, Mr M wrote again advising that *"If you do not provide the information required by noon 29 May, [your] employment will be terminated forthwith."*

On 29 May 2012 his employment was terminated.

## The Authority looks into it

The Employment Relations Authority determined that the dismissal of its sole employee was within the scope of the directors' authority and powers. The Authority further determined that the dismissal was substantively justified:

*"It is an implied term of all employment contracts that an employee must comply with all lawful and reasonable instructions of the employer made in the context of the employment relationship. ... Obedience is a fundamental implied term in an employment contract."*

It determined that Mr M and Mrs Kennington gave a lawful and reasonable instruction to Mr Kennington, and that they had "genuine reasons and a legal need to obtain the information; ... and he was obliged, as the manager of the company, to provide the information upon request."

The Authority went on to determine that the dismissal was procedurally fair, stating that because Mr K "steadfastly refused to attend any meetings" or "to communicate directly" the company could not have acted differently.

## The lesson

While the actual circumstances of this matter may be unusual, the circumstances surrounding the breakdown of the family relationships and the flow-on consequences of that are not.

Many small trading companies operate under similar structures with directorships and shareholdings split between family members. This case is a timely reminder that even when one type of relationship collapses, other contractual and statutory obligations may remain.

While Mr Kennington may have been reluctant to share information with his ex-wife and father-in-law, he still had obligations that required him to do so, even in circumstances where he clearly believed that doing so may disadvantage him in his ongoing matrimonial dispute.

The lesson that can be taken from the actions of his fellow directors is that they were still required to act in a procedurally fair manner and that, by acting formally and patiently, their conduct was procedurally fair.

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# Stone ground to sourdough

Sue Fea meets an artisan baker who won't use the word artisan



Ruth (left) and Jeremy Heath with daughter Ezra (20 months), son Timo (8), rear, daughter Caoimhe (6) and niece Luciana Brown (5).

Wanaka boutique bakery owners Ruth and Jeremy Heath spent 10 years making authentic organic stone-ground breads for themselves, family and friends before turning commercial with The People's Bread.

The parents of four small children, Jeremy, a former Wanaka pharmacist, and Ruth, an early childhood educator, first began making stone-ground breads to feed themselves, as they were disconcerted with the quality and price of commercial breads.

"I had started selling the bread at the Farmer's Market one day a week and it went so well we thought we could develop it further and both share responsibility for our income," says Ruth.

"We felt Wanaka would provide a suitable market place to expand on that Farmer's Market trade."

Jeremy's pharmacy background has assisted greatly and been a huge help in researching and evaluating journal articles focusing on sourdough and its nutritional qualities. The Heaths now operate a 'tag team' between the business and the children from a mobile bakery set up behind their Albert-town home on the outskirts of Wanaka.

There's no need for them to play on what Jeremy calls the over-used 'artisan' label, as their hand-made product speaks for itself.

**“Stone-grinding is a gentle process that preserves all the good parts of the grain.”**

They're turning out small batches of wholegrain, organic, stone-ground loaves each week and they've had demand and interest from chefs in the Queenstown and Wanaka region as well as restaurants and retailers around New Zealand.

The Heaths supply a handful of Wanaka stores and occasionally also do one-off orders for a few luxury lodges and restaurants in the Queenstown and Wanaka region.

"However, our main focus just now is maintaining the quality of our product for our customers, who receive their fresh bread deliveries, still hot from the oven, three times a week," says Ruth.

"We want to keep it local and fresh. We don't want to compromise the quality of our product."

The Heaths grind their organic grains freshly delivered from Biograins in Ashburton. Farmer Harry Lowe of Biograins has been growing grain for bakers for 30 years.

"It's fresh and the quality is great. We know exactly where it's coming from. The farmer even delivers it himself in his truck straight to us," says Ruth.

They grind the grains in their wooden stone-grinder, a process which Ruth says makes a real difference to the quality of the flour.

"Stone-grinding is a gentle process that preserves all the good parts of the grain."

The Heaths take their sourdough through a long fermentation process of up to 24 hours, which unlocks the minerals and vitamins making them more readily available to the body and easier to digest.

This fermentation process breaks down hard-to-digest gluten making their breads suitable for people who have gluten sensitivities.

The brown rice and wheat sourdough has the least amount of gluten and is most popular with gluten intolerant customers, but Ruth has also developed a specifically gluten-free sourdough loaf, which is supplied to a local organic gluten-free café.

"We only use freshly ground flours, water and salt. The sourdough process helps to preserve the bread. One of our customers had our loaf still OK on her bench after two weeks," says Ruth.

"Organic is becoming more popular and people's attitudes toward nutrition are changing. We spend time educating people about the nutritional quality of our bread."

And the Heaths have plenty of help with this from their budding young marketing manager, 8-year-old son, Timo.

"He tells everybody about our breads – friends, their parents, people we meet. He may take over the business one day," smiles Ruth.



The People's Bread ciabatta



The People's Bread sourdough

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# For the love of a good pie

**Belinda Jeursen** meets a couple of self-confessed 'pie freaks' who quit Auckland to make their favourite fare in rural Canterbury.



Karyn Cullingford



photos by Belinda Jeursen

drive-through kind of town, not a destination. And before you even get to Springfield there's Darfield and Sheffield, both home to excellent pie suppliers.

Despite the odds, Karyn has no trouble selling 200 or more pies a day in the Store, seven days a week. On Sundays Don is at the Oxford Farmers'

So what's behind Karyn's success at the Pie Awards? Perhaps it starts with being 'pie freaks' as she calls herself and Don: "We would drive for miles to get a good pie." But Karyn says really it all comes down to ingredients. "We use local meat from the Oxford Butchery. Good ingredients are the most important thing." She says that being non-bakers they have also found the tips offered by Bakels rep Natasha Patterson very useful.

Because Karyn doesn't make the pastry herself, the Store can only enter the Boutique section of the competition. On the big day, she tells me, she makes the staff miserable, and then makes about 40 pies, two of which are carefully chosen by Don for hand delivery to the Christchurch Bakels branch. Karyn says no pie is ever perfect enough for her so she stays out of the final decision. When making his choice, Don looks for even baking, a well baked bottom and good puff.

Karyn is already thinking about her entry for 2014 – I know better than to ask what she has in mind – but it will be something new, with the emphasis on depth of flavour. Karyn says she is unlikely to ever make a sweet pie as her palate is better at judging savoury flavours. "Looks aren't important at the start," she says. "I make a small batch of pies that are good enough to go in the cabinet and then I ask staff and certain customers to let me know what they think." And it all falls into place from there. Good luck in 2014 Karyn!

**Springfield Store & Café**  
8-10 West Coast Road, Springfield  
Canterbury

Auckland to Springfield is a bit of a leap, but for Don and Karyn Cullingford it was an opportunity to turn their appreciation of pies into a business and enjoy a better lifestyle. It was their first venture into commercial baking, but in only four short years they have been placed twice in the prestigious Bakels Pie Awards.

The Springfield Store & Café came fifth in the Boutique Pie section in 2012 for their Lamb and Kumera Pie, and second in 2013 for their Wild Pork and Apple Pie. This is no mean feat when hundreds of well-established bakers around the country scratch their heads every year wondering why they don't make the grade.

Springfield has a permanent population of only 400 people. It is best known for its enormous doughnut sculpture, and now pies. It's the last stop for petrol and food before you head into the Southern Alps and over to the West Coast, a

Market where both fresh and frozen pies are popular. While the Store sells a small range of baked goods and other general items, the pies are the focus of the business. Customers from as far afield as Singapore and England come in to sample the meaty treats they've heard about from friends and family who have happened on Springfield in their travels.

"And there are the Coasters going back home who often stop in and buy a whole batch of pies for the freezer," Karyn says as she gently eases a sheet of bottom pastry into pie tins. "We're also very busy when the Coast to Coast race is on, and we get a lot of tourist buses stopping by."

When Don and Karyn first took over, the Store was buying in its pies. Once the earthquakes happened, Karyn started making all the pies herself, and now produces a large range, including venison, pork, chicken and beef in both traditional and more unusual flavours.



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- maximum combined baked weight 600 g. All buns are to
- be of comparable size.
- Buns must include a dish description including the dish title, ingredients and method used.
- Buns or packaging must not have any labelling that will identify the origin of the buns.
- All entries must arrive no later than 5pm Friday 15 February, to be judged Saturday 16 February.

**Delivery address** for entry batches:  
CPIT School of Food and Hospitality  
U block Stores entrance, Ferry Road  
Christchurch 8140

## Marking Criteria

<b>Presentation</b>	Visual appeal Uniformity of size Decoration applied Clean product Application of filling/topping if appropriate No damage
<b>Technical skills</b>	Crust colour Thickness of crust Degree of baking Even shaping No signs of over or under proving Crumb colour appropriate Decoration applied (cuts, dusting etc.) Recipe formulation
<b>Eating qualities</b>	Flavour/taste Composition of flavours Crumb Textures appropriate Aroma Mouth feel Ingredients used
<b>Innovation/skill</b>	Workmanship displayed Interpretation of a classic Innovation element shown

**Return this form before 21 March**

**Deliver your best buns by 28 March**

**Judging takes place on 29 March**

**Winner announced 31 March**

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- Any bakery can enter
- Entry by sample batch
- Entries to be delivered on Thursday or Friday March 27 or 28
- Judging at CPIT in Christchurch on Saturday March 29 2013
- 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, on the BIANZ website and on the page opposite.



# Fresh and friendly

**Belinda Jeursen** visits the Darfield Bakery.



**Darryl and Nicky Collier.**

Darfield is a rural service town. Darfield bakery is closed on Sundays, over Christmas, Easter and all public holidays. According to some this should be a recipe for disaster. Instead, Daryl and Nicky Collier's business is doing phenomenally well.

I went to Darfield to find out the secret of their success.

It's 19 years since Daryl's mum suggested he and Nicky buy Darfield Bakery.

"We really didn't want to buy a bakery at the time. It was only two months since I'd resigned from my job as an army chef and we had just had our first child," Daryl tells me.

"I was working at a bakery in Christchurch and wanted to get more experience first, but when Mum arranged for a meeting with family friends who had previously set up a catering business in Sheffield, they convinced us we could do it."

Darfield Bakery is one of a few well-established New Zealand bakeries that have made a huge success of the move to being a bakery-café in the last 10 years.

It hasn't been plain sailing. "When we bought the bakery we had a five year plan to make our money, sell and buy a farm. Unfortunately we had to put all our money back into the business and our dream of going farming never eventuated," says Daryl.

Nicky says the first five years were really hard. "After eight years we had to buy the building because the lease had run out. It was 10 years before we made the first changes to the building.

"We got to the point where we couldn't stack any more staff on top of each other!"

## Renovations

They began by extending into some of the space vacated by a butchery next door. Recent renovations, over the last 18 months, saw Darfield Bakery take over the entire building and build on a new wrap-around addition.

Nicky says the building was originally a grain store and had two storeys with a raised floor. Forty truckloads of rubble were carted away to create their single-level bakehouse, retail area and café.

The raised floor is gone and high ceilings, skylights and wide spaces in both the production and café areas make for a light and airy ambience.

The café area has a choice of seating areas outside and in. The design was based on customer comments favouring divided seating areas.

A double-sided stone fireplace creates cosy but spacious room on either side and keeps the noise level down.

There's plenty of room to manoeuvre a baby buggy, making the bakery a popular destination for local parents.



photos by Belinda Jeursen

## Reinvention

"We had to reinvent ourselves once the local Fonterra factory build was completed," says Daryl. "We made the café area bigger to cater for families and older couples who like to come in and spend a bit of time here. It's not enough to be a bakery anymore. You have to be a café too." The sale of 500 or more coffees a day is testament to this.

Nicky believes you have to keep up with what customers want, and one of them is smaller portions, so the bakery makes children's size portions of food. "It's not all man-size anymore, and a lot of women buy the children's-size portions too now."



**Darfield Head Baker Joe Daly.**



Milder flavours and simpler ingredients are part of their children's offerings, a godsend for parents wanting something easy but tasty and healthy to offer their children. "The focus here is on flavour, not just looks."

Paying attention to what customers want has been a key factor in deciding which breads to produce.

Daryl says people in the area don't want "fancy breads", preferring plain white, grain or wholemeal varieties, with the exception of ciabattas on Saturdays.

Darfield Bakery employs 40 staff, including two apprentices. Head baker Joe Daly runs the production area while shop manager Brigit Challis keeps the retail section under control.

### Respect

The bakery has a charter based on respect for people and the environment. Opening hours and holiday closures are based around family life, for the Colliers and for their staff.

"We like to look after our staff. They get a percentage off any food they buy, we provide a staff lolly jar that is filled weekly, and we host a staff event once a year for them, including partners."

Darryl also believes opening seven days a week could see a drop in customer service and quality. "We don't lose money by closing on a Sunday because we're a service town, not a destination. If we were based somewhere else we would have to think differently."

He keeps a keen eye on the bigger picture to give him an indication of the direction the business needs to take. The Fonterra factory close to Darfield employed 500 workers during its construction phase and now has 100 permanent employees, all good news for a bakery café.

The migrations west by many Christchurch residents has also influenced change in the area, with many local residents commuting to work in Christchurch. The Central Plains Water Scheme will have a huge impact in the near future, allowing significant growth.

Considering the competition in the area, I asked finally what Darfield Bakery's key point of difference is. There was no hesitation as both Daryl and Nicky answered in unison: "Customer service!"

A suggestion box keeps them on their toes and allows honest feedback. Customer service is closely followed by the use of excellent ingredients, these two starting points a perfect reflection of their Bakery motto: "Fresh and Friendly".



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## 2014's competition is going to be intense!

The Weston Milling Trainee of the Year competition this year will be held again at one of Auckland's biggest events, the Fine Foods show. The show normally attracts thousands of people, so for these trainees the pressure will be intense but the rewards will be great.

[www.finefoodnz.co.nz](http://www.finefoodnz.co.nz)

---

### Jenna Mangin

10 O'Clock Cookie,  
The Weston Milling  
Trainee of the Year  
Competition Winner 2012

## Trainee of the Year Competition

### What is it?

This nationwide competition, in conjunction with The Baking Industry Association of New Zealand, is designed for all baking and patisserie trainees/apprentices to compete in an industry wide bake-off, so the entire industry can watch with envy as these trainees compete for the title. This competition is internal to the industry and aims to attract more interest to the trade. In its 6th year running the competition will be intense.

### So what does the competition mean to you and your apprentices?

Massive industry exposure for you, your apprentice and your business / trainee institute, awesome prizes, priceless knowledge and skills which could be passed on to the business/institute, overall industry wide recognition and a load of fun!

### Who can enter?

As long as you are training in baking or patisserie, either in a workplace environment or at a training facility, and you have not competed in the Final in the past consecutive 2 years, then you may enter. There are no age restrictions however all entries do require a copy of your training provider's details or a letter from your employer, proving that you are in training and at what level.







## The competition works in stages:

**Stage 1:** Send in your entry form and your letter/copy of training to us. All entries will be processed, and information will be sent to you for stage 2.

**Stage 2:** In the information sent to you, you will be required to send us baked product to be judged. Please read the requirements carefully, as one error can be costly.

All products will be judged fairly by independent judges.

**Stage 3:** Our Top 9 will be announced and these lucky individuals will attend an all expenses paid, 2 day internal Weston Milling training, to prepare these bakers for the final competition.

**Approx Dates : 30th April-2nd May 2014**

Please keep these dates free, as all Top 9 trainees must attend training.

**Stage 4:** Trainees will return home, and have time to practise their baking before returning to The Auckland Fine Foods show in conjunction with Baking Industry Association of New Zealand, for a LIVE bake-off!!!!

We will then find our Weston Milling Trainee of the Year 2014

**Dates:** Auckland Fine Foods Show 22nd-24th June 2014

*Please keep these dates free..*

**PS:** If you want to get ahead of the game, here are the products that you will be asked to send back to us in the pack for the initial judging! So, you can practise now!?

1. Mini Baguette
2. Apple Turnover
3. Cupcakes – creative section

## Prizes up for grabs are...

### 1ST PRIZE

Up to the value of \$9000!

\$5000 scholarship (NZ only)

iPhone and iPad \$2000

Travel voucher \$2000

Bonus Employer Prize - \$1500

Southern Hospitality Voucher

### 2ND PRIZE

iPhone and iPad \$2000

### 3RD PRIZE

\$1000 iPad

*(not redeemable for cash, prizes to be redeemed by 1st August 2014)*

### Fill in an entry form now!

You can also download an entry form on our website at [www.westonmilling.co.nz](http://www.westonmilling.co.nz) or phone 0800 937 866 and we will send you one

*Just make sure you stick to the rules, to prevent you from making a minor error which could be costly!*





## Trainee of the Year Competition

In conjunction with the Baking Industry Association of New Zealand



### ENTRY FORM

Full Name: .....

Training institute/bakery/business name: .....

Current training: (Where? What level?) .....

*Please attach a copy of your training/letter from your employer to prove your training.*

Your personal postal address: .....

Street: .....

Town, City: .....

Home Ph: ..... Mobile Ph: .....

Email address: .....

## Prizes up for grabs are...

### 1ST PRIZE

Up to the value of \$9000!  
\$5000 scholarship (NZ only)  
iPhone and iPad \$2000  
Travel voucher \$2000  
Bonus Employer Prize - \$1500  
Southern Hospitality Voucher

### 2ND PRIZE

iPhone and iPad \$2000

### 3RD PRIZE

\$1000 iPad

*(not redeemable for cash, prizes to be redeemed by 1st August 2014)*

**Send your entry form NO LATER than 21st February, 2014**

**Post: Weston Milling - c/o Veronica Thompson  
PO Box 22 753,  
Otahuhu 1640, Auckland**

**Email: Veronica.Thompson@gwf.com.au**

**Phone: 0800 937 866**

**Web: [www.westonmilling.co.nz](http://www.westonmilling.co.nz)**

# A glimpse behind the checkouts

## Checkout – Revealing how and why New Zealand's supermarkets operate the way they do

Review by Belinda Jeursen

by John Winters

\$22.99

Supermarket shopping has become an inevitable part of every New Zealander's life, almost without exception. Whether it's just the odd item not available anywhere else, the massive weekly family shop or the everyday evening meal purchase, most of us probably go to a supermarket at least once a week.

If you have burning questions about how these ubiquitous establishments operate then John Winter's book probably has the answers. As the cover says, it will appeal to anyone contemplating investing in a supermarket, building a career in FMCG, or planning to do business with supermarkets.



It also deals with some of the more common questions we may have, like why there are sometimes two Countdowns within a block of each other, or who exactly owns these places, and how are they organised and operated?

Winters looks at the history of this very complex industry, showing why supermarkets have evolved from small stores where customers were individually served to consolidated empires with enormous emporia where a mini marathon is required just to buy a loaf of bread.

He explains the buying structures involved, the people behind it all, food pricing and developments such as private brands and the sale of liquor.

He asks interesting questions about the differences between the development of supermarkets in the North and South Islands, the injection of Asian products into the market, the dearth of female-owned supermarkets and why the media love talking about food prices.

Sadly, I couldn't find the answer to my burning question: Why do they persist in putting those d...ed tiny stickers on the plums that tear the skin off when you try to remove them?



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In fermentation cabinets and rack ovens, we now use heatreflective double-glazing with superior insulating properties.



Insulating the bottom of the oven or fermentation cabinet saves substantial amounts of energy. It also prevents damage to floors and further improves fire safety.

Better insulation around the door area gives a more even temperature and baking throughout the oven.



The light in deck ovens with an insulated door is turned off when the door is closed, ensuring that it is never lit unnecessarily. A small, but important energy saving measure.

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CONTACT: Troy Marshall 021 380 034 or Haden Piggott 021 908 776





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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%
<b>TOTAL</b>	<b>5.320</b>	

**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%
<b>TOTAL</b>	<b>9.180</b>	

**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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European  
Breads  
**BAKELS**



# Meet the New Zealand Pastry Team



The New Zealand Pastry Team achieved fourth place last year at the World Junior Pastry Championships in Italy. This was an amazing achievement considering it was the first time they had ever competed at this event and beat countries like France, Switzerland and Australia.

The Team have contributed to *Slice* magazine with wonderful recipes in return.

The Baking Industry Association is a proud supporter of the team and were thrilled to assist them in achieving their goal which, in the first place, was merely to compete.

Competing at a world event takes not just talent and dedication but a huge amount of organisation, with the team made up of far more members than you might expect.

Vivian Clarke and Sarah Harrap are the two team members who fronted up at the competition.

Vivian is a Graduate of the Diploma in Patisserie from AUT 2009-2010. She won a Pastry industry scholarship in 2011 and has spent nearly two years in the industry now. Her achievements to date include three silver medals in the past two National Pastry competitions, held at the NZ Culinary Fare in Auckland.

Vivian is an experienced team leader for two pastry production kitchens within Sky City. She was also invited to Singapore to help start up the production kitchen for Global Baker Dean Brettschneider. Vivian now works at Blanket Bay Lodge, voted as New Zealand's top accommodation.

Sarah Harrap graduated with a Diploma in Patisserie from AUT 2008-2009, and has spent six years in the hospitality industry, professionally in pastry for the last five. She won a Pastry industry scholarship in 2010 and has been team leader for three pastry production kitchens within Sky City.



Vivian Clarke



Sarah Harrap

She is currently a Pastry chef at the Michelin star Galvin at Windows, Hilton in London.

Sarah has participated in, won and judged the Weston Milling Trainee of the Year among many other achievements.

## Organisation

The organising committee have a wealth of patisseries knowledge and competition experience between them, and have all contributed significantly to the Pastry Team's impressive achievements.

Renny Aprea, a Programme Leader at AUT, has been their Business Manager.

Robert Bok of WELTEC has been part of the Management Committee.

Bjorn Svensson, the owner of Criollo Chocolates, is their International Judging Advisor, with Arno Sturmy of AUT, giving Technical Support and Marcus Braun of CPIT as the team's official captain and coach this year.

Keith Clarke of the New Zealand Chef's Association has assisted the team with Finance and Sponsorship.



Renny Aprea



Robert Bok



Arno Sturmy



Marcus Braun



Bjorn Svensson



# Queenstown Cookie Bar exported

by Sue Fea

Cookie Time has been a South Island legend for 25 years. Their cookies are known nationwide, all supplied from Christchurch. Opening their own outlet though was always going to be a test.

Queenstown was chosen for the first Cookie Bar because, as Cookie Time retail manager Chris Rhoades tells it, the owners figured if they could make the concept work in Queenstown with its strong tourist market then it would survive anywhere.

"Queenstown is quite different to anywhere else in New Zealand and it's working well there." The 'test run' Cookie Bar has been running for almost four years and the company has now launched now into the global market.

In December 2013 the company opened a Japanese Cookie Bar and distribution franchise in Tokyo, where the concept is proving to be a real hit.

Chris Rhoades says it's the first time Cookie Time cookies have been sold outside of Australasia.

Cookie Time owners, brothers Guy Pope-Mayell and Michael Mayell, have had interest not only from Japanese franchisees, who flew to New Zealand to visit their operation; a Cookie Bar franchise licence has been sold into Malaysia and there's been interest from Singapore, Thailand, Australia, and the Middle East.

The quirky Queenstown Cookie Bar is a hot (and cold) favourite with locals and tourists alike, serving up cold milk, hot chocolates, coffee and a delicious range of ice cream flavours including, of course, Cookies and Cream.

The fresh milk flows from a 20-litre stainless steel bar-style tap, complete with pull-down handle, into Cookie Time disposable cups. The freshly-baked cookies are served warm.

The mixture is prepared in Christchurch, cut into portions and frozen. The cookies are then baked fresh on site in

Queenstown, and now Tokyo, from the frozen mixture.

Chocolate Chunk is the most popular, followed by Cranberry and White Chocolate, Chocolate Fudge Brownie, The King and White Chocolate and Lemon.

The interiors are decked out to suit the theme. There's a massive cookie jar filled with soft toys and half a mini-van (split down the middle) painted with cookies that customers can sit in. Even the uniforms are fun and the Cookie Time girls are often out offering give-aways in nearby Queenstown Mall.

"After sampling, a lot of people walk straight in off the street and buy something, particularly Americans. They have a wealth of cookie options and always say our cookies are the best they've ever tasted," says Rhoades proudly.

Big kids and small love the concept and there's even a computer screen built into the wall offering free social media access and a kids' game on the Cookie Time home page.



Queenstown Cookie Bar assistant Lisa Petrowski pours some cold milk from the bar-like tap at Queenstown's Cookie Bar



Queenstown Cookie Bar assistants Lisa Petrowski (left) and Megan McFarlane with the offerings.

## Recipe



### Key Points:

- This concentrate is multipurpose and can make many varieties of bread, including Bagels.
- Flavour characteristics, Roasted Malt and Rye Sour.
- Refer to the photos for examples.

## Artisan Bread

### Ingredients

Farmers Mill Summit Flour	100%	10,000gm
Artisan Mix	5%	500gm
Rekord or Fermex Dried Yeast	0.35%	35gm
Water	70%	7,000gm

### Optional

Sour Dough Culture	10%	1,000gm
--------------------	-----	---------

### Ingredients

Farmers Mill Summit Flour	100%	10,000gm
Artisan Mix	5%	500gm
Rekord or Fermex Dried Yeast	0.8%	80gm
Water	85%	8,500gm

### Optional

Sour Dough Culture	10%	1,000gm
--------------------	-----	---------

### METHOD:

- Mix 4 minutes on slow and 3 - 5 minutes on fast or until developed - Stretch test.
- FDT 25 degree Celsius.
- BFT 1 hour, then fold and knock back.
- BFT 1 hour then divide/scale, example: 500gm. Rest for 15 minutes.
- Mould/Shape.
- Ambient prove for 50 – 60 minutes. Ciabatta and Turkish 30 – 45 minutes.
- Score/Cut.
- Bake 240C, Steam injection, reduce to 220C, Baking time will vary from with different ovens and the time given is a general guide. Rack ovens: 220C – 190C.

## Gluten Free Chocolate Mudcake

### Ingredients

	Gluten Free Mud Cake	Gluten Free Chocolate Brownie
G.F. Mud cake mix	1000gm	1000gm
Egg	220gm	400gm
Canola Oil	280gm	
Water	280gm	
Butter or cake margarine		250gm
Dark Melted Chocolate		500gm

### METHOD: Mud Cake Mix.

- Preheat Oven to 175C or 160C for fan forced.
- Place water, egg, oil then mix into the bowl.
- Using the paddle, combine ingredients on low speed for 1 minute.
- Scrape down. Mix for another minute on low speed. If the product is to be frozen, mix for 1 minute.
- Deposit into cake moulds/tins and bake for 55 – 60 minutes for a 22cm cake tin as an example.
- Baking Instructions are a guide only and will vary between oven brands and cake weight.

### METHOD: Fudge Brownie.

- Preheat Oven to 175C or 160C for fan forced.
- Melt butter or margarine and chocolate together in a microwave.
- Add egg and mix well.
- Add mud cake mix and continue mixing until combined.
- Pour batter into a lined flat baking tray.
- Bake for 40 – 60 minutes, depending on tray size.
- Baking Instructions are a guide only and will vary between oven brands and cake weight.

### Key Points:

- A premium quality, multipurpose moist gluten free chocolate mud cake mix, with strong cocoa notes. Refer to the photos for examples.
- Almond/Hazelnut meal can be added at 10% of the dry mix weight for extra flavour if desired.
- Reduced Fat recipe available and an egg and nut free recipe





# Mushroom Curry Pies



Recipe by Tracy Scott, Meadow Mushrooms



## Ingredients

Swiss Brown or White Button mushrooms, sliced	250 g
Lentils	75 g
Vegetable stock	240 mL
Canola oil	15 mL
Black mustard seeds	5 mL
Cumin seeds	5 mL
Large pinch hing (also called asafoetida) – optional	
Onion	1
Fresh ginger minced	8 mL
Fresh garlic minced	8 mL
1 medium sized (about 140 g) tomato, chopped	
Turmeric powder	5 mL
Garam masala	5 mL
Chilli powder	1 mL
Fresh coriander chopped	40 g
Butter	15 mL
Salt	
Fresh coriander (additional)	6 g
Flakey puff pastry block or ready rolled sheets	

**Yield approx. 20**

## Method

1. Heat canola oil in a heavy based saucepan. Add mustard and cumin seeds, stir until they start to crackle and pop. Add in pinch of hing/asafoetida if desired at this point.
2. Add onion and sauté until golden brown.
3. Add in ginger, garlic, tomato, turmeric, chilli powder, garam masala and fresh coriander.
4. Cook until a thick paste is formed.
5. Add in the lentils and stir.
6. Put over Vegetable Stock. Cover saucepan with a lid and allow to simmer until lentils are soft. Depending on the type of lentil this could be 30 minutes for orange or 2 hours for yellow.
7. While lentil mixture is cooking, sauté the mushroom in the butter until soft.
8. Check seasoning and salt if required.
9. Stir through the additional fresh coriander and sautéed mushrooms.
10. Roll out pastry to approximately 2 mm thickness and using a round cutter (120 mm) cut out approximately 20.
11. Dampen the edge of the circle with water, milk or egg. This will help to seal the pastry around the filling.
12. Place a teaspoon of the mushroom lentil mixture into the centre of each round. Pull the pastry edges together to form a semi-circle and pinch the edges together.
13. Place on a baking sheet and bake at 1600° C for 20–30 minutes or until golden brown.





# Blueberry Cheesecake



## Ingredients:

### Base

Low fat biscuits, crushed	150	g
Rollled oats	50	g
Margarine	50	g

### Cheesecake

Unsweetened, low-fat yoghurt	2	Kg
Low fat cream cheese	125	g
Honey, melted	125	g
Vanilla essence	5	ml
Lemon zest	5	g
Eggs – medium	6	
Fresh or frozen blueberries	250	g

## Method

### Base

1. Mix together all base ingredients.
2. Gently press mixture into a well-greased and lined 25cm cake tin.

### Cheesecake

1. Line a colander with cheesecloth or a clean tea towel and place over a bowl to catch the drips.
2. Place yoghurt into cheesecloth and fold the cloth over the top of the yoghurt.
3. Wrap the colander and bowl well with cling wrap and refrigerate for approximately 24 hours or until the yoghurt has reduced in weight by half.
4. Heat oven to 150° C.
5. Beat the strained yoghurt with the honey and vanilla essence.
6. Add the eggs one at a time and beat well in between.
7. Pour yoghurt mixture over base in cake tin.
8. Scatter frozen or fresh blueberries over surface of yoghurt mixture and gently fold through.
9. Bake for approximately 45-60 minutes or until still slightly wobbly in the centre but cooked.
10. Remove from oven and allow to cool in the cake tin.
11. Carefully remove from cake tin and cut into portions.
12. Keep refrigerated.



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# Simnel Easter Cake

by Brent Hughes  
courtesy of NZ Bakels



## Ingredients

	Weight	Percentage
	(percentages based on flour weight)	
Butter	225 g	100.0%
Muscovado sugar	225 g	100.0%
Eggs beaten	200 g	88.9%
Standard bakers flour	225 g	100.0%
<b>Bakels Hercules Baking Powder</b>	7 g	3.1%
Mixed spice	10 g	4.4%
Sultanas	225 g	100.0%
Currents	100 g	44.4%
Red glace' cherries	100 g	44.4%
Chopped candied peel	50 g	22.2%
Lemon zest	20 g	8.9%

## Filling and Topping

<b>Bakels Almond Icing</b>	450 g
<b>Bakels Apricot Super Glaze</b>	40 g
Total Weight:	1877 g

### A little background

Simnel cake is a light fruit cake with one or two layers of almond paste or marzipan. It is then grilled or torched and is normally eaten during the Easter period in the United Kingdom, Ireland and some other countries.

Conventionally eleven, or occasionally twelve, marzipan balls are used to decorate the cake, with a story that the balls represent the 12 apostles, minus Judas or Jesus and the 12 apostles, minus Judas.

*Information reference from [http://en.wikipedia.org/wiki/Simnel\\_cake](http://en.wikipedia.org/wiki/Simnel_cake)*

## Method

1. Pre-heat oven to 150° C and grease and line a 22 cm cake tin. Cut the cherries into quarters and wash under water with sultanas, currants and candied peel and leave to drain.
2. Cream the butter and muscovado sugar lightly and slowly add half the beaten egg.
3. Sift the flour and mixed spice together and add half to the batter and mix lightly until clear. Slowly add the remaining beaten egg and then the remaining flour. Mix until clear. Lightly fold in the washed drained fruit.
4. Pour half the 690 g of mixture into the prepared 22 cm tin and level off with a wet hand. Roll out 150 g of the Bakels Almond Icing to 20 cm diameter circle and place onto the cake batter.
5. Pour the remaining cake batter over the Bakels almond Icing and level off again with a wet hand.
6. Bake for 2 hours or until baked. Cover the top of the cake with aluminium foil if the top starts to brown too quickly.
7. Leave the cake in the tin for 10 minutes after baking before turning out onto a cooling wire. Once cold, melt the Bakels Apricot Super Glaze and brush over the top of the cake evenly. Roll out 150 g of almond icing to a 22 cm diameter and place neatly over the apricot super glaze. A further option is to make the diameter of the top almond icing larger than the cake and to gather or crimp the sides before placing the balls on top.
8. Brush the top of the almond Icing with egg white evenly.
9. Make 11 balls out of the remaining 150g of almond icing and place around the cake.
10. Using the remaining egg white, brush the almond icing balls and then, using a blow torch, lightly scorch the almond icing all over the cake to form a nice golden brown colouring.



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# Lime & Elderflower Fruit Curd Tart

with Coconut Crème & Lemongrass & Pistachio Pebbles

(Using 75 mm x 10 mm round tart shells)

## Coconut Crème

Yield: 12 x (SF005 HALF -SPHERE 40mm) silicon moulds from Silikomart

### Ingredients

Egg whites	55 g
Granulated sugar	65 g
Water	35 g
Powdered gelatine	6 g
Cold water	20 g
UHT natural coconut cream (Kara brand)	180 g
Cream	140 g
Vanilla paste	2 g

### Method

1. Hydrate the gelatine with the cold water.
2. Whisk the cream, vanilla and coconut cream together to soft peak.
3. Dissolve the hydrated gelatine and keep warm.
4. Bring the sugar and the water to the boil – heat to 115°C and pour gradually into the whisked egg whites to make an Italian meringue. Then whisk the dissolved gelatine gradually into the meringue.
5. Fold the meringue mixture into the cream mixture and pipe into moulds.
6. Freeze the Coconut Crème to set – once frozen remove from moulds.

## Lemongrass & Pistachio Pebbles

### Ingredients

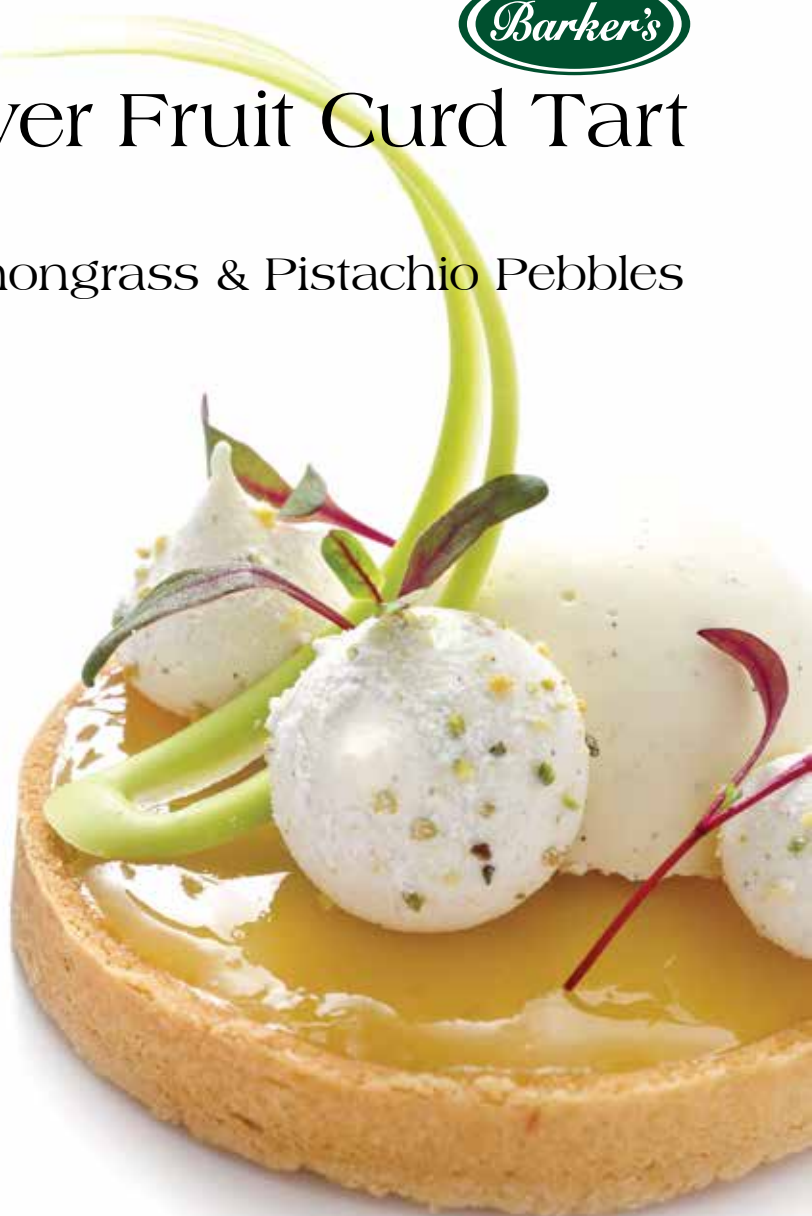
Egg whites	42 g
Caster sugar	38 g
Icing sugar	35 g
Lemongrass powder	2 tbs
Pistachios (nibbed)	

### Method

1. Sieve the icing sugar and lemongrass powder together.
2. Whisk the egg whites until stiff. Add the caster sugar gradually until combined.
3. Fold in the icing sugar and lemongrass powder. Pipe onto silicon paper.
4. Sprinkle nibbed pistachios onto the piped pebbles.
5. Bake at 85° C for 40 minutes.

### Assembly

1. Pipe 50–60 g of **Barker's Lime & Elderflower Fruit Curd** into the base of each baked tart.
2. Place the set Coconut Crème on top. Then set the Lemongrass & Pistachio Pebbles around the Crème and decorate as desired.





# Salted Peanut Whoopie Pies



**FOOD  
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Recipe courtesy of Chelsea Foodservice

## Ingredients

### Salted peanut filling

Cream cheese	200 g
Icing sugar	500 g
Butter, melted and cooled but still soft	50 g
Roasted salted peanuts, crushed plus extra for garnish	100 g

### Whoopie pies

Plain flour	280 g
Cocoa powder	30 g
Baking powder (1 tsp)	4 g
Baking soda (2 tsp)	8 g
Brown sugar	150 g
Canola oil	60 mL
Natural yoghurt	160 g
No 7 egg	1 ea
Boiling water	60 mL

### Chocolate glaze

Water	80 mL
Caster sugar	110 g
Cream	80 mL
Cocoa powder	40 g
Powdered gelatine (1 tsp)	3 g



## Method – salted peanut filling

1. Make filling in advance and chill completely before using.
2. Pulse-chop the peanuts in a food processor until roughly chopped with some fine bits but still some texture (like breadcrumbs). Transfer to a small bowl.
3. Blend icing sugar and cream cheese in the food processor briefly until mixed, then transfer to a food mixer and whip with the whisk attachment for about 2 minutes on low speed. Add the cooled but still soft melted butter and the crushed peanuts to the mixture and beat for a further minute.
4. Scrape mixture into a piping bag with a star nozzle and leave in chiller until set.

## Method – whoopie pies

1. Pre-heat oven to 200°C and line 2 baking sheets with baking paper.

2. Put the sugar into a large bowl and sift over the flour, cocoa powder, baking soda and baking powder. Mix together.
3. In a separate bowl whisk together the egg, yoghurt and oil. Whisk in the boiling water then immediately stir all the liquid into the dry mixture. Stop mixing once it is combined – do not overwork.
4. Allow batter to cool and rest for 5 minutes before transferring to a piping bag.
5. Pipe mixture onto prepared baking sheets in approximately 5 cm rounds.
6. Bake in preheated oven for 10–12 minutes. Cool slightly then transfer to a cooling rack to cool completely.
3. Put the caster sugar, water and cream into a small saucepan and bring it to the boil and simmer for 2 minutes.
4. Add the cocoa powder and return to the heat and boil for another minute over high heat.
5. Remove from the heat. Stir in the gelatine.
6. Set aside till cooled to room temperature to make easier to apply.

## Assembly

Pair up whoopie pies to match evenness. Put one half of each pair onto a cooling rack and apply glaze to the top. Sprinkle with chosen topping and transfer to chiller to cool and set completely. Remove from chiller as soon as glaze has set.

Pipe the peanut filling onto the other half of the whoopie pie, place the glazed half on top and serve.

## Method – glaze

1. Glaze should still be runny but slightly cooled before using.
2. Dissolve the gelatine in 1 tbsp hot water.

# Prenzel Ice Peppermint Slice



## Ingredients

### Base:

Butter	150 g
Sugar	100 g
Flour	180 g
Cocoa	30 g
Baking powder	2 g
<b>Prenzel Peppermint Concentrate</b>	5 mL

### Filling:

Butter, softened	100 g
Icing sugar	150 g
<b>Prenzel Peppermint Concentrate</b>	5 mL
Cream	30 mL
Dark chocolate	200 g

## Method

1. Cream the butter and sugar, add the flour, cocoa, baking powder and concentrate and mix together. Press into a greased tray and cook for 20 minutes at 180°C.
2. Once the base has cooled beat together the butter and icing sugar until light and fluffy. Stir over in the concentrate and cream and spread over the base. Refrigerate for 30 minutes.
3. Melt the chocolate and pour over the set filling; slice once set.



# Baked Cheese Cake



## Ingredients

(12 slices)

Sweet biscuits, crushed	250	g
Butter, melted	100	g
Cream cheese, softened	500	g
<b>HIGHLANDER Sweetened Condensed Milk</b>	400	g
Eggs	4	
Cream	300	ml
Vanilla essence	3	tsp

## Method

1. Pre-heat oven to 160°C/140°C fan-forced.
2. Combine biscuits and butter; press mixture into base and sides of a 23 cm springform pan. Refrigerate while making filling.
3. Using an electric mixer, beat cream cheese and **HIGHLANDER Sweetened Condensed Milk** until thick and creamy. Add eggs, cream and vanilla, beat until light and fluffy.
4. Pour mixture into prepared pan. Bake 1¼ hours or until just set; refrigerate until required. Serve with whipped cream if desired.

Preparation time: 15 minutes plus chilling time.

Cooking time: 75 minutes.

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