

slice

from the Baking Industry Association
for cafés, caterers and bakeries

Issue 39, July 2018



Bakery of the Year
Good Heavens, they've done it again

Rude Cakes
Tomboy taps a market

Rescuing the French Boulangerie
Revolutionary approach keeping the French eating their bread

Young New Zealand baker off to Russia

PLUS
How to make the perfect pie
Hints and tips from Bakels



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**Advertisers and
contributors –
Next booking deadline
19 October,
Material deadline
6 October.**

From the President

KEVIN GILBERT KEEPS IN TOUCH



Well, Fine food 2018 is done and what an event. As an executive we decided to really make a few changes to the BIANZ presence at Fine Food this year and, with the tremendous support of the event organisers – North Port Events – and our industry partners we put on a great show and made quite an impact. So much so that, while only on the second day of the show I was receiving texts from people around the country saying how great it looked and how high we have set the bar for other associations.

Special thanks must go to Burns & Ferrall for ensuring that we had a functional competition area to run the live competitions, Cossiga for the loan of a range of display cabinets for the Bakery of the Year Competition, and Unox for the loan of four Bakertop ovens.

Many of our partners were kind and generous enough to offer prizes for the competitions, whether a pallet of flour from Mauri ANZ, services from Food and Health Standards both for Bakery of the Year, or an oven for the winner of Trainee of the Year donated by Unox. You're all outstanding. Thank you!

The entries for Bakery of the Year were, yet again, getting amazing attention at the show with the most common question the judges were asked being "do you take eftpos?" as visitors to the show were so impressed by the items that they were more than a little disappointed that they weren't able to buy them.

Thank you to the judges for all that they did making sure that each category and entry got the attention and deliberation that it was due. It is great to be able to say that we truly had an international judging panel if for no other reason than Andrew O'Hara (President of the Baking Association of Australia) kindly accepted the invitation to join the panel.

Huge congratulations go to Heaven's Bakery who have reclaimed the title for 2018.

Not only did we change the stand layout, we also stepped up the requirements for finding the Trainee of the Year and, after two full days of competition (one day bread focused and the other centred on pastry) Neroli Lancaster from Continental Catering in Rangiora was crowned the 2018 Trainee of the Year.

We were also on the search for New Zealand's first competitor for the international WorldSkills Competition and Neroli was also chosen by the judges as the person to fill that role.

I hope that winter is good – just cold enough to push encourage pie sales for us all – and best of luck to everyone entering the Bakels Supreme Pie Awards.



The Bakery of the Year judges: Aaron Vile, Andrew O'Hara, Kerry Richards, Micheal Gray (chief judge), Monique Brik, Everard Wijdeveld, Tony Gunby.

BAKING INDUSTRY ASSOCIATION OF NEW ZEALAND

New Members

We welcome

Les Delices Limited	Christchurch
Decor Cakes	Auckland
Cool Food Limited	Silverdale
Cake Concepts	Auckland
Y'a Bon French Baker	Hastings
Baketime	Dunedin
Gluten Free Choice	Christchurch
Diehl's Bakery	Auckland
Simply Homemade	Auckland
Lyckas NZ Limited t/a Fleur De Lys	Auckland
Weltec	Wellington
Maple	Palmerston North
Thornalley Classic Foods	Nelson
Two Brothers Kitchen	Auckland
Who ate all the pies?	Dunedin
Baked @ Devonport	Auckland
Richoux Patisserie	Auckland
Kiwi Kai Steam Pudding	Rotorua
Stonebaked	Rangiora
The Cake Stall	Auckland



Christmas came early this year with what was really an amazing display of creativity in baking at our Bakery of the Year competition. The theme of mid-winter Christmas gave room for competitors to think outside the box and make some quite amazing items.

Thanks and congratulations

Thanks to Cossiga, we displayed the items in some beautiful cabinets which really gave the attendees at Fine Food NZ a chance to see items displayed how they would be in the bakery, but also gave us the opportunity for the first time to extend our competition to chilled items.

I would like to make a very special mention to everyone who travelled across the country with Gingerbread Christmas Trees packed creatively in buckets, suitcases and fishing tackle boxes! I am in awe of how beautiful these items looked after their cross country adventures. Well done.

WorldSkills 2019

WorldSkills 2019 has been something BIANZ has been discussing for some time and are excited to have a contestant to send to Russia next year.

Neroli Lancaster from Continental in Rangiora was selected as our contestant after a two-day live bake-off in our stand at Fine Food NZ.

Well done to our three finalists who were calm and collected during both days of the event and coped so well with everything the competition threw at them. They should all be very proud of the way they competed and behaved during this event.

We at BIANZ are looking forward to next year, seeing Neroli's progress and working with her being New Zealand's first baker at WorldSkills 2019.

Celebrating success

With so much hard work put in by the bakeries and competitors who entered our competitions, it was great to celebrate success together at our BIANZ Awards Dinner, proudly supported by Bakels.

We had a great number of supporters and members together to celebrate the industry. The awards dinner was hosted at Waipuna Hotel in Auckland for the second time in a row. Waipuna as a venue I cannot recommend highly enough with incredible service and great food, which was catered specifically to our mid-winter Christmas theme.

We were lucky enough to have comedian Urzila Carlson as our MC. Urzila doesn't do too many MC gigs anymore, focusing

mainly on her stand-up comedy. She told us however that baking meant a lot to her, and her love of cake meant that she agreed to MC our awards.

I continue to be amazed by how generous our sponsors are with prizes for our awards events.

I would like to thank Nova, Unox, Champion, Mauri, Food and Health Standards, NZ Sugar, Burns & Ferrall, Competenz and Farmers Mill for the donation of prizes for our winners.

Thank you for the continued support and I know Neroli will make good use of her Unox oven in her training!

Events calendar

What	When	Where
Bakels Supreme Pie Awards competition 	Judging 28 July announced 31 July	National
	6 August	National
	15-20 September	Munich, Germany
 worldskills WorldSkills New Zealand National Finals	1-30 September	Wintec Hamilton

news and views

New guest pie judge knows what it takes to win

NZ Bakels has well and truly set a cockatoo amongst the tuis for this year's pie competition judging day on 26 July, but unlike the usual trans-Tasman rivalry, Mick Dumbrell is here to support our side.

In 2014 Mick won the top award, The Best Meat Pie in Australia, in the Official Great Aussie Pie Competition with his mince pie and the Best Gourmet Pie for his barbecue pork pie; the only baker to ever win both awards. He won his initial gold award with a vegetarian mornay pie in 2007 within the first year of owning Mt Barker Bakery and has since won numerous awards for his pies.

Mick says: "We promoted our win and our sales increased overnight by almost 25 percent."

The scale of the Aussie competition is enormous with judging conducted over four days due to the volume of entries. Getting pies to the judging alone is a logistical feat. The competition is held alternative years in Melbourne and Sydney. When Mick won he had a travel distance of 3,343 kilometres from his Mt Barker Bakery in rural Mt Barker, Western Australia to Melbourne.

Now he's crossing the Tasman to help choose the 22nd NZ Bakels Supreme Pie Awards winner.

"I'm extremely excited to be able to help judge, actually it's a dream come true," says Mick, who's been a baker for 28 years.

"I'm hoping to taste some amazing new flavours, some New Zealand products I have never had in a pie, and of course the pastry just has to be perfect!"

At his destination Mt Barker Bakery, Mick and his wife Christine thrive on producing a huge variety of baked goods with the support of their five bakers, four apprentices, six full-time shop staff and school kids that help at the weekends. It's a busy 5am–6pm, seven-day operation with lots of local customers and travellers calling in for a hot coffee and great food.

Mick says the climate is often quite cold so they sell lots of coffee, using on average 35 kilograms of beans a week!

But Mick reckons it's his passion for pies and creating great flavours that makes those customers keep coming back.

"Once you come here, you've got to return. We have such a huge variety to taste. And it's all really yummy food because we are extremely fussy with all our products."

Daily they bake off 60 dozen pies in 27 varieties, mince beef being the most popular. So when Mick gives advice, you can be sure he knows from experience.

He says: "Always use top quality meat and continue using it. You'll get the benefits in your pocket \$\$\$."

"Don't try and create something different, make your favourite pie and practice to make that pie perfect. Taste it, cut it in half and see how the filling looks."

"With the pastry, always rest your pastry really well and right through the making of your pie. This will prevent swishing. Cut your pie in half and look at your pastry layers and cooking variations and thickness."

Mick still competes in the Official Great Aussie Pie Competition and he says competitors here should keep trying, even if at first they don't succeed.

"I LOVE COMPETING! I'm quite competitive so I'm always wanting MORE. It makes me become more creative and produce different gourmet pie varieties. It's great for business and advertising; letting people know we are still keen to learn and keep up-to-date with modern flavours and ways."



'Bread war' in Venezuela

Venezuela recently arrested four bakers making illegal brownies and other pastries as President Nicolas Maduro's socialist government threatens to take over bakeries in Caracas as part of a new "bread war".

Maduro has sent inspectors and soldiers into more than 700 bakeries around the capital this week to enforce a rule that 90% of wheat must be destined to become loaves rather than more expensive pastries and cakes.

It was the latest move by the government to combat shortages and long lines for basic products that have characterized Venezuela's economic crisis over the last three years.

The ruling Socialist Party says pro-opposition businessmen are



sabotaging the OPEC nation's economy by hoarding products and hiking prices. Critics say the government is to blame for persisting with failed policies of price and currency controls.

Breadmakers blame the government for a national shortage of wheat, saying 80% of establishments have none left in stock.

During the week's inspections, two men were arrested as their bakery was using too much wheat in sweet bread, ham-filled croissants and other products, the state Superintendency of Fair Prices said in a statement sent to media on Thursday.

Another two were detained for making brownies with out-of-date wheat, the statement added, saying at least one bakery had been temporarily taken over by authorities for 90 days.

"Those behind the 'bread war' are going to pay, and don't let them say later it is political persecution," Maduro had warned at the start of the week.

The group representing bakers, Fevipan, asked for a meeting with Maduro, saying most establishments cannot make ends meet without selling higher-priced products.

Savoury doughnuts on a roll?

Think doughnuts are only for dessert? Think again. British bakers are getting experimental with doughnuts, adding fillings such as cheese, pulled pork and even eggs benedict.

Consumers might turn their noses up at the thought of a savoury doughnut, accustomed to the jam-filled sugary delights they grew up with, but industry experts insist they work. "Doughnuts are just a vehicle for flavour," Vladimir Hromek, executive chef at Cambridge-based barbecue restaurant Smokeworks told *British Baker*. "Doughnuts themselves are not sweet. They're like pancakes and waffles: they can be sweet or savoury. In France you have pancakes with cheese and ham, but in England you might have them with lemon and sugar."

London's Duck & Waffle was one of the first to pioneer the savoury doughnut in the UK with its Spicy Ox Cheek Doughnut served with apricot jam and smoked paprika sugar.

Smokeworks created a limited-edition savoury doughnut in celebration of the UK's National Doughnut Week in May. The doughnut, used in place of a burger bun, was stuffed with pulled pork and chilli jam then topped with paprika and sugar.

As shown with other classic pairings, sweet and savoury flavours go well together, noted Hromek. "We have quite a few sweet and savoury combinations like southern fried chicken with waffles and maple syrup. Sweetness with something salty works really well."



Smokey flavours and heat also have potential. Hromek suggested using a sweet chilli sauce, jalapeño jelly or even some raw spice to kick things up a notch.

"Generally, savoury fillings that are on the sweeter side tend to work better for customers to get an association in their mind of it being a doughnut," said Dan Kelly, director of food at London catering company Vacherin. "Slow braised meats that are sweeter because of the cooking process, cheese which sweetens as it warms, fish and creamy sauces. In truth, as long as you balance the flavours, you are only limited by your own creativity."

Vacherin chef Sean Chambers tapped into these trends with the creation of a cheese doughnut that used aged parmesan and Ossau Iraty, a creamy ewe's milk cheese. Even bakery chain Morrisons has got in on the action with Made to Share BBQ Chicken Doughnuts. And, over in the US, California's Sidecar Doughnuts offer the ultimate brunch item – Basil Eggs Benedict doughnut. The doughnut is filled with a poached egg, ham and a basil hollandaise sauce.

But, as with many other doughnut purveyors, the savoury options form just a small part of Sidecar's menu. Sweet is still king. But Kelly believes their appeal could become more widespread. "They have been around for centuries in different guises or styles from other cuisines such as things like beignets and Gnocchi Parisian and we are just doing what is, in effect, a new version of these," he added.

"There is huge longevity and we will continue to see them in different forms for the foreseeable future."

The silent bakery

At Silent Cake, a bakery in south China's Guangzhou City, the only sounds at the store are made from machines.

Most of the people who work there can't hear. They don't speak. And they don't need to. Communication goes by gestures, and the old-fashioned pen and ink.



The new deputy manager Wang Canran said this is a place where he feels at home. The 26-year-old from north China's Hebei Province also said this has been the best job he's ever had. Wang told CGTN that he's responsible for many things in the role: cashiering, managing other people and minding all the products.

It's not easy for people like Wang to have a job

that makes them happy, even though China has already put in place a mandatory quota system. All companies must employ a quota of 1.5 percent of staff with disabilities.

But enforcement has been hard. And many are stranded in jobs that allow little interaction, or room for growth. Silent Cake's founder said he started the brand to take things into their own hands. Qiu Junkun, founder of the Silent Cake brand, said that it pains him to see these people rejected in the job market. "These are the people I care about. I know they're just as talented."

Opened in April, the shop is already starting to make ends meet. It's already doubled its staff. Applications come from around the country. Now only one of the 30 people there can speak.

The bakery has also become somewhat famous. A student who came and visited on purpose told CGTN that, "I read about it from my social feeds and wanted to find out what it was like. Turns out, there's no inconvenience – it's just like other shops."

Another said the shop appealed to him because "This place feels so peaceful, and I would come here again." And such feedback is part of the reason why Wang and his colleagues say they want to hold onto the job, for a very long time.

Wang Canran, the new manager, said he planned to work even harder in the coming years and open his own bakery branch.

Asked why he chose to stick to the same career path, he said, because "this makes me happy."

Clearing up confusion in Europe: long-awaited law to distinguish sourdough from whole wheat



The European Commission has approved a draft Royal Decree to bring the legislation for bread into line with today's market demands and trends.

Earlier this year, Spain's Ministry of Food, Agriculture and Environment proposed a review of the current Royal Decree, or Bill of Law number 1137 of May 23, 1984, for the quality standard for bread and speciality bread products was published more than three decades ago.

The standard ensures fair competition among operators, which, in turn, helps improve competitiveness within the sector. This obviously stimulates innovation and the development of new products. Consumers, too, are given a fairer deal with more information to facilitate their choice of purchase.

However, there have been numerous amendments to health regulations for bread – and especially speciality bread products – since 1984, not to mention enormous advances in manufacturing technology and marketing practices.

The draft Decree includes definitions for speciality bread products, like wholemeal and sourdough, that have grown in popularity.

Sourdough bread has neither been defined nor included in past regulations, which has allowed producers to label products as 'sourdough' although some may not have been made following traditional methods.

The Real Bread Campaign has been crusading for almost a decade to only allow breads made following the authentic sourdough process can be labelled as such in the UK. That is, using only a sourdough starter, not inactive dried powdered yeast; no processing aids or artificial additives, including most flour improvers, dough conditioners and preservatives; nor souring agents like vinegar and yogurt.

Wholemeal flour, too, is defined as the end result of ground cereal grains, but does not state what percentage of wholegrain should be present in that flour.

This has created a legal loophole that has allowed bread and bread products to be legitimately labelled as 'made with 100% wholemeal flour', when in practice, the amount of wholemeal flour was negligible.

The draft of the new law states that bread will be either labelled as '100% wholemeal bread' or simply 'wholemeal bread' only if it is made exclusively with wholemeal flour.

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The official results

Bread Category		
Panetone	Blomquists Bakery	Gold
	Ubake	Silver
	Volare Bread	Bronze
Stollen	Picton Village Bakkerij	Gold
	Baker's Diary	Silver
	Heavens Bakery	Bronze
Sourdough	Daily Bread	Gold
	Volare Bread	Silver
	Baker's Diary	Bronze
Bread Category Winners	Daily Bread	Winner
	Picton Village Bakkerij	1st Runner Up
	Volare Bread	2nd Runner Up
Pastry Category		
Sausage Roll	Volare Bread	Gold
	Hillpark Bakery	Silver
	Picton Village Bakkerij	Bronze
Choux Pastry Eclairs	Ten O'clock Cookie Bakery Cafe	Gold
	Ma Boulangerie	Silver
	Daily Bread	Bronze
Croissants	Volare Bread	Gold
	Daily Bread	Silver
	Heavens Bakery	Bronze
Pastry Category Winners	Daily Bread	Winner
	Heavens Bakery	1st Runner Up
	Ten O'clock Cookie Bakery Cafe	2nd Runner Up

Cake Category		
Mini Yule Logs	Heavens Bakery	Gold
	Ma Boulangerie	Silver
	Divine – Your Local Bakers	Bronze
Gluten Free Fruit Cake	Divine – Your Local Bakers	Gold
	Wild Oats Carterton Ltd	Silver
	Volare Bread	Bronze
Tifle Verrines	Heavens Bakery	Gold
	Divine – Your Local Bakers	Silver
	Ma Boulangerie	Bronze
Cake Category Winners	Divine – Your Local Bakers	Winner
	Heavens Bakery	1st Runner Up
	Ma Boulangerie	2nd Runner Up
Creative Category		
Innovation	Thoroughbread Foods Ltd	Gold
	Blomquists Bakery	Silver
	Picton Village Bakkerij	Bronze
Gingerbread Christmas Tree	Heavens Bakery	Gold
	Daily Bread	Silver
	Blomquists Bakery	Bronze
Biscuit	Heavens Bakery	Gold
	Blomquists Bakery	Silver
	Ten O'clock Cookie Bakery Cafe	Bronze
Creative Category Winners	Heavens Bakery	Winner
	Blomquists Bakery	1st Runner Up
	Ten O'clock Cookie Bakery Cafe	2nd Runner Up
Overall Bakery of the Year		
	Heavens Bakery	Winner
	Daily Bread	1st Runner-up
	Ten O'clock Coolie Bakery Cafe	2nd Runner-up



Bakery of the Year Photo Gallery

Just some of the entries, some of the winners, and some of the many great innovations (in the innovation category and elsewhere).



Sausage croissants, a mix between a croissant and a sausage roll.



Green cardamom and organic coconut sugar laminated into croissant dough.



Buckwheat bar, free from gluten, egg, refined sugars. Suitable for vegans.



The eclairs and the mini yule logs showed a great variety of approaches.





Cake and Creative judges Monique Brik, Malcolm Cook, Tony Gunby (partly obscured).



Bread and Pastry judges Andrew O'Hara, Kerry Richards and Everard Wijdeveld



Trainee of the Year



BIANZ changed the way it ran the Trainee of the Year competition this year. Not only did the winning competitor gain the title of Trainee of the Year 2018, they also gain entry to WorldSkills 2019 in Russia, becoming New Zealand's first baker in that competition.

The three finalists gained their places in the bake-off through a static competition, sending a set of required products for assessment in Dunedin some weeks prior to the bake-off.

The finalists were Mitchell Cordery from Clareville Bakery, Stephanie Morrison from 10 O'clock Cookie Bakery Café in Masterton, and Neroli Lancaster from Continental Event Catering Group in Rangiora.

The bake-off didn't have a strict time limit. The judges were assessing and discussing work methods and skills throughout, in addition to judging the quality of the products.

Neroli Lancaster won.



Trainee bake-off judges Brent Hughes from Wanaka Bakery, Matt Keys from Farmers Mill and Aaron Vile from Champion.



Guest judge Brett Noy from Australia's NBIA discusses progress and methods with Stephanie Morrison.



Mitchell Cordery



Stephanie Morrison



Neroli Lancaster delivers some pastries.



Stephanie Morrison with her bread display.



Mitchell Cordery's breads.

Baker v Chef

Nick Cronin from Mauri, Stephanie Muethel from Burns & Ferrall, and celebrity chefs Karen and Kasey set out to impress with their skills and their resulting products in front of an appreciative crowd at Fine Food NZ.

The judges had no hesitation in awarding all participants top points for ingenuity, creativity, presentation and product quality.



The competitions

The display for the bakery competitions at this year's Fine Food show really matched the high calibre of the entries we see as New Zealand's best bakeries vie for The Bakery for the Year Title.

It all came together beautifully with help from Cossiga who supplied 15 meters of high quality display cabinets. The executive sincerely thanks Cossiga for their assistance in putting together this showcase.

New points system

This year we adopted a new points system which the executive believes delivers a fair representation of winners and also clearly recognises the best products on show. Instead of, as in the previous years where we have had multiple gold, silver and bronze products, we now have a single gold, silver and bronze winner in each category, ie the best in class for each section.

The same has been done to the calculation for categories and overall winners in the competitions. In the past it has been worked out by each medal having points associated with it but this year the points from every product, no matter where it placed, carried through to calculating the winners.

The executive committee thinks that this delivers a true reflection of the best bakery on show as all products entered carry through to the overall scoring.

Michael Gray, the chief judge, reports

Comments to come

This year we also incorporated comments from the judges which will be distributed in the not too distant future. This will allow the competitors to understand what they did well or where improvement may come from for future competitions.

Overall the standard of this year's entries was extremely high. We saw a lot of new bakeries entering and doing well.

Feedback

The feedback from competitors and visitors to the show was that it was the best competition display they have seen, had a great variety of products and the type of products selected meant entrants could space the timing of making the products so it was not a mad rush at the end.

It is great to see our industry showing how good we are. We are always keen to get members' feedback on products we should consider including in future along with any other ideas or making participation easier.

The BIANZ awards dinner

Surprise and delight are always top of the menu at the BIANZ awards dinner, with newcomers to the event as delighted with a third place as the veterans are with golds and silvers.

This year's MC, the somewhat shocking, always funny Urzila Carlson, kept the show happy and on the move. Beyond the awards, the chance for bakers from throughout New Zealand to get together – along with a sizeable contingent from Australia – made it all entirely pleasurable.



Marissa Laken from 10 O'clock Bakery Cafe with the gold for eclairs.



Patrick Welzenbach, Marco Jacob and Tim Bowater for pick up the Bakery of the Year runner-up award for Daily Bread.



Awards MC Urzila Carlson is rarely at a loss for words – but when Bernie Sugrue is around ...



Marcus Braun and Craig Rust with their top trophy for the gluten-free fruit cake.



Tsuyoshi Goto of Bakers Dairy with the bronze for sourdough.



David Lamergerie from Ma Boulangerie with the silver for mini yule logs.



Rebecca Rolls from Thoroughbread Foods with the gold award for innovation.



Peter van Beek from Picton Bakkerij collects a gold for his stollen.



Trainee of the Year finalists Mitchell Cordery, Stephanie Morrison and Neroli Lancaster with Malcolm Harris from WorldSkills.



Robin Massey from Unox presents Trainee of the Year Neroli Lancaster with a Unox Arianna convection oven.



Jason Heaven gives his winner's speech.



The Unox team plus Brett Noy. L to R – Alberto de Lorenzis (NZ and Australia's Corporate Chef), Lewis Farrell (QLD AMC), Brett Noy (National Baking Industry Assoc. Australia), Robin Massey (NZ Market Development Specialist), Katelyn Leusenkamp (Marketing Communication and AMC Support for Australia and NZ), Edward Khen (VIC AMC).

Nine times winners



"Baking is what we do."

The Heaven family continues to set and raise standards for all New Zealand bakers.

Napier-based Heavens Bakery took out the Baking Industry Association Bakery of the Year trophy, the nation's top baking prize, for a remarkable the ninth time at the competition in June. No other bakery has come close to that achievement.

This family company, founded by Graham Heaven in 1974 and now run by his son Jason, is getting into its third generation as grandson Sam Heaven, currently doing a pastrychef apprenticeship at Sky City in Auckland, continues to help in the Napier bakery during his holidays.

The entries in the competition were truly a family effort as Graham, Jason, Jason's wife Leanne and their son Sam all contributed their unique skills and talents to the competition product lineup.

Longtime stalwarts of the Baking Industry Association, Graham Heaven is a life member and Jason a former president.

The Baking Industry Association of New Zealand judged Heaven's Bakery as the country's best bakery in a 12-item competition. The entries are carefully 'anonymised' so the judges can't tell where the items they are judging come from.

In taking out the competition, the bakery received the highest score across the 12 sections and 4 categories on the midwinter Christmas-themed competition.

Bakery owner Jason Heaven told *Hawkes Bay Today* reporter Georgia May that, regardless how many times they've won, the feeling of ecstasy remained the same. "There was a lot of hard work done last week," he told the reporter, "and a lot of very short sleeps, but it paid off and we were just over the moon with the result and we couldn't be more pleased."

Jason Heaven told the newspaper that Sam was responsible for taking out the top award because he thought outside the box and used his creative streak.

"Sam came up with the idea of using some wacky native herb that he put in the croissants and of course the judges had never heard of it, so they actually had to go and research it and find out what it was.

"It's called horopito, a native New Zealand herb. In the past people had to forage for it and now they're actually planting and selling it."

"The whole family got involved, my wife and son did all the creative stuff, it was just really special to have three generations involved."

An investment

Entering the entire 12 sections of the competition represents a considerable investment for any bakery as none of the products can be 'routine'.

"You definitely spend a bit of money and time and energy," Jason told *Slice*. "You might spend a bit of money getting some ingredients that you don't normally use and trying different things and when they fail you've got to try again – it's a lot of man-hours to be honest."

Asked for any advice he can offer other potential entrants, Jason reckons they're doing "nothing special. I don't think we're doing anything no-one else does.

We just really think hard about it and try new things."

"We're quite lucky that we've got three different generations and three different skill sets and three perspectives on what's new out there – that helps – but trying new things is the secret to it. And the more you put in the more you're going to get out of it."

Jason said his son was responsible for taking out the top award because he thought outside the box and used his creative streak.

Sam's contribution to the award winning products mean his name now appears on the trophy.

Baking is thus "what we do," Jason says. "It's what our family's about and I think that's the source of a lot of our success. We live and breathe it."

“think hard about it and try new things.”

Neroli Lancaster, Trainee of the Year

by Sarah Beresford

Most of us have experienced the delights of being allowed to lick cake batter straight off the spoon when we were kids. It is a cornerstone memory of time in the kitchen baking with our mums and nanas, the wonderful aromas and the anticipation of the delicious treats that were in store for us to savour.

Apprentice baker Neroli Lancaster has vivid memories of such moments from her childhood. "From when I was little I helped with the baking at home. It was so much fun eating stuff off the spoon. I just loved baking and it seemed the obvious choice when I was thinking of what I wanted to do for a career."

Not that Neroli licks batter off the spoon while she's at work. But that early enthusiasm for baking has led to her embracing a career in the industry and being awarded the BIANZ Trainee of the Year 2018 at the BIANZ Awards dinner on 25 June.

Neroli says she just thought she'd "have a crack at it" and entered the static competition and then went on to compete in the final bake-off at the ASB Showgrounds in Auckland between 24-25 June.

The 19-year-old, who is an apprentice at the Continental Event Catering Group in Rangiora, said the competition gave her a chance to test her skills. "I love playing round with different breads and the competition gave me a chance to do this. It offered a very different learning experience."

After starting work at Kaikoura bakery, she has been at Continental Events for a year and is in the third year of her apprenticeship. "I make a lot of bread, croissants and muffins so that experience really helped with making the different breads, biscuits, sponges and choux pastry in the bake-off."

Neroli looked the picture of calm control when she went through her paces at the bake-off, competing against Stephanie Morrison from 10 O'clock Cookie Bakery and Café in Masterton and Mitchell Cordery from Clareville Bakery.

"I was a bit nervous to start with," she admits, "then I felt better as I went on. It

felt like a very level playing field.

Judges of the competition – Brent Hughes, Matt Keys and Aaron Vile – conferred frequently with the three trainees during the bake-off and said that as well as a high level of competence and excellence of execution, they assessed technique, cleanliness, organisation, work practices, safety and wastage disposal.

This year, unlike previous competitions there were no strict time limits. "We wanted to give them the space to do their best," said Matt Keys.

The contestants were all very methodical in their work, constantly reviewing what they were doing and answering the judges' questions as they progressed through the various stages of the competition.

Neroli didn't have much time to savour her win and was back at work when *Slice* talked to her, but she was very excited about the next challenge she will be facing next year after winning the award.

"For the first time BIANZ will be sending a competitor to the WorldSkills 2019 in Kazan, Russia.

"It was never guaranteed that the winner of the trainee of the year would be the one selected to go, but they have confirmed that I will be going."

WorldSkills is held every two years and thousands of competitors from the 79 member countries and regions around the world showcase their talents over a huge range of industries and trades. The prestigious competition aims to celebrate



world-class excellence in trades ranging from hairdressing through to electrical engineering and everything in between.

"It's on a massive scale," says Neroli of the competition that attracts tens of thousands of spectators.

"Many of the countries also hold regional competitions that are to select representatives for the event that are on a much larger scale than anything we are exposed to here.

"There is the possibility that I may be going to compete in some 'trial runs' in some of the big regional competitions in places like Japan just to get an idea of the volume of what is going on and also adjusting to language differences when competing."

So what's next now that she's back at work in Rangiora?

"We're going out for a family dinner to celebrate and then I'll be focusing on getting ready for Russia next year."



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Young baker going places

by Belinda Carter



Jacob Saunders congratulates LA Judge Award winner Amie Stewart.

You could say that baking is in Jacob Saunders' blood. Certainly, he has grown up with it. "I've been working in a bakery since I was 12 years' old" he says rather matter of factly.

His father, Mark Saunders, a former BIANZ executive member, had a KB franchise in Waimairi Rd in Christchurch before starting up the Rolleston Bakery in the heart of the booming Canterbury Plains township.

Now 23, the articulate young man is nearing the end of his level 4 bakery apprenticeship at the traditional family bakery.

He was picked to enter the LA Judge competition, hosted by the Australia Export Grains Innovation Centre (AEGIC) in Sydney, to find the best baking apprentice in Australasia. The three-day-long contest in mid-May included theory examinations, a bake-off, and a couple of presentations.

The bake-offs involved three different types of mixer, a horizontal mixer, an MDD mixer and a standard spiral mixer. Each section took 45 minutes. "We had to bake a range of different bread products to display afterwards."

When all the points were added up, Jacob was runner up to Queensland's Amie Stewart.

"This was an incredible achievement for me and the business," Jacob admits.

His 10-minute presentation topic was about how New Zealand can influence the world of baking and how the world can influence New Zealand baking.

He reckons Kiwi bakers have a good work ethic and while a Kiwi baking tradition is relatively new and the range of products limited compared to some other traditions, New Zealanders are great travellers, switched on and adaptable. And he says New Zealand's grain breads are second-to-none and part of the country's clean green image.

Back in Rolleston, Jacob is busy expanding his knowledge of artisan breads which he sees as part of the "massive move towards healthy eating" happening now, but is open-minded about the type of baking he could be doing in the future.

"The LA Judge competition really opened my eyes to how huge the baking industry is. There's a lot of opportunity out there beyond New Zealand... [baking] is done in every single country... The more I learn about bread and baking the further it is going to take me to different parts of the world."

It won't be long before Jacob gets the opportunity to explore this wider world of baking. Awards sponsor Puratos is sending him on an all-expenses paid trip to Hong Kong for a two-day baking seminar.

Later, Jacob wants to travel to Europe and learn what he can from its centuries-long baking traditions. He is also keen to explore Asian baking traditions with their sweet buns, so very different to western baking.

Baking and rugby will be his passports – he plays for city side Burnside. And who knows, in another decade we may find him at a bakery by the beach, a surfboard out the back while customers queue at the door, keen to try out new products blending east and west and with a kiwi touch to accompany their morning coffee.

Or – just as equally – he could be in front of a large crowd, promoting some unique new Kiwi bakery products to the world.



Jacob back in the Rolleston Bakery.

photo: Belinda Carter

Is baking an art or a science?

Either way it takes knowledge and skill. Glenn Callow at NZ Bakels is committed to developing both.



Is baking an art or a science? It's a question Glenn Callow of Bakels New Zealand debates regularly with the apprentices who attend block courses at the company's training schools.

"I think it's a mix of both," he says. "You have to have all the practical skills, knowledge, equipment and ingredients to make quality baked goods, but it's those little touches of

creativity and artistic flair that contribute to make an exceptionally talented baker."

Glenn should know. As head tutor, he shepherds some of the 70 or so students that each year attend Bakels' training courses at their state-of-the-art kitchens at their premises at Auckland, Christchurch and Palmerston North.

"Bakels has always supported their products by having advisors and key account managers visiting bakeries around the country and working with bakers to get the best possible results and demonstrate new products. It's important to us to share our expertise and knowledge so it's always been an essential part of what we do.

"All the staff who fill these roles are qualified bakers so they can really make a difference in problem solving and getting the best results."

Commitment

This commitment to the baking industry has led to the company taking a very active role in training the bakers of the future and the company's aim is to become New Zealand's training provider of choice.

"We have seen a decline in the number of qualified bakers around the country and it's vital that we help the baking industry to continue to grow. This is a key reason why Bakels has become involved in trade training. A big part of investing in the industry is to encourage people to upskill. Skilled people have a key business advantage and that's an important way to future-proof the industry as a whole."

Trained, skilled staff can give bakery businesses a vital competitive advantage with improved product quality, less wastage and improved efficiency, among other things.

Since 2010 Bakels has been offering full apprenticeships in trade baking throughout the country and the Bakels' Training School is a Category 1 training provider – NZQA's highest ranking.

With the launch of a new stranded bakery qualification this year apprentices take three years to complete a level-4 qualification.

"We have groups of apprentices doing five-day block courses at Bakels each year. They specialise in bread, pastry or cake/biscuit

disciplines. They can choose to attend any of our three facilities around the country and it's a vital part of their overall training. The blocks run over three years and they can do other strands after that if they want to.

"The apprentices are learning on the job all the time. The fact they have a passion to improve their skills has already been acknowledged when their employers offer them the opportunity to do an apprenticeship. The block courses consolidate their knowledge and provide the framework to assess their skills within an established benchmark."

Glenn says it also gives the apprentices a valuable opportunity to mix with others who are facing the same challenges and to widen their experience of the baking world. "Most of their learning occurs at one bakery and they only know that world. The block courses give them more scope and a wider perspective."

Experience

Glenn himself is a qualified baker with decades of experience of owning bakeries so he knows intimately the demands of running a bakery business and the importance of establishing a strong skill set.

"I started at 17 at a suburban Gisborne bakery and the Bakels reps used to visit us. I used to think back then 'What a great job.' It only took another 38 years for me to get to work for them," he says laughing. He says that the block courses underline the importance of the training the apprentices have gained while they're working on the job.

"It shows the time and effort they have put in is valued and recognised. Often they pick up new skills they can take back to work.

"They learn a lot from the trainers but also from interacting with the other apprentices. And as a trainer I find I'm always learning as well – baking is the sort of discipline where you are always acquiring new knowledge and techniques."

The apprentices come from diverse backgrounds – everyone from school leavers to more mature people looking for a change in career, to recently settled migrants.

"What they all have in common is a love of baking and a passion to improve their skills. If you provide the right environment they understand these courses offer a unique chance to cement their skill levels.

"The bakery where the apprentices train in Auckland has four Bongard steam-injected deck ovens, planetary and spiral mixers with the whole gamut of attachments, miles of bench space, proofers ... you get the picture.

"As well as using the machinery we teach the hands-on skills that are used in some of the more artisan bakeries. We also cover areas like production planning, waste reduction and quality management."

Although Glenn hasn't worked on the front line in a bakery for some time he still keeps his hand in. "I love baking. I have a sourdough starter in the fridge at home and I enjoy the whole process of baking the whole gamut of breads from commercial through to sour dough.

"The training blocks make a valuable contribution to the development of skills and the industry as a whole. I had an apprentice doing the block courses about seven years ago who now has his own bakery. When you get that sort of result it's very rewarding."

The Bakels Training School

making a difference in the baking industry

NZQA has awarded the Bakels Training School its highest ranking: Category 1 training provider.

With training facilities in three centres – Auckland, Palmerston North and Christchurch – Bakels is well equipped to deliver block courses and training for bakery apprentices. Bakels has been offering full apprenticeships in trade baking throughout the country since 2010.

This year has seen the launch of the new bakery qualification, the New Zealand Certificate in Trade Baking (Craft). This is a stranded qualification, allowing the apprentice to train and be recognised for their skills in bread, pastry or cake and biscuit.

Over the years there has been a decline seen in the number of qualified bakers across the country. This is one of the key reasons for NZ Bakels to become involved in trade training. Its mission is to be the training provider of choice.

To grow the industry we need to invest. Training and upskilling of people is a key investment in your business. NZ Bakels sees skilled, qualified staff as a key competitive advantage for a bakery business. The industry confirms this. Where bakeries have qualified bakers, product quality is improved, downtime and wastage is reduced and overall efficiency improved. Qualified bakers give a more flexible and adaptable workforce, allowing better coverage for leave or illness. They consequently provide a higher level of staff engagement with employees feeling acknowledged and valued.

Signing an apprentice is an agreement between the employee, the employer and the provider (NZ Bakels Bakery training school). The level 4 qualification will take three years to complete in the chosen strand. Further strands can be completed later.

The course is made up of distance learning, for self-study and completion, on-job assessment of competency in some skills, and practical assessments to be completed on a five-day block course each year.

If you are looking at developing your team through an apprenticeship, please contact your local bakery advisor or Yvonne Gysberts at NZ Bakels, 09 579 6079.



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Degree in common sense can take you far

by Cynthia Daly, courtesy of NZ Bakels

When the North Waikato Expressway diverted traffic away from the historic settlement of Rangiriri, some may have thought the area would be forgotten except for the occasional tourist. Not so thanks to one woman's vision for a brand and a pie empire.

It's a glorious autumn morning in Rangiriri and the aroma of pastry baking is wafting across the lush countryside. It's drawing people to a tiny building in the settlement.

From a career as a residential housing project manager in Hamilton, Cathy Miller knew retirement at 65 just wasn't going to work for her. Instead she has traded it for long hours in a job where the greatest rewards are the smiles on faces and the comments in her visitors' book at Rangiriri Pies, located in a former TAB shop in Rangiriri.

Cathy admits she's no trained baker, nor chef or skilled foodie but she has "a self-appointed degree in common sense". A good thing really, as she stumbled on the idea of setting up a pie shop after asking Waikato District Council what would be the fastest business permit she could get for the TAB building. "A food premises" was their answer. Shortly afterwards she opened for business on Boxing Day 2015.

"When I first started there was nobody here because of the highway being built; the café next door was not buzzing like it is now. It kept opening and closing and there were often these big Maori and Pakeha boys from the roadworks looking for something to eat for lunch. Looking at them coming out with a muffin or a bit of cake, I thought "those boys need something bigger than that" so I started making pies to see what would happen."

With memories of her childhood on a farm, living off the land with her mother's cooking, Cathy set about creating her own recipes and baking pies. Come Friday, she knew that the road workers would likely stop early for the day and have a beer before heading home. So she headed for the Fletchers site office down the road with a sample batch of her pies.

"I made up a big batch and took them down there and said, 'here do you want to try these?' I was quite apprehensive about it, a little bit shy but one of the guys picked one up and tasted it and he said, "oh no, no these are no good." So the other guys thought, oh no they weren't not going to try them and they sort of said to him, "you try them first" and he said, "they're terrible,



you don't want to eat these." And he picked up the whole tray and walked away with them!"

That was the start of a great relationship between the roadworkers and Rangiriri Pies. Many of them became daily customers and spread the word about the pies. Even now that the road is finished, some still turn up on a weekend with their families for a pie.

"I'm 67 years old and I'd never baked a pie before in my life but I love what I do now," says Cathy, who last year entered the NZ

Bakels Supreme Pie Awards for the first time and was absolutely thrilled to place sixth in the Top 10 of the Café Boutique category. The letter announcing that is framed on the wall of her pie shop. The Café Boutique category is for café owners who don't make their own pastry. Cathy's entry was a steak, Kikorangi blue cheese and caramelised onion pie.

“I started making pies to see what would happen.”



Since opening, her business has gone from zero to full-on and credit to her, she used all her past work skills to help make it happen.

She works incredibly long hours cooking eight different fillings and making pies at night then freezing them. By day she runs her pie shop baking off small batches which tend to sell out before they're out of the oven. People phone in their orders and queues line up in hope of getting a pie, often agreeing to any flavour just to have one. Tourists drift in and eat their pies outside the entrance. The warmer is on but often empty as customers buy extras to take back to work for others or home for dinner. With the continual baking, few customers are disappointed.

When Cathy discovered from some walkers on the Te Araroa Trail, which runs from Cape Reinga to Bluff, that it ran close to Rangiriri she put the word out offering them free camping in her paddock, "and they all eat my pies!"

Cathy now supplies to two cafes, Corner Stone Café on the way to Coromandel and Lost Boys Café in Hamilton and she's back for another shot at the NZ Bakels Supreme Pie Awards.

She's in the throes of buying a second heritage cottage. She has already bought and relocated one next to the pie shop, which she offers as accommodation and meals – including pies of course. But the second cottage is phase two of her dream. Cathy will add a commercial kitchen to it and plans to go wholesale with her pies selling to more cafes while retaining the little Rangiriri Pie shop.

Cathy's advice to bakers considering entering the Pie Awards is: "There are always opportunities around you and if you're not prepared to feel the fear and do it anyway you're never going to know. And it's really nice to be able to put what you do to the test; although I don't ever look at my competition. I've never done that in my life. "I always focus on doing the best that I know and that is where the satisfaction comes from as well as being competitive. But it's also being able to have a reason, purpose and a goal to be able to see what you can achieve, because if you don't aspire or look ahead you're never going to improve." Her motto: You can't fail until you stop trying.



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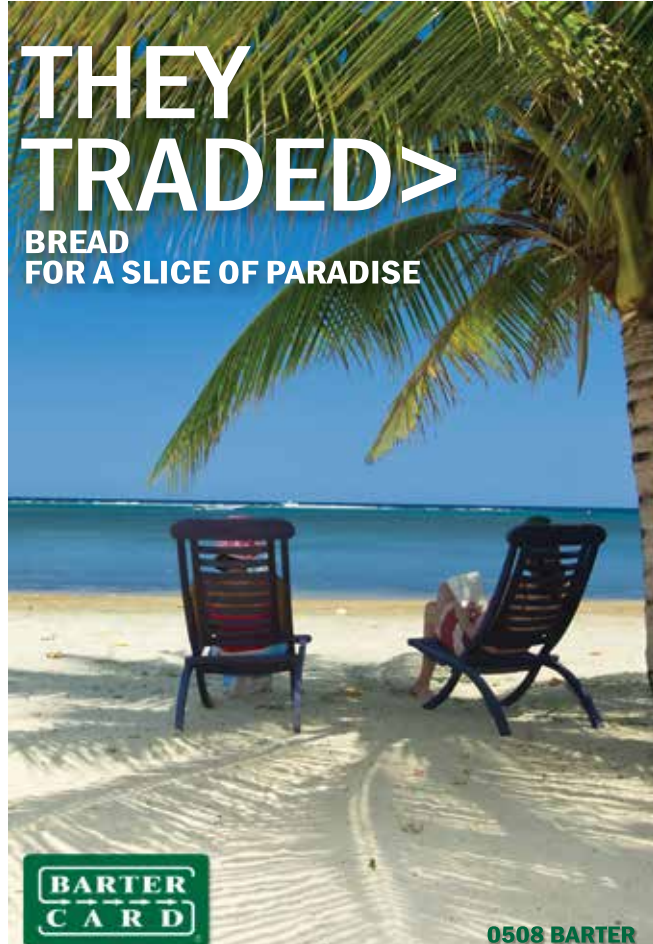
A study by Professor Daniel König and his team at the Department of Sports and Sport Sciences of the University of Freiburg, Germany, has shown that with a pre-load of Palatinose™, endurance athletes "maintained a more stable blood glucose profile and higher fat oxidation, resulting in improved performance compared with maltodextrin."

The results also demonstrated that Palatinose™ stabilised blood glucose, with a lower glucose rise before exercise, and maintained this level throughout an endurance test.

"There is market demand for such sports nutrition products, he said, "and the findings of this study offer food and drink manufacturers a way that they can develop products that help people achieve their sporting goals."

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What does it take to make the perfect pie?

Some vital hints and tips from NZ Bakels



“Luck” is a common response to that question when you ask any Supreme, Gold, Silver or Bronze NZ Bakels Supreme Pie Awards winner.

While they all might believe in luck, the reality is that 90+ percent of the success of their pie is that they followed the rules and polished their pie-making skills.

Could your pie get over the first hurdle?

On Judging Day all pies are weighed at the start of the judging process and overweight pies are disqualified.

All category entries require a maximum pie weight of 280 gm, except Potato Top, Café Boutique and Gourmet Fruit which are allowed to be no more than 300 gms.

NZ Bakels managing director Brent Kersel says having the correct pie weight takes you to the next stage of judging but it's also a good way of checking that you are not overfilling your pies.

Correct weight pies save your business money.

What does the pastry on your pies look like?

Unless you are entering the Café Boutique category, your pastry has to be made on your premises.

A good test of your pastry is to grab a couple of pies from your warmer and cut them open. Before doing so though, have a look and see if the top and bottom pastry meet completely, that the overall colour of your pie is golden and that the pie has held its shape when being removed from its tin.

Now cut your pie open and see how thick the pastry is. Your pie needs to be thick enough to hold without crumbling but not so thick that it reduces the filling. Remember to rest your pastry before baking.

Would you eat a second one of your pies?

From here on it's all about the taste, and a good test of taste is that you would want to eat that pie again because everything about it worked.

While taste starts with preparing your filling, choosing the right ingredients, cooking and seasoning them correctly, adding flavour with herbs, spices, and vegetables where applicable, having a good ratio of gravy to meat etc; taste is also about the pastry.

If your pastry is too fatty the mouth feel will be greasy. It's a fine balance getting the taste right, and for that matter the texture. Taste your pie. Would you eat another one?

Brent says if your customers know you are entering the NZ Bakels Supreme Pie Awards they'll often be keen to encourage you.

Getting them to taste your pies and give feedback will help you develop your pie recipes and if you get an award, they'll be lining up to buy your pies and share your success.

“In the Call For Entries booklet you'll find all the information you need including tips for baking a winning pie.

“Make sure you pack your pies according to the instructions so that you leave as little to luck as possible,” says Brent.

“if your customers know you are entering the NZ Bakels Supreme Pie Awards they'll often be keen to encourage you.”

Everard Wijdeveld

The bread expert

by Sarah Beresford

There's not much that Everard Wijdeveld doesn't know about bread but he insists that he always learns something new in the course of his job as Bakels New Zealand's technical advisor for plant bakery and bread.

"I've been working for Bakels for 34 years and I did extensive bakery training in the Netherlands before I came to New Zealand, but there's still so much to learn," he says. "That's because the main baking ingredient – flour – is quite variable and often adjustments are required to the recipe and process to achieve optimum bread quality. Generally, there's no fixed recipe that is superior.

"There's no optimum mixing time, no exact amount of water that should be added, so changes have to be made regularly. This makes our trade so fascinating and technical, because nothing is set in concrete."

Everard is a trouble shooter, travelling around the country and overseas sharing his knowledge and advising bakeries on strategies to overcome recurring issues and how to produce high-quality bread.

"A lot of things can go wrong during the baking process. Common problems are holes in the bread, poor bread volume and the sides of loaves caving in. Also, there can be many issues related to bread softness, crumb texture and shelf life. Usually it's not just one thing but several factors that contribute to niggling situations. It can be challenging solving problems – sometimes it can take months trying different solutions."

Baking has been a lifelong passion for Everard. "You could say that flour is running through my blood," he says laughing. "I worked in bakeries from when I was young after school and when I was 13 I started studying at the Technical Bakery Trade School. That course was four years' full-time and it gave me practical skills and technical knowledge of bread. Then I went on to do a four-year course at the College of Bakery technology in Wageningen specialising in bread technology. So I have been fortunate to have enjoyed eight years of technical training which is a rarity in New Zealand." Everard graduated with a degree in Baking Technology and he won the prestigious National Gold Award for his series of technical reports.

After a stint doing compulsory military service – "I worked in the kitchen cooking for 200 soldiers and officers which helped train my taste buds" – he travelled round Europe for a year before deciding to come to live in New Zealand.

"I had seen that there were many Bakels branches around the world while looking at Bakels' news magazines, so I contacted New Zealand Bakels and asked if there were any job prospects. "I was told there were plenty and as soon as I immigrated and visited Bakels, they took me to Eve's Pantry in Epsom, which at the time was the premier continental bakery in Auckland, if not New Zealand. I worked for them for four years as a supervisor pastry chef and tutoring apprentices.

"Then in 1984 I applied for the job at Bakels as a technical advisor and I got it. I must love my job because I'm still here," he says laughing. "I have always been interested in the physics and chemistry of bread baking. I really enjoy it".



When he's not immersing himself in all things bread, Everard spends quality time with his family and is a keen fan of cricket and football. He jokes that he enjoys walking round his back yard, which just happens to be the Waitakere Ranges. He doesn't bake at home – "the set up is too amateurish" – but he gets plenty of hands-on experience in the course of his work, conducting trials and working on evaluation reports, helping to develop new products and consulting with plant bakeries on technical matters.

He travels to Asia regularly, giving seminars, conducting training sessions, consulting and helping to develop new products. "I like the challenge of developing new bread improvers for the kinds of flour they use. For instance in the Philippines they like very sweet sandwich bread – up to 18% sugar on flour weight. So that itself presents some unique issues. I like the science of it all."

In the 1990s he applied his technical expertise to the process of changing an MDD mixer to an automatic two-stage mixing cycle to address quality problems caused by the change away from potassium bromate. Eventually all MDD mixers in New Zealand were converted to this delayed vacuum mixing process, and Australia, the UK and Ireland followed suit.

Everard has seen a lot of changes in the baking industry since he arrived here. There were 45 automated plant bakeries in NZ, now there are only 14 left. In the 1970s, bread consumption was 62 kg per capita per year, the third highest in the world after Italy and France. Now New Zealanders eat a lot less bread – around 26 kg per year.

"One thing that has been important staying in my job for so long is Bakels' philosophy of continuous innovation. It's a very small industry so everyone knows everyone else and I really like the chance I get to share my technical expertise. I'm a so-called bread expert and that always keeps me busy helping sort things out. You find that very good bakers get a feel for the whole process – they get to know it by instinct."

Paneton

always changing

Advertising feature by Mauri



One thing that Dominique Colombie can say is a constant in the baking business is that it is always changing. The owner with his wife Celia of Paneton bakery in central Auckland, he has been supplying Kiwis with his signature baked French goods since they moved to New Zealand in 1986.

"Business changes constantly. It's a marketplace that is always evolving," says Dominique. "We are always open to new opportunities and finding ways of streamlining and simplifying things. When we arrived here and started La Tarterie in Khyber Pass we specialised in savoury tarts or quiches and sweet tarts and it was a small business to run.

"Now our breads have taken centre stage and we employ 50 staff, so it's a very different sort of business."

Dominique learned the art of pastry making from his father whose Patisserie Colombie in Montesquieu-Vulvestre in southwest France was very successful. "He also taught me the importance of hard work, consistency and a willingness to try new recipes."

He met his wife Celia in Paris and their shared love of French baking led to the dream of the couple returning to her home in New Zealand and starting a baking business.

Paneton is now the country's leading French bakery and as well as bread, croissants, and tarts, they also have a range of frozen and par-baked goods.

"We're not perfect but we try our best," says Dominique. "We place a lot of importance on using quality products, like Maximus Flour from Mauri. It's an extremely consistent flour for making bread. It's strong with a good amount of gluten and protein that makes high-quality bread."

Part of Paneton's success has been in finding the right staff and nurturing talent. "We try to find young people who want to improve their skills.

"It's a way of safeguarding our future."

One of the changes Dominique has noticed over the years is an increasing focus on developing artisan bread.

"It's still small compared to somewhere like France and the sliced breads from supermarkets still have the major portion of the market but it is evolving.

"Things have changed in just the past 10 years. There are a lot more options in the retail landscape and we have enjoyed the opportunities and challenges this growth has presented us with."

For now Dominique and Celia are concentrating on "sticking to their knitting" in terms of running their business but one thing that hasn't changed over the years is their passion for providing customers with quality French baked goods.

Tomboy

Cakes for life's sweet and not so sweet moments

by Cheryl Norrie

There's a light side and a dark side to Wellington cake-maker Kate Marinkovich's business, Tomboy.

On offer are not just pretty celebration cakes smothered with fruit and flowers but also black-iced "revenge cakes" with rude messages scrawled in white.

Kate set up in business with the idea of making cakes for birthdays and weddings. It was an encounter with a customer that gave her the idea of trying something a bit different.

"A gentleman came in and said what do you do and I said, 'I make cakes.'"

When he asked what kind of cakes, Kate replied, "birthdays and weddings" and then added nervously, as a joke "and I'm sure I could make one for your divorce."

Since then, the revenge cakes have captured people's imaginations like no ordinary cakes could, generating most of the publicity for her Mt Victoria café and cake shop.

Kate does all the baking for the business herself, quite an achievement for someone who never planned on being a baker at all.

Her first ever job was with Ruth Pretty Catering and while she knew early on that she wanted to work in the food industry, she was always more interested in setting up her own business than in being a chef or baker.

Just before setting up Tomboy she worked as head baker at the capital's Prefab Café, adding first-hand kitchen experience to a resume filled with management roles in cafés, bars and restaurants. It was the last piece of the puzzle, giving her the confidence that she had enough hospitality experience to start her own business.



Deciding that Wellington had enough cafés, she looked around to see what was trending and it seemed cakes were having a moment.

"So it was like 'okay, well I will make a cake company.' I started making cakes for friends and family because really I'd never made cakes before," she laughs.

Within a few months, she'd found a space to rent and set up shop, naming the business after her son Tomislav, now aged seven.

Her cakes are home-made in style and baked fresh on the day. She focuses on classic flavours such as banana and berry, black forest, chocolate, passionfruit and honey, vanilla butter, strawberries and cream, carrot and pistachio. Chocolate cakes and Victoria sponges are the most popular.

Kate favours mascarpone frostings, which she finds richer and not as sweet as butter cream, and decorates with flowers and seasonal fruit, adding dried rose petals, freeze dried berries or poached strawberries for a fresh and natural look.

The rent on her small shop just up the hill from the Embassy Theatre is pricey but Kate took a gamble that she could make it work if she turned the front into a café. She has kept staff costs low, with only one employee, a barista for the café. Her parents Zukov and Lynsey help out, doing the dishes, chatting to customers and bagging up cookies. After two years, Kate says the business is doing well enough that she could probably hire a baker.

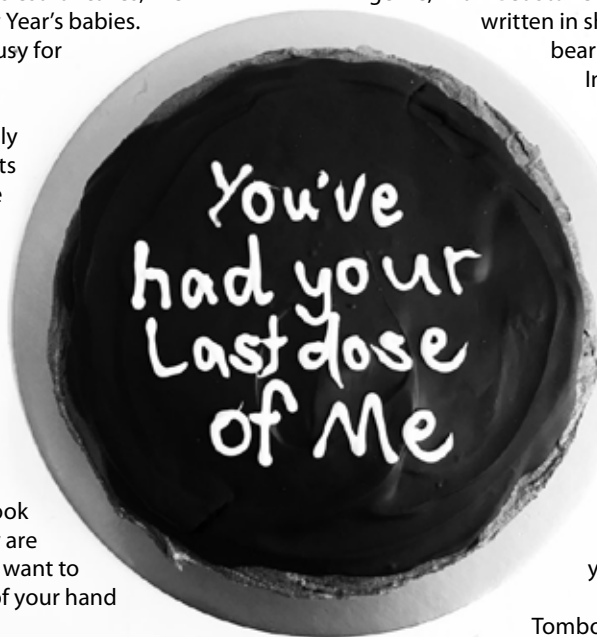
Tomboy's sales are relatively evenly spread between the café, made-to-order cakes and a catering sideline, although it varies depending on the time of year.

"The month of September is our busiest for cakes, like birthday cakes, because of the New Year's babies. December and January are really busy for weddings."

But while weddings are undoubtedly good for business, Kate says she gets quite nervous when creating a cake for someone's special day.

"I always find myself shaking when I am starting to decorate it. Imagine if I was the reason that the bride had the worst wedding ever because the cake let the day down. And that plays on my mind quite a bit..."

"But my cakes aren't supposed to look totally manicured and perfect, they are supposed to look delicious like you want to take a massive wedge in the palm of your hand and shove it in your face."



"I do get nervous sometimes when my Dad is in the kitchen and I have to write some pretty horrendous things on cakes."

On the website, Kate has some of the milder examples of the genre, with 'Get Stuffed' and 'Good Riddance to Bad Rubbish' written in shouty capital letters. Images of cakes bearing stronger language are kept to Instagram.

"I wouldn't want to offend anybody. That is so not my intention with these cakes, they are supposed to be a laugh and light humoured."

The cakes are marketed to a younger generation of cake buyers who order cakes for birthdays, farewells to work colleagues and for staff morning teas.

"No one has actually divorced their husband or wife with a cake yet, but you never know," she says.

Tomboy is at 21 Majoribanks Street, Mt Victoria, Wellington.

Cakes for the dark side

Kate markets her revenge cakes under the Tomboy Black label. They are available in two flavours: vanilla sponge with pink writing; and chocolate with white writing. And as to the message, well that can be as rude and swearsy as you like – as long as it's not homophobic or racist.

The revenge cakes are the only ones Kate will write on, and the writing is intentionally messy.

"It's like if you imagine having a fight with somebody and then words are spitting out of your mouth. It's not beautiful, it's not pretty, it's just kind of ugly."

She declines to elaborate about just what kind of messages clients have asked for, but admits they are sometimes so rude she's had to ask her Dad to look away.



Tomboy is participating in the Visa Wellington on a Plate food festival for the first time this year, with Kate hosting Black Friday and Pink Sunday cake decorating workshops in August. For more information visit www.tomboy.nz or www.visawoap.com.





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Solar-powered pies in Levin

by Aaron Smale

When you sink your teeth into a pie you don't give much thought to where all that crispy, delicious heat originates. A hot pie is a hot pie.

But Lui Gundersen has done a bit of thinking about the energy that fires the oven in Annie's Bakery in Levin. And that energy now comes from solar panels on the roof.

Gundersen didn't find his way into the bakery industry via the usual route.

"I had no history in baking. I was in the textile industry for 33 years, in the finish I was managing about 120 staff. So I know about process control and manufacturing, so I've used that skill and labour usage and energy and all those sorts of things.

"I was managing a factory down south and I hated it. My cycling mate owned a bakery, this little wee family bakery. He said if you want to get out of textiles, which I did because it's a dying industry, you should get into food. If you can make food, good service, good location, you'll do well."

Gundersen would go in at 2am while he still had a day job to learn the ropes. He spent six weeks getting a crash course from Barry Robinson in all things baking in Gold's Bakery in Balclutha.

"After that he said, I can't teach you too much more. Whatever I show you, you can do it. He said, go find yourself a bakery to buy. The rest is history."

Gundersen began looking out for this ideal site and found it in a bakery that had ceased operating in Levin. He said the decision was an easy one. "State Highway One. There they all go," he says, pointing out the window at the traffic streaming by. It's the first retailer travellers see when they're driving into Levin from Wellington.

It's also next to plumbing and building suppliers so there are a steady stream of hungry tradies dropping in for a feed.

His next step was finding good staff. "I didn't need to be a qualified baker. I just needed to know enough to get the right team together."

Once he had that in place he started weighing up costs.

The previous owners had over-invested in equipment that was designed for wholesale without the available electricity grunt to drive it. Despite being in a light industrial area, the electricity supply is a trickle.



The Annie's Bakery team: James Parrant, Lui Gundersen, Julie Poulton and Fin Inving.

Aaron Smale

He was approached early on by SolarKing, a supplier of solar panels.

"They said, you know you've got the perfect roof and perfect business. At the time I didn't have the money to invest."

But the potential for problems with the power supply was underlined when a car hit a power-pole and knocked out the transformer. So when SolarKing called again later he was willing to hear them out.

"Energy is the major cost of production for anything. And it's only going to go up."

When he did the numbers it made complete sense.

"(The panels) cost me effectively \$30k. The figures we've got for current usage, it's a pay-back of about three-and-half-years. It's an absolute no-brainer. But most bakeries are quite small and wouldn't have the roof space."

"It's a 13 kw system. Most bakeries don't have the roof space. I have. I've got a massive big roof. Most bakeries are quite small, or they're in a complex. And even if they have the roof space it might be facing the wrong way. Mine faces north-east so I get the morning sun.

"I don't really need power in the afternoon."

"It's a 13 kw system but we got 16.5 and that wasn't even in summer. We'll have a surplus during the summer or we'll have more production." He's even looking down the track to provide those with electric cars a place to recharge.

Gundersen says the solar power is not only saving money but has also shifted the way the business is run.

"We're the perfect business model for solar power. The busiest time of the day is the retail part of the day. That's when you get the sunshine and it's seven days a week. We change a little bit the way we bake. We haven't gone through a summer yet. We don't have to bake everything early in the morning to get cheap night-rate power. We can leave the ovens off until 9 in the morning when the sun's out. You don't have to be baking at crazy hours of the night. We can do it during the day for free."

"During the summer when the sun is shining and it's hot, the air conditioning runs for nothing, keeps the place 18 degrees. Everything is nice and stable. The customers really appreciate it having the air conditioning."

The main power consumption is through the Moffat Bakbar E35 oven. "That's 6 kw," says Lui. "That's our biggest power user, but we also run refrigeration, walk in deep freeze, that chugs away." The freezer is 3.5 kw.

"Even in May there were two or three hours a day we're running the whole place from the sun. OK, it's only a short period but it's the busiest time of day. It's that 11am to 1pm where you're using the most energy. And we're still running a surplus."

He does qualify his enthusiasm for solar technology, saying you need to match your energy needs to the solar option you choose. "Solar power is not for every business. You have to have a number of things in your favour. The angle of your roof, enough roof."

Gundersen decided not to buy batteries to store it because the payment time and the life of the batteries didn't add up for his business. The surplus goes back into the grid.

The business has a couple of signature products that Lui came up with to give them a following. The venison and cranberry pie is one with the Bronut the other.



Aaron Smaile



The Annie's Bakery roof: just the right angle.

The Bronut is a round doughnut infused with chocolate and coffee that extends to the cream mix with a touch of cinnamon.

"The first year I decided we were going to have a flagship pie. That's my venison and cranberry. I nailed the recipe in one go and I've never changed it.

The second year we introduced a donut, called a Bronut. Which is a chocolate and coffee flavoured donut. That's named after my brothers who helped me with a bit of finance. It's a brown donut. A Bronut. People come in here just for that."

The bakery runs seven days a week and has now been going for four years. Gundersen is just in the middle of setting a satellite bakery in Foxton, 15 minutes up the road.

The new venture will be supplied from the Levin site. He expects to have a third within two years. "And I've got ideas for number four and number five."



Bronuts are go

Aaron Smaile

Rescuing the famed French boulangerie

by Stephanie Strom, New York Times



Pascal Rigo was just seven when he fell in love with baking. Summering with his family in Cap Ferret on the Atlantic coast, he began an apprenticeship in a small boulangerie, one of dozens that dotted Lège-Cap-Ferret, a spit of land about an hour's drive southwest of Bordeaux.

Over the years, while he built a fortune in the baking business in the United States, one boulangerie after another closed in France until there was only one left in the tiny town where he has a home — a turn of events Pascal Rigo considers an affront to French baking.

His opinion of that bakery's bread isn't much higher. "People say the French are eating less bread because of gluten-free, because of low-carb, but bread like that — that is the reason."

All across France, the local boulangerie — the mom-and-pop shop that turns out classically crusty baguettes, eggy brioches, sturdy boules and croissants as light as air — has fallen into decline in recent decades as some people have adopted carbohydrate-free diets and others have grown accustomed to buying bread at supermarkets and convenience stores using cheap ingredients. In the process, bread fans lament, quality has plummeted and many traditional bakeries have closed.

And so Pascal Rigo, an ebullient baker with a seemingly perpetual gap-toothed grin, has embarked on a personal crusade to rescue

this pillar of French cuisine one bakery at a time, starting in Cap Ferret with La P'tite Boulangerie du Ferret. He sees it as the first in a nationwide chain of what he calls microboulangeries.

He has also started scouting for shuttered boulangeries in small towns, hoping to overhaul their finances and reopen them. The plan is to connect young bakers to defunct bakeries in communities with 2,000 or more people, 20 to 30 miles from a major city.

"Bread is part of our heritage," Pascal Rigo told the journalist Stephanie Strom of the *New York Times* recently, evoking the popular demand for bread that prompted the infamous phrase "Let them eat cake" during the French Revolution. "I'd like to restore that for my country."

Applying a modern multistore strategy to a traditional, handmade product may seem a contradiction. But Pascal Rigo, 56, turned that combination into a hugely successful career. He is best known for founding La Boulange, a small chain of California cafe-bakeries that he sold in 2013 to Starbucks for \$100 million.

His vision for France is a network of tiny bakeries, each operated by one baker, some with the help of a sales clerk. He plans to open at least four more this year. He is negotiating a lease to open a P'tite Boulangerie in Paris, and working to strike a deal with Biocoop, an organic grocery, to put microbakeries in some of the chain's 400 stores around the country.

"The problem is with the economics of the boulangerie, not the bread," Pascal Rigo said. "I'm going to show that you can make good bread and good money."

After much study, he has determined that the old business model simply doesn't work anymore. "The real estate would cost 400,000 euros, and then they had to buy equipment, so by the time they opened, the average boulanger was 800,000 euros in the red," he said. "They then would be working 20 hours a day because they couldn't afford to hire anyone to help them, and still, they had trouble turning any profit."

He plans to get around that problem by shrinking each store, reducing the number of people needed to run it, buying ingredients centrally to enhance the shops' bargaining power and limiting the number of products sold. "To try to make profit, bouchers were trying to sell anything and everything, instead of trying to sell more of the things people really want — the baguettes des copains, the ficelles, the boules," Pascal Rigo said.

To make matters worse, the mills that for years supplied flour to French bakers started becoming competitors in the 1990s, buying chain bakeries that pump out pain quotidien on an industrial scale often using preformed frozen dough.

"They would sell two baguettes for the price of one, three for the price of two, things like that, and soon, every time a Marie Blachère store opened" — part of a large chain of mill-backed bakeries — "three boulangeries in three small towns would close," Pascal Rigo said.

The number of boulangeries in France dropped to 28,000 in 2015, from 37,800 just 20 years earlier. Alexander Goransson, the

continued on page 34



Pascal Rigo



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Continued from page

author of a 2014 report on bread in France and a lead analyst at Euromonitor, a research firm, said that rate has slowed during the past decade, although bakeries continue to close.

Pascal Goransson said Pascal Rigo may be putting his plan in motion at just the right time, because more French consumers are showing an interest in high-quality breads — they call them “artisanale” — that use minimal ingredients and are baked fresh.

On a blustery Friday morning, Virginie De Laval was picking up four baguettes at La P'tite Boulangerie in Cap Ferret. Over a span of two hours, 67 customers — just 600 people live in the town during the off-season — pulled up to the tiny bakery to buy baguettes, chewy ficelles and buttery croissants, all made by Maud Moinard, 23, the boulanger who runs the 27-square-metre space.


She has all the equipment she needs — a water chiller, a mixer, an oven, a sink, a proofer, big sacks of flour and a refrigerator, built in under the classic marble display case — and works her doughs while she sells the breads. “Sure, it’s sometimes busy doing sales and baking, too, but that’s how I know what I need to make,” Ms. Moinard said.

The bakery sold a daily average of 2000 baguettes last summer, until volume dropped to about 400 when the vacationers left, Pascal Rigo said. In comparison, his La Boulangerie shops in San Francisco each sell about 50 baguettes daily.


One of his most ambitious plans is to open a training school for young bakers here to ensure a ready supply of boulangers. If the students go on to open boulangeries in small towns, Mr. Rigo and his partners will provide financing packages that will allow those students to own up to 70 percent of their businesses.

“I really think we can become the biggest smallest business in France,” he said.








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Butter Chicken Pies Recipe

Makes
24
Pies*

1.2kg chicken pieces
400g diced onion
80g butter
110g **MAGGI Butter Chicken Recipe Mix**
240g tomato paste
320g **MAGGI Coconut Milk Powder†**
1.3L water
Pie thickener† as required

1. Brown chicken and onion in butter.
2. Add remaining ingredients and simmer until chicken is cooked, stirring occasionally.
3. Thicken with pie thickener as required.
4. Let cool and spoon into pies.

† For Gluten Free pies, substitute these ingredients with Gluten Free ingredients and pastry.



PRODUCT DESCRIPTION	ITEM NUMBER	PACK SIZE	PACK CONFIGURATION	APPROX. PIE SERVES PER PACK
MAGGI Butter Chicken Recipe Mix	12352007	1.8kg	6 x 1.8kg	391



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OVERALL FORMULA

DOUGH WEIGHT: 8000G	NUMBER OF LOAVES: 10
Starter percentage: 25	Dough weight+3%: 8240
Hydration percentage: 99	Conversion factor: 37.3
Flour: 3734	Starter: 961
Water: 3678	Loaf weight: 824

REFRESH STARTER 4-5 HOURS BEFORE USING IN 1:1:1 RATIO (MATURE STARTER:FLOUR:WATER) TO GET THE TOTAL AMOUNT.

OVERALL FORMULA	BAKER'S PERCENTAGE	GRAMS
Farmers Mill™ Titan:	54	2016
Farmers Mill™ Mitre:	35.5	1325
Farmers Mill™ Terra Rye:	10.5	392
Salt:	2.2	82
Sprouted rye seeds:	10	373
Total:	221	8240

WHEAT STARTER	BAKER'S PERCENTAGE	GRAMS
Mitre:	12.5	467
Water:	12.5	467
Total	25	933

PREPARE SOAKER 6-12 HOURS BEFORE MIXING

SOAKER	BAKER'S PERCENTAGE	GRAMS
Cracked rye:	3	112
Oats:	2	75
Flax seeds:	3	112
Sunflower seeds:	2	75
Water:	16	597
Total:	26	971

RYE GRAINS NEED TO BE SOAKED IN COLD WATER FOR ONE DAY AND THEN DRAINED AND RINSED TWICE A DAY FOR 2-3 DAYS OR UNTIL THE SHOOTS APPEAR. DRAIN THOROUGHLY BEFORE USING.



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Recipe by
Maka



EST. 2008
Bohemian Bakery



METHOD

1. Refresh the starter 5 hours prior to mixing DDT 23-25C.
2. Mix flour and water until combined in a spiral mixer and let autolyze for 20 minutes. Then add starter and salt and mix on 1st speed for 2 minutes, mix on 2nd speed for 2 minutes or until medium gluten development. Add sprouts and seeds and mix on 1st speed for 2 minutes or until well incorporated. DDT 24 C.
3. Place the dough into well oiled bin and stretch and fold the dough 4x in 30 minute intervals.
4. Divide into 900g pieces, shape into rounds and let rest for 30 minutes. Then shape into oblongs, dip tops into semolina and place in bread tins seam side down.
5. Refrigerate for 12-14 hours at 6-8 C. Take out of the fridge and let rise for 1-2 more hours until well risen.
6. Bake on 200C for about 45 mins with high bottom heat and medium low top heat, with steam for the first 25 mins then vent.

MIXING

FINAL DOUGH	BAKER'S PERCENTAGE	GRAMS
Farmers Mill™ Titan:	54	2016
Farmers Mill™ Mitre:	23	859
Farmers Mill™ Terra:	10.5	392
Sprouted rye seeds:	10	373
Salt:	2.2	82
Starter:	25	933
Soaker:	26	971
Water:	70	2614
Total:	221	8240

AT THE BIANZ BAKING COMPETITIONS

At this year's Fine Food Show in Auckland the Baking Industry Association of New Zealand partnered with UNOX New Zealand Ltd and used 3 UNOX BAKERTOP Plus ovens in the baking arena where the Worldskills Baking Apprentice of the Year and New Zealand Bakery of the Year were decided.

Prominent New Zealand baker Kevin Gilbert chose UNOX BAKERTOP Plus Ovens in a stacked configuration to increase his baking capacity and provide flexibility, giving two separate ovens in a single oven footprint.

Competitors and visitors at Fine Food saw why UNOX is the preferred oven choice for bakers, pastry chefs and patissiers world wide.





Artisan Caramel and White Chocolate Danish Pastries

with Stoneground Purple Wholemeal flour

Ingredients

Group 1

Maximus Flour	1550 g
Stoneground Purple Wholemeal Flour	175 g
Harvest Sweet Bun Concentrate	260 g
Prime Instant Yeast	25 g
Water	1000 g

Group 2

Unsalted, sheeted butter	1000 g
--------------------------	--------

Filling

Bake stable caramel	30 g
---------------------	------

Topping

Large white chocolate buttons	4 buttons
Glaze Topping	As desired
Melted white chocolate	As desired

Method

1. Place Group 1 ingredients into mixing bowl fitted with a hook. Mix for 2 minutes on slow, followed by 4 minutes fast. After mixing, allow the dough to rest for 15 minutes.
2. Use the English or Scottish method and book fold Group 2 into the dough. Allow for 2 book folds, resting for 30 mins between each fold.
3. Using a pastry break, pin down to desired thickness, reducing in small increments. Final suggested thickness 4-5 mm. Shape as desired.
4. Proof for approximately 40 minutes at 80% humidity and 38°C.
5. After proofing, fill each Danish with bake stable caramel and top with large white chocolate buttons on each side of the caramel.
6. Bake at 200°C for approximately 17 minutes.
7. Allow to cool, glaze, then top with 2 more large white chocolate buttons and drizzle with melted white chocolate.

Baking times may vary depending on the oven and dough weights.

Artisan Sourdough Toast

with Whipped Feta, Smashed Avocado and Beetroot Relish

Serves 2

Ingredients

200 g Creamy feta cheese
60 ml Cream cheese
1 Lemon - juice and zest
Sprigs fresh thyme
2 Avocados
Salt and pepper
2 Thick slices sourdough, toasted
10 g Unsalted butter
Barker's Professional Beetroot Relish
Radish – thinly sliced
Watercress
Edible flowers.

Method

1. Whipped feta: combine feta, cream cheese, lemon juice, zest and thyme in a food processor.
2. Smashed avocado: mash avocados, lemon, salt and pepper.

Assemble

Toast bread. Spread with unsalted butter and whipped feta. Then top with **Barker's Professional Beetroot Relish** and smashed avocados.

Garnish with thinly sliced radish, watercress and edible flowers.



Louisiana Po Boy Sandwich



Makes 4 baguettes

Ingredients

- 750 g Large shrimp - peeled and deveined
- 200 g Flour
- 42 g Polenta
- 8 g Garlic powder
- 8 g Onion powder
- 3 g Cajun seasoning
- 5 g Table salt
- 200 ml Buttermilk
- 1 Large egg
- 4 French baguettes, warmed and buttered (alternatively can use small bread rolls)

150ml Aioli

1 cup Lettuce, sliced and shredded

500 g **Barker's Professional Louisiana Po Boy Pickle.**

Method

1. In a large mixing bowl mix the flour, polenta, garlic and onion powders, Cajun seasoning and salt.
2. Make a well, add the buttermilk and egg. Whisk in to make a batter. Rest, covered for 20 minutes before using.
3. Fully coat the shrimp in the batter then deep fry until golden brown. Place on a paper towel-lined plate to drain.
4. Cut the baguettes lengthwise from the top. Add the aioli, lettuce, **Barker's Professional Louisiana Po Boy Pickle** and the shrimps.

Lemon & Blueberry Scones



Makes: 10 scones

600 g	self-raising flour
240 ml	cream
150 g	Chelsea Caster Sugar
240 ml	soda water
3 g	salt
150 g	blueberries, fresh or frozen
2	lemons (zest of)
	butter and whipped cream, to serve

Lemon Curd

2	eggs
2	egg yolks
165 g	Chelsea Caster Sugar
80 g	chilled unsalted butter
2	lemons (zest and juice of)

Method

Preheat oven to 220°C bake (200°C fan bake). Line an oven tray with baking paper.

Mix all ingredients except blueberries in a bowl to form a smooth dough. Gently fold in blueberries. Tip out onto a floured bench and form into a 'round'. Carefully lift and place onto the baking tray (a dough scraper helps) and cut into wedges. Leave with sides touching as scones will pull apart after baking. Alternatively, use a cookie cutter or knife to cut into rounds or squares.

Bake for 20 minutes until scones are a pale golden colour. Check they are cooked through and cool on a wire rack covered with a clean tea towel (this helps to keep the scones lovely and soft).

Lemon Curd

Whisk whole eggs, yolks and **Chelsea Caster Sugar** in a saucepan until smooth. Place pan over a low heat, add the butter, lemon juice and zest and whisk continuously until thickened. Strain through a sieve into a sterilised jar.

Variations

- **Glazed Scones:** Mix together 150g **Chelsea Icing Sugar** and 45ml lemon juice and drizzle over the top of the scones.
- **Date & Orange:** Replace blueberries with 200g chopped dates and change lemon zest for orange zest. Serve warm with butter (omit the lemon curd and cream).



Nutrition

Contains gluten (wheat), dairy and eggs.

Service

Serve warm or at room temperature with butter, lemon curd and whipped cream.

Scones are best eaten within 2 days of baking. Can also be frozen. Lemon curd will keep for up to two weeks refrigerated.

TOTAL COST*	\$7.40
COST PER PORTION	\$0.74
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$2.84

*Cost based on average wholesale prices February 2018



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APPLE & CINNAMON SCROLLS SCONE PREMIX

PROCEDURE

1. Place all the ingredients into a mixing bowl. Using a dough hook mix on slow for 1 minute (do not over mix).
2. Place dough onto a floured bench and press out into a rectangular shape. Rest dough for 5 minutes.
3. Pin out dough into a rectangular shape 80cm long and 30cm wide.
4. Evenly spread 600g of Bakers Spiced Apple and Patisserie filling. Roll up into even thickness and cut into 30 equal sized pieces. Place onto burger trays and rest scrolls for 15 minutes.
5. Bake at 220°C for 14 minutes. (Baking times and temperatures may vary from oven to oven).
6. Cool, pipe over 5g of sweet icing or glaze.



CHEESE & BACON SCROLLS SCONE PREMIX

PROCEDURE

1. Place all the ingredients into a mixing bowl. Using a dough hook mix on slow for 1 minute (do not over mix).
2. Place dough onto a floured bench and press out into a rectangular shape. Rest dough for 5 minutes.
3. Pin out dough into a rectangular shape 80cm long and 30cm wide.
4. Evenly spread 200g of tomato paste then sprinkle 250g of diced bacon and 200g of cheese. Roll up into even thickness and cut into 30 equal sized pieces. Place onto burger trays and rest scrolls for 15 minutes.
5. Bake at 220°C for 14 minutes. (Baking times and temperatures may vary from oven to oven).



SPINACH & FETA SCROLLS SCONE PREMIX

PROCEDURE

1. Place all the ingredients into a mixing bowl. Using a dough hook mix on slow for 1 minute (do not over mix).
2. Place dough onto a floured bench and press out into a rectangular shape. Rest dough for 5 minutes.
3. Pin out dough into a rectangular shape 80cm long and 30cm wide.
4. Evenly sprinkle 200g of frozen spinach then 300g of diced Feta and 5g of coarse pepper. Roll up into even thickness and cut into 30 equal sized pieces. Place onto burger trays and rest scrolls for 15 minutes.
5. Bake at 220°C for 14 minutes. (Baking times and temperatures may vary from oven to oven).



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BIANZ Tour– iba 2018

Many of New Zealand's most respected bakers have enjoyed a huge boost from the excitement and ideas gained at iba in years past. Now you have the chance to experience it yourself.

iba, the world's leading trade fair for bakery, confectionery and snacks, will take place in Munich from the 15th to 20th September 2018, providing bakers, confectioners, and industry representatives with unique inspiration for their everyday professional lives.

iba prepares bakers for the future. They can experience outstanding artisan achievements, discover new ideas, open up additional areas of business, learn about technical developments in the trade, watch new machines in action, test products, listen to lectures, talk to experts and promote their own company. These are just a few of the reasons that a visit to iba is a must for good bakers.



The Baking Industry Association of New Zealand in association with Messe Reps. & Travel offers you the opportunity to visit the world's leading trade show for the baking industry, iba 2018 which will be held from **15-20 September 2018** in Munich.

In addition you will have the chance to travel through Europe prior to iba to visit bakeries and suppliers in Holland, Belgium and Germany while experiencing some of the most interesting and historic cities in the world.

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This tour will be escorted from New Zealand by BIANZ President Kevin Gilbert.

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6 Sep Fly from New Zealand to Amsterdam

7 Sep Arrive Amsterdam

3 nights in Amsterdam, Golden Age canals lined by tilting gabled buildings, treasure-packed museums and vintage-filled shops. Visits to bakeries and the Netherlands Baking Association.

Accommodation Movenpick City Centre or similar.

10 Sep Train Amsterdam–Brussels

1 night in Brussels, Belgium's fascinating capital and the administrative capital of the European Union. Home to Puratos who will host the group for the day.

Accommodation Park Inn Radisson or similar.

11 Sep Train Brussels–Berlin

3 nights in Berlin, with numerous reminders of its turbulent 20th century history throughout the city, divided during the Cold War, now restored to its position as one of the world's truly great cities. Visits to bakeries and the German Bakers Confederation.

Accommodation Melia Berlin or similar.

14 Sep Train Berlin–Munich

6 nights in Munich, with Mediterranean style street cafes and Bavarian beer halls, both equally populated by chic well heeled power dressers and Lederhosen wearers alike.

iba is open 15-20 September.
www.iba.de/en

20 Sep Fly from Munich to New Zealand

22 Sep Arrive New Zealand

Or you can stay longer and enjoy the world famous Oktoberfest in Munich which opens 22 September.

Costs include

- Return flights from Auckland, Wellington, Christchurch to Amsterdam and out of Munich including taxes and fees
- 3 nights accommodation in Amsterdam, 1 night in Brussels, 3 nights in Berlin
- 6 nights accommodation and breakfasts in Munich
- Entrance tickets and catalogue for iba

Costs

(per person based on double or twin room occupancy)

Tour including Europe travel \$5999.00

Surcharge to stay at Hotel Drei Löwen \$270.00

Tour including Munich travel \$4299.00

Please ask about costs for travel in Premium Economy and Business Class.

For all bookings, questions about the Tour, about iba, please contact either :

Robert Laing Messe Reps. & Travel
Phone 09 5219200
Email: robert@messereps.co.nz

Kevin Gilbert BIANZ
Phone 027 485 9001
Email : kevin@bianz.co.nz

Fine Print

Tour is subject to minimum numbers travelling.

These costs are valid at the time of going to print (February 2018) and are based on airfare prices available now. Airfare costs can change constantly depending on availability.

Please check with Robert Laing for details and updated costs .



BIANZ

- promotes the baking industry
- serves its members
- provides industry leadership.

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Who should join BIANZ?

Owners and managers of wholesale and retail bakery-related, businesses, cafes, catering companies, in store bakeries, Industry suppliers, bakery and patisserie trainees and apprentices, Independent bakers and patisserie chefs.

What do we offer?

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Membership of BIANZ guarantees you rebates with some of the industry's biggest suppliers.

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BIANZ's Food Safety Programme is officially approved, the most advanced in New Zealand, and available only to BIANZ members.

Online resources

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

Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training.

Events and publicity

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

Training

BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

Information

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

Health & Safety Programme

The BIANZ Workplace Management Programme is ACC approved and meets all legal requirements. It is easy to implement and can save you endless problems. This programme will qualify you for reduced ACC levies.

Employment legal advice

Members are entitled to free legal advice on employment issues.

How we operate

The Association is governed by a board of up to seven voluntary executive members, usually bakery owners, elected each year at the Annual General Meeting. BIANZ employs a business development manager to carry out the instructions of the executive committee and fulfill the day to day requirements of the association's office.

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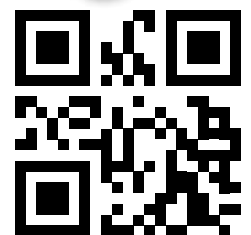
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