

Best of the Bread Basket!

Do you have to hold back on delicious bread before dinner in a restaurant?

Long gone are the days of sliced bread brought to your table. Pubs and eateries across the land pride themselves on their delicious home-made bread and it can be hard to resist.

To celebrate this, **NEW for 2019** at the Tiptree World Bread Awards with Brook Food is the Matthews Cotswold Flour Best Restaurant & Gastro Pub Bread category.

Focaccia, sourdough or house speciality - if you have a winning bread of any type, regularly baked in your restaurant or gastro pub enter today!

“We are absolutely delighted to partner this new category,” says Bertie Matthews of Matthews Cotswold Flour, the leading artisan flour millers based in Oxfordshire. He continues:

“The quality of bread in restaurants and pubs round us in the Cotswolds is amazing now. I really want to celebrate and say ‘Well done’ to all those heroes who are baking great bread for pubs and restaurants across the country.”

The Tiptree World Bread Awards with Brook Food are the UK’s leading bread awards. Launched in 2013, they are now regarded as the Oscars of the bread world and an established annual fixture in the bakers’ calendar. With over 15 categories ranging from Fruit to Flatbread and Speciality to Sourdough, there is something for everyone.

The judging panel, chaired by master baker Stephen Hallam, Managing Director, Dickinson & Morris, is made up of 90 people, from bakers, industry veterans, food writers, chefs and more. Hundreds of loaves are delivered on the Judging Day to Cathedral Hall, Westminster Cathedral and the winners are announced at a glittering awards ceremony three weeks later at St Johns Hyde Park.

Tiptree World Bread Awards with Brook Food – open for entries from 5 February 2019 until 4 September 2019.

<http://www.worldbreadawards.com>

@BreadAwardsUK

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Editors’ Notes:

Tiptree is headline sponsor of the World Bread Awards. The first Tiptree preserves were made in 1885 and Tiptree jams and preserves are now sold across the world, many of them made with fruit still grown on their farms in Essex www.tiptree.com

Brook Food are suppliers of bakery equipment to the entire industry from micro-bakeries right the way to industrial plants, they are passionate about the bakery industry and proud to pass on this enthusiasm to their customers when working with them on equipment solutions for their businesses www.brookfood.co.uk

Carr's Flour Mills - Founded in 1896 on the principles of excellence, innovation and customer satisfaction, the millers at Carr's take extreme care to ensure all of their flours fulfil their baking potential. It is this personal touch, alongside the very best 21st century technology, which ensures only the finest flours are produced, time after time. www.carrs-flourmills.co.uk

Instagram and Twitter: @carrs_flour #GettingTheBestOutOfWheat #CarrsFlour

The original **KitchenAid** Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens. 100 years on and KitchenAid remains the watchword for solid, substantial, beautifully made appliances that are built to last.

kitchenaid.co.uk

#makinghistory100

Matthews Cotswold Flour is based in Shipton under Wychwood in the heart of the Cotswolds. It is one of Britain's most versatile independent flour millers, producing a premium selection of flours including local Artisan Flour, Certified Organic, French and Italian varieties. Run by fifth and sixth generation father and son team, Paul and Bertie Matthews, the mill uses a combination of traditional stoneground milling methods and modern techniques to produce exceptional flour for professional and home baking.

Shipton Mill, lovingly restored by John Lister in 1979, has had a mill situated on this site since the Domesday Book, and craftsmanship remains at its heart. They mill a beautiful range of flours, from well-loved classics, to specialist rare varieties of ancient grains. Their product has been described as the "Prada or Gucci of flours" and they supply the most exciting and talented bakers from all over the world.

Tiptree Patisserie – the home of exceptional quality handmade patisserie and cakes, including their award-winning Victoria sponge. The Patisserie pride themselves on the quality of the ingredients they use in the making of their products, the individual skill and attention that goes into baking by hand and ultimately the exceptional quality of their finished delights. <http://www.tiptreecakes.com>

Zeelandia Ltd is part of the Royal Zeelandia Group, serving the professional baking industry around the world with high quality baking ingredients. The company was established in 1900 in Holland and has been operating in the UK since 1956. In 2017 James Fleming & Co a company with over 150 years of experience in the production of jams, caramels and mincemeats became part of the Royal Zeelandia Group <http://www.zeelandia.co.uk>

Event supporters of Tiptree World Bread Awards with Brook Food:

- Andrew Ingredients <http://andrewingredients.co.uk>
- Craft Bakers' Association <http://www.craftbakersassociation.co.uk>

- The Kids Cookery School www.thekidscookeryschool.co.uk
- National Bakery School <http://www.lsbu.ac.uk/about-us/history>
- Northern Ireland Good Food <https://www.nigoodfood.com>
- Real Bread Campaign <http://www.sustainweb.org/realbread/>
- Scotland Food and Drink <http://www.foodanddrink.scot>
- Toast Ale <http://www.toastale.com>