

## The Industry Provers and Bakers!

Now in its fifth year, **Tiptree World Bread Awards** with **Brook Food** is seeking professional and home bakers for the 2017 competition.

Our highly respected industry experts will be making their way to Cathedral Hall, Westminster Cathedral in September to scrutinise your loaves. **George Fuller**, Craft Bakers' Association, **Hugh Weeks**, Technical Consultant to the Baking Industry, **Andrew Whitley**, founder of The Village Bakery and Co-founder of the Real Bread Campaign and of course our Chairman, **Stephen Hallam**, Master Baker, and Managing Director of Dickinson & Morris.

Also on hand to peruse and dissect your loaves will be a host of Great British Bake Off favourites – **Paul Jagger**, remember his magnificent lion bread, **Chetna Makan**, **Luis Troyano**, **Frances Quinn**, **Kimberley Wilson** and **Martha Collison**. Also joining us this year, **Lisa Marley**, pastry chef, **Sarah Sibley**, baking writer and blogger and **Britt Whyatt**, multi-award winning baking blogger.

Agnes Gabriel-Damaz of **Gradz Bakery**, London was our winner in 2016, her Spirulina & Pumpkin Seed Bread beat off competition from hundreds of loaves sent in from around the United Kingdom to take the title.

The competition close to entries on **Wednesday 6 September 2017**

To celebrate **Malt in May**, we are delighted to share Muntons delicious Malted Muesli Teacake recipe. For ingredients, please visit:

[http://www.bakerybits.co.uk/bakery-ingredients/flour/malted-flour-ingredients.html?utm\\_source=Muntons](http://www.bakerybits.co.uk/bakery-ingredients/flour/malted-flour-ingredients.html?utm_source=Muntons)

### Malted Muesli Teacakes

500g Strong Bread Flour, 35g Fresh Yeast, 15g Dried Milk Powder, 50g Dried Malt Extract, 35g Vegetable Fat, 3g Salt, 100g Dried Cranberries, 100g Dried Sultanas, 50g Malted Wheat Flakes, 25g Nuttimalt TFC and approximately 270ml Water

#### Method:

Mix all the dried ingredients together into a bowl and make a well in the centre. Pour the water into the well and mix into a dough. Tip on to a floured work surface and knead for up to 10 minutes until dough is smooth and elastic. Weigh out pieces of dough to 110g and mould in to balls. Leave to prove in a warm place until doubled in size. Bake at 200°C for approximately 10-15 minutes.

<http://www.worldbreadawards.com>

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Twitter: @WorldBreadAward

### **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](http://www.tiptree.com)

**Brook Food** is 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](http://www.brookfood.co.uk)

**KitchenAid** - the original KitchenAid Artisan 4.8L Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens, and it remains timeless in its simplicity and function, creating perfect dough. [www.kitchenaid.co.uk](http://www.kitchenaid.co.uk)

**Muntons** has been producing malt and malted ingredients for over 90 years, since it was established in 1921. During this time Muntons has grown to become a significant international player in the supply of malts, malt extracts, flours and flakes to the food and drinks industry. <http://www.muntons.com>

**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>

### **Partners for 2017:**

Andrew Ingredients <http://andrewingredients.co.uk>

Craft Bakers' Association <http://www.craftbakersassociation.co.uk>

The Kids Cookery School [www.thekidscookeryschool.co.uk](http://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>