

The Morning After the Slice Before

Stars of the bread-baking world gathered together at **St John's Church, Hyde Park** on Tuesday 16 October 2018 for the much-anticipated announcement of the winners of **Tiptree World Bread Awards with Brook Food** www.worldbreadawards.com

The awards ceremony was hosted by **Stephen Hallam**, Master Baker, Managing Director of Dickinson & Morris and Chair of the Judges who was delighted to declare **Istvan Nadhazi** of M's Bakery, Bournemouth as Winner of the Real Bread Campaign supported by Shipton Mill category– and Overall Winner of the Awards.

Liz Baker, Marketing Manager, Tiptree presented Istvan with £1000, a Tiptree hamper and trophy.

“The field was more competitive than ever,” says **Hallam**, whose fellow judges, all 90 of them, included legendary baker **Richard Bertinet**, **Dr John Foster** of BBC's Victorian Bakers and **Harry Lomas**, Executive Head Chef, Wembley Stadium.

Istvan beat off competition from hundreds of loaves sent in from around the United Kingdom – delivered by courier, taxi and in person on the morning of the judging at Cathedral Hall, Westminster Cathedral, to ensure maximum freshness.

Tiptree World Bread Awards with Brook Food, launched in January 2013, seek to celebrate the very best of British bread baking. “The choice, range and quality of bread in Britain today is immense,” says **Caroline Kenyon**, Director of the Awards.

Full list of categories and winners:

Overall Winner

Istvan Nadhazi M's Bakery, Bournemouth French Country Sourdough

Brook Food Sourdough

Ed Clark, Pastonacre, Pastonacre, Norfolk, Sourdough

Zeelandia Wholegrain

Dominic Salter, Salt Bakehouse, Gloucestershire, Seeded Khorasan Sourdough

Ciabatta

Martha Brown, Forge Bakehouse, Sheffield, Long Fermented Ciabatta

Gluten Free

Davina Steel, MannaVida, Essex, Garlic & Rosemary Focaccia

Carr's Flour Baguette

Justin Gourlay, Real Patisserie, East Sussex, Artisan Sourdough Baguette

Real Bread Campaign supported by Shipton Mill

Istvan Nadhazi, M's Bakery, Bournemouth, French Country Sourdough

Great British White

Linda Kianfar, Foodhaven, East Sussex, Farmhouse

Fruit Bread

Ian Hill, Riddle Me Rye, Edinburgh, Chocolate, Cherry, Almond & Toasted Coconut Sourdough

Flatbread

Roger Haycock, Roger's Bakery, Huddersfield, Focaccia

Speciality Sweet

Paul Robinshaw, Flour Water Salt, Macclesfield, Copenhagen

Speciality Savoury

Mark Bennett, Patisserie Mark Bennett, Dorset, Roasted Roots & Herb Sourdough

Muntons Malt Bread

Carina Carlstrom, Loaf Bakery, Farnham, Seeded Malted Flatbread

Irish Wheaten Loaf

James Herron, Cookie Jar, Newcastle, NI, Traditional Wheaten Bannock

Tiptree Showstopper

Tami Isaacs Pearce, Karma Bread, London, Challah Queen Tzanzhong Orange Blossom

Tiptree Patisserie Trainee Baker

Caroline Jevachandran, National Bakery School

Home Baker Open

Jessica Van der Schee, London, Country White

Home Baker Sourdough

Graham Kinnear, Northamptonshire, Cheddar & Ale Sourdough

People's Choice

Today Bread, Walthamstow

Special Merit Award

Tami Isaacs Pearce, Karma Bread, London, Challah Queen Tzanzhong Orange Blossom

Ends.

For further information/interviews please contact: Cat Shaw

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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 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

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

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

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>

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>

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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>