Although chutney is most widely known as a condiment originating in India, the concept has spread worldwide and mutated to suit local needs as most foods do. The term chutney comes from the East Indian chatni, meaning "strongly spiced", and is described as a condiment which usually consists of a mix of chopped fruits, vinegar, spices and sugar cooked into a chunky spread.

Chutneys are traditionally served with curried foods. The sweet and tart flavour combined with a touch of spice complements strong-flavoured meats such as wild game, but also works well with beef, pork and chicken. Chutney perks up cheeses and sweeter versions make a fabulous spread for crackers or bagels.

Barker's have become the experts at hitting upon chutney flavour combinations that seem to strike a chord for those looking for something a little out-of-the-ordinary in the way of taste sensations – the WOW factor!

A key factor for the success has been the time and effort the Barker’s team of food technologists and consultant chefs have put in at the development stage. This team are not only skilled at developing recipes and formulations that fit a purpose, they are also real food lovers!

CHUTNEYS AVAILABLE:
- Beetroot
- Capsicum & Apricot
- Chow Chow Pickle
- Farmstyle Plum
- Green Tomato & Jalapeno
- Mango & Peach
- Pear & Fig
- Roasted Vegetable
- Sage & Onion Marmalade
- Spicy Eggplant Pickle
- Sundried Tomato & Kalamata Olive
- Sweet Roast Capsicum Salsa
- Tomato & Red Pepper

CHUTNEYS AVAILABLE:
The Culinary Fare, held at the ASB Showgrounds in August comprises some 75 competitions covering both the kitchen and restaurant sides of the hospitality industry. Providing a platform for hospitality students to pit themselves against their counterparts and compete for recognition and industry awards. With up to 1,000 competitors, the three-day event is believed to be the world’s largest annual hot kitchen competition.

As part of the schedule of events the Training Team of the Year is a culinary section open to hospitality students and recent graduates. Barker’s, who helped to sponsor the competition, contributed a range of products and part of the required sections featured a Barker’s-inspired dessert.

This team event consisted of three hospitality students, one restaurant service and two kitchen participants. Competitors were required to serve three courses consisting of a NZ Specialist Cheese Makers entrée, a Cerveza NZ main and a Barker’s dessert. Six portions of each dish were prepared: three for guests, two presented to the judges and one for display.

Congratulations to this year’s gold medal winning team from AUT university. They are Daniel Ferris, Nicole Gomes and Xin Jing. AUT has a history of success and it was no surprise to see them top of the field again.

Team AUT was mentored by Trainer Chef/Lecturer Michael Choi. Michael attributes AUT’s success to having the support of the School of Hospitality and tourism, and the dedication and excellence of his trainer team and fellow colleagues. Michael named Kevin Puyat, Scott Wright, Gina Harrap and David Greer as major contributors to the excellence achieved by past and present students.

Michael was kind enough to provide us with the winning dessert recipe for 2012 (below). We want to share this with you, and show how you and Barker’s can create award winning dishes.

**CHOCOLATE MOUSSE**

140g chocolate 62%, melted
½ tsp coffee powder
1 Tbsp coffee liqueur

**Sabayon**

2 ea egg yolks
20g sugar
150-200ml cream, half whipped

Melt chocolate with coffee liqueur. Make sabayon and fold in melted chocolate, then the cream.

**SOUR CREAM SORBET**

190ml syrup
300g sour cream

**Stock syrup**

500g sugar
80g glucose
400ml water

**WHITE CHOCOLATE SOIL**

80g white chocolate
6 Tbsp malto

Melt white chocolate and mix with malto.

**ALMOND PRALINE**

50g almond, slivered
20g hazelnuts
125g sugar
25g water

Caramelize the sugar and add nuts. Spread onto silpat and cool. Blend until fine crumbs

**HONEY SNAP**

45g sugar
25g butter/soft
22g honey
22g flour

Mix well. Bake at 175°C for 5 minutes.

**LIGHTLY POACHED MANDARIN SEGMENTS**

(30 ea for 6 portions)

2 Tbsp Elderflower cordial
100ml water
1 Tbsp sugar

Make poaching syrup and remove from heat. Add mandarin segments.
Philippa Stanley heads up the very happy, talented team of chefs and cooks at Totara Springs Camp. Set in idyllic grounds just outside Matamata, the camp is part of Christian Camping NZ and they are members of and supported by CSC Buying Group NZ.

Totara Springs has beds for 423 and also has tent sites. They can cater for 600+. The camp was established on the current site in 1967 and catered for 40,000 people last year.

Philippa says, “One of the challenges of camp cooking is overcoming the perception that camp food is all about instant potato. The quality of the food is, however, first rate and just about everything is made on site from scratch including 95% of all baking. There is a separate dietary needs kitchen where those with mild to severe allergies are catered for”.

Buffets are serviced in the main dining room which seats 350 but they also prepare plated meals and platter food for seminars and functions. The kitchen wastes nothing, sending any food that will not be reused to Food Banks, the Salvation Army and other groups in need in the local community.

All in all, the management team here have created a place where the kitchen crew genuinely love coming to work.

On the day I visited we played around in the baking department. The team showed me some of the delicious baking they produce using Barker’s filling - 'Chewy Lemon Slice’ with Barker’s Lemon Curd and ‘Cherry, White Chocolate & Almond Slice’ with Barker’s Cherry Patisserie Filling. We made ‘Fruit Mince’ and ‘Cherry Patisserie’ cream horns. Yum! Warm from the oven and only awaiting the lucky campers who will consume them!

A Range of Delicious Compotes

Berries and stone fruits are just some of summer’s greatest pleasures, packed with antioxidants and full of that delightful sun-ripened flavour. From the beautiful sweetness of strawberries, peaches and mangoes to the astounding sweetness-and-sharpness of rhubarb, raspberries and passionfruit - oh, how delicious!

- Compotes Add A Healthy Kick To The Day
- Fruits Rich in Antioxidants
- All Gluten Free
- Contain Only Natural Colours And Flavours
- Halal Certified

COMPOTES AVAILABLE:
- Boysenberry & Blackcurrant with Apple
- Peach, Mango & Passionfruit
- Rhubarb & Red Berry

Call us today for a FREE SAMPLE!

Chocolate Fruit Mince Truffles

(Makes 50 to 60)

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>600g dark chocolate</td>
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</tr>
<tr>
<td>60ml dark rum</td>
<td></td>
</tr>
<tr>
<td>30ml milk</td>
<td></td>
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<tr>
<td>200g unsalted butter diced</td>
<td></td>
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<tr>
<td>6 egg yolks, lightly beaten</td>
<td></td>
</tr>
<tr>
<td>¾ cup Barker's Fruit Mince</td>
<td></td>
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<tr>
<td>chocolate hail</td>
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METHOD

1. Place the chocolate, rum and milk in a bowl set over a pot of simmering water. Heat until the chocolate is three-quarters melted. Add the butter and stir until just melted.
2. Remove from the heat and add the egg yolks. Stir until smooth.
3. Mix in the Barker’s Fruit Mince.
4. Refrigerate until firm, stirring occasionally to prevent the butter rising to the surface.
5. Form 1.5cm balls and then roll in chocolate hail. Chill overnight or until required.
HONEY & WALNUT BAKED DOUBLE CREAM BRIE with Boysenberry, Blackcurrant & Apple Compote

Serves 6 to share

INGREDIENTS:
1 round double-cream Brie
½ cup shelled walnuts
¼ cup fragrant honey (with floral notes)
1 cup Barker’s Boysenberry & Blackcurrant with Apple Compote

METHOD:
1. Place the cheese in a small ovenproof dish.
2. Top with the walnuts in the centre of the cheese and drizzle over the honey.
3. Bake in a moderate oven for approximately 10 minutes or until the rind of the cheese is puffy and the centre gooey.
4. Serve warm with Barker’s Boysenberry & Blackcurrant with Apple Compote and wafers or oat cakes.

VANILLA RISOTTO with Rhubarb & Red Berry Compote

Serves 6

INGREDIENTS:
1250 ml milk
1 tsp vanilla extract
½ cup caster sugar
2½ cups Arborio rice
100ml cream
1½ cups Barker’s Rhubarb & Red Berry Compote
to serve toasted coconut threads

METHOD:
1. Gently bring the milk, vanilla and sugar to the boil stirring continuously.
2. Place the rice in a heavy based saucepan and add 1 cup (or ladle) of hot milk.
3. Cook the rice as you would a risotto - by adding another ladle of milk each time the milk is fully absorbed into the rice.
4. Continue cooking until rice is al dente - the grade of rice will determine absorption so only use as much of the milk as you need.
5. Stir the cream through the rice and serve in flat bowls.
6. Serve approximately 1 cup per portion with a spoonful of Barker’s Rhubarb & Red Berry Compote in the centre and sprinkle with toasted coconut threads. Also serve a bowl of compote as an accompaniment.

(TIP: Vanilla Risotto can be stored in an airtight container in the refrigerator for up to 3 days).
Serves 6

INGREDIENTS:
- 60g icing sugar
- 500ml cream
- 300g unsweetened, natural yoghurt*
- ½ tsp vanilla extract
- 2½ tsp gelatine
- 3 tbsp boiling water

METHOD:
1. Mix half of the cream with the yoghurt until smooth.
2. Put the boiling water into a small bowl and sprinkle the gelatine over top (do not stir).
3. Bring remaining cream, vanilla extract and icing sugar to the boil. Then remove from heat.
4. The gelatine should be melted and no longer grainy, so mix gently and add to the hot cream mixture. Mix well ensuring the gelatine is evenly distributed.
5. Allow to cool slightly, then mix the yoghurt mixture through. Pass through a fine sieve.
6. Pour into 6 x 150ml dariole moulds. Cover and place in the refrigerator for 2 hours.
7. To unmould run a small knife around the edge of the moulds. Serve each panna cotta with a good dollop of Barker’s Peach, Mango & Passionfruit Compote.

* we used De Winkle for this recipe

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Serves 6

INGREDIENTS:
- 1 tsp vanilla extract
- 600ml cream
- 6 egg yolks
- 2 tbsp caster sugar

METHOD:
1. Add the vanilla to the cream and gently bring to the boil. Remove from heat and set aside.
2. Preheat the oven to 160°C.
3. Lightly whisk the egg yolks and sugar together, then pour the warm cream into the eggs. Whisk gently without forming bubbles.
4. Pour the custard through a fine sieve into a jug.
5. Pour into 6 x 125ml ramekins.
6. Place the ramekins into a large baking dish and fill with hot water until it comes halfway up the sides of the ramekins.
7. Bake covered for 30 minutes until the custard is firm but still wobbly. Remove ramekins and allow to cool.
8. Serve custards with a generous dollop of Barker’s Boysenberry & Blackcurrant with Apple Compote.

TIP: place a tea towel in the bottom of the baking dish to stop the ramekins sliding around.
Serves 10

**INGREDIENTS:**
- 1 onion, finely diced
- 1 stick celery, finely diced
- 1 rasher prosciutto (or streaky bacon), coarsely chopped
- 1 cup sliced mushrooms
- 1½ cups Arborio rice
- 100ml dry white wine
- 3 cups hot chicken stock
- 50g butter
- 2 tbsp Barker’s Sundried Tomato & Kalamata Olive Chutney

**METHOD:**
1. Sweat onion, celery, prosciutto and mushrooms in olive oil (do not brown).
2. Add rice and stir until oil coats the grains.
3. Add wine and evaporate.
4. Add hot stock - add half a cup until absorbed, then another half cup, continuing until all stock is absorbed.
5. Add in butter and Barker’s Sundried Tomato & Kalamata Olive Chutney. Season with salt and pepper.
6. Cool, then press into medium size muffin or friand pans and refrigerate.
7. Reheat in microwave or covered in moderate oven. Pipe a rosette of the chutney into the centre of each cake. Top with shaved parmesan and basil leaves.

Kumara, Sage & Parmesan Fritters with Sweet Roast Capsicum Salsa

Serves 10

**INGREDIENTS:**
- 250g Desirée potatoes (or similar dry potato)
- 500g Beauregard kumara, grated coarsely
- 1 tsp rice bran oil
- 1 small red onion, thinly diced
- 2 tbsp dried sage leaves
- 10 fresh sage leaves (for presentation)
- 1 cup grated parmesan
- ½ cup Barker’s Sweet Roast Capsicum Salsa
- 2 eggs, beaten
- 100g cornflour

**METHOD:**
1. Cook the potatoes and kumara until just done, then grate coarsely.
2. Sauté the onion in the oil, without colouring.
3. Combine the kumara, potato, onion, dried sage leaves, parmesan, salsa, eggs and cornflour in a bowl and mix quickly. Season with salt and pepper, then rest.
4. Shallow fry the fresh sage leaves in a little oil until crisp. Drain and reserve.
5. Shallow fry spoonfuls of kumara batter mix in rice bran oil for 2-3 minutes on each side, turning when browned lightly. Drain on absorbent paper and sprinkle with sea salt.
6. Serve on a platter with scattered sage leaves and Barker’s Sweet Roast Capsicum Salsa on the side.

Blue Cheese Tartlets

Makes 20

**INGREDIENTS:**
- 200g pre-rolled savoury pastry
- 200g Barker’s Pear & Fig Chutney
- 60g blue cheese, diced

**METHOD:**
1. Preheat oven to 220°C.
2. Line mini muffin pans with pastry.
3. Place a teaspoonful of Barker’s Pear & Fig Chutney on top of the pastry. Top with a square of blue cheese.
4. Bake in the oven for 10-15 minutes and serve warm.
BARKER'S CHUTNEY CONCEPTS

Roll with hummus, red lettuce, chicken, cucumber and tomato slices and Barker's Spicy Eggplant Pickle

Bagel with cream cheese, lettuce, smoked salmon and Barker's Mango & Peach Chutney

Croissant with Barker's Capsicum & Apricot Chutney, camembert, bacon and lettuce

Brioche with camembert, ham and Barker's Pear & Fig Chutney with parsley garnish

Crostini with Barker's Sundried Tomato & Kalamata Olive Chutney with feta and oregano

Pita bread with roast chicken and Barker's Tomato & Red Pepper Relish and sprouts

Roast beef, coleslaw and Barker's Chow Chow Pickle

Wrap with chicken, grated carrot, lettuce, cucumber sticks and Barker's Tomato & Red Pepper Relish

Grainy bread with bacon, avocado, lettuce and Barker's Farmstyle Plum Chutney
As I sit here writing this column I struggle to believe that the year has passed by so quickly – in fact where has it gone?

Well, its certainly been a busy one! We have continued to lead the way with new products (coulis, compotes and a couple of new chutneys), reviewed and improved our packaging option for chutneys (we now have the stand-up pouch with a window and ziplock closure), welcomed new people to our team (Rachel and Tony) and have experienced good growth.

I reflect back on our success this year and sum it up as follows: Our business is all about “Customer Intimacy”. We get close to our customers, understand their needs, and then we are proactive in offering solutions that add mutual value.

As a manager I feel excited and humbled with what we do and its very rewarding seeing the results of the hard work our team put in. Coupled with this is our Brand Promise ….

WE ENSURE THAT THE INGREDIENTS, RECIPE, AND PRESENTATION OF EACH PRODUCT IS CONSISTENT WITH THE VALUES AND ATTRIBUTES OF THE BRAND. WE WILL NOT COMPROMISE ON THE PROMISES WE MAKE TO OUR CUSTOMERS AND CONSUMERS.

Sadly we also farewell Clinton Gates (our National Sales Manager - Food Service) who, after 5 years leading this growing division, has decided it is time for him to review his future path. Clinton is one of those special people that cross your path for a reason and I understand why. He has been the true professional in every way while having been at Barker’s and we will truly miss him. I personally would like to thank him for his hard work and unfaltering commitment and passion towards the Barker brand and its many products and we have loved having him as part of our team.

Finally I would also like to say a huge ‘thank you’ to our many customers who have stuck with us through what has been a trying few months with ‘out of stocks’. We were very fortunate in converting new business with some large customers which placed undue pressure on our factory and some of our production lines. Our staff have worked tirelessly to bring the situation back under control but it has meant 8 weeks of rolling ‘out of stocks’. A situation as a customer which is not appreciated. Thanks for your belief in us being able to correct this situation.

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