

WINNER

KAPITI ARTISAN BAKEHOUSE ▶ GARLIC BUTTER CIABATTA FOLD

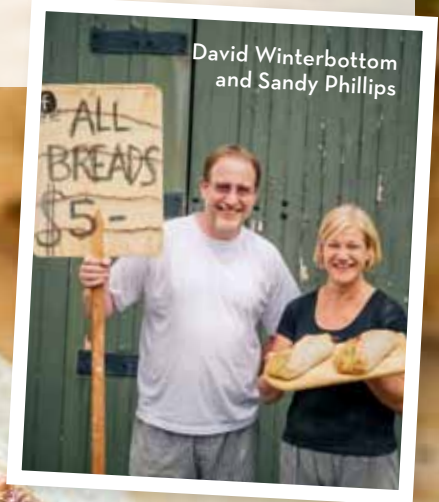
A thick butter spiked with rosemary and Marlborough garlic melts inside a fold of chewy, crispy handmade bread: Kapiti Artisan Bakehouse's Garlic Butter Ciabatta Fold is a far cry from the foil-wrapped, slightly stale garlic bread loaves you might remember from the 80s. David Winterbottom and partner Sandy Phillips, together with a team of two other bakers, spend most of their days

kneading and building textures of thick dough, baking 5500 loaves a week. The company also produces a terrific balsamic-roasted onion and parmesan focaccia, but it was the perfectly light and chewy ciabatta with its fragrant, flavourful butter that won over our judging panel. David, who hails from the UK, has an impressive CV, which includes stints as a patisserie owner, pastry chef at a Michelin-starred restaurant, developer of pastry products for Marks and Spencer and head of new product development at British

Bakeries. He moved to Otaki on the Kapiti Coast for a lifestyle change where he met Sandy - hers is the friendly face that greets you when you pop into the bakehouse. Their bread is now available throughout the country and is par-baked to maintain freshness - all you need to do is pop it in the oven for 10 minutes or so then enjoy the compliments.

kapitiartisanbread.co.nz

🔴 Serve the ciabatta fold with a tomato and seafood stew.



David Winterbottom
and Sandy Phillips

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