



INGREDIENTS:

2 cups flour
1 cup brown sugar
1 tsp baking soda
1 tsp baking powder
2 tbsp ginger powder
½ tsp mixed spice
½ tsp ground nutmeg
1 tsp cinnamon
360ml golden syrup
120ml New Zealand Extra Virgin Olive Oil
110g butter
2 eggs
250ml milk

PREPARATION:

Preheat oven to 150c.
Grease and line tins.
Sieve together the dry ingredients minus the brown sugar.
Add sugar and mix well with a wooden spoon getting rid of any lumps.
Melt the golden syrup and butter together in a microwave.
Add to the dry ingredients, and mix lightly to combine.
Add in the milk, olive oil and beaten eggs. Continue to mix with the spoon.
Once completely combined, finally use a whisk just to smooth out the mixture and pour into tins.
Bake loaves for approximately 50 minutes – 1 hour, or until a skewer comes out clean.
As an option, you can serve with ice cream and berries.

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