

Christie McCarthy (left)
and Julia Crownshaw,
Dollop Puddings

Cuisine 2011 artisan awards with **CAFFE L'AFFARE**

DOLLOP PUDDINGS VANILLA BEAN CUSTARD



This custard provoked an almost unseemly display from the judges – it was so delicious, they lapped it up. Made with wholesome ingredients, almost all from New Zealand – including our runner-up, Heilala vanilla paste – and in the traditional manner, it's no wonder.

This smooth-pouring custard has the luscious texture of crème anglaise. And who wouldn't be seduced to try it by the evocative old-fashioned milk bottle it comes in? You could serve it just like that at the table.

Julia Crownshaw and Christie McCarthy worked in the food industry here and in the UK before deciding to “give the big guys a run for their money”, says Christie, who looks after sales and marketing while Julia develops the recipes.

When they were at the development stage, the pair conducted market research by crashing their friends' dinner parties to try out their desserts on the obliging guinea pigs.

One day Julia decided to whip up some custard as well and the crowd clamoured for more.

Now it is batch-made on Tuesdays from the orders that come in on Monday and delivered fresh no later than Thursday.

“The key thing is it's real – back to traditional ways and real ingredients,” says Christie.

“That's the beauty of it. If you don't cheat, you get an amazing product.”

We agree wholeheartedly. Try it with their sticky date pudding.

dolloppuddings.co.nz



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