

The Perfect Pie?

An insight into the judging
process of competitions

Competition Guidelines

- Show Schedules and Entry Forms
- Read thoroughly and understand the requirements for each class-contact the organisers if in any doubt.
- Check delivery and packaging criteria

Your entries are in good hands



2012 Judges of the Official Great Aussie Pie Competition
Highly experienced and well recognised in the
Baking Industry of Australia

Two or three judges per pie and comments recorded from each judge



Judging Criteria

- General appearance
- Must look good-would you buy it?
- No dirty marks, misshapen product (no shrinkage, boil out, egg wash runs, raw pastry, nice colour not burnt or colourless, good size, value for money. Good crust colour and volume.
- Check the underside of your product for raw pastry or dirty marks or seeds.

Top and Bottom Pastry

- Texture:
- Too soft, too hard/dry.
- Poor top lamination, pastry thickness and colour. Shrinkage!
- Essential to get the balance right. Marks awarded for pastry to meat ratio!



Fillings

- Meat quality:
- Talk to your butcher or contact local training institute.
- Type of cut, flavour, texture.
- Gravy, colour and stability when hot
- Gristle or tubing!! Not acceptable. Don't just buy the 'good stuff' for competitions.
- Fresh ingredients and seasonings
- Cost your pies and don't be afraid to ask the price.
- If they're good - they will sell.
- Build your business on truth and winning formulas.

Taste and Aroma

- *Innovation for the Gourmet section is paramount*
- *Extra points for creativity!!*

Not too salty, peppery or sweet.

(yes it's a matter of taste, but too much is obvious). Not too bland/tasteless, try on staff or customers.

Filling Colour

- Colour of filling makes a huge impact on judges once the pie is cut for assessment.
- Grey and dull or jet black!
- A rich gravy colour is all the judges are looking for in the Plain Pie.
- It's good to see colours reflecting the fillings in Gourmet Pies.

Creativity

- Don't just add onions to a meat pie and call it gourmet!
- Look at recipe books and magazines for ideas. Make them work for you. Adjust or modify to suit your requirements.
- Ingredients, seasonings and flavours have to blend and work together
- (examples from past OGAPC)

Pie Examples

Good pastry, overall, a good looking pie



Good pie



Pastry too thick & filling lacking colour, Poor pastry to filling ratio



Bottom pastry a little too thick



Good amount of filling and pasty thickness



Good pie, but bottom pastry a little too thick



Good pie



Good pie



Not enough filling, good lamination but the top pastry doesn't have a good even golden colour



Great pie colour bottom!



Good pie



The Winning Formula!

- If you are successful then talk to your local and state press. They are always looking for a good story.
- Advertise the fact and promote the product/s that won.

“Award Winning Pies” –

“National Competition Medal Winning Pies”

Remember!

- Good quality fillings and raw materials WILL make a difference.
- Start Now!! Think differently and experiment!
- **ABOVE ALL!**
- **Do your best and don't be afraid to ask for help if you don't understand what is required.**

The Official Great Aussie Pie Competition takes place in September at Fine Foods and alternates between Sydney and Melbourne

Call Dani on 0410 644 300 or visit the Great Aussie Pie Competition Website for more info

www.greataussiepiecomp.com.au

