



CALL FOR ENTRIES



2026

Dear Piemaker,

To all you high rollers get ready to bake up a winner because the Bakels New Zealand Supreme Pie Awards are back for their 28th year! This iconic celebration of Kiwi pie-making has become the ultimate event for bakers across Aotearoa, and we're thrilled to invite you to be part of the action.

Why enter? These awards aren't just about pies; they're about putting your bakery on the map! Winners gain media buzz, industry fame, and of course, the chance to see those pie sales soar. Year after year, entries keep breaking records and this year we're expecting the competition to be even hotter.

This year's awards dinner will have a electric Las Vegas theme – think neon lights, fake Elvis and stretch limos and a celebration as classic as your favourite pie. While the theme is just for the night, we hope it gets you in the mood to bring your best creations to the competition!

Here's what you need to know:

- Entering is still free and is done entirely online.
- Head to **www.pieawards.nz** to register and submit your entries.
- Check the rules and tips carefully, especially around pie weights. Details matter!
- If you have questions or need help, your Bakels rep is here for you. You can also call the Pieline (0800 743 546) during office hours.

So, what are you waiting for? Dust off those recipes, fire up the ovens and let's see your best work. Whether it's a classic steak and cheese or a creative new flavour, this is your moment to shine.



Brent Kersel
Managing Director,
NZ Bakels Limited





24th JUNE

Entries close 5pm (Enter online only)

29th JUNE to 10th JULY

The official entry boxes are sent to you,
one box for each category you entered

28th & 29th JULY

Your filled entry boxes must arrive at either
Auckland, Palmerston North or Christchurch
delivery addresses on one of these two days

30th JULY

The day your entries are judged

4th AUGUST

Awards Dinner in Auckland and the
announcement of the winners

important dates



*Have the opportunity to increase your sales
receive extensive TV and media coverage
Gain industry recognition*

ALL GOLD, SILVER, BRONZE & HIGHLY COMMENDED RECEIVE:

- Framed award certificates and window stickers
- Industry recognition
- Extensive media coverage

PLUS, GOLD AWARD WINNERS RECEIVE:

- A cheque for \$1,000
- An invitation for two to the Awards Dinner in Auckland

THE SUPREME AWARD WINNER RECEIVES:

- The coveted Bakels New Zealand Supreme Award trophy
- A cheque for an additional \$7,500
- A2 Supreme Winners Poster



ENTRY CATEGORY INFORMATION

Mince (beef and/or mutton) & Gravy

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Steak (diced) & Cheese

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Vegetarian

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- All Vegie Pastry Margarine needs to be used to manufacture Vegetarian Pies (no tallow based margarine)
- Mushrooms permitted
- Ingredients must be listed on Pie Entry Box
- Vegan pies permitted

Café Boutique

- Maximum baked weight – **300gms each**
- Top Pastry – Any Pastry
- Bottom Pastry – Any Pastry
- Fillings need to be made on site of manufacture
- Any flavour/ingredient permitted
- Pastry can be bought in
- Ingredients must be listed on Pie Entry Box
- Lattice tops permitted

Mince (beef and/or mutton) & Cheese

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Chicken & Vegetables

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- No Mushrooms allowed

Bacon & Egg

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed
- May contain Cheese and/or Tomato

Potato Top (Mince (beef and/or mutton) & Gravy)

- Maximum baked weight – **300gms each**
- Top – Potato *No Pastry
- Bottom Pastry – Pie Base Pastry
- Toppings allowed e.g. Cheese
- Sweet Potato/Kumara allowed
- Vegetables permitted
- No Mushrooms allowed

Steak & Gravy

- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed

Gourmet Meat

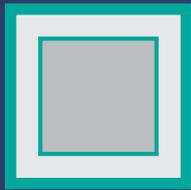
- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Short Paste or Boiled Pastry permitted in Gourmet Meat category only
- Vegetables permitted
- Mushrooms permitted
- Ingredients must be listed on Pie Entry Box

Commercial Wholesale (Mince (beef and/or mutton) & Cheese)

- Commercial Wholesale entries will only be accepted from Commercial Wholesalers who manufacture on average 60,000 single serve pies based on a 6 day week, must be mechanically constructed and carry no brand identification
- Maximum baked weight – **280gms each**
- Top Pastry – Flaky Pastry
- Bottom Pastry – Pie Base Pastry
- Vegetables permitted
- No Mushrooms allowed
- Pies must be selected from the line (not hand-made)

Las Vegas BLVD
3200

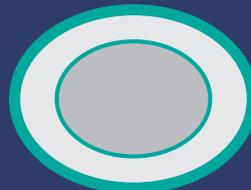
ALL PIES MUST USE THE TIN SIZES BELOW:



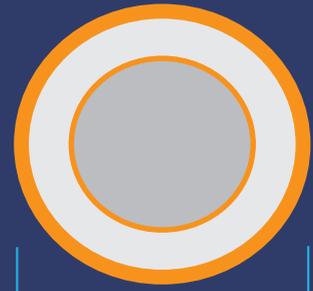
SQUARE TINS
106mm wide max



ROUND TINS
113mm wide max



OVAL TINS
130mm long max



**CAFE BOUTIQUE - ONLY
LARGER TIN SIZE ACCEPTED**
125mm wide max

Pies entered must be manufactured completely (all components, including pastry) at the site of registration and place of business of the entrant, excluding Café Boutique category.

The Café Boutique category pastry can be manufactured off site. Premade 'bought in' commercial pastry can be used for the Café Boutique category only.

All pies entered must be on general sale at the time of entering and be of the same quality whilst available during the competition.

CONDITIONS OF ENTRY

01. Entry is open only to chefs, cafés, hotels, commercial bakers and pie manufacturers in New Zealand.
02. Pies entered remain the property of New Zealand Bakels Ltd.
03. Commercial Wholesale entrants must manufacture on average 60,000 or more single serve pies per week. Entries must be mechanically constructed.
04. Acceptance of an Award implies the winner's agreement to take part in any resulting publicity or promotion.
05. Café Boutique entrants are not eligible to enter any other category. Café Boutique does not qualify for the Supreme Award.
06. "The Bakels New Zealand Supreme Pie Awards" name and logo remain the property of NZ Bakels Ltd and may not be reproduced without permission.
07. Pies will only be accepted in the official entry box, and no early or late entries will be accepted.
08. Entrants are responsible for ensuring their pies reach NZ Bakels in good condition.
09. Each entry box must include two identical pies from the same category.
10. NZ Bakels reserves the right to disqualify any entry that is not within the required parameters of general entry conditions.
11. In the event of a tie in any category, the tied pies will be re-judged alongside each other to decide a winner.
12. NZ Bakels reserves the right to withdraw any category due to insufficient entries.
13. The judges' decisions are final and no correspondence will be entered into.
14. Ingredient/Filling Declaration: Entry boxes which ask for filling or ingredients must be completed.
15. Multiple entries (different retail outlets entering pies from the same bakery or pie manufacturer) are not permitted.

JUDGING CRITERIA

The Judges will award points for your pies based on four criteria:



Pie Top: Points for eating properties; controlled pastry lift; flavour profile; shape retention.



Pie Base: Points for shape retention; eating properties; flavour profile; machining properties; pie base thickness.



The Filling: Points for filling/gravy proportion – extender; texture; colour profile; flavour profile.



Baking Properties: Points for overall bake colour profile; evenness of bake; finishing – pastry top glaze; overall visual appeal.

Who are the judges?

Pies in each category will be judged by a panel of independent industry experts. The 10 Gold Award winning pies will be re-judged from scratch for the Supreme Pie Award by a separate judging panel. The judging process will be monitored by an independent competition auditor. Judges are not eligible to enter.

What happens if one of my pies gets placed?

If one of your pies wins a Gold Award, making you eligible for the Supreme Pie Award, you will be contacted by phone the morning after completion of the judging. You will also receive an invitation for two people to attend the Awards Dinner in Auckland on 4th August 2026, where you will be presented with your Gold Award (or Awards).

The winner of the Bakels New Zealand Supreme Pie Award for the best pie of the competition will be announced after the presentation of the Gold Awards.

Silver, Bronze and Highly Commended Award winners will have their framed Award Certificates couriered to them in the week following the Awards Dinner.

How to Enter

Choose Your Categories

You may enter as many of the categories as you want, but only once in each category (you will need to produce two identical pies for each category you enter). Multiple entries (different retail outlets entering pies from the same bakery or pie manufacturer) are not permitted. Café Boutique entrants are not eligible to enter any other category.

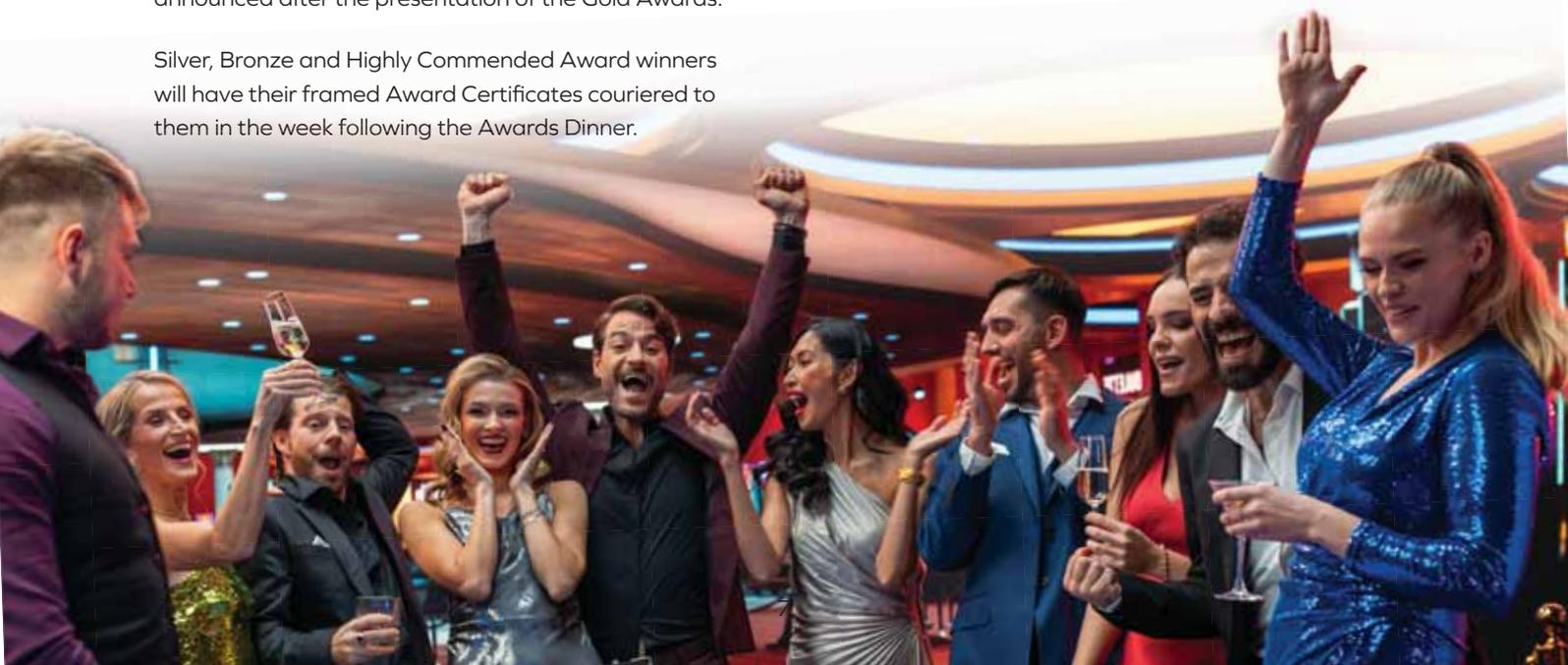
Enter online

Complete your Entry Form by 5pm, 24th June 2026.

You can enter online at www.pieawards.nz.

Bake Your Winning Pies!

Bake two identical pies for each category you have entered, then send them to us in the official entry box for that category. Your entry boxes will be mailed to you between 29th June - 10th July 2026. Your entry pies must arrive at one of the locations listed on page 9 on the 28th and 29th July 2026.



TIPS FOR BAKING A WINNING PIE

Baking Presentation

- Pies must have a nice golden colour all over.
- Has the pie been baked to perfection?
- Does the pie have an attractive shine where permitted?

Pie Bottom

- Has the pie kept its tin shape when cooled?
- Has the pastry been rested and sheeted gently?
- Is the pastry thickness just right, not too thick or too thin?
- Ensure pie tins are clean.

Pie Top

- Has the pastry risen evenly all over?
- Has the pie top kept its pre-baked shape?
- Is the pastry thickness just right, not too thick or too thin?

Pie Filling (visual)

- Is the filling balanced evenly, meat to gravy?
- Is the filling a good consistency?
- Does the filling look appealing?

Pie Flavour Profile

- Is the pie easy to eat, not too fatty or too brittle?
- Is the filling seasoned (or sweetened) perfectly?
- Are the pastry and filling flavours well balanced?

Weight/Size

- Please weigh your pies individually.
- Overweight pies will be disqualified. So please double check your pie weights before sending – overweight pies have no chance of winning.

**Questions?
0800 PIELINE**

**You can call us toll free
0800 743 546
during office hours.**



PACKING YOUR PIES

Once you have baked your pies, and they are cold, pack your pies securely, and then courier or deliver them to:

NORTH ISLAND ENTRIES

NZ Bakels Limited
421-429 Church St East, Penrose, Auckland
North Island entries must arrive between 8am and 5pm on Tuesday 28th July, or Wednesday 29th July.

CENTRAL NORTH ISLAND ENTRIES

Gilmours
33 Bouverie Street, Petone, Wellington
Central North Island entries must arrive between 8am and 5pm on Tuesday 28th July, or 8am and 11am Wednesday 29th July.

SOUTH ISLAND ENTRIES

NZ Bakels Limited
234 Annex Rd, Middleton, Christchurch
South Island entries must arrive between 8am and 5pm on Tuesday 28th July, or 8am and 11am Wednesday 29th July.



2025 SUPREME AWARD WINNER

Potato Top
Rosedale Bakery & Café
Auckland



2025 AWARD WINNERS

MINCE & GRAVY

Gold Award:

Euro Patisserie Torbay

Silver Award:

Patrick's Pie Group Ltd, Tauranga

Bronze Award:

Fat Bastard Pies, Invercargill

Highly Commended:

Rosedale Bakery & Cafe, Albany

STEAK & GRAVY

Gold Award:

Taste Bakery and Roast, Henderson

Silver Award:

Le Royal Bakery, Grafton, Auckland

Bronze Award:

Pennylane Bakery, Onehunga, Auckland

Highly Commended:

Levain Artisan Bakery, Blockhouse Bay, Auckland

CHICKEN & VEGETABLES

Gold Award:

Richoux Patisserie, Ellerslie, Auckland

Silver Award:

The Clareville Bakery, Clareville

Bronze Award:

Wild Grain Bakery, Silverdale, Auckland

Highly Commended:

Taste Bakery & Roast, Henderson, Auckland

MINCE & CHEESE

Gold Award:

Nada Bakery, Tawa, Wellington

Silver Award:

Euro Patisserie, Torbay, Auckland

Bronze Award:

Kai Pai Bakery, Wanaka

Highly Commended:

Wild Grain Bakery, Silverdale, Auckland

GOURMET MEAT

Gold Award:

Creamy Paua

Wild Grain Bakery, Silverdale, Auckland

Silver Award:

Pulasami Pie

Taste Cafe & Bakery, Avondale, Auckland

Bronze Award:

Creamy Paua

Lunchbar Eighty 8, Hamilton

Highly Commended:

Venison with Spicy Eggplant

Matuara Mutton Pies, Matuara

VEGETARIAN

Gold Award:

Roasted Veg with Mushroom Sauce

Euro Patisserie, Torbay, Auckland

Silver Award:

Spinach & Veg

Green Apple Cafe & Bakery, Oteha, Auckland

Bronze Award:

Curry Veg

Taste Cafe & Bakery, Avondale, Auckland

Highly Commended:

Creamy Malaysian Veg

Fat Bastrad Pies, Invercargill

BACON & EGG

Gold Award:

Levain Artisan Bakery, Blockhouse Bay, Auckland

Silver Award:

High Bakery & Cafe, Silverdale, Hamilton

Bronze Award:

Papa's Pies Bakery & Cafe, Highland Park, Auckland

Highly Commended:

Ronnie's Cafe & Bakery, Matamata

STEAK & CHEESE

Gold Award:

Milldale Bakery, Wainui

Silver Award:

The Baker Tirau, Tirau

Bronze Award:

Selwyn Bakery, Lincoln

Highly Commended:

Nada Bakery, Tawa, Wellington

POTATO TOP

Gold Award:

Rosedale Bakery & Café, Auckland

Silver Award:

Dairy Flat Bakery, Dairy Flat

Bronze Award:

Target Road Bakery, Glenfield, Auckland

Highly Commended:

Nada Bakery, Tawa, Wellington

COMMERCIAL/WHOLESALE

Gold Award:

Dad's Pies, Silverdale, Auckland

Silver Award:

Kai Pai Bakery, Wanaka

Bronze Award:

Couplands Bakeries, Hei Hei, Christchurch

Highly Commended:

Goodtime Pie Co, Onekawa, Napier

CAFE BOUTIQUE

Gold Award:

Rhubarb & Raspberry

Main Street Cafe, Huntly

Silver Award:

Traditional Pork Pie

Peter Timbs Meats

Bronze Award:

Brisket & Cheese

Kells Kitchen, Amberley

Highly Commended:

Layered Veg

Leeves Cafe at Portstone, Woolston, Christchurch