



## MANY HANDS MAKE LIGHT DOUGH FOR HONEYTOP

Producing over two million naan breads each day at its state-of-the-art manufacturing base in Dunstable, leading UK ethnic bread producer, Honeytop Speciality Foods, proves that there's still no compromise when it comes to producing authentic breads. To maintain the light, fluffy texture synonymous with premium quality naan bread, Honeytop employ skilled hand-stretchers, who gently tease the soft dough pieces into the traditional teardrop shape.

Honeytop's commitment to delivering the highest standards through innovative product development and a flexible approach has allowed the successful combination of the very latest in baking technology and bespoke machinery with traditional recipes and ingredients and authentic baking methods to deliver naan bread that closely rivals restaurant quality. Such innovation means that Honeytop is one of the only UK producers of its kind to individually shape each naan bread by hand, resulting in premium naan bread that is hard to beat. After being delicately and skilfully hand shaped, the naan is then baked in Honeytop's flame-fired, tandoori-style clay ovens, to create irregular bubbling and a delicate tandoor flavour.

Harmeet Kaur, affectionately known as 'Sweety', has been hand-stretching Honeytop naan bread for over three years, having learned from her mother whilst baking at home in India. Sweety estimates that she shapes over 50,000 naan breads per week, and admits that it's a very difficult skill to master. She says:

"Hand-stretching requires a very graceful dexterity, as well as focus and concentration. The dough pieces are incredibly light and soft, and have to be handled very carefully to maintain a delicate and fluffy texture. Hand-stretching is a very refined art and there are few people in the industry who have developed this expertise, but undoubtedly, it is what makes Honeytop naan bread stand out from all the rest."

Sweety, 26 and from Armristar in India, has recently been promoted to work with Honeytop's new product development team in recognition of her dedication and expertise. Sweety brings her experience and knowledge of the product and factory to the development team, at an exciting time when the level of activity within the company's innovations function is at an all time high.

Dr Charles Eid, joint managing director of Honeytop, who set up the company in 1984 with his brother, William, is dedicated to improving the standards of ethnic baking and maintains that high quality and innovation are key to producing the finest authentic products. He explains:

“In recent years, we have seen a dramatic rise in the popularity and quality of ethnic foods, particularly Indian cuisine. At Honeytop, we believe that we help set those high quality standards and our flexible approach allows us to continue to do so, leading the way in a fast-growing ethnic foods market. Offering tailored and original solutions by marrying state-of-the-art technology with traditional baking methods is what helps us move closer to restaurant quality products.”

