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Cake and critique: ‘power’ full ingredients

A comparison of power and politeness between the British judges of
The Great British Bake Off and the Dutch judges of *Heel Holland Bakt*



Bachelor Thesis

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1. Introducing the judges

The Great British Bake Off



Paul Hollywood

“Paul Hollywood is one of the UK’s leading artisan bakers. The son of a baker, Paul originally trained as a sculptor until his father persuaded him to change careers. By combining his love of sculpting and baking, Paul established himself as an innovator” (*Paul Hollywood*).



Mary Berry

“With nearly sixty years cooking experience, Mary Berry is considered to be the doyenne of baking. Having learnt the art of baking from her mother, Mary quickly established as a leading cookery writer and broadcaster. She has published 70 cookery books” (*Mary Berry*).

Heel Holland Bakt



Robèrt van Beckhoven

Robèrt van Beckhoven, a master pastry chef, is also known for his role as judge in the children’s programme *CupCakeCup*, and has earned the title of ‘Master Boulanger’ for his exceptional bread-baking skills (*Robèrt van Beckhoven*).



Janny van der Heijden

As a culinary journalist, Janny van der Heijden has written many articles for various newspapers and culinary magazines. She is also chief editor of her own culinary paper ‘Tip Culinair’, and has published several cookery books (*Janny van der Heijden*).

2. Abstract

The aim of this research was to investigate how power and politeness are operationalised in the two strongly authority-ridden contexts *The Great British Bake Off* and its Dutch counterpart *Heel Holland Bakt*, and to examine how authority is established when comparing its British judges Paul Hollywood and Mary Berry to their Dutch colleagues Robèrt van Beckhoven and Janny van der Heijden. Through a quantitative analysis, the frequency of four politeness strategies, used by the judges, were compared to each other. The four politeness strategies under scrutiny were British *I think* and its Dutch counterparts *ik vind* and *ik denk*, Dutch discourse particle *hè* and British question-tags, and British as well as Dutch softeners (e.g. Br: *pretty*; D: *best wel*) and strengtheners (e.g. Br: *very*; D: *heel*). These politeness strategies were examined in order to find out which of these strategies contributed to establishing authority. There is a common belief that the British are less direct and more polite than the Dutch. Brown and Levinson (1987) argue that the British are indirect because of their tendency to use negative politeness strategies. However, Mellaard (2008) contends that the Dutch also make considerable use of negative politeness strategies. Negative politeness strategies can be interpreted as facilitating understatement. This study suggests that the British judges show more authority in their discursive actions than their Dutch colleagues, but not because of the Dutch judges' frequent use of negative politeness strategies, as what might be suggested when considering Mellaard's (2008) argument. Hence, this study is not in line with Mellaard's (2008) argument, nor with Brown and Levinson's (1987) theory.

Keywords: power, authority, politeness, face, Brown and Levinson (1987), critical discourse analysis, male and female variation, Bake Off genre, opinion markers, discourse particle *hè*, question-tags, softeners, strengtheners, (in)directness, negative politeness, positive politeness, British, Dutch.

3. Introduction

Twelve amateur bakers compete with each other before the eyes of the entire nation for the title of UK's Best Amateur Baker in *The Great British Bake Off* (henceforth: *GBBO*). The talent show, which first aired on BBC in 2010, has had tremendous success, with around twelve million viewers for its last series (Colan, 2015). Following *GBBO*'s success story, many countries, such as Brazil, Denmark, Turkey, and The Netherlands, have created their own national version of the show (Higgins, 2015). *GBBO* has a very odd communicative setting, since the tent, where the baking takes place, is a habitat site for two hosts, two judges, and twelve baking competitors, "young and old, from every background and every corner of Britain" (*About the show*). The light and humorous tone of the show is carried by its two hosts Sue Perkins and Mel Giedroyc, who celebrate the joy and pleasure that baking can give. However, there is also a climate of fear as the baking involves a race against time, soggy bottoms and a face-off in front of two baking experts, Paul Hollywood and Mary Berry, who the entire British population considers to be the crème-de-la-crème of the professional baking world.

Although the media have written about Paul and Mary, their language has never been the subject of discourse analysis. Their Dutch colleagues in the Dutch counterpart of *GBBO*, *Heel Holland Bakt* (henceforth: *HHB*), Robèrt van Beckhoven and Janny van der Heijden have also never been under academic scrutiny. Jury-assessed contexts, like *GBBO* and *HHB*, are fascinating shows to examine as they always have an inherent imbalance of power. The bakes of the contestants are assessed by the judges. They have the power to decide which candidate will be eliminated, and which contestants will be one step closer to winning the grand prize. Since *GBBO* and *HHB* are strongly authority-ridden, it would be interesting to examine how authority is established in both shows. Furthermore, there is also a common belief that the British are indirect and more polite in comparison to the Dutch who are stereotyped as direct and blunt. Brown and Levinson (1987) assert that the British are indirect because they tend to use negative politeness strategies. Mellaard (2008), however, disputes this view as she argues that the Dutch also make considerable use of negative politeness strategies. Negative politeness strategies can be interpreted as facilitating understatement. Thus, the aim of the present study is also to investigate how power and politeness are operationalised in both shows.

This research hypothesises that the British judges are more authoritative in their discursive actions than their Dutch colleagues, but not because Robèrt and Janny might

employ more negative politeness strategies than the British judges, as what might be suggested when considering Mellaard's (2008) argument. Hence, this paper does not agree with Mellaard's (2008) argument and Brown and Levinson's (1987) model. This hypothesis is based on my perspective as a viewer of both shows. When I was watching the shows, the British appeared to have such clear and strong arguments in comparison to the Dutch judges, and they also did not leave much room for the candidates to answer. The Dutch judges, on the other hand, seemed tentative and vague in their responses. This study has also examined authority within two subgroups: the male judges, and the female judges. No comparison has been made between the male group and female group. Thus, three main hypotheses have been constructed:

Hypothesis 1 (Hfemale):

The British female judge Mary Berry is more authoritative in her discursive actions than her Dutch colleague Janny van der Heijden.

Hypothesis 2 (Hmale):

The British male judge Paul Hollywood shows more authority in his discursive actions than his Dutch colleague Robèrt van Beethoven.

Hypothesis 3 (Hgeneral):

The British judges Paul Hollywood and Mary Berry are more authoritative in their discursive actions than the Dutch judges Robèrt van Beethoven and Janny van der Heijden.

In order to find out which judge pair is more authoritative, four politeness strategies that might contribute to establishing authority have been examined in series six of *GBBO* and series three of *HBB*, both recently broadcasted in 2015. The four politeness strategies that have been under scrutiny are:

- (1) British *I think* and its Dutch counterparts *ik vind* and *ik denk*;
- (2) Dutch discourse particle *hè* and British question-tags
- (3) Dutch strengtheners (e.g. *heel goed*) and British strengtheners (e.g. *very good*)
- (4) Dutch softeners (e.g. *een klein beetje te veel*) and British softeners (e.g. *a little bit too much*).

These four politeness strategies have been analysed, because they stood out with regard to

their frequent, or opposite, infrequent use. *I think*, *ik vind* and *ik denk* function as opinion markers. Discourse particles, like *hè*, are strong indicators of how culture is reflected in speech (Aijmer, 2002), and British question-tags function to some degree the same as *hè*. Softeners and strengtheners can be regularly found in opinions. How these function as politeness strategies will become clear over the course of this research. Their frequency has been measured and an independent t-test has been applied to the data. The methodology explains the t-test in further detail.

The responses of the contestants have also been taken into consideration for the analysis. However, their direct replies to the judges contain mostly short utterances, such as *ok* and *right*, from which not much information can be extracted. These have been discussed separately in the analysis. As my main theoretical framework, critical discourse analysis (henceforth: CDA) and Brown and Levinson's (1987) theory on politeness have been used. CDA examines the distribution of power in texts, and therefore, CDA have been used to explain how the Bake Off genre manifests power. Brown and Levinson's (1987) theory on positive and negative politeness makes a link to face, (in)directness and power. These theories help to explain which judge pair, and which judge, is more authoritative than the other.

Theoretical background has been given in section 4. Section 4.1 explains the format of Bake Off, section 4.2 describes CDA and how power is exerted in the Bake Off genre, followed by Brown and Levinson's (1987) politeness theory in section 4.3, and background information on the four politeness strategies in section 4.4. Section 5 explains how the data has been collected and the methodology for this research. In section 6, the results on the four politeness strategies are presented, and section 7 discusses the results in light of *GBBO* and *HHB*. Section 8 presents the conclusion, including its limitations and implications for further research.

4. Theoretical background

4.1 About the Bake Off format

The Great British Bake Off first appeared on television on 17 August 2010. It has broadcasted six series so far, with ten episodes of one hour that are filmed over ten weekends. The filming material for each weekend is reduced to a one-hour long broadcast. These broadcasts only show what the selected fragments from the producers. Thus, the producers decide what the audience sees and what not. Furthermore, the contestants for the show are selected on their baking skills and how they talk in front of the camera. The casting involves an evaluation by a researcher, a screen test and an interview with the producer, after which Paul and Mary determine who will be chosen for the show. This number of contestants slightly differs every new season (Stephens, 2012).

The show operates on a weekly three-round basis with a broad theme for each week, such as pastry, biscuit, or dessert. The contestants compete each week for the title of 'star baker' and the weakest link is dispatched from the tent by the judges. There is no home audience voting. The first round is known as the Signature Challenge. The contestants bake their home tried-and-tested recipes. For the Technical Challenge, they have to use their technical skills and experience to bake the cake while they have a limited time frame and an incomplete list of instructions and ingredients. The Showstopper Challenge, the cracker of the week, asks for a demanding recipe and the skills to bake a professional cake. In the end, the judges will choose who is Britain's best all-round amateur baker. Mel and Sue, the two hosts of the show, both comedienesses, carry the humorous tone of the show.

Heel Holland Bakt has the same format as *GBBO*, but has also added their own national recipes to the competition. This show first aired on 5 June 2013 and has aired three seasons so far of one-hour long episodes. It has had around two million viewers every week (2.2 *Miljoen*). Martine Bijl, comedienne, is Mel and Sue's counterpart.

4.2 Critical discourse analysis

In this section, a critical discourse analysis has been applied to the Bake Off genre to show how power is manifested in discourse. Critical discourse analysis (henceforth: CDA) examines the distribution of power in texts. This section will elaborate on CDA's goal in light of the Bake Off genre.

Critical discourse analysis is defined as “being fundamentally interested in analysing opaque as well as transparent relationships of dominance, discrimination, power and control as manifested in language” (Wodak, 2008, p. 10). Thus, it examines how social inequality is expressed in language use. This is a broad definition as most previous research on CDA, including Van Dijk (1997), Caldas-Coulthard and Coulthard (2003), and Fairclough (2003) only considered analysing opaque relationships. However, *HHB* and *GBBO* show transparent relationships. Opaque relationships, on the other hand, have manipulated discourse that has hidden and obscured intentions, like political discourse, but in *HHB* and *GBBO*, the judges do not manipulate discourse, but openly express their thoughts and opinions on the bakes of the contestants. CDA also maintains that language is not powerful on its own, but the way that it is used makes language powerful (Wodak, 2008). Language also gains power by how it is interpreted. Language use and interpretation is determined by the social or cultural context the communicators are part of. The setting of *GBBO* and *HHB* creates an uneven power distribution. Both shows revolve around a baking contest with contestants who have to bake their cakes before the eyes of the whole nation, after which their bakes are assessed by two judges. The producers of both shows have given the judges the sole authority to determine which contestant will be leaving the tent, and who will be appointed ‘star baker’ of the week.

Not only do the judges receive power from the producers, their discourse also gains authority because of their status as nationally acclaimed experts. These experts have what van Dijk (2001) calls ‘persuasive power’. This type of power is based on knowledge and information which the contestants have no access to. The judges have extensive knowledge about baking that is admired by the entire nation and the contestants as Flora makes clear, “I am such a big fan of Mary. If I can even make her swallow a piece of my cake that’s quite a big deal” (*GBBO*, episode 1, ‘Cake’, 1:08-1:15). Furthermore, all four judges embody the aspirational nature of the programme, as Richards (2001) explains for *GBBO*, “both Berry and Hollywood are at the heights of professional reputation, and demonstrate the importance of dedication and training – either in the classic cookery school training of Berry or Hollywood’s trajectory from apprentice to master baker” (p. 175). Baking is rendered as a possible career in

reach for the contestants and presented to the audience. The contestants see their possible future career in the personae of the experts.

The producers also gave the judges the control over the communicative setting of the show. Van Dijk (2001) believes that having control over communication is to have control over someone's 'context of text and talk' in such a way that the individual's opinions and information about the world indirectly influences the way he acts. Van Dijk (2001) defines 'context of text and talk' as "the mentally represented structure of those properties of the social situation that are relevant for the production or comprehension of discourse" (p. 365). The experts have power over discourse properties as they determine the time and place of the interaction with the candidate, and they can influence his goals, knowledge, opinions and beliefs. To delve deeper into how control of communication works, an excerpt of *GBBO* and *HHB* has been given:

- (1) Janny: *Hoe ga jij de signatuur geven aan je chipolatta?*
 Martine: *Uh ik heb ooit eens een keer uh een gebakje gegeten van mango en gember...*
 Janny: *Ja.*
 Martine: *En dat vond ik zo 'n lekkere combinatie dacht daar ga ik iets mee doen.*
 Janny: *Maar heb je dan ook kleurtjes die je in je chipolatta eigenlijk zou moeten hebben?*
 Martine: *Uh nee alleen geel dan van de mango.*

Translation

- Janny: *How are you giving signature to your chipolata?*
 Martine: *Eh... I have eaten a tartlet once with mango and ginger...*
 Janny: *Yes.*
 Martine: *And I thought it was such a nice combination which you should actually have in your chipolata.*
 Janny: *But do you also have the colours which a chipolata actually should have?*
 Martine: *Eh no only yellow which is from the mango.*

(*HHB*, episode 6, 'Klassiek', 04:44-05:53)

In most cases, the experts open a conversation. Robèrt and Janny choose to start of their conversation with a question, while Paul and Mary use the greeting *good morning*. Also, these judges initiate questions and decide what kind of questions will be asked. This dialogue shows the same interactional pattern as between an interviewer and respondent. The interaction is a routine that can consist of an opening, but almost always followed by a question, response, question response. The contestants and judges in the British show end their conversation mostly with *thank you*. Sometimes there is more variation in this scheme as is shown in the following example from *GBBO*:

- (2) Mat: *Okay. So today I'm making a coconut ice cream with raspberry jam and to say fatless sponge.*
- Paul: *So you're only decoration is the stripes? I'm not saying you know that's bad so using stripes then pine raspberry jam....*
- Mat: *It is, yes.*
- Mary: *You're trying to frightening him.*
- Paul: *I'm not. There's nothing wrong with using plain stuff but when you go back to the basics, the basics have got to be good.*
- Mat: *Yeah.*

(*GBBO*, episode 5, 'Alternative Ingredients', 36:03-36:53)

Paul would rather want to see a more decorated top than only one with stripes. By saying *I'm not saying you know that's bad*, Paul indirectly influences Mat to step up his game. In such instances, power is an instrument of control. Power also serves a greater purpose, since it coordinates the entire show. Without the set-up power distribution, there would not have been a competitive baking show. Furthermore, these experts empower contestants with their advice and knowledge to become better amateur bakers or even successful professional bakers themselves. What is at stake here is the adoption of a new lifestyle as professional baker.

4.3 Brown and Levinson's (1987) theory on politeness

Brown and Levinson's (1987) theory is widely acknowledged, but it has also attracted severe criticism for its claim to be universal. Critics, including Bond, Wand, Keung and Giacalone (1985), Cousins (1989), and Merkin (2006), argue that the theory is Western-based, and therefore, it does not cultures where the group is considered to be more important than the individual alone, like China and Japan (Kiyama et al., 2012). This universal argument does not constitute an obstruction for the research as both the British and Dutch cultures discussed in this paper are Western cultures. Brown and Levinson (1987) classify five politeness strategies of which the most useful are discussed for this research, which are positive and negative politeness. Their theory on politeness is centred around Goffman's (1967) face theory. *GBBO* and *HHB* will be explained in relation to these two theories and a link will be made to (in)directness.

4.3.1 Face

Goffman (1967) asserts that every individual has a preference for a type of 'face'. By 'face' is not meant the image the individual has of oneself, but the public image that is communicated to others in the show, and that he or she wants to see valued by others. He distinguishes two types of face: positive and negative face. Everybody retains these two different types of face to some degree, but one more than the other. Thus, face is a universal concept. Furthermore, Brown and Levinson (1987) postulate that the preference for one type of face is culturally determined. They maintain that the British have a preference for negative face. This would suggest for the present study that the British judges and contestants prefer the negative face over the positive face. This means that they have the desire not to be imposed upon, to have freedom in one's own actions and want a validation of their personal space. Brown and Levinson (1987) also argue that Goffman's (1967) face theory is the reason why the British act indirect. The Dutch are stereotyped as being direct, which is the complete opposite of British indirectness. This would indicate that the Dutch judges and candidates have a preference for the positive face, and thus, have the wish to be appreciated and approved of by others (Tsuda, 1993).

Goffman (1967) argues that face is connected to emotions. However, Brown and Levinson (1987) appoint 'rationality' (i.e. the mode of reasoning) as an important factor in choosing a politeness strategy to mitigate face. Here lies another universal concept. Brown and Levinson (1987) believe that as everyone is a rational agent, every individual would

perform the same politeness strategy under the same circumstances. Hence, face is the reason why utterances are expressed indirectly. Both the judge and contestant have to take each other face wants into account in interaction.

4.3.2 Negative and positive politeness strategies

Brown and Levinson (1987) assert that many actions could be intrinsically threatening to face. Both the judge and candidate (or the other judge) must cooperate with each other and avoid making face-threatening acts (FTAs). These are acts that are “by nature run contrary to the face wants of the addressee and/or of the speaker” (as cited in Sifianou, 1992, p. 32). These acts are not just utterances, but they are ‘speech acts’ (from Searle’s Speech Act Theory) that is “a chunk of behaviour B which is produced by S [speaker] with a specific intention, which S intends H [hearer] to recognise, this recognition being the communicative point of S’s doing B” (Grice, 1975, as cited in Brown & Levinson, 1987, p. 286). FTAs could, therefore, also include nonverbal actions, like facial expressions and intonation differences. ‘Politeness’ is delineated as the “redressive action” that serves to minimise a potential face threat (Brown and Levinson, 1987, p. 70). Five different politeness strategies, which mitigate FTAs, are classified, ranging from direct (1) to indirect (5):

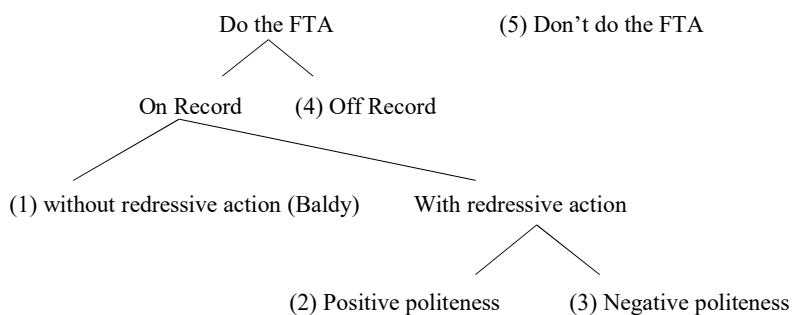


Figure 1. Possible strategies for preventing FTAs (Brown & Levinson, 1987, p. 69).

As can be seen in Figure 1, positive politeness strategies are more direct than negative politeness strategies. Brown and Levinson (1987) suggest that cultures that mostly attend to the negative face also employ more negative politeness strategies as they are more comfortable with non-intrusive behaviour. The British judges and contestants would thus prefer negative politeness over positive politeness strategies. Negative politeness strategies are “oriented towards the negative face of the hearer by demonstrating distance and avoiding

intruding on hearer's territory by not assuming that the hearer should comply to the speaker's needs" (as cited in Rygg, 2012, p. 55). Thus, they would employ such strategies to remain distant and to be as non-imposing as possible. An excerpt from *GBBO* is provided to demonstrate some negative politeness strategies, maintained by the British judges:

(3) Mary: *It does look **a little bit** sad. **I know you were trying** to show us lots of skills as soon as you put the grape jelly within the ice cream it's going to make it run. And **I just wonder** whether the peanut butter goes with these **we shall see**. The actual sponge is itself is very very close textured.*

Paul: *That peanut ice cream is fantastic. It is beautiful. That is lovely.*

Ugne: ***Thank you.***

Paul: ***Eh quite** refreshing against the chocolate as well. The grape actually gives it **a little bit** of eh a soothing to the peanut. Although it looks like you've dropped it.*

(*GBBO*, episode 5, 'Alternative Ingredients', 52:33-53:13)

A little bit, *I just wonder*, *eh quite*, and *I know you were trying* are all used, according to Brown and Levinson (1987), to make an encounter as non-imposing as possible. They soften the impact of statement. *We shall see* shows anonymity and distance, and *thank you* is used to be polite. Positive politeness strategies, on the other hand, are employed to try "to save the hearer's positive face by reducing the distance between them" (Tsuda, 1993, p. 65). Furthermore, positive politeness is "used as a kind of metaphorical extension of intimacy, to imply common ground or sharing of wants to a limited extent even between strangers who perceive themselves, for the purpose of the interaction, as somewhat similar" (Brown & Levinson, 1987, p. 103). By employing a positive politeness strategy, communicators show that they are interested in each other. Although Hofstede does not discuss politeness and (in)directness, he asserts that the Dutch are not as comfortable with ambiguous texts and situations as the British are (*The Hofstede Centre*). This might explain why the Dutch would not prefer indirect behaviour, in contrast to the British. Hence, this means that the Dutch judges have a preference for positive politeness over negative politeness strategies as positive politeness is more direct, as can be seen in the given example from *HFB*:

- (4) Janny: *Ja je maakt er een mooi veel werk van h .*
Sarena: *Ja ik maak der een mooi mooi rozenbrood van. Dus ik druk ze er een beetje in anders dan vallen ze er straks allemaal uit.*
Janny: *Hoe gaat het met rijzen? Hij gaat nu de rijstkast in?*
Sarena: *Ja. Hij gaat snel weer terug, want het is erg koud.*
- Translation:
- Janny: *Indeed you make a lot of work of it, **don't you?***
Sarena: *Yes I'm making a beautiful beautiful raisin bread. So I'm gently pushing them into it otherwise they might all fall out.*
Janny: *How is your dough rising? It's now going into the rising case?*
Sarena: *Yes. I'll put it back quickly, because it's very cold here.*

(HHB, episode 4, 'Smullen van Brood', 06:53-07:13)

Janny first attends to the positive face by giving Sarena a compliment, and using *h *, a direct strategy, to reduce the distance between herself and Sarena. Positive politeness, therefore, assumes that there is a certain intimacy between the two. Such relationships are based on solidarity (or friendship, not in this specific example) and honesty.

Although the British and Dutch have been ascribed preferences for negative and positive face respectively, Mellaard (2008) contends that it is impossible to generalise the British as indirect (negative politeness) and Dutch as direct (positive politeness). She has made an overview of the most important literature regarding British and Dutch attitudes in different cultural domains, such as public transport, business life, upbringing and relationships. The present study does research on what type of face and politeness strategies plays a role in *HHB* and *GBBO*, but it does not make any further claims regarding the British and Dutch population. It has therefore taken into account *Bake Off*'s strongly authority based-context. Brown and Levinson (1987) also suggest that the degree of relative power between two people plays a key role. An individual is inclined to speak differently to someone who is his equal than to a person whose status is higher or lower.

Hofstede suggests a term for the relative power between two people: "power distance", which indicates "the extent to which the less powerful members of institutions within a country expect and accept that power is distributed unequally" (*The Hofstede Centre*). He has found out that the British have a small power distance, like the Dutch have. This would mean that the relationship between superior and less powerful members is based on independence.

It is based on equality, and superiors take into consideration the experience of other team members. The difference in power distance between the Dutch and the British is not substantially different, and hence, no conclusive indications can be drawn from these. The difficulty of Hofstede's cultural dimensions in relation to this paper is that he does not directly address politeness or indirectness. There are more variables that play a role in these cultural domains, such as individualism, indulgence and masculinity.

4.4 Background on the four politeness strategies

A literature search explains how the four politeness strategies have been explained as politeness devices.

4.4.1 British *I think* and its Dutch counterparts *ik vind* and *ik denk*

Brown and Levinson (1987) describe *I think* as a feature of negative politeness that is associated with social distancing. The speaker may choose not to intrude his interlocutor's negative face, therefore, *I think* is used to make an utterance feel less imposing on the hearer. Furthermore, *I think* is also a pragmatic particle that appertains to the group of epistemic modals. This group has much in common with evidential particles, which are "linguistic elements [that express] various attitudes to knowledge" (Chafe, 1986, as cited in Aijmer, 1997, p. 17). Because of its original form as weak assertive, the use of *I think* indicates an uncertain speaker who is not fully convinced of the truth of his own proposition. He or she "is not taking full responsibility for the truth of his [or her] utterance" (Brown & Levinson, 1987, p. 164). This explanation ties in with *I think*'s function as hedge, which serves to soften the impact of the statement (Machin & Mayr, 2012). Both functions have been subsumed under the label "tentative" (Aijmer, 1997; Simon-Vandenberg, 2000), which make the speaker come across as non-authoritative. An example from *GBBO* is provided:

(5) Paul: *A little bit clumsy I think.*

(*GBBO*, episode 4, 'Dessert', 49:01-49:25)

Here *I think* is used as an afterthought in last position which emphasises Paul's uncertainty. In the data, the 'tentative' *I think* is called a non-authority marker.

Paradoxically, *I think* may also express "authoritative deliberation" (Simon-Vandenberg, 2000, p. 41). This particle, like *I believe*, shows that the speaker has carefully thought about his own opinion, and as such, it expresses commitment and reinforces the truth of the statement. This function of *I think* is noted down in the data as 'authority marker', which functions as the complete opposite of the non-authority marker *I think*. Consider the following example from *GBBO*:

(6) Paul: *There is an issue at the bottom where it's been pouring out.*

Mary: ***I think** they're great fun. It's a very nice idea. To have them standing all up, but it hasn't done you any good.*

(*GBBO*, episode 8, 'Patisserie', 17:53-18:39)

Mary employs *I think* to show that she does not agree with Paul. This particle does not signal uncertainty but shows a contrast between the two judges. Not much literature can be found for this particular context on Dutch particles *ik denk* and *ik vind*. Only Redeker (1995) briefly mentions that *ik denk* is a marker of respect. Also, *ik denk* expresses more uncertainty than *ik vind*. It might therefore be possible to label *ik denk* as non-authority marker (like the tentative *I think*) and *ik vind* as authority marker. Section 7 – Analysis and discussion – might provide possible interpretations for these two particles in this genre.

4.4.2 Dutch discourse particle *hè* and British question-tags

The Dutch discourse particle *hè* can take in different positions in a sentence, i.e. first, medial, or final position. At the end of a sentence, it signals the end of an intonation phrase and turn (Aijmer, 2002). *Hè* has several interpretations. Next to its role as turn-ending marker, it is also a particle that draws speaker and hearer closer together, and as such, it is a positive politeness strategy. The use of *hè* is optional, but when the speaker expresses it, he might convey his doubts about the content of his message. He needs his interlocutor to confirm or acknowledge what he has just said (Krisner & van Heuven, 1999). The speaker is dependent upon the hearer. Question-tags, which also occur in final position, function to some degree the same as *hè*. Not only can they be positive politeness strategies, which Holmes (1995) calls 'facilitative tags', but they can also have three other functions. As epistemic modal tags (e.g. *The train arrives at twelve, doesn't it?*) they express uncertainty about the statement. These utterances are neither referential nor affective. As challenging tags (e.g. *You understand that, don't you?*), question-tags boost the force of the negative speech act. Softening tags, at the other end, (e.g. *That was really stupid, wasn't it?*) do the opposite. They soften the impact of the statement.

4.4.3 British and Dutch softeners and strengtheners

Softeners have been referred to as ‘hedges’ (Holmes, 1995), ‘downgraders’, ‘attenuaters’ and ‘weakeners’ (Holmes, 1984, as cited in Rygg, 2012). They weaken the illocutionary force of the statement. Strengtheners, on the other hand, boost the effect of the argument, and have therefore also been called ‘boosters’ (Rygg, 2012), and ‘intensifiers’. Both softeners and strengtheners could also be categorised according to whether they affect utterances with a negative, or positive intention (Holmes, 1995). Thus, Holmes (1995) makes a distinction in positive softeners, positive strengtheners, negative strengtheners, and negative softeners. Positive softeners and strengtheners could serve as negative politeness strategies to make utterances less intrusive on the hearer’s negative face, as the following example from *GBBO* does:

- (7) Paul (candidate): *I did put three extra drops in.*
 Paul: *A **bit** artificial but the banana’s coming through.*
It’s ok. It’s not going to blow your mind but I think it’s ok.
 (*GBBO*, episode 8, ‘Patisserie’, 51:32-52:13)

The negative softener *a bit* reduces the negative impact of Paul’s statement. Brown and Levinson (1987) argue that compliments also might be imposing on the British’ negative face. This might be a reason why positive softeners are used in *GBBO*. Brown and Levinson (1987) make no claims about politeness strategies in the Dutch culture. Mellaard (2008) only addresses softeners in her research, but asserts that the interpretation of softeners and strengtheners as politeness strategies is dependent upon the context. However, Rygg (2012) points out that (positive) strengtheners have a social function, like in the following example from *HHB*:

- (8) Janny: *Farida allereest mijn compliment want het ziet er **heel** strak uit.*
*Wat ik **ook** mooi vind is dat wat je in het tarteletje gestopt hebt...*
 Farida: *Ja.*

Translation:

Janny: *Farida first of all I have to give you my compliment, because it looks really neat. What I also like about it is what you have put in your tartlet...*

Farida: *Yes.*

(*HHB*, episode 7, 'De Halve Finale', 13:35-14:42)

Positive strengtheners *ook* and *heel* are used to boost the compliment. By using these strengtheners, Janny shows appreciation for Farida's positive face. As for negative strengtheners (e.g. Br: *that's extremely doughy*; D: *dat is echt veel te klef*), literature has not discussed examples of these, and hence, no particular politeness strategies have been attributed to negative strengtheners. Negative strengtheners in relation to politeness strategies will be discussed in section 7 – analysis and discussion.

5. Data collection and methodology

5.1 Data collection

The *GBBO* episodes were streamed from bbc.co.uk, and those from *HHB* were downloaded from npo.nl/uitzending-gemist. Both shows did not include subtitles, nor closed-caption transcripts. All episodes from both shows were transcribed with Microsoft Word. The transcripts included the dialogues between the female and male judges, as well as their interaction with the candidates. A total of fourteen episodes were analysed: seven episodes from series six of *GBBO* (year 2015), and seven episodes from series three of *HHB* (year 2015). *HHB* actually has eight episodes in total, but no download could be found of the first episode ('Holland's Glorie'). The first three episodes, however, were not included in the data, since the number of candidates and assessments rounds (three per episode for each contestant) must match with *HHB* in order to compare the two shows.

5.2 Methodology

This research compared the frequency of seven politeness strategies for the following three groups:

- (1) General group: the British judges versus the Dutch judges
- (2) Male group: Paul versus Robèrt
- (3) Female group: Mary versus Janny

First, a word count of the male and female judge in each show was performed manually in order to even out discrepancies between the two men. The same was done for the two women.

British *I think*, Dutch *ik denk*, and *ik vind* were studied according to their position in the sentence, function and aim. For first and medial position, if there were any other uncertainty markers visible in the same sentence, such as *I was wondering*, *I am not sure*, *will you?*, *I think so* and long pauses, *I think* was labelled as non-authority marker. Also, although many sentences included softeners, like *a little bit* or *slightly*, they were researched separately and not seen as uncertainty markers that immediately affect the use of *I think*. In final position, *I think* was labelled as non-authority marker as it expressed an afterthought. As the Dutch particle *ik vind* does not express non-authoritativeness on its own, instances of *ik vind* were marked as authority markers. The Dutch *ik denk*, on the other hand, expresses uncertainty, and therefore, was referred to as non-authority marker in the data. In sum, the British judges can

use the authority marker *I think* and non-authority marker *I think*, and the Dutch judges use the authority marker *ik vind* and the non-authority marker *ik denk*.

Appendix A shows three tables for these opinion markers: Table 1 shows the distribution of the British *I think*, Table 2 the distribution of the Dutch *ik vind*, and Table 3 the distribution of Dutch *ik denk*. The opinion markers were categorised according to episode, judge, and function. The different functions are explained in Appendix A.

When considering Dutch discourse particle *hè* and British question-tags, the question-tags were grouped according to Holmes's (1995) study, and to whether they, also *hè*, are confirmed or acknowledged by the hearer. Appendix B contains two tables: Table 4 shows the distribution of *hè* in the Dutch data, according to episode, usage by judge, and confirmation or not. Table 5 shows the distribution of question-tags, according to episode, usage by judge, and type of tag.

British and Dutch softeners and strengtheners were categorised according to whether they boost a negative or positive comment: positive strengthener (e.g. Br: **very good**; D: **heel goed**), positive softener (e.g. Br: **pretty good**; D: **best wel goed**), negative strengthener (e.g. Br: **really bad**; D: **heel slecht**), and negative softener (e.g. Br: **a bit too much**; D: **een beetje te veel**). They included sentence adverbs (e.g. Br: *that's probably been the mistake*; D: *dat is misschien wel de fout*), adverbs that qualify an adjective (e.g. Br: *that's very good*, D: *dat is heel goed*), or a noun (e.g. Br: **a bit of salt**; D: **een klein beetje zout**), and downtoners (e.g. Br: *it's not so good*; D: *dat is niet zo goed*). Downtoners use a strengthener in combination with a negation. Unusual repetitions, such as *a bit a bit* (D: *een beetje een beetje*) were marked as two softeners, because they were meant to emphasise. Combinations of softeners, or strengtheners, like *dat is echt heel goed* (Br: *dat is really amazingly good*) were noted down as one instance of a strengthener or softener. The reason for why softeners and strengtheners were marked like this will be addressed in the discussion section.

Appendix C shows two tables: distribution of softeners/strengtheners, according to positive or negative comment, episode and usage by judge. Table 6 for the British and Table 7 for the Dutch. Appendix D contains all transcripts of *GBBO* and *HHB*. Finally, a quantitative statistical analysis is used to calculate whether the differences between the two judge panels (as well as between Robèrt and Paul, and Mary and Janny) are significant.

5.3 Independent t-test

The independent t-test compared the two means within the general group, the male group, and the female group for the following seven politeness features:

- (1) Authority markers *I think* and *ik vind*
- (2) Non-authority markers *I think* and *ik denk*
- (3) Discourse particle *hè* versus British tag-questions
- (4) Positive strengtheners
- (5) Positive softeners
- (6) Negative strengtheners
- (7) Negative softeners

For every independent t-test, the same null hypothesis was used which meant that there was no difference between the two means within one group ($H=0$). If $p<0.05$, there was no significant difference and the null hypothesis was rejected. No comparison was made between the male and female group. In order to apply the independent t-test, several assumptions had to be made:

- (1) Every episode is assumed to be a replica of the in total seven episodes of each show (episode 1 = episode 2 = episode 3). This allows for a standard deviation to be calculated.
- (2) Only those episodes of GBBO with the same number of candidates (and hence, assessment rounds) as HHB are compared to each other.
- (3) All contestants are assumed to have the same level of baking at the start of the programme.
- (4) The baking level of each episode is assumed to be counterpart to every other episode of the same show.
- (5) The British and Dutch judges use the same set of criteria to assess the bakes.

The results from these seven hypotheses for each of these groups were used to confirm or reject the three main hypotheses (H_{general} , H_{female} , H_{male}).

6. The results

In this section, the results are shown in different subsections. Section 5 shows the word distribution for all judges, section 5.1 presents the results for the British and Dutch authority markers *I think* and *ik vind* and British and Dutch non-authority markers *I think* and *ik denk*, followed by the results on the comparison between the Dutch discourse particle *hè* and British questions tags in section 5.2, and section 5.3 shows the results for British and Dutch positive and negative softeners and strengtheners. Each subsection presents the results for the general group, the female group, and the male group. It is important to note that the results for the male and female group have been shown in the same graph, but they are not compared to each other.

There was an uneven word distribution between the two shows. Also, the male judges spoke more than their female counterparts, and Paul spoke twice as much as Mary. In total, the British judges were accountable for 12,882 words, and 10,361 were spoken by the Dutch jury. This difference is a factor of 1.24. To equalise the word distribution for the comparison, the general results for the Dutch judges were multiplied with factor 1.24. As this research compared Paul to Robèrt, a factor was also calculated for them. Paul spoke 8,498 words and Robèrt used 6,099. This word difference is a factor of 1.39 and was multiplied with Robèrt's data. Mary uttered 4,843 words and Janny 4,262. This word difference is a factor of 1.14 and Janny's data was multiplied with this factor. Figure 2 shows the word distribution for all judges.

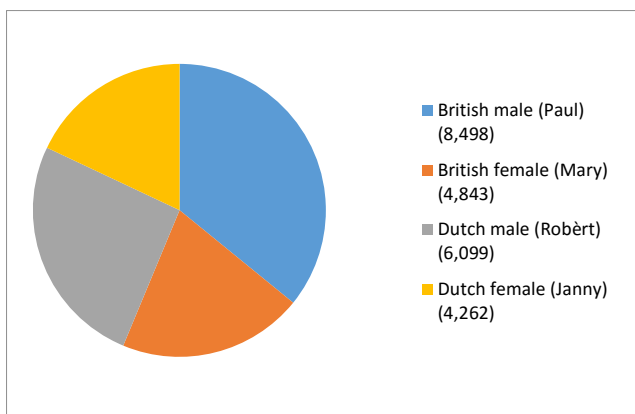


Figure 2. Word distribution for all individual judges

6.1 Authority markers *I think* versus *ik vind*, and non-authority markers *I think* versus *ik denk*

General results

Altogether 154 instances of *I think* were found in the transcript of the British judges. 149 were used as authority markers. In the data of the Dutch professionals, *ik vind* appeared 146 times. Although this research considers *ik vind* an authority marker, 3 instances of *ik vind* were labelled as non-authority markers. This is because all 3 instances showed the pattern *ik weet niet wat ik van [object] vind* (Br: *I don't know what I [object] think*). Despite its negative intention which this pattern evokes, it also signals uncertainty. A more certain alternative to express a negative thought would have been to use the pattern *ik vind [object] niet goed* (Br: *I think [object] not good*) in which the negation *niet* qualifies the adjective *goed*. Hence, a total of 143 were reported as authoritative markers in the Dutch data.

The non-authority marker *I think*, on the other hand, was used only 5 times by the British jury. The Dutch data showed a much higher frequency of 36 instances where the non-authority marker *ik denk* was used. The 3 instances *ik vind* that were marked as non-authority marker were added up to the number of non-authority markers of *ik denk*, resulting in a total of 39 non-authority markers used in *HHB*. Figure 3 displays the raw frequency of authority markers *I think* and *ik vind* and non-authority marker *I think* and *ik denk* in one episode as spoken by the British and Dutch jury.

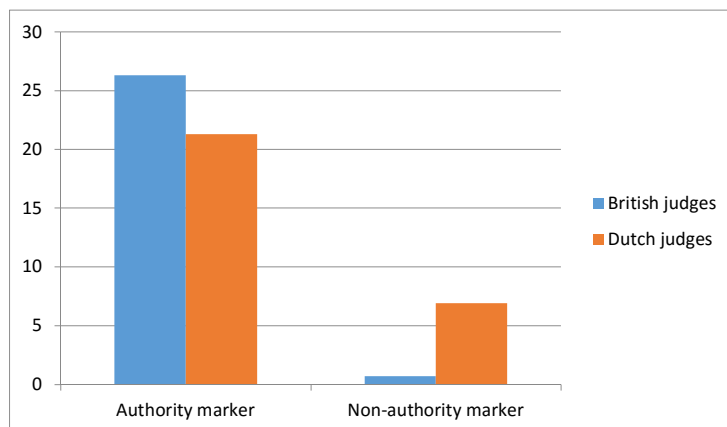


Figure 3. Average use of authority markers *I think* and *ik vind* and non-authority markers *I think* and *ik vind* as spoken by the British and Dutch judges for one episode.

As can be deduced from Figure 3, the British and Dutch judges both used the authority markers *I think* and *ik vind* more than they used the non-authority marker *I think* and *ik denk*. The British experts used the authority marker *I think* 37 times as much as they used the non-authority marker *I think*. Considering the Dutch judges, they only used the authority marker *ik vind* 3 times as much as they used the non-authority marker *ik denk*. On average, the British jury used the authority marker ($M=26.31$, $SD=5.13$) more than the Dutch jury ($M=21.29$, $SD=6.26$). This difference is not statistically significant $t(10)=1.17$, $p=0.27$. Figure 1 shows a substantial difference in the use of the non-authority markers *I think* and *ik denk* between the British experts ($M=0.71$, $SD=0.76$) and Dutch judges ($M=6.91$, $SD=3.58$). This difference is statistically significant $t(7)=-4.49$, $p=0.0021$. The results demonstrate that there is overall no significant difference in the use of authority markers *I think* and *ik vind* by both judge pairs, but the Dutch jury employed the non-authority marker *ik denk* significantly more than the British jury employed the non-authority marker *I think*.

Male and female results

Comparing the two male participants to each other, a contrast is noticeable in the use of non-authority markers *I think* and *ik denk* in Figure 4. Paul's data showed a frequency of 120 *I think*'s as authority markers, and only 4 times did he employ a non-authority marker. Robert expressed the non-authority marker *ik denk* 20 times, and 79 instances of authority markers were found in his data. In contrast to the men, the female characters showed a lower usage of authority markers: 29 instances of authority markers occurred in Mary's transcript, and 64 instances were found in Janny's. Moreover, Mary used the non-authority marker only once. Janny, on the other hand, used it 19 times. The results for the men are represented in Figure 4 which shows the raw frequency of authority markers *I think* and *ik vind* and non-authority markers *I think* and *ik denk* as spoken by the British and Dutch male judge for one episode.

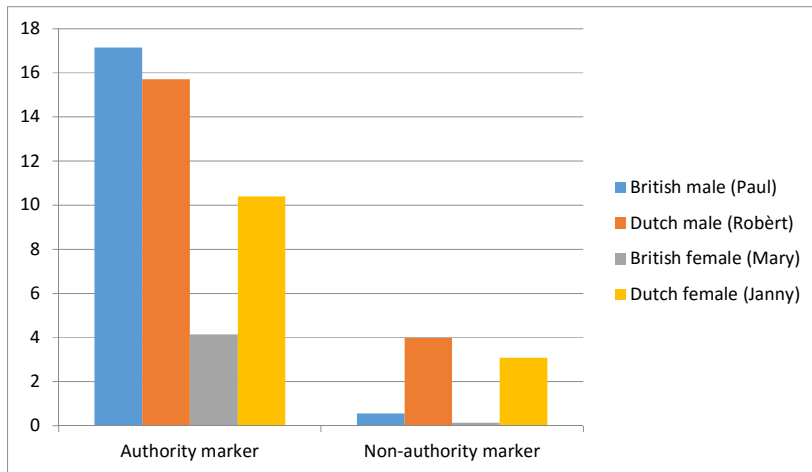


Figure 4. The average use of authority markers *I think* and *ik vind* and non-authority markers *I think* and *ik denk* for each judge.

There seems to be a considerable difference in the occurrence of the authority markers *I think* and *ik vind* between Paul and Robèrt when looking at Figure 4. Paul ($M=17.14$, $SD=6.09$) employed the authority marker approximately 1 times as much as Robèrt ($M=15.71$, $SD=7.02$). This difference, however, is not significant $t(12)=0.41$, $p=0.69$. Comparing the non-authority markers *I think* and *ik denk*, this difference is, however, statistically significant $t(7)=-3.19$, $p=0.02$. Robèrt used the non-authority marker ($M=3.98$, $SD=2.72$) almost 7 times as much as Paul ($M=0.57$, $SD=0.79$). Figure 4 also shows a substantial difference in the use of authority markers and non-authority markers between Mary and Janny. Janny ($M=10.40$, $SD=3.37$) employed the authority marker 2.5 times as much as Mary ($M=4.14$, $SD=1.68$). This difference is statistically significant $t(9)=-4.39$, $p=0.0013$. Janny also expressed the non-authority marker ($M=3.09$, $SD=1.93$) 22 times as much as Mary ($M=0.14$, $SD=0.38$). Table 8 summarises the results for the authority markers *I think* and *ik vind* and non-authority markers *I think* and *ik denk* for every group.

	Authoritative markers <i>I think</i> and <i>ik vind</i>	Non-authoritative marker <i>I think</i> and <i>ik denk</i>
General	Not significant	Significant
Male judges	Not significant	Significant
Female judges	Significant	Significant

Table 8. Overview of the results on authority markers *I think* and *ik vind* and non-authority markers *I think* and *ik denk* within the general, male, and female group.

6.2 Discourse particle *hè* versus question tags

General results

The Dutch data showed a high frequency for the discourse particle *hè*: 116 instances were found. Tag-questions occurred 20 times over seven episodes in the British data. *Hè* was not the only discourse particle that appeared at the end of Dutch sentences. Other discourse particles such as *zeg maar* (19 instances), *hoor* (29 instances) and *weet je wel* (1 instance) were also found in the data, but were not included, because they did not encourage a direct response from the hearer, like *hè*, did. Figure 5 shows the average use of the Dutch discourse particle *hè* in comparison with British tag-questions as spoken by the British and Dutch judges respectively.

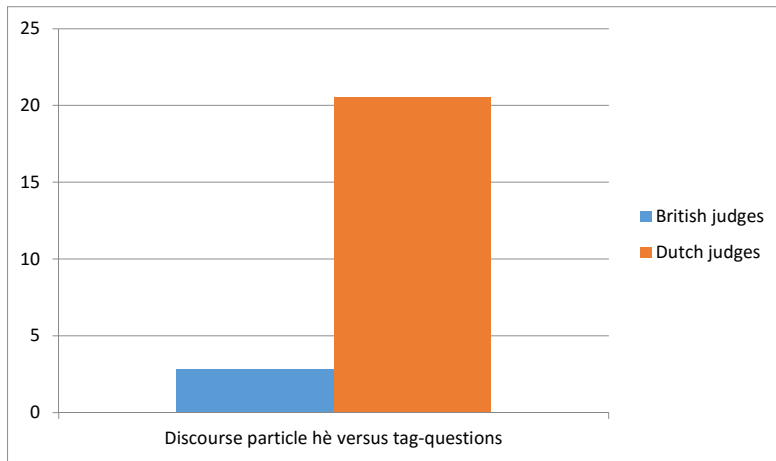


Figure 5. Raw frequency of the Dutch discourse particle *hè* and British tag-questions as spoken by the British and Dutch judges for one episode.

There is a vast difference between the use of these two different particles as Figure 5 displays. An independent t-test shows that there is a significant difference between the use of *hè* and British tag-questions $t(7)=-7.74, p=0.00011$. The Dutch ($M=20.55, SD=5.72$) used *hè* nearly 6 times as much as the British ($M=2.86, SD=1.95$) employed a tag-question.

Male and female results

Robèrt had a higher frequency of final particles than his other three colleagues: 91 instances of *hè* occurred in his speech, while the number was much lower in Janny's speech. She used the discourse particle 25 times, Paul employed tag-questions 13 times and Mary only 7. Figure 6 presents the average use of *hè* used by Robèrt and Janny in comparison with question-tags as spoken by Paul and Mary.

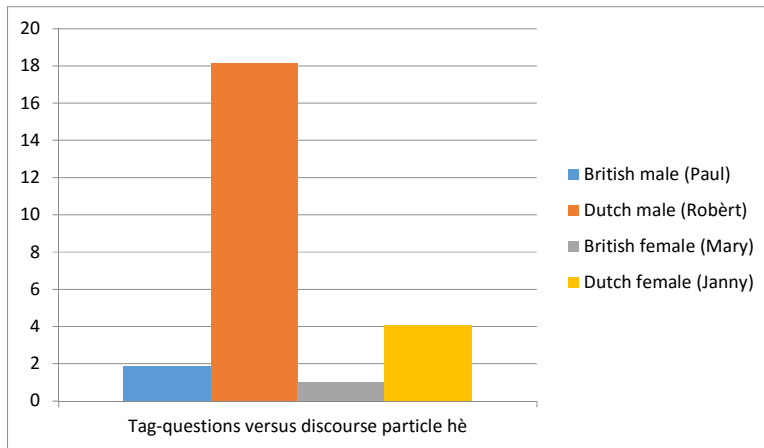


Figure 6. Average use of discourse particle *hè* used by Robèrt and Janny in comparison with question-tags used by Paul and Mary.

The general results already gave a clear indication on the use of these particles. The results from the independent t-test show no surprises. The difference between Robèrt ($M=18.11$, $SD=4.48$) and Paul ($M=1.86$, $SD=2.04$) is statistically significant $t(8)=8.74$, $p=0.000012$. Robèrt used *hè* nearly 10 times as much as Paul used a tag-question. For the women, Janny used *hè* ($M=4.06$, $SD=2.61$) 4 times as much as Mary employed a tag-question ($M=1.00$, $SD=0.82$). This result is significant $t(7)=2.96$, $p=0.02$. Table 9 summarises the results on discourse particle *hè* and question-tags.

	Dutch discourse particle <i>hè</i> versus British tag-questions
General	Significant
Male judges	Significant
Female judges	Significant

Table 9. Overview of the results on the Dutch discourse particle *hè* versus British question-tags within the general, male, and female group.

6.3 Positive and negative softeners and strengtheners

General results

251 instances were interpreted as positive strengtheners (e.g. *that's **really** good*) in the researched material of the British jury. In the Dutch data, positive strengtheners, such as *dat is **heel** goed*, occurred 219 times. Alongside positive strengtheners, positive softeners were also found in both sets of data. In total, 30 positive markers were softened by the British judges (e.g. *that's **pretty** good*), and 59 instances were used by the Dutch experts (e.g. *dat is **best wel** goed*). Furthermore, *wel* was an interesting particle to examine, because when it was emphasised, it functioned as a strengthener, as in the example *dit is **wel** heel goed*. Without emphasis, *wel* could also function as a softener. In the example *dat is best wel goed*, *wel* is preceded by another softener *best* and together they weaken the claim of the argument. The transcripts also showed instances of negative strengtheners: *GBBO* had 188 instances where one was used (e.g. *there's **so much** wrong*), and this number was 99 in *HHB* (e.g. *er is **echt heel veel** mis*). Negative markers were also weakened by using a negative softener. The British judges used 152 negative softeners (e.g. *it's **a little bit** heavy*), and the Dutch experts were accountable for 210 instances of these softeners (e.g. *een klein beetje zwaar*). Figure 7 presents the raw frequencies of all positive and negative softeners and strengtheners as used by the British and Dutch judges for one episode.

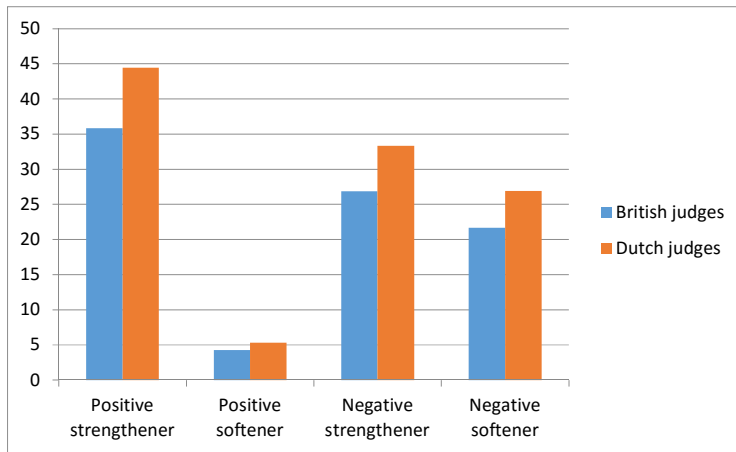


Figure 7. Average use of positive strengtheners and softeners, and negative strengtheners and softeners as employed by the British and Dutch judges calculated.

All the results displayed in Figure 7 are not statistically significant at $p < 0.05$.

However, the findings on male and female results will show different results.

Male and female results

A comparison was first made between the two men: Paul used 140 positive strengtheners, 18 positive softeners, 126 negative strengtheners, and 94 negative softeners. Robèrt, then, used 135 positive strengtheners, 29 positive softeners, 79 negative strengtheners, and 121 negative softeners. Paul seemed to use a substantial amount of negative strengtheners, to be more specific, 22 more, compared to Robèrt. Considering the female judges, Mary's data showed 111 occurrences of positive strengtheners, 12 positive softeners, 62 negative strengtheners, and 58 negative softeners. In Janny's data, 84 instances of positive strengtheners, 30 positive softeners, 20 negative strengtheners, and 89 negative softeners were found. Altogether, the results are shown in Figure 8 which displays the average use of each of these positive and negative softeners and strengtheners as employed by every judge for one episode.

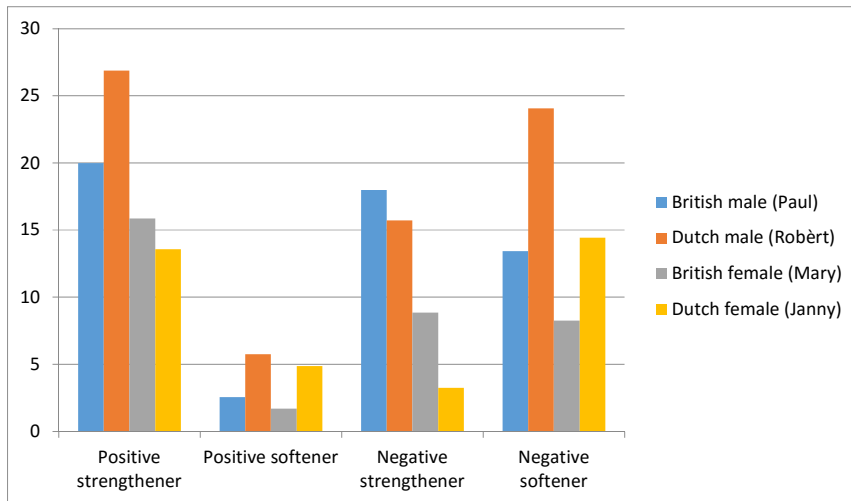


Figure 8. Raw frequency of positive strengtheners and softeners, and negative strengtheners and softeners as employed by each judge calculated for one episode.

Figure 8 shows numerous considerable variations in the data. The frequency of the positive strengtheners and negative softeners used by Robèrt stand out the most. The use of positive strengtheners by Robèrt ($M=26.87$, $SD=6.72$) showed a substantial difference when compared to Paul ($M=20.00$, $SD=4.47$). This difference is statistically significant $t(10)=-2.25$, $p=0.04$. Thus, Robèrt used a positive strengthener almost 1.5 times much as Paul. The second striking result is the outcome on negative softeners between both men. This outcome is also statistically significant $t(11)=-2.93$, $p=0.01$. Robèrt used the negative softener ($M=24.08$, $SD=7.62$) considerably more than Paul did ($M=13.43$, $SD=5.91$). Not only did Robèrt employ many negative softeners, he also used an extensive amount of positive softeners. Robèrt employed them ($M=5.77$, $SD=2.84$) twice as much as Paul ($M=2.57$, $SD=2.63$). This difference is statistically different $t(12)=-2.19$, $p=0.04$.

Considering the female judges, Janny, like Robèrt, used a huge amount of softeners, both in her negative comments as well as in her positive comments. The differences between Mary and her are statistically significant at $p<0.05$ for both types of softeners usage. Furthermore, Mary's data showed a high number of negative strengtheners. She tended to use one approximately 3 times ($M=8.86$, $SD=2.61$) as much as Janny ($M=3.25$, $SD=3.44$). This difference is statistically significant $t(11)=3.44$, $p=0.0055$. Table 10 summarises the results for positive and negative softeners and strengtheners for the general, male, and female group.

	Positive strengtheners	Positive softeners	Negative strengtheners	Negative softeners
General	Not significant	Not significant	Not significant	Not significant
Male judges	Significant	Significant	Not significant	Significant
Female judges	Not significant	Significant	Significant	Significant

Table 10. Overview of the results on positive strengtheners, positive softeners, negative strengtheners, and negative softeners within the general, male, and female group.

Summary

To sum up the general results, five out of seven hypotheses were confirmed. There were no significant differences between the British and Dutch judges in their use of the authority markers *I think* and *ik vind*, positive strengtheners, positive softeners, negative strengtheners and negative softeners. The other two results were not confirmed. The Dutch judges used the non-authority marker *ik denk* more than the British judges used the non-authority marker *I think*, and the Dutch judges used the discourse particle *hè* more than the British judges used question-tags.

Summing up the female results, one out of seven hypotheses was confirmed. There was no significant difference between Mary and Janny in the use of the positive strengtheners. The other six results were not confirmed. Janny used the authority marker *ik vind* as well as the non-authority marker *ik denk* more than Mary used the authority marker *I think* and non-authority marker *I think*. Janny also employed the discourse particle *hè* more than Mary used question-tags. Furthermore, Janny used more positive as well as negative softeners than Mary, while Mary employed more negative strengtheners than Janny.

As for the male results, two out of seven hypothesis were confirmed. There were no significant differences between Paul and Robèrt in the use of the authority markers *I think* and *ik vind*, and negative strengtheners. The other five results were not confirmed. Robèrt used the non-authority marker *ik denk* more than Paul used the non-authority marker *I think*. Robèrt also used the discourse particle *hè* more than Paul used question-tags. Furthermore, Robèrt employed more positive strengtheners, positive softeners and negative softeners than Paul.

7. Analysis and discussion

Each subsection discusses the most striking results for the general, female and male group.

7.1 Authority markers *I think* versus *ik vind*, and non-authority markers *I think* versus *ik denk*

The high frequency of 154 instances of *I think* in the data of the British jury is not striking. Brown and Levinson (1987) observed that in Britain “negative politeness is the most elaborate and the most conventionalised set of linguistic strategies for FTA redress; it is the stuff that fills the etiquette books” (as cited in Sifianou, 1992, 43). This would clarify the high number of *I think* in the data as *I think* could be interpreted as a negative politeness strategy, which mitigates potential FTAs against the contestant’s negative face. Consider the following example from *GBBO*:

- (9) Paul: ***I think*** *it’s over baked. I think* you just slightly blind
baked it too long.
Flora: *Ok.*
Mary: *It is over baked, but it isn’t bitter and it isn’t bad.*
Paul: *It is bad and it is bitter. Thank you very much indeed.*

(*GBBO*, episode 6, ‘Pastry’, 17:03-17:30)

Paul and Mary reveal their attitude about the cake towards Flora, who considers this a face-threatening act. That is why *I think*, but also *slightly*, are used to mitigate the FTA and reduce the impact of the negative comments. Nevertheless, Flora does not sound relieved at all (in the video) after Paul has given his critique, since she looks anxious. Paul has some harsh criticism when he says *it is bad and it is bitter* in direct response to Mary. *I think* is therefore not meant to weaken his own argument, but the opposite, it gives the utterance an extra boost. It is an instrument of authority rather than a negative politeness strategy in this strongly authority-based genre.

Most interpretations of *I think*, which has 149 occurrences, seem to be in line with Simon-Vandenberg’s (2000) description of *I think* as authority marker. However, there are five instances in the data where *I think* is an uncertainty marker and these could therefore be interpreted as negative politeness strategies. Also, Simon-Vandenberg (2000) assert that *I*

think in medial position could either express tentativeness, and thus, function as non-authority marker, or it could be an authority marker. The British data shows that *I think* in medial position tends to serve as authority marker, whereby it emphasises the theme of the utterance. Rather than showing distance, a quality of negative politeness strategies, *I think* in its function as authority marker shows personal involvement in an interaction.

The first general result shows no substantial difference between the two judge pairs in their use of the authority markers *I think* and *ik vind*. The British judges use *I think* 149 times and the Dutch 143 as authority marker. If every *I think* had been interpreted as a negative politeness strategy, as Brown and Levinson's (1987) theory suggests, there might have been a significant difference. The number of authority markers in the British data would have been lower than the number of authority markers in the Dutch data. Considering the results within the female and male group, Janny uses the authority marker *ik vind* twice as much as Mary uses the authority marker *I think*. Since the data of Paul and Robèrt shows no significant difference in the use of the authority markers *I think* and *ik vind*, the variation in the data between Mary and Janny is an indicator that Robèrt and Janny have a more symmetrical power distribution than Paul and Mary. This observation is also apparent in their word distribution as Paul uses twice as much words than Mary, but the difference between Robèrt and Janny is only roughly 1,800 words. The age gap between Paul and Mary as well as gender might be a reason for their uneven word distribution.

The general, male and female results demonstrate that the Dutch judges use the non-authority marker *ik denk* to a higher extent than the British judges use the non-authority marker *I think*. For this discussion, consider the given example from *HHB*:

- (10) Janny: *Waar heb jij zout in gedaan?*
 Martine: *Uh in het schuim.*
 Janny: *Mmh*
 Martine: *Een klein beetje zo.*
 Janny: *Maar ik denk dat je **best veel** in verhouding ook gedaan hebt.*

Translation:

- Janny: *Where did you put salt in?*
 Martine: *Eh in the foam.*
 Janny: *Mmh*

Martine: *A little bit*

Janny: *But I think you've done **quite a lot** in proportion too.*

(*GBBO*, episode 2, 'Mierzoet', 17:29-17:52)

Brown and Levinson (1987) do not have any suggestions for the Dutch regarding politeness strategies. One of the suggestions of this research is that *ik denk* can be seen as a positive politeness strategy, as in the excerpt above. In the excerpt, *ik denk* is used to soften the negative impact of the statement and Janny shows that way more appreciation for the candidate's positive face. Yet, *ik denk* can also be used in positive comments, as in the following example:

- (11) Robèrt: ***Ik denk** dat je heel tevreden mag zijn hoor. Ik durf zo 'n taart echt wel in de winkel te zetten.*

Translation:

Robèrt: ***I think** that you may be really pleased, mind you. I would even really put such a cake in my store.*

(*HBB*, episode 7, 'De Halve Finale', 46:11-47:12)

The other suggestion is to interpret *ik denk*, like the example in (14), as a negative politeness strategy, since the judge signals distance with *ik denk* to the candidate. The example in (13) could also be interpreted in this way, because if Janny in (13) and Robèrt in (14) had been convinced of their utterance, they would have used the authority marker *ik vind*. Instead, they appear not to be fully committed to their own arguments, which as a result, reduces the credibility of their status as two authoritative experts.

6.2 Discourse particle *hè* versus question-tags

The second general, female as well as male results shows an impressive number of the discourse particle *hè* in the Dutch data in comparison to question-tags in the British data. Krisner and van Heuven (2003) also say that *hè* "overwhelmingly" occurs in the Dutch spoken language (p. 166). Although it was not expected that the number of question-tags would be so low, because, like *hè*, these are a common feature of the English language. *Hè* draws the judge closer to the contestant, or other judge. This discourse particle asks for

approval from the other individual's positive face. The following example shows Robèrt asking approval from Janny:

- (12) Robèrt: *Ziet er netjes uit hè.*
 Janny: *Ja ziet er heel netjes uit.*

Translation:

- Robèrt: *Looks tidy, **doesn't it?***
 Janny: *Indeed, it looks very tidy.*

(HHB, episode 3, 'Cake', 28:42-29:02)

Krisner and van Heuven (1999) assert that *hè* asks for a direct confirmation, or acknowledgement, of the interlocutor as the speaker is not entirely certain about his own statement. Yet, in 45 of the 116 cases does *hè* only get a confirmation. Krisner and van Heuven (1999) do not point out what *hè* entails when it does not get a confirmation. In the other 71 instances, *hè* could be seen as a small interruption, because the judge waits for a reply from his interlocutor. Also, Robèrt and Janny ask more confirmation from their contestants than from each other. Janny asks 20 times for confirmation from the candidates, and only 4 times does she ask Robèrt. Robèrt asks twice as much confirmation from his contestants (61 times) than from Janny (30 times). *GBBO* displays the same pattern, like *hè*, with question-tags:

- (13) Paul: *This is very neat, **isn't it?***
 Mary: *It's a very good height and a very good attempt
 of the little flowers. Both meringues are good.*

(GBBO, episode 4, 'Dessert' 4, 29:21-29:40)

Although Mary does not directly confirm Paul, she backs up his argument by explaining what is very neat about the cake. Holmes (1995) would call such instances facilitative tags, which is the same as positive politeness. All question-tags in the data could be interpreted as facilitative tags, which is also the difficulty of Holmes (1995) categorisation, since two different interpretations are possible for one tag. Furthermore, almost half of the question-tags spoken by the British judges is confirmed by the interlocutor, and Paul and Mary ask as much confirmation from the contestants as from each other.

The constant use of the discourse particle *hè* shows that Robèrt and Janny have a very intimate relationship with each other and their candidates compared to Paul and Mary. Their use of this specific particle makes clear that directness does not necessarily entails being blunt towards the other. Nevertheless, with the constant usage of *hè*, the Dutch judges come across as subservient to their candidates. They are more dependent on them than the British judges are on their candidates, because the British data only shows a few occurrences of question-tags. This might explain why the British judges come across as more authoritative than their Dutch counterparts.

Furthermore, the use of the Dutch *zeg maar* (19 instances) and *weet je wel* (1 instances) in last position does not contribute to an authoritative image either. Both particles mitigate a potential face-threatening act as they obscure the intentions of the judge, especially since the final position emphasises the vagueness of these particles in the arguments.

6.3 Positive and negative softeners and strengtheners

The Dutch data shows no significant differences in the use of positive and negative softeners and strengtheners compared to the British judges' use of these politeness strategies. Bosewitz and Kleinschroth (2004) claim that the British English language has a surfeit of softeners, but Mellaard (2008) contends that the Dutch also make fervent use of these, like the British. The general results seem to be in line with Mellaard's (2008) argument. Considering the results within the male group, Robèrt employs a huge amount of positive and negative softeners compared to Paul. An example of a negative softener by Robèrt in *HBB* is provided:

- (14) Robèrt: ***Best veel stress gehad hè?***
 Michiel: *Ik heb heel erg stress gehad ja. En waarom ik weet het eigenlijk niet.*
 Robèrt: *Ik zie dat ook een beetje aan het eindresultaat hè. De stress.*
- Translation:
- Robèrt: ***Quite a lot of stress you've had, haven't you?***
 Michiel: *I have had a lot of stress yes. And I don't even really know why.*
 Robèrt: *I can also see a bit of it when I look at your final product, can't I. The stress.*

(*HBB*, episode 6, 'Klassiek', 11:08-12:02)

Applying Brown and Levinson's (1987) theory to this excerpt, the softener *een beetje* (Br: *a bit*) is used to minimise the face-threatening-act of the negative comment, and shows that Robèrt cares for Michiel's positive face. Therefore, such softeners could be considered positive politeness strategies. The odd thing about the results is that Robèrt makes extensive use of positive softeners as well as positive strengtheners, compared to Paul. On the one hand, he weakens his arguments by using positive softeners, but, on the other hand, his use of positive strengtheners gives his positive arguments an extra boost. Yet, Robèrt's extensive use of softeners shows that he appears to be not showing as much authority in his discursive actions than Paul does.

Looking at the results within the female group, Janny, like Robèrt, is keen on employing more positive as well as negative softeners than Mary. The British female judge Mary, on the other hand, uses significantly more negative strengtheners than Janny. These negative strengtheners boost the negative effect of the comment, like in the following example from *GBBO*:

- (15) Mary: *It's rich, it's creamy once this is all assembled
you **really** can't taste the bay leave.*

(*GBBO*, episode 9, 'Chocolate', 16:14-16:48)

Mary is not attempting on minimising the face-threatening-act against the candidate's negative face. Instead, she does the opposite, because she increases the effect of the face-threatening-act by using *really* to emphasise what is wrong about the bake. While Janny weakens her arguments by using positive and negative softeners, Mary gives her negative arguments an extra boost, and hence, Mary might seem to be more authoritative in her discursive actions than Janny.

6.4 Responses of contestants

The Dutch contestants are resistant in their comments to their judges when they do not agree with them, as in the given example from *HHB*:

- (19) Robèrt: *Maar een macaron is toch met kookschuim?*
Fina: *Ja, je bedoelt met eiwitschuim?*
Robèrt: *Ja, en met honderd twintig graden (?) suikerwater derbij.*
Fina: *Dat is de Italiaanse macaron en ik maak de Franse...*
Robèrt: *Nee, dat is de Franse macaron.*

Fina: *Is dat juist andersom? Ok.*
 Robèrt: *De Italiaanse ma macaron die uh ken ik nie.*
 Fina: *Die is met suiker. Met met uuh.*
 Robèrt: *Nee dat is de Franse.*
 Fina: *Ik zal mijn kookboek meenemen de volgende keer
 en dan laat ik het je zien.*
 Robèrt: *Is goed dan zal ik... zal ik het je uitleggen.*

Translation:

Robèrt: *But a macaron is with foam right?*
 Fina: *Yes, you mean egg white foam.*
 Robèrt: *Yes, and with 120 degrees of (?) sugar water*
 Fina: *That's the Italian macaron and I'm making the French one.*
 Robèrt: *No, that's the French macaron.*
 Fina: *Is it the other way around? Ok.*
 Robèrt: *I don't know about the Italian macaron.*
 Fina: *That's the one with sugar. With with eh...*
 Robèrt: *No that's the French one.*
 Fina: *I'll bring my cookery book next time and I'll show you.*
 Robèrt: *That's fine I will I will explain it to you.*

(GBBO, episode 2, 'Mierzoet', 6:26-7:06)

Fina and Robèrt have a disagreement about macarons. Fina tries to convince Robèrt, even by bringing her cookery book (another power resource) to set him straight. In her conversation with Martine, the host of the show, Fina insists that she is right: she is making an Italian macaron, and not the French one, as Robèrt argues. She clearly questions Robèrt's authority and ridicules him when she says *I wouldn't argue against the master, would I?* (HHB, episode 2, 'Mierzoet', 7:17-7:40). There are other examples of resistance (Maartje in episode 4, 'Smullen van Brood', 44:23-45:03; Jaap in episode 2, 'Mierzoet', 35:23-35:53).

The British contestants are not as defensive as their Dutch counterparts. Only one example of resistance is found in the British data:

- (20) Paul: *The icing doesn't go with the filling. It's two completely different things.*
 Ian: *Well I'm not sure about that (mutters). I think something is*

missing from this dough, because it's way longer cooked in the oven.

Paul: *You got sugar in it?*

Ian: *That's the bit I'm wondering about. Whether I got the sugar in it.*

Paul: *I don't think you have sugar in there. Which is why you had it ages in the oven to get this colour and that's why it's dried out and becomes a crispy bap with icing on it. And that's what's sending all my senses out they don't marry. The second one is totally different. Soft, icing perfect, cream good, flavour of the lemon coming through.*

Ian: *Yeah uhu.*

(*GBBO*, episode 10, 'The Final', 15:37-16:51)

Ian does not take a firm stand in his own argument. He mutters and he uses two uncertain phrases *well* and *I'm not sure*. In the end, he concurs with Paul when Paul explains where things have gone wrong. The Dutch contestants might show more resistance, since they have a 'closer' relationship with Robèrt and Janny than their British counterparts do with the British judges. The Dutch judges and candidates share a common ground and perceive each other as somewhat similar (Brown & Levinson, 1987, p. 103). Hence, although Robèrt and Janny maintain a prominent power role as judges, power is not as easily accepted as it is for the British jury and contestants. The overall impression of *GBBO* is one where many anxious faces are apparent as Tamal's reaction makes clear, *it's weird how quiet it is. I feel like we're a herd of gazelles that is being picked out one by one by lions. Mary and Paul are the lions. They're hungry for bakers* (*GBBO*, episode 8, 'Patisserie', 8:10-8:20). The genre might also be a reason for why the British candidates react so apprehensively. Compliments and critique might feel as an obstruction of their freedom as these actions threaten their negative face (Brown & Levinson, 1987).

8. Conclusion

Four out of seven results support the first main hypothesis (Hfemale) that the British female judge Mary Berry shows more authority in her discursive actions than her Dutch colleague Janny van der Heijden. Mary comes across as more authoritative, because Janny's extensive usage of the non-authority marker *ik denk* makes her not as committed to her arguments as Mary. The significant use of the discourse particle *hè* makes Janny seem more dependent on her candidates, and she also uses substantially more positive as well as negative softeners to weaken her arguments. Furthermore, Mary uses substantially more negative strengtheners than Janny, and hence, Mary appears to be more harsh in her criticism to the candidates.

Considering the results within the male group, there are also four out of seven findings that support the second main hypothesis (Hmale) which states that the British male Paul Hollywood is more authoritative than his Dutch colleague. Robèrt uses substantially more of the non-authority marker *ik denk*. By using this marker, he does not seem to be fully convinced of his own arguments. Robèrt also uses the discourse particle *hè* more than Paul employs tag-questions, and as such, Robèrt seems to be relying more on his contestants than Paul does. Also, a high number of positive and negative softeners can be found in Robèrt's data which have as effect to reduce the impact of his claims, and thus, these results might explain why he comes across as less authoritative relative to Paul.

Only two out of seven results support the third main hypothesis (Hgeneral) that the British judges Paul Hollywood and Mary Berry appear to be more authoritative in their discursive actions than their Dutch counterparts Robèrt van Beekhoven and Janny van der Heijden. It is important to mention that the other five results do not have any conclusive indications for the hypothesis. These do not indicate that the British judges are more authoritative than the Dutch judges, nor do they conclude that the Dutch judges show more authority than their British counterparts. While the five results do not contribute to the hypothesis, the two significant results do show that the British judges show more authority in their discursive actions than their Dutch colleagues, since the Dutch jury employs the non-authority marker *ik denk* more than the British judges, and as such, they seem not to be taking the full responsibility for their statements. Furthermore, with their overwhelming use of the discourse particle *hè*, the Dutch judges may appear to be more subservient to their candidates than their British colleagues.

The general results are not in line with what Brown and Levinson's (1987) theory states. Brown and Levinson (1987) argue that the British, in general, have the tendency to use negative politeness strategies. Negative politeness strategies can be interpreted as facilitating understatement. Also, because the Dutch prefer positive face, they lean towards positive politeness, instead of negative politeness (Mellaard, 2008). This would mean for the present study that the British judges would appear to be less authoritative in their discursive actions than their Dutch counterparts as the British jury are inclined to understate arguments. However, this research has concluded that the British judges show more authority in their discursive actions than their Dutch colleagues, because Robèrt and Janny tend to rely more on their candidates' answers and appear to be not taking the full responsibility for their own arguments. Furthermore, the reason for why the Dutch judges come across as less authoritative in comparison to their British colleagues is not their frequent use of negative politeness strategies, as what might be suggested when considering Mellaard's (2008) argument. Instead, it is their use of the positive politeness strategy *hè* that makes them seem to be less credible authoritative experts. The other finding on the usage of the non-authority marker *ik denk* also reduces credibility, but it is debatable whether this marker is a positive or negative politeness strategy. Thus, the research's findings are not in line with Mellaard's (2008) argument.

It is important to point out the limitations of this study to prevent flaws for other researchers who attempt to study this topic. This research has been restricted to seven episodes from *GBBO* and seven episodes from *HHB*. It has only given an indication of the judges' authority for these fourteen selected episodes. The results do not pertain to the other five series of *GBBO* and other two series of *HHB*. The analysis of the other series might provide a more complete picture of the judges' authority, but this study has made the first attempt, and has shown a rough image of which discursive actions might or might not contribute to establishing authority. Although this study has provided a detailed explanation of seven politeness strategies, this research has not considered Searle's (1962) Speech Act Theory, another theory on politeness. For further research, it might be interesting to consider the frequency of speech acts, such as *might*, *could*, *should* in the data, and take these into account when authority is investigated as a whole.

Another limitation is the interpretation of *I think* in this research. Since this study used Simon-Vandenberg's (2000) theoretical framework for *I think*, this specific particle has received many interpretations as authority marker. Yet, the difficulty with this theory initially has been the interpretation of sentences as *I think it was slightly over the top*. Brown and

Levinson (1987) suggest that *I think* and *slightly* are negative politeness strategies. This would mean for this sentence that *I think* and *slightly* could also signal uncertainty. If such a sentence had been considered in its entirety, perhaps it would have been more appropriate to label the entire sentence as uncertainty marker, and hence, non-authority marker. However, this paper has treated such words separately in their contexts as Simon-Vandenberg's (2000) seemed to have a credible explanation for *I think* in this strongly-authority genre.

Considering softeners and strengtheners, this study has not taken into account their status as adverbs of degree. By using a scoring system, adverbs could be categorised according to degree. For example, the adverb *extremely* would score higher in the scoring system than the adverb *very*. When these adverbs have been attributed different scores, the scores could be multiplied with their frequency and an independent t-test will show more accurate results regarding these adverbs. Other possible research could focus on specific adverbs, link these gender and age and compare the results to previous research.

As the shows are broadcasts, the viewer may have an opinion about which judge is more authoritative, and therefore, further research could be based on qualitative research. Considering *I think*, researchers could select different types of sentences with *I think*, such as *I think the bake was over baked* and *I think the bake was slightly over baked*, for example, and see which sentences in their entirety viewers label as authoritative and non-authoritative, and moreover, ask why they label such utterances in that way. When watching the shows, accents and dialects also influence the way viewers regard judges as credible experts. An audio experiment could be set up that includes the accents of the four judges and viewers could be asked to label these accents from least authoritative to most authoritative.

The producers have had a pivotal role in the judges' distribution of power and their image on screen. Brown and Levinson's (1987) theory may have provided explanations for the judges' authoritative image, but the judges as well as candidates non-linguistic behaviour can say as much about how authority is established in these shows. What has to be kept in mind is that the candidates have been picked out during a casting process and their character might explain why, for example, the British contestants react with some much fear when they receive critique from Paul and Mary. Nadiya might have been selected because of her nervous behaviour, Flora because of her immense admiration for Mary, and Alvin because he always make a worried impression. These contestants might look anxious, because this behaviour is part of who they are. Furthermore, this paper has restricted itself to the broadcasts that have been aired on television and it has not investigated the extra filming material. Examining the extra material might give a different perspective of the judges' authority, since the episodes

have been edited by the producers, and thus, give an indication on the perception the producers have of how much power judges should have. This is also one of the reasons why the conclusions on the judges' authority cannot be generalised to the entire British and Dutch population. This research involves two case studies, which is another reason why no generalisations could be made.

The Great British Bake Off and *Heel Holland Bakt* are two fascinating shows that could be subject of further sociolinguistic research. This research has made the first step by examining how power and politeness are operationalised in these two strongly authority-ridden shows, and it has shown which discursive actions, in relation to politeness strategies, have contributed to establishing authority. It has demonstrated that the British judges Paul Hollywood and Mary Berry are more authoritative in their discursive actions than their Dutch colleagues Robèrt van Beckhoven and Janny van der Heijden, as their use of the positive politeness strategy *hè* makes them rely more on their contestants. Also, the use of the non-authority marker *ik denk* reveals that they are not as fully committed to their own arguments as their British colleagues. This research also pointed out the differences between the two female judges, and male judges. The next step for further research might be a comparison between the male and female judges and make a link to gender research. Qualitative research might also be valuable for perspectives on authority in this TV show genre.

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10. Appendices

Appendix A

Table 1. Distribution of *I think* in the data of *The Great British Bake Off*

	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10		Total (N)	%
	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary		
<i>First position</i>																
Authority:																
A. Grading marker (positive)	6	1	10	3	1	2	4	1	4	1	3	3	2	5	46	29.9
B. Grading marker (negative)	3	2	3		3		6		2	1	6				26	16.9
C. Contrast marker													1		1	0.6
D. Direction marker					1				1		3	2			7	4.5
E. Emphasis marker					1				1		1				3	1.9
F. Comment marker	9		8	2	3	2	8		6		12	2	1	1	54	35.1
Non-authority ("uncertainty"):																
G. Comment marker			1					1							2	1.3
H. Process marker					1										1	0.6
<i>Medial position (focus marker)</i>																
Authority:																
J. Grading marker (positive)			1	1	1			1	1				1		6	3.9
K. Grading marker (negative)					1										1	0.6
L. Comment marker	1	1					2						1		5	3.2
Non-authority ("uncertainty"):																
M. Comment marker															0	0.0
N. Process marker															0	0.0
<i>Last position</i>																
Non-authority ("uncertainty"):																
O. Afterthought	1				1										2	1.3
Subtotal	20	4	23	6	13	4	20	3	15	2	25	5	8	6		
Total (+ non-authoritative)	24		29		17		23		17		30		14		154	100.0
Authority marker <i>I think</i>	23		28		15		22		17		30		14		149	96.8
Non-authority marker <i>I think</i>	1	0	1	0	2	0	0	1	0	0	0	0	0	0	5	3.2

Table 2. Distribution of *ik vind* in the data of *Heel Holland Bakt*

Functions <i>ik vind</i> <i>First position</i>	Episode 2		Episode 3		Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Total (N)	%
	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny		
Authority:																
A. Grading marker (positive)	6	3	7	5	5	4	2	5	6	7	4	5	3	5	67	36.8
B. Grading marker (negative)	1	1	8	4	2	1	1		2		3	1	1	2	27	14.8
C. Contrast marker		3	1	2		1	2				1	1			11	6.0
D. Emphasis marker											1				1	0.5
E. Comment marker							1					1	1		3	1.6
Non-authority ("uncertainty"):																
F. Comment marker															0	0.0
<i>Medial position (after 'dat') (reversal)</i>																
Authority:																
G. Grading marker (positive)	2		5		1	1	3		1	2	3	3	1	1	23	12.6
H. Grading marker (negative)			1	1								2	1		5	2.7
I. Comment marker									1						1	0.5
<i>Last position (reversal)</i>																
Authority:																
J. Grading marker (positive)	2			1		1								1	5	2.7
K. Grading marker (negative)															0	0.0
L. Comment marker															0	0.0
Non-authority ("uncertainty"):																
M. Comment marker	1	1							1						3	1.6
Subtotal	12	8	22	13	8	8	9	5	11	9	12	13	7	9		
Total	20		35		16		14		20		25		16		146	80.2
Authority marker <i>ik vind</i>	18		35		16		14		19		25		16		143	78.6
Non-authority marker <i>ik vind</i>	1	1	0	0	0	0	0	0	1	0	0	0	0	0	3	1.6

Table 3. Distribution of *ik denk* in the data of *Heel Holland Bakt*

<i>ik denk</i>	Episode 2		Episode 3		Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Based on N=182
	Robert	Janny	Robert	Janny	Robert	Janny	Robert	Janny	Robert	Janny	Robert	Janny	Robert	Janny	Total (N) %
<i>First position</i>															
Non-authoritative ("uncertainty"):															
A. Change of opinion	3														3 1.6
B. Grading marker (negative)		1	1												3 1.6
C. Grading marker (positive)					2						1				3 1.6
D. Comment marker		1	2				1	1	1	1			1	1	9 4.9
E. Process marker	1		2				1	1	1	1		1			6 3.3
F. Contrast marker		1													1 0.5
<i>Medial position</i>															
Non-authoritative ("uncertainty"):															
G. Process marker															0 0.0
H. Direction marker				1											1 0.5
I. Grading marker (negative)	1								1						2 1.1
J. Grading marker (positive)															0 0.0
Non-authoritative ("uncertainty"):															
<i>Last position</i>															
K. Afterthought			1		1			2	2	1	1				8 4.1
Subtotal	5	3	2	5	3	1	1	4	4	3	2	1	1	1	36 19.8
Non-authority marker <i>ik denk</i>	8		7		4		5		7		3		2		36 19.8
plus non-authority marker <i>ik vind</i>	1	1	0	0	0	0	0	0	1	0	0	0	0	0	3 1.6

Appendix B

Table 4. Distribution of *hè* in the data of *Heel Holland Bakt*.

	Episode 2		Episode 3		Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		
	Robèrt Janny		Robèrt Janny		Robèrt Janny		Robèrt Janny		Robèrt Janny		Robèrt Janny		Robèrt Janny		Total (N)
<i>hè</i>	10	2	10	3	17	7	11	3	17	5	15	0	11	5	116
<i>Confirmed</i>	5	0	5	3	4	6	9	1	12	4	10	0	10	2	71
<i>Not confirmed</i>	5	2	5	0	13	1	2	2	5	1	5	0	1	3	45
<i>To candidate</i>	8	2	8	2	12	6	9	2	10	4	11	0	9	4	71
<i>To judge</i>	2	0	2	1	5	1	2	1	7	1	4	0	2	1	45
Total	12		13		24		14		22		15		16		116

Table 5. Distribution of question-tags in the data of *The Great British Bake Off*

	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10		
	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Total (N)
Tag questions (facilitative tag)	2	1	0	2	3	0	1	1	6	1	1	2	1	0	21
<i>Confirmed</i>	1	0	0	1	1	0	0	1	3	1	1	2	0	0	11
<i>Not confirmed</i>	0	1	0	1	2	0	1	0	3	0	0	0	1	0	9
<i>To candidate</i>	1	1	0	0	2	0	0	1	3	1	0	1	0	0	11
<i>To judge</i>	1	0	0	2	1	0	1	0	3	0	1	1	1	0	9
Total	3		2		3		2		7		3		1		21

Appendix C

Table 6. Distribution of positive and negative softeners and strengtheners in the data of *The Great British Bake Off*

Positive markers	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10	
Softeners	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary
1. not too (bad, much etc.) (downtoner)					2		3		2					
2. bit of (mod. Adj.)	1				1		1				1			
3. a bit of (mod. Noun)	1		2								1			
4. rather														
5. a little bit (mod. adv.)													1	
6. almost (Mod. Adj.)	1						1		1					
7. slightly														
8 sort of														
9. pretty (mod. Adj.)	1	1	2				2							
10. fairly (Mod. Adverb).	1				1								2	
11. about (mod. Adj.)									1					
12. some														
13. just														
Subtotal	5	1	2	2	3	1	7	0	1	3	0	2	0	3
Total	6		4		4		7		4		2		3	
Negative markers	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10	
Softeners	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary
1. slightly (mod. Adverb)		1			1		1	1	1	1				
2. slightly (mod. Verb).	1		3				4		1					
3. a bit (mod. Adj.)	4				2	4	3	1	3		1	1	1	
4. a bit of (mod. Noun)	4		3	2	4		2	1		1		1		
5. a bit (mod. Adverb)			2				1							
6. a little bit (mod. Verb)		2			1	2	1			1				
7. a little bit (mod. Adv.) (too sticky)	2	2		1			2		1		2	1	1	
8. a little bit (mod. Adj.)	1	5	4	2	1	4	3	1		1				
9. a little bit (op zichzelf)	3	1			1		2			1		1	1	1
10. almost (mod. Verb)	2		1		1				2				2	
11. probably (sent. Adv)														
12. about (mod. Adj.)		1			1									
13. a little (mod. Verb)					1		1			1				
14. a little (mod. Noun)					1									
15. maybe (sent. Adverb)		1	1	1			1	1			1		1	
16. not very (downtoner)														
17. sort of (adverb)									1					
18. probably (sent. Adverb)	1		1		1		1							
19. a little (mod. Verb)		1												
20. perhaps (sent. Adverb)	1	1							1					
21. pretty (mod. Adj)				1	1									
22. not too good (downtoner)							1							
23. some (mod. Adj)											1			
24. not very (downtoner)											1			
25. sort of (adverb)														
26. just (emphasizer)	1	1	2	1	2						1		1	
Subtotal	20	16	17	8	16	12	19	8	9	5	7	6	6	3
Total	36		25		28		27		14		13		9	

Positive markers	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10	
Strengtheners	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary
1. very (mod. Adj.)	9	10	4	1	3	4	5	2	5	8	15	10	5	3
2. really (mod. Adj.)	2		7	1		1	1	1	2	1	3	1	1	1
3. really (mod. Adverb)				1			1			1	1			
3. really (mod. Verb)	1				1		2		2				1	1
3. much														
4. a lot(s) of (Adverb of degree)	1					1					1	1		
5. absolutely (mod. Adj.)	1	3	1	1		2		4		1		1		
6. absolutely (mod. Verb)	1													
6. totally (mod. Adj.)	1	1												1
7. full of (adverb of degree)													1	
8. very very (Mod. Adj.)	2	2		2			4	2			4	2		
9. (at) all (adverb of degree)			1	1	3	1	2		4	3	1			1
10. strongly														
11. exceptionally														
12. particularly (mod. Adverb)									1	1				
13. most (mod. Adj.)							1							1
14. awful lot														
15. truly														
16. certainly														
17. so (mod. Adj.)	1						1							1
18. definitely (mod. Adj.)		1												
19. more														
20. surely (sentence adverb)		1												
21. greatly														
22. really really						2								
23. extremely (mod. Adj.)							2							
24. perfectly														
25. nicely (mod. Verb)					1			1	1					
26. much much (mod. Adv.)								2						
27. beautifully														
28. exactly (mod. Adv)													1	
29. exceedingly														1
30. really most														
31. indeed (sent. Adv.)		1			1									
32. obviously (sent. Adv)			1											
32. perfectly (mod. Adverb)					1	1							1	
33. actually (sent. Adverb)														
34. correctly (mod. Verb)					1									
35. beautifully (mod. Verb)		1					1	2		1	1			
36. beautifully (mod. Adverb)										1	1		1	
36. purely							1							
37. actually (mod. Adj.)								2						
38. always (sent adv.)								1					1	
39. certainly (sent. Adverb)							1				1			
40. just (adverb-emphasis)	1	2	1		1	1	1						2	1
41. quite (mod. Adverb)	1			1				2		1			1	1
42. quite (mod. Adj.)	3		3		2	3			1				2	
43. quite (mod. Noun)									1					
Subtotal	24	22	18	8	12	16	19	15	23	19	25	19	19	12
Total	46		26		28		34		42		44		31	

Negative markers	Episode 4		Episode 5		Episode 6		Episode 7		Episode 8		Episode 9		Episode 10	
Strengtheners	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary	Paul	Mary
1. all (Adverb of degree)	4		1		2	1	3		1	1	2		2	3
2. overwhelmingly														
3. slightly (sarcastic)														
4. very (mod. Adj.)	3		2	1		3		2	2	2		1		
5. definitely (mod. Verb)						1								
6. lots of (adverb of degree)			1								2			
7. really (mod. Verb).				1		1			4			1	1	
7. really (sent. Adverb)					1		1							
8. really (mod. Adj.)								1						
8. very very	2	2		4										
9. a lot (of) (adverb of degree)			1		1		1		1				1	
10. so (mod. Adverb)			1		1									
11. so (mod. Adj)					1				2					
11. more														
12. barely														
13. too (mod. Adverb)			3	1			4		1	3				
14. so much														
15. never (adverb)													1	
17. certainly														
18. totally (mod. Verb)			1										1	
19. always														
20. much (Mod. Adverb)		1												
21. too much														
22. a lot more														
23. much (mod. Adj)					1	1					3			
24. far (mod. Adverb)					1		1		1					
25. obviously (sent. Adverb)							1		1					1
26. any (mod. Adj.)										1				1
27. exactly													1	
28. loads of (adverb of degree)											2			
29. particularly														
30. completely													1	
31. Unfortunately (sent. Adverb)		1	1											
32. Certainly (sent. Adverb)		1		1										
33. surely			1											
34. always (sent adverb)			2				1							
35. highly								1						
36. strongly (mod. Adj.)							1							
37. properly (mod verb)											1			
38. just (adverb-emphasis)	2		8	4	4	3	5	4	3		1	1	2	2
39. quite (mod. Adj.)	7		2		3		2	1	4	1	1	2		2
40. quite (mod. Verb).		1					1	1			1			2
41. quite (mod adv.)			1				2	1			1			
Subtotal	18	6	25	12	15	10	23	10	21	8	14	5	10	11
Total	24		37		25		33		29		19		21	

Table 7. Distribution of positive and negative softeners and strengtheners in the data of *Heel Holland Bakt*.

	Episode 2		Episode 3		Episode 4		Episode 5		Episode6		Episode 7		Episode8	
	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny
Positive markers														
Strengtheners														
1. zo	1			1										
2. echt	6	1	3	2	3	1	3		3	2	6		2	2
3. echt helemaal		1												
4. echt heel erg	2	1									2		1	
5. heel	4	5	9	11	6	6	6	3	12	9	10	7	6	8
6. hele		1				1	1		1	1		3	1	1
7. echt heel	2		1				1		1		1		1	
8. heel erg	3		2				2		4		2		1	
9. super	1					1								
10. echt wel	1												1	
11. absoluut	1	1			1			1	1					2
12. totaal				1										
13. vooral			1											
14. helemaal				1	1						1			
15. heel veel				1								1		
16. veel												1		
17. erg	1		2			1						1		
18. een stuk					1									
19. wel heel	1	1				2	1							
20. zeker					1	1								
21. wel heel erg							1							
22. altijd							1							
23. enorm veel							1							
24. enorm							1							
25. meest									2					
26. zeer									1					
27. wel heel		1									1			
28. echt super													1	
20. het meeste											1			
Subtotal	23	12	18	17	13	13	18	4	25	12	24	13	14	13
Total	35		35		26		22		37		37		27	

Positive markers	Episode 2		Episode 3		Episode 4		Episode 5		Episode6		Episode 7		Episode8	
Softener	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny
1. gewoon														
2. een beetje		1			1				1		2		1	
3. redelijk	1						1							
4. wel	1				2		1	1			1			
5. best				2					1					
6. bijna			1	1					1				2	
7. op zich			1				1							
8. wat			1					1			1			
11. heel klein beetje						1								
12. aardig					1	1								
13. behoorlijk						1								
14. op zich					2									
15. wel redelijk					2									
16. wel							1	1	1		1		1	
17. niet te veel								1						
18. iets										2				
19. wel heel							1			2	1			
20. niet te										1				
21. net							1						1	1
22. eigenlijk	1								1	1	2	1		
23. misschien						1		1						
Subtotal	3	1	3	3	8	4	5	6	3	8	5	4	2	4
Total	4		6		12		11		11		9		6	
Negative markers	Episode 2		Episode 3		Episode 4		Episode 5		Episode6		Episode 7		Episode8	
Strengtheners	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny
1. te	6				3		4	2	3		5	1	1	1
2. echt	4	2	2		2		2		3					
3. echt te	2		1		1						1		1	
4. echt heel	2										1			
5. heel erg		1												
6. hele	1						1						1	
7. absoluut	1						2							
8. heel	1	1		1				2	2		1		1	
9. echt helemaal	2													
10. te veel			1					1					1	
11. zeker			1											
12. helemaal			2		1		1	1	2	1				
13. zo			1											
14. een stuk			1											
15. heel					2			2						
16. te veel							4		1					
17. zeer							1							
18. veels te							2				1			
19. heel veel								1						
20. erg										2				
21. veel												1		
Subtotal	19	4	9	1	9	0	17	9	11	3	9	2	5	1
Total	23		10		9		26		14		11		6	

Negative markers	Episode 2		Episode 3		Episode 4		Episode 5		Episode6		Episode 7		Episode8	
	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny	Robèrt	Janny
1. bijna niet	1			1			2		1					
2. best veel		1												
3. bijna zelfs		1												
4. vrij(wel)	2	2		2		1				4		2		2
5. een fractie		1												
6. niet echt (heel)	2		1							1				
7. niet helemaal	2		2	4	1	2	2	3		1	1	1	1	1
9. beetje	1		3	5		1	4	2	5		4		5	1
10. wel	4	2	3	1	1				2				3	
11. iets	1		2	1	2	5	3		5		5	3	2	
12. wat			1	3	2	4	5	1	2	2	1		4	
13. niet echt heel			2											
14. niet zo			2				2				1			
15. niet meer								1						
16. redelijk					1		1							
17. best veel									1					
18. behoorlijk										2				
19. niet te veel										1				
20. net									1		1			
25. wel even									1					
26. niet per se									1					
27. best									1					
28. niet echt											1		1	
29. niet te											1	2	1	1
30. niet veel														
32. op zich													1	
33. ietsje														1
34. beetje beetje		2		2										
35. misschien	2			2		2			2	1		3	1	1
36. eigenlijk	3	1		1			1		3	3	1		1	1
Subtotal	18	10	16	22	7	15	19	8	25	15	16	11	20	8
Total	28		38		22		27		40		27		28	

Jonkers, s4106520/60

Appendix D: transcripts of *The Great British Bake Off* and *Heel Holland Bakt*

20150826_S6E04_Dessert_TheGreatBritishBakeOff

Signature Challenge

03:12-04:01

Paul: Good morning.
Mat: Good morning.
Mary: Good morning.
Mat: Good morning.
Mel: Good morning.
Mary: So what kind of crème brule are you going to make?
Mat: Ok. I'm making coconut and lime crème brule but it's quite refreshing.
I tried a few and they're really sweet and a bit a sort of switly?? I found this a bit light really.
Paul: Should I think coconut is sweet then? *Indirect question.*
Mat: It is sweet but yeah ehm it's something that I quite like.
Mary: What do you think is going to be the tricky part of this?
Mat: I think because I got reasonably large ramekins gettin' them cooked and then cooled down in time. Cause they're quite thick.
Mary: Oh.
Paul: It is not so much the depth. It's the distance for the heat to penetrate to cook.
Mat: Yeah I had eh a couple of issues where they weren't as set as I've liked them to have been. So obviously leaving them in the oven long enough. That I can get them cool again that's my main issue.
Paul: Ok. Thank you.

04:24-04:37

Paul: Why have you chosen those flavours?
Sandy: I've grown up with liquorish and actually the combination of the subtleness of liquorish against the milkiness of cream is absolutely sublime.
Paul: Good luck.
Sandy: Thanks.

05:19-05:53

Ugne: I'm putting Marula Fruit liqueur to flavour them.
Mary: Show us this unusual fruit.
Ugne: It's eh it's marula fruit liqueur which comes from marula fruit in Africa. When it gets ripen on the tree it gets drunken fruit literally. It's really...
Mel: Oh that's very nice.
Paul: Is it?
Mary: Smells like an Irish liquor.
Ugne: It's very similar to Irish liquor but it has this little flavour which is a bit different.
Mel: Share the love Paulie?
Paul: Do you want some Mel?

Met opmerkingen [M1]: Medial position. Comment marker (L). Authority

Mel: Yes please. Isn't that nice?
Mary: Nice. It's **absolutely** delicious.

06:15-06:46

Paul: Now you've put the black berries in the base and you put the Brule mix on top of that. Do you ever get any bleeding from the fruit into the Brule?
Alvin: No sure. That's why I did not cut them.
Mary: You're putting crème Brule onto a plate...
Alvin: Decorating it with some fresh berries on top. I'm still waiting for the edible pances to come if it doesn't... it will work I'm sure.
Mel: Edible pant?
Alvin: Edible pances.
Mel: Oh pances. Oh sorry I thought you said pant.
Alvin: I'm just gonna there will be two pieces but I left them in the train yesterday so.
Mel: Don't leave your edible panties on the plan my darling. Never do that.
Paul: Good luck Alvin.
Alvin: Thank you very much.

07:13-07:34

Paul: Pomegranate, molasses never had that before.
Ian: It's quite a sh sharp taste so it goes nicely against the caramel. I think I'm just going to get the pomegranate juice and boil it, boil it, boil it, until you end up with quite a thick syrup.
Mel: Amazing.
Mary: Interesting.
Paul: It's going to be fascinating to see how those pomegranates work as well at the bottom.
Ian: Yeah. Just a little bit of fruitiness to eh offset all this custard.

07:55-08:18

Nadiya: That's just a blackberry jam and it's got fresh mint chopped into it.
Mary: Did it set when it got in the bottom?
Nadiya: I got it up to one hundred and five degrees and it did ehm...
Mary: Wrinkle.
Nadiya: Yeah it did wrinkle on on the plate so yeah.
Paul: And the Brule what are you using? What sugar?
Nadiya: Custard sugar. But yeah it would be interesting to see what it's like on the grill cause I'm used to the blowtorch method
Mary: **Well** not everybody's got a blowtorch.

08:35-09:01

Mary: Now tell us about your actual custard. What's different about it?
Tamal: The actual custard mix is Tisane?? mix of double cream and crème fraiche with ginger syrup from the stem ginger in there as the sweetener.

Paul: I like the idea. I think the blender the stem with the rhubarb should be beautiful but it's all down to the pouching really to see how it comes out...

Tamal: It is down to the pouching. ? Crème Brule is not scrambled eggs.

Paul: Good luck.

Mel: See you.

Tamal: See you later.

09:20-09:40

Paul: Liqueur of Almonds Mary.

Mary: It's very strong but it's definitely strong of almonds lovely.

Paul C: I wanted the Brule to be more of an adult-themed Brule with the almond liqueur in it. It's nice and subtle something you can eat the whole part without actually feeling too it's too much too rich.

Mary: Right we look forward to them.

Paul C: Ok. Thank you.

12:03-12:25

Paul: You do know that this is a Crème Brule challenge?

Flora: I do. Tuiles is a Crème Brule challenge and I'm doing rhubarb crisps Crème Brule challenge.

Mel: What are these Flora?

Flora: Those are a very fine pair of spectacles.

Mel: Or hand cuffs.

Flora: I like that my food have multiple ...

Mary: Just a minute (to Mel)

Mel: You might break them.

Paul: If you break them now...

Mel: Are these being used for your thing.

Flora: Yes.

Mel: I'm so sorry. I didn't realise.

Flora: They were maybe going to be but...

Mel: I thought they were just trial runs. I'm so sorry Flora.

Judging

Nadiya

15:03-15:21

Paul: They got a nice snap on the top. Looks to be a bit grainy inside the sugar.

Mary: The combination of flavours is very good indeed and you should be delighted that that fruit at the bottom is totally separate, but the one fault is that it is a little bit separated from the custard.

Paul: The flavour is fantastic with with the cinnamon.

Paul C

15:28-15:44

Mary: That is the right amount on top.

Met opmerkingen [M2]: First position. Comment marker (F). Authority

Paul: Scrambled egg.
 Paul C: It is as expected.
 Sue: Boozy scrambled egg but tasty.
 Paul: Well, wow..
 Paul C: Too strong?
 Paul: That's probably been part of the problem.
 Paul C: The alcohol.
 Paul: The alcohol yeah.
 Sue: So the first Brulee that has ever given me a hangover for that I commend you sir.

Flora
 15:48-16:08

Mary: How pretty they look. The actual caramel on the top sounds good.
 Paul: And the rhubarb is down the bottom?
 Flora: The rhubarb's at the bottom. Unfortunately it didn't get set.
 Paul: It needed another five minutes perhaps.
 Mary: When you got it out did you give it a shake?
 Flora: A bit too much of a wobble going on.

Ian
 16:18-16:43

Mary: That's just about the right thickness. That is just set. There is still a bubble inside.
 Paul: I think the custard is absolutely perfect.
 Ian: Good.
 Paul: I think the caramel is perfect. However, I do have issues with the pomegranate. It almost ruined it by putting them down at the bottom.
 Ian: Right ok.
 Sue: Ian should stick to pomegranate one way.
 Paul: Yes.
 Ian: Laughing.
 Mary: Or no way.

Met opmerkingen [M3]: First position. Positive grading marker (A). Authority

Met opmerkingen [M4]: First position. Positive grading marker (A). Authority

Mat
 16:54-17:18

Mary: I can't see the gloss and shine from the caramel on top. Did you put caramel on top?
 Mat: I didn't I ran out of time.
 Paul: It needed to be longer in the oven.
 Mat: Yeah I just ran out of time unfortunately.
 Paul: And you have liquid too.
 Mat: I do yeah I thought that'd be the case.
 Sue: Bruleek
 Mary: I think that's a huge mistake to put desiccated coconut on top of caramel.

Met opmerkingen [M5]: First position. Negative grading marker (B). Authority

Paul: It **all** comes down to the bake for me and that's **just** not good enough.
Mat: No no absolutely. Alright.

Ugne
17:22-17:39

Paul: I think overall you have an issue with the graining of the ca ... there's no caramel. Eh it's just sugar on top.

Mary: That is a set custard and that's what we've been wanting. Now that holds its shape.

Paul: I think the flavour is delicious. The custard is fantastic too.

Met opmerkingen [M6]: First position. Negative grading marker (B). Authority

Met opmerkingen [M7]: First position. Positive grading marker (A). Authority

Alvin
17:45-18:00

Paul: I think my biggest issue when you look at **all** these is the caramel.

Alvin: Yes.

Paul: Eh it needed longer.

Mary: I can see the blackberries, one or two perhaps have bled **a little**.

Paul: What actually happens is the water coming from the fruit that breaks up the custard.

Alvin: Right.

Paul: And that's why it looks in parts like scrambled egg.

Met opmerkingen [M8]: First position. Negative grading marker (B). Authority

Sandy
18:05-18:34

Mary: I can see I might be wrong that the actual custard is eh hasn't set.

Sandy: Yeah.

Paul: That's soup that's that not custard. How did you do that? *Laughing*

Sandy: Well they were in the oven for half an hour.

Paul: Was it on?

Sue: Half an hour?

Sandy: Yeah.

Mary: When you stir the custard with liquorish it overpowers it for me.

Sandy: Right.

Paul: I like the flavour. I like liquorish. It's a shame you didn't turn the oven on.

Tamal
18:43-19:00

Paul: I think I think the rhubarb is delicious. It's **quite** sharp. Blends **really** well with the ginger. So overall your flavour combinations are spot on.

Mary: The custard it has kept its shape like velvet all the way through. I think that's **pretty** good. Lovely velvet.

Met opmerkingen [M9]: First position. Positive grading marker (A). Authority

Technical challenge

Sandy
28:00-28:22

Paul: Interesting lit. Not that easy to curl into this.

Mary: It tastes **very** good and there are **very** good crisp layers of the French merengue.
Paul: The Swiss merengue is **a little bit** too sticky.
Mary: It's tact...
Paul: It's got a great shine to it though.
Mary: The violets are **a little bit** clumsy.

Mat
28:22-28:32
Paul: This one looks **quite** neat, uniform **very** pretty.
Mary: I would say the violets were different cause they're all even.
Paul: It **just** tastes **very** good.
Mary: It tastes lovely.
Paul: I do like the French merengue. That's delicious.

Paul C
28:33-28:49
Mary: Now this is a real giant and this is the first one that we've got **slightly** more delicate violets.
Paul: There's **a lot of** layers in this as well. Tastes great.
Mary: The French merengue is beautifully crisp.
Paul: Both meringues are delicious.

Ugne
28:50-29:01
Paul: **Bit of** contemporary art there Mary. It's got a good height to it as well. It is **fairly** even. Both meringues are **very very** good. They taste great.
Mary: It looks a part.

Alvin
29:02-29:19
Paul: Now this one looks more like something my nan makes. It's been in the oven **a little bit** too long. It turned ivory.
Mary: And the little violets are **a little bit** different.
Paul: They are **almost** indistinguishable between the French and Swiss merengue. Nobody would know the difference between them at all.
Mary: It's been dried out **a little bit** too much.

Flora
29:21-29:40
Paul: This is **very** neat, **isn't it**.
Mary: It's a **very** good height and a **very** good attempt of the little flowers. Both meringues are good.
Paul: I'm not convinced about the French merengue.
Mary: I think it is **a little bit** on the chewy side, but the whole effect is **very** good. It is **very** skilfully done.

Met opmerkingen [M10]: First position. Negative grading marker (A). Authority

Tamal
29:41-29:56

Paul: I like this one. **Quite** neat. **Very** elegant too.
Mary: It's only showing us one style of piping. The French meringue is firm and the Swiss meringue is **a little bit** soft.
Paul: Uhu yeah they are.

Nadiya
29:57-30:13

Paul: This is **a little bit** of a mess.
Mary: The French meringue was crisp, but it's **a little bit** chewy in the middle. The Swiss meringue is **very very** sticky.
Paul: It need longer in the oven. The thing that let it down is the Swiss meringue. It's the mixing of it and the piping of it. It doesn't look **very** good.

Ian
30:14-30:36

Paul: The last one. Nice and straight. Flowers are all different sizes. They've got a problem with the Swiss meringue. See it's mixed and split again. It looks rough.
Mary: But it is it is dry. The French meringue is marshmallowy in the middle like a Pavlova not **quite** dried out enough and the Swiss meringue is done beautifully apart from maybe be **a little bit** over mixed.

Judging
32:11-33:02

Sue: At the end of two challenges who do you think looks good?
Paul: I think Ian is having a strong week. After back of being star baker twice he's doing **really** well this week too.

Mel: He doesn't get faced. It seems.

Paul: I think Tamal had a good day. The signature was **very** good.

Mary: Ugne I think she did **very** well.

Sue: Who is in trouble?

Mary: Mat. Although is custard was different with the coconut, I didn't like the coconut on top and Sandy wow you could pour her custard. It was pouring custard.

Sue: I did.

Mary: It **certainly** didn't set so.

Paul: Alvin was ninth in the technical **bit of a** shock because Alvin was normally on it. And he didn't bake **very** well in the signature his Brule. Nadiya and Paul **really** did go from top to bottom and from bottom to top. Nadiya in her signature the bake was **pretty** good and then in the technical she became eighth. Paul and his Brule scrambled egg inside and yet in the technical he became first.

Mel: It all seems a bit muddily and if anything could happen to anyone, is

Met opmerkingen [M11]: First position. Comment marker (F). Authority

Met opmerkingen [M12]: First position. Comment marker (F). Authority

Met opmerkingen [M13]: Medial position. Comment marker (L). Authority

Paul: that right?
Yes.

Show stopper challenge

34:31-34:54

Paul: Good morning Ian.
Ian: Morning morning.
Paul: Interesting. Apple and tarragon.
Ian: Just wanted to surprise me.
Paul: Uh I mean bananas and basil go quite well together. There's a few there's a few things which you know can go fruits and herb. It's a bit of an alchemy going on today in these three bakes. That's quite adventurous.
Ian: Yeah.

35:16-35:29

Mary: For you what is the most difficult part of this?
Tamal: The bake on the mango cheese cake has been quite tricky. The mix has got quite a lot of egg in it but getting the set just right has been a littlebit tricky so that's the one I've been working on.
Mary: So we'll watch out for that one.
Tamal: Yeah shouldn't told you that.

35:49-36:16

Mary: What was your inspiration for all this?
Alvin: They're the cheese cake that my family loves. This one is for my son he eh the blueberry one he loves it. It's too a habit??, but he'll take a slice and have a go with it. The lemon's got to be for my wife, because she loves anything with lemon and the middle one is for my daughter who loves eh who's fond of berries.
Paul: You gonna be right for time?
Alvin: I'm hoping so this I really want to go in now there well.
Paul: Ok.
Sue: We'll leave you to it.
Paul: Because it's all about getting the top of its own cool.
Alvin: Yes absolutely. And I'm having trouble with time lately so.
Paul: Ok. Yes you have.

36:40-37:26

Paul: Cream soda cheese cake. How are you achieving that flavour?
Nadiya: I've got some syrups that I've taken liters of pop and reduced them down for about ten hours twelve hours at least.
Sue: It boils down these three fizzy pops?
Nadiya: Yeah. So I'm gonna use the syrups on top.
Sue: The small one?
Nadiya: Go ahead. Clever. Very clever.
Mary: What made you think of this idea?

Nadiya: I just wanted to do something a little bit fun. And then I'm going to create the illusion of a handed?? pop levitating above it with talian meringue pop kind of fizz down. And then it will have eh crystalized ginger and lemon and white chocolate.

Sue: You do know this is only four and a half hours' time? We've gotta go and put you back to work.

Nadiya: Yeah I know

Paul: Good luck.

37:49-38:10

Mary: Paul I like the idea of your liqueur going into it. If you make that like slow gin with a little bit less sugar.

Paul C: It's just blackberries condensed down with sugar.

Mary: So you cooked the blackberries?

Paul C: Cooked the blackberries with the sugar to get some of the bitterness out of it then mix in brandy and vodka.

Sue: Party time. I'm now on a leash now.

38:29-38:56

Ugne: I don't want to go over the top for the decoration. I have something in mind.

Paul: Right.

Ugne: I wanna do ombre style frosting. So its eh...

Paul: What style?

Sue: Ombre.

Paul: Ombre. What is it Mexican? I've never heard of ombre in years.

Ugne: I think women would have heard of ombre in hair dye which goes shades lighter on the hair. So it's kind of

Paul: Yeah you know that one Mary.

Mary: Be careful.

Sue: How dare you. That's all real.

Mary: Every bit.

39:24-39:52

Sandy: All the cheesecakes are a different recipe. There is ricotta, cassata for authenticity. There is sour cream in the pie one and there is double cream.

Paul: You don't think I mean you go for different bases, different fillings, different toppings.

Sandy: I have a theme.

Sue: Do you have a theme? How to make things really complicated.

Sandy: It's sort of a take on New York and the Italian and the Irish men.

Sue: But this is a meditation on immigration. I like that. I'll eat that.

40:23-40:46

Paul: Can I confirm something?

Flora: Yeah.

Paul: You've done all your cheese cakes.
 Flora: I have done all my cheese cakes.
 Sue: I sense that you're feeling a bit deflated. Are you now worried you're just doing one flavour?
 Flora: I'm very concerned. I hope it's going all out.
 Paul: It's all going down to a good cheese cake, good density, good finish.
 Flora: Yeah no worries really. It's fine. It's easy *Laughing about this*.

41:37-42:12

Mat: So I've got a peanut butter, a chocolate, a coconut and the end run is a honeycomb.
 Mary: This is your honey ...?..
 Sue: It's very good.
 Mary: Yeah you've made that. What are you going to do with it?
 Mat: Well that's gonna go through this one. So I chop it out quite fine
 It's kinda weird when it bakes it explodes a little bit when you bake it but you still get the flavour.
 Paul: Now Mary she's **a bit** nervous about coconut. I love coconut. **I think** coconut is amazing.
 Sue: Now you've scared out Mary.
 Mary: No no I've grown to like coconut.
 Mat: I think refreshing is the wrong thing to say for a cheese cake. It's quite light and it's not heavy when the peanut's butter is on it's quite dense obviously cause that's where I went for. Coconut lifts it up.

Met opmerkingen [M14]: First position. Positive grading marker (A). Authority

Judging

Ian

47:15-47:45

Mary: It looks **absolutely** stunning. It would be a centre piece of the table.
 You've got a **very** nice line around the outside here. **Just** a gentle brining. It's a beautiful flavour. It's lovely. The one time I had tarragon and apple and I like it.
 Paul: I like pecan shot and the the caramel with the rosemary is exceptional.
 Mary: And you **surely** want to have it on a plate.
 Paul: Fantastic flavour. Not getting the pep Gonzo??

Paul C

47:50-48:26

Paul: These chocolate leaves are lovely. Well done. Is that pastry or eh?
 Paul C: It's pastry based all the way through yes.
 Paul: It's over baked. The consistency is not creamy. It's **quite** dry. **All** the moist has been taken out during the baking. You've could have brought it out five ten minutes earlier. This is the same mixture, but a **totally** different mixture.

Paul C: It's the same cheese mix.

Mary: It's always very difficult to put thing like blackberries into a mixture because this, having got a long bake, is beginning to bleed into the actual cheese cake.

Paul: Right. Let's get to the bottom. Same mixture again. Nah it's it's a shame it's over baked and quite dry.

Flora
48:32-48:56

Paul: Now you've made the same one on each one, haven't you.

Flora: Yeah.

Paul: So I might just go straight for the middle one. It looks slightly over baked. It's quite dark on the outside. Your base is very thick.

Flora: Yeah.

Paul: The other flour comes through is quite delicate flavour. It's a bit...

Mary: It's a little bit too long cooking and it hasn't got that creamy texture.

Paul: Don't think you utilise the time properly. You did, you burnt it.

Alvin
49:01-49:25

Paul: It is a bit of a mess. It's still hot.

Alvin: Warm. I think but yes.

Paul: It wouldn't help the meringue. Your base has turned out a bit like a bird seed. It all falls apart. Very very crumbly.

Mary: That is beautifully creamy. It could've done with just a few more moments in the oven right in the middle. It's a little bit soft.

Paul: A little bit clumsy I think. I think it's about time we got to put that down to.

Tamal
49:30-50:11

Mary: I love to see the old caramel work and the hazelnuts with the lovely little tails going up.

Paul: Look at that. Texture looks great.

Mary: The flavour is lovely. The rosemary is coming through, the honey is coming through.

Paul: Love the rosemary it's so delicate. Alright next layer.

Mary: Hazelnut hits me straight away and I love it. You've got the texture right and it's a very nice flavour very nice consistency.

Paul: The last one. Ah that is fantastic. I mean really good. Mango is such a mellow flavour, but that in there is beautiful. Absolutely spot on. The texture's great. And you've got that beautiful sugar work on the outside.

Ugne
50:18-50:51

Paul: I think overall the piping is a little bit of a mess.

Ugne: I know.

Met opmerkingen [M15]: First position. Comment marker (F). Authority

Met opmerkingen [M16]: Last position. Afterthought. Non-authority

Met opmerkingen [M17]: First position. Comment marker (F). Authority

Met opmerkingen [M18]: First position. Grading marker (negative) (B). Authority

Mary: It's beautifully creamy. It's a lovely texture.
 Paul: Delicious. Now let's check out the next layer. I think the texture's ok.
 But for me it's over sweet. We'll try the last one and leave that one where it is.
 Mary: And that's absolutely a beautiful texture. It cuts like a knife, it holds its shape. It's beautiful.
 Paul: Lovely flavour. You've must have rushed to get all three together. You'll almost ruined it by putting the bits on the outside.

Met opmerkingen [M19]: First position. Grading marker (positive) (A). Authority

Sandy
 51:11-51:37

Mary: You didn't manage to get this on top.
 Sandy: I tried, but there was either going to be a splotch of three or cheese rant??.
 Paul: You got that silky smooth beautifully soft cheese cake with these quite big eh clumps of the candied fruit one of the better work. It's raw underneath.
 Sandy: Oh dear.
 Mary: In the middle it's not down on its running.
 Paul: And the last one with a raw base.
 Mary: And it's not cooked in the middle.

Nadiya
 51:57-52:32

Paul: That looks amazing. Very clever. Is that a lime meringue you used?
 Nadiya: Yes.
 Mary: One thing for sure is that you've done it in a crust like this you know that your cheese cake is not going to leak out, don't you.
 Paul: It actually taste like cream soda. It is quite creamy. It's just a bit too dry cause it's been over baked. The flavour you got from it I didn't know you can get a flavour from cream soda and cheese cake before that's eh a new one for me.
 Mary: And what's the bright yellow one on top?.
 Nadiya: It's the lemon ganache.
 Mary: It's great fun. Great fun in the flavour.
 Paul: The base on the bottom tier is nice and thin. And a lovely ginger flavour coming through. That's ingenious.
 Mary: Well done.
 Paul: Well done. Thank you Nadiya.

Mat
 52:39-53:16

Mary: I would be proud if I had made that one. Perfect texture throughout and just the right amount of colour on the outside. That tastes very very

Paul: good. I can taste the honeycomb and I like it.
Let's try the next one. The coconut going through those delicious
you know the consistency of the first and second is spot on. I just hope
we get that in the third one.
Mary: But it jolly got to have this one?? And it's a good flavour. It's **much**
more dense than the other one.
Paul: That is a fantastic trio of cheese cakes. Texture, appearance and taste.

End judging
53:23-54:20

Mel: It's been an amazing show stopper day, hasn't it? We've seem real
ingenuity both in flavours and also in style would you say?
Paul: Some people saved themselves and some people have put themselves
into **a bit** of trouble.
Sue: Let's talk about eh school squad Ian who has been star baker for the last
two weeks. His flavour combinations were pretty extraordinary.
Mary: They were extraordinary but blown me if they didn't work. And of
course when you actually looked at his, he had three separate
cheesecakes. They looked magnificent and who would think that
tarragon and apple would go well together. They did.
Mel: So Ian possibly in contention for star baker again?
Paul: **I think** Ian, **I think** Tamal and Nadiya's show stopper was **very** unusual.
So I mean **I think** there's a few people up there, but Sandy in **a little**
bit of trouble. You have Sandy, Paul Alvin and **I think** Mat saved
himself.

Met opmerkingen [M20]: First position. Comment
marker (F). Authority

Met opmerkingen [M21]: First position. Comment
marker (F). Authority

Met opmerkingen [M22]: First position. Comment
marker (F). Authority

Met opmerkingen [M23]: First position. Comment
marker (F). Authority

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Signature Challenge

03:39-04:15

Ian: Morning Paul.
Paul: Hallo Ian.
Sue & Mary: Morning.
Paul: How are you star baker?
Ian: Kinda strange day, isn't it?
Paul: Right tell us all about your cake.
Ian: I'm doing a well its pear, ginger and honey cake.
Mary: So the total sweetener is honey? *Indirect question.*
Ian: It's just honey. That's all it is.
Paul: Have you had any problems with the texture?
Ian: Some of the first ones did turn out a little bit moist and a bit heavy.
Mary: Sometimes honey cakes are uh sometimes quite dense with a lovely flavour.
And lots going in there I might say.
Ian: Oh yes a hearty amount. *Laughing.*
Paul: Thank you very much.
Ian: Thank you.

04:25-04:57

Paul: Good morning Mat.
Mat: Good morning
Mary: Morning
Sue: Hello.
Mary: So Mat uh what's the cake you have chosen and what have you got as your sweetener?
Mat: Ok. So I'm going for a carrot cake. So I'm using instead of the sugar dates and honey.
Mary: Right.
Paul: Good choice.
Paul: There's a lot of filling in there.
Mat: Yeah uh
Sue: God that's a monster.
Mary: What could happen if the mixture is too slack the fruit could go to the bottom, because it will be pretty wet.
Paul: Good luck man.
Mat: Thank you very much. Bye.

06:09-06:37

Tamal: So I am making a Polenta cake with grapefruit zest and grapefruit juice. So I'm making syrup with the grapefruit juice injecting that into the cake. Some syringes.
Paul: Can't wait to what this taste like. And obviously the texture that Polenta brings as well.
Mary: A good Polenta cake is worth having. Let's hope yours is one of the good ones.

Tamal: I hope it's a good one. Thank you.
Paul: Thanks.

07:12-07:49

Paul: Good morning.
Ugne: Hello.
Mary: Tell us all about your cake.
Ugne: Today I went for not only sugar free I went for gluten free as well.
Sue: Hello.
Ugne: I'm using quinoa flour, almond flour and hazelnut flour. I'm gonna frost it with a little purplish colour and I will might use some truffles as well.
Sue: You might put some truffles on there. I would because I don't think it screams 'Hello I'm a cake' enough.

08:22-08:38

Paul: Good morning Nadiya.
Nadiya: Morning.
Paul: Right what are you up to?
Nadiya: So I'm making a very healthy no cook blueberry jam.
Mary: How do you do it?
Nadiya: Well I use basil seeds when they touch liquid they bloom and so that will create the jam like texture without all the sugar in it.
Sue: I'm fascinated by this.
Paul: Can't wait to try that.
Nadiya: Yeah.

Judging

Tamal

14:35-14:57

Mary: It does look **very** pretty.
Paul: The bake is good. The sharpness that you get from the grapefruit is beautiful. It is such a delicate cake actually. **Really** well done.
Mary: Polenta is **quite** difficult but I enjoyed that cake. Congratulations.
Paul: Well done.
Tamal: Thank you.

Ian

15:05-15:31

Mary: It looks beautifully finished. **Very very** simple. **Maybe a little bit** too simple.
Paul: Cuts well.
Mary: And this got pears in? *indirect question*.
Ian: This got pears in yes.
Mary: The actual cake itself is not sweet enough.
Ian: Uhu. Right.
Mary: But push it with the icing it improves it greatly.
Ian: Uhu.
Paul: Pear is not gonna bring anything to a party in an unsweetened cake. **I think it**

Met opmerkingen [M24]: First position. Grading marker (negative) (B). Authority

was a wrong choice.

Mat
15:37-16:02

Paul: It **just** looks like it hasn't been baked.

Mary: Looks **a bit** like Christmas pudding.

Mel: Yeah.

Paul: (??) Ok. I actually **really** like it. **I think** it is baked.

Mat: Yeah.

Paul: **I just think** you got **so** much stuff in there that the lack of sugar is **almost** incidental. **I think** you've made a **really** nice cake.

Mat: Thank you.

Met opmerkingen [M25]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M26]: First position. Comment marker (F). Authority

Met opmerkingen [M27]: First position. Grading marker (Positive) (A). Authority

Paul C
16:15-16:28

Paul: I mean it's got a great flavour. It is **probably slightly** overdone.

Mary: **I think** you've got superb. **I think** you've been able to do the nice ribbing round the side and that with cream cheese is **quite** difficult.

Paul C: Yes.

Met opmerkingen [M28]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M29]: First position. Comment marker (F). Authority

Ugne
16:34-17:04

Mary: You've made yourself extra challenges that we didn't ask for. I mean you haven't got a classic flour in there and **I think** that's why the texture hasn't hold together.

Mel: Wow *Seeing the inside of the cake.*

Mary: The chocolate part is **very very** close textured and it tastes **a little bit** bitter.

Paul: The hazelnut cream is stunning, however, the look of it needs **a bit** more work.

Mel: What about these flowers? Edible?

Ugne: No.

Met opmerkingen [M30]: First position. Comment marker (F). Authority

Nadiya
17:20-17:39

Paul: **I think** the blueberry jam you've made using those basil seeds is is uh beautiful.

Mary: I love the appearance but sadly the geniuses is **just** dry top to bottom.

Paul: **I think** it's **just slightly** over baked but the flavours are spot on and **quite** daring flavours too. Well done.

Nadiya: Thank you.

Met opmerkingen [M31]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M32]: First position. Grading marker (Positive) (A). Authority

Flora
17:48-18:06

Paul: **I think** the whole thing looks **really** good. **I just think** there's **too** much moisture in the cake which makes it feel like it's under baked.

Mary: You've got such a pretty design, but the cake is **just** softy??

Paul: **I just think** the apple was a bad choice.

Met opmerkingen [M33]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M34]: First position. Grading marker (Negative) (B). Authority

Met opmerkingen [M35]: First position. Grading marker (Negative) (B). Authority

Alvin

18:17-18:38

Paul: That is superb. The sweetness is perfect for me. The syrup's is soaking through. **I think** you've done **really** well considering there's no sugar in there.

Mary: As soon as you get the pineapple with the sponge it's a balance and you've made a cracking cake.

Alvin: Wow. Thank you so much.

Paul: Thank you Alvin.

Met opmerkingen [M36]: First position. Grading marker (Positive (A). Authority

Technical Challenge

Judging

Flora

28:10-28:23

Paul: Now they are identical. Nice and thin.

Mary: Can we get a pocket? We can.

Paul: You see this one's got **a bit of** colour on it. They're naturally formed a pocket. But the ones without colour remain doughy.

Ian

28:24-28:30

Paul: Now they are baked, but they're **just** not thin enough. So you're not getting **too** much for an envelope. You can't open it up.

Ugne

28:31-28:38

Paul: Now moving on.

Mary: It's doughy.

Paul: Yeah.

Mary: Tastes alright. I would take that as a flat bread than a pita.

Mat

28:39-28:54

Paul: Now these got **a bit** more colour on them. Uniform these shapes. **Maybe too** thick to get an envelope, but it **surely** hasn't formed...

Mary: You've got **a bit of** an envelope there.

Paul: Yeah it's that's not a natural one.

Mary: No I work my little fingers in. *Laughing*.

Tamal

28:55-29:08

Paul: Right.

Mary: What about these? These are round, **aren't they**.

Paul: Yeah. **Quite a lot a lot of** flour on there. It's gone **very** light. This one knows how to do bread, but **unfortunately** don't know how to do pita bread.

Paul C

29:08-29:25

Paul: Now moving on this looks more like it **actually**. Nice colour. There it is.
Mary: God there is room for all sorts of things in there. That came as a proper pocket.
Paul: Half of them are **pretty** good, **very** good. The other half just **a little bit** thinner and and **a little bit** longer in the oven.

Nadiya
29:26-29:34

Mary: Oh we're getting a good look at that.
Paul: You've got a pocket in there.
Mary: They're good.
Paul: They've could have just stayed in there **a little bit** longer, but then ?? **quite** uniform as well.
Mary: And the flavour was good.
Paul: Yes.

Alvin
29:35-29:45

Paul: **Very** bad out of all of them that's the thickest one.
Mary: That's lovely that end but here it's **very** doughy and the bottom half.

Judging Day 1

31:02-31:34

Mel: So Paul and Mary Ian started this weekend riding high with his three star bakers. Didn't go so well for him yesterday, did it?
Paul: **I don't think** he did well in the signature challenge. The bake was ok. But he was **always** gonna struggle with the pear and the technically became fifth.
Mel: Ugne.
Mary: She was **just** putting everything into her chocolate cake and then gradually it was falling apart, **wasn't it**.
Mel: Who do you think is in trouble?
Paul: **I think** Ugne and I would say Ian.
Sue: Oeh that would be a shocker.

Met opmerkingen [M37]: First position. Comment marker (F). Authority

Met opmerkingen [M38]: First position. Comment marker (F). Authority

Show stopper Challenge

33:57-34:25

Paul: Good morning Alvin.
Alvin: Good morning sir. Morning Mary. Morning Mel.
Mary & Mel: Good morning Alvin.
Mary: Ice cream roll and tell us about yours.
Alvin: I've chosen a classic Filipino flavour. This is a staple ice cream back home in the Philipinnes which is Buko Pandan so basically the Buko translates to the young coconut meat and we use it eh like our vanilla in here. We use it in South-East Asia like that.
Paul: It's like sun cream.
Alvin: *Laughing*.
Mel: Please let someone rob him. Please.
Mary: That's what he is using to hold us.

34:51-35:23

Paul: Tell us all about your ice cream roll.
Paul C: It's mango, lime and coconut ice cream and sponge decorated with a pattern which is an island. I've gotta beach down on the top and then I've got palm trees coming round the side. It will then sit on sand which is sugar obviously piping to get blue water.
Mel: Wow is there room for three more on the dessert island? I quite like to go there.

36:03-36:35

Mat: Okay. So today I'm making a coconut ice cream with raspberry jam and to say fatless sponge.
Paul: So you're only decoration is the stripes? *Indirect question*. I'm not saying you know that's bad so using stripes then pine raspberry jam ?? (is plain??)
Mat: It is, yes.
Mary: You're trying to frightening him.
Paul: I'm not. There's nothing wrong with using plain stuff but when you go back to the basics, the basics have got to be good.
Mat: Yeah.

36:48-37:19

Paul: Good morning Ugne.
Ugne: Good morning.
Paul: Right. So tell us all about your ice cream roll.
Ugne: My ice cream will be peanut butter ice cream. I'm gonna make it with a grape jelly.
Paul: Grape?
Ugne: Grape jelly and peanut butter is the best combination.
Paul: How many times interesting not convinced **totally** by the flavour combination.
Ugne: You never do. I need this to work today.
Paul: Good luck.

37:50-38:24

Ian: So I've got the ice cream itself chilling in there now. And here we've got my two sort of boats ?? each half is going to be filled with ice cream and then once that is all chilled assembled, pop the two halves together and eh roll it up.
Mel: There is another dessert island
Ian: There is.
Mel: Taking place here how are you feeling about that.
Ian: Well he hasn't got that *a duck*.

Judging

Tamal

50:15-50:39

Mary: It looks fun. It looks ready for a party. Facing me I got **a bit of** a crack. It can crack when it is over cooked.
Paul: That is stunning. I mean **really** good. The passion fruit comes through **really**

well. The pine apple holds its own and the sponge is delicious. That Italian merengue is fantastic. It is well on the top.
 Mary: I've done that I'd be **really** proud actually amazed. **I think** it's beautiful.

Met opmerkingen [M39]: First position. Grading marker (Positive) (A). Authority

Flora
 50:47-51:06

Paul: **Quite** flat. Have have you done layers? Cause I was expecting it to be a more domed.

Mary: I'm **just** trying to find the sponge. Have you got the sponge?

Paul: **I think** that's part of the problem. The sponge is so thin that it's struggling to keep control of the ice cream inside.

Met opmerkingen [M40]: First position. Comment marker (F). Authority

Mat
 51:12-51:37

Paul: Did you intend to do a Swiss roll?

Mat: Yeah ?? I didn't realise it was a different type.

Paul: The ice cream's **all** gone.

Mat: It was getting pushed out when I rolled it up it sort of like a tube of tooth paste.

Paul: Which is why the idea was to **just** roll it once to keep the ice cream inside.

Mary: Nice Swiss roll.

Paul: Nice sponge.

Mary: A good sponge but where's the ice cream?

Mat: I know.

Nadiya
 51:43-52:04

Mary: **I think** it looks **really** most exciting and you've done that **all** three hand. It was your design.

Nadiya: Yeah.

Mary: Your chocolate ice cream is **very** good because it masks the coconut.

Paul: That strawberry mouse is beautiful and **I think** the whole package together **I think** you should be **very** proud of yourself.

Met opmerkingen [M41]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M42]: First position. Comment marker (F). Authority

Alvin
 52:10-52:28

Paul: Wow look the colour on that. The flavour is great in the ice cream. **I think** the depth of the sponge is good. The mango lost its way **slightly**. The coconut inside is **just** overwhelming everything. But the Italian merengue on the top is **just** delicious.

Alvin: Thank you sir.

Met opmerkingen [M43]: Medial position. Grading marker (positive) (J). Authority

Met opmerkingen [M44]: First position. Grading marker (Positive) (A). Authority

Ugne
 52:33-53:13

Mary: It does look **a little bit** sad. I know you were trying to show us lots of skills as soon as you put the grape jelly within the ice cream it's going to make it run. And I **just** wonder whether the peanut butter goes with these we shall see. The actual sponge is itself **is very very** close textured.

Paul: That peanut ice cream is fantastic. It is beautiful. That is lovely.
 Ugne: Thank you.
 Paul: Eh **quite** refreshing against the chocolate as well. The grape actually gives it a **little bit of** eh a soothing to the peanut. Although it looks like you've dropped it.

Paul C
 53:22-53:52

Mary: I hope your lady needs to get **a bit of** sun shine to her. The design of your palm trees and so forth **I think** is lovely.
 Paul: See if we can get a slice.
 Mel: Should we take the lady of?
 Paul: **I think** it's excellent. **I think** the blend of the mango with the pine apple with the sponge great proportions **all** together. And finely decorated.

Met opmerkingen [M45]: Medial position. Grading marker (positive) (J). Authority

Met opmerkingen [M46]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M47]: First position. Grading marker (Positive) (A). Authority

Ian
 53:59-54:23

Paul: Got that mango **absolutely** in the middle. The ginger with the mango and the ice cream all together with the jam and the sponge is genius yeah.
 Mary: The texture of each component is right and the flavour is knock-out. Well done.
 Ian: Brilliant. Thank you.
 Paul: Well done.

End judging
 54:28-55:17

Sue: So Paul and Mary one of the most technical challenges we've ever had on Bake Off. How did they do?
 Paul: **I think** Nadiya has done well. **I thought** the design on the top of her sponge was fantastic. All together the package **very** well thought through.
 Mel: Ian went in today with quite a lot to pull back. Has he managed to do that?
 Mary: He was **really** right down at the bottom and today he has lifted himself up to do something **absolutely** beautiful.
 Paul: Ugne has had **a bit of** a bad day. The ice cream flavour was **pretty** good but **I think** once she thought of putting the grape jam through it that was **always** gonna be a problem. **I think** Flora is in a **little bit of** trouble. The look is great, but it's gotta taste good. The whole thing has got to work together.
 Mel: Are you two clear as to who has done really well and who might be going?
 Mary: I **certainly** made up my mind. I would say we are on the same wave length.
 Paul: **I think** so.

Met opmerkingen [M48]: First position. Comment marker (F). Authority

Met opmerkingen [M49]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M50]: First position. Comment marker (F). Authority

Met opmerkingen [M51]: First position. Comment marker (F). Authority

Met opmerkingen [M52]: First position. Comment marker (G) (Uncertainty) Non-authority

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04:10-04:40

Paul: Hallo Alvin.
Alvin: Good morning. Hi.
Mary: Tell us all about your frangipane tart.
Alvin: It's a simple plum frangipane tart. I'm making a rich sweet short crust pastry and I'm going to put some jam on it. Just a thin layer of jam and then I'm gonna put the frangipane on top.
Paul: So you haven't post your plums? You've just cooked your plums and then fan them on the top.
Mel: How do you fan your plums Alvin?
Alvin: Oh it's just arranging them on the top.
Mel: Nice.

04:45-05:20

Paul: Morning Paul.
Paul C: Morning Paul. Morning Mary.
Paul: Right what are you up to?
Paul C: I'm making my version of the Christmas frangipane. The pears are poached in orange, uh cinnamon, cloves, mixed spice.
Mel: Do you make this every Christmas then?
Paul C: I do actually yeah.
Paul: So how's it gonna look when you finish the whole thing? What sort of look are we looking for?
Paul C: Uh you have the pears go round in a circular motion and I decorate with some icing Christmas trees in between.
Mary: Icing Christmas trees.
Paul: Well good luck on cracking this one.
Mel: Yeah can't wait to taste it.
Paul C: Thank you.

05:24-06:09

Paul: Morning Tamal.
Tamal: Morning.
Mary: Tamal tell us all about your frangipane tart.
Tamal: So I'm doing uh a malt wine poached pear frangipane tart. Uh so this is the mixture for that. So it's got red wine, pomegranate juice and raspberry puree in there. I'm sort of thinking of how I'm gonna do it 'cause when I've done it at home it's a really tasty syrup but to put on enough that you actually get the flavour. You kind of ruin the effect of the tart because you can't see the pears anymore.
Paul: And you're putting this fresh fruit in. Do you find it bleeds into the frangipane?
Tamal: Not too much, because I've only put a few of the blackberries in. They're sort of scattered around uh...
Paul: Good luck Tamal.
Mary & Mel: Good luck.

Tamal: Thank you.
Mel: That smells really nice.
Tamal: Thank you.

06:49-07:33

Paul: Hallo Ian. How are you getting on this morning? What are you up to?
Ian: I'm making an uh uh pear and raspberry frangipane. So fairly you know conventional I think. But uh when I go on holidays to France that's where I love to go. Suppose I have a little twist of the day because I'm using my guinea fowl eggs.
Mel: Oh these are guinea fowl eggs.
Mary: I was looking at these and I thought they look like pheasant eggs.
Mel: How many guinea have you got Ian?
Ian: So we've got three adults now.
Mel: Yeah.
Ian: And one little chick that's about three weeks old.
Mel: What's her name?
Ian: I haven't named her yet. The kids would call her chick.
Mel: *Whisper* Mary.
Ian: *Laughing*.

07:45-08:10

Paul: Good morning Nadiya.
Nadiya: Morning.
Mel: Morning.
Mary: Nadiya tell us all about your frangipane tart.
Nadiya: So I'm making a baily rong tea and pear tart.
Mel: What's wrong with the tea?
Nadiya: Everything's right with the tea.
Mel: Wrong tea. Wrong tea.
Nadiya: 'Rong' means colour.
Mel: Ah.
Paul: I can't wait for it what it takes like. This would be interesting.
Nadiya: It's very subtle.
Paul: Right. Thank you.
Nadiya: Thank you.

08:19-08:52

Paul: Hallo Mat.
Mat: Good morning.
Mel: Hi Mat.
Paul: Right pineapple this is interesting. Tell us all about your frangipane tart.
Mat: Ok. So today I'm making a pina colada frangipane tart.
Paul: Of course you are (*as in that's very unusual*).
Mary: So this is the rum (*pointing to the rum*). You're using just a little bit of this?
Mat: Yeah not all of that. It depends how badly it goes. I might uh resort to it at the end.

Mel: But yeah not all of that.
Would you put us uh in a bit of a mood?
Mat: It will. Suns out. You have your pineapple that's the idea yeah. Fingers crossed.

10:25-11:10

Paul: Hallo Flora.
Flora: Morning.
Mel: Flora that was quick.
Flora: Speedy.
Mary: So you baked this line.
Flora: Yeah I'm just doing an egg white on top. Just to seal it completely.
Paul: You had a bit of a shrink back there, hadn't you? When did you trim that?
Flora: Uh I trimmed it before it went in.
Paul: Why?
Flora: I'm always a bit scared to waste. Doesn't it waste a lot of pastry if I have it hanging over?
Paul: Yeah but you want it to be as neat and squared off as possible.
Mary: It has only shrunk inwards.
Flora: Yeah.
Mary: It hasn't shrunk down. I think that's alright.
Mel: And you're not gonna serve it in a tin. So you won't know that it has been shrinking back. What's the problem?
Paul: Thank you very much.

Judging

Ian

15:33-16:05

Mary: For me it's lacking a glaze.
Paul: The reason why you put a glaze is to cover up where essentially the dry pears. They look so bad sitting on the top.
Ian: I've tried to put it on but it kind of disappeared in.
Paul: That's not a crispy base (*direct*). When you don't blind bake, it tends to be a lot more delicate, crumbly.
Ian: Yes.
Paul: You want to rigidity from that base to crack through before you hit the frangipane.
Mary: The filling is just right about you getting a nice jam at the bottom and the pears are done.
Paul: Overall I think it looks unfinished.

Nadiya

16:09-16:35

Mary: The appearance is really really lovely. It's very professional. You sliced those pears perfectly evenly.
Paul: Oeh bit of a soggy bottom there.

Met opmerkingen [M53]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M54]: Medial position. Grading marker (Negative) (K). Authority

Nadiya: Aah *as in shit*.

Paul: It is **quite** an aromatic flavour, but the bake and the frangipane is perfect.

Mary: It perfumed, it's subtle and I like it. The pastry **definitely** is not done underneath.

Mat

16:40-16:55

Paul: It does look **quite** affective.

Mary: The pastry is **a little bit** doughy. It's a nice flavour. I would say it's pineapple frangipane.

Sue: Not getting the rum.

Mary: No.

Paul: It's **quite** bland.

Flora

17:03-17:30

Paul: They look a **bit of** a mess.

Mary: **Just** forget the amoretti. Doesn't add to it. **Absolutely** delicious. Because it's fresh apricots. It's **quite** sharp, which I like. Then the rosemary adds to it **all**.

Paul: **I think** it's overbaked. **I think** you blind baked it just **slightly** too long.

Flora: Ok.

Mary: It is overbaked but it isn't bitter and it isn't bad.

Paul: It is bad and it is bitter (*sharp contrast Mary-Paul*). Thank you **very** much **indeed**.

Met opmerkingen [M55]: First position. Grading marker (Negative) (B). Authority

Met opmerkingen [M56]: First position. Grading marker (Negative) (B). Authority

Paul C

17:37-17:57

Paul: That looks stunning. Oeh it's done but it could've done with **a little bit** longer.

Just a **bit of** colour on there.

Mary: The inside is a lovely texture. It looks a tart. I like it as a tart.

Paul C: Ok ...

Alvin

18:02-18:35

Mary: You have made a beautiful pattern of your plums on the top. The pastry looks **a little** over baked.

Paul: You **probably** over baked on the blind bake.

Alvin: Right.

Paul: Or over baked on the end one, but the chances are if you over baked at the end one your frangipane would be baked. But it isn't.

Alvin: Sorry. Yeah it's raw.

Paul: Your base is **far** too thick.

Alvin: I'm so sorry.

Paul: Your plums aren't cooked either.

Sue: Timing is your nemesis Alvin.
Alvin: Timing is just timing is just...

Tamal
18:39-19:07

Paul: It is **a bit** chaotic on the top. Should be fanned out and beautifully symmetrical but it is not. **Nicely** baked. It's solid. It's perfect.
Mary: That tastes beautiful. The pastry is thin. It's crisp.
Paul: Frangipane is baked as well to perfection. **I think** the whole thing is a classic frangipane. Spot on.
Sue: Messy top. Tidy bottom.
Paul: Thank you.

Met opmerkingen [M57]: First position. Grading marker (positive) (A). Authority

Judging Challenge 2

Tamal
30:01-30:26

Paul: Right. Should we start over here Mary? Now straight away. What we're looking for is sesame seed on the outside. You have the square, you have the cheese filling, but there's no sesame seeds and it's too flat. Actually the interior **doesn't look too** bad. It smells like Flaouna. Tastes like a Flaouna too. Problem is that they don't look like Flaounas. Right move on to the next one.

Flora
30:26-30:41

Paul: This looks more like a Flaouna. It's got a good colour. It's **just** too flat.
Mary: Tastes **very** nice.
Paul: Mh it does taste good.

Alvin
30:41-31:05

Paul: Right. Let's move on to these pizzas. Oh dear. It's not encased **at all**. It's a deconstructed Flaouna.
Mary: **Lots of** sesame seeds there.
Paul: Yes. Underneath.
Mary: It tastes fine. It's **just** that the pastry hasn't come over the top and got that folding.

Mat
31:05-31:15

Paul: Now these are **a bit** more like it if I'm honest. The sesame seed on the outside. It's folded **correctly** too. And a lovely shine from the glaze. They're not bad. Not bad at **all**.

Nadiya
31:16-31:31

Paul: Right now moving on. There is sesame seed on the outside. Sesame seed on the bottom.

Mary: And it's **very** thick there.
Paul: Needs to be rolled out **much** thinner.
Mary: Tastes alright.
Paul: Tastes like a Flaouna.

Paul C
31:32-31:49

Paul: Right these are **almost** like crowns.
Mary: They're **a little bit** haphazard shape cause it's a yeasted though **I think** they pulled it.
Paul: It's a **little bit** under cooked this one **I think**.
Mary: And the glaze is **a bit** patchy.
Paul: **Just** needed **a little bit** longer in the oven.

Met opmerkingen [M58]: First position. Process marker (H). Non-Authority

Met opmerkingen [M59]: First position. Afterthought (O). Non-Authority

Ian
31:49-32:04

Paul: Right moving on. Interesting.
Mel: It's a Cornish Flaouna.
Paul: It is a Cornish Flouna. You got the height there. You got the bubble coming out of the top which is good, but the shapes **all** wrong. They've got it **all** even and they're colour underneath.

Judging
33:37-34:25

Sue: What impression do you get overall of who is doing well this weekend?
Paul: What's so difficult and more so this year than any other year, they go from the top down to the bottom and vice versa in every challenge so actually the judging is getting harder and harder.
Mary: I mean Mat his frangipane tart was **very** bland and then come the technical he's right at the top.
Paul: Someone like Flora, the ideas are there.
Mary: But she's got to do what we ask her to do and forget all the extras.
Mel: Who do you think is in trouble?
Alvin: It's Alvin, because he was down there in the signature, because it **just** wasn't baked. And in the technical he was sixth.
Mary: Alvin's **really** got to pull up his socks.
Mel: So Alvin is in trouble what needs to happen for him to be saved?
Mary: A miracle.
Paul: If Alvin has a great day today I mean unbelievable day today you never know.
Mel: Anything could happen.
Paul: Anything could happen in this show.
Sue: I'm excited, are you?
Mel: I'm on ...

37:43-38:39
Paul:

Hallo Ian.

Ian: Good morning. Good morning.
Mary: I'm **very** impressed the way you kept your end straight.
Paul: **Very** neat. **Very** Ian.
Ian: Yeah.
Mary: You should get a wonderful rise from it.
Ian: Really hope so. These are my nemesis. They're the thing I've been dreading the most.
Mary: What kind of Volovo are you making?
Ian: So I'm making a mushroom Volovo. Three mushroom Volovo uh it's just regular coarse chestnuts and pochini and then some truffle oil on top with some lemon and time in there as well.
Mary: Yes and the other one.
Ian: And the other one. This is my risk for the week. That's my scallop one with some squid ink in there.
Mary: Is there anything that is worrying you?
Ian: Spoke my wife for the last and I left her some of this filling. She said Ian I don't like it. You can't tell me that now.
Paul: You mean it is daring.
Ian: I mean black food is a little bit risky.

39:50-40:25

Flora: I'm just doing my second dough which will be a chocolate one.
Mary: A chocolate one! (*immensely surprised*) How are you incorporating the chocolate?
Sue: I've never seen you so excited.
Mary: Well it is **quite** different.
Sue: It is quite different.
Paul: How does the chocolate react with the puff pastry when you're baking it?
Flora: The coco powder can affect the actual puff but I've managed to get it work twice so I hope that happens for me today.

41:14-41:53

Nadiya: So I am doing a Bangali korma Volovos with a poached quail's egg on top. And I'm doing a cod and clementine Volovos.
Sue: Pardon. Clementine?
Nadiya: Yeah.
Mary: What made you choose these?
Nadiya: These are my mum's and my grandma's recipes and when my mum was little my mum would eat the clementine and keep the peel wondering what she could possibly do with it. And that is what she came up with. And that unbelievably for me anyway and I hope you guys like it. It is such an amazing combination.

42:20-42:33

Paul: There's a lot going on in there to get in that small Volovo **isn't it?**
Alvin: I'm not going to put everything in there but I've made something for me later.
Sue: I'm going to standing very close to you because I know there's going to be an awful lot left over.

Paul: Thank you Alvin.
Alvin: Thank you sir. Thank you.

Judging

Mat

49:06-49:43

Paul: They look amazing. The puff the height that you got from it, the contamination, the shape, the bake. It **all** looks fantastic and great sizes as well. Flavours are gorgeous.
Mat: Good.
Paul: **Well** thought out actually and baked.
Mary: And I promise you the egg yolk is beautifully run. It's dripping down my hand. Delicious.
Paul: The coarse with the smoked trout. The blend is beautiful.
Mary: And delicate. They're **really** good strong flavours. You've done two excellent Volovos.
Paul: Well done.
Mat: Thank you very much.

Paul C

49:49-50:11

Mary: They look a **little bit** under baked.
Paul: That looks anaemic (??)
Mary: You've got the layers there but they're **a bit** tilted.
Paul C: Yes.
Paul: You can see right down the bottom. It's raw. Right let's check the sweet one. The flavours are coming through.
Mary: It's a lovely crème part.
Paul: They **just** look hideous.
Paul C: Yes I believe that.

Flora

50:21-50:58

Mary: You're savoury ones look a picture. Those are **very** delicious. I don't think you've got them rise your pastry. They're **a little bit** heavy.
Paul: But it is neat and the filling is beautiful. Right.
Mary: The chocolate ones they've risen in beautiful flakes.
Paul: **Quite** dense again for a puff pastry the chocolate. The flavour is stunning. It's even better than the savoury.
Mary: **I think** they're brilliant. You're exceptionally brave to do it and we hadn't got any extra things stuck on the side. Well done.
Flora: Thank you.

Tamal

51:07-51:36

Paul: They're **a bit of** a mess, **aren't they?**
Mary: They do look **a little bit** pale. They're topsy tirdy (??) but well filled.

Met opmerkingen [M60]: First position. Grading marker (positive) (A). Authority

Paul: Let's have a look at this one.
 Mary: Quite a good bake underneath look. It's a lovely flavour.
 Paul: As a canapé I think it really works. That coriander chicken is delicious. Next one is pulled pork. The filling is delicious.
 Mary: I thought it was gonna be dry. It wasn't dry.
 Paul: Two fantastic flavours. They taste good. They don't look too good.

Met opmerkingen [M61]: Medial position. Grading marker (positive) (J). Authority

Met opmerkingen [M62]: First position. Comment marker (F). Authority

Ian
 51:47-52:40
 Paul: They are a bit irregularly. I didn't expect that.
 Mary: Most of them have risen fairly straight. They're a little squad (?) in size. The mushroom ones look a little bit over baked.
 Paul: Truffle oil with the mushrooms there is delicious. The filling is very good. But the the scallop and the ink look interesting.
 Ian: I've run out of time so didn't get the chance to garnish them. They look little uh
 Paul: Look plain.
 Ian: Look a bit black mmhh..
 Paul: I think the black ink with that is not good.
 Ian: No. Ok.
 Paul: You're neat but that's not Ian really.
 Mary: We haven't got your style.

Met opmerkingen [M63]: First position. Grading marker (negative) (B). Authority

Nadiya
 52:28-53:37
 Paul: Oh dear.
 Nadiya: Yeah. I'm sorry they obviously weren't supposed to be presented like that.
 Paul: Is this the pastry you made initially or is this the second?
 Nadiya: That's my second lot.
 Paul: This is why you've run out of time.
 Nadiya: Yeah.
 Paul: And once you've run out of time and you try to laminate the dough when the butter is trying to melt and you try to rush it and bring it out and then the butter just leaves the pastry which is why you end up with these massive gaps.
 Mary: It's very sad that it has all toppled over and so forth. You've got wonderful layers there and the pastry properly made but you needed to chill it.
 Paul: But the fillings look fascinating. It's so annoying. The cod and the clementine together that is stunning. The kormat...
 Mary: I'm not you know a very spicy person and it really is absolutely scrumptious.
 Paul: Taste amazing. And I was a bit worried thinking oeh would you have that cod in a canapé but actually yeah you would.
 Mary: It's lovely. And we can see that you can make the puff pastry because the layers are there. It just didn't get chilled in time.
 Paul: Thank you very much.

Alvin

53:46-54:25

Paul: Overall they **don't look too bad.**
 Mary: They look lovely and colourful those and these are well garnished.
 Paul: But they look **quite** raw here in the middle. Did you notice that on a few when they were coming out?
 Alvin: Uh to be honest no I did not know.
 Paul: That's **about** doughy when I push it.
 Alvin: Oh sorry.
 Paul: That is a shame. I like the filling. Tried the filling before. The filling's good.
 Mary: The filling is delicious.
 Paul: **I think** your pastry is better baked on this one.
 Mary: I'm not getting **much** flavour throughout.
 Alvin: Sorry.
 Paul: But I'd say the flavour on that is delicious.
 Alvin: Thank you. Sorry about that.

Met opmerkingen [M64]: First position. Comment marker (F). Authority

End judging

54:42-55:18

Paul: **I actually think** one of the stars of today was Mat. I mean look at them they're perfect and the flavours were stunning. And he even got his yolk runny too.
 Sue: What a relieve that Flora just made what she was ask to make.
 Mary: Who had chocolate puff pastry before? But she had confidence in it and it worked.
 Paul: Mary and I got a few ideas for the star baker, but **I think** when it comes to the person who has to go. **I think** it is between two. And **I think** we have to sit down and try to figure out over the three challenges who has baked better. Did Alvin do enough to save himself?

Met opmerkingen [M65]: First position. Emphasis marker (E). Authority

Met opmerkingen [M66]: First position. Comment marker (F). Authority

Met opmerkingen [M67]: First position. Comment marker (F). Authority

Met opmerkingen [M68]: First position. Direction marker (D). Authority

20150916_S6E07_Victorian_TheGreatBritishBakeOff

The signature challenge

04:14-03:53

Paul: Morning Paul.
Paul C: Morning Paul. Morning Mary.
Mary: Morning. What have you chosen as your raised pie?
Paul C: The meat inside is going to be venison, pheasant pigeon and boar.
Mary: Wild boar?
Paul C: Wild boar.
Paul: Now the pasty itself what tin are you using?
Paul C: The tin just on the side there.
Mary: This is a modern version of the Victorian tins. They were beautifully fluted?? around the outsides. Pressed the pastry in and you've got this very attractive design and it would have all sorts of decoration on the top.
Paul: What are you going to be doing?
Paul C: Just some leaves around the edges and some more leaves in the centre. Sorry to let you down. Thank you.

05:05-05:44

Paul: Hi Mat.
Mary: Right Mat. Show us your tin.
Sue: Oh that's a classic.
Mary: So where is this one coming from then?
Mat: Uh that's from my dangerous Dave mom's tin Sheila.
Paul: *Reading the inscript.* 1850.
Mary: What decoration have you got?
Mat: I'm doing some plats around the outside.
Sue: Lovely.
Mat: And some antlers in the middle. The idea is to try to stand them up.
Paul: How would you do that?
Mat: To sort of make them on the side and then hopefully I was gonna try bake them after and stick them in.
Paul: Ok.

05:58-06:45

Paul: Morning Tamal.
Tamal: Morning.
Mary: Tell us all about your raised pie.
Tamal: I'm doing a Middle-Eastern flavoured themed game pie and then I'm frying the meat in a spice mix. So it's ras el hanout and then some extra ...
Mary: I beg your pardon.
Tamal: Ras el hanout Is that...?
Sue: Ras el hanout.
Tamal: That one.
Sue: I think she's angling for taste. *Hinting to Mary.*

Mary: Yes. It isn't chilly. It isn't hot.
 Tamal: No there's a little bit of pepper.
 Mary: Aromatic.
 Mary: Having minced lamb...
 Tamal: Uhu
 Mary: means that it will hold together not fall apart which is good.
 Sue: Why do you need something quite fatty? Is that because games are lean(?)?
 Mary: Well it it makes a much better pie.
 Sue: Fat is our friend.
 Paul: Good luck Tamal. Thank you very much.

07:05-07:22

Sue: Which are your five spices?
 Nadiya: Orange, staranise, ginger, fennel, and cassias bark(?).
 Mary: In Victorian times they would have use a mays. The outside of them not make (?). But many of the spices you've mentioned wouldn't be available.

08:06-08:33

Paul: Good morning Flora. Tell us all about your game pie.
 Flora: I am doing a sage and game pie with pheasant, pigeon, and rabbit.
 Paul: Interesting. And the decoration on the top. What are you doing?
 Flora: I've got a lattice which I'm going to stick on top and then cut some leaves going around the side.
 Paul: Lovely. Seems to be under control.
 Flora: Thank you.

08:58-09:26

Paul: Hello Ian.
 Ian: Good morning.
 Paul: Can you tell us about your game pie?
 Ian: I'm doing what I'm calling roadkill pie.
 Paul: Uhu. Can you tell us about the decoration on the top?
 Ian: It's a very simplified bird. I'm going to put a wing around it, and the eye hole is sort of going to be the steam hole. There's going to be a little decoration around there, but it's relatively simple.

Judging

Mat

14:07-14:44

Paul: Overall the bake looks fantastic. The colour down on the side with that mould looks amazing. **Very** classic looking and the antlers **I think** they look more like dolphins (*metaphor*) to be honest, or dogs I'm not **quite** sure.
 Mat: Yeah I've could have done with a bit more time at the end that's to be fair.
 Mary: That looks **really** well packed pie.
 Paul: You've got the bottom baked and the sides baked **beautifully**. **I think** the top needed **a little bit** longer.
 Mary: The meat is tender. You've got the herbs right.

Met opmerkingen [M69]: Medial position. Comment marker (L). Authority

Met opmerkingen [M70]: First position. Grading marker (negative) (B). Authority

Paul: I think overall it's not bad. I think the flavour's good in the game. I think it
needed an addition of maybe bacon.
Mat: Right. There is bacon in it.
Paul: Yeah more.
Mat: Yeah.

Met opmerkingen [M71]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M72]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M73]: First position. Comment marker (F). Authority

Ian
14:52-15:33

Mary: Just to remind you that we asked for a highly decorated pie.
Mel: Oh there's the foot though Mary.
Mary: The foot yes that's ok.
Paul: Ok. I'm gonna take that off.
Mel: And the wing and the eye.
Paul: So what you've done is a wing.
Ian: And a little eye.
Mary: The appearance is absolutely beautiful. The pastry it's a bit thick underneath.
Paul: Sides, bottom far too thick. You can halve that.
Mary: The filling is absolutely exceptional. It is beautifully tender. I just wonder how that jelly is.
Mel: Is that a game changer Mary?
Mary: Beautifully set. It's lightly flavoured. And it's the real thing.
Ian: Great.
Paul: Well done.
Ian: Thank you.

Nadiya
15:39-16:05

Paul: That looks extremely delicate. Beautiful design on the top.
Mel: Yeah.
Paul: Wow strong bake all the way around. The game's lost a lot by the spices.
Mary: This is a game pie. We should taste the game.
Nadiya: Yeah.
Mary: And it's strongly spiced.
Paul: I think it's set out beautifully. It looks great, but for me it's just too much spice.
Nadiya: Ok.

Met opmerkingen [M74]: First position. Grading marker (positive) (A). Authority

Tamal
16:15-16:47

Mary: The overall appearance particularly at the top I think it's most attractive.
Paul: These roses look great. Look how moist it is in there. You can see it's almost setting itself. The minced would have done parts of this job for you. That's very clever.
Mary: It has that spiciness. Not too much spice. Not to knock you back. It's a gentle blend of spices.
Paul: Do you know what that that's fantastic. I mean really well done.
Tamal: Thank you.
Mel: Oh the hand shake.

Met opmerkingen [M75]: Medial position. Grading marker (Positive) (J). Authority

Paul: Well done mate.
Tamal: Thank you. Thanks a lot.

Paul C
16:57-17:32

Mary: The decoration remind me what that is.
Paul C: This is some leaves in the centre and some leaves on the outside and a bird leave on the top there.
Paul: I can see what you're trying to do. **Just** loose the twirl **a little bit**. Great filling inside.
Mel: Yeah.
Paul: You got **a bit** thick there. This corner is better.
Mary: **Just** around here it's **a little bit** underdone. Pastry has a nice flavour.
Paul: It's **quite** a though meat there. You might have over baked it **slightly**. I'd expected **a little bit** more moisture in there to be honest. It's been ruined **slightly** by over baking it. Over cooking it. Thank you.

Flora
17:44-18:03

Paul: You've caught it **all** around the edge. It's blued(?) **quite** a lot. It's over filled **probably**.
Mary: This this is....
Flora: It's pigeon.
Paul: The pigeon...
Mary: Is **a little** though.
Paul: Yes.
Mary: The rest of it is beautifully tender and the pastry is crisp which is what we like.
Flora: Thank you.

The technical challenge

Paul C
30:55-31:19

Paul: Now we asked for the net to be up. We have got a partial net.
Mary: We've got beautiful flat sugar paste. There's **a little bit** of action in the front there which has got stuck into the side of the tent.
Paul: Oh yeah right yeah.
Mary: It's good distribution of the fruit.
Paul: It tastes good the fruit cake nice and moist too. Let's move on to the next one.

Nadiya
31:21-31:35

Mary: The net it is **absolutely** straight. Neat piping around the outside.
Paul: Good fruit distribution in this one.
Mary: And we got a nice light crust around the outside. It's like hot Christmas cake. *metaphor*.

Mat
31:38-31:06

Paul: This looks like a tennis court from Hades. The net...
 Mary: It's standing.
 Paul: It's standing yeah looks like a fence *metaphor*. I think a ball would go through there if I'm honest. A little bit of a dip in the middle and the colour there seems to be an extra bit of green around the outside here.
 Mary: Don't quite know how that got there. In the very middle here it is raw. It needed a little bit longer in the oven. That's why it's got a dip there *looking at tennis court*.

Met opmerkingen [M76]: First position. Comment marker (F). Authority

Tamal
32:09-32:21

Paul: The pipe work is pretty good. A little bit of a dip. Where's the net? It's got a strong bake all the way around. Good flavour though. Nice cake that Mary.

Flora
32:23-32:40

Paul: We've got a net.
 Mary: but it just had a tumble.
 Paul: It's had a bit of a fall that one.
 Mary: Beautifully piped around the outside.
 Paul: Looks like it's been cooled slightly. You can taste the burnt slightly on this, can't you.
 Mary: Slightly over cooked around the outside.

Ian
32:41-32:59

Paul: The piping's not bad. But no net.
 Mary: No net.
 Paul: I think it's slightly under and it has caused that bit of a dip in the middle.
 Mary: Again the fruit beautifully distributed.

Met opmerkingen [M77]: First position. Grading marker (Negative) (B). Authority

Assessment
34:52-35:11

Sue: Pigeon, jelly and tennis. It's been game set and match quite literally. Who do you think might be potential for star baker?
 Paul: There's too. There's Tamal and Nadiya. I think Nadiya did well she won the technical challenge and her game pie was very good. I think what ruined it was the spices that overwhelmed all the flavours but when you win a technical challenge like Nadiya did you know. Tamal's doing really well. Third in the technical.
 Mary: I was amazed with Tamal's pie, because he just got the spices right.
 Paul: I think Mat's got to be a bit careful. He was sixth in the technical. Dare I say Paul and maybe Ian he's fifth in the technical and is having a bad day today. You know could have cause some issues.

Met opmerkingen [M78]: First position. Comment marker (F). Authority

Met opmerkingen [M79]: First position. Comment marker (F). Authority

Met opmerkingen [M80]: First position. Comment marker (F). Authority

The spectacle challenge

37:07-37:40

Paul: Hello Ian.
Ian: Morning morning.
Paul: Right. Tell us all about your Charlotte Russe.
Ian: So we're going to start of obviously that's the bottom then we're gonna have some rhubarb compote then some bavarois then a thin layer of compote more bavarois and then finally the jelly on top and then the three dimensional crown.
Paul: Ok.
Mary: Great.
Paul: You you're going really overboard on the
Ian: Yeah yeah yeah I was slightly lacking with my decorations yesterday. I'd like to make up for it today.
Mary: You got a lot ahead of you.
Ian: I have.

37:45-38:30

Paul: Hello Paul what are you making?
Paul C: I'm making a strawberry bavarois cream. The jelly is rhubarb and orange and obviously the Victorians were very labouring(?) with their fruit so I'll be doing some fruit carbines. Strawberries' into roses and apple's into swans.
Mel: Paul's into swans.
Paul: Apples into swans it's the way you use the knife.
Mary: If you glans into misses beating(?) everything it was ordinary because labour was cheap and cooks would be competing against each other.
Mel: Do you just do it...?
Mary: With a sharp knife.
Paul C: Sharp knife.
Paul: A hammer and chisel on an apple *to Mel* ?
Mel: But it's just a tiny little one. I thought Paul would have a little one in his kit.
A small one.
Paul C: No.

39:19-40:01

Paul: Good morning Flora.
Flora: Morning.
Mary: Would you describe the layers to us.
Flora: I've got a pink layer of the raspberry sponge and then I've got a champagne jelly with pomegranate juice and raspberries and then I've got a white chocolate bavarois and then the sponge jelly above are repeating.
Paul: What possessed you to use pomegranate? *Very odd: possessed.*
Flora: I actually really like pomegranate.
Mel: What's your beef with pomegranate Paul?
Paul: It's the texture. Everything is being aimed at being soft, silky, smooth and then bang you hit with a pomegranate.
Flora: I'm not gonna seek them all for you sorry.

41:49-42:28

Paul: Good morning Nadiya.
 Nadiya: Good morning.
 Paul: Now you're got a meringue going on at the moment. Explain.
 Nadiya: When I was at school one of the things my teacher taught me was how to make a bavarois cream and she used Italian meringue in hers and I'm using her recipe.
 Paul: The idea of Italian meringue in it is a good one. It lightens it up a bit and it also helps well with the set.
 Mary: And how are you decorating it?
 Nadiya: It's it's quite a simple decoration I'll use a little bit of the Italian meringue. Everything I've put in the desert I'm going to put on the desert. It's quite simple but I think I think As long as it's you know we'll see.
 Paul: Good luck.
 Nadiya: Thank you.

Judging

Flora

48:26-49:14

Paul: I think the definition of your sponges are good. They look like lady's fingers. They look really nice.
 Mary: We've got very very distinctive layers there. The actual bavarois is rich, creamy and lovely. I like the jelly. It's quite boozy.
 Paul: The bavarois itself tastes amazing. Your pomegranate and raspberry jelly. Pomegranate will always loose out to raspberry. It's never going to bring anything to the table bar grid and to be honest because you've got the jelly that's carrying that lovely champagne flavour to it. The bavarois is beautiful.
 And you're going to ruin it by adding those sharp flavours.
 Mary: I don't think you're going to do pomegranate again, will you?
 Flora: No.

Met opmerkingen [M81]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M82]: First position. Comment marker (G) (Uncertainty) Non-authority

Nadiya

49:23-50:03

Mary: The general appearance is absolutely lovely. You slightly overlapped your sponge fingers.
 Paul: I think they're a bit flat.
 Nadiya: Yeah.
 Paul: They've just opened up a bit too much. It doesn't really look like a lady's finger. The layers look fantastic. Clear definitive colours. Oh Nadiya I love it. The raspberry bavarois is so light. It's like a mouse, light likewise the mango.
 Mary: They're beautiful consistency. They're airy. They're creamy. They're very good indeed.
 Paul: Well done thank you.
 Nadiya: Thank you.

Met opmerkingen [M83]: First position. Grading marker (Negative) (B). Authority

Paul C

50:18-50:54

Paul: The fruit design on the bottom **very** Victorian. Would have been nice actually to have one on the top but it looks **a little bit** watery. I would have to test that and see. There goes the river. *Too watery*.

Mary: We have a sauce on top not a jelly.

Paul: **I think** you've got **too** much jellyton in that bavaois. Flavour's great though. The sponges are excellent. The almond **really** comes through.

Mary: The jelly is **very** sweet and it's not set.

Met opmerkingen [M84]: First position. Grading marker (Negative) (B). Authority

Ian

51:17-51:52

Mary: **I think** it looks spectacular. Queen Victoria would be proud. We've got wonderful layers there.

Paul: Spectacular mate. I mean **really** from the sponge finger crispy on the outside beautiful and soft on the inside. The bavaois holds **not too much** jellyton. so it falls apart it's silky smooth. You have the jelly consistency **without being too** rubbery *metaphor*. And again flavours coming through. That is **purely** magical.

Ian: Brilliant thank you.

Met opmerkingen [M85]: First position. Grading marker (positive) (A). Authority

Mat

52:05-52:53

Paul: You had some issues with it **obviously**.

Mat: Yeah.

Paul: The sponge fingers around the outside are **too** close together. There's no definition between one and another. The piping of the cream... **I just think** it's **a little bit** rushed. That's what it looks like.

Mat: Yeah.

Paul: If you would hold that sponge finger in place *to Mel* The jelly on the top really hasn't **quite** set.

Mat: No.

Mary: It may not have set, but it's a true strawberry flavour.

Paul: The bavaois is delicious. I love this challenge. The best one ever.

Mary: It's **very** light. It's airy. It's creamy.

Paul: You've got all the elements there for a fantastic Charlotte Russe. **I just think** you've lost it on **all** counts except the filling of the bavaois because that is delicious.

Met opmerkingen [M86]: First position. Grading marker (negative) (B). Authority

Met opmerkingen [M87]: First position. Grading marker (Negative) (B). Authority

Tamal

53:05-53:50

Mary: Tamal your sponge fingers you've done this distinctive design and it does look **very very** special.

Paul: Macarons look good.

Mary: Now you've managed without any sponge. You didn't need to stabilize it. It looks

fine to me. You've got **some** lovely flavours there.

Paul: The rose water and the cardamom together that **too** tricky flavour combination that actually you've got it **perfectly** balanced. It's creamy. It's silky. It melts in the mouth. That is beautiful the fact that you managed to keep the rigidity in the Charlotte Russe by **just** using the jelly is **extremely** clever. And the flavours are gorgeous. Thank you.

End judging

54:10-54:48

Mel: Flora had a middling day yesterday, didn't she?

Paul: **I think** she was fourth in the technical. Although the flavours were **pretty** good today. **I think** the addition of the raspberry and the pomegranate **just** didn't work.

Mary: Paul with his pouring jelly **just** isn't satisfactory.

Paul: You can't have jelly like that.

Mel: Mat is certainly in a little bit of trouble isn't he? Because he was of course last in the technical challenge.

Paul: The whole thing it split.

Mary: But it went for it being **very** simple. Even that didn't work for him.

Paul: So for me at the bottom **I think** Paul and Mat.

Sue: Ok. Do you know who you might pick as star baker any clues?

Mary: I have at the moment.

Paul: **I think** I've got one.

Met opmerkingen [M88]: First position. Comment marker (F). Authority

Met opmerkingen [M89]: First position. Comment marker (F). Authority

Met opmerkingen [M90]: Medial position. Comment marker (J). Authority

Met opmerkingen [M91]: First position. Comment marker (F). Authority

20150923_S6E08_Patisserie_TheGreatBritishBakeOff

First challenge

4:32-5:11

Paul: Good morning Tamal.
Tamal: Hiya.
Paul: Your puff pastry. What are you doing for that one? Rough puff or full?
Tamal: So I'm doing full puff.
Paul: What flour are you using?
Tamal: So I'm using plain flour.
Paul: **Just** plain? *Indirect. He's questioning if that's good. Paul staring at Tamal for a long time. Paul is not impressed.*
Tamal: Yep.
Tamal: What would you have done Paul?
Paul: Mixed it with strong.
Tamal: Ok. It worked out alright for me.
Paul: Yeah good to see what you stand out with.
Mary: Yeah you're giving him full of confidence (*actually she's saying he's not*).
Paul: We all have our preferences.
Tamal: *Laughing.*
Mel: Stop. Just listen. Eyes down. Be like a race horse blinkers.

5:15-5:51

Ian: Apparently using coco and pastry things can go wrong. I don't know what the problem is. Cooked this a couple of times at home now and eh it's been fine.
Ian: The black forest gateau one. It's going to be stripy. Both. Normal and chocolate.
Paul: Did you fine it was more subdue the chocolate one? For rise?
Ian: Eh It it seemed to be about the same.
Paul: Ok.

6:09-6:47

Paul C: One of them is coffee and vanilla swirl. And the other one is a Brule banana mixed in with the cream.
Paul: Bananas and custard....
Paul C: Go lovely.
Paul: It's **just**... that was like a big treat for me on a Sunday. Flavours are going to be perfect.
Paul: **I think...** What do you think could go wrong?
Paul C: Maybe the consistency of the crème patisserie. They need to be a lot more firmer to actually pipe because I'll pipe them as a swirl.
Paul: How are you going to maintain the thicker crème pat?
Paul C: I need to have a bit more coin stars?? And a bit of egg yolk.
Paul: Ok.

6:57-7:28

Flora: I am making peach lemon and thyme cream horns and butterscotch and smoked almond.
 Mary: You've chosen unusual flavours, **haven't you?**
 Flora: I'm going for the ice cream look so they'll sit up right on top.
 Paul: Oh right. *surprised*.
 Flora: I used ice cream cones for cones covered in thin foil at home.
 Mel: When Madonna makes cream cones she simply uses her bra.
 Flora: Why not?
 Mel: If you got one of those mechanical bras just go for it.

7:33-8:05

Nadiya: So I'm doing rose pistachio and white chocolate cream horns.
 Paul: It's interesting that's such a dangerous flavour rose you can overdo it so easily.
 Nadiya: I don't want to do another week and not produce pastry.
 Paul: I would be nice to have some puff pastry.
 Nadiya: Yeah.
 Paul: And things do go wrong. Don't lose your rag.
 Nadiya: No. Bear with it and just show us what you've got.
 Mel: Quarter final Nadiya. Quarter final.
 Nadiya: It is. It is. No pressure at all. *She's feeling a lot of pressure*. Thank you.

8:10-8:20

Tamal: It's weird how quite it is. I feel like we're a herd of gazelles that is being picked of one by one by Lions. Mary and Paul are the lions. They're hungry for bakers.

13:14-13:19

Ian: We're going to have some little bit of kirsch in there. No I can only taste fear in my mouth right now.

First assessment

15:17-16:03

Paul: I think *(pos. marker)* they look **very very** good.
 Mary: They're **all** the same size. You've finished them **nicely**. Which pastry did you use?
 Nadiya: I used rough puff.
 Paul: Starting with the top one which is the rose. Nice flake. It's **nicely** baked **all** the way through. You can see **all** the layers in there as well. To get that flake on the rough puff pastry. Excellent.
 Mary: You've got the mixture right down to the bottom. And that's sticky.
 Paul: Beautiful buttery pastry. With that hint of rose inside as well which works. They're **quite** delicate.
 Mary: The flavour is **quite** something. It's a cracker one.

Paul C

16:10-16:57

Met opmerkingen [M92]: First position . Grading marker (positive) (A). Authority

Mary: You've got the actual twisting of the pastry so even on every single one.
 Paul: The pastry looks baked. The filling looks attractive. I'm dying to taste it **really**.
I think (*directions*) I will try the banana one first. The banana is not strong enough.
 Paul C: Really?
 Paul: NO. It's **so** light. It needs to be pungent **you know**. Real kick through it. **Quite** annoying I **really** wanted that banana and custard thing, **you know**.
 Mary: So what's in here? Crème patisserie.
 Paul C: It's crème patisserie and it's coffee and vanilla.
 Paul: Where is it? *The horn is empty*.
 Paul C: No filling in the bottom in the one.
 Paul: Did you pipe that in? You didn't need to pipe that up as much as that.
 Mary: Better have a banana for lunch. → *It's better to have banana for lunch than his cream horns with banana flavour*.
 Paul: You pulled me up then Paul and just kicked me back → *Paul was so looking forward to these banana horns but Paul C failed*.

Met opmerkingen [M93]: First position. Direction marker (D). Authority

Tamal
 17:05-17:43

Paul: They're **very** difficult to do with a full puff. You can see this is puff pastry. You've managed to get that flakiness without strong flour.
 Mary: They are beautiful even colour and that's good.
 Paul: So this is the lime and mascarpone
 Tamal: Yeah.
 Paul: You can see **all** the layers of the puff pastry going down. And crispy.
 Mary: **Not too** complicated and a good flavour. Lovely I can taste the mould. **Very** unusual to choose these and they go.
 Paul: **I think** (*pos. marker*) you have done a cracking job one there. **Really** have.

Met opmerkingen [M94]: First position. Grading marker (Positive) (A). Authority

Flora
 17:53-18:39

Paul: There is an issue at the bottom where it's been pouring out.
 Mary: **I think** (*pos. marker*) they're great fun. *Contrast with what Paul said*. It's a **very** nice idea. To have them standing **all** up, but it hasn't done you **any** good.
 Paul: We'll start with the peach. Which pastry did you chose?
 Flora: I did full puff.
 Paul: It's not flaky enough. It's **almost** short curst like.
 Flora: Yeah they did not really fine that was what I was supposed to do.
 Mary: It could do with **a little bit** more peach or have I missed it? I'm going to pinch over here. *the filling has been leaking. She wants to taste if the peach is there*. That's **absolutely** delicious but it has **all** run down straight to the bottom.
I think (*neg. marker*) you attempt **too** many things. What you should remember is that it is cream horns and not spend **too** much time on the extras.

Met opmerkingen [M95]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M96]: First position. Grading marker (negative) (B). Authority

Ian
 18:49-19:28

Mary: You were being **very** ambitious. But **very** difficult to get two different pastries to bind.

Paul: The plain rough puff and the chocolate ones **just** haven't bonded. *Extra marker for severity*. There's **lots of** issues with the chocolate. We'll take one. A decent one.

Mary: This is not cutting through like crisp pastry.

Paul: That's raw inside and the chocolate one looks **quite** raw as well.

Ian: Yeah.

Paul: The cherry liquor....

Ian: Yeah uhu.

Paul: **far** too much. It dominates everything.

Mary: The flavour is strong.

Second assessment: technical challenge

Ian

31:47-32:07

Paul: Start with this one.

Mary: The fondant icing should be shiny.

Paul: Yeah.

Mary: And **a little bit** more runny.

Paul: The piping is not good. We have got filling in the middle yeah and it's **about** equal to the sponge.

Mary: Yes it is a well risen sponge. It's a **very** good flavour.

Nadiya

32:09-32:28

Paul: These look **all** round **much much** neater. The piping work is **very** good. Good **bit** of height **don't you think?**

Mary: Yah. **Very** good.

Paul: Let's have a look. Good layer as well in the middle.

Mary: **Really very** nice indeed. Good genoise. Well done that's good.

Paul C:

32:29-32:54

Mary: Here we have a genoise that hasn't risen **very** well.

Paul: Yeah it's **quite** flat there **isn't it?** Let's have a look. Oh dear it's solid when you cut into it. The icing hasn't set. It's **almost** raw. It's like rubber *metaphor*.

Mary: Good flavour of coffee from the icings.

Paul: And that's it **really**.

Tamal

32:55-33:20

Paul: What happened with the icing here. There's been icing **all** way up. Nothing on the bottom there.

Mary: The fondant icing is **too** runny.

Paul: The way that they cut the sponge you've got a **really** thick layer at the bottom. and a **very** thin layer at the top.

Mary: But the bottom looks as though it is a good genoise. Mmhh it is a good genoise.

Flora
33:23-33:45

Mary: The crème-au-burt has been done in a shell pattern and **perhaps** sometimes we 've got some few little rosets. But we did ask for rosets.

Paul: The resistance on that sponge.

Mary: Even though the icing on this one hasn't set it has **not set too much** into the genoise.

Paul: **I think** (neg. marker) the genoise is **slightly** over baked as well actually. That's where you've got that tension braking into it.

Met opmerkingen [M97]: First position. Grading marker (negative) (B). Authority

35:28-36:04

Mel: Going into showstopper day there is certainly one person who's looking very very strong. Nadiya.

Mary: She was top in both of the challenges.

Paul: And to dominate it in the quarter finals in the way she has done first and first that has never happened before, but on the other hand the unflappable Paul and he is a good baker.

Sue: Yeah. Unable to make a genoise.

Mary: He hadn't got that knowledge and I'm amazed because he has such skill.

Paul: Flora she's in a **very** precarious position. She has a bad day today she's slipped down into the quarter finals. **I think** the pressure gets to them. **I think** (emphasis) they do struggle.

Met opmerkingen [M98]: First position. Comment marker (F). Authority

Met opmerkingen [M99]: First position. Emphasis marker (E). Authority

Spectacle challenge

37:24-37:46

Paul: What we're looking for is a structural marvel been baked to perfection. Inside must be filled beautifully with the flavour of their choice. The flavour must come through.

Mary: The eclaires have to be strong and crisp. If they're under baked haven't been dried out they'll bend which would be ghastly.

Paul: It's the last chance for them to impress us to get through to the semi-finals.

37:59-38:33

Paul: Morning Tamal.

Tamal: Hello morning.

Mary: What sort of flour have you used in your...?

Tamal: I'm using strong bread flour for my...

Mary: Do you approve of that? *To Paul.*

Paul: Yeah.

Sue: It's structurely pretty sound.

Tamal: Yeah.

Mary: And what flavours are you having?

Tamal: I'm doing mango and passion fruit crème panne.
Paul: A classic.
Tamal: Yeah.
Mary: You're playing safe.
Tamal: I've done one full timed run which was like a beginning thing. And I didn't do it in time but it all stood up. I've rewritten my method and hopefully that will work.

39:03-39:23

Paul: What flour are you using?
Ian: I'm using very strong flour.
Paul: Very strong flour.
Ian: Very strong flour. I just need that rigidity.
Paul: It's quite a rough thing. It could make it quite brittle at the same time as making it strong. It depends on how you bake it really.
Mary: You're quite a scientist aren't you?
Ian: This is my kind of challenge and I'm thinking through all the varieties.
Paul: Good luck mate.
Ian: Thank you.

39:45-40:15

Flora: Eh I'm using half plain and half strong flour. I've always found that a little bit of strong flour helps to strengthen it a touch.
Paul: How high do you think this will be?
Flora: It's been around about there when I've done it at home. adarlic that's essentially...
Paul: adarlic? What's adarlick?.
Sue: adarlick..
Paul: Oh idyllic. You've said it in Gaelic.
Flora: Ah Gaelic adarlic.

40:23-40:47

Paul: Morning.
Paul C: Morning Paul. Morning Mary
Paul C: The flavours are going to be a bit of banana.
Mary & Paul: *Laughing*. Banana. *Banana again!*
Sue: Is it going to be mega bananary?
Paul C: It's going to be banana tasty. I guarantee.
Paul: Everything under control. I just hope we get that banana flavour.

41:10-41:43

Paul: Morning Nadiya.
Nadiya: Morning.
Paul: What flavours are you doing?
Nadiya: I'm doing bubble gum and peppermint cream.
Paul: How are you getting that bubble gum flavour?
Nadiya: Bubble gum essence.

Sue: Oh this is going to take me right back.
 Nadiya: I absolutely love candy and sweets and these are my two favourite flavours.
 Paul: It makes you put a smile on your face.
 Nadiya: Yeah. It's quite it's ??
 Paul: It puts a smile on your face.
 Paul: Can't wait to try that bubble gum.
 Nadiya: Thank you.

Third assessment

49:21-50:02

Mary: Well done. It's holding up. The piping is **a little bit** haphazard, but it's **beautifully** detailed.
 Paul: Ok. We have our raspberry and pistachio.
 Mary: I hope it's not over baked. No they're fine.
 Paul: The flavours are lovely. Sharp. In these **short of** things you **really** want something that's going to punch you between the teeth. And it does. Mango and passion fruit. They should work. Yeah it does. **Quite** difficult for these things to stand up **you know**. And you used strong flour **didn't you?**
 Tamal: Yeah. Strong flour and I baked the eclaires longer what I would do normally.
 Mary: I like it.
 Paul: Well thought through. Well done Tamal.
 Tamal: Thank you.

Nadiya

50:12-51:07

Nadiya: Here you go Paul. *Her religieuse is almost falling apart.*
 Paul: Eh it has collapsed though. It's meant to stand up for some time. At the end of the day something like this would normally last three four hours before it went even to a party to be broken into, **you know**. The colours are fascinating.
 Mary: You got good piping on it.
 Paul: Trying the bubble gum Mary. *Paul saying we're going to taste this one first.*
 Mary: I will be brave.
 Paul: The shoe pastry it is it's **actually** nice and soft. Got a lovely bake on it **actually** when you look underneath. That's bubble gum, **isn't it** *laughing*. That's potent. And the icing's **very** good.
 Mary: I'm afraid it's not **quite** my favourite.
 Paul: And the green one is the one with the peppermint in it. Ok. The actual cream inside is fine and the shoe bun is ok, but **I just think** (neg. marker) the flavours are **slightly** over the top.
 Mary: Good crème pâtisserie. Good shoe buns. **Almost** stayed up. Two flavourings both **too** strong for me.

Paul C:

51:32-52:13

Mary: So we know you've had a problem and it didn't hold up.
 Paul: **Obviously** we can see it has collapsed. The colour of the shoe pastry looks good, **but I think** that's part of the problem. It's **so** light. It can't support it.

Met opmerkingen [M100]: First position. Grading marker (Negative) (B). Authority

Met opmerkingen [M101]: First position. Comment marker (F). Authority

Mary: The actual piping is **a little bit** haphazard.
 Paul: But overall **I think** (*contrast marker, pos. marker*) it's good. **Very** good in fact.
I think (*pos*) you've done the icing **particularly** well. You've got a high shine
 on it. Eh this is the banana one **isn't it?**
 Mary: You've put some banana extract in there.
 Paul C: I did put three extra drops in.
 Paul: **A bit** artificial but the banana's coming through. It's ok. It's not going to blow
 your mind **but I think** (*pos.*) it's ok.

Met opmerkingen [M102]: Medial position. Grading marker positive (J). Authority

Met opmerkingen [M103]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M104]: First position. Grading marker (Positive) (A). Authority

Flora
 52:30-52:59

Paul: The bake on them look ok.
 Mary: You've got reasonable piping. They're **all** the same length.
 Paul: Is this one lime and basil? Not getting even. *He's not getting the taste.* You
 sure you've put it in?
 Flora: You about seven lines.
 Mary: Not coming through. Let's try this one.
 Paul: You get the cream and the white chocolate in there, but that's it.
 Flora: No coconut either?
 Paul: No.
 Flora: Sorry. Sorry.

Ian
 53:07-53:36

Mary: It's holding up. It would look fine for a celebration. Coffee is **really** lovely.
 Paul: Coffee and cardamom. **Really** good.
 Ian: Good.
 Paul: They enhance you each other **quite** well. I've never thought of that before.
 Nice and ?? passion fruit. Well done. I was **a bit** worried initially about the
 shoe buns **but I don't think** there's any way around this. You had to create
 something that was going to be stable and whole of flavour.
 Mary: **Very** good.

Met opmerkingen [M105]: First position. Comment marker (F). Authority

53:45-55:04

Sue: You pair of fenes. This was a really difficult challenge, wasn't it?
 Paul: **I think** in this challenge we had four people who are potentially in trouble.
 Tamal. Flora. Paul and Ian. Overall Ian and Tamal have actually save
 themselves. **I think** strong flour is **always** going to be the way forward because
 they add more rigidity to hold up the way that it did. And the flavours on both
 of these guys were **really** good.
 Mel: We had a bit of a flavour explosion in this corner here.
 Paul: Nadiya.
 Mary: Those two flavours big mistake.
 Paul: Nadiya's bake was **very** good. The shoe pastry was **very** good.
 Sue: Bear in mind she was all raised ahead heading for star baker. Has this slightly
 changed things?
 Mary: It doesn't really change it so much, because she has shown us other skills.

Met opmerkingen [M106]: First position. Comment marker (F). Authority

Met opmerkingen [M107]: First position. Comment marker (F). Authority

Paul: It's a really difficult position for us because what we've actually gotta do is move someone who was originally going to be in trouble today which was Tamal into the possibility of being star baker along with Nadiya. Eh and then Ian saved himself so I think he moved middle ground. On the other side of the corner you've got Flora and Paul who are in a bit of trouble.

Mary: I was really disappointed in Flora, because we should have taste the lime.

Sue: Paul's flavours are in abundance but you liked only fifty percent of them is fair to say.

Paul: You got the banana flavour but it was a bit artificial.

Mary: We're going to get together in a minute and have a full discussion about everything.

Mel: Just put the kettle on then.

Sue: We should probably.

Mary: You might need something stronger.

Met opmerkingen [M108]: First position. Comment marker (F). Authority

20150930_S6E09_Chocolate_TheGreatBritishBakeOff

Signature challenge

05:26-06:05

Paul: Morning Tamal.
Tamal: Hiya. Morning.
Paul: Right. Tell us all about your chocolate tart.
Tamal: The basis for my chocolate tart was an American recipe. You got a chocolate filling which is quite a dense chocolaty filling quite rich and then on top of that is a raspberry coolly a thin layer.
Mary: It's always very difficult with chocolate to know when it's done, because it's dark already.
Tamal: Yeah so...
Mary: But you have been practicing?
Tamal: I have been practicing. I'm just going to do exactly the same thing as I've done at home. Hope for the best.
Paul: Good luck.
Tamal: Thank you.
Paul: Thank you.
Tamal: Cheers.

06:11-06:40

Paul: Good morning.
Flora: Good morning.
Paul: Right can you tell us all about your chocolate tart.
Flora: So I'm gonna have a dark chocolate pastry and then a passion fruit layer with a little custard and a then I have milk chocolate mousse and then a dark chocolate ganache.
Mary: What are we expecting when we look at it?
Flora: There will be quite a lot of decoration op top, there'll be some jellies and some chocolate work.

07:13-07:42

Paul: Good morning.
Ian: Good morning.
Mary: Morning Ian. What have you got up your sleeve for us today?
Ian: So I'm doing a bay and fused sort of caramel sauce on chocolate pastry.
Paul: Bay and fused caramel. What do you think does that bring to the table?
Ian: It sort of brings a slight sort of.. I don't know sweetness and floral element to it.
Mary: I think you're going to have get immobile??
Ian: Of course definitely. Thank you.

Met opmerkingen [M109]: First position. Comment marker (F). Authority.

08:08-09:05

Paul: Good morning Nadiya.
 Sue: Morning.
 Mary: Nadiya tell us all about your tart.
 Nadiya: So I'm doing a chocolate tart with chocolate pastry and then it's going to have a layer of salted caramel and peanut and then a layer of chocolate mousse and peanut. I'm going to decorate it with some truffles covered in peanut powder.
 Paul: Peanut powder that is interesting.
 Nadiya: I will use something that is called 'tapiyo' which is a starch which essentially it can take on fats so what I do is at home anything I buy that is a fat I always put that in the powder just to see how it tastes.
 Mary: I think (pos. marker) you're a bit of a scientist.
 Paul: I think (pos. marker + funny) you're doing the wrong job.
 Sue: Could you make that into your powder?
 Nadiya: God we don't want Mary into a powder.
 Mary: Thank you very much....
 Sue: Everyone needs a sprinkle of Mary.
 Mary: Let me finish.
 Sue: Yes she's furious.
 Mary: Just get on with that.
 Nadiya: Oh god look what she's suggesting. Let's not turn Mary into a powder.

Met opmerkingen [M110]: First position. Positive (grading) marker (A). Authority.

Met opmerkingen [M111]: First position. Comment marker (F). Authority.

First assessment

Tamal

15:04-16:03

Mary: You've gone for a simple finish and providing that everything else is right it'll be good.
 Paul: Pastry on the outside is lovely. You've got it right into all the corners, but I think (directions) we have to have a look inside. See how this holds.
 Mary: Lovely tin pastry I can see and a good layer of your chocolate mixture. I love the contrast of textures because we've got crisped pastry. We've got a crunchy top and we've got a smooth middle.
 Paul: I'm trying to debate whether I like it or not. Eh no I DO like it. If you hadn't put that coolly on top it would have been too much and I couldn't eat it. But the fact that that's on the top makes it a good tart.
 Mary: Well done.
 Tamal: Thank you.
 Paul: Thank you Tamal.

Met opmerkingen [M112]: First position. Direction marker (D). Authority

Ian

16:14-16:48

Paul: Quite attractive. You've got a mirror on there.
 Mary: You've got a nice thin crust. It looks good. I love that shine.
 Paul: Oh it cuts well.
 Mary: It's rich, it's creamy once this is all assembled you really can't taste the bay leave.
 Paul: I don't like the caramel underneath.
 Ian: Ok. Uhu.

Paul: I think (neg. marker) if you left it pure caramel you would have been better off.
 Ian: Right.
 Paul: You're the king of flavours, but I think (neg. marker) you've missed the truth?? There.
 Ian: Ok.

Met opmerkingen [M113]: First position. Negative marker (B). Authority

Met opmerkingen [M114]: First position. Negative marker (B). Authority

Nadiya
 16:59-17:47

Mary: Well the appearance is very attractive. I love your twirls on the top.
 Paul: I'm a little bit concerned about the thickness of the pastry, but let's have a look and see what it's like. It's holding together really well.
 Mary: I like it. I like it and I'm not a peanut fan.
 Paul: Giving Nadiya a hand because she has done so well. Well done Nadiya that is fantastic. The peanut butter coming through is not overwhelming. It's not stodgy what it could be. I love the crunch at the bottom from the salted caramel. Spot on. Well done.
 Nadiya: Thank you. I'm shaking like a rag.

Flora
 18:02-18:57

Paul: I think (pos. marker + emphasis) the overall decoration does look very attractive. I just hope it tastes as good as it looks.
 Mary: You haven't got much shine on your ganache. Maybe you got it a little bit warm. Cuts well though.
 Paul: This cuts well. Great layers I mean really distinctive colours which you see. Very well done. It has split your passion fruit base hasn't it? Quite badly, but this light and this kick of tart that comes from the passion fruit is fantastic. You've gone through the trouble of making macarons as well. If you're going to do a macaron do it properly. Not good.
 Flora: No?
 Mel: OHHHH...
 Paul: It's overbaked. The ??
 Mary: But the overall appearance and the flavours are good and your pastry is crisp.
 Paul: Thank you Flora.
 Flora: Thank you.

Met opmerkingen [M115]: First position. Emphasis marker (E). Authority

Technical challenge Assessment

Flora
 30:16-30:47

Paul: This looks interesting. It's not very flat though and this comes down to the texture. The crème path with the merengue.
 Mary: It is holding up well.
 Paul: It IS holding up well. It's got a good crown on it. Now that's lovely. That's well baked.
 Mary: It does look good, doesn't it?
 Paul: It does. Nice flavour.

Mary: **Very** good flavour.

Paul: **I don't think** it's been mixed enough, but it is baked **beautifully**.

Mary: Good result. Good rise.

Paul: Yeah.

Met opmerkingen [M116]: First position. Negative (grading) marker (B). Authority.

Ian

31:04-31:30

Paul: This one doesn't have **much** rise on it, because that should be up here. It has **much** less height than the first one.

Mary: But they have incorporated every **bit of** the recipe(?). It's a good consistency.

Paul: It's a good consistency.

Mary: It's a lovely flavour and texture. It's **just** overflowdid which means you loose volume.

Paul: Yeah.

Nadiya

31:42-32:04

Paul: **Loads of** merengue in this. See the white merengue?

Mary: uhu.

Paul: **All** the way through it. Look the merengue in there. Its **loads of it**. (you) see.

Mary: They not **quite** mixed it.

Paul: It's **quite** bad that.

Mary: Tastes **absolutely** fine.

Paul: Ok.

Tamal

32:10-32:51

Mary: You've got a good rise there.

Paul: The height is not bad. Nice split though.

Mary: And there are some flex(?).

Paul: Let's have a look.

Mary: It's holding up well.

Paul: It is yeah.

Mary: There are a few flex on the top but it isn't as white inside. It's a good flavour.

Paul: The texture's **very** sponge like, **isn't it?** It is **very** light.

Mary: It is **beautifully** light.

Paul: Ok.

Assessment day 1

35:06-35:43

Mel: Would you say Paul that it's quite difficult to call who are the three finalists are going to be this year?

Paul: **I think yes. I think in** between ... over the two challenges Ian is in the weakest position. He didn't do **particularly** well in the signature and he was third in the technical. Now when you look at the other three they have **all sort of** muled(?)

Met opmerkingen [M117]: First position. Comment marker (F). Authority.

Met opmerkingen [M118]: First position. Comment marker (F). Authority.

around. Nadiya was last in the technical, but for me she was right up there in the signature. Uh **I think** Tamal and Flora are somewhere in the middle. **I think** a lot of it depends on the show stopper.

Sue: Mary this is inconceivable. Ian who won star baker three times in a row could be in trouble in the semi-finals.

Mary: But Ian's got to do well, but indeed so does everybody else.

Show stopper challenge

37:27-38:12

Paul: Morning Tamal.

Tamal: Morning.

Mary: Tamal tell me what you've chosen as your chocolate centre piece.

Tamal: So I've making a belt tower with three tiers to it. I'm making three different types of biscuits. The sides are made of vanilla short bread. And then (?) chocolate with piped chocolate on it as well. Eh and then the other four sides are just made out of pure chocolate and then some Swiss piping on those as well.

Mary: I know what **I think** is going to be the chocolate ornament which is going to be the tricky bit and have to look out for.

Tamal: I mean it's always quite tricky getting it done in time because there's quite a lot of. I'm getting the biscuits done as quickly as possible. And then get on in doing all the chocolate work.

Paul: Good luck mate.

Tamal: Thank you.

38:23-39:20

Paul: Morning Flora.

Flora: Morning.

Paul: Can you tell us all about your chocolate creation.

Flora: I am making a coco carousel. So I've got a hex (?) pecan short bread the pecan short bread I'm doing.

Mary: Sounds good.

Flora: For the sort of the centre of the carousel. And then the roof is gonna be chocolate and half bread mixture that I'm gonna put into a cone and that will shape the roof. Just because it's much lighter. The base of your chocolate cake as well.

Paul: **I think** it's a bit of a challenge you're making. You're making a cake and a biscuit.

You've got a horse moult so they will go on the outside. You bought that?

Flora: I've made it.

Paul: You've made that.

Flora: I've made it.

Mel: How did you make that Flora?

Paul: Is it a dog?

Met opmerkingen [M119]: First position. Comment marker (F). Authority.

Met opmerkingen [M120]: First position. Comment marker (F). Authority.

Met opmerkingen [M121]: First position. Comment marker (F). Authority.

Met opmerkingen [M122]: First position. Comment marker (F). Authority.

Mary: Oh come on.
Mel: It's not. Look at the legs.
Paul: Look at the head.
Mel: It's a 'dorse'.
Mary: But she's going to make it look like a horse.
Paul: Good luck Flora.
Flora: Thank you.

39:36-40:19

Paul: This looks fascinating. Right tell us all about your chocolate creation.
Nadiya: So I'm making a chocolate peacock with marshmallow like puffed rise.
Crispy biscuit base the peacock will be sitting on a log and I'm going to temper some chocolate and make sort of edible chocolate bits and make individual tail for this that will go all the way up here. I'm going to put little cinda(?) eggs inside the nest.
Paul: Little bit like honey (?)
Nadiya: Yeah
Paul: And that will be fascinating to see how it turns out.
Mel: Yeah.
Paul: Are you going to be able to do this in the time?
Nadiya: I do hope so.

40:20-41:07

Paul: Morning Ian.
Ian; Good morning good morning.
Mary: Ian tell me what you've chosen as you chocolate centre piece.
Ian: It's far more complicated this one. So I'm making the chocolate well today.
And that can be (?) in here the chocolate. And then this is gonna make a handle. On the end of which is going to be a little bucket which will will go down into the well.
Paul: So what it's going to be made off?
Ian: A mixture of white chocolate, bit of milk, bit of cream, and a bit of a lemon flavour.
It's for cold chocolate drink.
Mel: Have you made this before Ian?
Ian: I have.
Mel: Did it go well?
Ian: the first attempt took me four days, but I've included making all the moulds.
Paul: will it work? When you turn the handle.
Ian: It should do.
Paul: Good luck mate.

Assessment 2

Tamal

47:45-48:51

Mary: This is very impressive. As I walked into the tent, when you look close up it

doesn't look as good when you're standing back here. But the whole thing is **very** effective.

Paul: **I think** the idea was sound enough. If you got to pipe make sure the lines are straight. The (?) is coming out at the end of the biscuit.

Tamal: I wrote the (?).

Paul: But **I think** the attention of detail some of this worked down here when you look at it together the whole thing I'm not convinced that it's neat enough. The temper of the chocolate is **very** good. It's got a lovely shine. Good bake on the short bread. It's got a good crumble on it and it melts in your mouth. Mary: The star anise is tasting well. It's **beautifully** crisp. It's holding up. And it's well baked.

Paul: The flavours you have coming through are excellent but at the end of the day **I think** it could have been neater.

Met opmerkingen [M123]: First position. Positive (grading) marker (A). Authority.

Met opmerkingen [M124]: First position. Negative (grading) marker (B). Authority.

Met opmerkingen [M125]: First position. Negative (grading) marker (B). Authority.

Ian
49:22-50:46

Paul: **Very** contemporary. I like what you've done to the well to build a well. It's **quite** solid.

Mary: **I think** you get full marks for reaching out. The idea of a sea well like this again we asked for something spectacular we **certainly** have got something spectacular.

Paul: **I think** I'm gonna go down for some white chocolate (*moving handle of well*). **I think** we'll try one of these biscuits in the white chocolate. **I think** the biscuits are lovely crumbly. **Lots of** flavour.

Mary: That is beautiful short bread. Short bread should taste buttery. It does. It's the first great one. I could go on dipping in there but I'm not going to. The lemon oil. Who would have thought of lemon oil into chocolate. But I wanted to see more piping and **a bit of** bread work around the outside. We needed to see more skills of your chocolate work. You know, **don't you?**

Ian: Timing has been an issue for me.

Paul: Where all you timing has spent up is for the tempering of your chocolate into the moulds and waiting for these things to set.

Ian: Yeah.

Mary: But your flavours are good and that's what where after as well.

Paul: Your flavours are good. My question is is there enough work in there.

Met opmerkingen [M126]: First position. Positive grading marker (A) Authority.

Met opmerkingen [M127]: First position. Direction marker (D). Authority.

Met opmerkingen [M128]: First position. Direction marker (D). Authority.

Met opmerkingen [M129]: First position. Positive grading marker (A) Authority.

Flora
51:15-52:42

Paul: I like it. I do like it. **I just think** **it's a bit** wonky.

Mary: All your chocolate has a sort of bloom on it. We haven't got a nice blossy shine. It's a **very** flat thing. Should we try lifting that.

Paul: Does that come off?

Flora: Yeah all the way through.

Paul: **Very** good. **Very** good. Let's have a look at this. How much coco did you put in it?

Flora: Four tea spoons of coco and ginger crumbs with chocolate.

Met opmerkingen [M130]: First position. Negative grading marker (B). Authority.

Paul: I mean I can taste the coco but I can also taste the bit rise (?) as well.
 Mary: We can't taste the raisins. A **little bit** too much.
 Paul: And underneath this roof you have puffed rice?
 Flora: Yeah.
 Paul: Normally when you do something like this it bines together. That ain't bined together. That's just...
 Flora: No that was more for the shape.
 Mary: It's crumbly it's **quite** bitter.
 Paul: It is.
 Mary: But on the other hand it's **very** impressive when we look at it. It looks **very** exciting and it looks fun but it doesn't taste as good as it looks.

Nadiya
 53:06-54:04

Mary: The overall effect is **really very** beautiful. It has a lovely flowing tail. It shows **a lot of** skill and I think you've done **it very** well.
 Paul: **I think** it's a great piece of art. It looks in proportion and neat there's not one piece you haven't thought of and made it look good. The nest is **very** clever. The detail on this thing is **very** good as well. I hope it tastes as good as it looks.
 Mary: Still got in crunched. It's good.
 Paul: It's effective and it tastes good too.
 Mary: And what about the biscuit area. That's fun. It tastes good. It's sweet. It's firm. It's holding together. And the whole thing is **very** effective.
 Paul: It looks good and it tastes good. Thank you Nadiya.

Final assessment

54:15

Paul: When you look at Tamal for instance. One of his biscuits was **slightly** bent. The others were fine. The short bread was fine. Tempering the chocolate was exceptional. It was just a **little bit** messy. But **I think** he's in a **very** safe area. **I think** Tamal's done **really** well. Uh **I think** Nadiya has done **really** well. Although she was last in the technical. She dominated in the signature and she dominated again on the show stopper. The design was good. **Very** clever. **Very** artistic. And the texture's in each one of the biscuits and the chocolate was **very** good.
 Mel: Ian had a lot to do today. To kind of claw back some of what he needed.
 Mary: He did **very very** spectacular it worked.
 Paul: Ian was **very** neat, but was there enough work in it for what I was worried **I think** there was **a lot of** templets involved, a lot of moulds involved. They took **a lot of** the temperature poured it in and left it set.
 Mary: He could have showed **us a little bit** more skill and **a bit** more variation with the eh white chocolate, but what he did. He did **very very** well. Now you see Flora worked **very** hard on all the parts of it but when you break it down and you taste it is a huge disappointment.
 Paul: The only thing that tasted alright was the horse. **I think** when looking at it Ian and Flora would leave the bake off at this stage. It's tricky.

Met opmerkingen [M131]: First position. Positive grading marker (A) Authority.

Met opmerkingen [M132]: First position. Positive grading marker (A) Authority.

Met opmerkingen [M133]: First position. Comment marker (F). Authority.

Met opmerkingen [M134]: First position. Comment marker (F). Authority.

Met opmerkingen [M135]: First position. Comment marker (F). Authority.

Met opmerkingen [M136]: First position. Comment marker (F). Authority.

Met opmerkingen [M137]: First position. Comment marker (F). Authority.

20151007_S6E10_Final_TheGreatBritishBakeOff

Signature Challenge

04:46-05:36

Paul: Morning Tamal.
Tamal: Morning.
Mary: Tell us all about your ice buns.
Tamal: So the two different ice buns that I'm making the filling for one I'm making a citrus marmalade and a caramel crème pat and then the other one is an apple and whipped cream so I'm making apple sauce with a little bit of cinnamon and some grand oaths in it.
Mary: What about the icing?
Tamal: So I'm doing a simple role icing for the top of both of those.
Paul: So a role of icing?
Tamal: Yeah.
Paul: And your flavour's going to be in the icing?
Tamal: Noo.. so I though all my flavours are going into the fillings. So I thought the icing is quite a simple element.
Paul: **Just** make sure that the shape and the icing are all perfect. This is the final.
Mel: Perfect Paul. Everything's gotta be perfect.
Tamal: I'll do my best.
Paul: Thank you Tamal.
Tamal: Thank you.

07:21-07:54

Paul: Why did you do two separate dough's?
Ian: Ehm I wanted the flavours in there right from the beginning. So it permeates through the dough.
Paul: Elderflower is going to be fascinating what comes through in the dough.
Ian: ?? I placed some sugar in the elderflower dough. I'm just using the elderflower cordio?? because it's an amazing mountain of sugar. Gues ??
Mary: You're actually pushing the boat out. This is the final you're going to be very very busy to do two doughs, two different flavours. Are you going to finish in time?
Ian: Pfff I hope so. I have to.
Paul: There is no might be. You HAVE to finish.

08:57-09:47

Nadiya: I am doing almond crème patisserie. And then I'm doing cardamom bun. And then I'm doing a nut meg finger with sour cream jam eh... shall we start that again. My goodness I'm so nervous. Look look my hands are shaking. Yes.
Paul: Put your hand out. You are shaking!
Nadiya: Yeah I'm really nervous. I'm doing one shaped fingers and then the other one around.
Mel: Nice.
Paul: Round?
Nadiya: Yeah.

Paul: Ok.
 Mary: Why shouldn't a bun be round? *Questioning Paul.*
 Paul: It's fine.
 Mel: My buns are round.
 Mary: Exactly. Always.
 Paul: You'll be baking them individually. Will they touch them or not?
 Nadiya: They don't touch my knife.
 Paul: Ok. Thank you Nadiya.

First assessment

Ian

15:37-16:51

Mary: I'm amazed that you got finished.
 Ian: So am I.
 Mary: So well done. Now the overall appearance. These have **all** touched each other when they're being baked.
 Sue: The batched bakes that you pull apart.
 Mary: But the icing is **a little bit** messy. That's a **very** nice finish of the filling. They're all **fairly** even shaped and then we come to the cardamom ones. They have not got a shine **quite** the same.
 Ian: No.
 Mary: But **maybe** they're going to taste wonderful.
 Paul: The icing doesn't go with the filling. It's two **completely** different things.
 Ian: Well I'm not sure about that?? (Hij mompelt dit). I think something is missing from this dough, because it's way longer cooked in the oven.
 Paul: You got sugar in it?
 Ian: That's the bit I'm wondering about. Whether I got the sugar in it.
 Paul: **I don't think** (*contrast marker*) you have sugar in there. *Direct.* Which is why you had it ages in the oven to get this colour and that's why it's dried out and becomes a crispy bap with icing on it. And that's what's sending **all** my senses out they don't marry. The second one is **totally** different. Soft, icing perfect, cream good, flavour of the lemon coming through.
 Ian: Yeah uhu.
 Paul: And **all** together this package is **just** dynamite.
 Mary: **I think** (*positive marker*) that's sheer heaven on a plate. The cream is spilling out and the lemon curd looks good. They're a sheer joy to eat.
 Ian: Thank you.

Nadiya

17:00-18:00

Mary: They look **most** tempting. They're lovely neat piping with the original finish on the long ones. And the round ones are **quite** different.
 Paul: There is no rips anywhere. Normally it's ripped. That's different, but it's unique. What you've could have done was **just a little bit** of icing sugar on them **just** to cover up these plain bits here. Let's start with this one. Holding together **quite** well. You can **really** taste that jam.
 Mary: The jam is **quite** sharp. And you put the right amount in and that tastes lovely.

Met opmerkingen [M138]: First position. Contrast marker (C). Authority

Met opmerkingen [M139]: First position. Grading marker (Positive) (A). Authority

Sue: Almond crème pats.
 Paul: Cut through this.
 Mary: A ?? in the middle with almond flavour. I just think (pos. marker) those are lovely.
 Paul: Both of those the boxes they're neat. They're FULL of flavour and they're so different as well. Thank you.
 Nadiya: Thank you.

Tamal
 18:11-19:11

Mary: You've got royal icing on the top and just coloured it. I would have thought that royal icing should've a shine THAT doesn't have a shine.
 Tamal: Yeah.
 Mary: It's a shame that you're crème patissiere is not set.
 Paul: No. Your timing has been an issue before and we're going back to the same thing again, but I think we need to try them. I think (pos. marker) the bake looks good. Well let's start with this one. This is cream and the apple.
 Tamal: Yeah.
 Paul: Overall the texture of the bun is beautiful. The flavours are good, but the only thing that let us down is the texture of the icing. It's not right, but let's move on to the next one. This one hasn't got crème pat. That's a marmalade butty.
 Mary: That is so good.
 Paul: Wow.
 Mary: Really like the marmalade. The peels were beautifully tender. It was sharp.
 Paul: The flavour of that is great but obviously you've run out of time. The flavour of this dough with the apple and the cream is very very good. You've just let down by time.
 Tamal: Yep.

19:17-19:52

Tamal: If this were an earlier week and I got those comments I'd be feeling pretty happy. But I just can't get it out of my head that this is the final and I don't want to be getting big things wrong in the final.
 Ian: Some good comments there. Eh heaven on a plate so I think I'll try to remember those bits but at the same time I'm going to remember that custard sugar nooo.
 Nadiya: I'm really pleased because one thing I was worried about is if it didn't go well this morning that I will just got oeh.. and slammed just not felt great. I mean I don't know what it's going to be like in the technical but at least I can go in feeling like common let's do this.

Technical challenge: second assessment

Tamal
 27:06-27:40

Paul: I think we need to start with this one.
 Mary: It looks as if it might topple any moment.
 Paul: They are a mess, but you can see the layers bonded on the top. The middle

Met opmerkingen [M140]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M141]: First position. Direction marker (D). Authority

Met opmerkingen [M142]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M143]: First position. Direction marker (D). Authority

layer is almost gone and the bottom one has almost evaporated to nothing.
But it's sugar syrup underneath the top would've helped to bond it softer.
Mary: The pastry it IS cooked through. It looks as though you sat on the top to squash them all in.
Paul: This pastry has been a bit rushed. You can take of each layer.

27:41-27:57

Nadiya

Paul: This one is a little bit neater. It feels like a short crust. It's very thin isn't it?
Mary: There are flakes here.
Paul: Yeah.
Mary: The pastry that I am taking is beautifully crisp.
Paul: That's ticked a lot of the boxes?? Moving on to the last one.

Ian

27:57-28:26

Paul: Now you can see there is an issue with the top. It's not bonded.
Mary: It's not bonded at all. That's because the syrup was not thick enough to stick it down.
Paul: A few layers in there.
Mary: Good layers.
Paul: The big gaps there. To pipe like that leave big gaps is a major issue.
Mary: It isn't quite done the pastry. The jam is well made. It's a really good flavour. The pastry is flaky. It just needed that little bit longer in the oven.

Showstopper challenge

31:49-32:48

Paul: Morning Tamal.
Tamal: Morning.
Paul: What have you decided to do for your final *Bake Off* showstopper challenge?
Tamal: My initial inspiration was sticky toffee pudding which I love. I was like the sponge and a sticky toffee pudding to have some chopped dates in it and putting more fruit into it. And I realised that would become a fruit cake.
Paul: Sticky toffee pudding cake....
Tamal: Sticky toffee pudding cake. The theme was meant to be something old. There were these pictures in the press a few months ago about this Chinese fishing village that had been abandoned and been sort of overtaken by all the undergrates and I really like that idea the sponge mixture is obviously the cobweb.
Sue: So let me get this straight you're classic British cake is based on an ancient abandoned fishing village?
Tamal: Yeah.
Sue: I love you I love you.
Paul: The humidity can play with caramel.
Tamal: Yeah.
Paul: Are you taking that as a consideration already? *Indirect question.*
Tamal: Yeah.

34:52-35:45

Ian: It's going to be more or less five cakes.
Sue & Mary: Five cakes?!
Mary: Five. I mean. Did you realise that you were bound to be doing more cakes than anybody else, but how about your timing. You've got to finish them Ian.
Ian: I've got to finish them yeah.
Paul: To get consistency you're making one batch which is going to fill all of them, because it's **never** going to fit in there.
Ian: No no. I'm doing two batches. I think it's slightly ridiculous. Yes a lot of carrot. It's Ian colossal curvy carrot cake. It's difficult to describe. Almost like a waterfall designed of a giant carrot going all the way down to the bottom.
Sue: So like a cascading liquid carrot? When you were foraging as you're often doing the hetero. Did you eat any weird mushrooms that not have inspired this bake?
Ian: You wonder haven't you? Yeah.

37:09-37:55

Nadiya: I'm doing a lemon drizzle cake. It's definitely one of our favourite dishes at home.
so I've decided I'm going to do a wedding cake.
Sue: Ooh who's getting married?
Nadiya: We went to Bangladesh to get married and they don't do cakes there. If I had got married in this country, I would definitely had a wedding cake. I'm going to fill the cake. I'm going to slice them into three and fill it with lemon curd and then lemon butter cream and then I'm going to cover the whole cake with butter cream and cover it with fondant.
Mary: Where do these fit in?
Nadiya: So I am making my own fondant.
Mary: Out of marshmallows?
Nadiya: Yeah.
Mary: Right.
Sue: So this cake is basically saying to your husband will you marry me again?
Sort of.
Nadiya: Maybe.

Third assessment

Nadiya

47:19-48:44

Mary: It does look spectacular.
Paul: It's **very** smooth. It looks **very** elegant. **I think** (pos. marker) the flowers are **very** delicate. Been well made. Each one of those is beautiful. Well I take a slice out of each one. What we're keen on in trying though is getting the texture of the lemon drizzle inside the same on each layer.
Mary: Those look **very** even baked. All of them.
Paul: Even judged with your finger when you're pressing the texture. It is **exactly** the same on each one.

Met opmerkingen [M144]: First position. Grading marker (Positive) (A). Authority

- Mary: The lemon comes through beautifully. Through every layer. The texture of the fondant is perfect. Your method with marshmallows is new to me and **I think** (*pos. marker*) it's **very** good.
- Paul: Now Nadiya that's stunning. The actual fondant on the outside is beautiful it's marshmallowy and that with the whole cake itself is delicious. **Really** good. If this was your wedding cake **I think** your husband is outside you have to give him a whole tier later on.
- Nadiya: I might have to.
- Tamal
49:03-50:20
- Mary: It looks spectacular. It is breath taking. I don't **quite** understand how it **all** comes together, but **I think** (*pos. marker*) you've done brilliantly. A really muggy day and the one thing spanned sugar doesn't like is moisture.
- Paul: This is **quite** tricky to do. To do a web link up the three **I think** (*pos. marker*) is ingenious. The idea of turning this sticky toffee pudding into a cake was **always** going to be a tricky one. Sticky toffee pudding is normally quite close textured. The fruit it looks **quite** evenly distributed which is good.
- Mary: Do you know that really. I don't know what to expect at all. I was expecting to make rude remarks about it being a pudding and not a cake. It's a beautiful cake. The wonderful filling, the delicious icing on the top here. **I think** you've done **exceedingly** well. It's **totally** different .
- Paul: The taste of the toffee almost replaces the custard. One thing I was **really** worried about this was that going to bake with the certain amount of fruit in there and it worked. This works and for once you managed to do it on time as well which is what a time to do it.
- Tamal: Thank you. Thank you so much.
- Ian
50:48-52:01
- Mary: What a construction. The thought of making five. You did make work for yourself.
- Paul: The fact that you joined it all together with one massive iced carrot down the middle is **very** clever. The icing is good. It's a **very** classic looking carrot cake.
- Mary: Sensibly you've gone simple so we're expecting something magnificent inside. You seem **fairly** consistent with your mixture they're beautifully even.
- Paul: That's one of the best carrot cakes I've ever had. And you can pick any one of them. The flavour that comes through the baking is delicious. The texture comes through the nut. It's beautiful. The sensation as well with the spices. **That little bit** of warmth to it. The icing is delicious **just** cool and every one of them looks **exactly** the same.
- Mary: Would I have thought of putting star anise in a carrot cake? No I wouldn't. The oranges in chunky pieces and I like it. It is a different carrot cake.
- Paul: Flavours, textures, the look. Spot on.
- Ian: Thank You.

Met opmerkingen [M145]: Medial position. Comment marker (L). Authority

Met opmerkingen [M146]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M147]: Medial position. Grading marker (Positive) (U). Authority

Met opmerkingen [M148]: First position. Grading marker (Positive) (A). Authority

52:30-53:10

Mel: Paul you said that was one of the best carrot cakes you'd ever experienced.
Paul: Yeah **perfectly** baked and the depth of the flavour's stunning.
Mary: That is the best carrot cake and who would have thought that the sticky toffee pudding cake.
Paul: That is stunning.
Sue: What a clever man he took a classic pudding. Classic fruit cake and made it into a new classic.
Paul: Yeah. And this was obviously an emotional journey for Nadiya. She's made her own wedding cake and it tastes amazing.
Sue: Is it fair to say that we've never experienced such incredible tasting bakes?
Mary: Incredible. **All** best of their type.
Sue: Do you think it's closed?
Paul: You know what **I think** it is.
Mel: It must be. Do you have an agreement? Do you know yet?
Mary: **I think** we will be.

Met opmerkingen [M149]: First position. Comment marker (F). Authority

Met opmerkingen [M150]: First position. Comment marker (F). Authority

20150913_S3E02_Mierzoet_HeelHollandBakt

Signatuuropdracht

4.09-4.29

Janny: Ik vind dat je dit **wel** héél slim bedacht hebt uh... (*ring in hand*).
Michiel: Met die ring?
Janny: Met die ring.
Michiel: Ja die heb ik gewoon bij uh een bouwmarkt gekocht. Daar maak je normaal pijpen mee aan mekaar of je hangt er iets mee op.
Janny: Waanzinnig.
Michiel: Ik wil een mooie strakke...
Janny: Maar ook mooi dun krijg je hem zo.
Michiel: Ja ja precies, want uh wij hebben ook niet heel veel tijd dus hij moet ook gewoon gaar zijn.

Met opmerkingen [M151]: First Position. Grading marker (positive) (A). Authority. *Wel* is emphasize *heel slim*

6.26-7.06

Robert: Schuimkoekjes?
Fina: Nee, macarons.
Robert: Heb je dat met kookschuim gedaan?
Fina: Nee, ik heb nou geen kookschuim gemaakt. Nee, dat heb ik weer nodig voor wat anders, maar...
Robert: Maar een macaron is toch met kookschuim?
Fina: Ja, je bedoelt met eiwitschuim?
Robert: Ja, en met honderd twintig graden (?) suikerwater derbij.
Fina: Dat is de Italiaanse macaron en ik maak de Franse...
Robert: Nee, dat is de Franse macaron.
Fina: Is dat juist andersom? Ok.
Robert: De Italiaanse ma macaron die uh ken ik nie.
Fina: Die is met suiker. Met met uuh...
Robert: Nee, dat is de Franse.
Fina: Ik zal mijn kookboek meenemen de volgende keer en dan laat ik het aan je zien.
Robert: Dat is goed zal ik...zal ik het je uitleggen.
Fina: Ben benieuwd uh... Ja, wat het dan precies is.

Robert: Ja (*Klein 'jaatje' van het zal wel, niet als in dat hij overtuigd is dat zij het goed heeft.*)

Fina: Ik vind dat het een macaron is. Dus waren misschien de meningen over verdeeld.

Terugkomend op Tina's gesprek met Robert:

7.17-7.40

Martine: En jij durft tegen Robert van Beethoven te zeggen. Robert dat is wel een...

Fina: Ja.

Martine: Als hij zegt dat is geen macaron. Ben dol op jou. Ha ha ha.

Fina: Maar goed (*wijsvingertje gaat omhoog*) je hebt verschillende macarons hè. En daar ging het eventjes om. Maar ja. Maar ik durf natuurlijk niet tegen de meester in te gaan hè. Snap je wel.

Martine: Nou bedenkt(?) dat je ruimschoots tegen de meester in gaat. En wie weet wat het oplevert.

Nog een keer terugkomend op Fina:

3.39-9.11

Janny: Gaat goed?

Fina: (*gegiechel*) Nee.

Janny: Eve even rustig, want anders gaat alles mis.

Fina: Ja. Nee uhm... ik ben de oven vergeten aan te zetten daarna.

Janny: Ja, ik zag het.

Fina: Dus en daarna nog niet in de oven geda...

Janny: Maar goed nu wat ga je nu doen?

Fina: Nou ik ga hem nu toch opstapelen. Die bovenste plak is wel beter.

Janny: Als je hier vulling op doet, gaat het mis.

Fina: Ja dat is nog uh...

Janny: Dit is **te** warm.

Fina: Nee ik probeerde 'm eig....

Janny: Maar waarom niet op een rooster zodat ie goed kan afkoelen?

Fina: Ja omdat ie dan

Janny: Nu kan die warmte niet weg

Fina: We gaan even kijken of we 'm nog in de koelkast kan uh kwijt kan.

11.49-12.03

- Filis: En nu? (*haar schuimpjes zijn in de fik gevlogen. Ze heeft niets meer om te decoreren*)
- Robert: Wat zegt u?
- Filis: Ik zeg en nu?
- Robert: Voor het decoreren.
- Filis: Ja. Voor het decoreren.
- Robert: Mooi dopje spuiten toch? Dit heeft geen zin meer.
- Filis: Ja maar dat was juist zo leuk geweest.
- Robert: Jaha, maar ja.

Eindbeoordeling:

13.50-14.12 Aat.

- Robert: Ziet er smakelijk uit. (*Positieve nieuws. Wanneer hij naar de buitenkant kijkt*)
- Janny: Taartje zoals een taartje moet zijn **hè**. (*over de buitenkant*).
- Robert: **Vind** de smaak uh **erg** goed. (*brenge eerst het positieve nieuws*)
- Aat: Dankjewel.
- Robert: Hij is **wel** (*contrast*) **te** taai. Hij is **echt** nog uh **bijna niet** gaar. Hij is **echt te** hard **zeg maar**. (*negatieve nieuws*)
- Janny: **Ik vind** dat dus lekker. (*positief*)
- Martine: Ik ook.

Met opmerkingen [M152]: First position. Grading marker (Positive) (A). Authority

Met opmerkingen [M153]: First position. Contrast marker (C). Authority

14.25-14.40 Farida.

- Robert: Nou ik hou dervan. Ik hou van als die **zo** lekker brons is en dan die kouwe crème. Kun je **echt** mee voor de dag komen. (*positief*)
- Janny: Ja **ik vind** de crème **beetje beetje** vetzig voor mijn gevoel uh... (*Negatief nieuws*).
- Robert: Had voor jou **misschien ook wat meer** hazelnoot gemogen **misschien ook**. (*Robert antwoord hier voor Janny*)
- Janny: Ja.

Met opmerkingen [M154]: First position. Grading marker (negative) (B). Authority

Farida: Ok.

14.44-15.15 Jaap

Robert: Ik zie jou heel vaak mee de handen over elkaar **weet je wel** wachten wachten wachten. En dan denk je nou daar moet toch **iets heel moois** maken in dit tussen tijd. En dan zie ik dit en dan **denk ik** toch uh jammer Jaap.

Met opmerkingen [M155]: Medial position. Grading marker (negative) (I). Non-authority.

Jaap: Jaap (*wat teneergeslagen*).

Robert: In die tijd kun je mooie dingen maken **hè**. Dat **toch hee hee** aantrekkelijk is.

Janny: Smaak kan ik **echt helemaal** niets op afdingen. Als die nu ook **nog** mooier uit had gezien. (*positieve nieuws*)

Jaap: Ja.

Robert: Ja.

Jaap: Ja.

Janny: Maar smaak is **echt heel erg** goed.

15.27- Maartje

Robert: Moet zeggen dat ik het **wel** lekker vind. **Heel** lekker.

Met opmerkingen [M156]: Last position. Grading marker (positive) (I). *wel* is **weaker**. Authority.

Maartje: Nou fijn.

Robert: Ja. Je verbaast me, want **ik had niet gedacht** dat uh het zo zou worden. Ik denk dat gaat toch **helemaal** mis maar uh...

Met opmerkingen [M157]: First position. Change of opinion (A). Non-authority.

Maartje: Ja ik hoopte ook dat ik je zou verbazen.

Robert: Nou dat is gelukt.

Janny: Dat is gelukt.

15.49-16.05 Sarena

Robert: **Echt heel** jammer van die crème. Die is **echt niet** goed.

Sarena: Ja. Nee klopt.

Robert: De combinatie van chocolade en en schuim en de crème dies wel in orde **zeg maar**. Das prima. Tis gewoon **echt** de crème die het uh..

Sarena: Ja mislukt.

16.13-16.29 Filis

Janny: Hij is **heel erg** korrelig.

Filis: Ja suiker is niet goed zo.

Janny: Suiker is niet goed opgelost.

Filis: Nee.

Robert: Ik vind de sinaasappel **wel** lekker hoor. Dat em...

Janny: Geeft net **een beetje** dat frisse, maar omdat de suiker niet opgelost is, is het **geen** aangename creme.
(nee, want uh...)

Robert: Nee, want uh...

16.38-16.58 Fina

Fina: mmh... het is een beetje een zootje.

Martine: Ssst

Fina: Oh. Ja ben eerlijk.

Janny: Mijn eerste indruk is een crème met hazelnoten erdoor en verder...

Robert: En chocolade.

Janny: Ja. Nee het is 'm niet.

Fina: Nee nee ik zie het zelf ook.

17.08-17.19 Michiel

Janny: Verrukkelijk.

Michiel: Das mooi.

Janny: Ik wil nog even proeven met de amarene kersen. Je maakt een **hele** mooie combinatie met die noten.

Met opmerkingen [M158]: First position. Grading marker (positive) (A). *Wel* is not emphasised, therefore, it is a **weaker**. Authority.

Michiel: Ja is erg lekker.

17.29-17.52 Martine

Janny: Waar heb jij zout in gedaan?

Martine: Uh in het schuim.

Janny: Mmh

Martine: Een klein beetje zo.

Janny: Maar ik denk dat je best veel in verhouding ook gedaan hebt.

Martine: Ja?

Janny: Ja. Het is bijna zelfs hartig.

Martine: Oh jee. Niet helemaal gelukt hè (*nerveus lachje*)

Naderhand komen de kandidaten apart in beeld en zeggen ze nog een keer hun mening.

De technische opdracht – blind gejureerd

Uitleg hoe het product gemaakt wordt door de jury (apart besproken).

1: 28.10-28.27 (Sarena)

Janny: Wat mij het eerste opvalt, is dat ie er eigenlijk uit ziet als een roze koek.

Robert: Enuh paleisbanket moet wel spijs van binnen zijn, blijven zeg maar. Hij mag niet droog worden in ieder geval. En dat is ie niet.

Janny: Nee maar ik vind hem ook wel vrij vochtig. Hij lijkt vrij rauw.

Met opmerkingen [M159]: First position. Grading marker (negative) (B). Non-authority.

Met opmerkingen [M160]: First position. Contrast marker (C). *Wel* is emphasised. Contrast droog-vochtig. Authority.

2: 28.29-28.44 (Filis)

Robert: Het eerste wat opvalt is uhm dat natuurlijk de fondant niet aan de bovenzijde zit. Het beslag is te slap geweest waardoor je ook absoluut geen tekening ziet in je koekje.

Janny: Ik vind deze wel lekker van smaak.

Met opmerkingen [M161]: First position. Grading marker (Positive) (A). Authority. *Wel* is not emphasised, and therefore, **weaker** for lekker.

3: 28.47-29.03 (Michiel)

Robert: Nou dit koekje lijkt natuurlijk **redelijk goed** op uh een paleisbanket. **Ik denk** alleen dat ze eerst gesneden hebben en daarna nog met fondant uh het erop aangebracht hadden maar niet één keer de lijn en dan pas snijden op het laatst.

Met opmerkingen [M162]: First position. Process marker (E). Non-authority.

Janny: Had wat mij betreft **een fractie** langer gebakken kunnen worden.

Robert: Ja.

4: 29.05-29.14 (Fina)

Robert: Dit is gewoon **geen** net koekje.

Janny: Ziet er **heel** rauw uit.

Robert: Ja hij is **echt nog te** rauw.

Janny: Kleur van het roze is wel mooi.

Robert: Ja dat wel.

5: 29.16-29.23 (Farida)

Robert: Het eerste wat mij opvalt is dat ze allemaal even groot zijn. Tweede valt natuurlijk op dat het niet uh. Ja dat het niet is zoals het hoort.

Janny: Dat ze recht zijn. Ik had een middenstuk dat **echt** nog rauw was.

6: 29.31-29.38 (Jaap)

Janny: Zijn **wel heel** klein **hè**.

Robert: Ziet er **niet echt** smakelijk uit en ook **niet echt niet** gaar **hoor** dat zie je **eigenlijk** zo al. Das gewoon rauw.

7: 29.41-29.53 (Martine)

Robert: Hier is ook overal het papier af waardoor dat koekje niet meer op te tillen is **eigenlijk**. Dat komt natuurlijk ook die banen zijn **niet helemaal** tegen elkaar aan. Hij moet **echt** tegen elkaar aanspuiten.

Janny: De rand was goed.

Robert: Ja.

8: 29.56-30.12 (Aat)

Janny: Vrije interpretatie.

Robert: Ja jammer dat **uh** de mouse en de fondant **uh** omgekeerd zijn. Het is **wel** een **heel** mooi koekje. Hier zie je **heel** mooi die streep.

Janny: Ja. Goed gebakken.

9: 30.15-30.44 (Maartje)

Robert: Hier hebben wij **eigenlijk** hetzelfde probleem als we al meer gezien hebben **uh** **te** slap. Het beslag is **te** slap. Alles **te** slap.

Janny: Rauw.

Robert: Ja ook nog gewoon rauw **hè**.

Janny: Ja.

Robert: Sommige hebben misschien de hele krant gebruikt. Het is de bedoeling nie als je zo'n ding pakt da je ook de hele krant gebruikt. Je hebt zo'n krant gebruikt (*gebaar hoeveel*). Nee gewoon een paar pagina's gebruikt, want dit is **echt** **gewoon uh helemaal** rauw **uh**. Oke.

Beoordeling onderling Janny en Robert

31.57-32.26

Martine: Nou dat was een lach en een traan vandaag hè.

Robert: Echt wel.

Janny: Het was een heftige dag.

Martine: Oh... zullen we eerst de mannen even behandelen hè want daar is wel wat mee aan de hand.

Janny: Ja.

Martine: Vertel.

Janny: Aat en Michiel die zijn heel sterk aan de bovenkant.

Robert: Die zijn echt wel aan elkaar gewaagd. Pakken heel stabiel.

Janny: Ja.

Martine: Maar er is nog een man.

Janny: Jaha Jaap

Robert: En die doet het wat minder. Ook met de technische opdracht ging het niet goed vandaag **hè**. Nee das jammer.

Martine: En de meisjes?

Robert: Ja ook twee onderin **hè**.

Janny: Ja Filis en Fina.

Robert: Ja.

Janny: Allebei.

Robert: Gaat niet goed met die twee en moeten er morgen nog behoorlijk aan werken.

Martine: We zullen het zien.

Robert: Zeker.

Dag twee: Het spektakelstuk – Jury komt aan desk

35.23-35.53

Robert: Waarom roer jij zoveel in die pan?

Jaap: Ja goede vraag. Het koekt aan langs de rand **hè**.

Robert: Ja. Das bij ons een doodzonde **hoor**...

Jaap: Ja. Ok.

Robert: ...in de bakkerij heel veel roeren met suiker, want dan ga gaat ie kristalliseren aan de zijkant dat zie je hier al **hè**.

Jaap: Ja ik zie het (*niet echt heel overtuigend*)

Robert: Als je suiker met rust laat met **zeg maar**. Dus gewoon uh laat koken bijvoorbeeld met een beetje water of uh kleine beetjes. Dus niet keer roeren dan wordt die veel mooier helder. Das het handigste.

Jaap: Nou wij komen hier ook om wat te leren.

Robert: Ja dat is zeker.

36.52-37.06

Robert: Mooi. Toffee.

Filis: Dankje.

Robert: Beetje toffee-achtig zo.

Filis: Beetje toffee-achtig ja ja. Het luistert zo nauw hè of ie niet te bitter wordt vind ik. Das heel snel dat ie bitter wordt.

38.24-38.24

Robert: Mooi techniekje hè.

Jaap: Ja das geweldig. Echt leuk.

Robert: Ja hè.

Jaap: Is leuk om te doen en het ziet er spectaculair uit.

Robert: Ja.

Laatste beoordeling

44.47-45.10 Jaap

Janny: Je hebt jezelf overtroffen. Wij hebben je aangespoord om wat aan je uitvoering te doen. Is gelukt.

Robert: Wat mij meteen opvalt is de luchtigheid. Ik denk uh ok houdt je schrap jongen want er komt een hele stevige taart aan maar dat vind ik echt heel erg meevallen.

Janny: Verrukkelijk.

Robert: Ik kan er eigenlijk niet meer van zeggen. Ik vind hij is verrassend.

Jaap: Leuk.

Robert: Ja.

45.14-45.27 Maartje

Met opmerkingen [M163]: First position. Change of opinion (A). Non-authority.

Met opmerkingen [M164]: Medial position. Grading marker (Positive) (G). Authority.

Met opmerkingen [M165]: First position. Grading marker (Positive) (A). Authority.

Janny: Ik weet niet of ik hem heel aantrekkelijk van smaak vind. Ik denk los van elkaar wel, maar in combinatie.

Robert: De crème is lekker. De toffee is heel erg lekker vind ik. De biscuit ook, maar alles bij elkaar nie helemaal in balans.

Maartje: Ja.

45.32-46.02 Farida

Janny: Farida ik heb gezien hoe ongelofelijk strak het de koeling in ging.

Farida: Ja. Ik was uh goed op schema, maar ik had even een klein inschattingsfoutje gemaakt met de glazuurlaag.

Robert: Ik voel al bij het aansnijden de de bovenlaag is een beetje taai. Dat proef je ook. Das wel jammer.

Janny: Maar je vulling is heel romig. Dat haalt echt goed omhoog. Maar er zijn een paar aandachtspuntjes.

Farida: Ja.

46.06-46.33 Sarena

Robert: Zo Sarena das uh een karameltaart hè.

Sarena: Een spektakelstuk hè.

Janny: Absoluut.

Robert: Ik vind het heel erg lekker. Echt heel erg lekker hoor. Echt goed op smaak. De crème is goed. Uh de biscuit ik vind die kruidendosering echt heel goed. Mag je wel trots op zijn. Een hoop werk maar dat wordt nu wel beloond ja. Echt heel goed.

Sarena: Dankjewel.

46.39-47.00 Aat

Janny: Ik proef meer sinaasappel dan karamel in je bavaroise.

Aat: Ja.

Janny: Je karamel boven op heel mooi is krokant. Goed van smaak.

Met opmerkingen [M166]: Uncertainty (belongs to 'vind ik'). Non-authority.

Met opmerkingen [M167]: Last position. Comment marker (M). Non-authority.

Met opmerkingen [M168]: First position. Comment marker (D). Non-authority.

Met opmerkingen [M169]: Last position. Grading marker (positive) (J). Authority.

Met opmerkingen [M170]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M171]: Medial position. Grading marker (Positive) (G). Authority.

Robert: Je eieren hebben niet goed gebonden. Je proeft dat ook. Jammer want het idee is **heel erg** goed. Karamel met sinaasappel is natuurlijk een **heel erge** mooie combinatie. Koekjes zijn **super** lekker.

Janny: **Heel** lekker.

Aat: Top.

47.09-47.22 Martine

Robert: Ik vind de smaak **wel** lekker. **Echt** lekker.

Janny: Je was zelf erg bang voor je laagje hier.

Martine: Ja voor die crème

Janny: Hierboven op uhm je was bang dat ie geschrift was. Merk je niks van. Hij hij is goed van smaak.

Martine: Stress om niks.

47.29-47.46 Michiel

Janny: Ja.

Robert: Ja das **iets te** dik **he**. Moet gewoon maar een heel mooi dun laagje zijn.

Janny: Ik vind de smaak **wel heel** verrassend.

Michiel: Ja.

Robert: Zijn gewoon alleen de technieken uh ja als je dat vaker gedaan hebt. Maar de smaak is geweldig **echt**. Je proeft **echt wel** een karameltaart.

Michiel: Oke.

47.58-48.14 Fina.

Robert: Hij is **vrij** uh ik vind hem **vrij** zoet uh.

Janny: Tis een zware compacte taart. Ja.

Fina: Ja.

Janny: Moet je **echt** een klein stukje van nemen.

Fina: Ja.

Met opmerkingen [M172]: First position. Grading marker (Positive) (A). Authority. *Wel* is **weaker** of *lekker*.

Met opmerkingen [M173]: First position. *Heel* is emphasised. *Wel* is used as Contrast marker (C). Authority.

Met opmerkingen [M174]: First position. Grading marker (negative) (B). Authority.

Janny: Ja. Ik uhm ik weet niet of ik het een spektakel taart vind.

Robert: Hij is voor mij te vast.

Janny: Compact.

Fina: Ok.

48.18-48.51 Filis

Robert: Jouw karameltaart ja heel anders weer als de andere een hele platte taart.

Janny: Hij ziet er lekker uit.

Robert: Zeker. Ook uh heel heavy ziet ie eruit.

Janny: Ik vind hem verrukkelijk.

Robert: Ik ook. Ik vind hem heel erg lekker met die ganache. Wel een pittige ganache
he met met die karamel.

Janny: Ik denk wel dat het een taart is waarvan je kleine stukjes moet nemen.

Filis: Kleine stukjes ja.

Janny: Maar dat brosse van je deeg samen met dat karamellaagje en die chocola is
heel geslaagd.

Robert: Ja absoluut.

Eindbeoordeling dag 2

49:16-49:17

Robert: Echt ongelofelijk (over Sarena). Heel erg lekker. Veel technieken. Echt een
karameltaart.

Met opmerkingen [M175]: Uncertainty marker (belongs to 'ik vind'). Non-authority.

Met opmerkingen [M176]: First position. Grading marker (Positive) (A). Authority.

Met opmerkingen [M177]: First position. Grading marker (Positive) (A). Authority.

Met opmerkingen [M178]: First position. Contrast marker (F). Non-authority.

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Signatuuropdracht

De signatuuropdracht kunnen ze thuis al oefenen. Ze weten vantevoren dat ze een cheese cake moeten maken.

3.43-4.20

- Janny: Heb je net op tijd. Je gaat nu je vulling maken.
- Farida: Ja ik ga nu mijn vulling maken. Ik uh doe uh monchout met uh mascarpone en slagroom poedersuiker dat wordt mijn frambose uh vulling.
- Janny: Maar je gaat hem in drie laagjes volgens mij maken hè.
- Farida: Ja ja ja. Ja als het goed lukt wel ja.
- Janny: Ja dat is tricky.
- Farida: Ja daarom daarom.
- Janny: Hoeveel minuten heb je om ze terug te koelen?
- Farida: Uh vijf minuten vijf minuten per laag.
- Janny: En dat is voldoende?
- Farida: Ja
- Janny: Je schenkt er niet doorheen?
- Farida: Nee nee nee nee.
- Janny: Nee?
- Farida: Dus ik ben benieuwd of dat hier ook zo goed gaat.
- Janny: Ja ik ook. En dan garneer je ze nog met frambozen?
- Farida: Ja en dan garneer ik ze nog met frambozen dus dat wordt echt op en top frambozen.
- Janny: Ja ik ben er dol op dus uh
- Farida: Ja ik ook.

5.19-5.43

- Robert: Nou Michiel.
- Michiel: Hee
- Robert: Heb je al uh de bodem in de oven zitten?
- Michiel: Nee de hele taart staat al in de oven.
- Robert: Oh ja. Je gaat hem uh das helemaal mooi.
- Michiel: Au bain-marie.
- Robert: Au bain-marie das uhm de lekkerste zeggen ze altijd.

Michiel: Ja vind ik ook.
Robert: Maar wel heel erg moeilijk
Michiel: Ja.
Robert: Een uur en drie kwartier. Hoe lang bakt ie?
Michiel: Ik heb hem nu ik ga hem nu een uur afbakken en dan kijk ik even of die gaar is.
Robert: Heel? Spannend.
Michiel: Ja ik vind het ook echt heel spannend.
Robert: Ja.

Beoordeling Cheese cake

Michiel

12.15-12.43

Janny: Je hebt hem gepocheerd in de oven **hē**?
Michiel: Ja in de au bain-marie gebakken ja.
Robert: Ik proef **te veel** de bovenkant. Dat donkere.
Michiel: Mmh (*als in ja*).
Robert: Ben toch **wel een beetje** teleurgesteld **zeg maar**. Ik vind hem **niet zo** zoals ik hem had gehoopt dat ie zou zijn.
Michiel: Jammer.
Martine: Nooit meer zestien keer oefenen.
Michiel: Nee uh dat blijkt.

Met opmerkingen [M179]: First position. Grading marker (negative) (B). Authority.

Sarena

12.47-13.13

Janny: Mooi sinaasappel taartje.
Sarena: En wortelen.
Janny: En wortelen? (*als in nou dat is wel heel speciaal*)
Sarena: Ja
Janny: Spannend.
Robert: Na u (*tegen Janny*).
Janny: Ik vind het een verrukkelijke combinatie. **Totaal** onverwacht.
Robert: Ik had eerst de mouse apart geproefd. Maar die combinatie met dat amandelbeslag vind ik **heel erg** lekker.
Sarena: Dankjewel.

Met opmerkingen [M180]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M181]: Medial position. Grading marker (positive) (G). Authority.

Farida

13.25-13.52

Farida: Hij is niet echt...

Janny: Bijna niet door te komen (*Hele harde taart*).

Robert: De bodem is echt te hard.

Martine: Maar lekker?

Janny: Mmmhhh ik vind hem een beetje...

Robert: Ik vind het zonde van de bodem ja.

Janny: Ik vind hem een beetje tegen vallen eerlijk gezegd. Hij is een beetje. Hij is niet uitgesproken. Ik vind hem een beetje een beetje vettig vlak.

Farida: Uhu

Janny: En ik proef de frambozen niet in je... in je laagjes terug.

Farida: Ja oke.

Janny: Dus dat vind ik jammer, want hij ziet er heel schattig uit en dan is ie eigenlijk heel plomp van smaak.

Met opmerkingen [M182]: First position. Grading marker (negative) (B). Authority.**Met opmerkingen [M183]:** First position. Grading marker (negative) (B). Authority.**Met opmerkingen [M184]:** First position. Grading marker (negative) (B). Authority.**Met opmerkingen [M185]:** First position. Grading marker (negative) (B). Authority.**Met opmerkingen [M186]:** Medial position. Grading marker (negative) (H). Authority.

Aat

13.57-14.30

Janny: Is het gegaan zoals je wilde?

Aat: Ik had de zijkant iets hoger gewild. Wist al dat ie iets in zou zakken, maar hij is wel verder ingezakt dan dat het thuis was.

Janny: Je deeg is aan de buitenkant wat hard gegaan en misschien niet helemaal gaar aan de binnenkant.

Aat: Oke.

Robert: Nee zeker niet.

Janny: En je vulling is misschien een beetje korrelig maar ik vind hem wel heel lekker van smaak.

Robert: Ik vind uh dit uh decoreert heel leuk maar om op te eten word je niet vrolijk denk ik.

Met opmerkingen [M187]: First position. Contrast marker (C). *Heel* is emphasised. Authority.**Met opmerkingen [M188]:** First position. Grading marker (positive) (A). Authority.**Met opmerkingen [M189]:** First position. Afterthought (K). Non-authority

Maartje

14.35-15.04

Robert: Ziet er spannend uit.

Maartje: Ja.
 Robert: Die bodem vooral **hè** uhm...
 Maartje: Ja.
 Robert: Is ie nou verbrand of niet **uh** of hoort er dat bij **hè** is het een plankje **hè** waar die op ligt.
 Maartje: Ja hij hoort natuurlijk wel een beetje donker.
 Maartje: Oh nee hij valt om.
 Robert: Ja je ziet dat hij niet gaar is in het midden **hè**.
 Janny: Ik vind de combinatie **heel** goed.
 Robert: Maar als het echt om de cheese cake vulling gaat de echt de da... vind ik hem **echt heel** mooi. Lekker luchtig.
 Maartje: Nou fijn.

Met opmerkingen [M190]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M191]: Medial position. Grading marker (positive) (G). Authority

Jaap
 15.10-15.32

Martine: Oeh
 Robert: Nou ik denk dat de bodem...
 (niet helemaal gaar is **hè**)
 Jaap: Niet helemaal gaar is **hè**.
 Robert: Of **helemaal niet zeg maar**. Hij is **echt nog wel** rauw. Daarom sneed je **zo** moeilijk kreeg je hem ook niet van je papier af **hè**.
 Jaap: Nee ik begrijp het.
 Janny: Ik vind hem **heel** bijzonder van smaak. Fris
 Robert: Jazeker **echt** een zomer taart. **Heel** lekker **hoor**.
 Janny: Ja.

Met opmerkingen [M192]: First position. Grading marker (negative) (B). Authority

Met opmerkingen [M193]: First position. Grading marker (positive) (A). Authority.

Filiz
 15.38-16.04

Robert: Een vierkante taart. Leuke **hè**.
 Filiz: De bedoeling was eigenlijk dat er een tekst naar voren zou komen.
 Janny: Ja Say Cheese. Nou je orange curd was **vrij** dik.
 Filiz: Ja.
 Janny: En ik denk dat als ie **wat** helderder was geweest dat je het dan **nog wel** had kunnen zien.

Met opmerkingen [M194]: First position. Comment marker (D). Authority.

Robert: Ik vind de brownie te veel overheersen.

Janny: Ja.

Robert: Ik proef alleen maar brownie

Filiz: Ja. Ja?

Robert: Ja. En ik vind het kleurtje roze niet echt heel mooi. Das persoonlijk.

Met opmerkingen [M195]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M196]: First position. Grading marker (negative) (B). Authority.

Martine C

16.10-16.41

Robert: Hij zal wel kleurrijk zijn van binnen.

Martine C: Ja dat denk ik. Ja (*ze lacht*).

Robert: Ziet er aantrekkelijk uit. Echt.

Janny: Ziet er heel aantrekkelijk uit.

Martine C: Ja vind ik ook. *Gelach* Sorry.

Robert: Ja *Gelach*.

Janny: Ja dat mag je best zeggen. → *Geeft Martine C meer power.*

Robert: Toch fijn dat je tevreden bent. Ja.

Janny: Mooi dat zachte van uh de roomkaas met de room.

Robert: Ook met die witte chocolade heel lekker. Kunt er maar een klein stukje van eten. Vult wel. Maar het is wel heel erg lekker.

De technische opdracht

1. Maartje

27.53-28.09

Janny: Denk inderdaad dat de marsepein niet in één stuk is geweest, maar dat er een pas stuk is gebruikt om uh hem helemaal rond te krijgen. Dankjewel.

Robert: Astublieft (*aangeven cake*). Hijs gaar en hij is lekker. Mooi. Wollig.

Met opmerkingen [M197]: First position. Process marker (E). Non-authority.

2. Jaap

28.13-28.38

Janny: Is niet helemaal meer te lezen.

Robert: Hindenberg ofzo.

Martine: Uh kan je zien wat het is?

Robert: Een zeppelin.

Martine: Ja.

Robert: Ah oke.
Robert: Vind hem niet zo strak. Aan de zijkant is ie niet echt heel mooi recht.
Janny: Hij lijkt niet helemaal gaar.
Robert: Nee.
Janny: Dankjewel.
Robert: Alstublieft.
Janny: Een vrij vaste cake.
Robert: Ja. Ja hij is gewoon niet helemaal gaar dus daarom.

Met opmerkingen [M198]: First position. Grading marker (negative) (B). Authority.

3. Filiz
28.42-29.02

Robert: Ze hebben vergeten het randje hier af te snijden. De bakrand zie je daardoor.
Janny: Ja. Ik vind hem wel heel mooi gedecoreerd.
Robert: Ziet er netjes uit hè.
Janny: Ja ziet er heel netjes uit.
Robert: Ja goed gebakken mooi gaar.
Janny: Ik vind het een mooie Battenberg.
Robert: Ja.

Met opmerkingen [M199]: First position. Contrast marker (C). Authority.

Met opmerkingen [M200]: First position. Grading marker (positive) (A). Authority.

4. Aat
29.04-29.17

Robert: Ik vind dit een heel net cakeje.
Janny: Maar niet helemaal aan de onderkant. Nee
Robert: Nee de onderkant is niet uh... Hij is in ieder geval gaar. Ja das prima.

Met opmerkingen [M201]: First position. Grading marker (positive) (A). Authority.

5. Martine C
29.19-29.28

Robert: En hier zitten wel veel gaten in hè. Ze hebben hem nog doorgesneden en ongetwijfeld op het moment nog gedacht van het moet toch anders.
Janny: Hij is wat droger dan de rest.

6. Sarena
29.31-29.48

Robert: Nou deze vind ik heel mooi.

Met opmerkingen [M202]: Medial position. Grading marker (positive) (G). Authority.

Janny: **Echte** beauty.
 Robert: **Bijna** perfect.
 Janny: Ik hoop dat ie net zo lekker is. Mooie dikte ook van het marsepein.
 Robert: Ja. Mooi gebakken ook.
 Janny: Dat zie je aan het snijden al **hè**. **Helemaal** niets op aan te merken.
 Robert: Nee. **Heel** knap gedaan.

7. Michiel

29.51-30.06

Robert: Ja deze vind ik ook **heel** mooi strak. Mooie kleur van het marsepein uh een frissere kleur dan de **wat** lichtere soorten.
 Janny: Ja.
 Robert: Vind het **echt wel** aantrekkelijker. Wat weet ik niet maar ik vind deze **heel** lekker.
 Janny: Ik wou net zeggen ik deed al zo.

Met opmerkingen [M203]: Medial position. Grading marker (positive) (G). Authority

Met opmerkingen [M204]: First position. Contrast marker (C). Authority. *Wel* als contrast.

Met opmerkingen [M205]: First position. Grading marker (positive) (A). Authority.

8. Farida

30.09

Janny: En de laatste Battenberg.
 Robert: Ja die vind ik **echt wat** slordiger. Ook hier uh zitten scheuren zie je dat.
 Janny: Ik denk **eerlijk gezegd** als ik er doorheen kijk, want je kunt er doorheen kijken. Dat ie als een soort dambord is opgebouwd. Dat het allemaal blokjes zijn in plaats van lange repen. Zie je (*bij het opensnijden*).
 Robert: Ja. **Op zich** ook knap.
 Janny: Ja. **Geen slechte** cake maar weer **iets** droger dan
 Robert: **Een stuk** droger dan de vorige.
 Janny: Ja.

Met opmerkingen [M206]: Medial position. Grading marker (negative) (H). Authority.

Met opmerkingen [M207]: First position. Process marker (E). Non-authority.

Spektakelstuk: Een gelegenheidstaart

34.09-34.28

Janny: Je hebt al een deel in je oven
 Filiz: Ja. Ja. Twee delen ja.
 Janny: En deze moet nog gebakken.
 Filiz: Ja. Ja. Daar komt room roomkaas glazuur uh in.
 Janny: En waar is je wow-factor?

Filiz: Nou dat hoop ik dat jij dat zegt als je 'm straks proeft.
Janny: Oke. Je moet knallen met deze.
Filiz: Ja dat weet ik. Dankje.

35.07-35.27

Robert: Hallo
Martine C: Hallo Robert.
Robert: Jij wil wel weer heel veel werk volgens mij.
Martine C: Ja klopt.
Robert: Chocolate mouse, chocolade gelei,
Martine C: Die cake uh moet ff goed afkoelen. Dus ik dacht als de taart in de shockvriezer staat dan ga ik de gelei maken.
Robert: Weet je het zeker?
Martine C: Ja hij moet veertig graden worden voordat ik hem erover heen uhm giet.
Robert: Risicootje wat je doet.
Martine C: Het is een risico ja.

Beoordeling

Aat

43.16-43.45

Janny: Aat een geboortetaart. Ik word al vrolijk als ik er naar kijk.
Aat: Dankjewel.
Janny: **Heel veel** details. Je hebt er hard aan gewerkt.
Martine: Pas op het baby'tje.
Robert: Jaja.
Martine: Het wordt een meisje.
Janny: Smaak is goed. **Wel een beetje** droog.
Robert: **Ik vind** de mouse op zich de vulling lekker.

Met opmerkingen [M208]: First position. Grading marker (positive) (A). Authority.

Farida

43.50-44.11

Janny: Ben je blij met hoe het gegaan is?
Farida: Ja. Heel blij.
Janny: Ja.

Robert: En die bloemetjes heb je ook gemaakt **he**? Alles zelfgemaakt.

Farida: Ja. Fondant heel dun uitrollen.

Robert: Netjes gedaan. Strak gewerkt.

Janny: Mooie strakke laagjes.

Farida: Ja.

Janny: Proef **heel** duidelijk du Marc de Champagne.

Robert: **Vind het heel** lekker. **Vind het beslag ook erg** mooi hoor.

Janny: Lekker taartje.

Robert: Ja.

Jaap

44.16-44.49

Jaap: Het is een driekoningentaart. Drie koningen taart is een taart van bladerdeeg, met Franche Panne. Normaal is die gesloten, maar ik wilde natuurlijk graag een spektakelstuk maken dus ik heb hem open gehouden. → *Zelf power nemen*.

Robert: Volgens mij is die van onder nog **een beetje....** Zie je dat. Nog rauw.

Jaap: Nee niet helemaal gaar.

Robert: Of **helemaal** niet. Een van de twee.

Janny: Moet zeggen dat ik de smaak van je Franche Panne in combinatie met peer **heel** mooi **vind**.

Robert: Ja. Maar hij is lekker.

Sarena

44.52-45.21

Janny: Sarena het is duidelijk dat het een verjaardagstaart is. En hij is **zo** mooi dat je het **bijna** jammer vindt om hem aan te snijden.

Martine: Moordenaar.

Janny: Wow. Wat je heel vaak ziet met dit soort taarten is dat ze er mooi uitzien maar minder smaken. Deze is **echt** verrukkelijk.

Michiel

45.26-45.54

Janny: Geweldig en **heel** originele bruidstaart. Ja ook **weer** verrukkelijk met die uh frambozen.

Robert: **Ik vind** de bovenkant **iets te** zoet, maar de combinatie met zijn allen vind ik

Met opmerkingen [M209]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M210]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M211]: Last position. Grading marker (positive) (I). Authority.

Met opmerkingen [M212]: First position. Grading marker (negative) (B). Authority.

weer geweldig.

Martine: Met zijn allen is die lekker hè.

Robert: Zeker

Janny: Ik vind hem bijzonder vind hem bijzonder lekker.

Robert: Ja.

Met opmerkingen [M213]: First position. Grading marker (positive) (A). Authority.

Martine

46.04-46.21

Janny: Heel knap. Ik wil nog een hap.

Robert: Nou ga je gang, want hij is lekker. Je hebt net allemaal fruitige taarten gehad en dan dan een wat donkere smaak is gewoon heel erg lekker.

Filiz

46.25-47.08

Robert: Ik zie het niet helemaal of dat dit een verjaardagstaart is of een kindertaart of

Filiz: Het is een make-a-wish cake.

Robert: Ga je gang (naar Janny).

Filiz: Dus het kan inderdaad van alles zijn (Filiz wil zich hier indekken van negatieve commentaar).

Robert: Je zei de taart is gevuld met banaan en ananas en de laagjes ertussen?

Filiz: uh roomkaas glazuur.

Robert: Roomkaas.

Janny: Ik begin denk ik maar in deze.

Robert: Ik vind hem wel heel zwaar. Plakkerig een beetje ook. Een heftige taart hoor.

Filiz: Ja klopt.

Janny: Ik vind de cupcake een beetje droog maar goed dat daar royale hoeveelheid van je lemon curd op zit.

Robert: Ik vind hem netjes gemaakt maar uhm ik vind de taart iets te vast.

Met opmerkingen [M214]: First position. Direction marker (D). Non-authority.

Met opmerkingen [M215]: First position. Grading marker (negative) (B). Wel is weakener. Authority.

Met opmerkingen [M216]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M217]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M218]: First position. Grading marker (negative) (B). Authority.

Maartje

47.13-47.43

Janny: Mooi.

Robert: Ja. Je ziet het meteen hè je hebt een driekleurenbiscuit van van licht naar donker. Granaatappeltjes. Ik ga je champagne even apart proeven, want dat is

toch wel het moeilijkste onderdeel. Van mij komt de champagne smaak iets te weinig uit.

Janny: Denk dat als je alle onderdelen los van elkaar proeft dat het dan dat je allemaal zegt best lekker.

Robert: Ja.

Janny: Maar dat de combinatie zelf niet werkt.

Maartje: Oke. Nou jammer.

Eindbeoordeling

48.01-48.09

Janny: Wow ooh hoge kwaliteit.

Robert: Hoge kwaliteit nu al in de derde ronde zeg maar, en dan al zo'n hoge kwaliteit dat

belooft nog wat.

Janny: Ja.

Met opmerkingen [M219]: First position. Comment marker (D). Non-authority.

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De signatuuropdracht

05:57-06:36

Martine (stem): Ook Martine's rijst blijft achter.
Robert: Gaat het goed met deeg? *(nee, want zij is de enige die nog niet verder kan)*
Martine: Nee niet zo volgens mij
Robert: Waarom niet?
Martine: Geen idee weer zo'n uh
Robert: Heb je verse gist gebruikt?
Martine: Ja.
Robert: Het is best fris hier hè. Dus uh welke temperatuur had je je deeg?
Martine: Ja gewoon deze temperatuur van hier uh
Robert: Het is hier best frisjes en je moet goed kneden maar dat je een mooi deegje hebt niet te stevig.
Martine: Ja *(als in dat weet ik ook wel)*
Robert: Als het een slap deegje is dan rijst goed hè. Spannend.
Martine: Heel spannend.
Robert: Dat gaat wel goed komen denk ik.

Met opmerkingen [M220]: Last position. Afterthought (K). Non-authority.

06:53-7:13

Janny: Ja je maakt er een mooi veel werk van hè.
Sarena: Ja ik maak der een mooi mooi rozenbrood van. Dus ik druk ze er een beetje in anders dan vallen ze er straks allemaal uit.
Janny: Hoe gaat het met rijzen? Hij gaat nu de rijstkast in?
Sarena: Ja. Hij gaat snel weer terug, want het is erg koud.
Janny: Ja het is koud.
Sarena: Ik hoop toch dat ie toch wel met uh twintig minuten klaar is. Het moet precies passen. Je moet nu...
Sarena: Hij moet nu de kast in. Ik ga hem de kast in doen.

Beoordeling

Farida

11:34-12:10

Farida: Mijn suikerbrood
Janny: Ja ziet er prachtig uit. Hij is heel mooi hoog gerezen. Toen jij bezig was met kneden zei Robert al kijk eens dat wordt een mooi deegje.
Farida: Ja.
Janny: Die zag het van afstand al.
Farida: Oh ok.
Robert: Mooi zacht. Hij is gaar hè. Ruikt ook heel lekker.
Janny: Ja.
Robert: Alsjeblieft *overhandigen gesneden brood*.
Janny: Dankjewel. Hij is een beetje droog.
Robert: Ja. Meeste suiker zit ook hier zeg maar.
Janny: Ik had verwacht omdat ie er heel smeug uit ziet. Dat ie ook smeug zou

Farida: zijn.
Ja. Oh ok.

Sarena
12:16-12:50
Sarena: Mijn suikerbrood.
Janny: Hij is mooi geworden **hè**.
Sarena: Ben er blij mee.
Janny: Ja.
Robert: Ja het is natuurlijk **heel** slim om hem zo te maken **hoor**. Vergeleken met de anderen. Een brood is natuurlijk heb je één compact uh deeg dat moet rijzen en dit gaat natuurlijk sneller.
Janny: Prachtig die laagjes zichtbaar.
Robert: Ja hij is **heel** mooi gaar ook middenin. Ziet er smakelijk uit.
Janny: Ik vind vooral de combinatie met sinaasappel en dan een **heel klein beetje** met citroen. **Erg** geslaagd brood.
Sarena: Gelukkig.

Michiel
12:56-13:26
Janny: Michiel is ie geworden zoals je wilde? (*ze verwachten dat hij nee zegt*).
Michiel: Ja ik had hem iets hoger willen hebben maar ja. Op zich ben ben ik tevreden.
Robert: Ik vind hem **redelijk** vast **hoor**.
Michiel: Ja?
Robert: Is **wel** mooi gevuld **hè**.
Janny: Ja hij is mooi verdeeld.
Michiel: Ja mooie marmer?
Janny: Vind de smaak wel **heel** goed.
Robert: Prima brood maar...
Janny: **Iets** langer kneden, **iets** meer vol.
Michiel: Ok.

Martine
13:31-14:26
Robert: Zo Martine, je vind dat je een te stevig deeg had **hè**? Hij voelt ook **heel** zwaar aan.
Martine: Hij is compleet mislukt.
Janny: Tien minuten langer kneden was beter geweest dan tien minuten langer in de rijskast.
Martine: Ja.
Robert: Wij gaan hem toch aansnijden.
Martine: Ja doe maar.
Janny: **Misschien** valt ie nog mee.
Martine: Nee helemaal niet. Nee hij valt echt niet mee. Ah nee hij valt helemaal niet mee.
Robert: Hij is nog gewoon **helemaal niet** gaar.

Met opmerkingen [M221]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M222]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M223]: First position. Contrast marker (C). Authority.

Martine: Helemaal rauw nog ja. Nee niet proeven ook.
 Janny: Nee dat is niet erg dat wij hem niet proeven.
 Martine: Nee helemaal niet. Hij is nog erger dan erg.
 Robert: Nee dit heb ik ook maar zelden meegemaakt hoor. Wij houden het goed.
 Martine: Ja dat hoop ik.
 Janny: Vanmiddag revanche, beloof je dat?
 Martine: Ja dat doe ik.

Maartje
 14:40-15:00

Robert: Op het randje maar
 Janny: Hele dominante gembersmaak wat ik lekker vind.
 Robert: Dat wou ik zeggen dat vind ik heel lekker in dit geval.
 Janny: En daardoor valt inderdaad weg dat ie misschien iets gaarder had kunnen zijn.
 Robert: Ja dan was het echt een perfect brood geweest.

Met opmerkingen [M224]: Last position. Grading marker (positive) (J). Authority.

Met opmerkingen [M225]: Medial position. Grading marker (positive) (G). Authority.

Aat
 15:06-15:40

Robert: Tevreden?
 Aat: Hij had iets hoger gemogen maar ik denk dat het met name bij mij komt door de keus van de bloem.
 Robert: Welke bloem heb je gebruikt?
 Aat: Ik heb speltmeel gebruikt.
 Robert: Ja.
 Janny: Ja daar wordt ie ook wat vaster van.
 Robert: Maar dat vraagt ook meer techniek hè.
 Janny: Het smaakt niet. Niet lekker.
 Robert: Waardeer wel hoor dat je speltbloem gebruikt. Goed dat je risico neemt hè Maar er zitten ook altijd haken en ogen aan.
 Aat: Ja zeker.

De technische opdracht

Farida
 26:18-26:26

Robert: Had wat harder gebakken mogen zijn.
 Janny: Hij is wel gevouwen. Maar eh als het ware over de krans heen.

Aat
 26:28-26:50

Robert: Deze is dus... dit is dus echt niet de bedoeling. Hij is eerder een broodkrans dan een broodster hè die zit aan de onderkant. Maar net gaar gebakken al. Moet toch feller bakken in het begin dat zijn bakkers hè. Geen drogers?

Martine

26:53-27:05

Janny:

Robert:

Ja die vind ik aardig in de richting hoor.

Echt ook de sneetjes de roggebloem komt duidelijk naar voren. Alleen jammer dat het niet los gebakken is door de olie hier dat. Alleen met de olie is er iets niet goed gegaan.

Met opmerkingen [M226]: Medial position. Grading marker (positive) (G). Authority.

Maartje

27:07-27:31

Robert:

Deze komt ook wel aardig in de richting hē. Het bovenste het bovenste stukje is heel dik terwijl dat eik een heel dun los blaadje moest zijn die je dan lost bakte van de rest van de ster. Dit hoor je dat ie wel een stuk beter gebakken is. Benaderd aardig de richting maar niet helemaal zoals het hoorde.

Michiel

27:36-27:51

Robert:

Janny:

Robert:

Veel roggebloem gebruikt in ieder geval bij het uitrollen.

Ja.

Ik heb het idee dat de meeste niet ver genoeg ingesneden hebben. Je moet dat heel ver open leggen dan krijg je er duidelijk zes sterpunten zeg maar. Hier hetzelfde.

Janny:

Niet helemaal geslaagd.

Sarena

27:55-28:20

Janny:

Robert:

Behoorlijk gerezen hē deze.

Dat wel ja. Op zich nog niet eens een verkeerde poging gedaan denk ik met deze. Ik denk dat het wel redelijk in de buurt komt maar toch te kort gesneden en niet ver genoeg open gelegd. Hij is op zich gaar maar zijn te laag in temperatuur begonnen. Je moet altijd wel fel beginnen dat komt ie mooi los en rijst die goed dan doe je daarna krokant bakken.

Met opmerkingen [M227]: Medial position. Grading marker (positive) (C). Non-authority.

Met opmerkingen [M228]: First position. Grading marker (positive) (C). Non-authority.

Beoordeling dag 1

30:16-30:49

Martine:

Robert:

Janny:

Martine:

Janny:

En het leuke is de vrouwen zitten een beetje aan de bovenkant.

De dames doen het heel erg goed. Sarena, Maartje zijn echt goed bezig.

Ja die hebben het allebei heel goed gedaan vandaag.

De mannen daarin tegen staan er minder goed voor.

Jaha Aat en Michiel hebben tot nu toe heel goed gebakken, maar vanochtend met het suikerbrood zaten ze allebei een beetje in de middenmoot. Maar met de technische opdracht allebei onderaan.

Robert:

Ja valt een beetje tegen hē de mannen.

Janny:

En we zeggen het vaker maar dit keer echt waar morgen wordt doorslaggevend.

Robert:

Ja ik ben heel benieuwd.

Martine:

Ik ook. Tot morgen.

Spektakel opdracht

35:30-35:55

Janny: Jij bent in je element hè dit weekend.
 Maartje: Ja ik vind het **wel** leuk. En ik vind het ook wel fijn om na al dat precieze meten en wegen nu eens een keertje lekker gewoon nog een beetje peper nog een beetje zout.
 Janny: Precies je kan een beetje beter bijsturen hè.
 Maartje: Ja. Ik hoop alleen dat ik ook genoeg tijd heb om hem af te koelen om hem ook af te gieten met gelei aan het einde maar
 Janny: Dat blijft een risico hè.
 Maartje: Ja dus ik ga het alleen doen als ik zeker weet dat het kan.
 Janny: Anders kan je het echt beter moet ik niet zeggen misschien echt beter achterwege laten.

37:54-38:30

Robert: Hij is wel lekker koel kun je hem goed uitrollen. Dit ga je hierin doen.
 Aat: Ja.
 Robert: En komt er een **vrij** natte vulling in of niet?
 Aat: Uh de vulling is vrij droog in die zin of nou ik heb gebruik gemaakt van kalfskarkas. Dat is allemaal droog. En dan heb ik een boullion die uh voor uh de gelei. Ik hoop dat ik dat uh ik dat ga redden met de tijd.
 Robert: Ja want dat is ammel warm en **best wel** een risico wat je doet.
 Aat: Klopt. Dus ik hoop dat het allemaal gaat kunnen. De fond op zich heeft al smaak van zich zelf. Dus ik kan hem ook uiteindelijk nog weglaten als ik het niet red met de tijd.
 Robert: Jaha. Hij moet gaar bakken. Hij moet **best wel** uh aan de bak.
 Aat: Klopt ja.

Beoordeling

Aat

43:41-44:17

Robert: Ik vind hem mooi gebakken mooi van kleur. Voelt goed aan het uh je had even wat problemen met het vocht moest wat afgegoten worden.
 Aat: Klopt.
 Robert: Maar hij is mooi bijgekomen **hè**.
 Janny: De vulling had **iets** hoger op smaak mogen zijn.
 Aat: Daarom had ik heel erg gehoopt dat mijn fond er nog doorheen kon. Net ff die rijke smaak erdoor.
 Robert: Het deeg dat is toch nog pas net gaar **hè**. Het is toch lastig. De gelei en de creme dat haalt hem **helemaal** op dat moet ik echt zeggen. Maar je hebt **te** weinig tijd om dat **echt** goed te doen dat begrijpen wij ook wel en dat nemen wij mee in de beoordeling.
 Aat: Ja dankjewel.

Maartje

44:23-45:03

Janny: Hij ziet er prachtig uit Maartje. Je hebt een vulling van kwartel en duif.
 Maartje: Ja en een klein beetje truffel. Ik hoop dat dat goed is gegaan want het is

Met opmerkingen [M229]: First position. Grading marker (Positive) (A). Authority.

Robert: al snel te veel.
 Janny: Er komt **wel** **wat** sap uit.
 Robert: Ja hij ziet er **wel heel** mooi uit.
 Janny: Valt meteen op **hè** de heldere kleur van de pistache.
 Robert: Ja. Goed van smaak.
 Janny: **Vind** het deeg **iets** te dik. Daarom ook lastig om gaar te bakken natuurlijk.
 Maartje: Ik proef je truffel niet terug.
 Janny: Ben ik toch iets te voorzichtig geweest.
 Maartje: **Iets te** voorzichtig geweest ja.
 Janny: **Ja maar toch liever iets te voorzichtig dan dat ie overheersend is.**
 Janny: Ja.

Met opmerkingen [M230]: First position. Grading marker (negative) (B). Authority.

Martine
 45:08-45:43

Janny: Ziet er mooi uit. Mooier dan je waarschijnlijk zelf zou verwachten.
 Martine C: Ja.
 Janny: Bij de eerste blik zou je denken dat is een ervaren pasteibakker.
 Robert: **Zeker** hoor. **Vind** het **wel heel** leuk hoor met die kersen zo op die opmaak.
 Martine C: Hij ruikt wel lekker.
 Janny: Ik hoorde je al zeggen dat ruikt lekker dat ruikt ie **zeker**.
 Robert: Ja.
 Janny: Je ziet hij mist **wat** samenhang.
 Martine C: Ja. Hij is nat inderdaad.
 Janny: Gewoon goed.
 Martine C: Yes.
 Janny: Niets op aan te merken. Ah fijn.

Met opmerkingen [M231]: First position. Grading marker (positive) (A). Authority. *Wel* is **weaker**.

Michiel
 45:49-46:25

Janny: Je hebt aan alle details gedacht **hè**. Want je hebt zelfs dekseltjes hierop gemaakt op je schoorsteentjes.
 Robert: Lekker **hè**. Deeg is **heel** lekker.
 Janny: Door de panchetta die is combineert **heel** goed **echt su-per** lekker.
 Robert: Ja. Ja.
 Janny: Fantastisch ja.
 Robert: Ja **echt** mooi **hoor**.

Sarena
 46:29-47:15

Janny: Sarena **heel** gedetailleerd afgewerkt. Wat heb je voor vulling erin?
 Sarena: uh er zit een vulling in van eendenborstfilet en uh kippenlever en wat pistachenootjes.
 Janny: **Ik denk** dat je in verhouding **vrij veel** lever hebt gebruikt.
 Sarena: Uh dat zou kunnen.
 Janny: Ja dan wordt ie **wat** korrelig. Uh **wat wat** vroeger van smaak ook.

Met opmerkingen [M232]: First position. Grading marker (negative) (B). Non-authority. (Fits the comment below on 'Ik vind je vulling die is niet helemaal ja...')

Robert: Vind deze erg lekker.

Sarena: Ik heb reuzel? gebruikt in plaats van boter.

Robert: Ja bakt ook mooi droog hè.

Janny: Ik vind je vulling ja die is niet helemaal ja zoals je voor ogen had geworden.

Sarena: Waarschijnlijk niet nee.

Farida

47:21-48:02

Robert: Mooi gebakken. Ik vind het ook leuk dat je hem gedecoreerd hebt.

Ik ben een beetje benieuwd naar de gaarheid van het deeg.

Farida: Ja ik ook wel.

Janny: Vind je vulling er heel mooi uitzien.

Robert: Ja ik vind het heel mooi mooi van kleur mooie die structuren derin.

Waar ik bang voor was was dit deeg dat echt nog te dik en niet gaar.

Janny: Ja ik vind het verrukkelijk. Zoet kun je heel makkelijk met peper doen.

Want als je peper wil blussen dan moet je zoet gebruiken, nooit water.

Vind het ook een mooie toevoeging uh bij je pate.

Robert: Absoluut. Echt lekker.

Met opmerkingen [M233]: First position. Grading marker (positive) (A). Authority

Met opmerkingen [M234]: First position. Grading marker (negative) (B). Authority

Met opmerkingen [M235]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M236]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M237]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M238]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M239]: First position. Grading marker (positive) (A). Authority.

Eindbeoordeling

48:20-48:55

Janny: De laatste opdracht was een mooie opdracht. Hebben ze echt verbazingwekkend goed gebakken.

Robert: Echt iedereen wil ervoor gaan hè dat was gister toch anders. Zo slecht heb ik haar (Martine) nog nooit gezien.

Janny: Geloof dat dat de slechtste opdracht ooit was.

Robert: Ja maar daarna wint ze wel die technische opdracht.

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Signatuur opdracht:

05:33-05:55

Michiel: Hallo Janny.
Janny: Veel garnituur.
Michiel: Veel garnituur.
Janny: Vijgen.
Michiel: Kersen en frambozen. Wij hebben de opdracht om drie verschillende te maken.
Janny: Uhu.
Michiel: Nou toen dacht ik gelijk aan uh dan doe ik drie verschillende soorten fruit.
Janny: En ik zie dat je hier lavendel hebt staan.
Michiel: Ja.
Janny: Tis tricky hè uh lavendel.
Michiel: Ik hoop dat jullie het ook lekker vinden.
Janny: Maar jij kan het heel erg goed die balans. Maar het is heel gevaarlijk. Je zoekt wel de grenzen op.
Michiel: Ik zoek de grenzen op ja.
Janny: Ja.

Judging

Farida

11:35-12.13

Robert: Ja dat is een hele mooie techniek hè. Alleen moet je het perfect uitvoeren.
Farida: Ja.
Robert: Dat betekent uhm kleiner opspuiten.
Farida: Klopt.
Robert: En lager bakken.
Janny: Chocola. Dit is de ssss...
Farida: Sinaasappel.
Janny: Sinaasappel en dit is de mango.
Farida: Limoen ja.
Janny: Ik vind de vulling wel heel lekker. Ik vind je chocola bijvoorbeeld heel lekker.
Robert: De soes had wat kleiner mogen zijn hè.
Farida: Ja.
Robert: Want nu zijn ze ook maar half gevuld hè. Als je wat kleiner bakt, wat rustiger heb je wel een wat vollere soes.
Farida: Klopt ja.
Robert: En dan zit je in gewicht toch goed.
Farida: Ik was een beetje te enthousiast met spuiten.

Sarena

12:18-12:50

Met opmerkingen [M240]: First position. Grading marker (positive) (A). Authority. *Wel* is **weaker** of *heel*.

Met opmerkingen [M241]: First position. Grading marker (positive) (A). Authority.

Janny: Dit is er een met mango, chocola...
 Sarena: met frambozen erin en dat is kokos met stukjes ananas erin.
 Janny: Naja de eerste indruk is dat ze mooi gevuld zijn.
 Robert: uhm de kokos met ananas **te** waterig. **Vind** **em** **niet zo** lekker. Deze is **redelijk** stevig maar **wel heel erg** lekker. Voor mij is gewoon de winnaar die chocolade ehm
 Sarena: De middelste.
 Robert: **Echt** het lekkerst ja.
 Martine: De Italiaanse eigenlijk **hè**.
 Sarena: Ja inderdaad.

Michiel
 12:55-13:24

Janny: Michiel. Drie chocolade religieuses.
 Michiel: Ja. Dat klopt en verschillende soorten fruit met kers, framboos en vijg.
 Robert: Deze is niet uh qua kleur **niet zo** smakelijk. Weet je wat ik bedoel?
Bijna een ragout achtige kleur.
 Michiel: Ja.
 Janny: De lavendel die je gebruikt hebt is **absoluut** niet dominant waar ik bang voor was. En de creme van het kraagje bovenop ja subliem.

Martine
 13:29-14:12

Robert: Er is iets mis gegaan met de fondant **hè**.
 Martine: Ja. En uh het had er wel strak uit mogen zien. Nee is jammer.
 Robert: Is alleen maar schuim **zeg maar**. Met **een beetje** uh wel een smaak maar **te veel** eiwit als vulling.
 Janny: Wat **heel** gevaarlijk is, is deze kleur paars blauw...
 Martine: Ja.
 Janny: Want je kan er al **heel** snel als eerste reactie dat je denkt gif
 Martine: Iew
 Janny: Terwijl die **wel** goed van smaak is.
 Martine: Ok. Jammer.

Maartje
 14:18-14:51

Maartje: Ik heb een karamel soes een chocolade soes en een frambozen soes gemaakt.
 Janny: Heb je met opzet geen suiker gebruikt in de vulling? *Directe vraag.*
 Maartje: Nou ik wilde ze niet zo mierzoet maken.
 Janny: Het lijkt alsof er **helemaal geen** suiker in zit. Omdat je **te** weinig suiker gebruikte is het niet een mooi afgerond geheel. Je proeft een **wat** smakeloze vulling.
 Robert: **Ik vind wel** dat ze mooi gevuld zijn. Je hebt wel het is **wel** een mooie open soes die je mooi kunt vullen dat is zonder meer wel waar.

Met opmerkingen [M242]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M243]: First position. Contrast marker (C). Authority.

Aat
14:56-15:37

Robert: Aat dat was spannend **hè**.
Aat: Dat was uh zeer spannend.
Robert: Ja.
Aat: Ja ben blij dat er wat staat. Ik had wat deeg achter gehouden. Dat is eigenlijk mijn redding geweest. Vanille.
Janny: Vanille. Je hebt hem niet goed door geroerd.
Aat: Nee niet te snel.
Janny: Kan zien dat je haast gewerkt hebt. Je suiker is in de crème **niet helemaal** opgelost. Die is wat zanderig.
Robert: Het is **een beetje te** zoet en **een beetje** gehaast en maar **ik vind** het knap dat je nog ondanks halverwege de tijd zwarte soezen en uiteindelijk nog als eerste klaar bent met drie soezen die verkoopbaar zijn want dat is natuurlijk **wel heel** belangrijk.
Aat: Dankjewel.
Robert: Daar heb je compliment in ieder geval.

Technische opdracht

Judging

Sarena
27:21-27:49

Robert: Het eerste wat mij bij dit koekje opvalt is dat het modelletje niet goed is. Tis **te** breed.
Janny: Ziet er **een beetje** uit als een cafe noir.
Robert: Ja. Als je hier mocca door gedaan had had het een cafe noir geweest. De bovenkant is niet gescheurd dat is al knap. Als je uh is mooi glad. Is alleen **iets te** dik en **iets te** lang in de oven en de afmeting is **niet helemaal** goed en daardoor bakt het ook los van elkaar.

Aat
27:52-28:15

Janny: Dit koekje komt in ieder geval al **wat** meer in de richting. Het formaat klopt alleen niet. Het is **te** groot.
Robert: Hij is **wel** mooi gebakken. Kijk **een beetje** ongelijkmatig maar dat heeft ook met de oven te maken.
Janny: Ja. Ja hij breekt mooi.
Robert: Ja.
Janny: Hij is niet zoals het andere koekje los gebakken. Bros koekje.
Robert: Ja.

Martine
28:18-28:42

Robert: **Op zich** is het formaatje goed. Alleen **zeer** onregelmatig en slordig. Dat zie je hier duidelijk. Twee verschillen. De glazuur zit er ook **veels te** dik op waardoor die langer in de oven maar op een **hele** flauwe temperatuur waardoor die **eigenlijk** maar **net** gaar is. De bovenste is **te** ver.

Met opmerkingen [M244]: First position. Grading marker (positive) (A). Authority.

Janny: Hij heeft **te veel** bovenwarmte gehad.
Robert: Ja.

Farida
28:45-28:55

Janny: **Ik weet niet zo goed** wat ik van dit koekje moet zeggen. **Ik denk** dat hier **alles** mis gegaan is.
Robert: **Misschien** was de glazuur **wel** goed, maar het koekje is **echt** een afweeg fout geweest des des niet goed gegaan.

Met opmerkingen [M245]: First position. Process marker (E). Non-authority.

Michiel
28:57-29:11

Robert: Voor het oog ziet er deze echt **heel erg** mooi uit **vind ik alleen** **veels** te groot. Tis **niet allemaal** gaar **he**. Tis gewoon een **te** dik koekje.
Michiel: Was ie nou de helft van de dikte geweest dan was die waarschijnlijk helemaal geweest zoals die had moeten zijn.

Met opmerkingen [M246]: Medial position. Grading marker (positive) (G). Authority.

Maartje
29:15-29:35

Janny: Qua formaat is dit een prima koekje.
Robert: Ja.
Janny: Maar hij is **wat** aan de donkere kant. Ja hij is ook weer los gebakken.
Robert: Ja je ziet het hij komt dan los van het koekje. Tis een **heel** moeilijk koekje **hoor**. Jammer van de oventemperatuur voor de rest **vind ik het** een prima koekje.

Met opmerkingen [M247]: Medial position. Grading marker (positive) (G). Authority.

Spektakelstuk opdracht

33:33-33:57

Robert: Hoi Martine.
Martine: Hoi.
Robert: Wat ga je maken?
Martine: Ik ga een uhm een bombe? maken van bavaois.
Robert: Waar heb je je bombe? Oh hier.
Martine: Ja. Dus hier komt de cake in en dan de bombe komt er bovenop zeg maar.
Robert: Wow. Gaat het goed komen?
Martine: Ik hoop het.
Robert: Ik zou dit in de vriezer leggen.
Martine: Deze in de vriezer?
Robert: Dan is ie lekker koud dadelijk.
Martine: Ok. Goed idee. Ik ga deze vast in de vriezer leggen.
Robert: Ja.

35:40-36:15

Aat: Goeiemorgen.
Janny: Goedemorgen. Goed aan het bakken. Ga je hier mee doen?
Aat: Ik ga een gelei maken van aardbeien en frambozen.

Janny: Maar je hebt aardbeien, frambozen, steranijs, kaneel ...
 Aat: en een beetje gember.
 Janny: En gember zo te zien.
 Aat: Klopt.
 Janny: Welke smaak wil je naar boven laten komen?
 Aat: uh ik was thuis niet heel duidelijk welke smaak naar boven kwam maar het was een heel uitzonderlijke smaak.
 Janny: Maar was die ook lekker?
 Aat: Ja.
 Janny: Steranijs is...
 Aat: Heftig.
 Janny: Heftig.
 Aat: Klopt.
 Janny: Kaneel kan heel dominant zijn.
 Aat: Klopt. Hij was thuis heel lekker dus en die ga ik weer neer zetten.

Judging

Aat

43:10-43:46

Janny: Je hebt een bescheiden spektakel van jouw familieliefde gemaakt.
 Aat: Klopt. Goeie nogatine is natuurlijk goed gevuld met noten.
 Robert: Zeker ja.
 Janny: Je weet dat ik een enorme notenfan ben maar zelfs voor mij is dit heel veel als vulling. Bij je gelei overheerst inderdaad je specerijen maar het is niet te veel maar ik proef niet meer terug welke vruchten erin zitten.

Maartje

43:50-44:36

Robert: Maartje hij is niet helemaal geworden zoals je wilde hē.
 Maartje: Nee, maar ik heb er gewoon nog wat leuks geprobeerd ervan te maken. En hij ziet er een beetje robuust uit.
 Robert: Ik zie van alles hē met chocoladebiscuit.
 Maartje: Ja met framboos ook derdoor.
 Robert: Frambozen. Tis wel hij valt wel uit elkaar als ik uh hij glijdt hier helemaal weg hē zie je dat.
 Maartje: Ja ja. Ja ik had het ook al gezien toen ik hem in elkaar ging zetten.
 Robert: Ik krijg hem bijna niet uh.
 Janny: Tis een redelijk calorische taart denk ik ik u..
 Robert: Absoluut. Chocolade en frambozen doen het altijd goed. Jammer van die crème hoor.

Met opmerkingen [M248]: Last position. Afterthought (K). Non-authority.

Martine C

44:43-45:27

Janny: Wat je met rust, planning en focus niet kunt bereiken hē. Hij ziet er prachtig uit.

Robert: Je hebt toch maar drie uurtjes en je moet toch zo'n taart en gelei alles zelf maken. Knap hoor.

Martine C: Dankje.

Janny: Kvind het er heel strak uitzien. Als je zo de taart inkijkt ja.

Martine C: Ja mooi. Gelach

Robert: Proef ik meteen weer iets van je gelei mee. Ja frambozen en room.

Martine: Wij brengen Janny in extase met de slagroom daarvan hè.

Michiel
45:36-46:00

Janny: Ook weer stevige taart denk ik.

Robert: Ja.

Michiel: Ja.

Robert: Vind die mouse lekker. Heel smakelijk. Heel goed met aardbeien.

Janny: Ik vind het wel heel spannend dat je drie verschillende smaken da en drie verschillende structuren in je mond uh proeft. Ik vind het wel een mooie combi.

Robert: Zo strak hoor je een taart te maken hè.

Michiel: Ja.

Sarena
46:06-46:57

Janny: Sarena soms stop je alle energie en liefde in iets en dan toch gaat het mis.

Sarena: Ja ja er zit heel veel liefde in.

Janny: Ja.

Sarena: Hij is ervan gesmolten.

Janny: Nou ga je het hart breken.

Robert: Ook enorm veel werk hè dat je legt de lat enorm hoog wat wij enorm waarderen.

Janny: Hij heeft een beetje de structuur van een mouleut.

Robert: Ik vind dat heel lekker heel erg lekker ik weet wat de bedoeling is.

Uhm wow.

Sarena: Er zitten ook frambozen in de chocolade cake.

Robert: Echt heel lekker. Tis gewoon te veel werk. Je wil te veel doen en dan gaat het uh dat is jammer maar de biscuit is echt fantastisch.

Janny: Ja.

Farida
47:01-47:46

Robert: Het blijft heel klassiek maar heel leuk die twee zwaantjes. Blijft dat toch.

Farida: Ja.

Janny: Vind jij wel romantisch hè?

Robert: Ja dat ziet er wel meteen romantisch uit. Dat vind ik echt. Die roosjes uh netjes gedaan.

Janny: Rozenwater blijft heel tricky als je dat ergens aan toevoegt, omdat het

Met opmerkingen [M249]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M250]: Last position. Afterthought (K). Non-authority.

Met opmerkingen [M251]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M252]: First position. Grading marker (positive) (A). Wel is **weaker** heel. Authority.

Met opmerkingen [M253]: First position. Grading marker (positive) (A). Wel is **weaker**. Authority.

Met opmerkingen [M254]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M255]: Medial position. Grading marker (positive) (G). Authority.

heel snel overheersend wordt. Het is niet heel aangenaam in je smaakpalet.

Farida:

Oh oke.

Robert:

De frambozen creme zeg maar, die is echt wel iets te stevig das jammer want de combinatie met elkaar vind ik wel heel goed bedacht. Absoluut.

Met opmerkingen [M256]: First position. Contrast marker (C). Authority.

End judging

48:29-48:55

Robert:

Plannen, plannen plannen ja. Ze wil zo veel. Ze wil het zo goed doen dat geldt eigenlijk ook voor Maartje.

Martine:

Want ook Maartje had haar weekend niet. Ze moest echt een paar dingetjes weg moffelen.

Janny :

Denk dat ze een beetje tegen haar top aan zit, denk je niet?

Robert:

Ik denk het ook maar ja

Met opmerkingen [M257]: First position. Comment marker (D). Non-authority.

Martine:

Maar ook Farida is verre van veilig.

Met opmerkingen [M258]: First position. Comment marker. Non-authority.

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De signatuuropdracht

04:44-05:33

Janny: Hoe ga jij de signatuur geven aan je chipolatta?
Martine: Uh ik heb ooit eens een keer uh een gebakje gegeten van mango en gember...
Janny: Ja.
Martine: En dat vond ik zo'n lekkere combinatie dacht daar ga ik iets mee doen.
Janny: Maar heb je dan ook kleurtjes die je in je chipolatta eigenlijk zou moeten hebben?
Martine: Uh nee alleen geel dan van de mango.
Janny: Maar de essentie van de chipolatta de verschillende kleurtjes en de koekjes derin die
Martine: Nee die heb ik weg gelaten.
Janny: (heb je weggelaten in de smaak) Moet ie ook heel goed worden. Ik ben benieuwd. Gaat 't zien.
Martine: Ja. Ik trek mij er natuurlijk wel wat van aan maar uh ik kan er nou toch niks meer aan veranderen dus weet je ik ga gewoon lekker mijn taartje maken en uh that's it.

07:07-07:26

Janny: Is dit je mix voor de chipolatta?
Farida: Ja die ga ik nu uh met de slagroom mengen en dan gaat dat in mijn vorm en dan zet ik hem even in de vriezer om te koelen.
Janny: De tijd die vliegt hè
Farida: Ja I know I know. De tijd die vliegt zo dus uh ja.
Janny: Ja je heb je tijd echt nodig hè.
Farida: Ja zeker vliegt.

Beoordeling

Michiel

11:08-12:02

Robert: Zo Michiel
Michiel: Ja.
Robert: Best veel stress gehad hè?
Michiel: Ik heb heel erg stress gehad ja. En waarom ik weet het eigenlijk niet.
Robert: Ik zie dat ook een beetje aan het eindresultaat hè. De stress
Michiel: Maar het was heel strak en netjes en toen ging ik met chocola toen ging ik ja.
Robert: Je hebt ook zelf je marsepein gemaakt hè dat uh is altijd uh heel erg te waarderen. Ik vind het beslag heel mooi.
Janny: Is heel mals het beslag. Ik vind je marsepein ook prima. Ik vind het een hele geslaagde chipolatta.
Robert: Ik ook. Van de drie vullingen vind ik de bovenste echt het lekkerste. Die benadrukt het meeste voor mij het klassieke gevoel chipolatta.

Met opmerkingen [M259]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M260]: First position. Grading marker (positive) (A) Authority.

Met opmerkingen [M261]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M262]: Medial position. Grading marker (positive) (G). Authority.

Maar van mij mag het ook een beetje meer likeur hebben.
 Michiel: Oke.

Sarena
 12:09-13:08

Janny: Sarena je biscuit is prachtig geslaagd.
 Sarena: Gelukkig ja.
 Janny: Ziet er heel mooi uit.
 Sarena: Ben er heel blij mee.
 Janny: Ja.
 Sarena: Er zit nog een bitterkoekjes bodem onder. En de vulling na ja alles ligt op wat er in zit.
 Robert: Koekjes heb je ook zelf gemaakt hè? *Indirecte vraag: weet hij al, want ja op dit punt moeten de bakkers echt alles zelf maken.*
 Sarena: Ja. Er ligt er eentje op de garnering ja.
 Robert: Vind dat je hem heel lekker op smaak hebt gebracht ook met uh de likeur die je hebt gebruikt hebt.
 Sarena: Mooi.
 Robert: Echt uh echt lekker. En de bodem ook echt lekker.
 Janny: Ja je proeft duidelijk dat je behoorlijk wat drank gebruikt hebt, maar het is niet te veel. Het is uh het is echt gewoon lekker.
 Robert: Bij een chipolata taart zie je echt vaak dat het een taart is in lagen gesneden. Hier je zie je wel dat het te veel uh pudding echt. Het is echt een dessert taart zeg maar. Ik had hier in het midden misschien ook wel biscuit gedaan. Misschien had je nog wat over van het amandelbiscuit die had je dan mooi kunnen gebruiken dan was het helemaal af geweest.
 Sarena: Oke.

Martine
 13:23-13:31

Robert: Martine wat het eerste opvalt is dat uh het heel netjes is heel schoon, ziet er heel schoon uit deze taart uh mooie kleur. Heb je één vulling gebruikt?

Martine: Nee. Twee losse vullingen. Eentje banketbakkersroom met slagroom Zwitserse room en eentje met mascarpone en slagroom.

Janny: Zie heel duidelijk de laagjes. Mooi strak ook. En wat eigenlijk typerend voor chipolata is is dat er eigenlijk meerdere kleurtjes inzitten. Weet je bij jou heb je één kleur maar ik vind hem wel ja hij ziet er wel heel mooi harmonieus uit.

Robert: En heb je ook nog likeur?

Martine: Ik heb uh de cake uh getempteerd met likeur en abrikozenjam

Robert: Ja.

Martine: Maar ik heb niet heel veel gebruikt want vond het zelf best wel heftige rum eigenlijk.

Janny: Nee schuddend.

Martine: Niet hè.

Janny: Nee ik proef het niet terug.

Met opmerkingen [M263]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M264]: First position. Grading marker (positive) (A). Wel is **weaker**. Authority.

Martine: Nee.
 Robert: Ik vind het een uh lekkere taart maar ik vind het voor mij te weinig een chipolata taart. Omdat ik zoek die likeur die je proeft maar ik vind de taart an sich wel lekker maar niet als chipolata taart.
 Martine: Nee.
 Aat
 14:38-16:04
 Janny: Je hebt goed je best gedaan.
 Aat: Dankuwel.
 Robert: Leuk bedacht ook.
 Janny: Ja.
 Aat: Enige minpuntje vind ik het kartonnetje maar ja.
 Martine: Dat is mijn schuld Aat.
 Aat: Dankjewel.
 Martine: Ik heb Aat afgeleid.
 Robert: Ja en daardoor vergat hij het zo.
 Martine: Daardoor vergat hij zijn hele kartonnetje. Meeste mannen vergeten hun kartonnetjes hoor als
 Aat: Ja. Dan gaat de tijd heel hard. *Gelach*
 Robert: Oke. Je hebt de marsepein niet zelf gemaakt hè?
 Aat: Nee.
 Robert: Wel de wel de decoratie uiteraard. *Dit wist Robert ook al.*
 Aat: Uh ik heb gebruikt gemaakt van de likeur Maraskin.
 Robert: Maraskin hè?
 Aat: Ja.
 Robert: Uh wat mij opvalt als eerst is tuurlijk dat iets te donkere koekje hè.
 Aat: Oke.
 Janny: Maar je ging wel recht op het enige foutje volgens mij uh.
 Robert: Ja maar dat valt mij dan op dan vind ik dan denk ik net jammer vind ik aat.
 Janny: Maar hij ziet er mooi in laagjes uit. Ik ga nu kijken hoe die smaakt. Je chipolata vulling is vrij stevig. Ik had hem wat luchtiger verwacht.
 Aat: Oke.
 Robert: Iets te veel gelatine denk ik.
 Aat: Oke.
 Janny: Je hebt behoorlijk veel vulling gebruikt. Volgende keer want het ziet er heel mooi uit maar dan zou ik je aanraden de stukjes iets kleiner te maken ...
 Aat: Oke.
 Janny: Waardoor die meer verdeeld is en dat je niet echt van die grote brokken hebt.
 Aat: Oke.
 Robert: Je rozijntjes zijn heel lekker van mij mag die vulling wel iets meer uh likeur in.
 Aat: Oke.
 Robert: Persoonlijk. *Afzwakker.*

Met opmerkingen [M265]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M266]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M267]: First position. Grading marker (positive) (A). *wel* is contrast marker. Authority.

Met opmerkingen [M268]: Medial position. Comment marker (I). Authority.

Met opmerkingen [M269]: Medial position. Grading marker (negative) (I). Non-authority.

Met opmerkingen [M270]: Last position. Afterthought (K). Non-authority.

Farida
16:09-17:15

Robert: Dat was weer op het nippertje **hē**?
Farida: Ja. Maar ik weet niet ik draaide mij om en ik zag ineens een half uur ik denk oh moet die bavaroise nog op laten stijven.
Robert: Jaha ja dat was eigenlijk **echt sīk te** laat **hē** een half uur van te voren en dan moet ie nog aanvriezen.
Farida: Ja klopt.
Janny: En dat is niet de eerste keer.
Farida: Nee *gelach*.
Janny: Je ziet **wel heel** mooi onderscheidend de laagjes je sloffedeeg je franchisepan hierop je chipolata. Dat is goed gelukt.
Farida: Ja dat wel.
Robert: Je hebt of de vulling **iets te** warm gemengd of je bent **iets te** ver gegaan met je gehele roomijs hij's **een beetje** korrelig **zeg maar**. Hij is niet mooi glad uh de vulling. Moet je dalijk maar eventjes eens proeven.
Farida: Oke.
Janny: Er zit voor jou voor jou voldoende drank in *kijkend naar Robert*.
Robert: Die benadrukt voor mij het **meest** een chipolata. **Meest** klassieke.
Janny: Want je chipolata is fantastisch.
Farida: Ja. *Vragend*
Janny: **Ik vind** ook je sloffedeeg met je franchisepan erin is lekker van smaak. Alleen de combi zou ik zelf niet gekozen hebben.
Farida: Oke.

Met opmerkingen [M271]: First position. Grading marker (positive) (A). Authority.

De technische opdracht

Martine
28:00-28:20

Robert: Die zijn er op het eerste gezicht **heel** goed uit.
Janny: Ja. De standaard ligt meteen hoog.
Robert: De lengte is goed. De chocolade is op temperatuur geweest. Vulling is erin gebleven. De vulling is mooi **hē**.
Janny: Ja. Hij heeft nu zelfs al **een beetje** dat taaie. Ja goeie bokkepoot.
Robert: Ja.

Michiel
28:25-28:43

Janny: Hier kun je zien dat de chocola niet goed op temperatuur is.
Robert: Er zit **bijna geen** vulling in. Eigenlijk zit er geen vulling in die is er tussenuit gelopen.
Janny: Hij is **vrij** krokant en er is eigenlijk **vrijwel** geen vulling te proeven.

Farida
28:44-29:06

Robert: Ook hier de chocolade niet op temperatuur geweest. Zelfs eentje vergeten te dippen.

Janny: Ik weet ook niet of de vulling hier **helemaal** goed gegaan is.
 Robert: Is eigenlijk ook **te** slap hè die vulling. Hij had **wel beter** opgestegen moeten zijn. Ik vind hem **wel uh** lekker gebakken.
 Janny: Vind het koekje zelf **heel** lekker.

Aat
 29:10-29:31
 Janny: Goede maat koekjes. De chocolade is op temperatuur geweest maar er is wat mis gegaan. Ze zijn of gevallen er is **denk ik** ook met de vulling is **erg** aan het uitlopen en die lijkt wel **erg** kleverig.
 Robert: De chocola is in ieder geval goed op temperatuur geweest.
 Janny: Koekje is **wat** droger. Droger gebakken **denk ik**. Maar de chocola was goed.

Sarena
 29:33-30:07
 Janny: En de laatste.
 Robert: Ja. Uh het eerste wat ik zie is dat uh de chocolade **wel** getempteerd is maar niet goed op temperatuur geweest en niet goed gemengd. Zie je **heel** goed dat je overal strepen hebt op je chocolade. Ook de vulling is hier **wat** slap geweest **hè**.
 Janny: Dankjewel. Koekje is niet slecht.
 Robert: Koekje is uh **helemaal niet** slecht zelfs. Koek op zich uh is goed gebakken maar alles erom heen is niet goed gegaan helaas met deze.

Met opmerkingen [M272]: First position. Grading marker (positive) (A) *Wel* is **weaker**. **Authority**.

Met opmerkingen [M273]: First position. Grading marker (positive) (A). **Authority**.

Met opmerkingen [M274]: Medial position. Process marker (E). Non-authority.

Met opmerkingen [M275]: Last position. Afterthought (K). Non-Authority.

Beoordeling 31:35-32:11

Martine: Nou ze ontlopen elkaar niet veel hè in deze groep.
 Robert: Nee der wordt heel goed gebakken weer vandaag.
 Martine: Zakt er nog eentje een beetje bovenuit?
 Robert: Sarena wel hè. Die bakt vandaag erg goed.
 Janny: Absoluut. Maar Michiel en ook Martine die ontlopen elkaar ook niet veel.
 Robert: Zeker niet. Die haken goed aan zullen we maar zeggen.
 Martine: Ja. Dan zijn Aat en Farida nog niet genoemd. Dat moet dan betekenen dat die nog een beetje in de gevarenzone zitten.
 Robert: Niet direct ...
 Janny: Maar ze moeten wel flink direct aan de bak. Kunnen zich geen fouten veroorloven.
 Martine: Geldt toch voor ons allemaal jongens.
 Janny: Ja allemaal. *Lacht*.

De Spektakelopdracht 34:36-35:09

Robert: Heb je een mal voor je piramide?
 Aat: Nee ik ga hem echt op de hand snijden. Ik ga uh een aantal

vierkanten cake maken ga ik op elkaar leggen en vanaf het midden ga ik naar de buitenzijde snijden.

Robert: En maar uh dit is je gelei? *Indirecte vraag: weet hij het antwoord al op.*

Aat: Ja die heb ik zo snel mogelijk aangezet zodat die kan koken kan die daarna goed afkoelen.

Robert: En ga je hem aansmeren of niet?

Aat: Nee ik ga hem overgieten. Dus vanaf de bovenkant ga ik steeds een laagje naar beneden. En dan wordt die een beetje robuust omdat je al die laagjes ziet.

Robert: Oh en wordt ie niet heel strak?

Aat: Nee dat nee dat lukt niet.

Robert: ??

Aat: Dat had ik wel gewild maar doordat ik voor die laagjes heb gekozen lukt dat niet.

35:46-36:05

Michiel: Hallo

Janny: Wortels in je vulling.

Michiel: Wortels in mijn vulling met sinaasappel. Ik heb nog meer uh gekke dingen in mijn vulling. Ik ga ook calamata olijven erin.

Janny: Ja maar wat moet ik mij in de smaak voorstellen blijft dat een bittertje erin of...

Michiel: Nee. Dat bittertje verdwijnt door het zoete van de suiker.

Janny: Maar overspeel je met deze smaken je hand niet?

Michiel: Ik denk het niet.

Beoordeling

Farida

41:27-42:10

Janny: Farida als jij gefocust werkt ben tot mooie dingen in staat **he**. Je hebt hem **heel** mooi opgebouwd in eigenlijk **bijna** even dikke laagjes van binnen.

Robert: Ja hij is **heel** knap gemaakt **hoor**. Schuim netjes opgespoten.

Janny: Ja. Meer dan verrukkelijk.

Robert: Ja.

Farida: Oh dankjewel.

Janny: Hij is **vrij** zwaar maar hij is **niet te** zwaar.

Farida: Oke.

Robert: Nee. De combinatie sinaasappel, chocolade en dat eiwitschuim is een **hele** mooie combinatie en **zeer** smakelijk.

Farida: Dankjewel.

Michiel

42:15-43:36

Janny: Michiel is **niet helemaal** geworden zoals je gehoopt had.

Michiel: Nee het is nu zo'n oude die een zandstorm heeft overleefd, maar hij had eigenlijk gewoon strak moeten zijn.

Janny: Bijna pagode achtig is die geworden.
 Michiel: Ja.
 Robert: Moeilijk hoor. Je legt de lat hoog van jezelf ook. Snijden van een piramide is natuurlijk moeilijker dan uit een vorm halen.
 Michiel: Ja.
 Robert: Vind hem wel een beetje sommige dingen wat slordig uh Michiel
 Michiel: Ja klopt.
 Robert: Hij ziet er verrassend mooi uit Michiel.
 Janny: Ja. Als je hem zo door snijdt heeft ie iets van een kerstboom zie je dat.
 Michiel: Ja.
 Robert: Prachtig.
 Janny: En ik moet je zeggen bij het aansnijden komen alle geuren je al tegemoet.
 Robert: Ja. Je hebt bijzondere smaken gebruikt hé. Ik zag je met wortel met olijven.
 Michiel: Ja. Wortel met sinaasappel en yoghurt met witte chocolade en die olijven die heb ik in de suiker uh.
 Robert: Om te beginnen daar ben ik ook mee begonnen je yoghurt ganache is heel erg lekker.
 Janny: Ja. Yoghurt witte chocola en kokos werkt heel goed samen.
 Robert: Ja. Die olijven moet ik wel even aan wennen. Ik vind de combinatie heel erg lekker. Ik heb met de wortel en de wat sinaasappel en olijf uh had voor mij niet per se gehoeven.

Met opmerkingen [M276]: First position. Grading marker (negative) (B). Wel is **weaker Authority**.

Met opmerkingen [M277]: First position. Grading marker (positive) (A).

Martine
 43:41-44:42
 Janny:

Je hebt heel minutieus gewerkt aan deze piramide uh wat ik heel mooi in detail vind is dat je de puntjes zeg maar, van groot naar klein hebt op laten lopen. Je had iedere seconde nodig vandaag. Net een stuk niet kunnen afbranden.

Met opmerkingen [M278]: Medial position. Grading marker (positive) (G). Authority.

Martine: Nee. Jammer.
 Janny: Maar hij ziet er heel strak uit. Ben heel benieuwd naar je appelvulling.
 Robert: Ik ook.
 Martine: Ik ook.
 Janny: Vind dat fris zure met de bite van appel vind ik echt uh verrukkelijk. En dan de room erbij.
 Robert: Ja ik kan daar heel kort over zijn en uh eenvoudig, maar geweldig.
 Janny: Ja.
 Martine: Mooi.
 Robert: Kun je best wel een puntje van op denk ik.

Met opmerkingen [M279]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M280]: Medial position. Grading marker (positive) (G). Authority.

Met opmerkingen [M281]: Last position. Afterthought (K). Non-authority.

Sarena
 44:48-45:48
 Robert:

Sarena je hebt echt heel netjes gewerkt. Mooi om dat zo ook

Sarena: in het midden te krijgen al die decoratie en zo uit het blote handje garneren dat is **heel** knap. Ja je heb het gevuld met...
 Uh er zitten biscuit in met sinaasappel en met citroen en hij gaat ook van kleur van oranje naar geel en de smaak gaat ook van sinaasappel naar citroen met vlierbloesemsiroop en de kern is ook van sierbloesem.

Robert: Mooi **hoor**

Janny: Ja.

Robert: Ja hij is prachtig ook om die piramide zo op te bouwen in plaats van die rechte plakjes. **Heel** knap. Ben je ook tevreden?

Sarena: Ja. Ik keek even of het zichtbaar was.

Robert: Volgens mij is dit een taart die je niet elke dag maakt **hè**.

Sarena: Nee dat klopt.

Janny: Vierbloesem **hè**. Die gelei zou ik zo wel los als dessert willen.

Robert: Biscuit is ook **heel erg** lekker

Janny: Je proeft eigenlijk alle smaken los van elkaar. Geweldige taart.

Robert: Ja. **Absoluut**.

Aat
 45:53-46:47

Robert: Je durft hem niet meer op te pakken of te verplaatsen.

Aat: Nee. Dit was de bedoeling dat ik hem op de plaat wilde opbouwen.

Robert: Nee ja uh als je dat goed deed en je gaat hem overgieten om hem netjes te houden is wel lastig **hè**.

Aat: Ja klopt. Ik heb een uh chocolade mouse gemaakt. En uh panacotta en frambozen der doorheen. Met een chocolade biscuit.

Janny: Neem hier een hapje van dan heb ik **denk ik** alle laagjes.

Robert: Ik zag jou aan het werk je hebt de gelei eerst opgezet dat is ook **heel** goed. **Best** lang opstaan. **Ik denk** altijd even proeven want het is **op het randje** van te ver **zeg maar**.

Aat: Oke.

Robert: Niet verband maar ...

Janny: Wordt ie wordt ie **een beetje** bitter. **Vind** je pannacotta ook lekker.

Aat: Tis jammer vooral van je gelei eromheen ja.

Robert: Oke.

Met opmerkingen [M282]: Medial position. Comment marker (D). Non-authority.

Met opmerkingen [M283]: First position. Comment marker (D). Non-authority.

Met opmerkingen [M284]: First position. Grading marker (positive) (A). Authority.

Eindbeoordeling
 47:10-47:39

Janny: Michiel had uh niet zijn weekend **hè**.

Robert: Zeker niet. Hij hij doet te veel.

Janny: Aat misschien een beetje op zeep.

Robert: Ja dat doet ie wel vaker hè dus uh

Janny: Maar wie der uit moet dat is best een moeilijke beslissing.

Robert: Daar moeten wij nog eens heel goed over na gaan denken.

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De signatuuropdracht

03:28-04:03

Robert: Goedemorgen Sarena.
Sarena: Hallo.
Robert: Jij gaat deze vormpjes gebruiken? (*dat weet hij al dat ze dat gaat doen*)
Sarena: Ja.
Robert: En dan drie verschillende deegjes? (*weet hij het antwoord ook alweer*)
Sarena: Ja klopt.
Robert: Das mooi.
Sarena: Een bodem ga ik maken met uh kokosolie.
Robert: Hoe doe je dat? Dat heb ik nog nooit gezien eigenlijk.
Sarena: Uhm nou ik maak eigenlijk uh uh zeg maar bloem met amandel en kokos.
Robert: Ja.
Sarena: In plaats van bloem. En dan in plaats van boter kokosolie.
Robert: Is dit de vetstof? (*weet hij het antwoord ook al op*).
Sarena: Ja. Wat vetstof en dan wat honing er dan ook erdoor.
Robert: Bakt heel lekker krokant denk ik dan.
Sarena: Ja dat is de bedoeling.
Robert: (Als het zo'n hard vet is). Je legt de lat weer heel hoog.
Sarena: Ja.
Robert: Ben benieuwd. Heel spannend.
Sarena: Het is krap in de tijd maar het moet lukken.
Robert: Ja oke succes.

04:40-04:59

Janny: Je hebt twee soorten deeg?
Farida: Twee soorten deeg. Ik heb een uh amandeldeeg en een amandel- en cacao deeg.
Janny: Ga je hem blind bakken of bak je hem zo? Durf je dat zo aan?
Farida: Ik bak hem zo inderdaad. Ik ga der geen bonen ofzo derin doen.
Janny: (Geen steunvulling).
Farida: Nee geen steunvulling. Nee.
Janny: Hij klapt ook niet naar binnen?
Farida: Nee. Janny nou maak je mij bang.
Janny: Oke. Ben weg. *Gelach van beide kanten*.

06:23-06:56

Robert: Goedemorgen Martine.
Martine: Goedemorgen.
Robert: Nootjes bruneren?
Martine: Ja.
Robert: En je maakt een soort uh bodem zeg maar?
Martine: Ja.

Met opmerkingen [M285]: Last position. Afterthought (K). Non-authority.

Robert: Voor alle drie en dan drie verschillende vullinkjes.
 Martine: Ja. Ik heb wel een beetje de warme smaken gekozen. Chocola en noten en karamel.
 Robert: En dat dat is dan? *Wijzend naar iets.*
 Martine: Uh creme fraiche voor de chocolade ganache.
 Robert: Niet te heet worden hè.
 Martine: Nee hij is uh.
 Robert: Nee niet je chocolade nie.
 Martine: Oh dit. Hij is klaar inderdaad ja. Ga hem deraf halen gelijk.
 Robert: Ja hè. Haha
 Martine: Even nog een beetje af laten koelen.

Beoordeling 1

Michiel

12:39-13:29

Janny: Michiel der was **veel** stress.
 Michiel: Nou ja het ging wel het ging wel goed. Ik ging wel gestaagd door. Ik ben niet echt uh heel erg in paniek geraakt. Spannend.
 Robert: Ja.
 Janny: Mijn allereerste reactie is dat ik je bodem hij is **iets te** ver door. Hij is **iets te** donker maar ik vind hem wel **heel** bros.
 Michiel: Ja.
 Robert: Ja.
 Janny: Dat vind ik **wel heel** geslaagd.
 Robert: Ik vind zelf de framboos het **meeste** geslaagd.
 Michiel: Oke.
 Robert: Vind ik **heel erg** lekker.
 Janny: Wel had misschien **iets** meer nouja een tegenhanger in smaak mogen hebben.
 Robert: Ja.
 Janny: Je bent daar altijd **heel** sterk in om juist knallende smaken te gebruiken en die vind ik voor jou doen een **beetje** te vlak.
 Michiel: Oke.
 Robert: **Te** voorzichtig.
 Michiel: Te voorzichtig. Ja je gaat toch een beetje op je tellen passen.
 Janny: Jaha.

Farida

13:35-14:42

Janny: Farida allereest mijn compliment want het ziet er **heel** strak uit. Wat ik ook mooi vind is dat wat je in het tarteletje gestopt hebt...
 Farida: Ja.
 Janny:ervoor hebt gezet zodat wij weten ook wat erin zit.
 Farida: Ja precies.
 Robert: Wat ik zelf toch mis is een decoratie. Ik had liever zoiets **iets** meer aandacht aan besteedt.
 Farida: Oh ja der op ja.

Met opmerkingen [M286]: First position. Contrast marker (C). *Heel* is emphasised. Authority.

Met opmerkingen [M287]: Medial position. Grading marker (positive) (G) *Wel* is **weaker**. *Heel* is not emphasised. Authority.

Met opmerkingen [M288]: First position. Emphasis marker (D). Authority.

Met opmerkingen [M289]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M290]: Medial position. Grading marker (negative) (H). Authority.

Met opmerkingen [M291]: Medial position. Grading marker (positive) (G). Authority.

Robert: Bij wijze van spreken een framboosje of een uh
 Farida: Uhu
 Robert: ... iets meer detail. Voor mij is de kokosvulling te grof zeg
 Farida: (te veel kokos).
 Robert: Ja. Hij valt een beetje uit elkaar.
 Farida: (Ja dat zag ik al).
 Robert: ... ik vind het mondgevoel niet zo prettig. Ik houd meer van dat wat meer sappige mag zijn.
 Farida: Ja.
 Robert: Ik vind deze echt heel erg lekker. Jouw schuim uh is ook mooi zalvig en de combinatie met de citrus is echt geweldig.
 Janny: Na het frisse taartje vind ik deze vrij zwaar overkomen, want die is licht en fris
 Farida: Ja.
 Janny: En uh de combinatie van de whisky room met de chocola is heel zwaar.

Met opmerkingen [M292]: First position. Grading marker (negative) (B).

Met opmerkingen [M293]: First position. Grading marker (positive) (A).

Met opmerkingen [M294]: Medial position. Grading marker (negative) (H).

Martine
 14:48-15:35

Robert: Een paar dingen. Wat mij het eerste opvalt is dat het er heel schoon uit ziet. Uh wat mij nog meer opvalt is dat ze niet voor een persoon zijn he.
 Martine: Gelach.
 Janny: Pican noten en karamel zijn een mooie traditionele combinatie. De chocola had er voor mij niet echt bij gehoeven...
 Martine: Oke.
 Janny: ... in dit geval.
 Robert: De frambozen tartelet ...je
 Martine: Nou
 Robert: ... die is echt te zwaar hoor. Dit is te ook je...
 Martine: Te veel uh.
 Robert: ... je vulling is te te vast en iets te zoet en voor de rest vind ik het we... een lekker taartje maar ja een taart iets te veel.
 Martine: Ja.
 Robert: Dit is heel mooi als je dit als miniatuurtaartjes hebt.
 Martine: Ja.

Met opmerkingen [M295]: Medial position. Grading marker (positive) (G). Authority.

Sarena
 15:39-16:30

Robert: Zo Sarena drie verschillende taartjes he. Ook drie verschillende soorten bodems.
 Sarena: Ja klopt.
 Robert: Over het algemeen vind ik de tarteletjes heel goed gemaakt. Er zijn wel wat favorieten die ik erbij heb. De smaakcombinatie van het deeg zijn over het algemeen helemaal goed dus.
 Sarena: Mooi.

Met opmerkingen [M296]: Medial position. Grading marking (positive) (G). Authority.

Robert: Das goed gekozen. Voor mij is uh de sinaasappel de favoriet vind ik de lekkerste smaakcombinatie.

Sarena: Ja.

Robert: Echt heel erg lekker.

Janny: Ik vind jouw chocoladeganache in combinatie met die kokosbodenvind ik verrukkelijk. Een hele mooie combinatie en ik vind dat rullen erg lekker.

Robert: Ik vind wat licht gebakken waardoor je het een beetje doods aandoet hē.

Sarena: Dat uh...

Sarena: Niet een mooi kleurtje.

Met opmerkingen [M297]: Medial position. Grading marker (positive) (G). Authority.

Met opmerkingen [M298]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M299]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M300]: First position. Grading marker (negative) (B). Authority.

De technische opdracht

Sarena

26:52-27:21

Robert: Op het eerste oog uh is de cake heel mooi heel mooi gebakken. Mooi van volume. Alleen de fondant is veels te dik. Nou hier ziet hij in elk geval heel mooi in het midden hē.

Janny: Heel mooi.

Robert: Zie je precies.

Martine: Ja ja.

Janny: Keurig.

Robert: Deze heeft in ieder geval goed begrepen dat het moes die kende de truck.

Janny: Ja.

Robert: Net nie gaar. Vijf minuten langer dan was ie mooi geweest.

Farida

27:23-27:46

Janny: Ziet eruit als een lief klein cakeje maar als je het vergelijkt met de andere cakes zie je onmiddellijk dat er iets mis gegaan is in de luchtigheid. Hijs te laag.

Robert: Die zit niet mooi in het midden. Niet mooi op een rijtje hē.

Janny: Nee. Ze zijn allemaal naar beneden gezakt. Dus daar is duidelijk geen stokje gebruikt.

Michiel

27:48-8:06

Robert: Schattig opgemaakt maar wel te dik van fondant. Ja dit is wel goed gegaan hē.

Janny: Ja. Maar ook deze lijkt niet helemaal gaar.

Robert: Had echt heel luchtig moeten zijn dan bakt ie ook luchtiger.

Martine

28:09-28:44

Janny: Wat mij opvalt is dat uh er vergeten is te abricoteren. Ik zie geen doorkleuring van de amarena kersen dus ik vraag mij af of ze allemaal keurig in één rij zitten.

Robert: Dat ziet er veelbelovend uit.
Janny: Ze liggen in één rij maar naar beneden gezakt denk ik of misschien zijn ze erin gelegd op de bodem kan het niet helemaal inschatten.

Met opmerkingen [M301]: Medial position. Process marker (E). Non-authority.

Overleg 1

29:56-30:37

Martine: Ik vond het zo leuke dag met de tartelettes en de cakejes. Der is er eentje die toch wel eigenlijk het beste gebakken heeft vandaag. Punt.
Janny: Sarena heeft echt over de hele lijn fantastisch gebakken.
Robert: Zeker. Zeker. Maar op de voet gevolgd door echt drie andere topbakkers.
Martine: Die die met zijn drietjes ook echt heel dicht op een kluitje zitten hè.
Robert: Ja.
Martine: Wat wordt dat leuk morgen met dat spektakelstuk denk je niet.
Robert: Dat wordt echt een geweldig spektakel. Ik kijk er echt naar uit.
Janny: Ja van dat baksel kan het morgen wel eens afhangen.
Robert: Zeker wordt een mooie dag.
Martine: Nou en of.
Robert: Nou het weer nog een beetje mee zitten.
Martine: Ja niet te warm in dit geval hè.
Robert: Met al die chocolade.

Spektakelopdracht

34:14-34:40

Janny: Hai.
Sarena: Hai.
Janny: Je red velvet staat in de ...
Sarena: Ja die staat erin. En ik ben nu de uh room aan het maken.
Janny: Hoe ga je die opbouwen?
Sarena: Ik heb eerst een laag met velvet ...
Janny: Ja.
Sarena: en dan een laagje creme en dan een laagje frambozen en dan weer crème dus dat ze echt in het midden zitten.
Janny: Oh mooi.
Sarena: en dan weer een laag cake der boven op.
Janny: Dus als je hem door snijdt dat je ook de frambozen aan de rand ziet?
Sarena: Ja.
Janny: Oh mooi.
Sarena: Ja dat is wel de bedoeling.
Janny: Ik zie bij jou nog totaal geen stress dus uh...
Sarena: Nog niet. Nog niet.
Janny: Heel goed.

Beoordeling

Sarena

42:28-43:24

Robert: Volgens mij niet helemaal wat je wilde hè.

Sarena: Nee.
 Robert: Eigenlijk moest die helemaal rondom uh zo'n gordijn.
 Sarena: Ja.
 Robert: zijn **zeg maar** en dan bovenop
 Sarena: Klopt.
 Robert: dingen. Maar het is wel **heel** knap gemaakt **hoor**.
 Sarena: Dat is een oplossing.
 Janny: Een **hele** slimme oplossing, want hij ziet er fantastisch uit.
 Robert: Ziet er prachtig uit uh Sarena. Mooi beslag hier de framboosjes.
 Janny: Je bent gelukkig niet spaarzaam geweest met je creme eromheen.
 Sarena: Nee.
 Janny: Mooie verhouding. Ja verrukkelijk. **Heel** mooi in harmonie.
 Robert: Bijzonder smakelijk vooral de combinatie met die chocolade en die frambozen is **echt uh heel** subtiel maar **wel uh heel** plezierig om te eten. **Echt**.
 Janny: Ja.

Martine
 43:29-44:36
 Janny: Ik vind hem der **heel** mooi uitzien. De bovenste witte laag ging eigenlijk het handigst.
 Martine: Ja ging heel goed ja.
 Robert: Ik ben ook **heel** benieuwd naar de binnenkant **hè** want je had je hebt gedaan wat je beloofde.
 Martine: Ja.
 Robert: Je zou hem oprollen.
 Martine: Ja. Ik heb een uh witte chocolade boter crème laag gemaakt en daardoor heen heb ik frambozen gedaan door een deel en door een deel pistache nootjes gedaan.
 Janny: Oke.
 Robert: Ja je kunt het hier eigenlijk **wel** goed zien hier heb je de pistache frambozen en de botercrème.
 Martine: Ja.
 Robert: Wat ik als eerst **heel erg** kan waarderen is uh die krokante onderkant. Daar wordt de taart handelbaar van en nog eens lekker ook.
 Janny: Der gebeurt **heel veel** in je mond. **Heel veel** verschillende structuren en verschillende smaken. Je crèmes zijn romig, zacht en dan **beetje** pistache erin **beetje** dat pikante. **Heel** mooi gecombineerd. Ja.

Michiel
 44:40-46:04
 Robert: Zo Michiel. Wat een werk **hè**.
 Michiel: Was echt pittig ja.
 Robert: Ja is lastig **hè**.

Met opmerkingen [M302]: First position. Grading marker (positive) (A). Authority.

Michiel: Ja.
 Robert: Als het eenmaal niet meer lukt dan kom je der bijna niet meer in **hē**.
 Michiel: Nee. Ik had warme vingers ...
 Robert: Ja.
 Michiel: En er kwamen hele tijd gaten in die lamellen.
 Janny: Je inspiratiebron was een Swarzwalder.
 Michiel: Ja.
 Janny: Taart. En je hebt aan de bovenkant laten zien wat erin zit.
 Michiel: Ja.
 Robert: Dus hazelnoot kunnen wij verwachten en kersen.
 Michiel: Absoluut.
 Robert: Je ziet **heel** goed uhm de laagjes hoe ze opgebouwd zijn **hē**. Een wat vastere bodem aan de onderkant. Je kersen en je hazelnoot vulling. In de eerste instantie mis ik **een beetje** de hazelnootsmaak.

Michiel: Oke.
 Janny: Misschien heb ik dan net de hazelnooten voor je weg gehaald want ik proefde wel hazelnoot. **Ik vind** het een **hele** mooie combinatie van hazelnoot en kers samen. Je onderste laag is inderdaad **vrij** zwaar.

Michiel: Ja.
 Janny: En uh de cakelagen zijn goed gebakken, goed gaar. Luchtig.
 Robert: **Ik vind** de bodem **wel iets** te stevig hoor Michiel.
 Michiel: Oke.
 Robert: **Ik vind** de smaakopbouw wel mooi. Het is **wel** uh de kers en hazelnoot de combinatie is goed.

Met opmerkingen [M303]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M304]: First position. Grading marker (negative) (B). Authority. *Wel is weaker.*

Met opmerkingen [M305]: First position. Contrast marker (C). Authority.

Farida
 46:11-47:12
 Janny: Farida een taartje met **veel** raffinement.
 Robert: **Ik denk** dat je **heel** tevreden mag zijn hoor. Ik durf zo'n taart **echt wel** in de winkel te zetten.

Farida: Oke.
 Robert: Hijs prachtig. Mooie techniek van uh van je decoorbeslag. Ja **ik vind** dat mooi zo. Je ziet hier **wel** duidelijk kersen.

Janny: Uhu.
 Farida: Nu **wel** in het midden.
 Janny: Hij is **heel** mooi aan te snijden ook. Je mouse is goed zoals die zijn moet. **Niet te** zoet. Zeker **niet te** zoet. **Ik vind** het een uh prachtig taartje.

Robert: **Ik vind** het ook **echt** geweldig. **Echt** die mouse is **echt** mooi stevig en toch **heel** mooi zacht. Echt uh biscuit ook wat je gebruikt hebt. De slagroom is **niet te** ver. Alles is goed in evenwicht uh mag je trots op zijn **hoor**.

Farida: Dankjewel.

Met opmerkingen [M306]: First position. Grading marker (positive) (C). Non-authority.

Met opmerkingen [M307]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M308]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M309]: First position. Grading marker (positive) (A). Authority.

Eindbeoordeling

47:38-48:09

Janny: **Ik vind** dat ze allemaal fantastisch gebakken hebben. Het wordt

Met opmerkingen [M310]: First position. Grading marker (positive) (A). Authority.

Robert: een hele moeilijke beslissing voor ons.
Janny: Ja dat is
Robert: Farida en Sarena aan de bovenkant.
Janny: Ja maar wie gaat er dan naar huis? Jeetje das echt heel moeilijk **he** deze
Robert: keer. Ongelofelijk.
Janny: Ik vind het lastig.

Met opmerkingen [M311]: First position. Comment marker (E). Authority.

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De signatuuropdracht

04:39-5:00

Robert: Ben je met de macarons bezig? *(antwoord weet hij al)*
Martine: Ja.
Robert: Hoe ga je die maken?
Martine: Uh ik ga macarons maken zonder kookschuim.
Robert: Zijn het dan macarons? *Robert heeft net in het voorstukje uitgelegd dat macarons met kookschuim worden gemaakt. Puntje van kritiek hier.*
Martine: Ja. Maar uh ik heb het allebei geprobeerd en uh dit ging het beste.
Robert: Ben benieuwd. Vooral naar de macarons.
Martine: Ja ik ook.

05:32-06:03

Janny: Mmmh verse kersen.
Sarena: Ja.
Janny: Ja.
Sarena: Ja verse kersen mouse ga ik maken en uh dat moet snel want die moet nog afkoelen.
Robert: Hij moet nog pureren en dan afkoelen.
Sarena: Ja.
Janny: Want ik zie daar bloesemlikeur staan.
Sarena: Ja bovenop komt een gelei van vlierbloesemsiroop dus echt transparant omdat ik graag op de bloesem mouse een bloesemtak wil maken en die zie je dan liggen door de gelei heen.
Janny: En die ga je ook zelf maken?
Sarena: Uh ja van chocola en fondant kleine bloemetjes maken.
Janny: Veel in twee uur.
Sarena: Dat klopt.

06:39-06:40

Janny: *Kijkend naar Sarena.* Daar gaat ze die gelei over doen.

06:56-07:22

Janny: Volgens mij vandaag geen bavaroise vandaag **hè?**
Farida: Nee. Geen bavaroise.
Janny: Dus geen risico's?
Farida: Uh jawel uh het macaronbeslag natuurlijk dat is altijd een vraagteken of dat goed gaat op goed geluk. Uh en mijn chocolade box.
Janny: Je hebt vier zijwanden.
Farida: *(vier zijwanden en één bovenkant).*
Robert: Hoe ga je die in elkaar zetten?
Farida: Met uh gesmolten chocola.
Robert: En dan ook naadloos netjes? *(weet hij het antwoord ook al op).*
Farida: Ja ik ga het proberen.

Robert: Das best wel een risico **hē**.
 Farida: Ja.

11:50-12:32 *Bij Farida gaat het mis. Robert probeert te helpen.*

Stem: Farida heeft nog steeds geen zicht op een eindresultaat.
 Robert: Waarom gebruik je die niet als onder plak misschien?
 Farida: Sorry.
 Robert: Dit als onderplakje.
 Farida: Die chocola? Nou hij breekt ook niet.
 Robert: Hij breekt niet. Voorzichtig. Deze mooi vast zetten en dan weer hetzelfde dekseltje erop. Die blad gaat op die dingen.

Beoordeling 1

Martine

13:08-14:14

Robert: Je bent uh slim genoeg om om het op tijd te bakken **zeg maar**. Dat is al **heel** belangrijk. Je macarons uh zullen wij dadelijk wel proeven. Zijn **niet echt** macarons.
 Martine: Nee.
 Robert: **hē**. Dus **echt wel** met kookschuim.
 Martine: Ja.
 Janny: Je ziet het eigenlijk al **hē**.
 Robert: Hijs **wel** zacht van binnen maar als ie **niet helemaal** gaar is is natuurlijk altijd **hē**.
 Martine: Ja.
 Janny: De mouse daarentegen is **heel** goed, mooi stevig geworden. **Hele** duidelijke aardbeimensmaak.
 Robert: Er zit **wel** een risico aan dit. Het is **wel** een korte periode als je het langer zou invriezen en uh er zit **te veel** vocht op je mouse en dan wordt die **een beetje** uh rullig of waterig van.
 Martine: Uhu. Ja.
 Robert: De verhouding vocht en slagroom is eigenlijk **iets te** weinig.
 Martine: Oke.
 Robert: **Ik vind het wel** knap dat je die gelei erin ook mooi op blijft hangen want dat heb je **wel heel** knap gedaan hoor. En hij is lekker van smaak.

Met opmerkingen [M312]: First position. Grading marker (positive) (A). *We* / is contrast marker. Authority.

Sarena

14:24-15:28

Janny: Sarena je hebt de lat ongelofelijk hoog gelegd.
 Sarena: Klopt dat heb ik gemerkt.
 Janny: Je hebt als een gek gewerkt.
 Sarena: Ja. Ik heb een dom foutje gemaakt. Naja dat is duidelijk te zien.
 Robert: Ik begreep dat jij meteen die gelei erop deed. **ik denk** waarom laatst ze hem niet mooi aanvriezen
 Sarena: Klopt.
 Robert: en dan op het laatste moment heel dun zo in de vorm schieten **zeg maar**.

Met opmerkingen [M313]: First position. Comment marker (D). Non-authority.

Sarena: Het sloeg helemaal nergens op. Er is wat gelei naar de bodem gegaan.
 Martine: Dat is gewoon de bedoeling.
 Sarena: Dat was helemaal doordacht.
 Martine: Ja.
 Robert: Heel mooi hè. Die vulling van die macaron met die kers.
 Sarena: Ja zit amarena kers in.
 Janny: Je mouse is fluweelzacht. Echt uh mijn complimenten. Hij de kersensmaak komt heel duidelijk naar voren. Ik vind je macarons heel lekker want uh die hebben een beetje dat taaie aan de binnenkant zoals ik dat altijd heel lekker vind.
 Robert: Ik mis een beetje de glans hè.
 Sarena: Ja klopt. Het was allemaal snel snel snel.
 Robert: Het is lastig. Het is allemaal snel snel.

Met opmerkingen [M314]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M315]: Last position. Grading marker (positive) (A). Authority.

Farida
 15:36-16:32

Robert: Der staat iets.
 Farida: Mijn halve chocoladebol.
 Janny: Je mag blij zijn *wijzend naar Robert die haar heeft geholpen*.
 Farida: Ja nee ben ik zeker. Zeker.
 Janny: Want anders had er niet veel gestaan en het ziet er nu echt beeldschon uit.
 Martine: Dus hoe wou jij Robert gaan bedanken?
 Farida: Daar hebben we het straks even over.
 Janny: Ze zien er wel qua vorm prachtig uit.
 Robert: Het beslag was goed hè. Je had voldoende door gespateld hij vloeide mooi weg.
 Farida: (Ja).
 Robert: Dus dat was allemaal prima in orde.
 Janny: Oh we gaan een hele proeven.
 Farida: Natuurlijk.
 Robert: Een hele mooie macaron. Mooi krokant van buiten. Hijs mooi glad.
 Janny: Hij heeft een goede taatheid van binnen. Net dat fris zure vulling als tegenhanger. Macaron kan soms wat zoet zijn.
 Farida: Klopt. Ja.
 Janny: Ja. Goeie macaron.
 Farida: Dankjewel.

De technische opdracht

Farida
 26:38-27:16

Robert: Is uh sterk qua mocca je ruikt het ook hè. Is een beetje karig ook qua creme betreft.
 Janny: Ja. Je ziet wel mooi de laagjes.
 Robert: Ja.
 Janny: Dat ziet er goed uit. Ik vind het een vrij sterke mocca smaak. En ik

Met opmerkingen [M316]: First position. Grading marker (negative) (B). Authority.

vind het uh bakje een beetje droog.
 Robert: Jammer dat de fondant er niet op zit. En uh ik vind de botercreme te
 vettig. Had langer mogen draaien. Wat luchtiger. Hij is iets te vast.
 Janny: Ja.

Met opmerkingen [M317]: First position. Grading marker (negative) (B). Authority.

Met opmerkingen [M318]: First position. Grading marker (negative) (B). Authority.

Martine
 27:18-28:09

Robert: Het eerste wat mij opvalt is dat het bakje op zich mooi gebakken is. En
 de fondant is niet goed gegaan hè.
 Janny: Lijkt wel alsof die erop gestreken is. Gespoten ja.
 Robert: Ik ben toch bang dat deze fondant iets te stevig is geweest. Moet toch
 een beetje afslappen hè.

Janny: Ja.

Robert: Zit er gewoon niet mooi glad op.

Janny: Ik vind het deeg dat zanderige heel lekker. De creme is luchtig. Bijna
 romig. En heeft net de juiste mocca smaak.

Met opmerkingen [M319]: First position. Grading marker (positive) (A).

Robert: Ja. Ik vind de verhouding met het uh deeg en amandelspijs ook
 bijzonder lekker. Das vind ... ik vind het echt een lekker gebakje.
 Jammer van de fondant.

Met opmerkingen [M320]: First position. Grading marker (positive) (A).

Met opmerkingen [M321]: First position. Grading marker (positive) (A).

Sarena
 28:15-28:50

Janny: Mijn eerste indruk is ondanks het feit dat de fondant er niet helemaal op
 zit dat het er wel aantrekkelijk uit ziet.

Robert: Het deeg is heel dun uitgerold. Misschien wel te dun. Dat ie... als je
 hem snijdt dan valt ie wat uit elkaar. Hij is daardoor iets te zwak.

Janny: De crème is luchtig.

Robert: Alleen de fondant is te dik. Daar dat maakt hem wel extra zoet hoor dan
 heb je een dikke laag. Er zit in ieder geval wel fondant op dat is uh al
 dan wel gelukt.

Beoordeling
 30:11-30:52

Martine: Nou dat was een winderig dagje maar het was vooral een zenuwendagje
 de spanning van de finale.

Robert: Die is enorm voelbaar.

Martine: Ja.

Robert: Vanaf het eerste moment dat ze begonnen te bakken. Knallen. Echt je
 voelt de spanning.

Martine: En eentje heeft het een beetje opgebroken hè?

Robert: Ja Farida had haar dag echt niet. Wil niet altijd iets zeggen voor de
 volgende dag.

Janny: Nee.

Martine: Nee zeker niet.

Janny: Nou ja het hang natuurlijk zeker van de andere twee af.

Robert: En die staan ook te knallen hè. Echt gaat gelijk op. Mooie smaken
 gebruiken ze. Het is echt een finale hoor. Ik hoop dat Farida bij komt

dan wordt het nog mooier.
 Martine: Ja ik zou het haar wel gunnen, want ze kan heel goed.
 Robert: Tuurlijk.
 Martine: Der zo naast komen, maar ze moet het een beetje rustig doen. Nou we wachten het af.
 Robert: Zeker.
 Martine: Spannend.

De spektakelopdracht

33:19-33:34

Janny: Wat heb je voor mengsel in je baklava?
 Sarena: Uh dit zijn walnoten en pistache noten en gedroogde dadels, vijgen en abrikozen.
 Janny: Volgens mij ben jij de koningin van de pistache hè.
 Sarena: Ik ben er echt dol op. En het is zo'n mooie kleur.
 Janny: Ja.
 Sarena: Dus met het thema kon ik helemaal los gaan met pistache.

Beoordeling

Farida

43:03-44:06

Janny: Farida het is anders gelopen dan je hoopte. Los van alles. Als je niet zou weten wat je van plan was zie je gewoon drie goeie taarten.
 Robert: Zeker. Je ziet natuurlijk heel dat plastic hē. Dus das wel jammer.
 Farida: Ja. Ik heb lichiebavaroise en ik heb een krokant koek deeg laagje en daar zit dan geraspte limoenschil in en ik heb een kokosgelei met rozenblaadjes.
 Robert: Ja.
 Janny: Ja.
 Robert: De kokosgelei vind ik echt te stevig. Voor mij is die aardbeienbavaroise met die krokante bodem en biscuit dat vind ik wel heel erg lekker.
 Farida: Oke.
 Robert: De smaken zijn goed. Maar de technieken daar heeft al dat haast en de finale en de spanning dat heeft het wel een beetje een tikkie gehad zullen we maar zeggen.

Martine
 44:10-45:36

Janny: Ik vind hem er spectaculair uitzien. Ik vind vooral je minaretje bovenop vind ik briljant bedacht. Ja.
 Robert: Ja is heel mooi. Verrassend.
 Janny: Het is bijna een verrassingstaart hē. Want ieder laagje is anders.
 Martine: Ja.
 Janny: Oh mooi.

Met opmerkingen [M322]: Medial position. Grading marker (negative) (H). Authority.

Met opmerkingen [M323]: Medial position. Grading marker (positive) (G). Authority.

Met opmerkingen [M324]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M325]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M326]: Medial position. Grading marker (positive) (A). Authority.

Robert: Prachtig allemaal.

Janny: Nou je hebt je vakmanschap hier **absoluut** mee getoond uh. Hij hij is voor mijn gevoel **ietsje** te zuur. Hij is **vrij** vast.

Robert: De tweede laag daarentegen is **echt heel erg** lekker. Je bent ook flink gegroeid in de loop der weken want als je nu je kookschuim proeft is ie nu zo **heel** lekker zalvig zoals ik het bedoel.

Martine: Yes.

Janny: De binnenkant met cake is heerlijk. Je proeft inderdaad de buitenste crème dat die geschikt is. Dat is jammer.

Martine: Ja.

Janny: Misschien dat de buitenkant niet alles even perfect is uh als je kijkt naar je gele en je crème maar de binnenkant van de taart in de laagjes en de verhouding tussen de crème, het fruit en je cake is **absoluut** heerlijk.

Martine: Mooi.

Sarena
45:42-47:06

Janny: Hij ziet er prachtig uit maar hij ziet er ook uit om meteen in te bijten. moet ik zeggen. Je hebt ingetogen kleuren gebruikt. Het enige uitbundige is het goud.

Sarena: Ja.

Janny: Maar het klopt **wel** bij elkaar. Prachtig. Je proeft **heel** duidelijk de pistache. Je ziet het natuurlijk aan de kleur al. Maar de crème is er **heel** zacht en romig bij.

Robert: De crème is **echt** mooi. **Niet te** zoet uh **hè** we hebben de laatste weken vaak **hele** zoete crèmes gehad. Maar dees is gewoon **echt heel** lekker om te eten.

Sarena: Mooi.

Janny: Witte chocola met mocca.

Sarena: Uh ja koffie crème en in de cake zitten stukjes walnoot en dadel.

Robert: Ik kan niet stoppen. Geloof me is **echt super** lekker. Je kunt niet stoppen toch of wel?

Janny: Ik vind het uh. Ik vind het **heel** verrassend ook die dadel uh erbij. Goed gedaan.

Robert: Zeker.

Janny: En met duizend en één nacht smaken.

Sarena: Ja.

Eindbeoordeling

48:51-49:51

Martine: Jongens ik vond het zo'n fijn seizoen.

Robert: Geweldig. Tien topbakkers hebben we gehad. Fantastisch.

Martine: En drie topfinalisten waarvan er een nou net buiten de boot is gevallen.

Janny: Ja jammer van Farida. Gisteren hadden we toch nog hoop dat ze het zou kunnen halen, maar dat heeft ze vandaag niet waar kunnen maken.

Martine: Dus dat betekent dat het vandaag eigenlijk om Sarena en Martina ging.

Robert: Ja. Wat hebben die geweldig gebakken. Ik vind Martine een hele

Met opmerkingen [M327]: First position. Grading marker (positive) (A). Authority.

Met opmerkingen [M328]: First position. Comment marker (E) Authority.

Martine:
Janny:
fantastisch

slimme bakker **zeg maar** Ze weet precies wat ze doet. Maar ook heel stabiel en alleen maar beter geworden. En dan Sarena die elke week knokt voor een nieuwe smaak een nieuwe combinatie zo hard voor gewerkt. Ja daar hebben wij ook gewoon heel veel van geleerd. Moet ik hieruit opmaken dat hier sprake is van een fotofinish? Absoluut een fotofinish ja. Twee karaktervolle bakkers. Elk met resultaat maar **ik denk** dat wij er wel uit zijn.

Met opmerkingen [M329]: First position. Comment marker (D). Non-authority.