



BAKING SPECIAL

soft spot

Hip new cafe Morning Magpie is introducing Dunedin to soft-brew coffee with a side of art.

With his 19th-century-dandy's moustache and sleeveless black t-shirt, Troy Butler looks more like an artist than a small-business owner. And he could have been one, too. "I was accepted to fine arts school. My parents were happy so long as I at least applied to university."

But the art world's loss was Dunedin hospitality's gain. After "running away" to Dunedin from post-quake Christchurch, Troy spotted the space for rent that would become Morning Magpie and opened the doors last year at the tender age of 21. He says he called on "huge amounts of free labour" from his builder father and legions of friends to get the place off the ground. And that spirit of community continues today; the cafe's regulars are happy to jump behind the counter and help out with the dishes when Troy and his team are under pressure.

From day one, Troy wanted the venture's focus to be exceptional coffee. Taking inspiration from cafes in Christchurch, Auckland and Melbourne, Morning Magpie offers

soft-brew coffee options (including Chemex and filter) as well as espresso. The cafe roasts its own fair trade beans, and Troy delights in educating customers about new brews.

However, food is clearly also a strength for Morning Magpie, with crowd-pleasing breakfast and lunch menus and popular counter options including these delicious scrolls.

To keep Morning Magpie "as Dunedin as possible", Troy also rotates shows from local artists and hosts openings after-hours. As well as supporting local talent, he says he likes the fact that the exhibitions "completely change the feel of the cafe". [facebook.com/thebadscoffeehouse](https://www.facebook.com/thebadscoffeehouse) AMY STEWART

WALNUT & MAPLE SCROLLS MAKES ABOUT 12 SCROLLS

- 4 cups flour
- 1 cup sugar
- 2 pinches of salt
- 1 tablespoon instant active dried yeast
- 1 cup soy milk
- 1 cup canola oil
- 4 tablespoons butter, softened

- 4 tablespoons maple syrup
- 1 cup walnut pieces

Combine the flour, sugar, a pinch of salt and the yeast in a bowl and mix to combine. In a separate bowl, mix together the soy milk, oil and 1 cup hot water. Add the wet ingredients to the dry ingredients and mix well to combine. Tip out on to a floured bench and knead for 5 minutes, continually folding the dough in half to ensure a thorough blend.

Roll the dough into a large ball, transfer to an oiled bowl and cover with a clean tea towel then set aside in a warm place until doubled in size (depending on the temperature of the day, this can take anywhere between a few hours and overnight).

Preheat the oven to 180°C. Put the butter, maple syrup, walnuts and a pinch of salt in a bowl and mix well to combine. Use a rolling pin to roll the dough out into a large flat rectangle. Spread the walnut mixture over the dough, covering it all evenly, then roll up, starting at one of the long sides, to enclose the filling. Cut the roll into 12 pieces and carefully transfer the scrolls to 2 baking trays. Bake for 20-30 minutes or until golden and cooked through.

If you'd like to suggest a cafe to be profiled, email editorial@cuisine.co.nz

SHARON BENNETT



Opposite page, from far left: Troy Butler; Morning Magpie's interior; the serious business of making coffee