

Bakers share Easter treats

By Fay Samy

MASSEY JOURNALISM STUDENT

Tanya Hugyecz and Tanja Halasz don't just share names – they share a mastery of baking.

The pair share premises on Waitoa Rd, where Hugyecz runs her bakery Decorada and Halasz runs, The Royal Icing Academy.

The pair became friends after a tragedy in Halasz's life.

The sudden death of a family member called her back to her native Switzerland and she reached out to Hugyecz to cover her workload at The Royal Icing Academy.

"I knew my cakes were in the best of hands," said Halasz, "and when Tanya brought my things back, she saw the bakery and left with a serious attack of kitchen envy".

Fate would soon find a way to bring the pair even closer together.

They met for dinner one night when Halasz discovered that Hugyecz's shop lease was expiring.

"We mutually agreed to share the Hataitai kitchen workshop, and gift shop," explained Halasz.

She admitted that, "having the same job in the same place with

the same name can be confusing at times".

Hugyecz agreed, adding that they're "competitive" but emphasised their friendly rivalry.

"We joke about getting running shoes to run to the front door and elbowing each other out of the way, but it's never happened," she laughed.

Over Easter, both bakers continued their friendly competition, developing a large selection of treats, with vegan and gluten-free options available.

Ginger-spice reigns as the most popular Easter flavour, but Hugyecz wouldn't count Vanilla out, saying, "a lot of mums come in thinking that [vanilla] is such a perfect alternative – still Easter, but not chocolate".

Hugyecz and Halasz should know – they're also both working mothers, and are already planning their Mother's Day designs.

When asked how the arrangement was working out, Hugyecz and Halasz were in agreement.

"We balance each other," said Hugyecz, to which Halasz simply added that it "works a treat".



Tanja Halasz of Royal Icing Academy, left, with Tanya Hugyecz of Decorada, right, in front of their shared premises on Waitoa Road.

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Fay Samy