



**DEAN BRETTSCHEIDER**

# BAKED

**TREATS FOR  
BREAKFAST,  
LUNCH & TEA**

A collection of more than 80 delectable recipes to bake at home from Global Baker and pâtissier Dean Brettschneider.

On a typical day at one of Dean Brettschneider's many bakeries, you will find freshly baked croissants, American-style muffins, chocolate cakes, Danish rye bread, hazelnut biscotti, Turkish pide and a selection of homemade jams and chutneys. In *Baked: Treats for Breakfast, Lunch & Tea*, Dean shares the recipes and tricks of the trade you need to recreate these baked goods and more in your very own home – because nothing beats enjoying a delectable treat straight out of the oven.

Good baking caters to every eating occasion – and so too do the recipes in this cookbook. Taking inspiration from all corners of the globe, the recipes in *Baked* encompass what Dean's baking is all about – simple but stylish fare that will quickly have you and your

family and friends scrambling for seconds.

Today, a bakery is no longer just a place where customers simply pop in for a staple loaf of bread, some dinner rolls, a few sweet pastries, a teacake or birthday cake. The modern bakery now caters to all three main eating occasions – breakfast, lunch and dinner.

“As I travel around the world in the course of my work, I find that observing people at breakfast time gives me a good idea of different eating cultures. I see people eating at cafés and restaurants, people eating on the street and on the move, people having business meetings over breakfast, elderly people exchanging gossip while they eat and young people

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**Extracts and Interviews with Dean Brettschneider are available**

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'Like me, Dean enjoys playing with flavours and combinations, and in his cookbooks he has introduced us to new tastes and pairings, whether a lightly spiced loaf of bread or a whimsical muffin.

Aaron's photographs capture so much of Dean's skill at baking that you will find it hard to put this book down. But most importantly, what we learn from this book is Dean's craftsmanship and his exciting and innovative approach to flavour. **Dean Brettschneider is truly a Global Baker.'** – Peter Gordon, chef and restaurateur



**farmhouse carrot cake**  
 makes 10 cakes  
 This cake is so easy to make that it's a real crowd-pleaser. It's a mix of the best carrot cake and cream cheese frosting you can get. The cake is moist and tender, and the frosting is smooth and delicious. It's a real crowd-pleaser. The cake is moist and tender, and the frosting is smooth and delicious. It's a real crowd-pleaser. The cake is moist and tender, and the frosting is smooth and delicious. It's a real crowd-pleaser.

**spinach, olive, oven-dried tomato, feta & rosemary focaccia**  
 makes 10 focaccia  
 This bread is so easy to make that it's a real crowd-pleaser. It's a mix of the best focaccia and spinach, olive, oven-dried tomato, feta & rosemary. The bread is moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser. The bread is moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser.



**dairy-free banana & cashew soy muffins**  
 makes 12 muffins  
 These muffins are so easy to make that it's a real crowd-pleaser. They're a mix of the best banana and cashew soy. The muffins are moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser. The muffins are moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser.



**chunky chicken, bacon & apricot in a spinach puff pastry plat**  
 makes 10 puffs  
 These puffs are so easy to make that it's a real crowd-pleaser. They're a mix of the best chicken, bacon, and apricot. The puffs are moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser. The puffs are moist and tender, and the filling is smooth and delicious. It's a real crowd-pleaser.



with their electronic devices in one hand and take-away lattes in the other.”  
 Whichever meal you are preparing – breakfast, lunch, dinner or something in between – baking is certain to play a key role.  
*Baked* details all the baking-related influences from his time in Shanghai. Some of the recipes are classic and some offer refreshing new flavour combinations turning cultural eating habits on their heads. Regardless, each one reflects Dean's New World baking style and includes sections on savoury breads, sweet breads, savoury pastries, sweet pastries, muffins, scones, cakes, biscuits, slices and sweet treats.

Dean Brettschneider is a global-based professional baker and pâtissier with an international following. The award-winning author of eleven cookbooks, his most recent being *Pie: 80+ Pies and Pastry Delights*.  
 Global Baker – Dean Brettschneider co owns the successful artisan bakeries Baker & Cook in Singapore and has bakery interests in Shanghai, Hangzhou, Auckland and later this year in Abu Dhabi, Manila, Tokyo and Kuala Lumpur.  
 Dean is currently a judge on TV3's *Chelsea New Zealand's Hottest Home Baker*; and has a series on Food TV called *Kiwi Baker in France*. Dean is at the forefront of artisan baking in the international arena and has an upcoming UK TV series airing later this year. Dean will return to New Zealand in August to appear at The Foodshow Auckland and at Visa Wellington on a Plate. He resides in Denmark, London and Singapore and will be available globally for interviews about *Baked: Treats for Breakfast, Lunch & Tea*.

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