A generous, mouth-watering collection of the most irresistible pastry classics and creations from around the world, by award-winning Global Baker and pâtissier Dean Brettschneider.

Who can resist a steaming-hot home-baked pie? Whether it’s savoury or sweet, humble or gourmet, individual or family-sized, a tasty pie is an enduring Kiwi favourite. Particularly good in winter, there is nothing more satisfying than eating a piping-hot, freshly baked pie, tart, quiche or even sausage roll which has just come out of the kitchen oven, brimming with various fillings enclosed in a buttery pastry.

Pie: 80+ Pies and Pastry Delights is the definitive pie cookbook, unlocking the secrets to making a truly melt-in-your-mouth pie. Complete with meat pies, seafood pies, vegetarian pies, sweet pies and not-quite-a-pie pies (such as sausage rolls, flans, tarts, shortcakes, pasties, plaits, flammkuchen and whoopee pies), Pie also includes a comprehensive pastry-making section featuring 24 pastry recipes with all the tips and tricks for if you’re serious about mastering pastry. All of the recipes in the book are based on traditional recipes but with Dean Brettschneider’s modern, global new world baking style.

Arguably New Zealand’s best artisan baker, Dean Brettschneider has a passion for pies and getting more people back to eating the humble pie: ‘Pies in many shapes and sizes are made around the globe and are the most baked product in the home kitchen – the world is full of home bakers making their favourite pies for themselves, family and friends.’ Dean has seen the evolution of the pie in

Extracts and Interviews with Dean Brettschneider are available

For further information, please contact Rachel Dewhurst at Penguin Group (NZ) rachel.dewhurst@nz.penguingroup.com | DDI: +64 9-442 7462 | Mobile: +64 27-597 3670

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New Zealand, from growing up with tuck-shop pies, to his days working on product development to get a pie with crispy pastry from the microwave for a national industrial pie maker, to now making high-quality taste sensations in his bakeries around the world. ‘Pies are now even becoming part of the menu in fine-dining restaurants. The humble pie is coming back with passion.’

*Pie: 80+ Pies and Pastry Delights* invites you to salivate over the stunning photography from Aaron McLean and delve into a brief introductory history of the humble pie by Paul Hansen, a baker and the founder of the Bakels New Zealand Supreme Pie Awards. Who knew pies can be traced back to ancient Egypt? Or that the Greeks were the first makers of ‘pie pastry’? In New Zealand the humble pie arrived in the 1930s through the pie cart and so a long tradition began.

Dean Brettschneider is a global-based professional baker and pâtissier with an international following. The award-winning author of ten best-selling cookbooks, Dean co-owns Global Baker – Dean Brettschneider-branded artisan bakeries in Auckland, Shanghai and more recently his new store in Singapore, called Baker & Cook. Dean is currently a judge on TV3’s *New Zealand’s Hottest Home Baker*; and he will also be in a new Food TV show called *The Sugar Club* starting mid-June. Dean is at the forefront of artisan baking in the international arena and will be appearing in September at a UK food show, the Cake and Bake show – www.thecakeandbakeshow.co.uk. He resides in Denmark, London and New Zealand and will be available globally for interviews about *Pie: 80+ Pies and Pastry Delights*. 