



# BREAD

Dean Brettschneider

From Global Baker Dean Brettschneider comes this mouth-watering collection of more than 60 bread recipes plus detailed step-by-step instructions on artisan bread making techniques.

**Bread** by Dean Brettschneider is the definitive collection of irresistible recipes from a truly global baker, with stunning photography from leading food photographer, Aaron McLean. Whether you fancy a bagel or a baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favourites.

As one of New Zealand's most respected bakers, with more than 25 years of experience, Dean's in-depth knowledge of ingredients, equipment, processes and techniques will help you achieve the delicious taste of perfect freshly baked bread – whether healthy, savoury or sweet – to share and enjoy with family and friends.

*'Baking is actually rather easy; it's only a lack of understanding and knowledge that complicates it.'*

– Dean Brettschneider in *Bread*

Dean's indispensable expert knowledge will show you how simple it is to start baking, by mastering basic breads, such as a simple scone or a farmhouse loaf. When you've practised and gained an understanding of the taste, texture and feel of the dough, you'll have the confidence to move on to more ambitious breads. There is no limit to the different breads you can achieve with Dean's step-by-step advice – from baking a crusty ciabatta through to growing your own sourdough starter to create the ultimate pain au levain.

You will be amazed at the quality, lightness, volume, flavour, crust and crumb of your bread after following Dean's recipes, tips and knowhow in his irresistible new book, **Bread**. His global baking influences will add a new twist to your artisan loaf.

*'As a good friend of mine once said, "Bread is the new coffee"'* – and the success of Dean's Global Baker brand and the growing demand for the modern artisan loaf suggests this might well be true! **Bread** is the definitive cookbook for bread baking today.

*'Passion is my main ingredient; it's what makes my breads different from everyone else's.'*

– Dean Brettschneider in *Bread*

**DEAN BRETTSCHEIDER IS AVAILABLE FOR INTERVIEWS**

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**BREAD | 25 July 2014 | RRP \$45.00 | PENGUIN GROUP (NZ)**

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**Dean Brettschneider** is a professional baker, pâtissier and entrepreneur. Arguably one of the world's best bakers, with an international following, Dean is truly a global baker. He resides in Denmark, Singapore and New Zealand, where he heads up his global baking empire. He travels regularly and consults in Europe to the baking industry and to many large retailers. Dean is also the founder and co-owner of the global bakery chain Baker & Cook, which has its flagship store in Singapore: [www.bakerandcook.biz](http://www.bakerandcook.biz).

Dean is the author of several award-winning books on baking. He has appeared as co-host and lead judge on the successful reality TV series *New Zealand's Hottest Home Baker*. He also hosts the *Kiwi Baker* series in Shanghai, France, Singapore and California, as well as many other TV programmes that promote baking excellence. He has recently opened Crosstown Doughnuts in London with Adam Wills, Peter Gordon, JP Then and Marcus Miller: [www.crosstowndoughnuts.com](http://www.crosstowndoughnuts.com). Find out more at: [www.globalbaker.com](http://www.globalbaker.com).



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