

NEW COOKBOOK • NOVEMBER 2018



# A BAKER'S PASSPORT

BY SUSIE NORRIS

Travel the world with *A BAKER'S PASSPORT: SWEET & SAVORY RECIPES FOR WORLD CLASSICS* by pastry chef and global adventurer, Susie Norris. *A Baker's Passport* is Norris's third cookbook and features 125 technique-driven recipes designed to inspire home cooks and experienced chefs alike. This world tour of regional sweet and savory baking is based on Norris's award-winning culinary travel blog, FoodMarketGypsy.com.

*A BAKER'S PASSPORT* is a curated itinerary of classic recipes such as Black Forest Gateau, Croissants, Moon Cakes, Quiche Lorraine, Tamales, Coq au Vin, and Creme Brulee. You'll learn the lore behind these treasured recipes and why they are popular all over the world. For example, how did Shoo Fly Pie get its name? And why do we think of croissants as French when they originated in Vienna?

*A BAKER'S PASSPORT* presents tested, reliable recipes in a logical format, with easy-to-understand steps. Recipes, many adapted to suit modern tastes and kitchen equipment, are beautifully photographed to focus on the detail and simple beauty of each dish.

*A BAKER'S PASSPORT* is available for presale now (pub date November 2018), perfectly timed for your holiday baking!



**A BAKER'S PASSPORT**  
available on Amazon & in bookstores  
[amazon.com/author/susienorris](http://amazon.com/author/susienorris)

125 classic baking recipes from a pastry chef's tour of the world's culinary capitals

- Breads
- Viennoiserie
- Sandwiches
- Appetizers
- Savory Dinners
- Vegetarian Dishes
- Pies, Tarts & Cakes
- Cookies & Confections







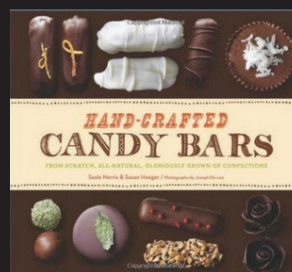
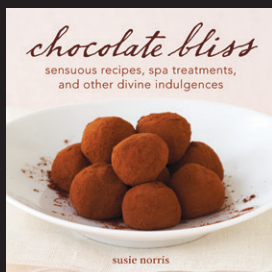
**SUSIE NORRIS** is a pastry chef, educator, and food-focused traveler.

She taught baking at Le Cordon Bleu College of Culinary Arts in California where she ran an artisan chocolate business for over a decade. In 2015, she grabbed her passport and set off to explore culinary classics in their native countries, and launched FoodMarketGypsy.com, the award-winning blog that chronicles her travels. **A Baker's Passport** is a collection of favorite recipes from the blog with new discoveries.

Susie's work has appeared in/on The Food Network, The New York Times, The London Times, The Washington Times, and more. In 2016, she received the International Association of Culinary Professionals' Digital Media award for FoodMarketGypsy.com. She lives with her family in Los Angeles and has roots in Kentucky bourbon country and the farm-to-table culture of the Berkshires of Massachusetts. **A Baker's Passport** is her third book, following "Chocolate Bliss" (Random House/Celestial Arts, 2008), and "Hand-Crafted Candy Bars" (with Susan Heeger, Chronicle Books, 2013).

Susie's lengthy career as a writer and chef position her perfectly for guest appearances, book signings, print articles and blogs. Contact her for content on:

- Baking tips
- Market guides in ten culinary capitals
- How-to videos for specific techniques & recipes
- Culinary and solo travel trends
- Family-friendly baking projects
- Regional baking histories
- Vegetarian baking
- Holiday Desserts & craft spirits



[www.foodmarketgypsy.com](http://www.foodmarketgypsy.com)

323-373-6879 | [susie@foodmarketgypsy.com](mailto:susie@foodmarketgypsy.com)

