

# THE BAKING ATLAS

Rutger van den Broek



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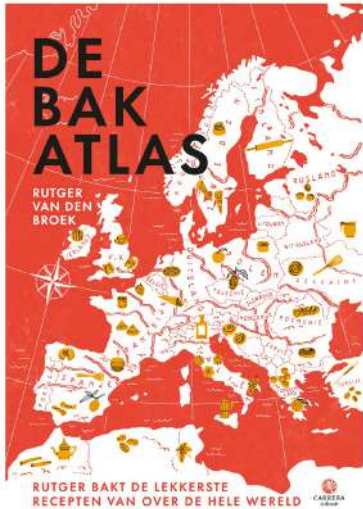


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## Baking around the world in 150 recipes

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People are baking all over the world. From Austrian apple strudel to Portuguese pastéis de nata and from Indonesian pandan cake to American devil's food cake. Or what do you think of biscuits from South Africa and Russian honey cake? In *The Baking Atlas* Rutger van den Broek shows you, in more than 150 accessible recipes, how diverse people bake all over the world and how you can do that yourself at home: from biscuits, pies and cakes to breads and desserts.

October 2021, 440 pages

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## GOOD TO KNOW

- As the first winner of the Dutch bake-off *Heel Holland Bakt*, Rutger van den Broek is the most famous baker in the Netherlands
- More than 200,000 copies of Rutgers books were sold
- *The Baking Atlas* is a bestseller and entered the Dutch Bestseller 60 at 10th position
- Baking is gaining popularity worldwide
- The recipes are easy to make for home bakers
- Full pdf available through [this link](#)

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**Rutger van den Broek** was a big hit as the winner of the first edition of the Dutch bake-off *Heel Holland Bakt*. As a child, he would climb onto the kitchen counter when his mother was baking. His previous publications include *The Savory Bakery Book*, *Rutger bakes*, *Het makkelijke beakboek* and *Cakes*. More than 125,000 copies of his bestsellers *The Baking Bible* and *The Biscuit Bible* have been sold. Rutger also has a popular baking blog [RutgerBakt.nl](https://RutgerBakt.nl).









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## Author's preface

From France to China and from Argentina to New Zealand: people are baking all over the world. Every country - and often even each region - has its own unique recipes and variations. For this book, I crossed the border to bring together the best baking recipes from all over the world. Now you can go on a world tour in your own kitchen. Eat Swedish cardamom buns or travel south with torta caprese from Italy. Eat the best brownie cookies from the United States and if you have any space left, a slice of milk tart from South Africa!

Making the selection for this book was very difficult. There are so many beautiful and delicious baking recipes to be found all over the world! Take for example the French patisserie, with that alone I could have filled a whole book. But I had to choose, because I wanted to show the enormous variety of recipes and flavours. And I succeeded! I have selected the most delicious and the best-known, but sometimes also less well-known and surprising recipes for you. The recipes are based on the traditional version as much as possible, but I have adapted them a little here and there, given them a twist and provided useful tips & tricks so that you can bake them at home too!

Although this book is called the *Baking Atlas*, there are a few recipes that do not require an oven. These are some well-known confectionary and dessert recipes that really shouldn't be missing. Make, for example, the most delicious roasted Mandeln yourself and enjoy a delicious English summer pudding!

In this book, I take you on a culinary expedition in your own kitchen! We start close to home in Western Europe. Then, in the next four chapters, I take you through the rest of Europe. We continue baking and I take you with me to North and Latin America and the Caribbean, and then to Africa and Asia to end up in Oceania. It is going to be a very tasty journey!

Have fun baking!

Rutger



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