

SIXTY DELICIOUS SWEET TREATS FROM ONE OF DUNEDIN'S BEST-KEPT SECRETS

You know you're onto something good when there's consistently a queue for a particular Farmers Market stall. So it is for Matt Cross's Tart Tin at the weekly Otago Farmers Market. Those in the know flock to Matt's attractively styled retro caravan to get their fill of hand-made, delicious sweet treats.

In this delightful cookbook, you will discover recipes from throughout Matt's career as a professional chef and he will guide you through the creation of treats that he's famed for selling at the Otago Farmers Market.

For Matt, these recipes aren't just a list of ingredients and measurements, they're snapshots of his life, passed on from chefs and people who have influenced him through his journey. From fine dining restaurants to trendy cafes, the most important things to Matt when it comes to food are quality ingredients and, more so, passion, pride and technique. The ability to spark a memory or feeling through food is one of Matt's main aims.

Matt's approachable recipes and helpful hints allow even the novice baker to master the delights of the Tart Tin's most delicious treats. In passing on these recipes, Matt hopes that everyone can enjoy a sweet moment once in a while.

AUTHOR INFORMATION

MATT CROSS (aka The Tart Man) completed his chef training at Otago Polytechnic in 1996 before heading overseas to work as a restaurant chef. After 10 years away, he returned home to Dunedin and it was while working as a chef at Nova that he dabbled with selling his sweet creations at the Otago Farmers Market. Since 2009, Matt has had a weekly stall at the market, selling everything from miniature tarts, baby cakes, and macarons to all manner of cupcakes, donuts and gluten-free treats. Matt's business has grown on its reputation through word of mouth and he now supplies around half a dozen cafes around Dunedin and caters for weddings, parties and events.

Matt learnt to bake from his nana and his mum, doing things properly and not taking shortcuts. He uses quality ingredients and, wherever possible, sources produce from other vendors at the market. As well as putting a lot of heart into his baking, Matt's background as a chef allows him to refine traditional techniques and combine influences from trendy bakeries in San Francisco and New York.

When he's not baking, Matt can be found catching waves on Dunedin's untamed coastline, or escaping to Mexico, Fiji, Samoa, Hawaii ... anywhere with good waves to ride and new dishes to taste and experience.

For more information contact

Raewyn Davies, freelance book publicist

PHONE 027 425 7768

EMAIL raewyn@247PR.co.nz



PHONE +64 3 548 9009 EMAIL info@pottonandburton.co.nz WEB www.pottonandburton.co.nz



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