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**The Homemade Bread Revolution Continues, from the Bestselling Authors of
*Artisan Bread in Five Minutes a Day***

ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY

Jeff Hertzberg, M.D. and Zoë Francois

New York, NY (August 11, 2011) – This November, bestselling co-authors Jeff Hertzberg, M.D. and Zoë Francois will publish their much-anticipated new cookbook, **ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY (Thomas Dunne Books; Hardcover; Publication Date: November 1, 2011; \$27.99)**, the third installment in their “Five Minutes a Day” series. ARTISAN features the authors’ signature approach to yeast dough that the *Chicago Sun-Times* has called “quite simply, genius,” and has revolutionized the process of making bread at home.

With nearly half a million copies of their cookbooks in print, and having garnered acclaim far and wide from *The New York Times* (“The crusty, full-flavored loaf that results may be the world’s easiest yeast bread”) to Travel Channel host and food writer Andrew Zimmern (“Zoë and Jeff have amazingly demystified the arcane and delightful world of artisan bread”), the authors have proven that people want to bake their own bread—as long as they can do so quickly and easily.

After receiving a positive response to the sampling of pizzas and flatbreads in their earlier books, Jeff and Zoë were inspired to create 100 all-new recipes, presented in ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY with full color photography throughout. The result is a cookbook that is perfect for any busy, time-pressed professional, multi-tasking parents looking to bring families together for dinner, or anyone interested in acquiring new kitchen skills and adding gourmet touches to meals at home.

In their new, easy-to-follow cookbook, creators Jeff and Zoë instruct readers on how to use their game-changing technique of stored, no-knead dough to make one of America’s favorite dishes. With tips from the authors, such as how to toss pizza or create the perfect puffed pita dough, and an abundance of delicious recipes, any at-home chef will be able to whip up a batch of delicious bread within minutes—and fill their home with the enticing aroma of a professional bakery.

With lightning-fast recipes that can be executed faster than taking a trip to your local pizzeria, the book offers pizzas and flatbreads that range from savory dishes to sweet desserts, providing recipes to satisfy every member of your family. In addition to traditional versions of mouth-watering flatbread doughs and pizza crusts, there are alternatives that can be made with whole grain, spelt, and gluten-free ingredients. The authors also include recipes for soups, salads, sauces and spreads that will turn flatbreads or pizza into a complete meal.

Featured recipes include:

- Classic Sicilian Pizza
- Breakfast pizza with prosciutto, parmigiano and egg
- Pocket Pizzas for school lunches
- Pizza Spirals on a Stick for parties
- Skillet Apple Pie (“As good as grandma’s apple pie, but faster!”)
- And many more!
- Chicago-style deep-dish pizza
- Provençal anchovy pizza with a cracked egg
- Mexican corn flatbread with tomatillo and chilies
- Gorgonzola and fresh fig tart

About the Authors



Jeff Hertzberg, M.D., is former practicing physician with 20 years of experience in health care as a practitioner, consultant, and faculty member at the University of Minnesota Institute for Health Informatics. He grew up eating New York pizza and spent years trying to figure out how to make dough that was convenient enough to use for daily pizza, flatbreads, and loaves. But really, he just wanted to learn to throw pizza dough high into the air. He lives in Minneapolis with his wife and two daughters.

Zoë François is a pastry chef trained at the Culinary Institute of America, but she is a pizzaiola at heart. While writing this book she traveled far and wide to eat every pizza and flatbread she could find. In addition to tossing pizzas she creates desserts on her pastry blog zoebakes.com. She lives in Minneapolis with her husband and two sons.

The authors met in their children's music class in 2003 and wrote the best-selling *Artisan Bread in Five Minutes a Day*, and *Healthy Bread in Five Minutes a Day*. Pizza or bread questions are answered at www.PizzaIn5.com.

Praise for *Artisan Bread in Five Minutes a Day*

"Soon the bread will be making itself... The crusty, full-flavored loaf that results may be the world's easiest yeast bread."

--*The New York Times*

"If man cannot live by bread alone, it may be because Jeff Hertzberg and Zoë François didn't publish their book sooner... [They've] developed a method that makes any home into a mini artisan bake shop... Hertzberg and François' practical, common-sense method... is, quite simply, genius."

--*Chicago Tribune*

"If holiday gift-givers are aiming to buy one new cookbook title for the bakers in their lives, they should look no further."

--*Minneapolis Star-Tribune*

Praise for *Healthy Bread in Five Minutes a Day*

"Zoë François and Jeff Hertzberg have amazingly demystified the arcane and delightful world of artisan bread. Now, on the heels of time sensitivity (Hello... 5 minutes??? Really? Yes!), comes a baking book for the health-conscious, and it couldn't be more timely. Bottom line, I would crawl across a desert of broken glass to hop into their loaf pan..."

--Andrew Zimmern, Travel Channel host, food writer and radio personality

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