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*Mr. Predrag Mrkalj*  
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**Mr. Predrag Mrkalj : CookBook - Bakery and Pastry Cook Book: Be your own pastry chef** before purchasing it in order to gage whether or not it would be worth my time, and all praised CookBook - Bakery and Pastry Cook Book: Be your own pastry chef:

Few things in life are inviting as the smell of a fresh baked cake. Bread or pie coming out of the oven, and what could be more satisfying than serving up a culinary masterpiece that you have created yourself?! Pies and tarts take on many incarnations, they can contain sweet or savory filling, have a top crust or be open faced, may be served a la mode or handheld. In some cases, they can be quickly assembled, while in others they are results of several stages of baking and preparation. In either case, nothing is well appreciated as a home baked pastry. The original bakery and pastry dates back to ancient Egypt, when ingredients such as nuts and honey were wrapped in a pastry like confection. Well liked by the Greeks, who prepared pastry mainly with meat and fish. It was then adopted by the Romans when they conquered Greece. The Romans adapted recipes they had brought home to incorporate local ingredients, resulting in many variations that we find today; the most famous one being PIZZA !!! From Italy breads and pies were introduced all over Europe, and were finally brought in America by British settlers, where they became further transformed by a new selection of ingredients...

About the Author Predrag Mrkalj comes from a long line of great cooks, but big credit to his grandmother as being the single greatest influence for sparking his interest in cooking. He has always enjoyed working in the Hotel Restaurant business and he has worked with variety food since high school. He had more than 10 years of Hotel experience, spending almost all time directly in the kitchen, learning from the Best World Chef...