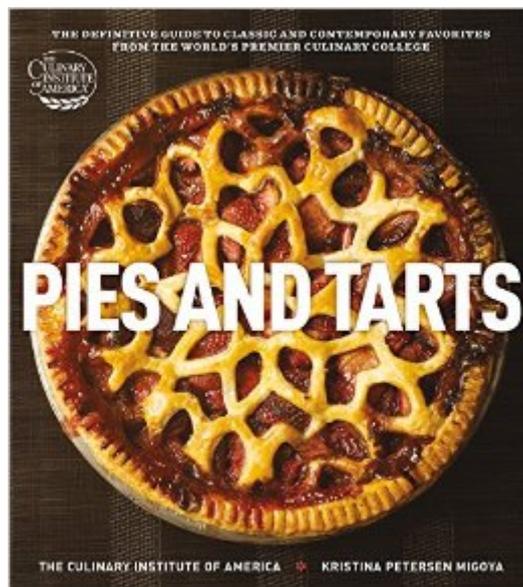


The book was found

Pies And Tarts: The Definitive Guide To Classic And Contemporary Favorites From The World's Premier Culinary College (at Home With The Culinary Institute Of America)



Synopsis

The Culinary Institute of America's irresistible new collection of gold-standard pie and tart recipes. With easy-to-follow instructions, stunning photography, and more than 150 can't-fail recipes, *Pies and Tarts* packs the expertise of America's top cooking school into one comprehensive, must-have collection. *Pies and Tarts* features all the beloved classics you'll want to make again and again—apple pie, lemon meringue pie, French-style fruit tarts, pumpkin pie, and pecan pie. But don't stop there—you'll want to try every outstanding recipe, including crowd-pleasers like Fudgy Walnut Brownie Pie and sophisticated new twists like Roasted Ginger Plum Tart. Mix and match the versatile crust recipes, and follow the suggested variations to play around with favorite ingredients or seasonal flavors. A chapter on savory dishes such as pot pies, empanadas, and quiches offers brilliant new options for entertaining or family dinners. Whether you're an expert baker looking to perfect your craft or a novice seeking to master the basics, *Pies and Tarts* is sure to become one of your most treasured volumes.

Book Information

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Customer Reviews

This is a book that would give you all you needed to make all sorts of pies and tarts. It gives information on the tools, equipment and ingredients you will need. There are charts that give facts for information such as eggs and the availability of fruits and vegetables. Tips are included such as toasting nuts and success for meringues. There are lovely and helpful photos to show you many of the finished pies and how to mix the dough and what the peaks of meringue should look like. Recipes include; pie and tart crusts, fruit, cream, custard, chocolate and nut, savory and

finishing techniques and recipes. They could have done a better job in illustrating how to finish the pie crust edges. The inclusion of savory quiches, pot pies and empanadas is useful. We have made several of these pies and crusts and they have turned out fine. Examples include; pretzel tart dough, cornmeal pastry dough, chocolate or any or no nut pie, chocolate truffle tart, Bellini peach lattice pie, chocolate peanut butter and pretzel tart, and crab and chive tart. This is a nice cookbook to add to your collection even if you already have pie cookbooks.

I gave this as a gift. It was much appreciated by a young baker just starting out on a new hobby. She liked the how-to pictures in the front of the book that showed proper crust construction. She made a savory tart with cauliflower and two cheeses and it was restaurant (the kind with tablecloths). She's 15 years old.

I love this book. I checked it out from the library and made several pies from it and all were a big hits so i had to get it. The pie crust recipes were good too. This and Hoosier mama are my two favorite pie books. Definitely a great purchase.

Oh boy oh boy oh boy do I love pies and tarts. I thought I knew everything there was to know about making good ones. I was wrong before I bought this book. There are really wonderful tips and tricks I've never heard anywhere, not even at my mother's knee, and she make great pies. One of the things I like best about this book is that it doesn't confront you with a lot of impossible dreams. The pies look like real pies out of a real over in a real kitchen. Mine. Yours. Yay.

awesome and easy to make pies even for a beginner like me----highly recommended

I am already a pie maker but I wanted to learn about making tarts and this is the book I was looking for. Detailed descriptions of techniques and equipment are perfect for bolstering confidence but better yet, for making delicious tarts.

Great pictures (cookbooks have to have pictures!!) Variety of desert and savory pies.

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