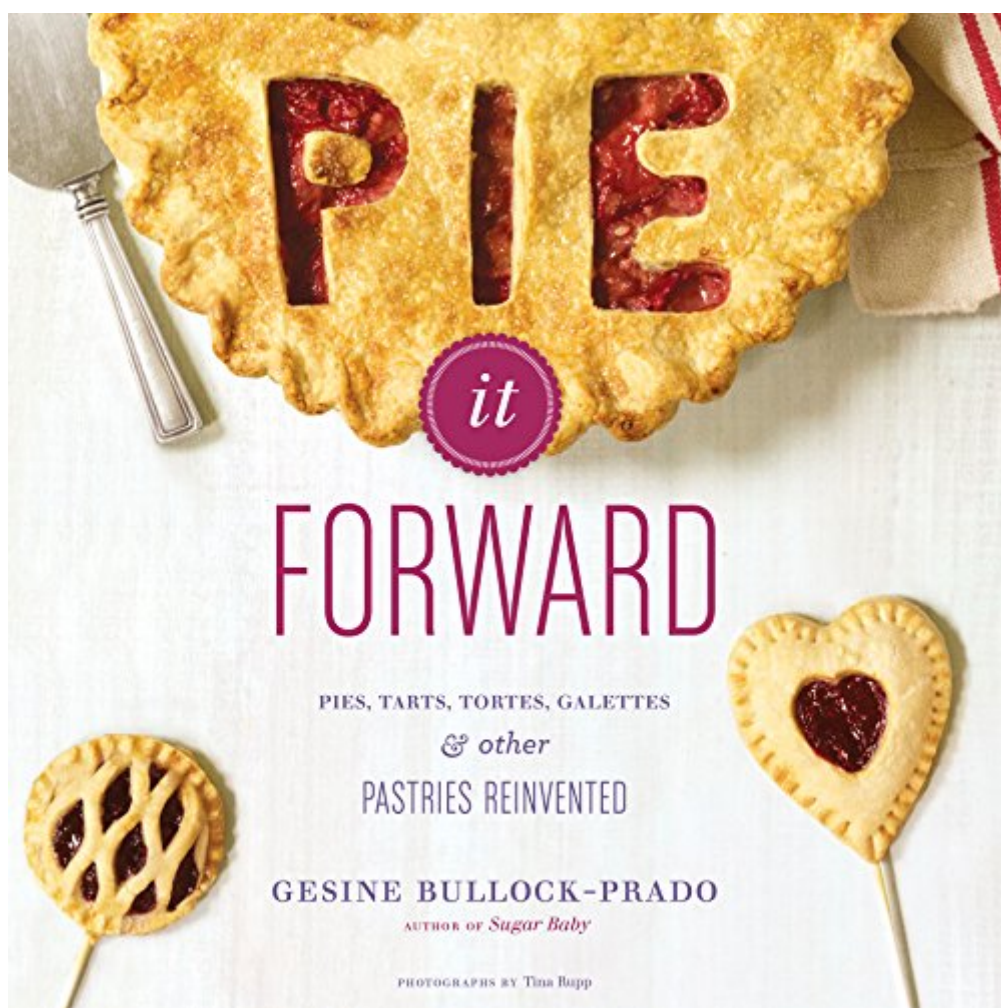


The book was found

Pie It Forward: Pies, Tarts, Tortes, Galettes, And Other Pastries Reinvented



Synopsis

The definitive guide to tasty treats, with recipes both savory and sweet, from puff pastry to buttery dough, pies to tarts, and everything in between. There's nothing more American than apple pie, but there's so much more that can be done with crusts than filling them with fruit. In *Pie It Forward*, baker, confectioner, and pastry master Gesine Bullock-Prado breaks the boundaries of the traditional two-crust pie and introduces home cooks to new twists on the classics. Along the way, Bullock-Prado imparts the secrets behind the basics, such as how to make luscious lattices at home, as she shares tips and advice for some of her favorites, like Blueberry Brown Butter Tartlets and Vermonter's Pizza Pie. The bakery owner breaks the mold with recipes that utilize surprising or exotic ingredients, such as her Chocolate Stout Pudding Pie or Yuzu-Ginger Rice Pudding Meringue Pie, or inventive techniques, such as the touch of candy-making magic required to create an Earl Grey Truffle Tart. Filled with detail, wit, and good advice, *Pie It Forward* is a delectable and indispensable guide to everything pie, tart, galette, torte, and more (The Boston Globe). It is a must-have for any home baker.

Book Information

File Size: 35551 KB

Print Length: 262 pages

Publisher: Stewart, Tabori & Chang (October 23, 2012)

Publication Date: October 23, 2012

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B008ZR91G4

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #167,780 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #14

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pies #45 in Books >

Cookbooks, Food & Wine > Baking > Pies #94 in Kindle Store > Kindle eBooks > Cookbooks,

Food & Wine > Baking > Desserts

Customer Reviews

LOVE, LOVE, LOVE this book! Coming from a long-time baker of pies and tarts, this is the best baking book I have ever read. I simply cannot say enough wonderful things about this book. It takes the "blue ribbon" in my opinion. It is such a pleasure to read, as it is written in a very well-organized form and covers EVERYTHING you'd ever want to know about a pie, tart, torte, or galette--be it history, the how-to of making one of these delectable creations, and Gesine's clever tricks of the trade. Her writing style is incredibly funny! Not only is this book so completely informative, it is one that has prompted me to laugh out loud many-a-time! When it comes to pie making, nothing has been left out of this book. One can tell that much careful thought went into it. It is a treasure--and simply the best of anything I've ever read about those luscious creations we know as pies. Thank you, Gesine. I give your book my highest recommendation.

You've already read other reviews about how great this. I wanna add to the greatness with the way the recipes are written. as a european with a completely different way of measuring im so happy its written with grams, milliliters and celsius. That makes the book going from great to one of the best books out there. Im so sad i didnt found this book sooner, some of the recipes on pie-crust were new to me and that doesnt happen often when you are practically living on pinterest. If you would buy one book about pies this year and dont own this - GET IT NOW!

I like it a lot, and I'm glad that I got it. I almost didn't, especially after reading one very nasty 1-star review. I think she's got a great sense of humor which shows in her writing. There are going to be many recipes that I just can't do: ones with nuts, chocolate, rhubarb, most berries, and I knew that going in, but I really got it to learn from her. In the short time that I've had it, I've used several of her tips with great success. I didn't really need another pie cookbook, but that pie virus is very strong. These aren't always traditional pie recipes, but she's got a good mix and it will give you ideas and you can learn a lot from Gesine and enjoy doing it. The background stories are very entertaining. MAYBE I will even try her quick puff (or blitz puff) recipe just to see if I can do it, and to see if I like homemade puff pastry. When I was a kid, and we had Pepperidge Farm turnovers, I always peeled off as much of the puff pastry as I could-usually back to just one see-through layer-before I ate it. That's how much I dislike it. I never use it in anything. Nevertheless, I am intrigued by her recipe and all of the steps are excellently illustrated, so I am seriously considering it. That shows you how good she is at teaching.

Start there. This is easily the most creative, engaging, diverse treasury of recipes related to baking

everything outside of cookies or cakes. It has many types of crust recipes, tons of good advice and lots of how to knowledge. A great reference work.

Bought this book for my daughter-in-law who loves to bake as to I. We both love the book. Gesine starts at the beginning...what is pie and why do we like it so much? Where did it begin and why is it so comforting. Then she starts baking. The pictures are amazing and the step-by-step instructions are easy for beginners and useful for experienced bakers. I've been baking pie for longer than I can remember and learned many new things! Love to share it.

First I must say that I haven't actually baked any of these pies yet because I have been reading the tips and tricks in the early part of the book. I am an experienced cook, but this book explains why you use butter or shortening or lard depending on the type of crust you want. It also explains the differences temperature of ingredients can make and why King Arthur flour is best. Good illustrations! I have heard some of these things before, but never explained so clearly.

So many yummy recipes, I can't wait to get baking!

A++++++ Gesine is first rate fun read as well!!

[Download to continue reading...](#)

Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented
PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes)
Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes
Lomelino's Pies: A Sweet Celebration of Pies, Galettes, and Tarts
Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book, Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4)
32 No Bake Pie Recipes ~ The Ultimate No Bake Pie Collection (Dangerously Delicious Pies ~ The Best Pie Recipe Cookbook Series 1)
The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts
Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More
Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).
Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies
How to Bake a Pie: 37 Delicious Pie Recipes: Baking, Home Cooking, Pie Cookbook Patisserie

Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries Tarts & Pastries (Le Cordon Bleu) Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites 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) Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Small-Batch Baking for Chocolate Lovers: Recipes for Cookies, Cakes, Pies, Tarts, Muffins and Scones The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from the Pacific Northwest's Celebrated Bakery

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)