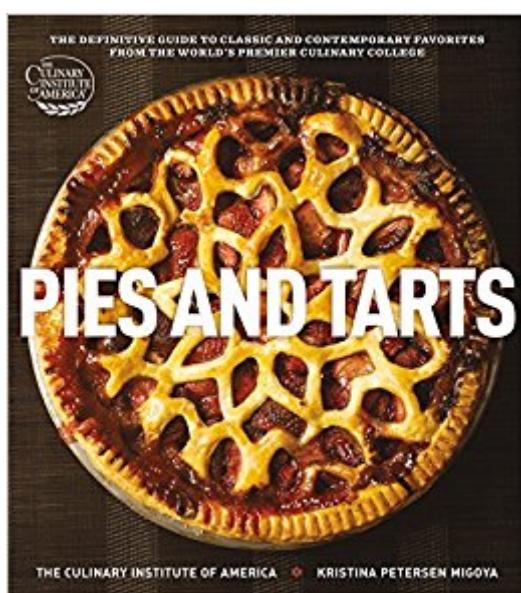


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Pies And Tarts: The Definitive Guide To Classic And Contemporary Favorites From The World's Premier Culinary College (at Home With The Culinary Institute Of America)



Synopsis

The Culinary Institute of Americaâ™s irresistible new collection of gold-standard pie and tart recipes. With easy-to-follow instructions, stunning photography, and more than 150 canâ™t-fail recipes, *Pies and Tarts* packs the expertise of Americaâ™s top cooking school into one comprehensive, must-have collection. *Pies and Tarts* features all the beloved classics youâ™ll want to make again and againâ"apple pie, lemon meringue pie, French-style fruit tarts, pumpkin pie, and pecan pie. But donâ™t stop thereâ"youâ™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 youâ™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

Series: at Home with The Culinary Institute of America

Hardcover: 336 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (March 11, 2014)

Language: English

ISBN-10: 0470873590

ISBN-13: 978-0470873595

Product Dimensions: 8 x 1.1 x 9 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 18 customer reviews

Best Sellers Rank: #686,240 in Books (See Top 100 in Books) #112 in Books > Cookbooks, Food & Wine > Baking > Pies #1744 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

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Download the recipe for Kale, Bacon, and Onion Quiche Download the recipe for Raspberry Mascarpone Tart

No American meal seems quite complete without pie for dessert. Although it has many foreign antecedents, the pie, especially its apple version, may be Americaâ™s quintessential food.

Nevertheless, many otherwise competent American cooks quail at the very thought of having to produce a pie, fearing tough, leaden, or unattractive crusts and runny, flavorless fillings. So who better than the Culinary Institute of America to step up to the plate with sound instruction on how to make a great pie? Pastry chef Migoya inventories piecrustâ™s basic ingredients, explaining how each affects outcome. She then offers variations to complement a host of fillings. Beyond expected fruit pies, she shows how to create successful cream and custard pies. Nut pies, such as the ever-popular pecan pie, get special treatment. More formal tarts appear with their pastry-cream bases. Hearty, savory main courses, such as chicken potpie, empanadas, and quiches, also receive just treatment. --Mark Knoblauch

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.

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.

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 oven 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.

Creative pies with excellent instructions, beautifully presented. Very nice book when you want to make a showstopper. Probably not the best book for beginners.

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

Ideas, Ideas and Ideas. What is an Idea Worth? Stirs the imagination.

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