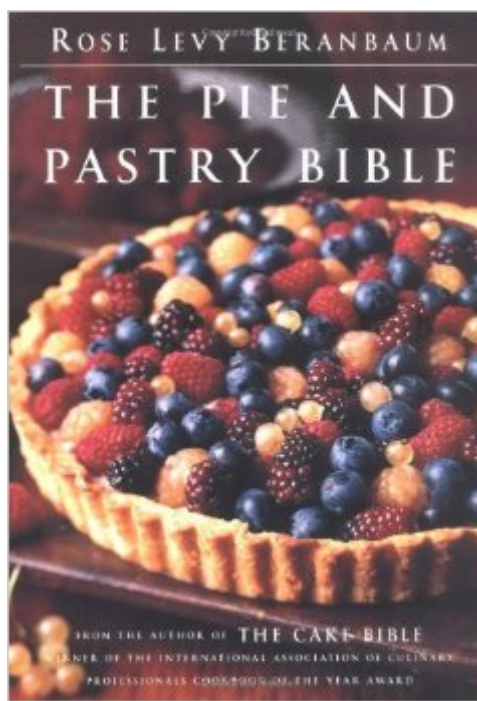


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# The Pie And Pastry Bible



## Synopsis

The Pie and Pastry Bible is your magic wand for baking the pies, tarts, and pastries of your dreams—the definitive work by the country's top baker. The Pie and Pastry Bible is your magic wand for baking the pies, tarts, and pastries of your dreams—the definitive work by the country's top baker. -More than 300 recipes, 200 drawings of techniques and equipment, and 70 color pictures of finished pies, tarts, and pastries -Easy-to-follow recipes for fruit pies, chiffon pies, custard pies, ice-cream pies, meringue pies, chocolate pies, tarts and tartlets, turnovers, dumplings, biscuits, scones, crostadas, galettes, strudel, fillo, puff pastry, croissants (chocolate, too), Danish, brioche, sticky buns, cream puffs, and profiteroles -All kinds of fillings, glazes, toppings, and sauces, including pastry cream, frangipane, Chiboust, fruit curds, ice creams, fondant, fruit preserves, streusel, meringues, ganache, caramel, and hot fudge -A separate chapter featuring foolproof flaky, tender, and original crusts of every kind imaginable. Here are a few: Flaky Cream Cheese Pie Crust, Flaky Cheddar Cheese Pie Crust, Miracle Flaky Lard Pie Crust, and Flaky Goose Fat Pie Crust; Bittersweet Chocolate, Coconut, Ginger, and Sweet Nut Cookie Crusts; and Vanilla, Gingersnap, Chocolate, and Graham Cracker Crumb Crusts -Countless tips that solve any problem, including the secrets to making a juicy fruit pie with a crisp bottom crust and a lemon meringue pie that doesn't weep -How to make a tender and flaky pie crust in under three minutes -How to make the best brownie ever into a crustless tart with puddles of ganache -Exciting savory recipes, including meat loaf wrapped in a flaky Cheddar cheese crust and a roasted poblano quiche -Extensive decorating techniques for the beginning baker and professional alike that show you how to make chocolate curls, pipe rosettes, crystallize flowers and leaves, and more -Detailed information on ingredients and equipment, previously available only to professionals -The wedding cake reconceived as a Seven-Tier Chocolate Peanut Butter Mousse Tart -Pointers for Success follow the recipes, guaranteeing perfect results every time

## Book Information

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## Customer Reviews

I have only just discovered "reader reviews" and want to thank you all from the bottom of my heart for the wonderful thoughts you have shared about my work. I also want to address the people who are having trouble with one of my all time favorites--the lemon meringue pie. There is no mistake in this recipe. More yolks result in a thicker filling not a thinner one UNLESS they are not brought to a temperature of over 160 degrees fahrenheit to destroy the amylase--an enzyme which will, within hours, thin out the filling. Since the rest of the filling is boiling hot when contacting the yolks, this should ensure that the yolks get heated adequately but evidently in some cases this must not be so. Perhaps the yolks were cold from the refrigerator. SOLUTION: As a safeguard, after adding the yolks, bring the mixture back to a boil. I promise it will not thin out if you do this! The cornstarch in the mixture will protect the yolks from curdling so don't be afraid. It's too good a pie to miss! All the best, Rose Levy Beranbaum

When I heard that Rose Levy Beranbaum was coming out with a new cookbook, I was very excited. The author of the Cake Bible and Rose's Christmas Cookies, she is known for her excellent recipes and very detailed instructions. Her new book, The Pie and Pastry Bible is no exception. The book contains not only 315 delectable recipes for pies, tarts, quiches and pastries but also has sections on techniques, ingredients, and equipment. She extensively covers these topics explaining, for example, how to make the perfect pie crust by giving step-by-step instructions on how to blend and measure flours, roll, cut, shape and bake the crust. In every recipe, if you follow her instructions to the letter, a three star dessert will be your reward. In reviewing The Pie and Pastry Bible I made the Lemon Pucker Pie, Brownie Puddle, Great Pumpkin Pie, and the Open Faced Designer Apple Pie. Every recipe turned out and tasted wonderful. It is obvious that Rose Levy Berenbaum has tested every recipe to ensure perfect results. This book however, is for the professional or serious baker. To go through this amount of trouble to make something, you must really know and appreciate quality. This is not the sort of book you buy if you want to make something quickly as it could easily frustrate the novice baker. For example, making the apple pie involves many steps. The apples are first cut, mixed with ingredients, macerated for 30 minutes to 3 hours, and then placed in a colander

to drain. The liquid is reduced and then re-added to the cut apples with cornstarch. This does result in a wonderful apple flavor, but is it worth the effort? When I weigh the extra time and effort involved, I would rather sacrifice a little taste and make it the old-fashioned easier way. Rose Levy Beranbaum has aimed for perfection and this takes a lot of time and much effort. This is a great book for the serious baker who wants to make perfect pies and pastries and understand the science behind it. The recipes are given in both volume and weight, which I appreciate. She gives storing instructions for every recipe and pointers for success. At a list price of \$35.00 it is a great textbook.

Now this is what folks mean when they talk about a definitive book. I will never have to purchase another pie and pastry how-to. This book covers it all with a depth that satisfies all questions. If you love Alton Brown and judiciously read all of the Cooks Illustrated background testing info, this book is for you. I am so happy with this book that I am not just looking up specific recipes, I am literally reading it as if it were a novel. (I am a curious cook.) For the novice pie and pastry baker, you may think this will be too overwhelming for you. I think this is written in such a way that you will "get it" and thus start out making things correctly. For the experienced, this book is a problem solver and is the road to perfection. This book contains more than 300 recipes. There are more than 15 recipes for pie crusts plus variations. With that said, obviously not every pie under the sun is here, but there is enough information for you to make improvements on any recipe that is not covered. This book is so close to perfect, I gave it five stars. However, I do have some criticisms. First, this book needs to better catalog the recipes. The table of contents lists simply the chapters, such as fruit pies, tarts, custard pies etc. The chapters delve into the subject without listing the recipes. I would prefer that each chapter had a mini table of contents that listed individual recipes. My second criticism is the altering of classic recipes to suit her personal tastes. I realize this is completely subjective, but if she were a Southerner, I wouldn't have to continue to hunt for recipes for chess pie and coconut custard pie. This is the same criticism I had of the Cook's Illustrated baking volume too. However, we're talking about two or three recipes in each book that I don't agree with, so the books were still worth the purchase. Speaking of Cook's Illustrated, if I had to choose between this book and Baking Illustrated, I would go with this book. If both are an option for you, get both. Cook's does a good job of balancing flavor with speed. The bible series seems to be all about flavor with little regard to speed. My last criticism is a minor one and I realize it is as subjective as the author's taste when writing the recipes; I find the language and recipe structure awkward at times. I think the Williams-Sonoma Collection, while not the most exhaustive collection of recipes, is the best example of recipe writing. I wanted to make pie crust from scratch for Thanksgiving, so I paid rush

shipping charges to get this book here and it is worth the expense. I made a test basic flaky pie crust and it came out perfectly.[....]

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