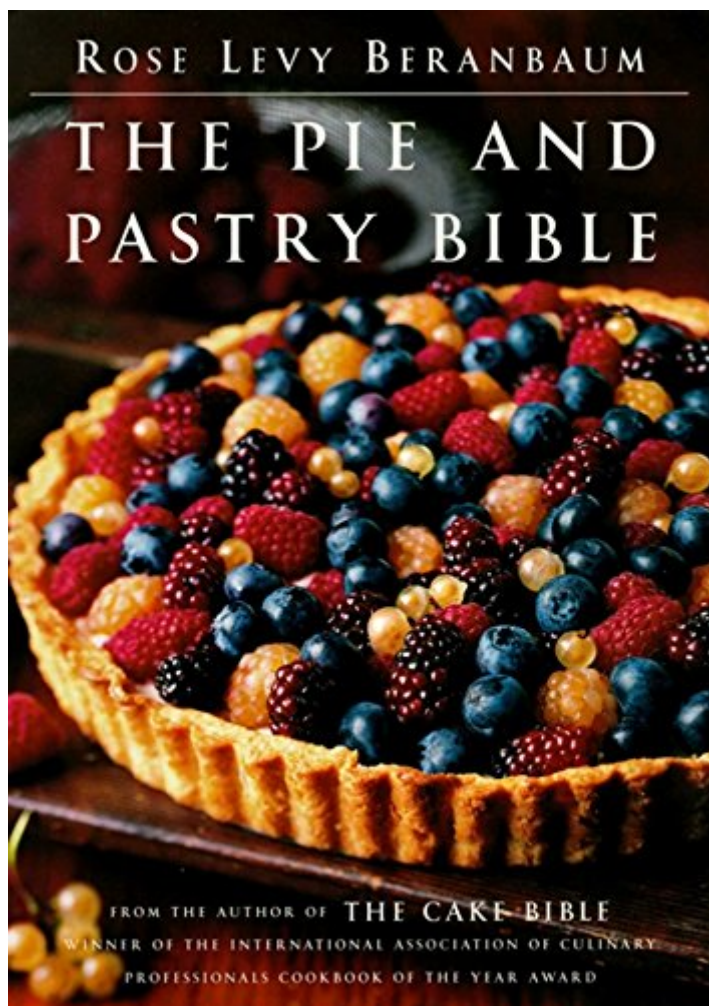


The book was found

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. 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

File Size: 7560 KB

Print Length: 704 pages

Publisher: Scribner (December 1, 2009)

Publication Date: December 1, 2009

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B002ZAU8PA

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #188,600 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #17

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pastry #21

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pies #55 in Books > Cookbooks, Food & Wine > Baking > Pies

Customer Reviews

These recipes are the most technical I've ever followed. Beranbaum calls for very specific ingredients, in very specific amounts, prepared in very specific ways. I can (and have) easily put four hours into making a pie or tart. HOWEVER all the hard work pays off, if you follow the instructions very carefully. The only things that I majorly dislike are (1) the fact that the recipes are not laid out in numbered steps but rather as paragraphs, so if you're simultaneously stirring something to keep it from curdling while trying to prepare for the next step, you end up having to scan/reread a lot of the recipe in order to find your place and (2) the fact that since everything is pretty much made by hand, you may end up using three different recipes in the book to make one pie, jumping around from page to page while trying to tie the whole pie together.

Great resource! I ordered mine used, best loved book, barely able to part with it to loan to a friend. My mother in law always made pies for people's birthdays that were extraordinary. You can bet they never forgot to stop by for their pie. Trying to carry on the tradition. Fav so far great pumpkin pie w ginger snaps in crust. Best compliment yet from an elderly person saying it tastes just like one of mas' pies. Thanks Rose for sharing

I really liked Rose's The Cake Bible so I decided to buy The Pastry Bible. I loved this book. Beautiful homey pies, nice instructions and no fail recipes. I think her apple pies are the best I've made and her pie crusts are superb. This book is one of those books that I write on and wear of quickly because of constant use. I always leave it in the kitchen. Recommend it to any cook who enjoys baking and looks to better his or her pie repertoire.

One of the best pie and pastry reference books out there. It tells you how to make something as well as explains why something does or does not work. "The Cake Bible" is her other great reference

book on baking.

I have Rose Levy Beranbaums' Cake Bible cook book and love it! It is a go to resource book. I buy cookbooks as resources. I have a Culinary degree so they are perfect for me but I can see how they might be a little intimidating for a "novice baker". This book covers such a wide range of recipes and they are non fail if you follow her instructions. They can be time consuming but hey do you want just ok or perfection? She is a master in her field and this book is a great addition to my already massive collection. Have already learned things I didn't know.

While I have found Rose Levy Beranbaum's other major tome "The Cake Bible" a source of nearly unending frustration, "The Pie and Pastry Bible" is a triumph. I can think of no other pastry book that comes close in either breadth or depth. Every pastry topic is covered in detail, and most recipes work as advertised, at least in experienced hands. Like the author's other books, everything is spelled out in glorious detail, and ingredient measures are given in both weight and volume. Most important, the formulations seem battle-tested, and I approach them with far more confidence than the recipes in "The Cake Bible." The pie crust recipes are outstanding, and I like the fact that the finished pies are designed to slip out of the pan so you can serve them from a cutting board. The fruit pies are innovative and an extensive table takes the guesswork out of adding starch thickeners. The puff pastry, croissant, and Danish formulas work as advertised, and they produce a final product that simply cannot be bought. [Note: The King Arthur Green Mountain Gold flour recommended for the croissants is no longer available.] The food processor-based cream puff pastry is a wonderful improvement on the classic. Of course, there are a couple of clinkers (I wouldn't make the Buttermilk Chess Pie again), but my batting average with these recipes is higher than usual. As other reviewers have noted, potential buyers should be aware that this is not a book for beginners. Pastries are among the most demanding of kitchen products to begin with, and the recipes in this book are often complex. As the author herself points out, pastry is a matter of technique. It's far easier for someone to show you how to make puff pastry than it is for a book to adequately describe it to you. In addition, yeast pastries, like croissants and Danish, take a more advanced kitchen than that required for other baked goods. Heat and humidity are principle players -- not just the ambient weather, but the fact that one moment you need a cool spot with low humidity to roll dough, and the next you need a warm spot with high humidity to rise it. That's not an easy combination to achieve in the average home kitchen. Add to these inherent difficulties the author's willingness to espouse any technique and ingredient that will enhance the product, and the result is

a collection of recipes that are often challenging, even to the well initiated. Simpler pastry recipes can certainly be found, but my experience is that something is usually lost in the process. Therefore, I recommend this book highly, but with qualifications. Experienced bakers will profit, but beginners could well find these recipes, and the kitchen requirements for following them, maddeningly complex.

Can't say enough good things about this book and author. Love everything Rose has written, and have them all. NOTE: this book isn't for the faint of heart non-baker. If you are looking for easy, this probably isn't the right book for you (I have had some more complicated recipes easily take me 4-5 hours just for one tart, but it was so worth it). What you will get though is very detailed recipes that are consistent for a reason, and taste soooooo good. If you love to bake, this is a great book to add to your library.

I was thrilled to read this book's opening chapter and decided I had to have my own copy. I'm a very experienced pie baker, so unlike her tale, I have a tried and true recipe that has never failed in the art of pie making. But my recipe was getting a bit old after almost 45 years, so I wanted to try new things. I also don't have her depth or insights and wanted to learn more. It does not disappoint to give you details and for that it is a great resource. I decided to try her flaky cream cheese pie pastry recipe first. This is why I did not give it 5 stars. It is tedious, time consuming, and a rather disappointing crust after all that work. I made the nectarine-raspberry pie and also had a failure in the sauce made from the juices. It turned to tar in the microwave at the time specified on the recipe. However, there are many failures that may mean future successes, as Rose Beranbaum was so eager to learn. I hope I can continue to be inspired...there are definitely many more possibilities to master.

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