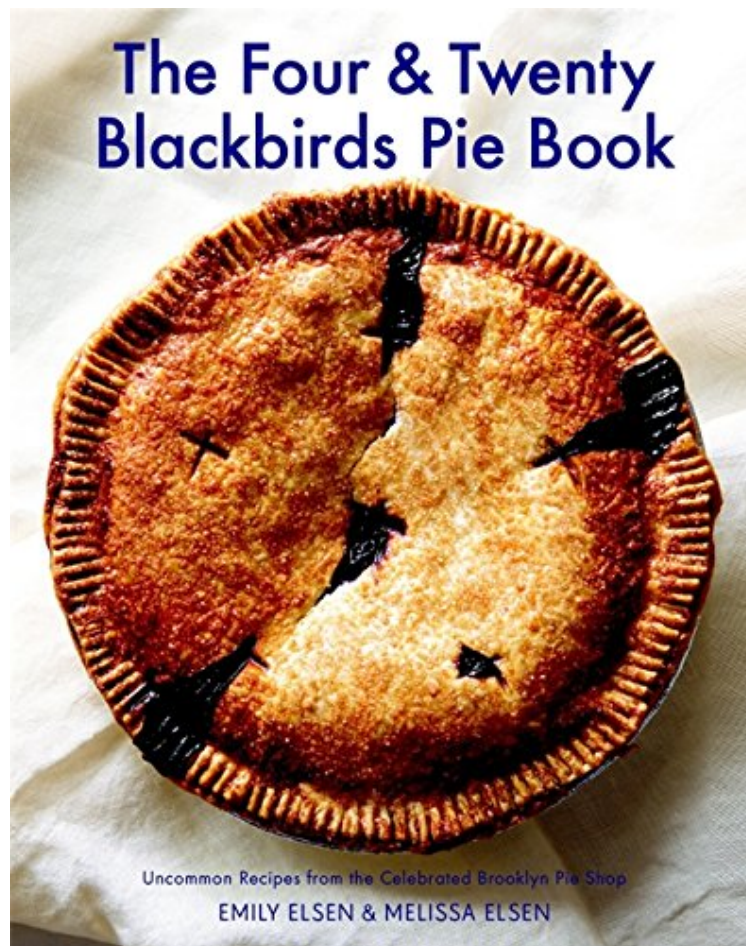


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The Four Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop

Emily Elsen, Melissa Elsen

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Emily Elsen, Melissa Elsen : The Four Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Four Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop:

163 of 167 people found the following review helpful. The book is beautiful -- the Rhuby Razz Pie is divine By Julian DI am an experienced baker. One thing I take for granted of a high-end cookbook is that the recipes are correct. In this case, 2 of the 3 pies that I baked from this cookbook (Nectarine/Blueberry Pie and White Nectarine/Red Currant Pie) had no sugar listed anywhere in their ingredients. This is a HUGE pie-making mistake. When I called the store to question the recipes, they confirmed that there were errors in the book, and then told me of a third pie recipe that had problems. The book is beautiful -- the Rhuby Razz Pie is divine. I only wish more care had been taken in proofreading

the recipes...1 of 1 people found the following review helpful. I'm fortunate enough to have these ladies' shop in my neighborhood. Their pies are uniformly delicious, often quite unique in choice of fillings and sourced for the most fresh ingredients. The book's chapters are smartly broken down by season, and content offers a great opportunity to learn some of their tips and techniques. Especially their various pie crust recipes and latticing diagrams. All visual content translates nicely on the Kindle Fire. A keeper in my kitchen. 1 of 1 people found the following review helpful. Great pie recipes but descriptions are a bit vague. The crust recipe from America's Test Kitchen is virtually the same (save for the cider vinegar) and the directions are better. I use America's Test Kitchen crust recipe with these pies and it works very well. But if you want some truly unique and very tasty pies, I recommend this book.

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, **FOUR TWENTY BLACKBIRDS PIE BOOK** contains 90 full-color photographs by Gentry Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be your mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

"The pies we tasted from Four Twenty Blackbirds were so satisfying and deliriously delicious that they left every other pie we sampled in the dust" --Danny Meyer, CEO, Union Square Hospitality Group "Emily and Melissa Elsen make pies the way nobody makes pies anymore but everybody used to, which is to say, pies that are buttery and always right for the season and hard to stop eating. It's a score they've decided to share the recipes that put them on the map." --Frank Falcinelli, Frank's Cafe Chef/Owners of Frankies Spuntino and Prime Meats and authors of Frankies Spuntino Kitchen Companion About the Author Melissa and Emily Elsen are sisters who were raised in South Dakota and worked in their parents' restaurant. They "have serious pie-making cred having grown up at the dough rolling elbow of their grandma Liz." (New York Magazine). After pursuing different careers in their early adulthood, they built a business in Brooklyn, originally custom baking pies together in their Brooklyn apartment, and eventually opening 420 Blackbirds Cafe, which has been featured in The New York Times, Martha Stewart and in other great food media.