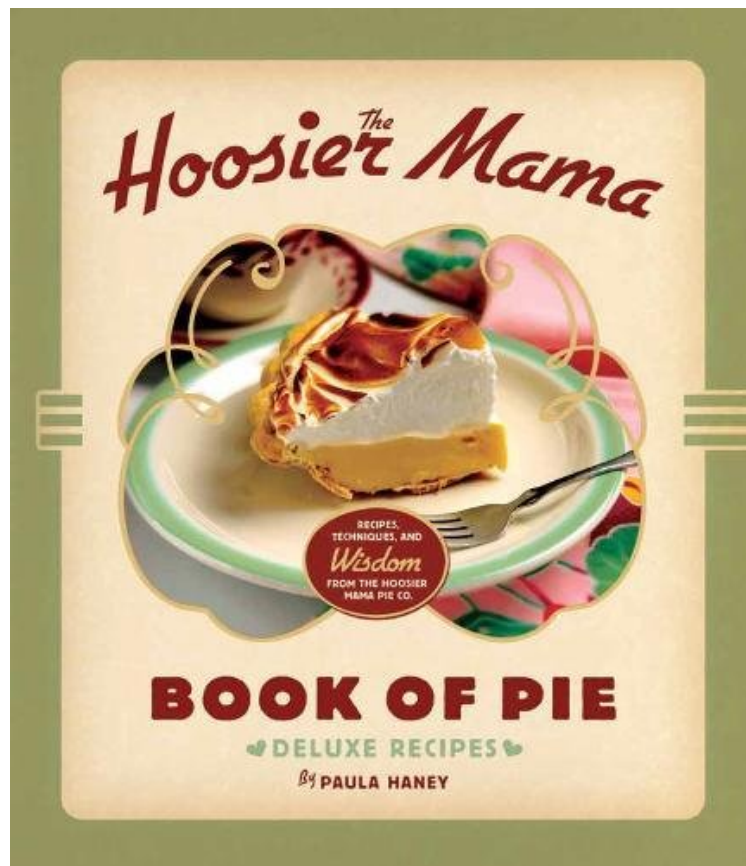


[FREE] The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company

The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company

Paula Haney

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Paula Haney : The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company before purchasing it in order to gage whether or not it would be worth my time, and all praised The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company:

30 of 30 people found the following review helpful. I can finally make my own crust!By Karen JI have always wanted to be able to make my own pie crust. Have tried other recipes and had mixed results. But after seeing a demo by the author (videos on YouTube or the HM website) and reading the instructions in the book and making a few pies, I am finally good enough at it that I'm not embarrassed to foist my homemade crust on others. Only comment I'd have about the pie crust technique tips is that the descriptions of the various types of crimping could have been photographed. My right brain-left brain issues make it hard to read the descriptions and figure out what to do with my hands.I have been to the Hoosier Mama pie store and am eager to try more of the recipes. Loving the coconut custard pie!3 of 3 people found the following review helpful. Much to my delight I made 5 pies for Thanksgiving using this bookBy john

dreuthI always wanted to learn to make pie. I was always apprehensive because I knew the crust was the secret to success. Most of the pies I have eaten had tough and or soggy crusts...my assumption was that I would not be successful either. Much to my delight I made 5 pies for Thanksgiving using this book...First pies I have ever made....they all were a hit and the crust was flaky and tender. Held up beautifully to Cream and Custard pies. 100% recommended...Great recipes...Thanks to the Author for an exceptional book!! 0 of 0 people found the following review helpful. The Sugar Cream Pie Recipe Makes this Book a MUST! By envchemist Creme Brûlée is one of my favorite desserts. The taste of what we call "Hoosier Pie" AKA Sugar Cream Pie is very close to creme brûlée! I bought the book just for that recipe!!! It is our favorite pie. The rest of the book is also good. I have made the butter pie crust from the book and it's excellent. I will warn you although the book says that they love eating frozen Sugar Cream Pie---if you freeze it --LEAVE IT THERE. It's the best ice cream pie you have ever had, but it does not defrost well!!

When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. When she opened her storefront that morning and saw a line around the block, she realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Since starting her career as a pastry chef at Trio, one of Chicago's top fine-dining restaurants, Haney dreamed of opening her own pie shop. Exhilarating and exhausting days spent creating fabulous new desserts to keep up with the restaurant's head chef--a then-unknown Grant Achatz, who would go on to culinary superstardom--left Haney in search of classic comfort food on her days off. Her disappointment in being unable to find a good slice of pie in all of Chicago led her to one conclusion: she needed to open her own store. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go.

"At this retro-styled spot in Ukrainian Village, the menu from pastry chef Paula Haney includes five types of chess pie, as well as other American regional favorites like Indiana's famous sugar cream." —Andrew Knowlton, Bon Appetit, named one of the Top 10 Best Places for Pie "Inside an unassuming storefront on Chicago Avenue sits one of the city's favorite bakeries, Hoosier Mama Pie Company. Run by passionate pastry chef Paula Haney, the small, sunny bakery is forever filled with pie-loving locals who can't get enough of Hoosier's flakey, buttery crusts and fresh fillings that range from sweet to savory." —Food Wine, named one of America's best pie spots "A dessert that's fit for The King!" —Duff Goldman, Food Network's Sugar High, on Hoosier Mama's Fat Elvis Pie. "Everything you could possibly want to know about proper pie making is covered in The Hoosier Mama Book of Pie. No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you've ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you." —Serious Eats, naming Hoosier Mama a top dessert cookbook of 2013 "Extraordinarily delicious." —Rick Kogan, Chicago Tribune "With its attractive photos, thorough index, authoritatively warm tone, and mix of recipes that covers all the bases without claiming to be comprehensive, Hoosier Mama should help do just what its author intends: Bring bakers back to pie, not as followers of the latest trend, but as lifetime makers of simple, seasonal, satisfying fare." —New York Journal of Books "Paula Haney...just put out a massive cookbook with her recipes—The Hoosier Mama Book of Pie—and it's something very special. The almost-400-page tome details Hoosier Mama's opening and development, as well as Haney's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute." —Marah Eakin, The AV Club "The pies are, in a word, extraordinary." —Time Out Chicago