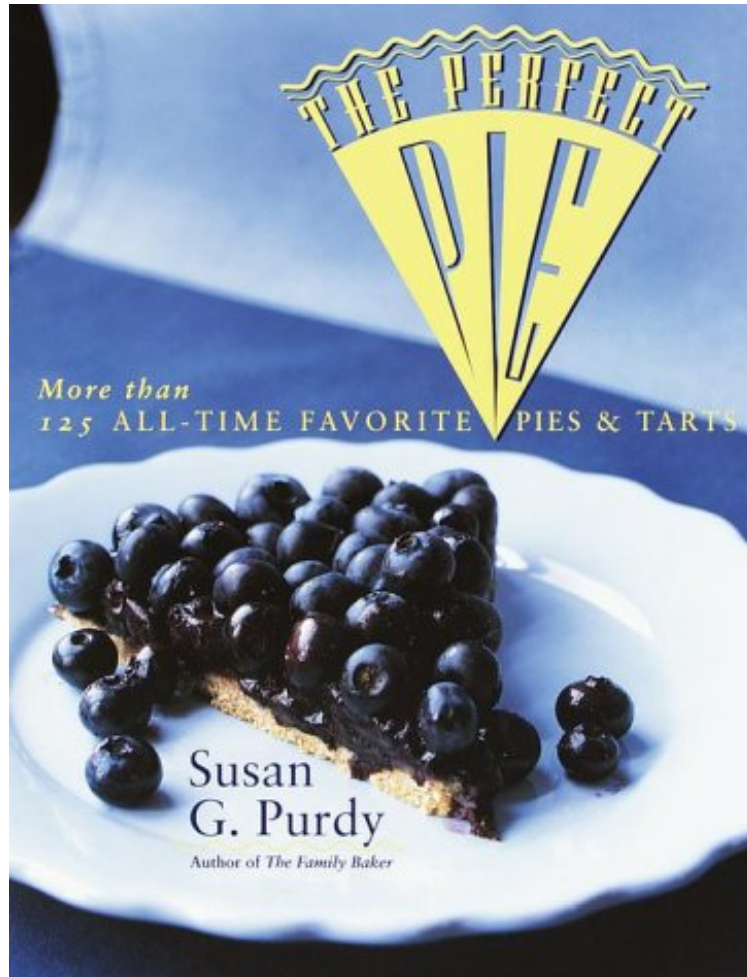


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The Perfect Pie: More Than 125 All-Time Favorite Pies Tarts

Susan G. Purdy

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#831161 in Books Broadway 2000-06-13 2000-06-13 Original language: English PDF # 1 9.09 x .94 x 6.94l,
#File Name: 0767902629384 pages | File size: 67.Mb

Susan G. Purdy : The Perfect Pie: More Than 125 All-Time Favorite Pies Tarts before purchasing it in order to gage whether or not it would be worth my time, and all praised The Perfect Pie: More Than 125 All-Time Favorite Pies Tarts:

1 of 1 people found the following review helpful. Easy to follow and delicious. By R. Hudson I purchased this book after finding another book by the same author that impressed me. This year we used the recipes from it to make all the pies for the family Thanksgiving feast and they were a huge hit. The instructions are clear and all the little tips that increase your chance of succeeding are built right in. These were some of the best pies I've ever had. The recipes we made were the pumpkin, apple cream, banana cream, chocolate cream, and peanut. My personal favorite was the chocolate pie. It was simply amazing! 1 of 1 people found the following review helpful. Wonderful Pie Baking Help from A Master of the Art! By Raymond J. Schuck I have experimented with several of the recipes in the dear lady's book and so far, I loved all but one of them. I will not take away any stars for it but, the key lime pie recipe was a big

disappointment, it did not "gel" and I had to put it in the freezer to rescue it as a 'frozen' desert pie. All the tips in the first 75 pages in the book are priceless secrets revealed by this wonderful chef! Get a copy for yourself and bake some outstanding pies!

5 of 5 people found the following review helpful. The perfect pie, really
By Maya Saran
My grandmother used to make wonderful apple pies, and I loved them, and I wanted to learn how to do the same. This was the first book of several that I tried that really worked for me. The book is worth buying for the basic crust recipes alone, for which Purdy gives instructions for mixing by hand as well as with a food processor. I have baked several kinds of crust from this book, and each has been a hit -- tasty, flaky, wonderful. The mix-and-press-in-pan crust deserves a special mention. There are also several reduced-fat recipes. I appreciate Purdy's explanations of the purpose of each technique or ingredient, so that one knows exactly why the crust includes an egg yolk, and what to expect if one omits it. As far as fillings go, I have made the blueberry and various kinds of apple -- it was really the apple I was after -- and they were all super wonderful and devoured by my family and friends at top speed. I can't say much about the other filling recipes, other than mentioning that there are a lot of them, including all the standard ones, and they all seem delicious. I am keen to try the pear next. I should add that this book is restricted to sweet pies, you'll have to look elsewhere for savory recipes. I highly recommend this book.

A warm slice of apple pie with a scoop of cold vanilla ice cream. A not-too-tart sour cherry pie with a soft, flaky, almond-scented crust. A towering lemon meringue pie with a tart lemony filling and a cloudlike meringue topping. Whether it's a buttery pastry or graham cracker crust, a fruit or chocolate cream filling, or a lattice crust or cinnamon streusel topping, who doesn't love a wedge of freshly baked pie? But when it comes to making pies, most people hide in the kitchen corner. Not any-more. Not with expert pie-maker and cooking teacher Susan G. Purdy by your side. From traditional classics like Old-Fashioned Apple Pie, Mississippi Mud Pie, and Key Lime Pie to inspired favorites like Rum-Pumpkin Chiffon Pie, Italian Ricotta Cheese Pie, and Grass-hopper Pie, *The Perfect Pie* features simple recipes for dazzling pies, tarts, and crisps. Flawless crusts and an enormous selection of fillings are as easy as pie. With step-by-step illustrations, clever shortcuts, and troubleshooting tips, Susan is with you every step of the way. *The Perfect Pie* guarantees that your pies will be perfect every time.

From Publishers Weekly
Inclusive to a fault, this compendium of more than 125 recipes for pies, tarts, strudels and fruit dumplings makes a handy reference for bakers old and new. Along with enticing recipes for such treats as Old-Fashioned Apple Pie, Baked Alaska Pie and Mixed Fruit Clafoutis, Purdy (*The Family Baker; Have Your Cake and Eat It, Too*) provides abundant, clearly written instructions. Many of the recipes come with several variations (so that Old Fashioned Pumpkin Custard Pie can also be transformed into Vermont Maple Sugar Pumpkin Pie, New England Squash Pie or Southern Sweet Potato Pie), and Purdy includes an extremely thorough section on crusts, arguably the most difficult aspect of pie making. Basic pastry instructions are excellent, and more complex techniques--such as how to make a lattice top--are covered in depth. Purdy also supplies advice on freezing the various components, and each recipe includes suggestions for advance preparation. In other words, even the pie-phobic have no excuse for not trying their hands at traditional favorites such as Linzer Torte or newfangled concoctions such as Chocolate Honey Chiffon Pie. (June) Copyright 2000 Reed Business Information, Inc. From Library Journal
Recipes for chiffon pies, tarts, turnovers, dumplings, cobblers, crisps, clafoutis, strudels, and frozen pies fill the pages of this latest contribution from IACP/Julia Child Cookbook Award winner Purdy (*The Family Baker*, LJ 9/15/99). The author also includes recipes for pastry and crumb crusts; flavored whipped creams; streusel toppings; sauces; glazes; and chocolate shells, curls, and leaves. Purdy's recipes lean toward the traditional (apple, lemon meringue, and pecan), but she also includes more exotic fare such as Fresh Fig Tart with Red Wine Syrup, and Velvet Rum Cream Pie. She offers reduced-fat variations for a number of recipes. Her instructions are easy to follow, and she provides detailed pastry-handling techniques as well as information about equipment and ingredients. Although it covers much the same ground as Carole Walter's *Great Pies and Tarts* (LJ 2/15/98), this down-to-earth cookbook will encourage beginning bakers and inspire the more advanced. Highly recommended." Jane la Plante, Minot State Univ. Lib., ND Copyright 2000 Reed Business Information, Inc. From the Inside Flap
A warm slice of apple pie with a scoop of cold vanilla ice cream. A not-too-tart sour cherry pie with a soft, flaky, almond-scented crust. A towering lemon meringue pie with a tart lemony filling and a cloudlike meringue topping. Whether it's a buttery pastry or graham cracker crust, a fruit or chocolate cream filling, or a lattice crust or cinnamon streusel topping, who doesn't love a wedge of freshly baked pie? But when it comes to making pies, most people hide in the kitchen corner. Not any-more. Not with expert pie-maker and cooking teacher Susan G. Purdy by your side. From traditional classics like Old-Fashioned Apple Pie, Mississippi Mud Pie, and Key Lime Pie to inspired favorites like Rum-Pumpkin Chiffon Pie, Italian Ricotta Cheese Pie, and Grass-hopper Pie, *The Perfect Pie* features simple recipes for dazzling pies, tarts, and crisps. Flawless crusts and an enormous selection of fillings are as easy as pie. With step-by-step illustrations, clever shortcuts, and troubleshooting tips, Susan is with you every step of the way. *The Perfect Pie* guarantees that your pies will be perfect every time.