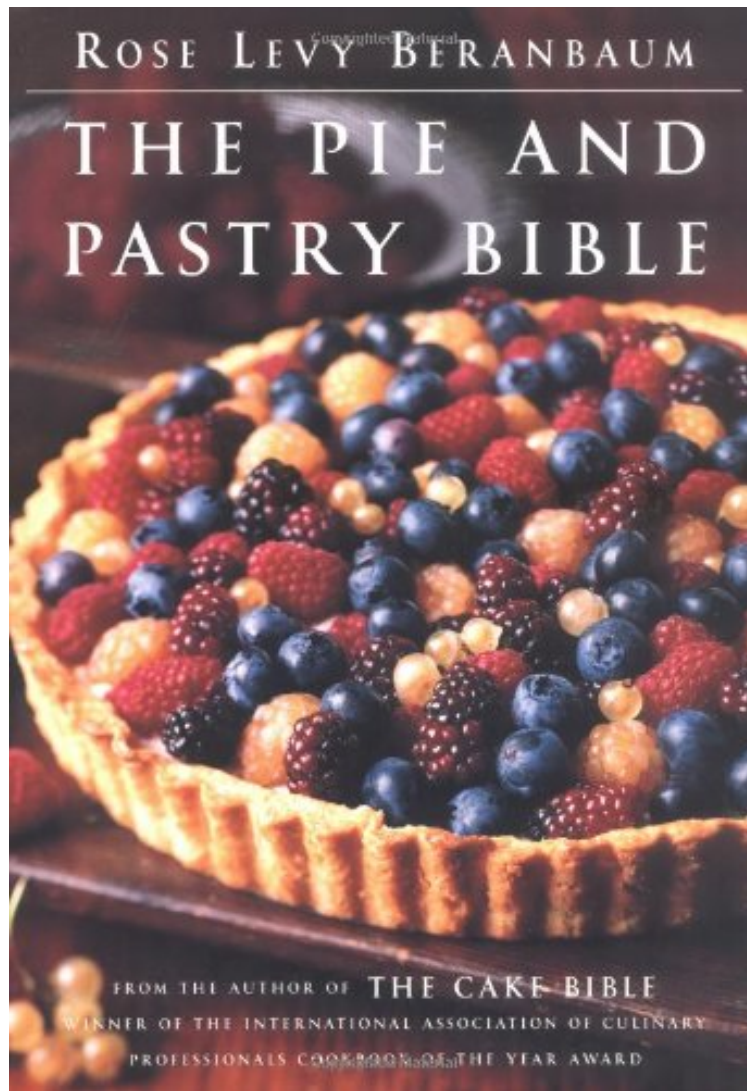


(Download free ebook) The Pie and Pastry Bible

The Pie and Pastry Bible

Rose Levy Beranbaum
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#35732 in Books scribner 1998-11-11 1998-11-11Original language:EnglishPDF # 1 10.00 x 1.90 x 7.001, 3.03 #File Name: 0684813483704 pagesThe Pie And Pastry Bible by Rose Levy Beranbaumscribner | File size: 72.Mb

Rose Levy Beranbaum : The Pie and Pastry Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised The Pie and Pastry Bible:

1 of 1 people found the following review helpful. Mmmm, PIE!By NEPA MomI am a rabid fan of Roses cake bible, heavenly cakes, the pie pastry bible, and also her bread bible! This book is a wonderful addition to her writing and baking! She always gives wonderful tips, and she inspires me to try new things. i love to make something with her recipe then add in my own little twist to see if it works out or if it fails. With her recipes as a guide I have made some

incredible creations! Two thumbs up for Rose again! 0 of 0 people found the following review helpful. pies and pastry
By Marilyn Kieser Husband saw this book at a friend's and had to get one. 1 of 1 people found the following review helpful. Must have pastry book
By Kathleen L'Ecluse I recently acquired this book... As I love baking. It is almost overwhelmingly full of information. Almost to the point on not knowing where to begin. I think a person should sit down and take the time to dig in and read it. As I haven't had the book that long yet I can not comment on the whole thing...but I did find what I wanted...The reason I purchased it in the first place and so I am very excited to sit and read and try out some of the recipes it has to offer. It is well worth having on your shelf if you are any kind of a baker at all. If you do not want to pay retail... you certainly can find a clean 2nd hand copy as I did, and save yourself lots of money. The one that I received looked brand new with the dust jacket and all.

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

.com Reading about the ins and outs of baking the perfect, flaky pie crust is a little like reading about how to achieve the perfect golf swing: the proof is in the doing. And it often takes a remarkably intuitive reader to understand exactly what the author is getting at. Not so the work of Rose Levy Beranbaum, the author who gave us *The Cake Bible*. If ever there was a cookbook author who could place her hands on top of yours, putting you through the proper motions, helping you arrive at just the right touch, Beranbaum is the one. *The Pie and Pastry Bible* begins with the crust. The author confesses right up front that 21 years ago, when she first began her quest for the perfect crust, "it was a complete mystery to me." She wasn't looking for a once-in-a-lifetime experience, but something she could consistently turn out at a moment's notice. The ideal pie crust, she writes, "has light, flaky layers, but also ... is tender, and nicely browned, with a flavor good enough to eat by itself." In a book that stretches to about 700 pages long, her favorite pie crust is the first recipe: Perfect Flaky and Tender Cream Cheese Pie Crust. Typically, Beranbaum lists the ingredients by measure and weight for three separate sizes of pies, then gives instructions for the food processor or by hand. After 70 pages of pie crusts, tart crusts, and crumb pie crusts of every imaginable make and combination, Beranbaum starts with fruit pies. Her first (of many) detailed charts shows exactly what her ratios are of fruit to sugar to cornstarch. Then each recipe (start with *The Best All American Apple Pie*) includes pointers for success as well as several variations on the theme. Under the headline "Understanding," Beranbaum goes that extra mile by taking the trouble to explain just why something works the way it does. If you are only going to own one cookbook for pie and pastry recipes of every imaginable stripe and combination, you can't go wrong with this one. It's the Bible, after all. -- Schuyler Ingle
From Publishers Weekly Precision is the trademark style of Los Angeles Times-syndicated food columnist Beranbaum, a baking and chocolate industry consultant and author (*The Cake Bible*) who demystifies the art (and science) of pie and pastry making. Exacting instructions in this compendium of sweet and savory "how-tos" (achieve the flakiest pie crust, shape and bake croissants, apply decorative techniques, etc.) may open new doors for daunted home bakers and dessert dabblers, while offering serious amateurs an additional resource for creative inspiration. Recipe ingredients are given in both volume and weight (ounces and grams). Pies and tarts include sweet (e.g., Fig Tart with Mascarpone Cream) and savory (e.g., Deep Dish Chicken Pot Pies; Roasted Red Pepper and Poblano Quiche). The pastry section includes classic French puff pastry, Danish pastry, phyllo and strudel doughs among others. End chapters cover fundamentals like techniques (decorating, measuring ingredients), ingredients (often with stated brand preferences) and appropriate equipment (mixers, tart pans, etc.). Accompanying sections to recipes "Pointers for Success" and "Understanding" (notes on food chemistry) clearly detail the scientific

underpinnings of the baking process. Indeed a "bible" for novices and serious amateurs alike, this time-tested encyclopedic tome distills Berenbaum's 21 years dedicated to the pastry arts in a clearly written, thoroughly documented manual. First serial to Family Circle; BOMC/Good Cook main selection; BOMC alternate. Copyright 1998 Reed Business Information, Inc. From Library Journal Over 20 years ago, Beranbaum, author of the award-winning *The Cake Bible* (LJ 8/88), began her search for the perfectly flaky and tender pie crust. Now, with the publication of her latest culinary tome, Beranbaum is ready to share her findings with eager pastry cooks everywhere. *The Pie and Pastry Bible* is an impressive collection of more than 200 recipes for sweet and savory treats, including pies, puff pastry, biscuits, and fillings. Both culinary novices and experienced bakers will appreciate the precise preparation instructions provided for every recipe. Nothing is left to chance. Each recipe's ingredients are given in both volume and weight (U.S. and metric). Many recipes have additional pointers, and a chapter on ingredients and equipment is also included. From Classic Blueberry Pie to Danish Pastry Twists, there is something tempting for everyone. Highly recommended for all public libraries. A John Charles, Scottsdale P.L., AZ Copyright 1998 Reed Business Information, Inc.