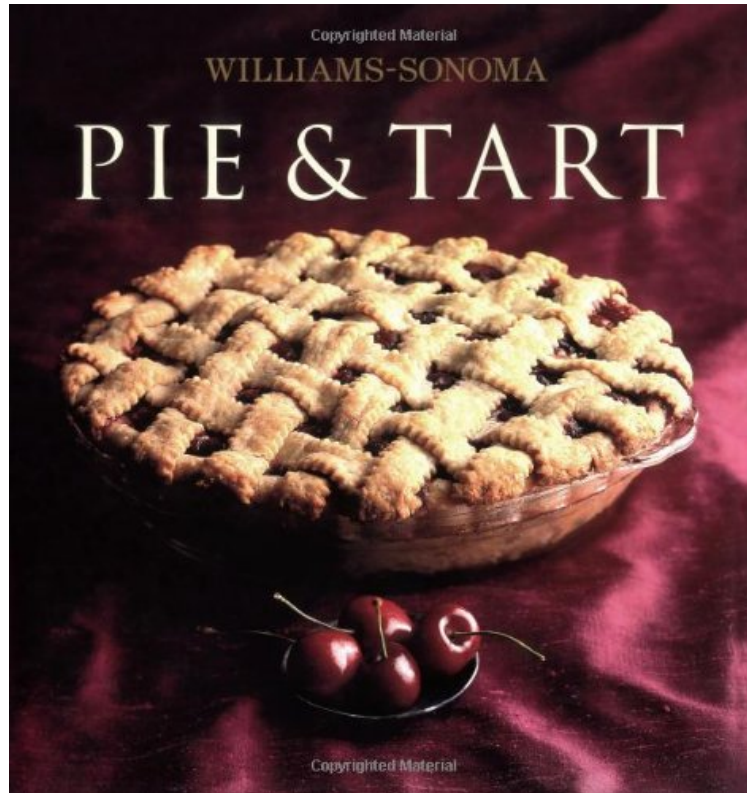


[Download free ebook] Williams-Sonoma Collection: Pie Tart

Williams-Sonoma Collection: Pie Tart

Carolyn Beth Weil

*ePub | *DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#236857 in Books Free Press 2003-05-12 2003-05-12 Original language: English PDF # 1 9.00 x .70 x 8.251, 1.50 #File Name: 0743243161120 pages | File size: 35.Mb

Carolyn Beth Weil : Williams-Sonoma Collection: Pie Tart before purchasing it in order to gage whether or not it would be worth my time, and all praised Williams-Sonoma Collection: Pie Tart:

0 of 0 people found the following review helpful. These pies are too good to keep to myself By J C Lusk I am known as the pie expert in my family and I owe all my success to simply following these recipes. I have now gifted this cookbook to my brother in law, so I no longer have any secrets. These pies are too good to keep to myself. I've baked at least a half dozen of the recipes and have never been disappointed. 0 of 0 people found the following review helpful. Five Stars By Carrie B Great book 5 of 5 people found the following review helpful. Dessert made great By William J. Landon The Pie and Tart book from Williams-Sonoma is a real find for anyone who enjoys baking and a great dessert. I was told that if you find one recipe in a cook book you are doing well. The first four I tried in this book were great and I haven't gotten to all the ones that look good. In addition this collection doesn't suffer from the problem sometimes found in other Williams-Sonoma recipe books; namely the use of ingredients that are difficult or impossible to find. This good solid baking and great eats.

With the best ingredients and a little practice, baking is just as easy as piemdash; and there's no better way to enjoy juicy, ripe fruit or a silky chocolate or lemon custard than with a delicious, flaky crust. And, when made from scratch, a pie or tart is a simple way to make any meal special. Williams-Sonoma Collection Pie Tart offers more than 40

recipes that will inspire you to bake pies and tarts at any time throughout the year. Whether you want to serve an elegant pear tart at an autumn dinner party, need to satisfy a craving for a piece of old-fashioned banana cream pie, or are simply looking for a recipe that uses up an abundance of plums from your backyard tree, you will find plenty of irresistible ideas inside. In addition, a chapter devoted entirely to rustic tarts offers new ways to serve up some of your favorite seasonal fruits as simple and beautiful desserts. Beautiful, full-color photographs of each pie and tart make it easy to decide which one to prepare, and photographic side notes throughout explain key ingredients and techniques, making Pie Tart much more than just a fine collection of recipes. A detailed basics section and glossary also help you to discover the pie- and tart-baking secrets that will assist you in making these well-loved desserts for many years to come. Old-fashioned apple pie, fresh fruit tart with pastry cream, billowy lemon meringue pie, or silky chocolate pie; these are just a few of the pies and tarts that hold places of honor among our all-time favorite desserts. Williams-Sonoma Collection Pie Tart offers more than 40 easy-to-follow recipes that will inspire you to bake familiar classics as well as fresh new ideas. From exquisite cream brulee tartlets to a luscious summer peach pie to an irresistibly sweet pineapple galette, you will find a pie or tart recipe inside perfectly suited for any occasion. This beautifully photographed, full-color recipe collection is certain to become an essential addition to your kitchen bookshelf.

From Publishers Weekly Divided into chapters such as "Fruit Pies," "Holiday Pies," and "Elegant Tarts," this cookbook, part of Williams-Sonoma's reliable cookbook series, offers a full selection of the pie and tart world's greatest hits. Coconut Custard Pie, Blueberry Pie and Lemon Meringue Pie all make appearances, as do slightly more exotic treats like the French Tarte Tatin and a Fresh Fig Galette with Ricotta and Honey. As in all Williams-Sonoma cookbooks, the recipes are easy to follow, and, for the internationally-minded, measurements are provided in cups, ounces and grams. Curiously, the book saves its three basic recipes for dough until the very end, even though pastry dough is where all pies and tarts begin. The volume also features gorgeous photographs of pies, tarts and their respective ingredients, like winsome bowls of cloves and fruits so carefully arranged they look like they're posing for a still life. Copyright 2003 Reed Business Information, Inc. About the Author Carolyn Beth Weil is an accomplished baker with more than 20 years of professional experience. She was the first pastry chef for Jeremiah Tower's San Francisco restaurant Stars. As a food writer and cooking teacher, she now focuses on making baking more approachable for the home cook. Ms. Weil was a contributor to The Baker's Dozen Cookbook, and her articles have appeared in such publications as the Washington Post and Fine Cooking. She lives in Berkeley, California, where she owned a bakery for 10 years.