



The Pie and Pastry Bible

By Rose Levy Beranbaum

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The Pie and Pastry Bible By Rose Levy Beranbaum

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.

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-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

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Editorial Review

Amazon.com Review

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 Berenbaum, 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 recipesA "Pointers for Success" and "Understanding" (notes on food chemistry)Aclearly 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
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Users Review

From reader reviews:

Eric Langley:

This book untitled *The Pie and Pastry Bible* to be one of several books this best seller in this year, that's because when you read this publication you can get a lot of benefit on it. You will easily to buy this specific book in the book retailer or you can order it via online. The publisher with this book sells the e-book too. It makes you quicker to read this book, because you can read this book in your Mobile phone. So there is no reason to your account to past this e-book from your list.

Stephen Beatty:

Playing with family in a very park, coming to see the marine world or hanging out with pals is thing that usually you have done when you have spare time, in that case why you don't try issue that really opposite from that. A single activity that make you not sense tired but still relaxing, trilling like on roller coaster you are ride on and with addition of information. Even you love *The Pie and Pastry Bible*, it is possible to enjoy both. It is excellent combination right, you still wish to miss it? What kind of hang type is it? Oh occur its mind hangout fellas. What? Still don't get it, oh come on its called reading friends.

Patrick Allen:

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Virginia Doak:

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