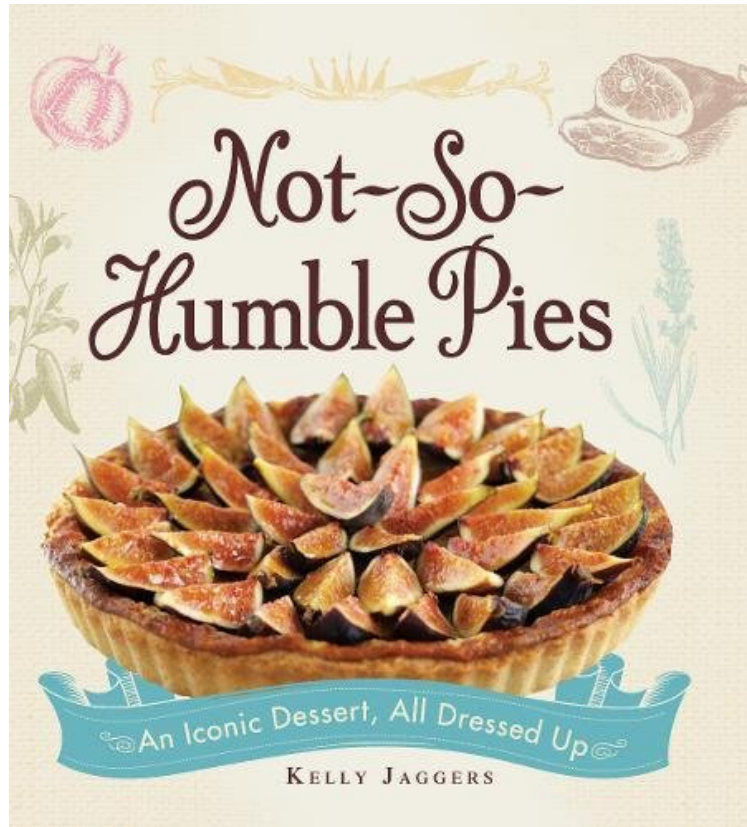


[Mobile book] Not-So-Humble Pies: An iconic dessert, all dressed up

Not-So-Humble Pies: An iconic dessert, all dressed up

Kelly Jagers

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Kelly Jagers : Not-So-Humble Pies: An iconic dessert, all dressed up before purchasing it in order to gage whether or not it would be worth my time, and all praised Not-So-Humble Pies: An iconic dessert, all dressed up:

0 of 0 people found the following review helpful. Who doesn't like pie...By JessI like this book for several reasons, but i would have to say I like it most because it features some unique recipes that I probably wouldn't have thought of on my own. This book is divided into sections such as crusts, toppings, sweet, savory, etc... Even though you need to reference the crust section and then flip to the pie you are making and then the topping (if needed), I didn't feel it was cumbersome to do so. This book is not so large that it takes excess time to locate what it is you are looking for. I felt the amount of recipes certainly was fair given the price of the book and while there are some unique recipes, there are also some that would be fine for folks who like the basics. With that said, if you are a simple pie kind of person (apple, cherry, etc) do not let this be your first book on the subject. I do like the pictures that some of the recipes have along with them. It always helps to see what your finished product should look like, in my opinion. Thus far, I have made the cantaloupe pie because i had a cantaloupe that needed to be used asap. I felt the recipe was well written (easy to follow) but the timing was off a bit for cooking down the filling mixture. Also this pie did not set how I wanted it to. It was runny, but by time we got through half the pie, we had taken the extra liquid with our slices so the rest of the pie was great. Ultimately, this was probably my error for not cooking the filling quite thick enough. The graham cracker

crust recipe for this pie was simple, but quite perfect. I felt the stabilized whipped cream topping was ok, but nothing great. As for taste, the first slice was very sweet in my opinion, but when i had a second slice the next day it didn't seem so sweet to me. I would make this recipe again, but I would maybe cut down on the sugar a bit. Ultimately, I would like to make a few more recipes to see if my rating stands, but overall I feel this book adds something different to my cook book collection. If you are unsure, maybe see if you can locate the book in a local library to check it out before making the purchase. 0 of 0 people found the following review helpful. No Humility Required By karminalt is a wonderful book. The recipes are laid out perfectly with some nice pictures, and there is some very helpful information, even for those of us who have baked pies for years. I am so eager to try several of the recipes. 0 of 0 people found the following review helpful. A pie lover's heaven By My name is Mark So many delicious pies. The recipes are easy to follow and provide a lot of guidance. I also like all the wonderful photos.

It's pie--all grown up! Pomegranate. Fresh figs. Sea salt. Forget apples and blueberries. Today's trendy ingredients are unique, modern, and indulgent--and now you can find them in the pie plate in your kitchen! With more than 100 sweet and savory pie recipes--and extra recipes for crusts and toppings--Not-So-Humble Pies uses these fresh flavors to turn a simple dessert into something deliciously sophisticated. And these dressed-up pies look as good as they taste, so get ready to serve up a slice of the following: Blood Orange Curd Pie, Cardamom and Saffron Chiffon Pie, Apple, Brie, and Bacon Tart, Chocolate Acai Chiffon Pie, Pear Gorgonzola Tart. With these mouthwatering recipes--and impressive ingredients--it's as easy as pie to turn modest standbys into not-so-humble standouts. As featured on RecipeGirl!

"Sweet, savory, fancy or rustic, the word evokes warmth, and love, with pillows of whipped cream or nuggets of savory jewels that melt into a buttery crust. For many of us, it has always been (and will always be) PIE. Which is why, if you know someone like me, you might grab this book and stuff it in their stocking OR face. Trust me, either would suffice. This book is serious. Go grab two. One for you and one for me." --Nicki Woo blog
About the Author Kelly Jagers (Dallas, TX) is a recipe developer, food blogger, and founder of The Food Buzz Blog Awards nominated EvilShenanigans.com. She specializes in creating indulgent recipes featuring fresh, seasonal ingredients . . . and lots and lots of butter. Kelly has worked as a caterer and personal chef, and she also creates wedding and specialty cakes. Her recipes have been featured in The Food News Journal, The Cooking Club of America, and she is a member of The Learning Channel's Cake Crew.