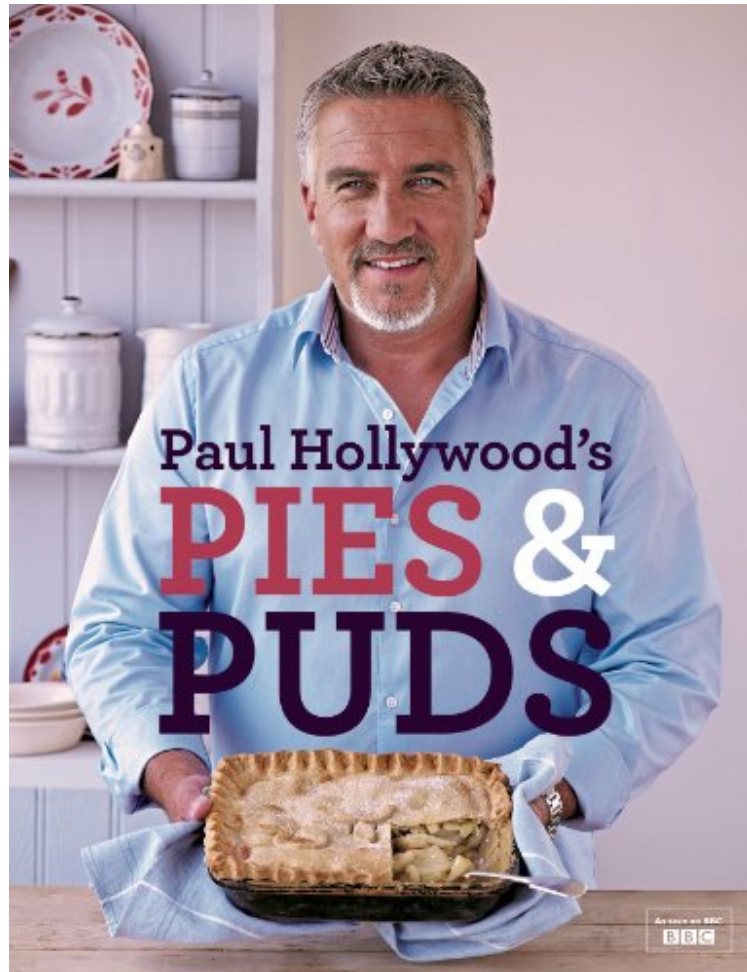


[FREE] Paul Hollywood's Pies and Puds

Paul Hollywood's Pies and Puds

Paul Hollywood

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Paul Hollywood : Paul Hollywood's Pies and Puds before purchasing it in order to gage whether or not it would be worth my time, and all praised Paul Hollywood's Pies and Puds:

0 of 0 people found the following review helpful. EXCELLENTBy KateExcellent cookbook. Simple recipes, clearly written with photos and some step by step directions. Only made one recipe so far but it came out perfectly. The ingredients are in metric but I have always used a scale and can easily do the conversions. There are a number of recipes I look forward to making. A little different in style than I am used to but am learning new techniques.0 of 0 people found the following review helpful. Terrific bookBy GevaPies and puddings I had forgotten , childhood memories . I've made a few of his recipes and they were all good . I am a rotten cook if I improvise so I obediently followed his clear instructions. I gave a copy to a friend as well.0 of 0 people found the following review helpful. NetbabeBy Judith A. ColbertI am a big fan of The British Baking Show. So I got a couple of his books one of Merry Berry's. I love this book! I've tried a few of the recipes they are delicious! I can't wait for the new show!

There is nothing quite like the smell of a scrumptious steak and ale pie cooking in the oven. There perhaps isn't anything better than the first taste of a caramel and coffee eacute;clair. From Britain's favourite expert baker comes a mouth-watering new book about two of our nation's obsessions: pies and puddings. Paul Hollywood puts his signature twist on the traditional classics, with easy-to-follow, foolproof and tantalising recipes for meat and potato pie, pork, apple and cider pie, lamb kidney and rosemary suet pudding, sausage plait and luxury fish pie. He will show you how to create inventive dishes such as chicken and chorizo empanadas, chilli beef cornbread pies and savoury choux buns. If that isn't enough, here you will find his recipe for the Queen of puddings, as well as spiced plum pizza, chocolate volcanoes and apple and Wensleydale pie. There are also regional recipes like Yorkshire curd tart and the Bedfordshire clanger, and a step-by-step guide to all the classic doughs from rich shortcrust to choux pastry. Paul Hollywood's Pies and Puds is simply a must-have. Whether you're a sweet or a savoury person, a keen novice or an expert baker: it's time to get baking pies and puds.

Everyone loves pies, everyone loves him. Three cheers all round, then, for these comforting recipes from the silver fox of baking. Delicious About the Author Paul Hollywood shot to fame with his role as a judge on The Great British Bake Off. He is the author of How to Bake along with Paul Hollywood's Bread, a tie-in to his television series. Having started out at his father's bakery as a teenager, he has worked as Head Baker at exclusive hotels including Cliveden and the Dorchester and he went on to launch The Paul Hollywood Artisan Bread Company, which now supplies Harrods among others. www.paulhollywood.com @PaulHollywood