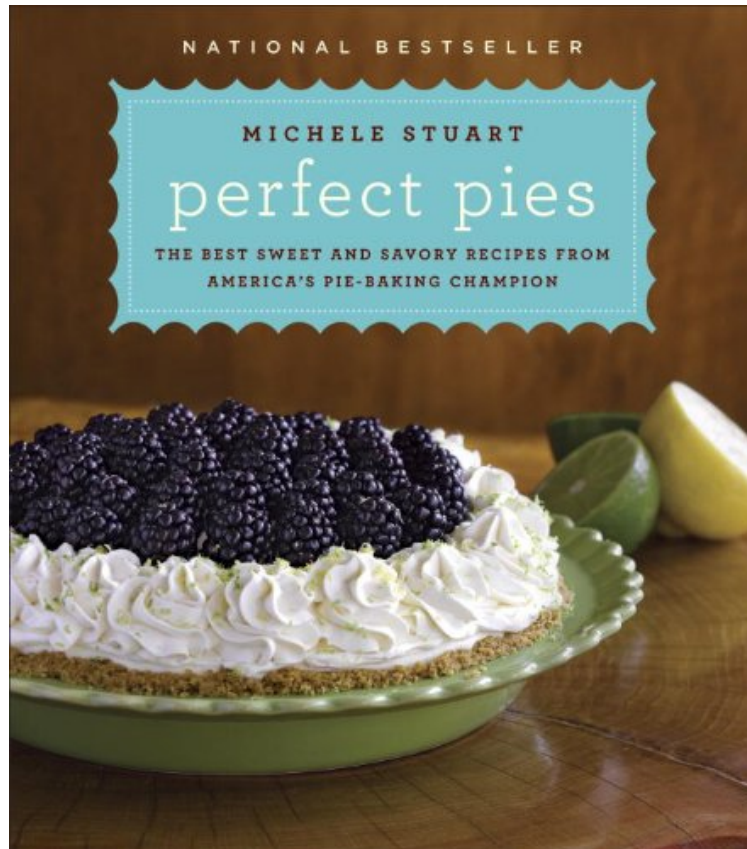


(Read ebook) Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion

Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion

Michele Stuart

*ebooks / Download PDF / *ePub / DOC / audiobook*



DOWNLOAD



+

READ ONLINE

#199683 in Books Stuart, Michele 2011-09-20 2011-09-20 Original language: English PDF # 1 8.30 x .82 x 7.30l, 1.58 #File Name: 0345524888224 pages | File size: 75.Mb

Michele Stuart : Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion before purchasing it in order to gage whether or not it would be worth my time, and all praised Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion:

1 of 1 people found the following review helpful. Perfect Pies every time!By JeriCBTruly perfect pie recipes are coming out of this book! Never having baked a pie "from scratch" I've always been intimidated by the crusts and complexities of producing a great pie. Perfect Pies started me out ground zero and every recipe I've tried has earned five stars from my family! The recipes are easy to follow and have produced stellar pies - tonight's pie is the Lemon Chiffon. Could you hold a moment while I groan in ecstasy as I take a bite of my pie?The novice could definitely bake a pie with Michele's direction. This book has recipes ranging from the easy to the more difficult even challenging the seasoned baker. My husband is ecstatic over my newly found pie baking kick. The pie recipes run the gamut of flavors and textures and there are pies of every kind. I heartily recommend this recipe book to anyone with a sweet tooth and "hankering" to bake a pie. Do it!0 of 0 people found the following review helpful. And I thought I made great pies. This lady taught me a thing or ...By Brenda ThomasonAnd I thought I made great pies. This lady taught me a thing or

two in the first few pages. Each one of her recipes that I've tried is a treasure! I quickly added them to my personal recipe collection. Everyone comments on her delicious pie crusts. Men love pies. This book is a good investment. I'm going to try her pumpkin pie for Thanksgiving. It will be a first for me to bake a pumpkin instead of opening a can of Libby's. 1 of 1 people found the following review helpful. One pie recipe your cookbook collection can't do without! By Elizabeth
This winter a friend and I started baking a pie a weekend while we watched Pushing Daisies - we made eight altogether, all from this book. After the second week, I knew I needed my own copy, and every pie we've tried has been fabulous. I've even become a convert to making pie crust from scratch! Of the eight we've made so far, raspberry is our favorite!

The smell of a pie baking in the kitchen immediately conjures up feelings of comfort, nostalgia, and love. Michele Stuart vividly remembers standing at her grandmother's apron hem as a child, as she fine-tuned (and improved!) family recipes that had been passed down for generations. Eventually, Stuart's lifelong passion for pie-making inspired her to open what would become the world-famous shop Michel's Pies. You don't have to travel to Michel's Pies in Norwalk and Westport, Connecticut, though, to taste Stuart's mouthwatering creations. Perfect Pies shares nearly eighty delicious recipes, many of them National Pie Championships winners: There are desserts bursting with fruit (Country Apple Pie, Blueberry-Blackberry Pie), crunchy with nuts (Chocolate-Pecan-Bourbon Pie, Maple Walnut Pie), cream-filled delights (Coconut Custard Pie, Lemon Chiffon Pie), and pies perfect for a party (Ultimate Banana Split Pie, Candyland Pie). And let's not forget Stuart's sensational savory creations, from Lobster Pot Pie to Quiche Lorraine to Italian Wheat Pie. Stuart also passes along easy recipes for Hot Fudge Sauce, Raspberry Jam, and Whipped Cream to top it all off. Stuart's secret, she says, is that her pies are "made by hand with love," but she doesn't neglect to advise you on the basic kitchen tools you'll need as she reveals essential tips and techniques, from how to roll out dough to the best way to make light and flaky crust. And of course she stresses the use of fresh, seasonal fruits and other wholesome ingredients. "The best pies are the ones that keep it simple," Stuart notes. So whether you're a pie novice, a weekend baker, or a seasoned pastry chef, Perfect Pies will help make everything you bake worthy of a blue ribbon.

.com Recipes from Perfect Pies Click on the photos below to download printable recipes from Perfect Pies. Blueberry Pie Recipe Chocolate-Pecan-Bourbon Pie Recipe Zucchini and Tomato Quiche Recipe Rave reviews for Michel's Pies "You owe yourself a visit to Michel's Pies, where pie fillings range from fruits and nuts to butterscotch to just about everything in-between." —The New York Times "I will definitely be ordering Michel's Maple Pumpkin Pie for my own family's Thanksgiving dinner." —Bobby Flay
Michele Stuart's Chocolate-Pecan-Bourbon Pie: finalist for Good Morning America's "Best Pie in America" About the Author Michele Stuart is the owner and pastry chef of Michel's Pies in Norwalk and Westport, Connecticut. Her pies have earned her twenty-six National Pie Championships Awards — mostly first place — in a range of categories. Stuart and her pies have been featured in The New York Times, and on Good Morning America and the Food Network, among other media outlets.