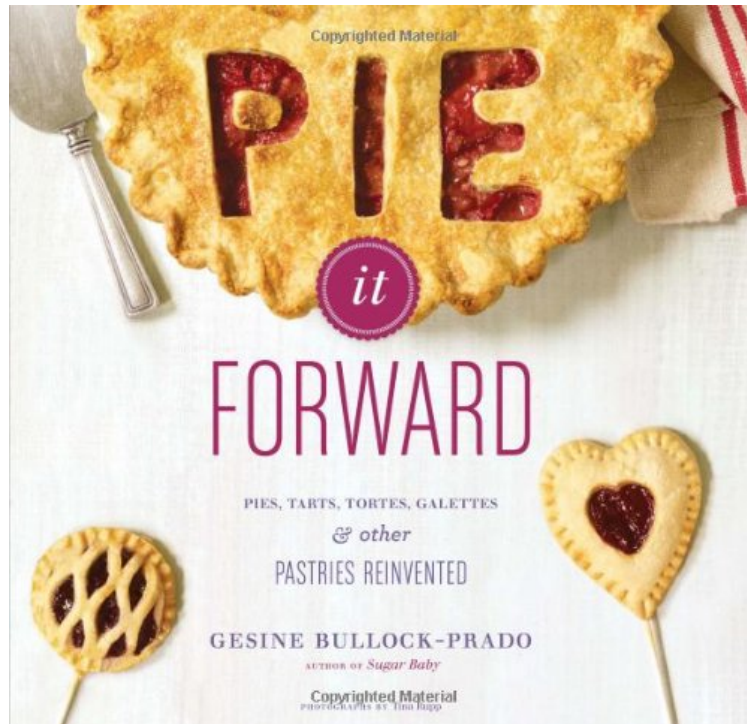


(Mobile book) Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented

Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented

Gesine Bullock-Prado

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Gesine Bullock-Prado : Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented:

3 of 3 people found the following review helpful. This takes the "blue ribbon" in my book! By Lori Judd LOVE, LOVE, LOVE this book! Coming from a long-time baker of pies and tarts, this is the best baking book I have ever read. I simply cannot say enough wonderful things about this book. It takes the "blue ribbon" in my opinion. It is such a pleasure to read, as it is written in a very well-organized form and covers EVERYTHING you'd ever want to know about a pie, tart, torte, or galette--be it history, the how-to of making one of these delectable creations, and Gesine's clever tricks of the trade. Her writing style is incredibly funny! Not only is this book so completely informative, it is one that has prompted me to laugh out loud many-a-time! When it comes to pie making, nothing has been left out of this book. One can tell that much careful thought went into it. It is a treasure--and simply the best of anything I've ever read about those luscious creations we know as pies. Thank you, Gesine. I give your book my highest recommendation. 3 of 3 people found the following review helpful. YAY! Grams and millilitres! By Becky You've already read other reviews about how great this. I wanna add to the greatness with the way the recipes are written. as a european with a completely different way of meassuring im so happy its written with grams, milliliters and celsius. That makes the book going from great to one of the best books out there. Im so sad i didnt found this book sooner, some of the recipes on pie-crust were new to me and that doesnt happen often when you are practically living on

pinterest. If you would buy one book about pies this year and don't own this - GET IT NOW! 1 of 1 people found the following review helpful. Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries. . . By K. J. Kalin I like it a lot, and I'm glad that I got it. I almost didn't, especially after reading one very nasty 1-star review. I think she's got a great sense of humor which shows in her writing. There are going to be many recipes that I just can't do: ones with nuts, chocolate, rhubarb, most berries, and I knew that going in, but I really got it to learn from her. In the short time that I've had it, I've used several of her tips with great success. I didn't really need another pie cookbook, but that pie virus is very strong. These aren't always traditional pie recipes, but she's got a good mix and it will give you ideas and you can learn a lot from Gesine and enjoy doing it. The background stories are very entertaining. MAYBE I will even try her quick puff (or blitz puff) recipe just to see if I can do it, and to see if I like homemade puff pastry. When I was a kid, and we had Pepperidge Farm turnovers, I always peeled off as much of the puff pastry as I could—usually back to just one see-through layer—before I ate it. That's how much I dislike it. I never use it in anything. Nevertheless, I am intrigued by her recipe and all of the steps are excellently illustrated, so I am seriously considering it. That shows you how good she is at teaching.

"It's a conundrum I can't understand. Someone's hankering for pie; you can see the pie-longing in their eyes. They want a delicious flaky crust, something with buttery overtones. They want fresh fruit—not a vague whisper of berry in a butter cream, but overt chunks of apple, discernible bites of berry. But it's just not done. You don't serve pie at special events like fiftieth birthdays, dinner parties, silver anniversaries, or, God forbid, at a wedding. To which I reply, 'Bullpuckies.'" And so begins *Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented*. Pie has always been a popular cookbook topic, yet in *Pie It Forward*, baker, confectioner, and pastry master Gesine Bullock-Prado unveils an entirely new frontier of pies, redefining what can be done with a piecrust and pastry shell. Expect lattice and cutouts with an entirely modern twist. Homemade puff pastry made easy. Individual pie pops to replace tired cupcakes. Surprising and wildly successful explorations with beer (Chocolate Stout Pudding Pie), exotic fruits (Yuzu-Ginger Rice Pudding Meringue Pie), and candy making (Earl Grey Truffle Tart). And there are the classics too—riffing on her German roots, her Hollywood background, and life on her Vermont farm—a Blueberry Brown Butter Tart, an Italian Plum Tart with a yeasted-dough crust, a tiramisu-inspired Espresso Tart, a Vermont Pizza Pie, and more. Including sweet, savory, layered, and miniature pies and tarts, Bullock-Prado presents these recipes with a voice that removes the intimidation factor and inspires readers to break out of the double-crust straitjacket and try her signature creations—and to laugh out loud along the way. For additional information, technique demonstrations, and more, please visit www.pieitforwardcookbook.com. Praise for *Pie It Forward*: "Delicious reworkings and inventions from Sandra Bullock's sister, including a truly quick puff pastry that's worth the price of the book." —New York Times Book Review "A slice of heaven." —US Weekly "In *Pie It Forward*, Gesine Bullock-Prado satisfies even the most demanding sweet tooth." —National Examiner "Pie It Forward by Gesine Bullock-Prado grabs you with the delectable cover, and holds you with its mouth-watering recipes. My favorite so far, the unbearably amazing pear and rhubarb cardamom custard pie, tastes both cozy and original in the best way possible." —Campus Circle "Work your way through her beginning section on crusts—the thing that scares bakers off pies—and you will be an expert from puff pastry to pizza dough. . . . When you've conquered these, it really is time to 'pie it forward' with Bullock-Prado's compositions that turn pie into art. To see them and her technique go to pieitforwardcookbook.com because words don't do them justice." —Cookbook Digest

About the Author Gesine Bullock-Prado, author of baking memoir *My Life from Scratch* and cookbook *Sugar Baby*, lives in Hartford, Vermont, with two dogs, seven chickens, ten Indian Runner ducks, six geese, two goats, and one wonderful husband. She uses her animals' eggs and milk in her commercial bakery and maintains historic apple trees and a large garden to bring pies to vibrant life. Bullock-Prado and her product line, Gesine Confectionary, have been featured on *Today Show*, *Rachael Ray Show*, and *Food Network*. This is her second cookbook.