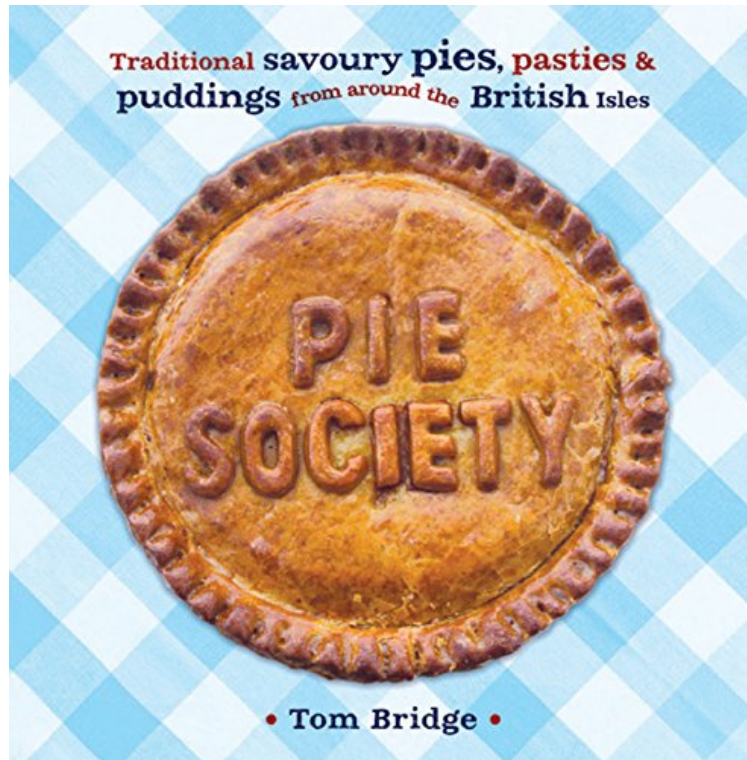


Pie Society: Traditional Savoury Pies, Pasties and Puddings from across the British Isles

Tom Bridge

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Tom Bridge : Pie Society: Traditional Savoury Pies, Pasties and Puddings from across the British Isles before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie Society: Traditional Savoury Pies, Pasties and Puddings from across the British Isles:

3 of 3 people found the following review helpful. Frickin' Fantastic By Christopher I've made two recipes from this book so far--both phenomenal. I was pretty surprised at my success because my cooking skills typically don't go beyond the microwave. But...the recipes are pretty easy to follow. They just require a little patience. A couple points worth noting: 1. Make your dough the night before 2. There were a couple of measures I didn't have and terms that I had never heard before. Make sure you have a scale and internet access. 0 of 0 people found the following review helpful. Great recipes By Elizabeth Jackson Great book, and good recipes! 0 of 0 people found the following review helpful. but in the end I guess I like the traditional fare By JustMe A decent read. Coming from England I was curious to see what might be added to my recipe collection, but in the end I guess I like the traditional fare.

BRITAIN IS A PIE SOCIETY We just love 'em. And this book is pie lovers' heaven, packed with scrumptious recipes for traditional savoury treats that are easy as . . . er . . . pie, to make, and even easier to eat. So, take a look inside, roll up your sleeves and get baking! INGREDIENTS: proper pastry, finest fillings, lovely recipes, added cooks

celebrities past present, historical nuggets, selected producers, foodie facts, tips suggestions, sauces, sides seasonings
METHOD: Mix all the ingredients in any kitchen, add alcohol as required, stir well, then relax have fun while you cook up a great British pie! Visit the book's dedicated site at <http://www.piesocietybook.co.uk/pie/>

"I LOVE it!! I read it on the train back to London – I was fascinated by all the stories and history of pies, and now can't wait to have friends round for dinner so that I can try out a couple of the Steak and Guinness pies – they sound scrumptious!! I'm sure it's going to be a winner!!" About the Author TOM BRIDGE trained at The Savoy and has created pies for many of the top UK producers. He has written 20 cookery books to date, cooked for the likes of Frank Sinatra, David Niven, Marie Osmond, Freddie Mercury and most European football clubs, and has been a regular on our screens for many years, including Richard Judy, Big Breakfast and The Great British Bake Off. Tom is a self-confessed pie nut!