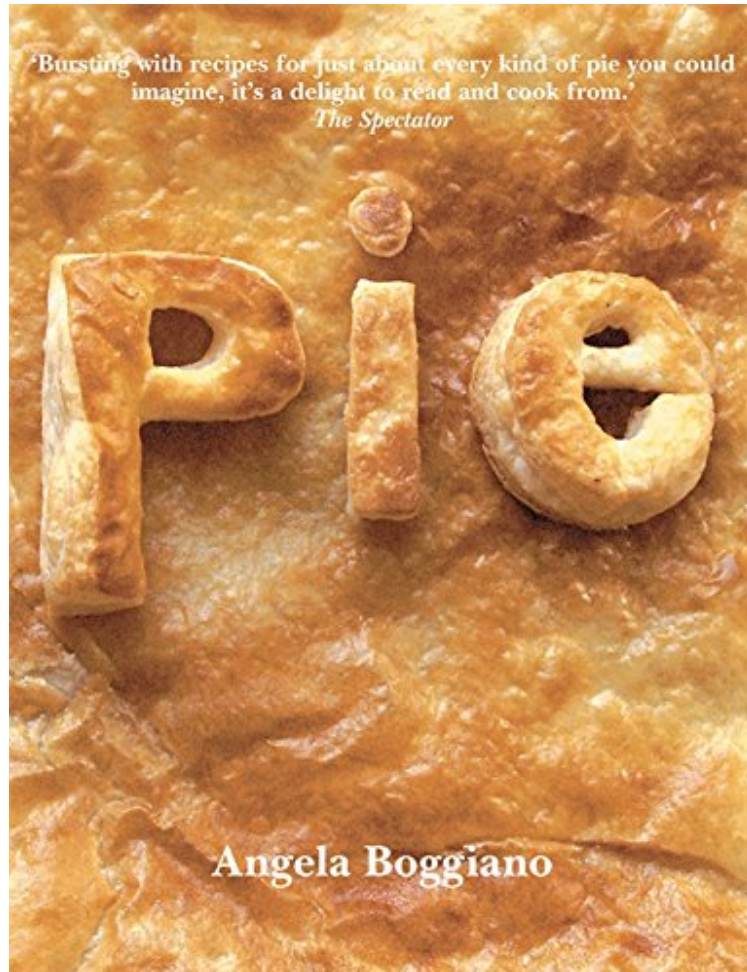


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Pie

Angela Boggiano

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Angela Boggiano : Pie before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie:

5 of 5 people found the following review helpful. Savory Pies - this book has them!By CatSttIWhile in Australia and Canada, I enjoyed meat pies. I have some recipes but wanted more and this book has them. Something not commonly found in the U.S. are hand held meat pies. There are some recipes for dessert pies but this is mostly a savory book. This book was initially published in the UK, so be prepared for metric and some variations in words, for example winter squash is called pumpkin. Vegetable suet is an ingredient in some of the recipes, which is a uniquely British item that can be purchased online but shortening could be substituted. This book also has recipes where things are wrapped in pastry such as Beef Wellington. There are the typical pot pie and shepard's pie type recipes and some uniquely British such as Mowbray pork pie. The first section is dedicated to the art of making the pastry (shortcrust, cheese, flaky puff, potato, whole wheat, no wheat, etc.). Pastry is the key to a great pie!0 of 0 people found the

following review helpful. Great book with plenty of new ideas. By David A. Arzuaga I've made a few of the pies in this book and they're always begging for seconds. The curried soccer pies were a gamble that paid off, the curried chicken filling is so good you could just serve it over rice if you wanted to. The apple pie with cheddar cheese crust is quick and easy to make, a nice twist on a classic. The chili pie is a nice hearty pie which is a great dish to serve when you have the guys over. Over all, I highly recommend this book to anyone willing to go beyond sugary sweet pies and dive into the world of savory pies as well. 5 of 5 people found the following review helpful. my favorite cookbook and the best pie cookbook ever By caliboy I was pleasantly surprised by Angela Boggiano's new cookbook. The format of the book is as sumptuous as the recipes themselves - beautiful photos and a really lovely and effective design and layout. Angela covers, in several sections of the book, all the different aspects of pie crusts - the most important part of a pie, to my mind. In America, when we think pie, we think sweet (apple, blueberry, lemon meringue, etc.) and there are many great sweet pie recipes to be found here - but elsewhere, and especially in the U.K., when one says pie, more often than not, one means a savory dish (pork pie, fish pie, meat and potato pie) and it is with these recipes that the book shines. With any cookbook, the real test is whether I can recreate the dishes in my kitchen and I have had great luck with several of Angela's recipes: braised lamb shank pie; beef and beer pie; lamb, mint pumpkin pie (great!) and I make raised pork pies as a hobby - I have even had wooden pie forms made by a local wood turner - and Angela's pork pie recipe is perfect. There are several sections of pie info/lore throughout the book - a favorite one covers M. Manze's Pie and Mash (Potatoes) Shop - a mecca for pie eaters and a side trip that we make every time we are in London. This book is a welcome addition to my kitchen!

One way or another, whether we buy or make them, we eat pies by the millions. From the football terraces to the family table, pies have always held a special place in food history. A pie is an ingenious idea - meat, vegetables or fruit develop their finest flavours when cooked in their own juices and encased in a pastry crust. Pies have been enjoyed from at least the 9th century, when the Abbey of Fontenelle in France received an order for 38 goose and 95 chicken pies. Both filling and crust have equal importance and over the years a multitude of recipes have been developed, each one proclaiming to be the best. Pie presents the story of this tasty dish. Each pie has a story to tell, a history of provenance, pie-makers, innovation and experimentation. Pie shows you how to master the art of pastry making and how to transform even the most frugal filling into a luxurious meal. Simple to make and impressive to serve, pies can be enjoyed in an infinite variety of styles, from the portable Cornish pasty to the comforting and hearty steak and kidney pie or the delicious and more exotic calzone.

'It's your bible ... full of classic recipes.' Sunday Times 'Bursting with recipes for just about every kind of pie you could imagine, it's a delight to read and cook from.' The Spectator 'A charming book. With a pie in the oven, all's right with the world.' Delicious About the Author Angela Boggiano is an experienced writer and food stylist who has worked for numerous magazines, including BBC Good Food, Olive, Delicious, Vegetarian Good Food Magazine, Food and Travel, and the Guardian magazine. She has worked as a food stylist on a range of TV programmes including the Nigella Bites Series, Ainsley's Big Cook Out, Meals in Minutes and Friends For Dinner.