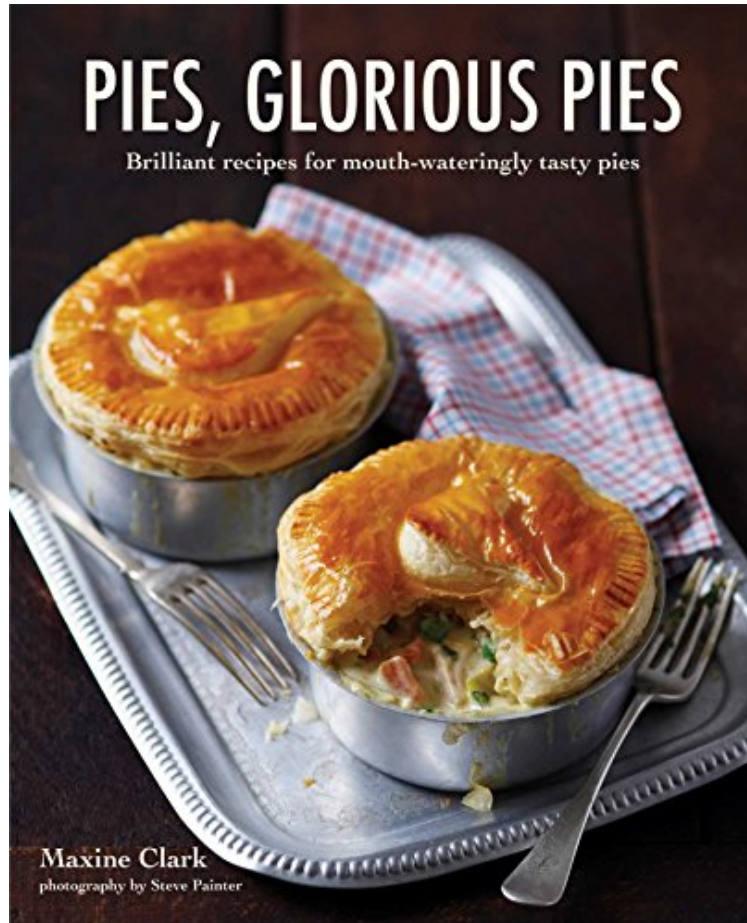


[Mobile book] Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies

Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies

Maxine Clark

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Maxine Clark : Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies before purchasing it in order to gage whether or not it would be worth my time, and all praised Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies:

7 of 7 people found the following review helpful. Wonderful addition for someone who wants good instructions savory piesBy PossumI first saw this in Crate Barrel and instantly knew I had to have it because I have a shelf filled with sweet pie books (I admit to a pie obsession), but they tend to only have small sections devoted to savory lunch/dinner pies.Another reviewers main comment was "too foreign" so let me clear to start - the writer was born in Scotland and pretty much anytime you have a pie book that strays away from sweet pies they author will be from across the pond. Most of the non-American ingredients can easily be substituted via a google search or bought online - I actually really want to find out what mushroom ketchup tastes like!The writer offers some wonderful tips laid out in a good condensed fashion so if you want to attempt these pies or any other pies, I HIGHLY recommend you read the first few pages rather than skip to the recipes. Also a big thing with me - STEP BY STEP PICTURES with all of the

crust recipes and pictures of all of the final products. I found these super helpful to reference. Overall, this is a book for you if: * You're having issues with baking crusts and want to have a reference guide with handy step by step instructions and pictures * Want to try a new variety of crust (this book has basic short crust, rich short crust, rough puff pastry, cheat's rough puff pastry, french butter pie pastry, american pie crust, and rich hot-water crust) * Are looking for a good mix of savory pies (3/4's of the sections are for savory pies) * Have a sense of adventure - a lot of the recipes are not what your average American is used to 5 of 5 people found the following review helpful. Pies! By pdpdA bit complicated but so much fun to use- Any and everything you want to know about pies, pie crusts, tricks to make it all come out. Covers "meal" pies as well as sweets! And it is just a beautiful book. 1 of 1 people found the following review helpful. What fun to serve at a dinner party By heykron What fun to serve at a dinner party.... to present a beautiful English meat pie, with little blackbirds (pie vents) poking out - quite a show. And the beauty of English Pies for company, you make them ahead - toss a salad - and enjoy your guests from the moment they arrive.

Whether savory or sweet, there's something irresistible about breaking through that golden pastry crust and tucking into the succulent filling. One of the best ways to appreciate seasonal ingredients with very little fuss, they have always been a favorite dish and with these brilliant new recipes that won't change anytime soon! Take a pie masterclass and learn Tips and Techniques for preparing the most perfect of pies as well as failsafe recipes for classic pastry crusts. Everyday Pies are simple yet tasty recipes for pies that will always be met with a smile at the dinner table; from a timeless Steak and Kidney Pie to a Sausage Lattice Slice. When entertaining, there is no match for a Posh Pie. Impressive dishes include a Beef and Smoked Oyster Pie and a Medieval Banquet Torta. If you want a quick bite on the go, Portable Pies include Classic Cornish Pasties as well as gourmet options such as Five-spice Venison Puffs. Finally, try one of the huge variety of Sweet Pies, which range from a rustic Spiced Baked Apple Pie or Pumpkin Pie to an indulgent Mississippi Mud Pie or Mango Curd Pavlova Pie. Whatever the season and whatever the occasion, there is a glorious pie to please.

About the Author Maxine Clark trained as a chef at Leith's School of Food and Wine. She taught gourmet cookery holidays for chef Alistair Little's Tasting Places in Italy for 20 years. She is the author of many books, including *Flavors of Tuscany* and *Tarts* for Ryland Peters Small.