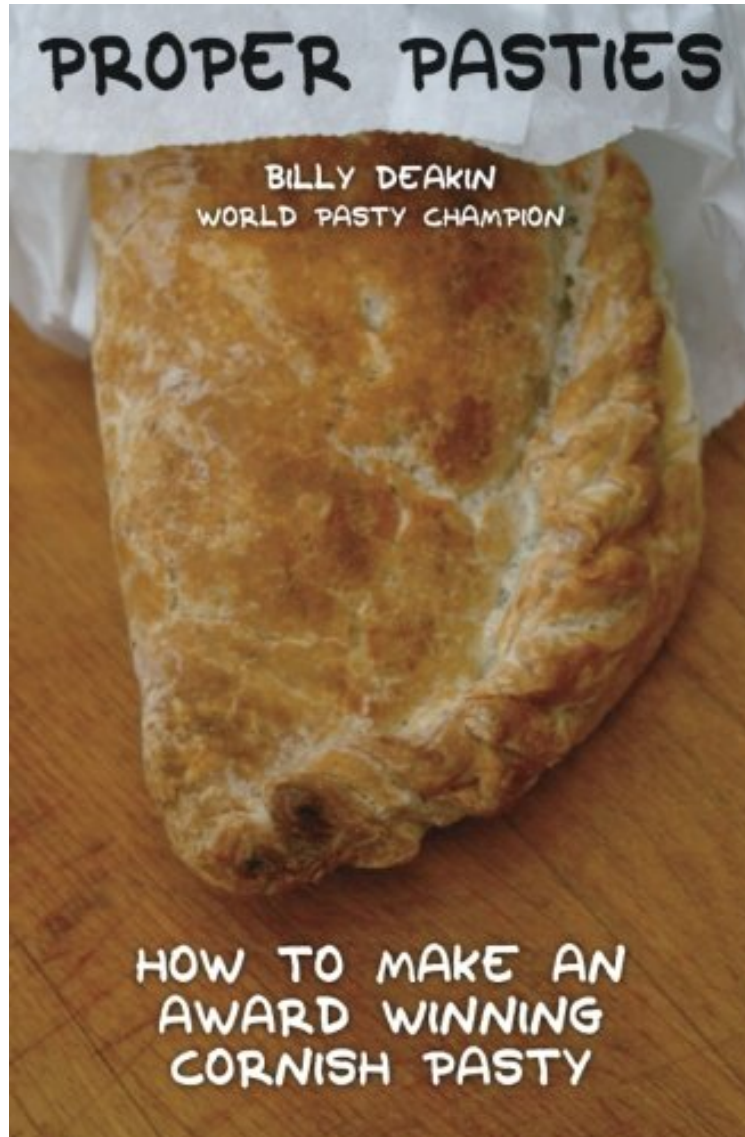


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Proper Pasties: How To Make An Award Winning Cornish Pasty

Billy Deakin

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Billy Deakin : Proper Pasties: How To Make An Award Winning Cornish Pasty before purchasing it in order to gage whether or not it would be worth my time, and all praised Proper Pasties: How To Make An Award Winning Cornish Pasty:

2 of 2 people found the following review helpful. Loved this book.By Katy MIT's like having a pal come over for a recipe swap! Great recipes. Several of the pastry, including whole "meal" (I'm assuming after reading the recipe the author means whole wheat) and gluten free, and lots of fillings. Yes, for those of us who live in the States, there a bit of

translation to be done, but there is a chart in every regular cookbook (Betty Crocker, Joy of Cooking, Better Homes and Gardens to name a few) that makes it simple. Knob is an ambiguous term, I never know exactly how much butter I use in these situations either (sometimes none!), just to taste, some...in tiny pastries around 1/8-1/4 teaspoon up to a pie maybe 1 tablespoon. It's personal preference. Very much worth adding to your specialty cookbook library. 14 of 16 people found the following review helpful. Enjoyable read but somewhat disappointed....By W. Earp While this was an enjoyable read with lots of history, and the author has a friendly and humorous style, I was a bit disappointed when it came to the actual recipe instructions. First, I would have liked to have been told more clearly up front that the book was written somewhere in the British Isles and so the references to some of the ingredients he used were to brands from over there. For instance, he is very particular about what kind of flour he uses and what kind to definitely avoid, but since there is no brand reference for the U.S. it would take a bit of research and maybe some trial and error to find the right stuff here. The author makes a point that the flour used is extremely important and that even when one uses the right kind of flour, it can behave or taste different between various brands. Alas, no help on which ones he found to be satisfactory. Same for the brand of shortening recommended. I don't recognize the brand. Also, it would have been nice to have both American and British measurements listed for the ingredients instead of just British--after all, it is being promoted in the U.S. too. One needs to convert grams to cups or ounces, and I have no idea how to translate "a knob of butter." I wanted the exact recipe he used to win the championship, not to have to guess ingredient amounts and wonder if my knob of butter is the same as the one he measures out. After sharing the recipe for the pasty that won him the Amateur Cornish Pasty World Championship two times, he gives quite a few recipes for pasty variations including some that pay tribute to cuisines from around the world, dessert pasties, and also vegetarian and gluten free versions. Many of them look quite delicious. The actual award winning recipe only takes up a few pages and then there's the other variations. But a good deal of the book tells about the history, "scandals" and some of the politics of the pasty. If you are interested in having all that pasty lore to reference in the future you will find it of value. If you just want to get right to the secrets of creating his award winning pasty for yourself, all of the rest of that stuff may seem extraneous. Still, as stated above, the author has a very friendly and encouraging style and his humor is apparent but not overdone. I found his writing style quite charming. With some of the changes made as described above, I would have been more satisfied with the book. 0 of 0 people found the following review helpful. Five Stars By flowergirl Just what I was looking for ...receipes and history.

In "Proper Pasties" Billy Deakin, 2 times World Pasty Champion, delves into the colourful history of the Cornish pasty and what it means to the Cornish people. From tin mining and pilchard driving in Cornwall, to the 2012 "pasty tax scandal" and beyond, the book discusses the pasty's history, and why it's so popular today, before sharing more than 20 pasty recipes including the award winning recipe Billy used to win his 2 World Pasty Champ titles. 2nd edition - now contains both Imperial and metric measurements for all recipes.

About the Author Billy became the first ever World Pasty Champion at the inaugural World Pasty Championships in 2012, and successfully defended his title in 2013 proving he could indeed make a proper pasty! Billy grew up with a passion for cooking. He has appeared on TV's Masterchef twice, and has had his recipes published in The Guardian and on a number of websites, often under the pseudonym Judith Stone.