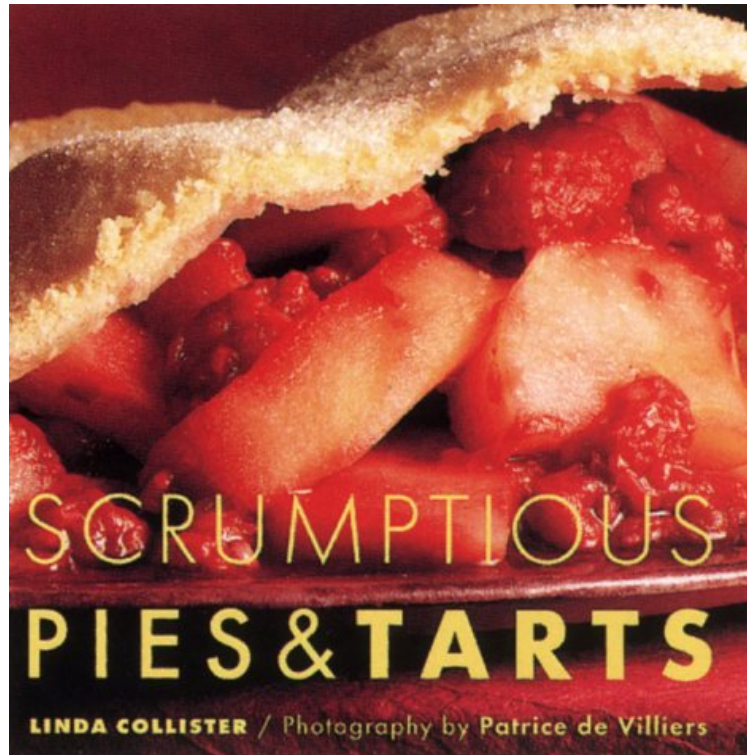


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Scrumptious Pies Tarts

Linda Collister

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Linda Collister : Scrumptious Pies Tarts before purchasing it in order to gage whether or not it would be worth my time, and all praised Scrumptious Pies Tarts:

10 of 10 people found the following review helpful. Brings pie-making down to a do-able level.By LBBMaking pastry is perhaps the bane of all bakers, even the professional ones. But with this book, the process will hopefully be made easier and certainly less painful.The book begins with a short introduction on what a pie is (a delicious combination of filling and pastry), and then moves on to the basics in making pastry. Unlike other baking books that take up pages and pages outlining the process, this book sums it all up quite succinctly in just three pages.Move on from there into fruit pies, classic tarts, fruit tarts, nut tarts and pies, as well as French and Italian pastries like the creme brulee tart and the torta di zabaglione (ooh la la!).Like all of Linda Collister's previous books, Sweet Pies and Tarts doesn't skimp on the gorgeous photography. It's worth way more than what you have to pay for this book.

This series of quick and delicious recipes by Linda Collister showcases different types of baking and baked goodies - including Chocolate, Cookies, Biscotti, Flavored Breads and Pies Tarts Scrumptious Pies Tarts - hot or cold, bursting with fruit or filled with cream, pies and tarts are perfect for desserts. Linda shows how to make easy delicious pastry and offers 32 irresistible recipes, including all-time favorites as well as new creations.

About the AuthorLinda Collister is the author of two landmark titles on bread making, The Baking Book and The

Bread Book. Both were best-sellers around the world, and the latter was runner-up for the 1993 Andre Simon Award. Linda trained at La Varenne school in Paris and the Cordon Bleu School in London. She cooked for Queen Elizabeth, the Queen Mother, for several years, before moving to Paris where she researched and tested recipes for Anne Willan's seminal book French Regional Cookery. On her return to London, she became Food and Cookery Editor of Woman Home magazine from 1984-1990.