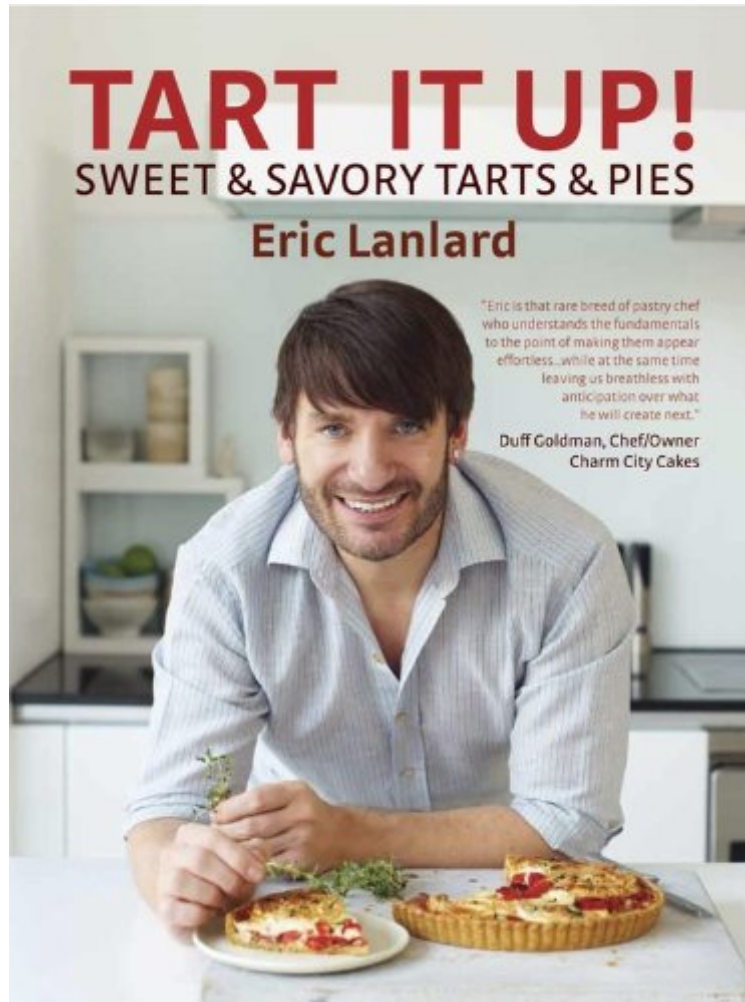


Tart It Up

Eric Lanlard

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Eric Lanlard : Tart It Up before purchasing it in order to gage whether or not it would be worth my time, and all praised Tart It Up:

0 of 0 people found the following review helpful. Great unique recipesBy NateThis book has some great unique recipes that you can't find online. It really helped you step by step with crusts and has some great tips. So far every tart I have made from this book have received RAVE reviews from family and friends. They all want to thumb through this book once they ask me where I got the recipe.0 of 0 people found the following review helpful. I would recommend this.By Olena RichardsonA lot of good practical recipes, we are using them and liking the food. Very good puff pastry dough in this book, the one which worked!0 of 0 people found the following review helpful. Five StarsBy Lindagreat

From a 'proper' quiche Lorraine to an indulgent raspberry cheesecake pie, Eric Lanlard, bestselling author of *Cake Boy*, shares his secrets for creating great pies and tarts every time. Pies and tarts are the ultimate comfort food. Whether sweet or savory, elegant or hearty, they are great for relaxed entertaining, family get-togethers and even weekday suppers. In this irresistible book Eric Lanlard, AKA *Cake Boy*, demonstrates how to make the best pastry and shares his favorite recipes for sweet and savory tarts and pies. His recipes include classics with a twist plus ideas inspired by his travels, using deliciously imaginative flavor combinations. In the first part of the book, *Pastry Basics*, Eric shares his professional expertise and provides step-by-step instructions for making every type of pastry - shortcrust (sweet and savory), puff, almond, chocolate and brioche. There is a wealth of helpful baking hints to ensure a great bake every time. In addition to the recipes in *Savory Tarts Pies* and *Sweet Tarts Pies*, there's a selection of quick bakes using ready-roll pastry plus delicious accompaniments and side dishes. With foolproof recipes for tarts and pies that look and taste great, this wonderful book is a great way to bring some of Eric's culinary magic into your kitchen every time you bake.

From Booklist*Starred * No stone fruit or vegetable, for that matter, is left untouched in the third collection of amazing tart and pie recipes by British master pâtissier Lanlard, who claims such celebrities as Madonna and Sir Elton John among his clientele. True, there's a fear of pastry making among many home chefs and bakers, but Lanlard quickly dismisses such concerns not only by featuring a dozen recipes for pastry basics, but also by including a handful of quick savory and sweet dishes using store-bought dough. (Try a quick fish pie or cinnamon sticks to impress guests and yourself.) The color photographs are glorious (although not every recipe has such accompanying illustrations) and highlight the occasional step-by-step instructions. Food combinations are not always usual and include sausage and apple, rhubarb and strawberry tarts, and treacle and calzone (using brioche dough). Although Americans might dispute Lanlard's choice for achieving the best pumpkin-pie results (butternut squash), there are nearly 100 reasons herein for calling him the Pie and Tart Boy. --Barbara Jacobs

About the Author: Eric Lanlard is a master pâtissier. He has changed the face of British patisserie, earning himself a reputation for awe-inspiring cakes and a celebrity clientele. He has been twice winner of Continental Pâtissier of the Year and with numerous TV appearances, he is fast becoming a celebrity himself. His TV appearances include *Masterchef: The Professionals*, *Mary Queen of Shops*, *Great British Bake Off* and two series of Channel 4's *Baking Mad* with Eric Lanlard. Aware that there was a demand for inspirational cakes created on a bespoke basis, Eric launched *Savoir Design* in 2000, taking direct commissions for *Cake Boy*, his cake emporium and cookery school.