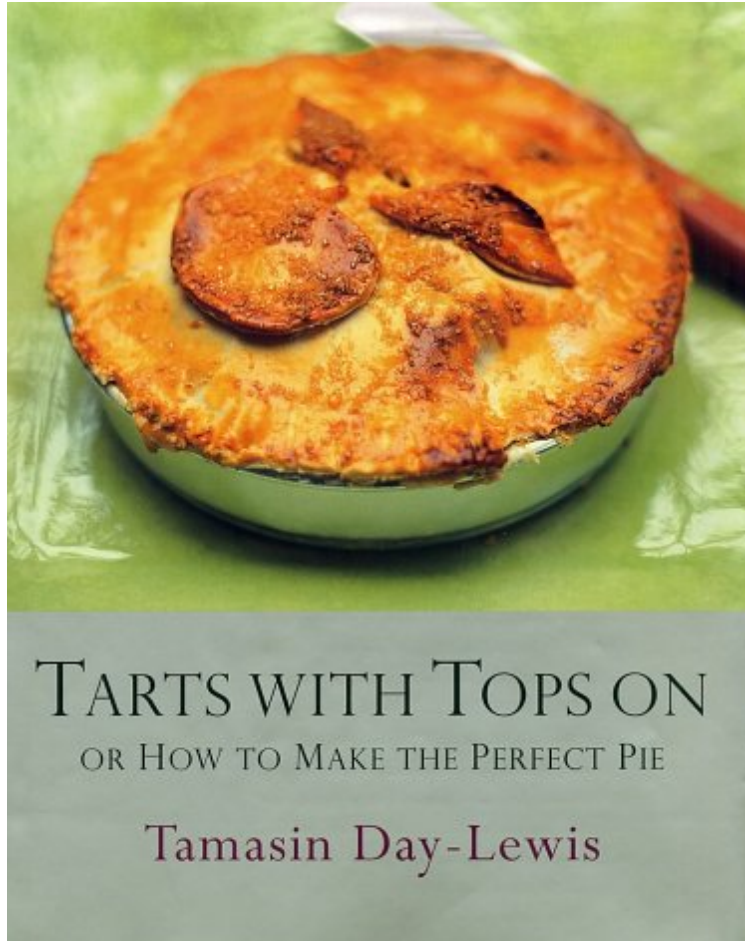


(Free) Tarts With Tops On or How to Make the Perfect Pie

## Tarts With Tops On or How to Make the Perfect Pie

*Tamasin Day-Lewis*

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**Tamasin Day-Lewis : Tarts With Tops On or How to Make the Perfect Pie** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tarts With Tops On or How to Make the Perfect Pie:

4 of 4 people found the following review helpful. ABSOLUTELY WONDERFUL!!!!By Susan BatzI am so thrilled with this book. I bought it after I purchased "The Art of the Tart" by the same author. Both books are simply wonderful. No duplicate recipes. If you want to bake an unusual, totally delicious pie, savory or sweet, check this little book out. She loves what she does, borrows recipes from friends, and reading her books are soul satisfying. A real treat. I have made quite a few recipes from both books, have gotten rave reviews on all of them. Treat yourself, family and friends to the wonderful recipes in these books. You won't be sorry.0 of 0 people found the following review helpful. Five StarsBy Judy N.a gift because I already own it and it's great0 of 0 people found the following review helpful. Should try harderBy CustomerNothing new, pretty basic. disappointing.

"Is there anyone who doesn't inwardly melt at the sight of a golden glazed pie crust with its little cottage chimney of

steam wafting the scent of buried juices, the auguries of delight of what lies beneath A classic steak and kidney, a soothing chicken pie, the crisp crumbliness of a raised hot water pie crust, the sugar-topped exuberance of a fruit pie, its crackling of sweetness concealing the acid fruit below, the buttery spiced whiff of an apple pie..."Tarts with Tops On is a celebration of the pie, this most traditional, comforting, and delicious of foods, as enjoyable in the making as in the eating. Tamasin Day-Lewis draws upon classic combinations to create her own versions of many savory pies, such as Bacon and Egg Pie; the Cornish Pasty; Tourte de Pacques, a traditional Easter pie with eggs, artichokes, and spinach; Hunter's Pie; and a delicious Feta, Rice and Yogurt Pie. There is a selection of Other People's Pies, Sweet Pies, and a chapter on American Pies that includes Shaker Lemon; Key Lime; Mississippi Mud and Jefferson Davis Pies. Tamasin shows how to make pastry for every type of pie, easy infallible recipes that produce pastry invariably superior to anything you can buy. Savory or sweet, simple or sophisticated, traditional or innovative, Tarts with Tops On has a pie to impress for every occasion.

From Publishers Weekly In her first American publication, British food writer Day-Lewis presents sweet and savory pies, covering English, American and traditional pies. Many of her savory pies, accompanied by helpful full-color photos, are wonderfully hearty, such as Galician Pork and Sausage Pie and Somerset Pork Pie with Cider and Apples. There's also the delectable Rabbit Pie, made with prunes, apple cider, bacon and sage, as well as Salmon Baked in Pastry with Ginger and Currants. Day-Lewis naturally offers a version of the Shepherd's Pie ("the classic Monday supper after a Sunday roast"). She includes a selection of raised pies, such as the Melton Mowbray Pork Pie, with pork shoulder and back bacon, as well as a Game Pie, which can be made with pheasant, partridge or grouse. Her sweet pies are just as classic and comforting, such as a Sour Cream Apple and Walnut Pie; and in a section devoted to American pies, she includes recipes for Pecan Pie and Mississippi Mud Pie. Copyright 2003 Reed Business Information, Inc. 'A delightful collection of sweet and savory pastries... posh pies, everyday pies, new pies, old forgotten favourites; a greedy celebration of crust and filling' -- Nigel Slater OM (THE OBSERVER) 2/11/03 'With sensuous photos by David Loftus and Day-Lewis's own voluptuous prose... well, never before have we found homemade pastries to be so sexy.' VANITY FAIR (Oct 03) 'Is there a more enthusiastic cookery writer than Tamasin Day-Lewis? 'Tarts with Tops on' is her stupendous follow up to 'The Art of the Tart'. It's subtitled 'How to Make the Perfect Pie... what are you waiting for? Get baking!' WATERSTONE'S BOOKS QUARTERLY 'Tarts with Tops on is the provocative title of the latest book by our food writer Tamasin Day-Lewis. Her new book is actually about how to make the perfect pie, with recipes for savoury and sweet classics, such as bacon and egg, Cornish pasty and apple, plus Key Lime, Mississippi Mud and Shaker Lemon.' COUNTRY HOMES INTERIORS (Oct 2003) 'The title is suitably, but mildly, naughty and the prose has all of Lawson's posh and flirty tones: mental back-burners, culinary boulevards and lots of delectable scrumminess. The pies themselves look good enough to eat.' HAM HIGH (14 Nov 03) '... a stimulating collection of sweet and savoury pies that tingles the tastebuds.' CAKE CRAFT DECORATION 'Tis the season for pie I think. Here is a no nonsense cookbook that confirms what I have been preaching for years, that there really is a pie for every occasion. If you are not convinced and think pies are old-fashioned or boring then Tamasin Day-Lewis will convert you with her range of traditional and innovative recipes.' EPICUREAN LIFE 'No-one quite does a pie like the English. Although, as Day-Lewis concedes, the Americans also know a thing or two about sweet pies. Her engaging and intelligent voice contributes a large part to the success of this collection, as do the thoughtful balance of recipes and the lovely presentation.' GOURMET TRAVELLER 'There can be no current English food writer delivering a regular slew of recipes to her public who does it more entertainingly than Tamasin Day-Lewis. What is more, her recipes work. She is often referred to in this house... Very good stuff... She writes as she speaks: often firm in her instructions, but always cheerful.' PETITS PROPOS CULINAIRES (Dec 2004) About the Author Tamasin Day-Lewis is widely regarded as one of the top food writers today. She is a regular contributor to Vogue, Vanity Fair, and The Daily Telegraph. Her first U.S. publication, The Art of the Tart, was published in 2001. Tamasin has just launched her first food show in Britain, Tamasin's Weekends. She lives in western England and Ireland.