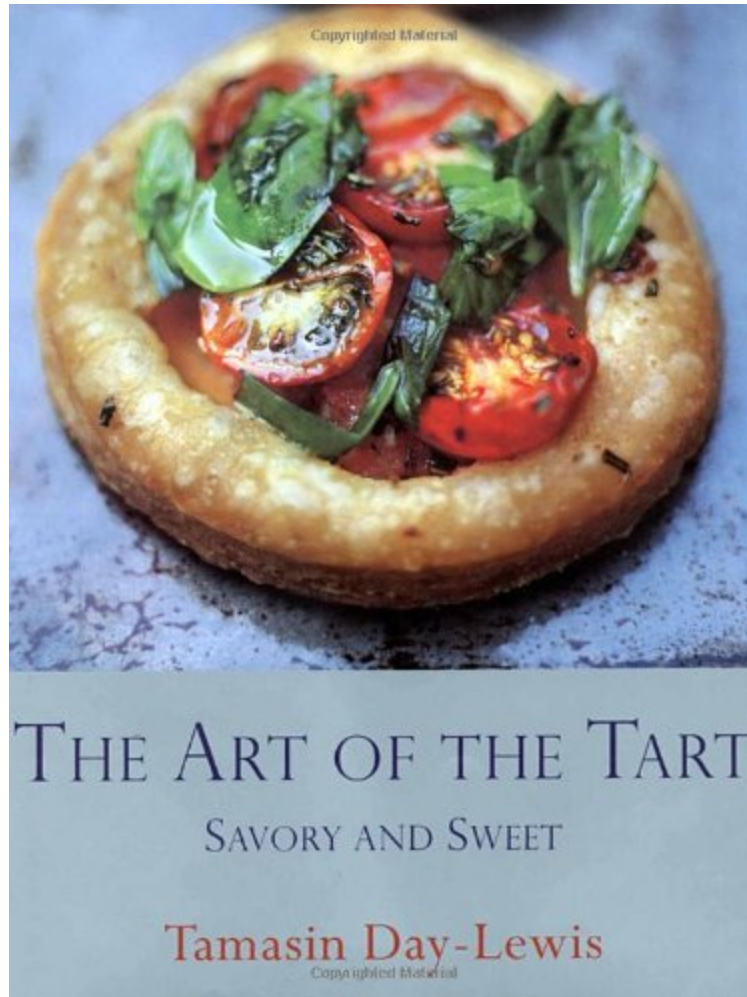


[Free download] The Art of the Tart: Savory and Sweet

## The Art of the Tart: Savory and Sweet

*Tamasin Day-Lewis*

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**Tamasin Day-Lewis : The Art of the Tart: Savory and Sweet** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of the Tart: Savory and Sweet:

1 of 1 people found the following review helpful. Beautiful, wonderful little bookBy Susan BatzThis little book is a treasure. I have her companion book, Tarts with Tops On, also, and they are both wonderful. She has GREAT tart recipes that seem to work for me every time. I get rave reviews whenever I make one of her tarts. Both savory (my favorite) and sweet are represented, and even though she's from England, if you live near a reasonably stocked grocery store, you should have no problem getting the ingredients. I own lots of pie and tart books and these two are some of my favorites. BUY IT....you'll be so happy you did, and so will all who eat from it!0 of 0 people found the following review helpful. Five StarsBy G. AdamsWonderful!0 of 1 people found the following review helpful. Three StarsBy I.PfeiferThe book is in good condition, however I was disappointed in the content.

Tarts are the perfect self-contained treat, a delectable indulgence. In this special collection, Tamasin Day-Lewis provides classic recipes and new twists for an assortment of savory and sweet tarts. She explores the rituals of their preparation, from rolling to primping and patching to whisking, all of which make tarts the most satisfying of foods to make and to eat. The home chef is taught to prepare a variety of crusts from easy-to-follow directions. The most difficult step is trying to figure out which of the mouth-watering fillings to use. Included is everything from Sweet Corn and Spring Onion Tart to Rhubarb Meringue Pie. Beautifully designed, featuring more than fifty full-color photographs, and sumptuously filled, *The Art of the Tart* is sure to be the perfect addition to any cookbook collection.

Tamasin Day-Lewis writes so beautifully, so eloquently, and so descriptively that it's almost impossible to choose which of her exceptional, delectable tarts to begin with. Her tone is warm, friendly, and generous, and her attitude towards food and cooking will make you nod and smile and want to read this cookbook aloud to anyone who'll listen. She laments that the "current speed-addicted climate" has pushed so many of us to give up cooking from scratch. We have been convinced to make questionably nutritious fast food instead of relishing the relaxation, pleasure, enjoyment of not just preparing good food, but of eating it in the way it is meant to be eaten--by savoring it slowly. Early childhood memories of standing on a kitchen chair, cuffs covered with flour, making her first tarts, and then impatiently biting into a hot jam tart and the sweetly searing pain that results inspired Day-Lewis to write this book. Tarts, she argues, are superior fast food. With practice, the dough can be made quickly and in batches large enough that there's no need to make the dough every time. Fillings can be as simple as the onions, eggs and cream necessary for the Onion Tart. And longer recipes are just longer, not any more complicated or difficult to follow. "Anyone reading this book," says Day-Lewis, "should not doubt his or her ability to achieve every one of the recipes." She assumes "basic skills and competence," and a bit of curiosity. Many of these recipes are remakes of old favorites, but because Day-Lewis is writing in the U.K. and Ireland, most of those old favorites are brand new in America. The Leek, Potato, and Oatmeal Tart is a substantial cold-weather dish made with oatmeal crust filled with garlic, leeks, potatoes, and cheddar. Treacle Tart is "gooey, gooky, toothachingly sweet," best served with "a solid spoonful of clotted cream slipping deliquescent from the slice, turning buttery at the edges as it slides." How can anyone read that and not start checking the kitchen for ingredients? Divided by the chapters "Savory Tarts," "Sweet Tarts," and "Other People's Tarts" (try Nigel Slater's Broccoli, Blue Cheese, and Creagrone; Fraiche Tart and Richard Corrigan's Banana Tart), the book is sprinkled with vibrant color photographs of lusciousness such as the Peach, Vanilla, and Amaretti Tarte Tatin ("amber-hued ... speckled with vanilla and sticky with caramel") and the bright yellow Corn and Scallion Tart with a Polenta Crust. Day-Lewis is inventive, as is evident with recipes such as Monkfish Tart with Bearnaise, Tomato, Goat's Camembert, and Herb Tart; Rhubarb, Honey, and Saffron Tart; and Brucire;leacute;ed Black Currant or Blueberry Tart. If your taste buds (or those of your audience) are less adventurous, you can start with Asparagus Tart, Potato, Garlic, and Parsley Torte, or Quiche Lorraine. And no one will ever turn down a "state-of-the-art" Lemon Tart, a Strawberry Tart ("voluptuous ... and glazed to gooey perfection"), or Simon Hopkinson's Chocolate Tart ("If there is a heaven, this is it," says Day-Lewis). Whatever your time frame, your kitchen comfort level, or your palate, Day-Lewis will leave you with your cuffs in flour, composing a thank-you note in your head to this most delightful author. --Leora Y. Bloom  
From Publishers Weekly  
Tarts, when done well, are gorgeous creations--their fillings displayed in buttery crust like jewels shown on velvet. Day-Lewis (*The English Woman's Kitchen*; *West of Ireland Summers: A Cookbook*) does not disappoint; in addition to delectable recipes and luxurious photos, her prose itself is exquisite. Even the most jaded palate might be tempted with her description of the much-maligned Quiche Lorraine "with a buttery pastry and an unctuously creamy, bacony, barely wobbling interior." These tarts are rich (lots of butter, cream and eggs), simple and wholesome, prepared in straightforward ways with uncomplicated steps. As Day-Lewis explains, they are not "state-of-the-art, designer-dream, fashionable" fare (even if she tells us that Julia Roberts loves the Treacle Tart), but rather "foods to console and please on the highest order." The favorite tarts of well-known chefs appear regularly throughout the pages, tweaked and appropriately credited. Classics such as Onion Tart, Plain Apple Tart and that English favorite, Bakewell Tart, coexist with more flamboyant fare, such as Fennel, Taleggio and Cardamom Tart, Mjuk Mandeltarta (soft almond tart) and a "beauteous, sluttish, fall of the Roman Empire" Roast Fig and Honey Tart with Cointreau. With quiet sophistication, Day-Lewis presents a beautiful and useful book to savor on many levels. Copyright 2000 Reed Business Information, Inc.  
From Library Journal  
Day-Lewis (yes, she's Daniel's sister) is a well-known British food writer whose work has appeared here in *Food Wine* and other magazines. She has a wonderful, somewhat breezy style, and the recipes in her new book are mouthwatering: Smoked Bacon and Garlic Tart, Fennel, Taleggio, and Cardamom Tart, Roast Fig Tart with Cointreau (which she describes as "a beauteous and sluttish, Fall of the Roman Empire kind of dessert"). In addition to her own recipes, there is a section called "Other People's Tarts," recipes from chefs, writers, and good home cooks. The text is lavishly illustrated with color photographs, but the book is a comfortable size for actually using in the kitchen (rather than leaving on the coffee table). Highly recommended. Copyright 2001 Reed Business Information, Inc.