



The book was found

# **Pies And Tarts: The Definitive Guide To Classic And Contemporary Favorites From The World's Premier Culinary College (at Home With The Culinary Institute Of America)**



## Synopsis

The Culinary Institute of America's irresistible new collection of gold-standard pie and tart recipes. With easy-to-follow instructions, stunning photography, and more than 150 can't-fail recipes, *Pies and Tarts* packs the expertise of America's top cooking school into one comprehensive, must-have collection. *Pies and Tarts* features all the beloved classics you'll want to make again and again—apple pie, lemon meringue pie, French-style fruit tarts, pumpkin pie, and pecan pie. But don't stop there—you'll want to try every outstanding recipe, including crowd-pleasers like Fudgy Walnut Brownie Pie and sophisticated new twists like Roasted Ginger Plum Tart. Mix and match the versatile crust recipes, and follow the suggested variations to play around with favorite ingredients or seasonal flavors. A chapter on savory dishes such as pot pies, empanadas, and quiches offers brilliant new options for entertaining or family dinners. Whether you're an expert baker looking to perfect your craft or a novice seeking to master the basics, *Pies and Tarts* is sure to become one of your most treasured volumes.

## Book Information

Series: at Home with The Culinary Institute of America

Hardcover: 336 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (March 11, 2014)

Language: English

ISBN-10: 0470873590

ISBN-13: 978-0470873595

Product Dimensions: 8 x 1.1 x 9 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 18 customer reviews

Best Sellers Rank: #686,240 in Books (See Top 100 in Books) #112 in Books > Cookbooks, Food & Wine > Baking > Pies #1744 in Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

Featured Recipes from *Pies and Tarts* Download the recipe for Cherry Cheesecake Hand Pies  
Download the recipe for Kale, Bacon, and Onion Quiche Download the recipe for Raspberry Mascarpone Tart

No American meal seems quite complete without pie for dessert. Although it has many foreign

antecedents, the pie, especially its apple version, may be America's quintessential food. Nevertheless, many otherwise competent American cooks quail at the very thought of having to produce a pie, fearing tough, leaden, or unattractive crusts and runny, flavorless fillings. So who better than the Culinary Institute of America to step up to the plate with sound instruction on how to make a great pie? Pastry chef Migoya inventories piecrust's basic ingredients, explaining how each affects outcome. She then offers variations to complement a host of fillings. Beyond expected fruit pies, she shows how to create successful cream and custard pies. Nut pies, such as the ever-popular pecan pie, get special treatment. More formal tarts appear with their pastry-cream bases. Hearty, savory main courses, such as chicken potpie, empanadas, and quiches, also receive just treatment. --Mark Knoblauch

I love this book. I checked it out from the library and made several pies from it and all were a big hits so i had to get it. The pie crust recipes were good too. This and Hoosier mama are my two favorite pie books. Definitely a great purchase.

I gave this as a gift. It was much appreciated by a young baker just starting out on a new hobby. She liked the how-to pictures in the front of the book that showed proper crust construction. She made a savory tart with cauliflower and two cheeses and it was restaurant (the kind with tablecloths). She's 15 years old.

Oh boy oh boy oh boy do I love pies and tarts. I thought I knew everything there was to know about making good ones. I was wrong before I bought this book. There are really wonderful tips and tricks I've never heard anywhere, not even at my mother's knee, and she make great pies. One of the things I like best about this book is that it doesn't confront you with a lot of impossible dreams. The pies look like real pies out of a real over in a real kitchen. Mine. Yours. Yay.

awesome and easy to make pies even for a beginner like me----highly recommended

I am already a pie maker but I wanted to learn about making tarts and this is the book I was looking for. Detailed descriptions of techniques and equipment are perfect for bolstering confidence but better yet, for making delicious tarts.

Creative pies with excellent instructions, beautifully presented. Very nice book when you want to

make a showstopper. Probably not the best book for beginners.

Great pictures (cookbooks have to have pictures!!) Variety of desert and savory pies.

Ideas, Ideas and Ideas. What is an Idea Worth? Stirs the imagination.

[Download to continue reading...](#)

Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts Lomelino's Pies: A Sweet Celebration of Pies, Galettes, and Tarts PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) American National Standard for Safe Use of Lasers: ANSI Z136.1-2000 (ANSI (Laser Institute of America)) (ANSI (Laser Institute of America)) (ANSI (Laser Institute of America)) Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! A Year of Pies: A Seasonal Tour of Home Baked Pies Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented Small-Batch Baking for Chocolate Lovers: Recipes for Cookies, Cakes, Pies, Tarts, Muffins and Scones Ultimate Book of Home Plans: 730 Home Plans in Full Color: North America's Premier Designer Network: Special Sections on Home Designs & Decorating, Plus Lots of Tips First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Pies and Mini Pies Betty Crocker Bisquick Impossibly Easy Pies: Pies that Magically Bake Their Own Crust Chocolates and Confections at Home with The Culinary Institute of America

[Contact Us](#)

[DMCA](#)

[Privacy](#)

