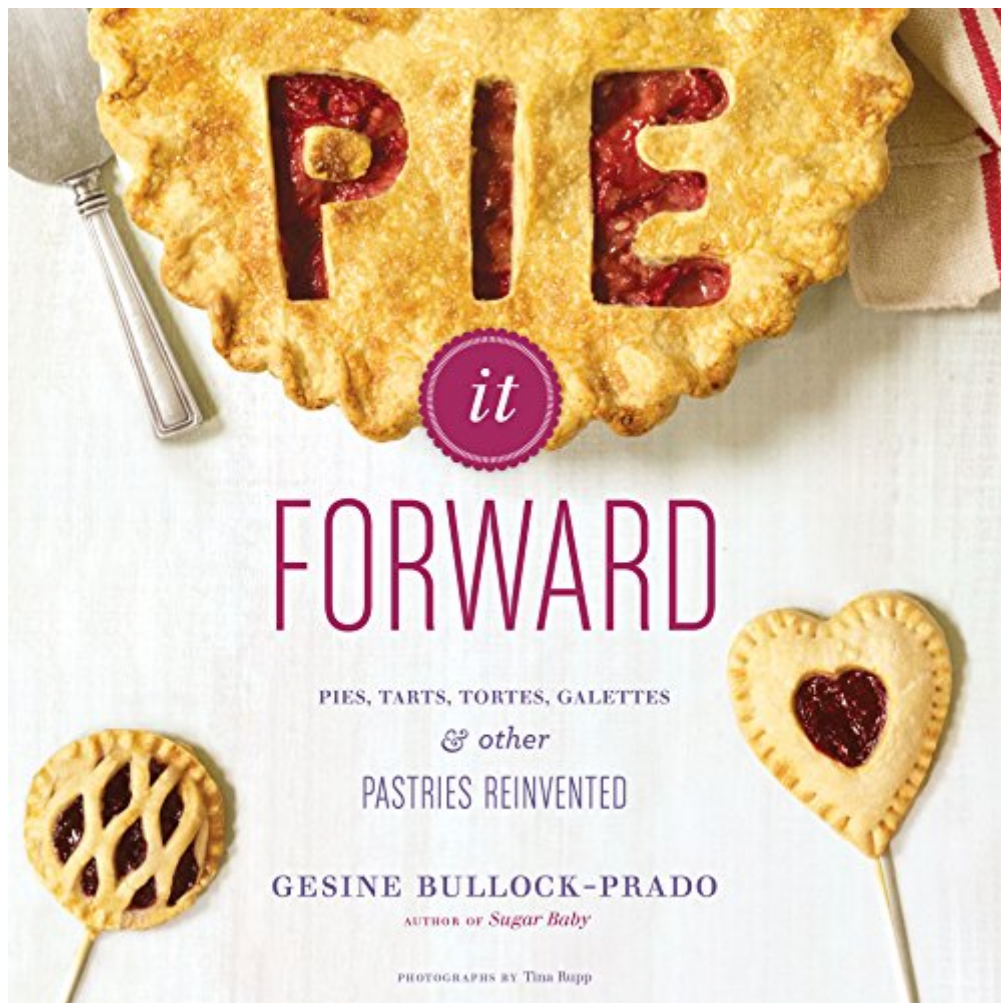




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# Pie It Forward: Pies, Tarts, Tortes, Galettes, And Other Pastries Reinvented



## Synopsis

The definitive guide to tasty treats, with recipes both savory and sweet, from puff pastry to buttery dough, pies to tarts, and everything in between. There's nothing more American than apple pie, but there's so much more that can be done with crusts than filling them with fruit. In *Pie It Forward*, baker, confectioner, and pastry master Gesine Bullock-Prado breaks the boundaries of the traditional two-crust pie and introduces home cooks to new twists on the classics. Along the way, Bullock-Prado imparts the secrets behind the basics, such as how to make luscious lattices at home, as she shares tips and advice for some of her favorites, like Blueberry Brown Butter Tartlets and Vermonter's Pizza Pie. The bakery owner breaks the mold with recipes that utilize surprising or exotic ingredients, such as her Chocolate Stout Pudding Pie or Yuzu-Ginger Rice Pudding Meringue Pie, or inventive techniques, such as the touch of candy-making magic required to create an Earl Grey Truffle Tart. "Filled with detail, wit, and good advice," *Pie It Forward* is a delectable and indispensable guide to everything pie, tart, galette, torte, and more (The Boston Globe). It is a must-have for any home baker.

## Book Information

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## Customer Reviews

LOVE, LOVE, LOVE this book! Coming from a long-time baker of pies and tarts, this is the best baking book I have ever read. I simply cannot say enough wonderful things about this book. It takes the "blue ribbon" in my opinion. It is such a pleasure to read, as it is written in a very well-organized form and covers EVERYTHING you'd ever want to know about a pie, tart, torte, or galette--be it history, the how-to of making one of these delectable creations, and Gesine's clever tricks of the trade. Her writing style is incredibly funny! Not only is this book so completely informative, it is one that has prompted me to laugh out loud many-a-time! When it comes to pie making, nothing has been left out of this book. One can tell that much careful thought went into it. It is a treasure--and simply the best of anything I've ever read about those luscious creations we know as pies. Thank you, Gesine. I give your book my highest recommendation.

You've already read other reviews about how great this. I wanna add to the greatness with the way the recipes are written. as a european with a completely different way of measuring im so happy its written with grams, milliliters and celsius. That makes the book going from great to one of the best books out there. Im so sad i didnt found this book sooner, some of the recipes on pie-crust were new to me and that doesnt happen often when you are practically living on pinterest. If you would buy one book about pies this year and dont own this - GET IT NOW!

I like it a lot, and I'm glad that I got it. I almost didn't, especially after reading one very nasty 1-star review. I think she's got a great sense of humor which shows in her writing. There are going to be many recipes that I just can't do: ones with nuts, chocolate, rhubarb, most berries, and I knew that going in, but I really got it to learn from her. In the short time that I've had it, I've used several of her tips with great success. I didn't really need another pie cookbook, but that pie virus is very strong. These aren't always traditional pie recipes, but she's got a good mix and it will give you ideas and you can learn a lot from Gesine and enjoy doing it. The background stories are very entertaining. MAYBE I will even try her quick puff (or blitz puff) recipe just to see if I can do it, and to see if I like homemade puff pastry. When I was a kid, and we had Pepperidge Farm turnovers, I always peeled off as much of the puff pastry as I could-usually back to just one see-through layer-before I ate it. That's how much I dislike it. I never use it in anything. Nevertheless, I am intrigued by her recipe and all of the steps are excellently illustrated, so I am seriously considering it. That shows you how good she is at teaching.

Start there. This is easily the most creative, engaging, diverse treasury of recipes related to baking

everything outside of cookies or cakes. It has many types of crust recipes, tons of good advice and lots of how to knowledge. A great reference work.

Bought this book for my daughter-in-law who loves to bake as to I. We both love the book. Gesine starts at the beginning...what is pie and why do we like it so much? Where did it begin and why is it so comforting. Then she starts baking. The pictures are amazing and the step-by-step instructions are easy for beginners and useful for experienced bakers. I've been baking pie for longer than I can remember and learned many new things! Love to share it.

First I must say that I haven't actually baked any of these pies yet because I have been reading the tips and tricks in the early part of the book. I am an experienced cook, but this book explains why you use butter or shortening or lard depending on the type of crust you want. It also explains the differences temperature of ingredients can make and why King Arthur flour is best. Good illustrations! I have heard some of these things before, but never explained so clearly.

So many yummy recipes, I can't wait to get baking!

A++++++ Gesine is first rate ..... fun read as well!!

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