

I Love Pies and Tarts

Nancy Kershner

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Nancy Kershner : I Love Pies and Tarts before purchasing it in order to gauge whether or not it would be worth my time, and all praised I Love Pies and Tarts:

3 of 4 people found the following review helpful. Not a great pie book By Cheryl A. De Hart When I ordered this book I had in mind a great pie book from the description of it and turned out to be a mega disappointment. It has only one picture of a completed recipe and that is the cover work. It has several bad traits to it, It is written completely in red type. It is very hard to read. It does not say what it should look like when completed. Not for people who are just starting baking. When we got the book we returned it right away for a refund. Do not waste your time with this book. 18 of 20 people found the following review helpful. A Great Cook Book On Pie Baking By Marcy Schmoll What a refreshing cook book on pie baking! I especially liked the numerous tips and short cuts to make pie baking an easy task; as well as the suggestions to make the finished product a 'knock-out'. An indispensable pie baking guide for both novices and the seasoned baker

I Love Pies and Tarts is a definitive guide to creating luscious, modern, one-dish desserts, and a few entrees, in the time-honored traditions of American pie making. The recipes in this book range from the rustic pies of the Pennsylvania Dutch countryside, Amish Vanilla Pie and Apple Dumplings, to the sophisticated and modern European-inspired tarts, Apricot-Frangipane Tart and Lemon Curd Tartlets.

From Publishers Weekly An unabashed enthusiasm for pie and all its crusty cousins—crostata, tart, crisp, cobbler—sweetens this cheerful, accessible collection of recipes by Kershner, best known for her desserts at the New York restaurants Town and Union Pacific. An expert in the often-perplexing world of dough making, Kershner is also a judicious tutor. Her first chapter breaks down the delicate science of handling gluten and includes the formulas for several basic crusts. These serve as the foundation for the recipes that follow, where fillings range from fruit, nuts and chocolate to onion, spinach and cheese. Kershner devotes considerable attention to traditional, regional American classics: apple and peach pies, Key Lime Pie, Southern-style Bourbon Pecan Pie, and other diner counter goodies. She supplements these with less predictable alternatives like dense Walnut Caramel Tart and elegant Lemon Tartlets. For more casual bakers, a chapter on rustic desserts features free-form Mixed Berry Turnovers and Pennsylvania Dutch Apple Dumplings. The instructions are easy to follow and the text is particularly encouraging for beginners. Helpful tips explain when frozen blueberries can be used instead of fresh and how to make your own buttermilk. Leaving out complicated techniques, Kershner teaches pie making at a basic level, keeping her book as simple as her subject. (Oct.) Copyright © 2007; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. An unabashed enthusiasm for pie and all its crusty cousins sweetens this cheerful, accessible collection of recipes by Kershner... The instructions are easy to follow and the text is particularly encouraging for beginners. (Publishers Weekly) Pie making does take practice and I Love Pies and Tarts by Nancy Kershner is a good place to start... With all these options, none of us will have to keep pie (or tart) making just for the holidays. (Tricia Dietz Cookbook Digest) About the Author After eight years of cooking in New York City, I have accumulated more than 13 stars from The New York Times as an Executive Pastry Chef. Best known for my menus at the three-star restaurants Town and Union Pacific, I have experienced the emergence of a new American cooking first hand. New American cuisine remains true to the French classical roots in which it was born and the native flavors that are essentially American, yet gathers influence from cuisines around the globe. In addition to my work in these top kitchens, I have also created numerous classic French and Italian menus, such as the menus of the two-star restaurants Tuscan and The Brasserie. Starting my career as a breakfast cook, I worked my way around the kitchen for many years. Before becoming a chef, I worked with several great chefs including two years with Daniel Boulud and Francois Payard at the restaurant Daniel, as well as cooking for four years with Christian Bertrand, a Maitre de Cuisinier de France, formerly of Lutece. First really coming to the attention of the press in New York in 2000, I made a splash with my signature chocolate beignets at The Brasserie. Critical acclaim followed the next year in May 2001, when Town received three stars from the New York Times' William Grimes. While remaining very complimentary on my new take on the traditional cheese course, the desserts blew him away. "This is the kind of dessert that can silence a table," he claimed. "It's magic." Recently, I was a consultant for Spirit Media and the NBC television show The Restaurant.