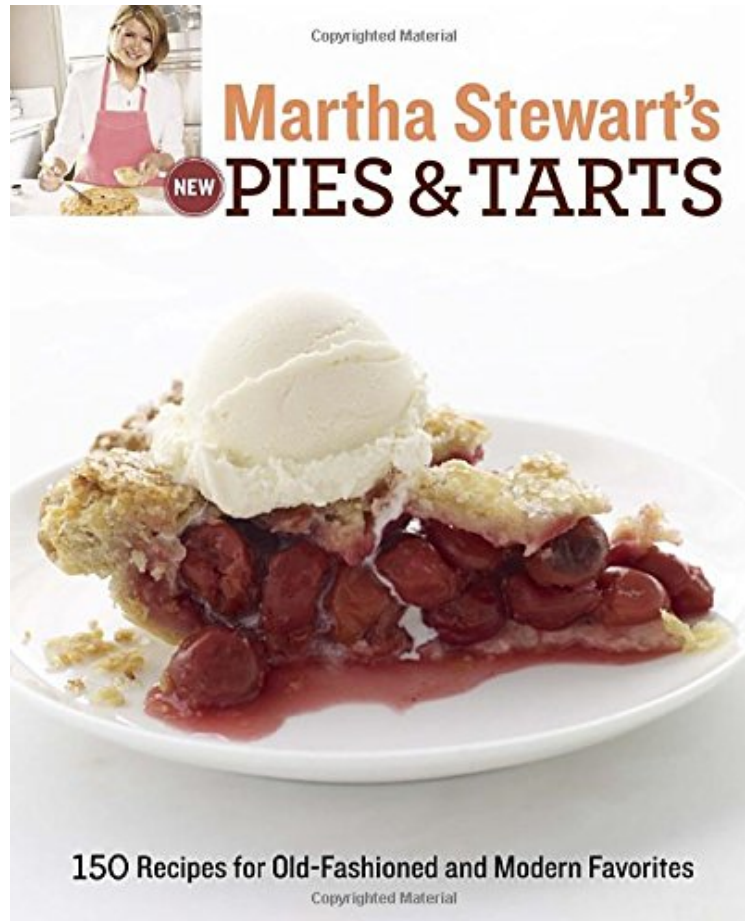


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Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites

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Martha Stewart Living Magazine : Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites before purchasing it in order to gauge whether or not it would be worth my time, and all praised Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites:

3 of 3 people found the following review helpful. Beautifully illustrated and written primer for those who want to make professional pies and tarts
By Bonnie315 This is a beautiful primer for those who want to make modern and traditional, professional pies and tarts, both sweet and savory. There are a great variety of recipes, and the instructions are clear. I especially like the illustrations that accompany the instructions for making dough in a food processor. The instructions show what the dough should look like at every stage of the process. This book is well worth the price, and then some.
2 of 2 people found the following review helpful. If you love baking - get this!
By LiniAyre536 Martha Stewart's Pies and Tarts book is filled with modern and classic pies and tarts. Whether you're a novice or experienced baker, there is something for everyone to try out. Separated into sections which include 'classic', 'sleek' and 'dreamy'; it

covers the ones that everyone knows - Pumpkin Pie, Tarte Tatin to the lesser known Creme Brulee Tartlets and Apple-Brandy Pie. The book also covers the basics - such as equipment and how to make pate brisee. It also has a holiday section including desserts for 4th July or Passover. This would make an excellent gift for any occasion too - a wedding, new home or even just because. It certainly makes your mouth water as you peruse it... 8 of 9 people found the following review helpful. An Absolute Must! By Nik For those of you who like big bold beautiful pictures and amazing tasting pies, this is a must. Others have already described the book in detail, so I'll say make the Sour Cherry pie... I haven't had one in so long and this one comes out looking beautiful and tasting delicious. Homemade is always best. The Cherry almond galette is really nice also and the chocolate espresso tart is for those with a little extra cash and a more sophisticated palate. The Frangipane Apricot tart is also a must. Instead of vanilla I used almond extract and it made this dessert extra extraordinary. It is creamy, delicate and very flavorful. Martha says to serve it right away, but I refrigerated it over night and the flavors came together even more so. The blueberry pie and apricot hand pies are also really nice. And for the Pate Brisee and Pate Sucree in this book, you can not go wrong. The brisee is really flakey when done right. Took me several tries but I've got it. There's something for everyone (time to get more pie plates) :D. And the ingredients are so easy to combine. So far these are what I've tried and my family has enjoyed them, highly. This book is not the same as her first pie book. There is more of a variety of filling, unlike her first which is mostly fruit.. A great book from a great teacher. I'm ready to bake more pies... Note: The instructions for the Frangipane Apricot Tart are not totally complete and the cooking time is a bit off. When you get to the cream part, the instructions are: beat the confectioner's sugar and vanilla til soft peaks form. They forgot to mention the heavy cream. Add it and all will be well, I promise. Then fold in the creme fraiche or sour cream, which worked wonderfully for me. And the tart needed more time to bake and set. You will love this tart. ENJOY!

Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewart's New Pies and Tarts, the editors of Martha Stewart Living include 150 recipes: Some are savory, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. Throughout, readers will find plenty of fillings and crusts, basics, and techniques for creating flavors and textures for every taste—from down-home classics that come together easily with fresh berries and stone fruits to modern tarts layered with chocolate ganache or finished with a wine glaze. There are also individual hand pies, savory comforts like quiche and potpie, holiday-worthy desserts for nearly every occasion, and much more. Chapters feature pies and tarts for everyone: Classic (Lattice-Top Blueberry Pie, Pumpkin Pie), Free-form (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-Crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savory (Leek and Olive Tart, Summer Squash Lattice Tart). As is expected from Martha Stewart, this book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Each dish is accompanied by a lush, four-color photograph. Throughout the book are simple instructions for decorative crusts and finishing techniques (lattice work, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pastry, cream cheese dough, press-in cookie crusts, puff pastry), plus plenty of tips and make-ahead tricks, help readers along the way. Whether making an effortless, free-form galette or the perfect lattice-work pie, bakers of all skill levels will look again and again to Martha Stewart's New Pies and Tarts.

.com Featured Recipe: Crisp Coconut and Chocolate Pie Crisp Coconut and Chocolate Pie Makes: One 9-inch Pie For the crust: 4 tablespoons unsalted butter, softened 11 ounces (about 6 cups) sweetened shredded coconut For the filling: 1 1/4 cups heavy cream 8 ounces bittersweet chocolate (preferably 61 percent cacao), finely chopped Instructions 1. Make the crust: Preheat oven to 350deg;F. In a food processor, process butter and one-third of coconut until mixture forms a ball, 1 to 2 minutes. Transfer to a medium bowl. Sprinkle remaining two-thirds coconut over mixture, and combine with your fingers. 2. Place a 9-inch pie plate on a parchment-lined rimmed baking sheet. Press coconut mixture into bottom and up sides of pan to form crust, leaving top edges loose and fluffy. Place a foil ring over edge to prevent burning. Bake until center begins to brown, 10 to 15 minutes; remove foil, and bake until edges are browned, 4 to 6 minutes more. Transfer crust to a wire rack to cool completely. 3. Make the filling: Bring cream just to a boil in a small saucepan; pour over chocolate in a medium heatproof bowl. Let sit 10 minutes, then stir until chocolate is completely melted and mixture is combined. Pour into coconut crust. Refrigerate until filling is set, 1 hour or up to 1 day. About the Author MARTHA STEWART LIVING magazine was first published in 1990. Over the years, more than three dozen books have been published by the magazine's editors. MARTHA STEWART is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the award-winning daily syndicated television show.