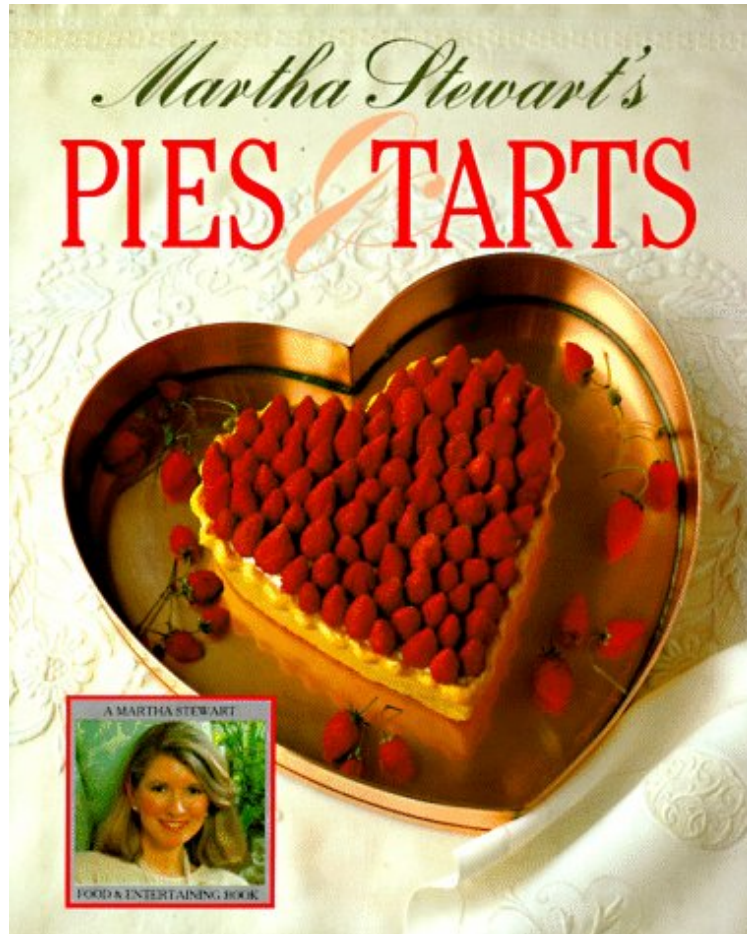


(Get free) Martha Stewart's Pies and Tarts

## Martha Stewart's Pies and Tarts

Martha Stewart

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#965572 in Books 1985-12-13 1985-12-13Ingredients: Example IngredientsOriginal language:EnglishPDF #1 10.50 x 8.75 x 1.00l, #File Name: 0517557517216 pages | File size: 54.Mb

**Martha Stewart : Martha Stewart's Pies and Tarts** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Martha Stewart's Pies and Tarts:

0 of 0 people found the following review helpful. All natural ingredients, real fruit and mostly inexpensiveBy Krissy FI love how Matha Steward uses real ingredients, real butter real spices and real fruit, yet most of the ingredients are practical and inexpensive, with a few exceptions. I believe she uses both recipes from friends and family recipes that she made growing up, so a lot of these recipes have probably been baked and for decades before that book was published. One reviewer said the fillings were bland, but Martha Steward does use adequate spices and flavorings in my opinion, although after reading her review I would like to have Levy's Pie Bible too. I think Steward just does not like to make the pies too sweet, but I think her belief is that with good ingredients you do not have to; she likes the nice flavors that come from nature. The pecan pie recipe is not as sweet as some but I think she found a good balance; sweet enough for the sweet tooth and not too sweet for people who do not like things very sweet. I think she likes a more gourmet pie recipe that is not so sweet. (If you want a sweeter richer Pecan pie recipe, I've had great results with

the recipe from "The Joy Of Cooking," 1960s edition) I like how Stewart uses an all butter crust. Most pie crust recipes using all purpose flour call for all vegetable shortening and even though her recipe calls for regular all purpose flour it is still flaky enough with all butter. It's also helpful that she mentions other types of shortening you could use in place of or in place or part of the fat for a more flakey crust. I've also tried her recipe with a stick and a half of butter and quarter cup vegetable shortening and had good results. She really explains well and has some unique ideas. The only thing I found was that the pie recipes might be better off halved, as the proportions are generous. Also, I know substituting ingredients is common sense, but she should still say how to do so. For example, where it says vanilla bean, I use a tbsp of vanilla, but some people might be confused by that. She does usually tell you how you could substitute though. For her keylime pie, she says how you could use any lime. This is a book that makes everything completely from scratch though, which I like, but you may or may not find it time consuming, depending on how much you like to bake and how much time you have to do so. Still I suppose you could always use it for holidays. The only recipe that I am not successful with every time is the lemon meringue, and that is my favorite. For some reason, I always mess up on that, but I could always do the keylime. My favorite recipe is her fudge pie (I've never made the cream aglaise with it, but it's nice by itself). It's very rich and creamy, but it's a nice treat to have once in a while. Also, since most of her pies are not loaded with sugar, are natural and are not too rich, they are a lot healthier than most store bought pies I think. If you eat a small pie in moderation I think they are even fine to have often (okay easier said than done, but if it's halved you won't have the opportunity to eat a lot of it).

0 of 0 people found the following review helpful. Great find. By MimAnything Martha has always been a go to from years ago beginning to learn to becoming a pastry chef while I was putting myself through school, employing her techniques. A great book if you like pie/tarts. Arrived in great condition and did NOT smell musty like some used books I've received from other sellers. 0 of 0 people found the following review helpful. Perfect Pies for any occasion By Barbara Barba Great step by step directions to making pies and tarts. Very comprehensive including how to pictures and pictures of different pans. The fig tart is amazing.

Here are more than 100 original new recipes for tempting pies and tarts. More than 160 full-color photographs.

From Publishers Weekly This is the third in Stewart's Food Entertaining series, following Entertaining and Hors d'Oeuvres, written in the informal, conversational style that attracts her readers and may assure them they can achieve the results displayed in Galton's photos. The author is a professional caterer and columnist for House Beautiful, and the elegant creations here bespeak learned skills, inventiveness and enthusiasm. Perfectly reproduced color pictures focus on pies, tarts and tartlets made from fruits (including the citrus types), berries, nuts, chocolate, vegetables. These ingredients are elaborately decorated, some baked in heart-shaped or other unconventional pans, most as rich as Croesus and a treat for the eyes as well as the palate. Stewart's instructions are complete, unmistakably clear and illustrated each step of the way. Still, a kitchen neophyte would probably be frustrated by attempts to make the Concord grape pie, garnished by a grape cluster, leaves and tendrils all made of pastry; or a swirling, white-and-dark chocolate masterpiece surrounded by hand-fashioned chocolate leaves. The book is outstanding, and it should appeal strongly to people experienced in the art of fine cooking. December 2 Copyright 1985 Reed Business Information, Inc. From the Inside Flap Here are more than 100 original new recipes for tempting pies and tarts. More than 160 full-color photographs.