

(Free) 175 Best Mini Pie Recipes: Sweet to Savory

175 Best Mini Pie Recipes: Sweet to Savory

Julie Hession

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Julie Hession : 175 Best Mini Pie Recipes: Sweet to Savory before purchasing it in order to gage whether or not it would be worth my time, and all praised 175 Best Mini Pie Recipes: Sweet to Savory:

16 of 16 people found the following review helpful. Pies, pies, and more pies!By LHJust received my copy and am blown away by the number of recipes in the book. Recipes range from savory to sweet and include many varieties of pies including hand pies, pie pops, pocket pies, tartlets, mini pot pies, and mini galettes. There is also a wide variety of dough recipes including a flaky pie dough, graham cracker pie dough, and many more. I love that the recipes include tips, variation ideas, and make ahead tips! The pie pops are adorable and are sure to be a hit at my next party!!!0 of 0 people found the following review helpful. This book opens a world of ideas for making mini pies and so much

more. By Judy L. If you are into pictures of the finished product, this may not be the book for you. If you have a mini pie maker or just need some great ideas to get started, this book is wonderful. It includes recipes for the mini pie makers and also for things like pie pops, turnovers, and calzones. I particularly like that it includes recipes for various crusts such as pie crusts, pastry crusts, and a number of flavored and seasoned crusts. It also includes recipes for quite a few sauces. I initially bought this book to jump-start me in making mini pies, but it really offers ideas on a whole heck of a lot more. This book may not work for newbie cooks because of the lack of pictures, but for those that are more experienced, and need only good ideas that can be expanded on, this book is great. The one thing that I don't like about this book is the way the recipes for pies is categorized. Some of the categories in the contents page are Ten Top Classics, Berry Yummy Pies, Apples, pears and Stone Fruit, Holiday Pies, Meat and Seafood Pies, etc. If you were looking for a pie to make with a certain meat, for example, it may be in Ten Top Classics, Holiday Pies, or Meat and Seafood Pies. If you know exactly what the pie is called, you can find it in the index at the back of the book. Otherwise, you may have to look through multiple categories to find it. 4 of 4 people found the following review helpful. Mini Pie Recipe Book By GoldenDogLover I really like the book. Has a lot of good mini recipes which is what I was looking for. I gave it four stars because it only had a few pictures in the middle. I like to see pictures of each recipe; otherwise the book is perfect.

Mini pies are the new cupcakes and cake pops. Mini pies are one of the most popular trends in baking, leading the way in the mini-dessert craze. Everyone loves these adorable, fun-sized desserts and savory morsels that are perfect whether on the go, hosting an elegant party or just snooping for after-school snack ideas. They are the perfect example of good things that come in small packages. A novice or experienced baker will be enchanted with Hession's recipes. She shares tips and techniques from her wide experience in creating perfect mini pies, and provides recipes for a wide array of crusts including gluten-free and vegan options. Flavor combinations range from the sweet and sumptuous to the hearty and savory. Here is a sampling of the recipes: The Classics like Lemon Meringue Tartlets, New England Lobster Pies and of course, Classic Apple Pies Sweet, fruit-filled pies like Very Berry Goat Cheese Pies, Strawberry Basil Hand Pies, and Port Glazed Concord Grape Pies Custard and Caramel pies like Maple Nut Caramel, Bananas Foster or Mini Brown Butter and Golden Raisin Tartlets Holiday pies such as Festive Spiced Cranberry Pies and Pear and Gingerbread Tartlets Savory offerings such as Zesty Pork Empanadas, Potato, Leek and Gorgonzola Pies and Caramelized Cauliflower Pies with Pancetta and Sage Vegetarian Pies like Baked Brie and Tomato Jam Turnovers or Moroccan Chickpea Pies. Simply delicious recipes, luscious photos along with step-by-step photos for perfecting the perfect pie crust and easy-to-follow instructions make this the definitive mini-pie cookbook.

About the Author Julie Anne Hession is a successful chef, food writer, and food blogger. Her sweet creations have been featured in People, O, Better Homes and Gardens and Food Network Magazine. In competitive cooking she has taken top honors in multiple battles, winning more than \$100,000 in cash and prizes, bragging rights and most importantly, the seal of approval from Iron Chef Bobby Flay.