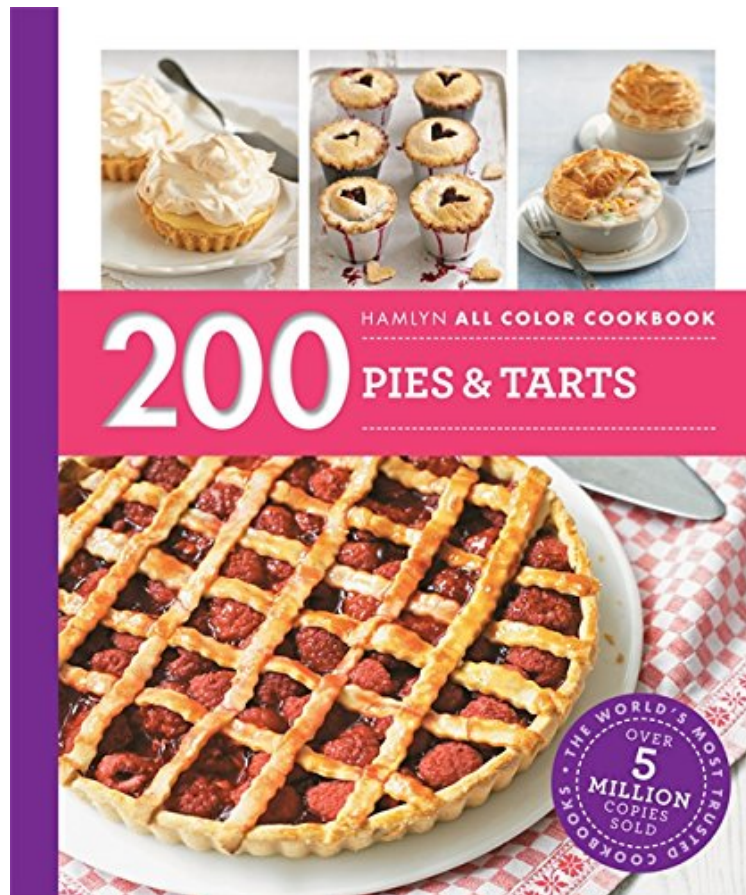


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#2419955 in Books Sara Lewis 2016-10-04 2016-10-04 Original language: English PDF # 1 6.50 x .50 x 5.50l, .0 #File Name: 0600634361240 pages200 Pies Tarts Hamlyn All Color | File size: 24.Mb

Sara Lewis : 200 Pies Tarts (Hamlyn All Color) before purchasing it in order to gage whether or not it would be worth my time, and all praised 200 Pies Tarts (Hamlyn All Color):

1 of 1 people found the following review helpful. Good IdeasBy Louis De BearI have previously reviewed a number of these Hamlyn cookbooks and all are very similar in style and presentation. This is a small, almost pocket size book. It contains as the title suggests 200 recipes. It is broken down into chapters that look at, bite size snacks, savoury light bites, main meals, sweet pies, sweet tarts and gluten free pies. Each recipe takes two pages. On one side is a picture of the finished dish and on the other is the list of ingredients and simplified cooking instructions. I have one small problem with this book, some of the recipes are so overly simplified, certain stages of the process are left out...needing some guess work, but this does not really detract from the quality of the recipes. This is a great little book, but I do think to get it to the smaller page format, they have sacrificed some of the preparation/cooking stage explanations and have overly simplified some of the recipes. This is a good little book but with a bit more of an explanation to some of the recipes it could have gained 5 stars. Recommended. 1 of 1 people found the following review helpful. A beginner's book of piesBy Steve BennerIn Hamlyn's sumptuously illustrated "200 Pies and Tarts", Sara Lewis has put together a

simple introduction to pie-making which provides enough basic instruction to ease even the most cautious of novices into the art of pastry making, while at the same time offering a sufficiently wide range of different pie and tart recipes to provide some inspirational fodder for the old hand looking to expand their repertoire, or rejuvenate a jaded palate. Given that every pie is made in essentially the same way -- decide on the filling; pick an appropriate pastry; choose the shape and form of the case; prepare the parts, assemble and bake -- the book sensibly has an introductory section which runs through the common pie-making essentials, explaining and describing the main pastry types and how to make them, before running through techniques and tips for lining pastry cases, baking blind, fashioning covers, crusts and decorations. The emphasis throughout is on keeping things simple and straightforward, using more photographs than words, so that by page 20 we're into the recipe pages proper. The same emphasis on clear and yet concise step-by-step instructions is applied to each of the recipes, too, with each taking up no more than a single page, with an accompanying facing page taken up with a photograph of the finished article. The recipes themselves offer a wide range of savoury and sweet choices; while many are of fairly standard and staple fare (French onion tarts, chicken and mushroom pie, etc) there are nevertheless a great many that are sufficiently unusual (but not wackily so) as to be tempting -- stilton and leek tartlets, Portuguese custard tarts, goats cheese and beetroot tart, for instance. All in all, whatever your food likes or dislikes, there ought to be plenty here for just about anyone. While the majority of the savoury pies are meat-based, there still remain a sufficiently wide choice of vegetable-based offerings to make the book useful to vegetarian cooks (and without the meaty offerings being too off-putting by dominating the book). There is even a section dedicated to gluten-free pastries, which, running only to ten recipes, might be regarded as a little tokenistic, although it is worth bearing in mind that the provision of a gluten-free pastry recipe in the introductory section of the book does at least mean that the coeliac cook has a means of experimenting with a safe variation of many of the recipes from elsewhere in the book. Probably the only cook who will not appreciate this slim little volume in their kitchen is one who needs to watch their waistline, as the excellent photographs of the book's many mouth-watering offerings will probably prove altogether too much to resist for long. All in all, another good little "all colour cookbook" from Hamlyn.

With a pie for every occasion and a tart for every season, 200 Pies Tarts will teach you how to bake all of your favorites at home - just like mom used to make. Including sweet classics like French Apple Flan and more savory dishes like Stilton Leek Tarts, this book will transform your kitchen into a first class pie shop and fill your home with the unbeatable aroma of freshly baked treats. Chapters on meat pies and hearty main dish tarts will make mealtime dining with your family a real treat. Finish off any dinner with a slice of fresh-out-of-the-oven pie and make sure that entertaining is simple by taking the guesswork out of making pastry and crusts from scratch. Each recipe is accompanied by easy-to-follow instructions and a full-page color photograph to ensure perfect results every time.

About the Author Sara Lewis is an experienced home economist and food writer. She was the cookery editor of Practical Parenting magazine for over 12 years and is the author of many cookery books including Kids' in the Kitchen, The Bread Book and Gourmet Low Carb, all published by Hamlyn.