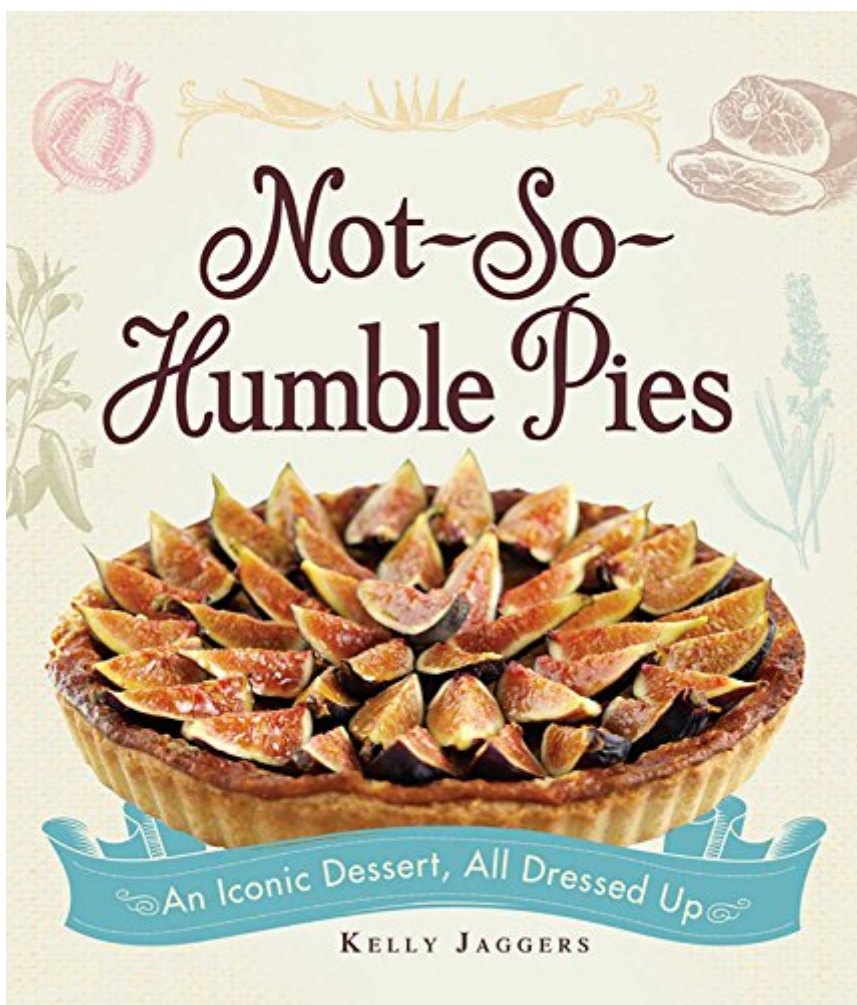




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Not-So-Humble Pies: An Iconic Dessert, All Dressed Up



Synopsis

It's pie--all grown up! Pomegranate. Fresh figs. Sea salt. Forget apples and blueberries. Today's trendy ingredients are unique, modern, and indulgent--and now you can find them in the pie plate in your kitchen! With more than 100 sweet and savory pie recipes--and extra recipes for crusts and toppings--Not-So-Humble Pies uses these fresh flavors to turn a simple dessert into something deliciously sophisticated. And these dressed-up pies look as good as they taste, so get ready to serve up a slice of the following: Blood Orange Curd Pie, Cardamom and Saffron Chiffon Pie, Apple, Brie, and Bacon Tart, Chocolate Acai Chiffon Pie, Pear Gorgonzola Tart. With these mouthwatering recipes--and impressive ingredients--it's as easy as pie to turn modest standbys into not-so-humble standouts. As featured on RecipeGirl!

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Customer Reviews

I like this book for several reasons, but i would have to say I like it most because it features some unique recipes that I probably wouldn't have thought of on my own. This book is divided into sections such as crusts, toppings, sweet, savory, etc... Even though you need to reference the crust

section and then flip to the pie you are making and then the topping (if needed), I didn't feel it was cumbersome to do so. This book is not so large that it takes excess time to locate what it is you are looking for. I felt the amount of recipes certainly was fair given the price of the book and while there are some unique recipes, there are also some that would be fine for folks who like the basics. With that said, if you are a simple pie kind of person (apple, cherry, etc) do not let this be your first book on the subject. I do like the pictures that some of the recipes have along with them. It always helps to see what your finished product should look like, in my opinion. Thus far, I have made the cantaloupe pie because i had a cantaloupe that needed to be used asap. I felt the recipe was well written (easy to follow) but the timing was off a bit for cooking down the filling mixture. Also this pie did not set how I wanted it to. It was runny, but by time we got through half the pie, we had taken the extra liquid with our slices so the rest of the pie was great. Ultimately, this was probably my error for not cooking the filling quite thick enough. The graham cracker crust recipe for this pie was simple, but quite perfect. I felt the stabilized whipped cream topping was ok, but nothing great. As for taste, the first slice was very sweet in my opinion, but when i had a second slice the next day it didn't seem so sweet to me. I would make this recipe again, but I would maybe cut down on the sugar a bit. Ultimately, I would like to make a few more recipes to see if my rating stands, but overall I feel this book adds something different to my cook book collection. If you are unsure, maybe see if you can locate the book in a local library to check it out before making the purchase.

It is a wonderful book. The recipes are laid out perfectly with some nice pictures, and there is some very helpful information, even for those of us who have baked pies for years. I am so eager to try several of the recipes.

So many delicious pies. The recipes are easy to follow and provide a lot of guidance. I also like all the wonderful photos.

This is a great resource book for the baker of fine desserts. Easy recipes, good techniques and photography to showcase the finished product.

Bought as a gift for my daughter. We both love baking. She opened it for Christmas and can't wait to use it!

This is an excellent cookbook. It has many different types of recipes as well as good basics. You

could make your whole meal from start to finish. I liked it so well, that I got a copy to send to my niece. The recipes are very easy to follow.

No-So-Humble Pies caught my attention with its list of recipes- peach sourcream pie, white chocolate lime pie, and on. Take a look yourself; some sound fantastic, some sound weird, and some sound gross, but they're all distinctive. Unfortunately, Not-So-Humble Pies is definitely not appropriate for the novice baker- my attempts were frustrating to say the least. It's also not appropriate for those who like detailed instructions- my mother quit in disgust after the fourth instance of poor explanation in one recipe. For example, some fruit measurements are frustratingly vague; the ginger pear tart required 4 bosc pears, but doesn't specify a weight. It is however, a perfect fit for experienced bakers who are looking for interesting recipes that they adjust as they wish- it kept my father happy for hours. If that doesn't describe you, I'd highly recommend buying it for the baker in your life, then sitting back and enjoying the results- thanks Dad, the Peach Sourcream was excellent!

Overall I like this book very much, but it has problems. My four star rating is really three and a half rounded up, and even that rating is largely due to the imaginative recipes. So, on the strength of the creative ideas I am reducing the significance of some things that normally would cause a lower cookbook rating. First, what I like. The small hardback book has a quality feel and would make an attractive presentation as a gift (for an experienced baker.) Hardbacks generally stay open to whatever page they are turned to better than paperback books (unless spiral bound.) The paper quality is good and spills wiped-up well when done promptly. This is money well spent and alone will extend the life of the volume. The book is attractively designed and organized. I didn't mind the crust recipes being located at the front of the book because, particularly with pies, there is no need to waste space reprinting the same group of crusts again and again in each pie recipe. There is an extensive index included at the back of the book, grouped by name and main ingredient which enables the user to locate a particular recipe or make a selection based on specific food items on hand. The recipes are imaginative and the ones I prepared worked well and were delicious. And, there are many others that I definitely intend to try. It is important to note that this is not a basic pie book, it is a specialty book designed to expand on the standard group of this type of pastry. That may have caused the creators to assume that the reader already possesses baking basics. And, although I found some general information provided regarding shaping the crusts into discs, chilling it, etc. so one isn't left without any instruction, but, it is more an intermediate book than a beginner

volume. A fresh pineapple was included in my latest co-op produce basket so I used it to prepare the Caramel Pineapple Tart. I normally don't use pineapple in baking so I wasn't sure whether I'd like the result, but the tart was delicious. With the short crust (thick and sturdy texture similar to a shortbread cookie) and the caramel sauce it was amazing. Note that the ingredient list called for a large pineapple. What that means is unclear. The medium one I used seemed to provide a sufficient quantity of filling. As soon as I saw the Roasted Hatch Chilies, Apple and Ricotta Hand Pies recipe I knew I had to prepare it next. Something I grew up with in the southwest part of the country was buying roasted chilies every Fall and freezing them for use during the year. So, I usually have them on hand, but if this isn't a tradition of yours, I've seen frozen bags of these diced chilies with different levels of heat in both major grocery store chains and a big box store that starts with a W. If fresh aren't available it is worth using frozen as the canned ones have almost no flavor left after processing. I used medium/hot chilies rather than the mild ones called for, extra sharp cheddar cheese and low fat ricotta. The hand pies were a big hit and I will definitely make them again. Note the ingredient list stated the chilies should be sliced into thin strips but the recipe said the chilies were diced. Finally, I made the Apple, Brie, and Bacon Tart, not to be confused with the also included recipe a few pages away for Apple and Brie Tart with Bacon Crumble. The main ingredients of the two pastries are the same so this really seemed more of a variation than a separate pie, but they do use different crusts. And, one uses apple butter, one uses honey and brown sugar. One uses a parmesan crust, while one includes parmesan in the filling. Main difference seems to be that one uses whole grain mustard in the filling - a powerful taste. I made the one without the mustard. I substituted turkey bacon and admit I used store bought puff pastry dough, but otherwise followed the recipe and the result was delicious. So, my complaints are primarily the sloppiness in the recipes. Fruit quantities are often presented in a vague way, when there is absolutely no reason. Either weight or by measure would alleviate the guesswork. Three small, medium or large peaches is inherently unclear. Three cups of peeled, pitted and sliced 1/4 inch thick peaches is clear. When I made the Pineapple Caramel Tart I had no idea what a large pineapple meant to the author. Similarly whether the chilies should be sliced or diced isn't the end of the world, but why present any confusion? This is unnecessary sloppiness and basic editing should have fixed these problems. Lack of photographs of the finished recipes in cookbooks is something I find troublesome. The full-page photographs that were included could have easily been divided into quarters with each section picturing a different pastry. This step alone would have increased costs very minimally and given the user a photograph of almost every pie in the book. Cooking is visual and I like to see what the end result should look like not just as a roadmap but so I can decide if the

dish looks fancy enough for entertaining. Another complaint is regarding the small font size, which I estimate at nine points. My eyes are still pretty good but I have trouble reading a book laying open on the countertop - looking down at it while standing in the kitchen cooking. It is annoying to bend down to read - a larger font would eliminate that problem. Mercifully most of the ingredients and directions are printed in black ink which makes it easier to read, but the hints/author's notes are printed in a lovely pastel blue color that is headache provoking when trying to read from any distance. Sadly, these are not unusual problems, but ones I find with frequency because cookbooks are often designed like coffee table books instead of tools for use in the kitchen. Overall I applaud the creativity of the recipes but have problems with, probably most significantly, the poor editing. Too many careless errors which may not trip up an experienced baker may cause problems for a novice.

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