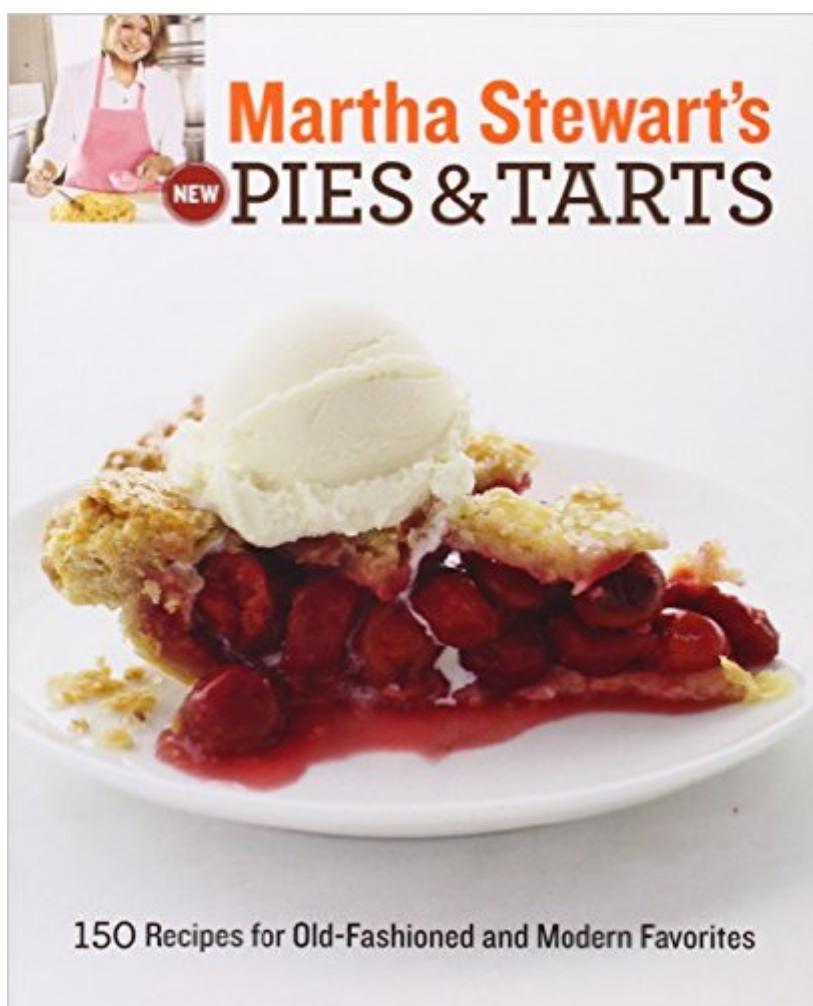


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# Martha Stewart's New Pies And Tarts: 150 Recipes For Old-Fashioned And Modern Favorites



## Synopsis

Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewartâ™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 tasteâ "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 everyÂ occasion, and much more.Â 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 Chocolateâ "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). Â 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 (latticework, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pÃ¢te brisÃ©e, 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 latticework pie, bakers of all skill levels will look again and again to Martha Stewartâ™s New Pies and Tarts.

## Book Information

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## Customer Reviews

Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites is another quality cookbook by Martha Stewart Living. Each of the recipes for pies and tarts is accompanied by a beautiful color photo (nearly all of which are full-page). Additional color photos show steps in the process (such as arranging and glazing fruit for Berries and Cream Tartlets, and forming tuile cups for Lemon Tartlets with Meringue Caps). This is similar in format (as well as size) to Martha Stewart's Cookies: The Very Best Treats to Bake and to Share (Martha Stewart Living Magazine) and Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat. Each recipe includes an introduction with a description of the dish, and many also include serving suggestions and possible substitutions. There is a link to ten of the recipes on the Facebook page for Martha Stewart Living (posted March 24, 2011) which you can check out as examples. Text is black on white pages and is easy to read. Nearly all of the recipes contain the ingredient list and directions on one page so the baker does not have to flip back and forth while preparing the pie or tart.

I was THRILLED to see this book arrive as I am a "cake and bread baker" and in my yrs of baking,,,,, I can probably count the number of pies I have made on one hand~Shameful ,,,and I considered myself a "baker"?? I have made it a priority this year to bake favorite pies for birthdays , home celebrations , picnics and potlucks ~ I thought it was high time I face this challenge head on . I bought tiny pie tins for the children's pies after picking a load of apples from our small orchard I do think the addition of fruit in many pies/tarts has a healthier edge than heavy layer cakes which I had made for so many years~ and of course, one can control the sweetness~I was pleasantly surprised at the ease of the first tart I made which was the peach and berry tart.( First chapter) It is easily made up in only a few minutues, then baked~I baked this for DH to take to a men's breakfast at church ~It was so pretty that someone said it looked more like decoration than dessert! And it was my FIRST tart! But the TASTE was even better!( he saved a piece for me) I did use the called for addition of cornmeal to the tart crust and it did have a great flavor in an all fruit tart which is now my favorite tart!The tart looked GORGEOUS and made it look like I was an expert pie baker , I can assure you I am not! I did things a bit different tho, and I am assuming for the most part a lot of the

pies are subject to individual taste~ I made this in an 8" tart pan( because it looked prettier!) and added a few nectarines in w/ the peaches, which made for an excellant taste~I DID however have to add more than double sugar suggested, and I do not have a huge sweet tooth , so maybe the fruit pies are way way under the sweetness range for me??

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