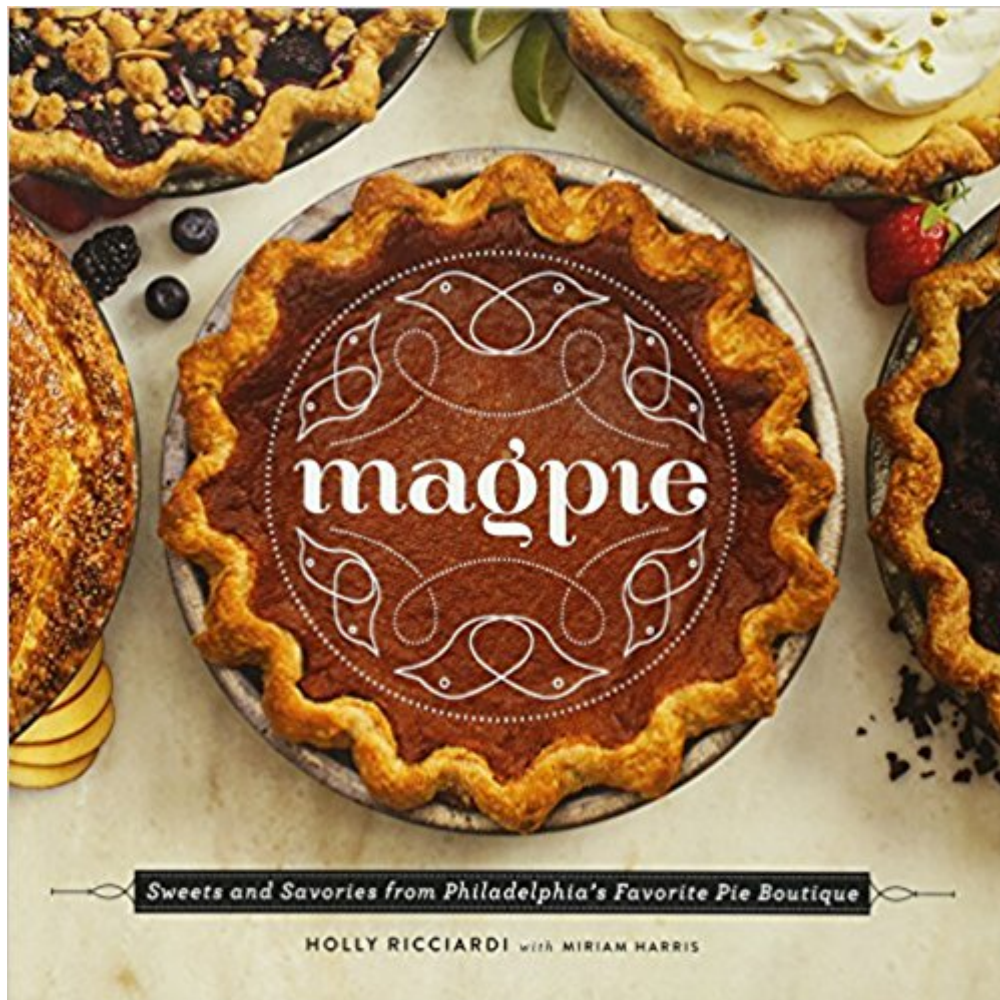


The book was found

Magpie: Sweets And Savories From Philadelphia's Favorite Pie Boutique



Synopsis

Magpie Artisan Pie Boutique is a jewel in Philadelphia's food-town crown. Since 2012, the pocket-size shop has been turning out flaky crusts and luscious fillings. Now this book serves up Magpie's seasonal menu for home bakers everywhere: the fruity, creamy, and nutty pies; hand pies, pot pies, and quiches; and even pie shakes and pie “fries, -Â• all fine-tuned to exacting standards and with lots of step-by-step instruction for that all-important crust. Baker-owner Holly Ricciardi's upbringing deep in the Central Pennsylvania countryside provided the basis for Magpie's perfect synthesis of classic favorites and new twists— alongside down-home favorites like Sweet Crumb Pie and Shoofly Pie you'll find Holly's bourbon-infused update of her great-grandmother's special butterscotch pie as well as the ingenious (and instant-sellout) Cookie Dough Hand Pies. Ninety-plus recipes also include sweets like Cranberry Curd Mini Meringue Pies, Blueberry Rhuby Rose Pie, and Chocolate Blackout Pie, and savorys like Summer Squash Pie, Ham-Leek-Dijon Potpies, and Quiche Lorraine. From crusts to crumbles and sumptuous savorys to sweet confections, there's a Magpie pie for every occasion.

Book Information

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Customer Reviews

"Beautiful pies (and a lot of gorgeous atmosphere) from an iconic Philadelphia pie shop make this a book that will appeal to crust-making pros and amateurs alike."-Eater.com naming MAGPIE one of Fall 2015's Best Cookbooks: Sweet and Savory Baking“Gorgeously illustrated with full-color photographs, Magpie is as informative as it is delicious. The plethora of recipes will have readers reaching for their aprons so they can whip up a pie or two to share with those they

love. — Shelf Awareness; Full-color photos, step-by-step images, and a contemporary, clean design round out this stellar title. — Publishers Weekly

Holly Ricciardi is a former graphic designer-turned-pastry chef. Her Pennsylvania German roots instilled in her a devotion to great pie from a young age, and she opened Magpie in September 2012. The shop's constantly changing menu of seasonal sweet and savory pies has had Philadelphians lining up ever since. Magpie has been featured in Daily Candy, Travel + Leisure, Conde Nast Traveler, Philadelphia Magazine, Where Magazine, Zagat, Yahoo, and Thrillist, among others. Holly lives in Philadelphia. Miriam Harris hails from the San Francisco Bay Area, where she developed a zeal for seasonal, eclectic cooking early in life. Decades later, after editing hundreds of cookbooks at Food & Wine Books and Rodale Books, she turned to writing them. Her writing collaborations have included The Bob's Red Mill Cookbook, The Latin Road Home with Iron Chef Jose Garces, and Indulge, with Real Housewives star Kathy Wakile. Miriam lives in New Jersey.

This pie book is great for someone who wants to go beyond the basics. If you're an avid baker, you'll enjoy some adventurous twists on classics (cranberry meringue! blueberry rhuby rose! peach raspberry orange blossom!) You'll also see how Holly Ricciardi explores her Pennsylvania German roots with savory pie recipes such as beef potpie and ham loaf pie. I can't wait to use her chicken potpie as a framework recipe to using up some of my Thanksgiving leftovers, and I'll have a great time trying some different variations on fruit pies when summer rolls around and more fruit is in season. Some of Ricciardi's herb and spice choices are just fascinating (pink pepper in apple pie, black pepper in shoo-fly pie, basil-infused whipped cream.) Some of the ingredients will appeal to foodies, but unless you live in a food desert with no access to the internet, ingredients such as lavender buds and orange flower water shouldn't be too difficult to find. I don't live in a major metropolitan area by any stretch of the imagination, but I've had decent luck with Williams Sonoma, and various brick-and-mortar food boutiques in my town as sources for hard-to-find ingredients. The book includes a comprehensive guide to creating the best pie crust possible, which will be helpful to beginners, but a bit too tl;dr for seasoned bakers. Still, sometimes a fresh perspective is welcome when embarking down a familiar baking path, and Ricciardi's voice is instructive without being patronizing.

Excellent recipes to make your own high-quality bakery style pastries. The author shares all the bakery secrets. Because of this book I can now make an excellent pie crust, every time! Contains

more than 70 pie or sweet recipes in addition to more than 25 savory potpie or quiche recipes. A great addition to my cookbook library. I'm glad I didn't pass this one up.

Really well done cookbook and extremely attractive cover that looks like (isn't) punched leather. Not the usual run of the mill pie recipes. A nice variety of recipes at a really good price.

This is the third "Magpie" cookbook I've purchased...One for myself and (2) for gifts....Wonderful addition to anyone's cookbook collection especially if you love making pies.

These pies are the most incredible you will ever experience! The recipes are can be complex and labor intensive but the results are remarkable. You will not be disappointed.

Really walks you through all the steps to even the most fundamental and basic parts of baking (like making the pie crust). I read this for fun and I enjoyed every page. I also love the high quality of the hardcover book, it really feels durable in your hand and I feel like I could probably pass this down to my future grandkids, that's how good it is. I gave this to my chef boyfriend and he hasn't stopped baking since he's received it. He loves it and he loves how the recipes really break things down in the instructions and make it easy to understand what is going on. There's quite a bit of variety and it's a somewhat fat recipe book, so I'm more than satisfied and I absolutely would purchase this again. Anyone who loves baking will love the diversity of recipes, the high quality photos and illustrations, and how the outcome is nearly perfect every time :D

Nice pictures and good instructions. Looking forward to trying out the savor options- the pot pie and chili pies.

Great detailed instructions, as I am a novice baker, I enjoyed the clear directions and pictures.

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