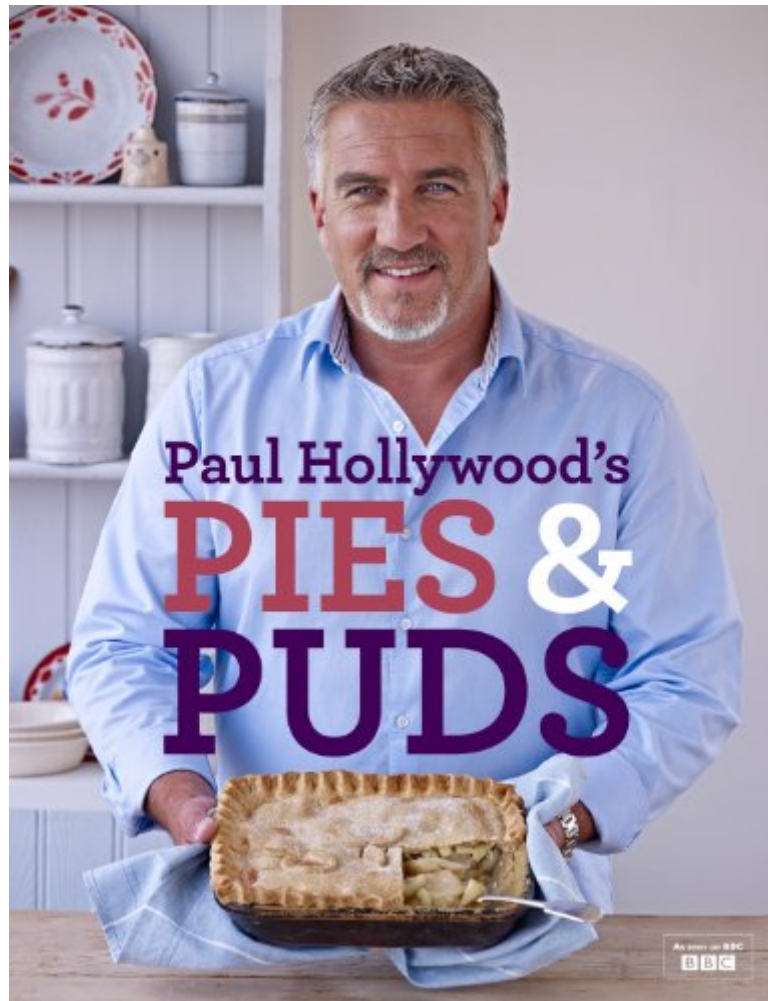




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Paul Hollywood's Pies And Puds



Synopsis

There is nothing quite like the smell of a scrumptious steak and ale pie cooking in the oven. There perhaps isn't anything better than the first taste of a caramel and coffee *Ã©clair*. From Britain's favourite expert baker comes a mouth-watering new book about two of our nation's obsessions: pies and puddings. Paul Hollywood puts his signature twist on the traditional classics, with easy-to-follow, foolproof and tantalising recipes for meat and potato pie, pork, apple and cider pie, lamb kidney and rosemary suet pudding, sausage plait and luxury fish pie. He will show you how to create inventive dishes such as chicken and chorizo empanadas, chilli beef cornbread pies and savoury choux buns. If that isn't enough, here you will find his recipe for the Queen of puddings, as well as spiced plum pizza, chocolate volcanoes and apple and Wensleydale pie. There are also regional recipes like Yorkshire curd tart and the Bedfordshire clanger, and a step-by-step guide to all the classic doughs from rich shortcrust to choux pastry. Paul Hollywood's *Pies and Puds* is simply a must-have. Whether you're a sweet or a savoury person, a keen novice or an expert baker: it's time to get baking pies and puds.

Book Information

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Customer Reviews

I love it when I find a cookbook that precisely describes, in a few words, how to make the recipe I am wanting to make..This is my First "Paul Hollywood" book to own, but not my last.. The precision in describing how to build the recipe for the bread, pudding, etc. is wonderful. I love to bake bread and I have for forty years, but there is always something new or better, if not just different, to learn from others.

Buy this cookbook, will be one of the best investments ever...appreciate having a gentleman like this showing me in detail the art[s] of baking. God bless him, wish we were fortunate to have his cooking show[s] available to American audiences....more the pity. His text delivery along with how-to photos make his recipe prep simple. This and all of his cookbooks are well worth purchasing. Thank you Paul!

Excellent cookbook. Simple recipes, clearly written with photos and some step by step directions. Only made one recipe so far but it came out perfectly. The ingredients are in metric but I have always used a scale and can easily do the conversions. There are a number of recipes I look forward to making. A little different in style than I am used to but am learning new techniques.

I bought this book because of the photos of how to make the different pastries - invaluable as now I can see where I went wrong before. I have a scale that weighs in grams so it's not a big deal as I don't have to convert to US volume measurements. Getting Lard can be an issue, the cheap stuff is hydrogenated, so I went to Whole Foods and got the real thing. You can also make lard yourself, it's easy to do. Pastry is soooo much better made with lard and butter.

Pies and puddings I had forgotten , childhood memories . I've made a few of his recipes and they were all good . I am a rotten cook if I improvise so I obediently followed his clear instructions. I gave a copy to a friend as well.

Awesome recipes, delicious savory pies and puds. A scale and equipment with metric measurements a must. Recipes to use over and over again that can be modified with meats and seasonings.Five stars if used American measurements for ease, especially bakers that cook often is nice to use measurements accustomed to reading for gauging how much meat will be used, how much sugar is in recipe, etc.

Saw Paul Hollywood first on the Great British baking show. Was interested in his very high standards for everything, which is why I bought his book. It's a beautiful book and the recipes taste as good as they look in the photos.

I grew up in the North of England and had many of these dishes. I have read through the whole book and love everything about it and can't decide what to make first. I am sure it will be great whatever I choosae

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