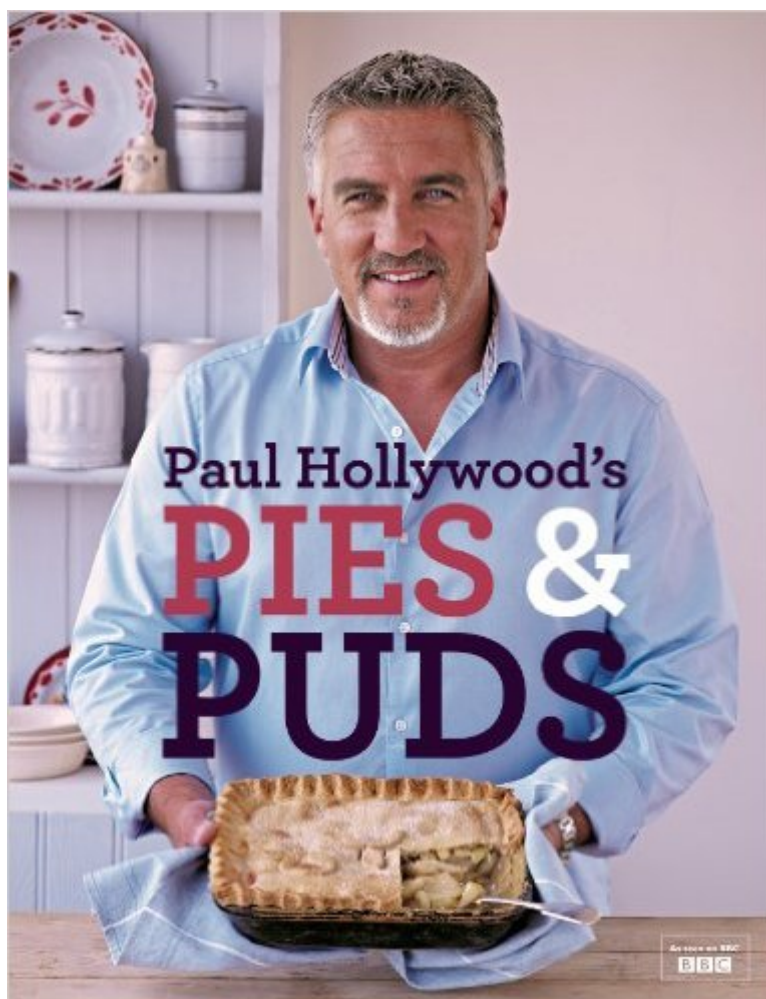


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Paul Hollywood's Pies And Puds



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 *Àclair*. 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

Great instruction. I like it because the author show how to make it by hand instead of using the machine. He explain clearly how to feel and picture to show when the mixing is right by feeling and sight. This truly provide the knowledge of baking. Now I realize one can still bake without a machine. It is not hard and does not take a lot of time while enjoying the process. One of the best cook book I have.

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!

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.

Paul Hollywood is now famous from the Great British bake off as a judge in the UK. I thought I would try his baking books as have seen him on the TV and this book is very good. Excellent dishes, savoury, sweet, classics. The kindle version has all the recipes with detailed pictures step by step for a lot of the recipes. Very easy to follow. If you fancy something to cook/bake you can just look through this book and find something for the time you have and type of dish you wanted. Obviously with the kindle you can bookmark the recipes you want or have already tried. As this kindle version was very good I have got another kindle version of his British baking books, The kindle price is good and worth trying to see what inspiration you will have to start baking. I have also bought the book as a gift and the hard backed version is very nice, good size and well illustrated.

I love the book, but, I do not know the metric measurements. I wish there was a U.S. table in the book to be able to figure out the measurement. Needless to say, I really do enjoy the cookbook. This is my first one with the metric measurements.

I really liked this book but would so appreciate it if the measurements could be tailored for the US - it is not an apples to apples comparison - we have different flour and fats and this has a negative effect on some of the recipes. The book though is great, well laid out and easy to follow. Lots of yummy recipes and I shall figure out and play with ingredients until they turn out just right :)

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

Pictures and instructions were good. I was familiar with many of the dishes as I hail from the UK. Nice to see Cumberland Rum Nicky - always a favorite of mine growing up. If you have never eaten Sticky Toffee pudding, give it a go. My (adult) kids still ask for it all the time. Aiming to make the Hazelnut meringue roulade today!

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