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The Four & Twenty Blackbirds Pie Book: Uncommon Recipes From The Celebrated Brooklyn Pie Shop



Synopsis

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, **FOUR & TWENTY BLACKBIRDS PIE BOOK** contains 90 full-color photographs by Gentry & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be your mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

Book Information

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Customer Reviews

I am an experienced baker. One thing I take for granted of a high-end cookbook is that the recipes are correct. In this case, 2 of the 3 pies that I baked from this cookbook (Nectarine/Blueberry Pie and White Nectarine/Red Currant Pie) had no sugar listed anywhere in their ingredients. This is a HUGE pie-making mistake. When I called the store to question the recipes, they confirmed that there were errors in the book, and then told me of a third pie recipe that had problems. The book is beautiful -- the Rhuby Razz Pie is divine. I only wish more care had been taken in proofreading the recipes...

A year or more ago I saw a posting online for their Salty Honey Pie ([...] and had wanted to make it, but never got around to it. When I saw they were coming out with a book I immediately pre-ordered it. When it arrived I excitedly made the Salty Honey Pie. In the book it tells you to preheat the oven to 375 and then bake it for 45-50 minutes, rotating the pie around 30 minutes. When I went to rotate the pie it was so dark, much darker than their picture, and almost burnt looking. And I still had at least 15 minutes to go! I turned the oven down to 350F and pulled it out a little early worried that it would be too badly burnt on top (it still ended up being amazingly delicious). When I cross-referenced the online article I noticed that the recipe said to preheat the oven to 350F and bake for 45-60 minutes and they never mentioned rotating it. I also noticed that their ordering of how to mix and add the ingredients was different, but I don't know if this really matters. Anyway, I can't say for certain whether the oven temperature is a mistake or just further editing of the recipe 2 years after putting it online, but either way next time I'm going to try baking this pie at 350F. That said, I love this book. The pictures are beautiful and the recipes are interesting. I love apple pie and cherry pie, but I want more than that. Cranberry Sage Pie! Salt Pork and Apple Pie! Lemon Sour Cream Pie! If you're looking for your standard classics then this isn't the book for you, but if you want to try something new and different or a modified classic (Salted Caramel Apple Pie, Strawberry Balsamic Pie, etc...) then I would say this book is worth getting. They also include some nice information on pie making techniques, how to make a lattice top, and so forth. A lot of baking cookbooks will include that information as well, but I always like to see how other people approach baking and their thoughts on techniques. So, as an overall summary: I definitely recommend this book and think you should buy it, but also keep an eye on your pies as they cook in the oven. Update 11.12.13. I made the Cranberry Sage Pie last night and I can't say that I was much of a fan. I still think that the oven temperature was too hot (425F for 20 minutes and then lowered to 375F for 45 minutes) so I ended up doing it at 375F and then lowering it to 350F. The sage component of the pie didn't work for me, which was my biggest issue with the pie. I loved the tartness of the cranberries and the consistency was good so I will probably make this pie again and leave out the sage. Also, quite a few of their recipes have been found online so if you're on the fence about the book try some of those first. (Food 52 has three recipes listed and some others are found on various blogs if you do a search for their recipes.)

Great book, great illustration, and even better, fab recipes. I made the sour cherry pie (frozen cherries) and the salted honey pie. Loved the cherry pie but the salted honey was just spectacular.

Had no problem with measurements, dough etc... Love this book. Update: I made the salted caramel apple pie, it was killer. My oven temp. Has always been at 375 in making the above pies and I have cooked them for 45-50 min. Make sure your internal oven temperature is correct.

After making several pies from this book I have to agree with the posters who've said that the oven temps are high and the times are too long. I'm a trained chef who has spent a lot of time making pies and its ok to use 400 for the first 20 minutes as that's what it needs in order for the pie crust to set- the 375 is ok too but not for more than 45 mins total- I have a good oven (convection) and there's no way with those temps that I could leave the lattice crust pies in for an hour- after rotating, 40-45 minutes was just about right (depending on whether there's egg wash and sugar on top). The Edible Brooklyn Four and Twenty recipes online say to preheat the oven to 425° F, leave in for 20-25 mins then drop to 375° F for another 35- IMO there's no way you can keep these pies with sugar on them for that long and hot with or without convection. And why should the same crust be cooked at different temps/times for online recipes vs. the cookbook? Not good editing nor is it good testing... they owe it to the readers to see to it that their published recipes are the same (and accurate for home and convection ovens.) Pie crusts are notoriously 'flaky' (!) to make in a home kitchen (they're usually too warm so you are constantly juggling the rolling part by tossing the crust back in the refrigerator or freezer if you can't work quickly. It's understandable that people shy away from making them. The above being said, for the photos on how to make the perfect crust and the step by step lattice methods alone this book is worth it because an online recipe won't go into that kind of detail. While adding vinegar to crusts and savory pastries like potato knish dough is nothing new I do love their idea of using apple cider vs white vinegar. I'm always asked how I make my crusts. Instead I give friends who won't go near baking an afternoon lesson with me and buy them the book and toss in a Berenbaum's pie plate and a bench scraper and they're in business. I just wish they'd acknowledge the temps and times for home or convection ovens might be off and I wish they used gram weights in addition to the cup measures... it's only slightly more work for them to do the conversion and its the 'professional' way to measure your recipes consistently. For those just starting out do use the crusts as a galette instead of a pie- you don't even need a pie tin- just a flat oven tray- so simple and they are just as tasty and gorgeous as the lattice- I tend to think that for the 'unfussy' look the galette is perfect- then you can make two crusts and serve twelve. Definitely try their varieties of crusts: chocolate and gingersnap are particularly good.

This book is a must have for any bakers that would love to try something a little different but

approach is still traditional. I've made at least two pies for each season since the Summer and can never put the book down! I've only made a pie from scratch once before purchasing the book and everyone that has tried my pies from this book have loved each and everyone of them. The photos in the book are beautiful and makes you feel like you're right in the pie shop in Brooklyn. Now if you'll excuse me I'm heading into the kitchen to make a Blushing Apple Pie for the evening. :-)

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