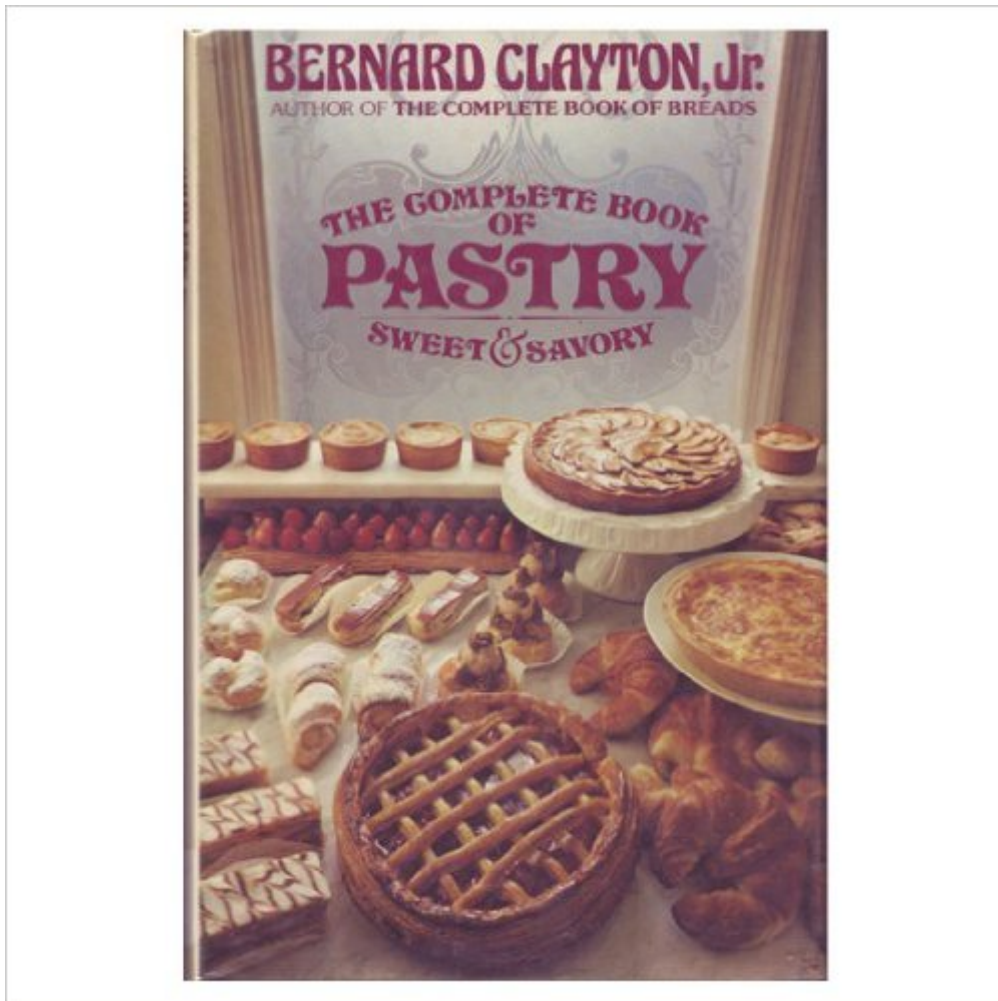


The book was found

The Complete Book Of Pastry, Sweet And Savory



Synopsis

An extensive collection of international pastry recipes, with complete instructions for various appetizers, entrees, and desserts, and drawings to illustrate pastry shapes and techniques.

Book Information

Hardcover: 411 pages

Publisher: Simon & Schuster (August 1981)

Language: English

ISBN-10: 0671242768

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Product Dimensions: 9.2 x 6.1 x 1.4 inches

Shipping Weight: 1.5 pounds

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #507,949 in Books (See Top 100 in Books) #138 in [Books > Cookbooks, Food & Wine > Baking > Pastry](#) #1439 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

When I owned a small bakery in the Oregon Cascades I developed a line of savory pies in part by using information included within this book. The line of pies proved so popular I found myself becoming the vice president of Billy Bob's Pot Pies! The one drawback for me is that the recipes in this book are scaled for the homebaker. Therefore, this book is a great resource for those readers wanting to wow their friends and extra special guests. Bernard Clayton has, most importantly, explained how any baker can produce a first rate pie crust. I therefore advise you buy the book and get busy experimenting with the recipes - you'll never go back to mass produced pies!

This is an excellent book for beginning pastry people. The only down side is that there are few instructive pictures. However, if you want to learn to make puff pastry-the real kind-which is amazing-not store bought. This is the book for you. It also has excellent detailed instructions on how to make pie crusts and strudels. The author is very enthusiastic. He also wrote a famous book on breads. This should be one of the go-to books in your kitchen if you like to make outstanding deserts which will impress you and your family and friends.

This has been my go to pie cookbook since 1989 when I bought mine as a used book at Powell's in Portland, OR. Pecan pie--sublime. Pumpkin pie--spicy and perfect. Strawberry pie--oh so summery.

Recipes are a little fussy and I have eliminated some steps like pre-baking the pumpkin pie crust and never have turned things midway through baking. Our holiday celebrations wouldn't be nearly as fine without Mr. Clayton's fine cookbook.

I have used this book for years - it is my go to for excellent pie crust and pies - bought it as a gift for my sister.

EXTENSIVE instructions and recipes. Very detailed and useful, not overly complex recipes, but full of useful details.

I am a big fan of Bernard Clayton's cookery. I have his bread collections book and now his pastry book. I found his recipes to be very clear and well adapted for use with American ingredients. You won't find another bread and pastry cook / writer like him. Enjoy!

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