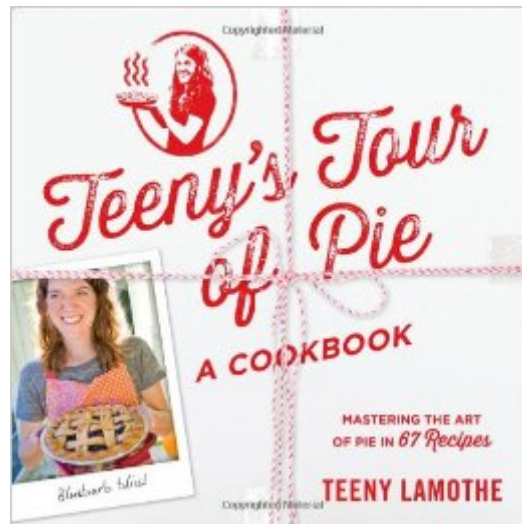


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Teeny's Tour Of Pie: A Cookbook



Synopsis

Teeny Lamothe is a young woman on a mission—and the mission is pie. Charming, passionate, determined, Teeny traveled America to work with the country's best bakers and learn their techniques, tricks, and wisdom. Now she shares the fruits of her apprenticeship—the crumbs and crusts of her crusade—in Teeny's Tour of Pie, a delectable journey into total pie immersion. Here are more than 55 pies, sweet and savory, plus a complete crust primer, and all of it seasoned throughout with Teeny's humor and inspiration. There are fruit pies: Strawberry Rhubarb Pie, Lemony Blueberry Crumb Pie, Rosemary-Infused Caramel Apple Pie. Cream pies: Zested Lime Curd Pie, French Silk Pie. Traditional pies—Sweet Potato Pie, Shoofly Pie, Chess Pie—and unexpected pies—Peanut Butter Brownie Pie with a Pretzel Crust, Bourbon Bacon Pecan Pie. And savory pies, too, like Thanksgiving Dinner Pie with a Stuffing Crumble. Teeny is a gifted baker and writer who demystifies every step. She explains why to add vodka to the pie crust; what to do when the dough is sticky or tears; how to cut and weave a lattice topping. There are the 5 Commandments of Crust and more than 10 no-fail crust recipes, even including one gluten-free. Plus she shows how to make a teeny pie—her specialty, using a 5-inch pie pan—from the recipes. Teeny's Tour of Pie captures both the timeless, homespun appeal of pie and its very timely popularity, right down to the bakery box cover with its embossed string, flaps, and spot-laminated tape. Includes profiles of pie-makers, personal stories, and gorgeous full-color beauty shots and step-by-step photographs.

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Customer Reviews

Teeny Lamothe wanted to be a lady pie baker, no doubt because her passion for baking and for pie came at an early age, happily learned at her mother's side. But how, she thought, could she accomplish such a feat? Deep in thought, while noshing on pie, Lamothe came up with the idea for her "Tour of Pie." She would take a year off to travel across America, learning pie baking from the nation's finest. The only hitch was getting the nation's finest to be willing participants. A letter writing campaign ensued, and while the responses were not quite as enthusiastic as her letters, she did get a smattering of curious pie bakers to take her up on her offer of a free apprenticeship in exchange for their knowledge. Her quest began in Seattle at High 5 Pie where she worked alongside owner Dani Cone, author of *Cutie Pies*. It continued as she baked her way through nine states, ending in Littleton, Colorado, at the home of her mother for her final apprenticeship. This book is invaluable to people interested in learning to bake pies, hone their skills, or increase their repertoire. Sections on equipment describe, in detail, what you will need to bake a winner of a pie, from the simple rolling pin and the many variations, to the pastry blender, crust cutter, and crust shield (something that I really do need). The chapter on The Elements of Crust is worth the price of this book alone. Amazing detail and insight is provided along with the secret to a crust flakier than the one your grandma made, accomplished by substituting the water for vodka, an ingredient that evaporates more quickly during baking and, as such, yields a lighter, flakier crust. Venting, decorating, lattice, what to do with excess scraps of crust, are all covered in fine detail in this chapter. And the recipes! Sweet crusts, savory crusts, whole wheat crusts, gluten free, sugar cookie, pretzel crusts, each one more tempting than the other. The section on troubleshooting will help bail you out when your crust has taken an unfortunate turn. The section on Crumbles and Creams won my heart! I am a big fan of the crumb topping for pies, largely because it saves me the trouble of working with two crusts on a single pie. Lamothe provides recipes for a variety of crumble toppings, including a savory one for pot pies that makes use of boxed stuffing. This I am definitely going to try! Recipes for variations on whipped cream abound including an orange version that she suggests pairing with her Chocolate Cream Pie. Imagine the decadence! Each well-written, concise recipe provides information on the proper storage, coverage, and length of time a pie will last, many include instructions on how to make "teeny" (six inch) pies from the recipe instead of one large one. The recipes themselves are truly inspired. Simple favorites share space with those filled with unusual combinations for the intrepid baker, such as Green Chile Apple Pie with Cheddar Crust, Bourbon Bacon Pecan Pie (Yep, you read that right, and it is delicious!), Rosemary Caramel Apple Pie, Earl Grey Cream Pie, or the savory Reuben Pot Pies with a Rye Crumble and Caraway Crust. I tried two of the pies, one savory, the other sweet.

The savory was the Breakfast Pie with Hash Brown Crust. I shredded my own potatoes to be able to control both freshness and size of the shreds. It, on its own, was delicious. Crispy edges give way to a moist interior with a pleasant potato taste. The filling was satisfying without being heavy, and a perfect choice for spring with the inclusion of leeks. I added about a half times more than what is called for (2 medium leeks) (because I am wild about leeks), and I also chose shiitake mushrooms; a truly great combination. For the sweet pie test, I couldn't resist the Bourbon Bacon Pecan Pie. I tend to embrace oddball combinations of ingredients, so surely she had me in mind when she created this. It's a keeper. People will love this one, definitely recognize the bourbon (though it does not overwhelm), but will puzzle over why this version is better than theirs. You can tell them...or not. I like a cookbook that I can sit down and read. This book is both readable and informative, with delicious sounding recipes, and a bit of travel info to boot. Before planning my next trip, I'm going to consult Teeny's Tour of Pies. Here are the bakeries that she visited, in order: High 5 Pie, Seattle, WA; Emma's Organics, Ithaca, NY; Petsi Pies, Somerville, MA; Sweet Sensations Pastry, Chicago, IL; Pie Lab, Greensboro, AL; Bob Roth's New River Groves, Davie, FL; Pie Shop, Atlanta, GA; Heart Pies, Los Angeles, CA

As our guide through pie baking and her own travels, Teeny Lamothe has a charming voice and style. The book is full of gorgeous photography, heart warming stories, and most importantly, luscious pie recipes that make you want to rush out to the nearest farmer's market and begin collecting ingredients. Teeny includes a lot of her wisdom gleaned from her experiences to help you navigate your own baking experiments. I've been fortunate enough to taste a real-life Teeny pie made by the author, and I'm so thrilled to have the chance to attempt her recipes in my kitchen.

I bought this book after hearing an interview with Teeny Lamothe on Colorado Public Radio a few months ago. I gave it to a friend as a shower gift, but not before paging through it and deciding I would need to get another copy for myself. In fact, I bought two more copies. Even if you don't intend to make a pie, you might enjoy her story, and she is a good storyteller. I have only made my own pie crust twice in my life, but I am excited to try again. For Thanksgiving I used a pre-made crust (time pressures and crust anxiety) and I used Teeny's pumpkin pie recipe. I usually don't like pumpkin pie, but she has a fresh tasting pie that is not heavily spiced. I followed her recommendation and made lemon zest whipped cream to go with it. Both got great reviews at our gathering, and one friend asked about the book. She was so intrigued with the book that I gave her my spare copy. I can't wait to try more of Teeny's recipes, but until I do, I am enjoying just reading

this engaging book!

What a marvelous way to charge after your life's work. Pursuit of happiness through pie! And what a dream tour this author Teeny Lamothe took! How envious I am to think that this author was able to break away from all that tied her down and gallivant across the country, studying under great pie-makers, -bakers and -shop owners. Author Teeny Lamothe is not stingy with instructions and there are a decent number of descriptive pictures. She has a great writing style and shares inspirational stories. On a fairly basic level, her book talks about using season ingredients, how to deal with temperature and humidity variables, gives information (not necessarily advice) on tools, and provides some troubleshooting advice. She provides five signature dough crusts, including one gluten-free and one all whole-wheat, plus Teeny has developed three crumb crusts and three crumbles, plus some whipped cream flavors. There are a few other crust and crumble recipes scattered throughout the book that come from the bakeries where she apprenticed. There are many wonderful pies included both sweet and savory. And, having made many of them, several have become keepers. But, when it comes right down to it, I can't give this pie book a 5-star rating. What do I expect in a pie book, one that earns my 5-star stamp of approval? Explicit, detailed, how-to photos; explicit and detailed trouble-shooting tips and guidelines; and, most of all: A multitude of pie recipes. This book, while quite good in those categories, is not supreme in those categories. Many of her ideas and lessons show too much of her true inexperience. (Lesson #1 Put Your Hair Up; Lesson #3 Always Buy in Bulk (25 lb bags of flour), really? This is advice for the at-home baker? Lesson #4 Keep Your Expense Receipts). Teeny gives us how-to pictures, but they don't really show that much. Plus, tips the kind that come with experience are just not there! For instance: In the recipe for peach pie, I read a no-brainer tip on peeling or blanching peaches to remove their skins. But, what kind of peaches should I buy? Nowhere does it say that medium-size peaches have less water and more flavor. Here are some pies that I will make again: Chile & Apple, Rosemary Caramel Apple, Bourbon Bacon Pecan, Honey-Ginger Cream, Orange Cream, The other pie recipes work just fine, but they are not really different from recipes in other pie books. And many other pie books contain a whole lot more recipes, with a greater percentage of outstanding recipes. All in all, this is a very nice pie book, but I won't be adding it to my permanent cookbook collection. I have a feeling that Ms. Teeny Lamothe will continue to work hard on creating pies and that in a few years she'll produce a bigger and better pie book. If you are in the market for a great 5-star pie book, you should check out Hoosier Mama Book of Pie.

by Paula Haney. carries it.**I received a temporary download of this book from the publisher. I have been scrutinizing these recipes and baking these pies for several months before posting this review.

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