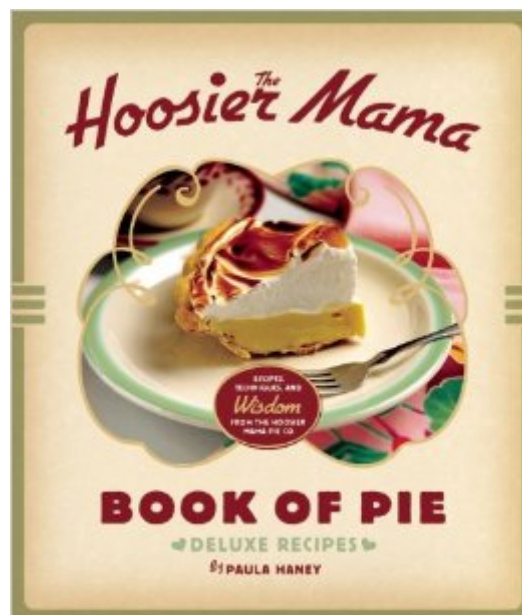


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The Hoosier Mama Book Of Pie: Recipes, Techniques, And Wisdom From The Hoosier Mama Pie Company



Synopsis

When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. When she opened her storefront that morning and saw a line around the block, she realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Since starting her career as a pastry chef at Trio, one of Chicago's top fine-dining restaurants, Haney dreamed of opening her own pie shop. Exhilarating and exhausting days spent creating fabulous new desserts to keep up with the restaurant's head chef--a then-unknown Grant Achatz, who would go on to culinary superstardom--left Haney in search of classic comfort food on her days off. Her disappointment in being unable to find a good slice of pie in all of Chicago led her to one conclusion: she needed to open her own store. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go.

Book Information

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Customer Reviews

I am lucky enough to live just a few blocks away from Hoosier Mama, so I've eaten my fair share of their pies. And I've tried pies from all over, so I feel pretty confident in saying that they make the Best. Pies. EVER. My favorites are the Fat Elvis, Sour Cream Dutch Apple, and of course, the chicken pot pie. And now the recipes are all MINE! I was so excited to get this book in my hands, I immediately tore through it, taking in the stories, beautiful photos, and the sheer volume of recipes. I mean, they're basically giving you ALL of their recipes! Every fruit pie, every cream pie- and some savory pies I've never even tried. If you're looking for a comprehensive pie book, this is it. The book is broken down into major categories (sweet/savory) and subcategories- seasonal pies, chess pies, custard pies, etc. There's one main dough recipe to be used for the majority of pies, and it's probably the best pie dough recipe I've made. The instructions are clear and easy to follow, and the dough comes together beautifully and is very easy to roll out and get into the pie plate. So far I've made two chess pies (a chocolate one is currently in my oven, and my apartment smells DIVINE) and both recipes are super easy. At some point I'll venture into some of the more complicated recipes, which don't seem that scary because the instructions are so clear and well written. Ingredient amounts are given in both cups/tablespoons and grams, which is a great feature for those of us who prefer to weigh things out. Oh, and my favorite thing about this book- in all the step-by-step photos, the hands are NOT wearing nail polish! That's how you know this is coming from a real pro kitchen! If you're looking for a pie book, I can't imagine a better one than this.

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