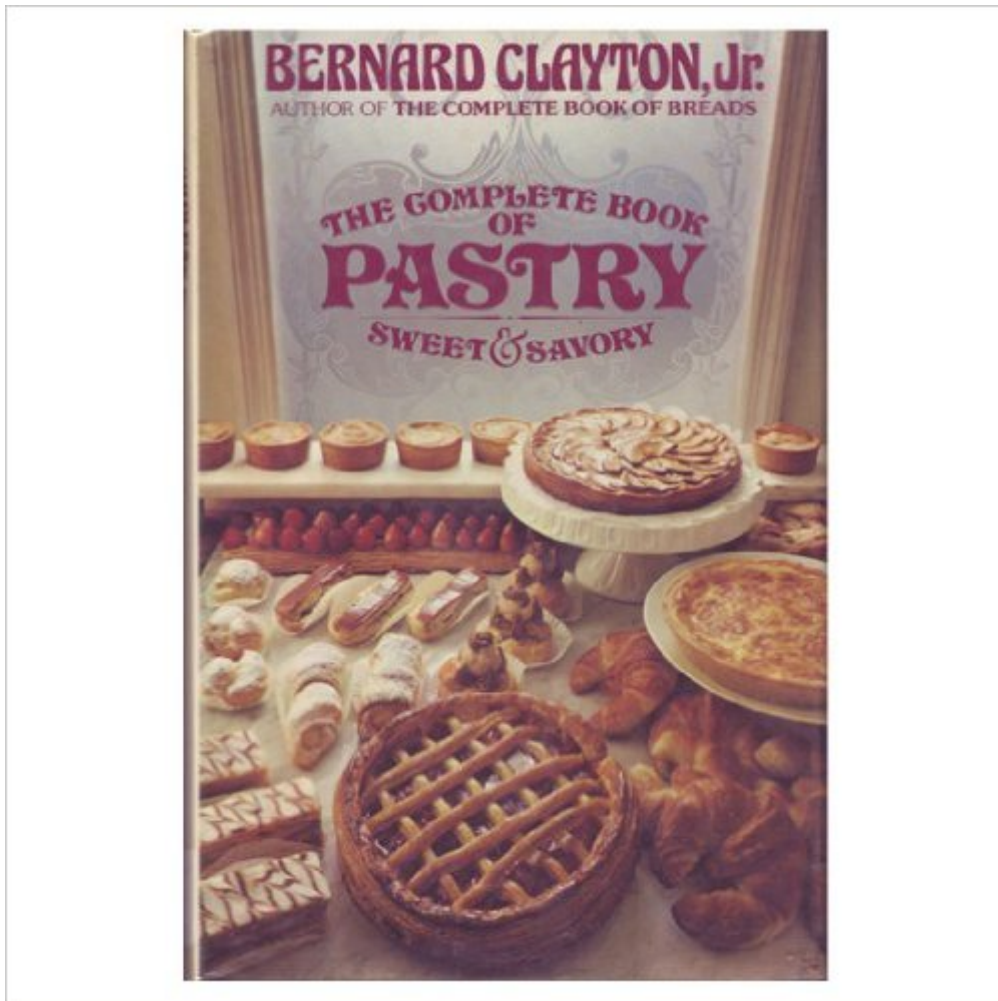


The book was found

# 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

ISBN-13: 978-0671242763

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!

[Download to continue reading...](#)

The Complete Book of Pastry, Sweet and Savory Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes Dessert FourPlay: Sweet Quartets from a Four-Star Pastry Chef The Pastry Queen: Royally Good Recipes from the Texas Hill Country's Rather Sweet Bakery & Cafe The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks) The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts Modern Eclairs: and Other Sweet and Savory Puffs Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Crepes: 50 Savory and Sweet Recipes Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion Sweet, Savory, and Sometimes Boozy Cupcakes Ciao Biscotti: Sweet and Savory Recipes for Celebrating Italy's Favorite Cookie Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker

[Dmca](#)