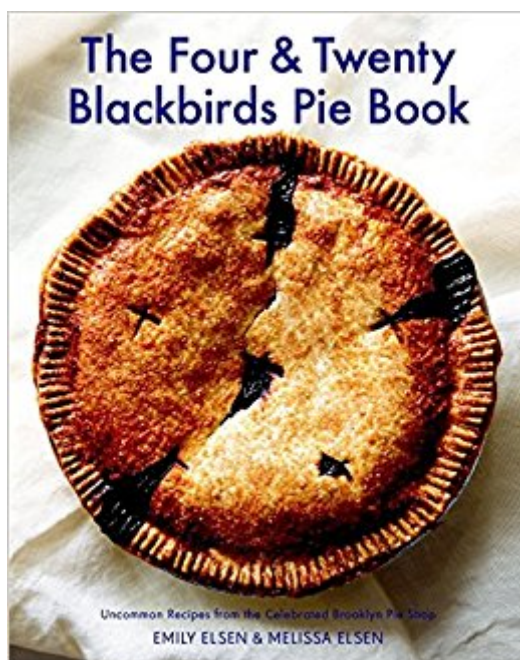


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The Four & Twenty Blackbirds Pie Book: Uncommon Recipes From The Celebrated Brooklyn Pie Shop



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 Genti & 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

"The pies we tasted from Four & Twenty Blackbirds were so satisfying and deliriously delicious that they left every other pie we sampled in the dust" --Danny Meyer, CEO, Union Square Hospitality Group
"Emily and Melissa Elsen make pies the way nobody makes pies anymore but everybody used to, which is to say, pies that are buttery and always right for the season and hard to stop eating. It's a score they've decided to share the recipes that put them on the map."-- Frank Falcinelli & Frank Castronovo Chef/Owners of Frankies Spuntino and Prime Meats and authors of Frankies Spuntino Kitchen Companion

Melissa and Emily Elsen are sisters who were raised in South Dakota and worked in their parents' restaurant. They "have serious pie-making cred having grown up at the dough rolling elbow of their grandma Liz." (New York Magazine). After pursuing different careers in their early adulthood, they built a business in Brooklyn, originally custom baking pies together in their Brooklyn apartment, and eventually opening 4 & 20 Blackbirds Cafe, which has been featured in The New York Times, Martha Stewart and in other great food media.

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...

I'm fortunate enough to have these ladies' shop in my neighborhood. Their pies are uniformly delicious, often quite unique in choice of fillings and sourced for the most fresh ingredients. The book's chapters are smartly broken down by season, and content offers a great opportunity to learn some of their tips and techniques. Especially their various pie crust recipes and latticing diagrams. All visual content translates nicely on the KindleFire. A keeper in my kitchen.

Great pie recipes but descriptions are a bit vague. The crust recipe from America's Test Kitchen is virtually the same (save for the cider vinegar) and the directions are better. I use America's Test Kitchen crust recipe with these pies and it works very well. But if you want some truly unique and very tasty pies, I recommend this book.

This is the book that convinced me that making pie was both easy and fun. It's ideally structured, with a good general introductory section on technique, a large variety of seasonal pie fillings, and at the end, a variety of crusts and toppings that can be used. Although most of the filling recipes call for a specific crust, the Elsens encourage experimentation and interchanging crusts and other toppings. None of the recipes call for vegetable shortening, but there is a butter-and-lard pie crust for those who consider that an option. If you're already an accomplished pie baker, you'll probably

be more interested in the classic filling recipes than the tutorial content or crust recipes.

I love this book! The pictures are beautiful and of the pies sound amazing. I appreciate all of the tips and techniques listed. I have only made one pie so far, the Salty Honey pie, and it was delicious.

I just got this cookbook tonight, so I haven't made anything yet. But, when opening up my package, the cover looks like it was bound backwards. The barcode is on the front cover. Weird. The dust jacket covers that up, but how weird.

Great book. Loaded with pie information along with amazing recipes. I like the way the recipes are written. I look forward to making all the pies!

This is a beautiful book! I purchased it as a gift for my sister-in-law who is a great baker and she loved it. I flipped through it first before gifting and found the pictures are gorgeous, the recipes and pie flavors are very inventive, and the book also includes helpful sections on technique (lacing the pie crust topping, for example) - helpful for even a new baker.

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