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Magpie: Sweets And Savories From Philadelphia's Favorite Pie Boutique



Synopsis

Magpie Artisan Pie Boutique is a jewel in Philadelphia's food-town crown. Since 2012, the pocket-size shop has been turning out flaky crusts and luscious fillings. Now this book serves up Magpie's seasonal menu for home bakers everywhere: the fruity, creamy, and nutty pies; hand pies, pot pies, and quiches; and even pie shakes and pie “fries,â • all fine-tuned to exacting standards and with lots of step-by-step instruction for that all-important crust. Baker-owner Holly Ricciardiâ™s upbringing deep in the Central Pennsylvania countryside provided the basis for Magpie's perfect synthesis of classic favorites and new twists— alongside down-home favorites like Sweet Crumb Pie and Shoofly Pie you'll find Holly's bourbon-infused update of her great-grandmotherâ™s special butterscotch pie as well as the ingenious (and instant-sellout) Cookie Dough Hand Pies. Ninety-plus recipes also include sweets like Cranberry Curd Mini Meringue Pies, Blueberry Rhuby Rose Pie, and Chocolate Blackout Pie, and savorys like Summer Squash Pie, Ham-Leek-Dijon Potpies, and Quiche Lorraine. From crusts to crumbles and sumptuous savorys to sweet confections, there's a Magpie pie for every occasion.

Book Information

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Customer Reviews

AMAZING! My roommate and I have become serious pie-lovers after stumbling upon this wonderful book. The recipes are a mix of classics (Apple, chicken pot pies, lemon curd, etc.) and some delightful twists on familiar flavors. So far, we've made a sweet corn and cheddar pie (extraordinary!), a s'mores pie (the chocolate pudding was out of this world), a breakfast oatmeal pie (my new favorite breakfast), and a berry custard pie with lavender crumb (OMG). The recipes are

well written and easy to follow and the book is gorgeous with beautiful photography and a nice layout. While some of the recipes are time consuming and a bit complicated, calling for unusual ingredients or tools, most of the recipes are well suited for the novice baker and the small kitchen. I love love love this book!!! Pie forever :)

I picked this up a few times, just to flip over it, before I actually sat down to read it. I guess I was savory the book, and didn't really want to "finish" it - anyone else feel that sometimes!? The book features pies (both sweet and savory) that will literally have you want to start licking the pages... And it's not just because the recipes sound so delicious...the photographs are amazing! This book is divided up into four main "chapters". Chapter 1 - Flaky Piecrust Chapter 2 - Fruity Pies Chapter 3 - (Mostly Creamy Pies) Chapter 4 - Quiches, Potpies, and Other Savories I can't really pick a favorite - but I will say that my favorite recipe is in Chapter 4...more on that later. The first chapter is dedicated completely to the piecrust, which I really loved and appreciated. Who knew there were so many different variations of piecrusts?! I didn't! But I'm glad I know now...because I'm wanting to try them all! The recipes in this book are delicious. Just a few examples!? "Caramel Apple Pie" (page 46), "Pear Chocolate Pie" (page 58), "Hummingbird Pie" (page 64), "Lemon Gingersnap Pie" (page 67), "Peach Lattice Pie with Bourbon Caramel" (page 93), "Peach Raspberry Orange Blossom Pie" (page 102), "Plum Cherry Almond Crumb Pie" (page 116), "Breakfast Oatmeal Pie" (page 135), "Roasted Sweet Potato Pie" (page 142), "Oatmeal Cookie Pie" (page 150), "Chocolate Blackout Pie" (page 163), "Eggnog Cream Pie" (page 172), "Banana Nilla Pudding Pie" (page 183), "Cookie Dough Hand Pies" (page 189), "Tomato Cheddar Corn Pie" (page 204), "Ham Loaf Pie" (page 220), "Savory Beef Potpies" (page 226), "Pulled Pork Potpies with Coleslaw" (page 234) and "Chicken Corn Pie" (page 246). Plus several more... Delicious!

I know nothing about the bakery, but I do know that using their recipe for crust has produced a half dozen AMAZING pies and converted me to a piebaker! Seriously, what drew me to buy was the one single crust recipe; I figured that if these bakers have found a single recipe it would be a holy grail in pie baking. The crust Just Works. And I have tried every friend's mom's best grandma handed down recipe from the next door neighbor recipe out there. Not a single other recipe is as simple and simply successful. Oh, their berry pie filling is pretty spot on, too. Buy this book. For the recipe for crust and for the inspired fillings!

I can't believe that I got this for under 6 bucks. This is by far one of my favorite cookbooks. To start

it's just a nice looking book. I'm very happy with the contents as well. They divide up the book into crusts, fruit pies, creamy pies, savory etc... There is a really good selection in each section as well. Some recipes come with pictures, which I appreciate. I like the variety of pies you get as well- everything from basic to fancy. I feel that nothing in here is so unique that people would not be willing to try it. I also feel you can find all your ingredients at your local store as well (I'm always so frustrated when i have to try to hunt down something "unusual" for anything I make). the only ding I will give this is that some of the recipes are lengthy so you are not going to find something like "unroll premade pie crust, dump fruit mixture into crust, top with another premade crust, bake... This is for sure a book for folks who are comfortable baking. In any case I have about 50 pies marked that I want to make. I have no idea how long it will take to get through those 50 pies, but I'm willing to try. Happy baking all

Just served the Jalapeno Bacon Popper Quiche to family & guests = Fantastic!! The custard is super creamy--with a nice little pop of heat. Yes--the magpie crust is sooo good & simple it really is perfect for every pie--sweet or savory. Crust recipe also comes with weight measure which is nice for me when making crusts for several pies at once. And this recipe is well illustrated. I appreciate the side info like suggesting to test when quiche is done with instant read thermometer -- 160 F. Also like the recipe 'spins' - how to vary some of the recipes with simple changes or additions. Just made another crust for tomorrow's pie, Pear Ginger Oatmeal Crumb --love ginger---pear=what a nice variation on winter apple pie.(note; I DO have a blue ribbon on my apple pie from our county fair - good old time pie & lard crust - just sayin' --) I found a lot of very interesting recipes here (Hummingbird Pie? Really?? Will definitely serve as recommended with vanilla ice cream) Some very delicious savory pies here as well (can't wait to try Smoked Gouda Butternut Squash Pie!) I amdelighted with variety of pies & much side information.

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