



FOR THE LOVE OF PIE
SWEET AND SAVORY RECIPES

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&
LOPEZ



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FOR THE LOVE OF PIE

SWEET AND SAVORY RECIPES



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ALL-BUTTER CRUST

MAKES CRUST FOR 2 (9- OR 10-INCH) SINGLE-CRUST PIES OR 1 (9- OR 10-INCH) DOUBLE-CRUST PIE

This is the best all-butter crust you'll ever eat, hands down. You can't build the perfect pie without the perfect foundation. This culinary quest for perfection seduced Cheryl to spend an entire summer on her farm in Woodstock, NY, up to her elbows in flour and butter, turning out crust after crust to test on anyone in her house—and eventually the town—who'd eat a slice of one of her creations. You already know that a great crust can't be made from a mix, or produced by a machine. The secret lies in a combination of science, repetition, and intuition. See Making Piecrust Dough (page xx) for more information. Using this road map as a jumping-off point, your first crust that you feed to your friends and family will be delicious. Your tenth, and all those beyond that first one? Sublime every time.

12 ounces (about 2 $\frac{3}{4}$ cups) all-purpose flour

1 teaspoon kosher salt

1 teaspoon baking powder

7 ounces (1 $\frac{3}{4}$ sticks) unsalted butter, cold and divided as follows: 2 ounces ($\frac{1}{2}$ stick) coarsely grated, 5 ounces (1 $\frac{1}{4}$ sticks), diced in cubes the size of small marbles

1 teaspoon fresh lemon juice, or apple cider vinegar

6 to 12 tablespoons ice water

In a large mixing bowl, combine the flour, salt, and baking powder using a fork.

Add the grated butter and mix with your thumbs and fingertips, using a pinching and rolling motion, until well-incorporated. Squeeze, pinch, and rub to make sure the butter disappears. You know this step is finished when the mixture resembles corn meal or Parmesan cheese and there are absolutely no pieces of grated butter left, about 3–5 minutes.

Add the cubed butter to the bowl, and smash each cube, using your thumb and forefinger. Use your fingers to gently incorporate the diced butter into the flour mixture. Massage or squeeze, but don't overwork it. The mix of large and small chunks at this stage ensure a flaky pastry.

Add the lemon juice and 1 tablespoon of ice water. Mix lightly with your hands, spreading your fingers out like wide-tooth combs, lifting and fluffing the mixture from the bottom of the bowl, mixing only until the dough just holds together. There should be a mix of large, quarter-size pieces that look like small dumplings, and small pieces in the bottom of the bowl that resemble oatmeal. You are aiming for a loosely cohesive dough that is not overly wet.

Add 1 more tablespoon of ice water, mix, and check. The temperature and humidity of the room, along with the disparity of size in your measuring spoons and cups can greatly affect the dough at this crucial point. Be careful not to over-dampen. If the dough is not holding together, add more ice water, 1 tablespoon at a time. After each addition, mix again and test to see if the dough is holding together. When pulled apart, the dough should look raggedy and torn at the edges. If the dough is still too dry to hold together, add 1 more tablespoon water. The dough should never become sticky. Err on the side of caution, and stop while your dough is on the drier side.

Once a rough dough is formed, stop mixing, and divide the dough in half. Form the dough into discs resembling large hamburger patties. Wrap each disc in plastic wrap and refrigerate for at least 1 hour before rolling. Chilled dough is essential for a light and flaky crust. See the techniques section (page 23) for instructions on rolling, fitting the dough into the pie plate, crimping and edging, and other hints.

To store, wrap in plastic wrap and refrigerate for up to 3 days, or freeze for up to one month.

BLACKBERRY RHUBARB PIE WITH TOASTED ALMOND COBBLER

MAKES 1 (10-INCH) PIE

We really love strawberry rhubarb pie, but we love our rhubarb pie even more. This pie highlights the rhubarb without overshadowing it with the taste of strawberries. The blackberries add a hint of sweetness and a bold color, and the toasted almonds bring a nutty, rich element that grounds this luscious pastry—keeping this pie down to earth.

Have ready and chilled 1 (10-inch) pie plate fitted with All-Butter Crust (page 40) for a single-crust pie

3 tablespoons sliced almonds

4 cups ½-inch pieces rhubarb (about 5 large stalks)

1 tablespoon (½ stick) butter, melted

1 cup granulated sugar, divided

1 large egg

6 tablespoons (¾ stick butter), melted and cooled slightly

1 cup all-purpose flour

¼ teaspoon kosher salt

½ teaspoon pure vanilla extract

¼ teaspoon almond extract

1 pint fresh blackberries (about 35 to 40 berries)

3 tablespoons sparkling sugar, for sprinkling

Preheat oven to 350°F.

Spread the almonds in a single layer on a foil-lined, half-sheet (13 x 18-inch) baking tray. Roast for 5–10 minutes. Stir the nuts at least twice during the roasting time. When they have a toasty, peanutty aroma, remove from the oven and let cool before roughly chopping, and setting aside.

Combine the rhubarb, 1 tablespoon butter, and sugar in a medium mixing bowl and stir lightly until combined.

In the bowl of a stand mixer, cream the egg and remaining sugar together on medium-high using the paddle attachment until the sugar has dissolved. While the mixer is going, gradually add the

melted butter. Once incorporated, add the flour, salt, and vanilla and almond extracts; continue to beat the ingredients together until the mixture is smooth like cake batter, about 3 minutes.

Spread the rhubarb evenly on the bottom of the prepared pie shell, and then spread the blackberries evenly on top of the rhubarb. Top the fruit layers with the batter mixture.

Sprinkle the entire pie with sparkling sugar and almonds. Bake for 40–45 minutes until a knife inserted in the middle of the pie comes out clean and the almonds are toasted golden brown.

To store, cover loosely with aluminum foil and refrigerate for up to 1 week, or place on a cool countertop for up to 3 days.



FREE-FORM CARAMELIZED ONION TART

MAKES 1 LARGE FREE-FORM TART (SERVES 8 TO 10)

Low and slow is the way to go when you're caramelizing onions. The smell of onions lingering in a pan with a little butter or olive oil is sure to elicit demands of "What smells so good in here?" from family and guests. This tart is easier-than-pie to make, as it has a free-form crust and simple ingredients for the filling. Since the ingredients are the star in this dish, use the best of everything you can find, especially the cheese. You'll taste the upgrade. To make this into a salad tart for a lunch entrée, simply top with fresh greens, and drizzle with good olive oil and vinegar.

Have ready and chilled dough for 1 (10-inch) free-form All-Butter Crust (page 40) single-crust pie

2 tablespoons (¼ stick) unsalted butter

2 medium Spanish onions, thinly sliced

8 ounces ricotta cheese

6 tablespoons grated Parmesan cheese, divided

2 sprigs thyme leaves, minced lightly

1 teaspoon kosher salt

¼ teaspoon freshly ground black pepper

2 large sprigs Italian parsley, chopped roughly

Egg wash (1 large egg whisked with 1 tablespoon water)

Position a rack in the lower third of oven and preheat to 400°F.

Melt the butter in a large cast iron skillet over medium heat. Add the onions and sauté until soft and golden, about 10–12 minutes. Set aside to cool.

Roll out the dough on a piece of parchment paper to approximately a 10 x 12-inch rectangle.

In a large mixing bowl, combine the ricotta cheese with 4 tablespoons of the Parmesan, and the thyme, salt, and pepper. Spread the cheese mixture evenly over the dough, leaving a 1½-inch border. Gently and evenly layer the onions on top of the cheese, and scatter the remaining Parmesan and parsley over the top.

Brush the border with egg wash. Lift the edges of the border over the filling, tucking and pleating to maintain the rectangle shape. The center will be open. Brush the outer edge with egg wash, and bake the tart for 20–25 minutes, or until the crust is crispy and golden brown. Serve warm or at room temperature.

To store, cover loosely with aluminum foil and refrigerate for up to 3 days or freeze for up to 1 month



MINT CHOCOLATE TRUFFLE PIE WITH CHOCOLATE SEA SALT CRUST



HORSERADISH-BEET GAULETTES WITH GOAT CHEESE



PUMPKIN PIE WITH BROWN BUTTER CRUMBS



APPLE UPSIDE-DOWN PECAN PIE