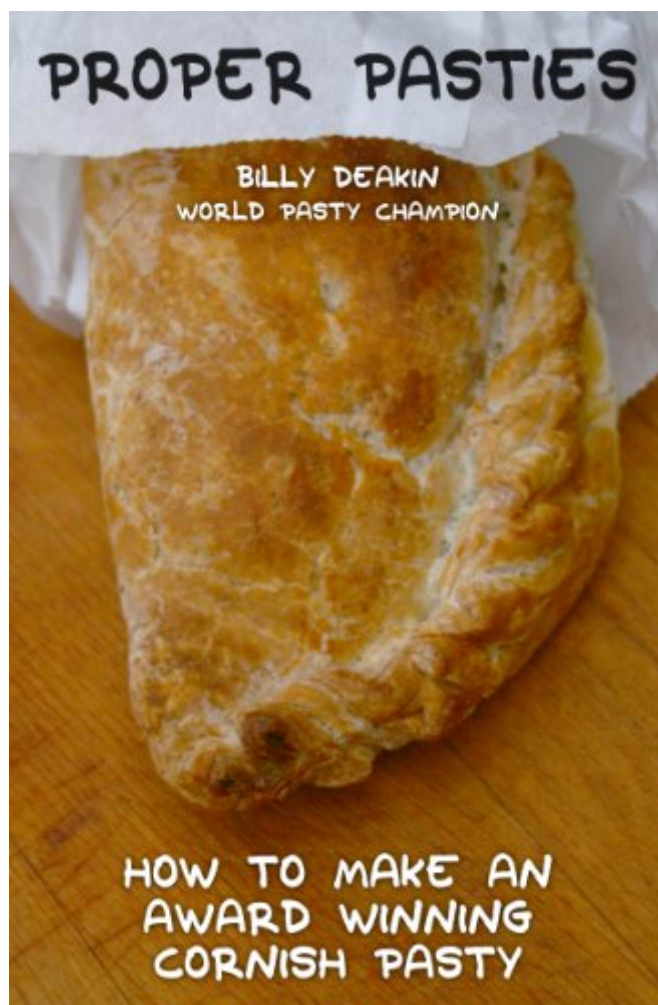


The book was found

Proper Pasties: How To Make An Award Winning Cornish Pasty



Synopsis

In 'Proper Pasties' Billy Deakin, 2 times World Pasty Champion, delves into the colourful history of the Cornish pasty and what it means to the Cornish people. From tin mining and pilchard driving in Cornwall, to the 2012 "pasty tax scandal" and beyond, the book discusses the pasty's history, and why it's so popular today, before sharing more than 20 pasty recipes including the award winning recipe Billy used to win his 2 World Pasty Champ titles. Inside you'll learn all about the pasty's rich history in Cornwall and beyond, everything you need to know about ingredients, how to get a perfect crust and a perfect crimp, a selection of different pastries (including a gluten free option) and a wide range of different fillings, tips and tricks to help your pasties turn out perfect every time, plus lots more... ** Updated 2nd edition, now includes both imperial and metric measurements for all recipes.

Table of Contents: Part 1 – "Proper Pasties" A Brief History of the Pasty The Pasty in Cornwall Today The Cornish Pasty Association Fifty Shades of Pasty (PGI Status) Pastygate! (The Pasty Tax Scandal) The World Pasty Championships Pasties Around The World Part 2 – "Pasty Making" Ingredients The Crimp An Award Winning Pasty Recipe Pasty Pie Pastry Options Other Pasty Recipes Steak and Blue Steak and Ale Chilli Beef Spiced Oxtail and Sweet Potato Lamb and Mint Pork and Sage Cheese and Bacon English Breakfast Chicken and Mushroom Chicken and Chorizo Roasted Mediterranean Vegetable Roasted Squash, Ricotta and Sage Mushroom and Blue Cheese Tricolore Cheese, Leek and Onion Cheese and Marmite 2 Course Pasties Apple Pasties Mince Pie Pasties

Appendices Top Pasty Shops in Cornwall Tips for Making a Proper Pasty Further Reading

From the author: There are a few things which are guaranteed to warm the heart of any Cornishman or Cornishwoman; the sight of a deep red sunset from the top of Carn Brea on a clear summer's evening, the sound of waves crashing on the rocks far below while walking along a cliff path in a wintery gale, a sea of black and gold wearing fans (Trelawny's army) supporting their team at a Twickenham final, and the smell of a proper pasty straight from the oven! In Proper Pasties I share my own passion for the humble Cornish pasty, and delve into its rich history and how that history is intertwined with Cornwall's great industries of mining, farming, and fishing. The book explores how the pasty has been taken all around the world (mostly by emigrating mining families) and inspired versions from Argentina to Australia, and looks at the pasty's importance for Cornwall's economy today. Finally, the second half of the book teaches you how to make the perfect pasty, sharing my own award winning recipes along with tips and tricks for getting them just right! Whether you're looking for recipes, tips to improve your pastry baking, or a trip into history, I hope you enjoy the book as much as I enjoyed writing it. - Billy Deakin

Book Information

File Size: 4653 KB

Print Length: 116 pages

Simultaneous Device Usage: Unlimited

Publication Date: November 21, 2013

Sold by: Digital Services LLC

Language: English

ASIN: B00G0OTLAA

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #654,585 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #73

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pies #197 in Books >

Cookbooks, Food & Wine > Baking > Pies #2866 in Books > Cookbooks, Food & Wine >

Desserts

Customer Reviews

While this was an enjoyable read with lots of history, and the author has a friendly and humorous style, I was a bit disappointed when it came to the actual recipe instructions. First, I would have liked to have been told more clearly up front that the book was written somewhere in the British Isles and so the references to some of the ingredients he used were to brands from over there. For instance, he is very particular about what kind of flour he uses and what kind to definitely avoid, but since there is no brand reference for the U.S. it would take a bit of research and maybe some trial and error to find the right stuff here. The author makes a point that the flour used is extremely important and that even when one uses the right kind of flour, it can behave or taste different between various brands. Alas, no help on which ones he found to be satisfactory. Same for the brand of shortening recommended. I don't recognize the brand. Also, it would have been nice to have both American and British measurements listed for the ingredients instead of just British--after all, it is being promoted in the U.S. too. One needs to convert grams to cups or ounces, and I have no idea how to translate "a knob of butter." I wanted the exact recipe he used to win the championship, not to have to guess ingredient amounts and wonder if my knob of butter is the same as the one he measures out. After sharing the recipe for the pasty that won him the Amateur Cornish Pasty World

Championship two times, he gives quite a few recipes for pasty variations including some that pay tribute to cuisines from around the world, dessert pasties, and also vegetarian and gluten free versions. Many of them look quite delicious.

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

Proper Pasties: How To Make An Award Winning Cornish Pasty How To Make Cornish Pasties The Official Recipe (Authentic English Recipes Book 8) How to Make Award-Winning Teddies Blackjack Strategy: Winning at Blackjack: Tips and Strategies for Winning and Dominating at the Casino (Blackjack, Counting Cards, Blackjack Winning, Good at Blackjack, Black Jack, Card Counting) Theatre in the Round: The Staging of Cornish Medieval Drama Pippa's Cornish Dream The Splendid Table's How to Eat Weekends: New Recipes, Stories, and Opinions from Public Radio's Award-Winning Food Show The Canon Cocktail Book: Recipes from the Award-Winning Bar The Compleat Meadmaker : Home Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb Variations Award-Winning Basket Designs: Techniques and Patterns for All Levels Pressure Cooker Evolution: 25 AWARD WINNING Recipes That Help Cook Food Faster Radically Simple: Brilliant Flavors with Breathtaking Ease: 325 Inspiring Recipes from Award-Winning Chef Rozanne Gold Ketogenic Diet Cookbook: AWARD WINNING Low Carb Recipes for Health and Weight Loss with the Keto Diet (tasty weight loss ketogenic cookbook with fat bomb ketogenic desserts) Whole: The 30 Day Whole Foods Challenge: Complete Cookbook of 90-AWARD WINNING Recipes Guaranteed to Lose Weight (Whole, Whole Foods, Whole Food Diet, Whole Foods Cookbook) The GRILL MASTERS 50+ Award Winning BBQ Side Dish Recipes (MASTER CHEF SERIES Book 2) The Ballymaloe Cookbook, revised and updated 50-year anniversary edition: Classic recipes from Myrtle Allen's award-winning restaurant at Ballymaloe House Green Chile Bible: Award-Winning New Mexico Recipes 30 Day Whole Food Challenge: AWARD WINNING Recipes Guaranteed to Drop Weight; Take the Challenge Today! The Collections of Chinese Award-Winning Bonsai The Art Of The Lathe: Award-Winning Designs

[Dmca](#)