



# comfort pie

Kathryn Hawkins

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From the humble Cornish pasty to the picnickers-favourite pork pie to the chic french tarte au pommes, everyone has their favourite pie.

Pastries and pies have been around in one form or another since the time of the Egyptians, where the pastry was actually discarded, used only to store and transport the fillings. As the refinement of flour and other ingredients was improved in the late middle ages the pastry became more and more the crucial ingredient.

Whether the crispy flaky pastry on a sweet strudel or the rich, short crust on a beef and ale pie, Kathryn Hawkin's stunning new book **Comfort Pie** serves up a trove of tips and recipes for making your own pastry as well as mouth-watering ideas for what to put in it.

With gorgeous photography and 70 clear step-by-step recipes for larger family pies and smaller, individual pies, as well as tips and instructions for making almost every type of pastry, **Comfort Pie** is a vital ingredient in every pie-lovers kitchen.

**Kathryn Hawkins** is an experienced cookery writer and food stylist. She has worked on several women's magazines and has written a number of books. She is the author of *Pancakes!*, *Bread!*, *Fruit!*, *The Allotment Cookbook*, *The Fruit & Veg Grower's Cookbook*, *Pot it Grow it Eat it* and *Real Slow Cooking*, all published by New Holland.

Pie is something I can remember eating and enjoying throughout my childhood.

Minced meat, sausage or cheese and potato pies made inexpensive, tasty and filling suppers and at the weekend, for a special treat, we would have a homemade apple pie with custard or sometimes

vanilla ice cream...



## Contacts

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