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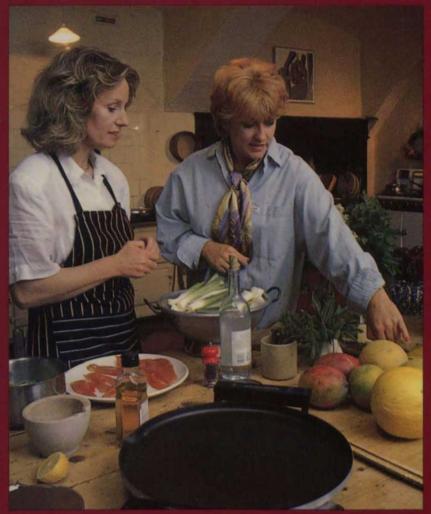


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Dairygold Homes of Good Food

introduced by BIBI BASKIN



Recipes from famous Irish Country Houses

Dairygold Homes of Good Food

For you, from Ireland's top chefs, all you need to recreate in your own home the sumptuous menus enjoyed in the restaurants of famous Irish Country Houses.

"Extremely good - sinful but delicious." Lord Henry Mountcharles at Longueville

"This is my idea of paradise." Finbarr Wright at Marlfield

"A work of art." Phil Coulter at Rathsallagh

"Mouthwatering, scrumptious. I must say I do like traditional food." Gillian Bowler at Ballymaloe

"We had a wonderful meal." Jennifer Johnston at Hilton Park

"The best of produce beautifully prepared and served." Paddy Cole at Newport House

Just some of the reactions of Bibi's fellow diners during the TV series.



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Dairygold HOMES OF GOOD FOOD

BIBI BASKIN

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THE O'BRIEN PRESS

CONTEN'TS



Introduction by Bibi Baskin 8

Hilton Park 10

- Menu 1 Smoked Duck Breast with Mango and Melon, Quail Eggs and Herb Salad 13 Guinea Fowl Breasts with Oyster Mushrooms 14 Leek and Potato Cakes 14 Ring of Grapes in Wine Jelly 15
- Menu 2 Warm Salad of Trout and Salmon with Pine Nuts 15
 Walnut Bread 16
 Herb Stuffed Loin of Pork 17
 White Chocolate Icecream with Poached Kumquats and Star Fruit 18
- Menu 3 Smoked Fish Soup with Lovage and Marigolds 19 Chicken and Potato Stovies 20 Compote of Red, White and Black Currants with Warm Apricot Shortbread 21

Rathsallagh House 22

- Menu 1 Woodland Salad 25 Twice Baked Cheese Soufflé 26 Roast Rib of Beef with Horseradish and Béarnaise Sauces 27 Almond Baskets with Vanilla Icecream in Fresh Fruit Sauce 28
- Menu 2 Prawns with Red Peppers 29 Nettle and Sorrel Soup 30 Baked Spiced Bacon with Garlic Potatoes 30 Crème Brûlée 31
- Menu 3 Peach and Tomato Soup 32 Mussels Rathsallagh 41 Roast Pheasant with Game Chips and Buttered Crumbs 42 Malva Pudding 43

Marlfield House 44

- Menu 1 Pheasant and Pigeon Terrine with Pear Purée and a Blackcurrant Sauce 47 Light Braised Noisettes of Pork in a Calvados Sauce 49 Irish Mist Soufflé with a Crème de Menthe and Chocolate Sauce 50 Petit Four Honey Truffles 51
- Menu 2 Timbale of Chicken Mousse Stuffed with Crabmeat 51
 Orange and Mint Sorbet 53
 Grilled Fillets of Sole and Monkfish with
 Fresh Asparagus and a Tomato and Chive Sauce 53
 Pineapple and Mango Crêpe with
 a Champagne Sabayon 55
- Menu 3 Warm Salad of Baby Spinach with Veal Sweetbreads 56
 Cream of Parsley and Chive Soup 57
 Lightly Baked Fillets of Turbot on a Bed
 of Warm Pink Grapefruit 58
 Layered Cinnamon Biscuits with Fresh Cherries 58

Longueville House 60

- Menu 1 Ravioli of Castletownbere Prawns with Courgette Strips 63
 Chicken Consommé scented with Star Anise 65
 Baked Loin of Milk-fed Longueville Lamb 66
 Pyramid of Chocolate and Praline with Vanilla Sauce 68
- Menu 2 Terrine of Country Pâté 69 Red Wine Granité 70 Escalope of Salmon Cooked in Tinfoil 70 Terrine of Orange and Grapefruit 72
- Menu 3 Gâteau of Provençal Vegetables with Herb Vinaigrette 81
 Warm Salad of Panfried Scallops and Chopped Chervil 82
 Wild Mallard Duck with Panfried Garden Apples 83
 Tarte Au Chocolat 85

Ballymaloe House 86

- Menu 1 Watercress Soup 89 Traditional Roast Duck with Sage and Onion Stuffing 90 Apple Vol Au Vents 91
- Menu 2 Grape, Grapefruit and Mint Cocktail 93 Hot Buttered Lobster 93 Blackcurrant Icecream 94
- Menu 3 Mussel Soup 95 Tournedos Steaks with Mushrooms 96 Citrus Fruit Salad 97 Petit Fours Chocolate, Nut and Raisin Clusters 97

Newport House 98

 Menu 1 Quail stuffed with Chicken Mousseline with a Tarragon Sauce 101 Carrot and Coriander Soup 102 Wild Salmon with Sorrel Sauce 103 Pineapple and Strawberry Timbale 104

Menu 2 Quenelles of Salmon, Turbot and Monkfish with Carrot and Lime Sauce 105 Green Salad with Walnut Oil Dressing 107 John Dory with Potato Crust and Champagne Sauce 108 Summer Pudding 109

Menu 3 Rillette of Duck 110 Leek and Potato Soup 111 Medallions of Venison with Wild Mushroom and Game Sauce 111 Bread and Butter Pudding with Whiskey Sauce 112