Wining and Dining At Home in Ireland

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Wining and Dining at Home in Ireland

Sandy O’Byrne and Jacinta Delahaye

Includes a directory of fine food and wine shops and suppliers in Ireland
Dinner for friends? Sunday lunch with the family? After theatre supper? Here is a fresh sophisticated approach to entertaining today. Each of these carefully balanced menus, with wines selected to complement the dishes, provides the ingredients for a truly memorable meal. All you’ve got to do is add friends!

Sandy O’Byrne and Jacinta Delahaye believe that while entertaining involves taking trouble for people you care about, it should be enjoyable for the hosts as well as the guests. Their practical, well-planned menus can all be prepared in advance. A little last-minute cooking completes the dishes so that they are served freshly cooked when everybody is ready to eat.

Sandy and Jacinta have selected particular wines to act as the ‘second sauce’ to each dish. The combinations are tried and tested and take the guesswork out of choosing wine for special occasions. Memories are made of enchanted evenings of food and wine with friends. Sandy and Jacinta will help you to create them!

The cover shows the Seafood Ragoût from the menu ‘More Dash than Cash’.
Wining and Dining
At home in Ireland
Mise en place for Salmon Ravioli (p. 54) and Breast of Chicken with Peppers (p. 40)
Sandy O’Byrne
Jacinta Delahaye
Wining and Dining
At home in Ireland

A. & A. Farmar
Contents

Introduction page 1
Equipping your Kitchen page 4
Stocks, Sauces and Other Basic Recipes page 6
How to Get the Most from Wine page 17
Guide to Wine Labels page 23
Before you start page 30

More Dash than Cash page 31
Ragout of Seafood
Pigeon Breast with Balsamic Sauce
Baked Potatoes, Tossed Spinach
Farmhouse Cheddar Cheese
Rhubarb and Strawberry Meringue

Wines
Chardonnay (Hungary), Cabernet Sauvignon (Bulgaria)

A Taste of Italy page 38
Linguine with Mussels
Breast of Chicken with Peppers
New Potatoes with Sea Salt and Olive Oil
Parmesan Cheese with Nectarines
Almond Cake

Wines
Pinot Grigio (Italy), Barbera d'Asti (Italy), Vin Santo (Italy)

A Feast for the Eyes page 45
Sauté of Prawns with Gazpacho Sauce
Grilled Chicken Breasts with Morilles Sauce
Grated Potato Cakes, Buttered Broccoli
Selection of Goats' Cheeses
Banana Pastries with Caramel Sauce

Wines
Sancerre (France), Chianti Riserva (Italy) Orange Muscat and Flora (Australia)
Flavours of Spring page 53
Salmon Ravioli
Rack of Lamb with Tapénade
Courgette Gratin
Potatoes Roasted with Garlic and Herbs
West Cork Cheeses
Crème Brûlée with Rhubarb
Wines
Gavi (Italy), Côtes du Rhône (France)

Two’s Company page 61
Green Asparagus Feuillette
Magret of Duck with Apple
Gratin Potatoes, Two Tone Courgettes
Brie de Meaux and Walnuts, Fresh Cherries
Wines
White Châteauneuf-du-Pape (France), Pauillac Grand Cru Classé (France)

After Theatre Supper page 67
Smoked Haddock Chowder
Wholewheat Scones
Glazed Duck
Mango Salad, Tabouleh Salad
Walnut Roulade
Wines
Sauvignon Blanc (New Zealand), Beaujolais Cru Fleurie (France)

Summer Barbecue page 73
Tagliatelle with Smoked Duck
Grilled Monkfish with Olive Oil and Green Salad
Herb Cheeses
Chocolate Ice Cream
Wines
Hunter Valley Chardonnay (Australia), Pinotage (South Africa)

Breaking the Rules page 78
Warm Kidney and Mushroom Salad
Roasted Salmon
Cucumbers in Cream, New Potatoes with Dill
Munster Cheese
Strawberry Bande with Peach Coulis
Wines
Riesling d’Alsace (France), St Emilion Grand Cru Classé (France), Asti Spumante (Italy)

Gourmets Delight page 84
Mousseline of Fish with Beurre Blanc
Glazed Quail with Spicy Rice Pilaff
Roquefort Cheese
Pear and Almond Tart
Wines
Muscadet de Sèvre-et-Maine (France), Châteauneuf-du-Pape (France), Sauternes 1er Cru Classé (France)

Classic Style page 91
Salmon Mousse in Pastry with Dill Sauce
Medallions of Beef with Mushrooms
Two Vegetable Purées
Goats’ Cheese Salad
Pineapple with Kirsch
Wines
Pouilly Fumé (France), AOC Bordeaux (France), Armagnac (France)

Catch of the Day page 98
Cheese Pastries with Pine Nut Salad
John Dory Baked with Asparagus
Piped Potatoes
Milleens Cheese
Gooseberry Fool
Wines
Fumé Blanc (California), Cabernet Sauvignon (California)

Latin American Buffet page 104
Chilled Avocado Soup
Chicken with Peppers and Chorizo, Mixed Bean Salad, Orange Rice
Crème Caramel and Summer Fruits
Wines
Fino Sherry (Spain), Rioja Reserva (Spain)
Weekend Brunch page 110
Kedgeree
Baked Gammon
Stuffed Mushrooms, Breakfast Sausages
Dried Fruit Compote, Yoghurt Bowl
Breakfast Ring Cake
Wines
Cava (Spain), Riesling (Germany)

Summer Buffet page 117
Smoked Trout Mousse
Turkish Lamb and Bean Casserole
Bulghar Pilaff, Middle Eastern Salad
Summer Pudding
Wines
Vinho Verde (Portugal), Minervois (France)

Supper in the Kitchen page 123
Risotto of Sun-dried Tomatoes
Veal Baked with Rosemary
Green Salad
Gruyère Cheese
Blackcurrant Bavarois
Wines
Gewurztraminer, Alsace (France), Valpolicella (Italy)

Autumn Dinner Party page 129
Scallops with Leek Noodles
Pheasant with Horseradish Sauce
Artichoke Purée, Walnut Salad
St Nectaire Cheese
Clafoutis of Plums
Wines
Orvieto Classico (Italy), Grand Cru Bourgeois (France)

Old Meets New page 137
Salmon Terrine with Chive Mayonnaise
Rib of Beef with Grilled Marinated Vegetables
Aligot
Irish Cheeseboard
Fruit Strudel
Wines
Pinot Blanc (France), Shiraz (Australia)

Dinner for Vegetarians page 143
Tomato and Basil Soup
Filo Pastries with Two Sauces
Mint Sorbet
Feta Cheese en Papillote
Wild Rice Pilaff, Green Salad
Chocolate Cake
Wines
Dry Rosé (France or Spain), Periquita (Portugal), Banyuls (France)

Sunday Lunch page 151
Avocado Salad
Bacon en Croûte with Tarragon Sauce
Stir-fried Vegetables, Spicy Potatoes
Camembert Cheese
Hazelnut Meringue Cake
Wines
Sauvignon Blanc (Chile), Zinfandel (California)

Christmas Dinner page 157
Oysters with Spicy Sausages
Roast Stuffed Goose with Bread Sauce, Pan-fried Potatoes
Parsnip and Apple Purée, Glazed Beetroot
Gorgonzola Cheese
Christmas Pudding with Brandy Sauce
Wines
Champagne brut (France), Chablis (France), Côte de Beaune Villages (France), Muscat de Beaumes-de-Venise (France)

Directory of Fine Food and Wine Suppliers in Ireland page 166
Index page 178
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Jacinta Delahaye
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