

1994

## Wining and Dining At Home in Ireland

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### Recommended Citation

O'Byrne, Sandy and Delahaye, Jacinta, "Wining and Dining At Home in Ireland" (1994). *Cookery Books*. 46.  
<https://arrow.tudublin.ie/irckbooks/46>

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# W INING *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'.

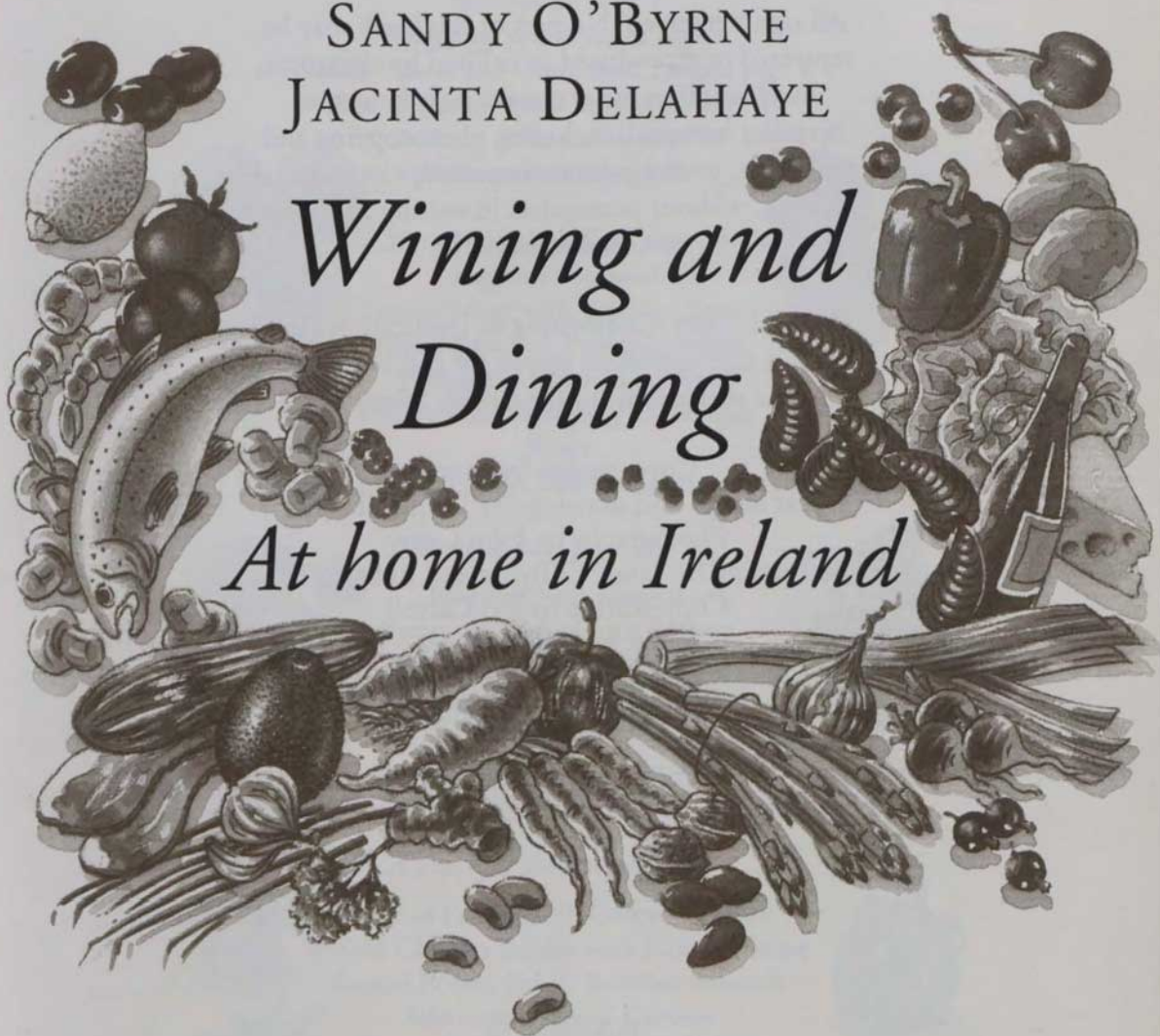
*Wining and  
Dining  
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*Mise en place for Salmon Ravioli (p. 54) and Breast of Chicken with Peppers (p. 40)*

SANDY O'BYRNE  
JACINTA DELAHAYE

*Wining and  
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A. & A. FARMAR

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British Library Cataloguing in Publication Data  
A CIP catalogue record for this book  
is available from the British Library

Cover design by Bluett  
Text design and drawings by Jacques Teljeur  
Photographs by John Geary  
Food styling by Sandy O'Byrne and Roberto Pons  
Copy-editing by Pat Carroll  
Index by Helen Litton  
Typesetting by A. & A. Farmar  
Printing by BetaPrint

ISBN 0 9509295 9 X

Published by  
*A. & A. Farmar*  
*Beech House, 78 Ranelagh Village, Dublin 6,*

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*More Dash than Cash page 31*

*Ragoût 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 Feuilleté  
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  
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*Wines*

Riesling d'Alsace (France), St Emilion Grand Cru Classé (France),  
Asti Spumante (Italy)

*Gourmet's 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*



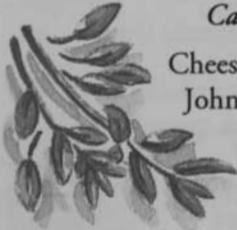
Salmon Mousse in Pastry with Dill Sauce  
Medallions of Beef with Mushrooms  
Two Vegetable Purées  
Goats' Cheese Salad  
Pineapple with Kirsch



*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)

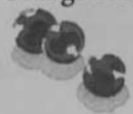
*Latin American Buffet page 104*

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)



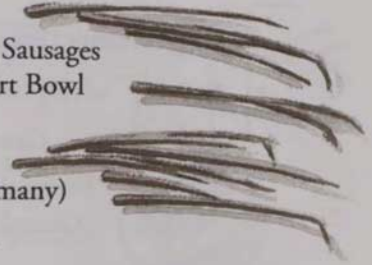
*Weekend Brunch page 110*



Kedgerie  
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*

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Pheasant with Horseradish Sauce  
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*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)

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*Wines*

Sauvignon Blanc (Chile), Zinfandel (California)



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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*

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## *Acknowledgements*

WE WOULD LIKE TO THANK the many people involved in the production of this book.

Anna Farmar for all her work, advice and insight, which went beyond her role as editor and publisher. Tony Farmar for his expertise and guidance and all their team who worked unknown to us as authors.

The importers who gave their wines for tasting with the menus, especially Allied Drinks Distributors, Woodford Bourne, Paddy Callaghan, Grants of Ireland, Gibbons of Ireland, Molloy's Liquor Stores, Remy Ireland and Bill Jenkinson.

The many friends who trusted us with their beautiful possessions to use as props in the photographs, especially Dominique Geary, Patsey Murphy, Valerie Brougham, Agnes Phelan and Roberto and Celine Pons, and who were generous with their time in helping us to test, try and refine the menus and wine selections, especially Catherine Griffith, Pat Hogan, Chevalier Philippe de Patoul and Roberto and Celine Pons. We would like to give special thanks to Roberto for all he contributed to the preparation of the food for the photographs.

Most of all we would like to thank our husbands, Patrick Feenan and Thierry Delahaye, and our families for their support and understanding throughout the writing of this book.

*Sandy O'Byrne  
Jacinta Delahaye  
October 1994*