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Pure Indulgence : Ireland's Top Chefs and Cocktail Experts Reveal the Secrets of Creating with Baileys

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Ireland's top chefs and cocktail experts reveal the secrets of creating with Anters Everyone knows the inimitably rich taste of Baileys Original Irish Cream. It has become the world's favourite liqueur and one of the best-known spirit drinks of modern times.

Most people drink Baileys 'on the rocks' while there are some still who like it 'as it comes'. But its complex flavours can add great depth to food and cocktail recipes. In this book Ireland's best-known chefs and cocktail experts demonstrate how Baileys can be used in a range of dishes and drinks.

The recipes are the best and most innovative use of Baileys in all kinds of food and drink creations.

Although the Irish chefs here have demonstrated that Baileys can be superb in a savoury or meat dish, it is in sweets and puddings that the liqueur really comes into its own.

So the dessert recipes in this book are the crème de la crème of what can be done with a bottle of Baileys. Try the Baileys Baked Chocolate Cheesecake for a real treat. Frankly indulgent but delicious!

The recipes are superbly illustrated by Ireland's top food photographer Walter Pfeiffer. The atmospheric black and white portraits of the winning chefs' are by Declan Shanahan.





More recipes and fun ideas can be accessed through the Baileys® web site at www.baileys.com or contact Baileys direct at R. & A. Bailey Nangor House Nangor Road Western Estate Dublin 12 Ireland

While every effort has been made to test and check the recipes in this book neither Baileys nor the publishers can be held responsible for any failures or consequences of failures.



pulgence

Ireland's top chefs and cocktail experts reveal the secrets of creating with Baileys

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Potted Baileys Ice Cream Strawberries

Baileys Dublin Bay Prawn Bisque

CONTENTS

8 BAILEYS ORIGINAL IRISH CREAM

- 10 COCKTAILS AND OTHER DRINKS
- 12 Introduction
- 16 Recipes

44 COOKING WITH BAILEYS

45	Introduction
47	Breads and Starters
58	Main Courses
96	Desserts

136 INDEX







