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

R. & A. Bailey

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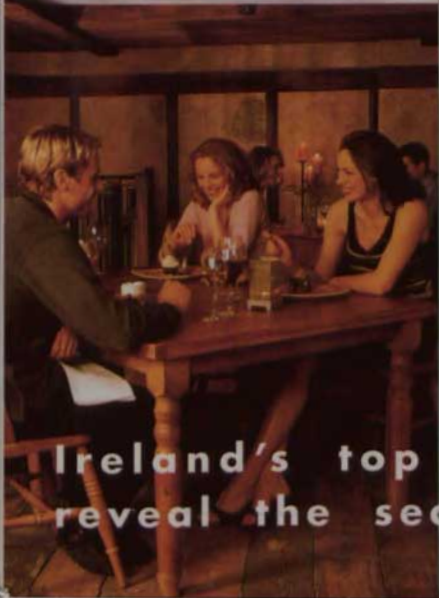
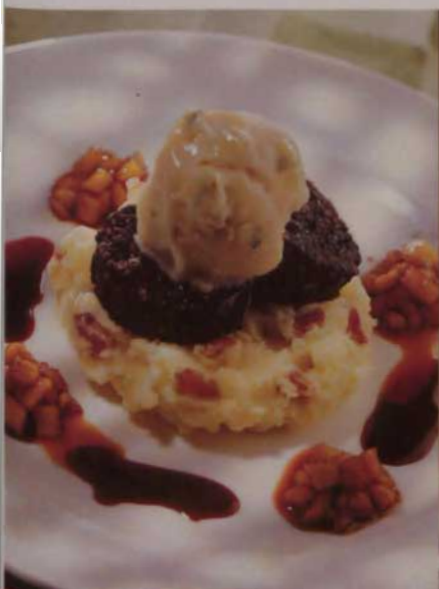
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pure *indulgence*



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

BAILEYS

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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.

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pure
indulgence

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the Baileys® web site at
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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.



pure *indulgence*

**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

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