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Everyday Gourmet

Gerry Galvin

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O'BRIEN

Recipes from Ireland's most acclaimed chef



Everyday Gourmet

GERRY GALVIN

of DRIMCONG HOUSE RESTAURANT



EVERYDAY GOURMET

GERRY GALVIN's philosophy of cooking is simple: fresh ingredients and lots of imagination are the key. It's a philosophy which he has proven to work in the restaurant he and his wife Marie now run at Drimcong House in County Galway, which is a two-time winner of the Bord Fáilte/Ballygowan Supreme Award of Excellence. Gerry himself has also won many awards including the Egon Ronay Chef of the Year 1994 and Guinness Chef of the Year 1996.

Everyday Gourmet

GERRY GALVIN

Photographs by Walter Pfeiffer



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For Marie again

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