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Dairygold Homes of good Food: Recipes from Famous Irish Country Houses

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Dairygold
Homes of Good Food

introduced by
BIBI BASKIN

Recipes from famous Irish Country Houses
Dairygold
Homes of Good Food

For you, from Ireland’s top chefs, all you need to recreate in your own home the sumptuous menus enjoyed in the restaurants of famous Irish Country Houses.

"Extremely good - sinful but delicious." Lord Henry Mountcharles at Longueville

"This is my idea of paradise." Finbarr Wright at Marlfield

"A work of art." Phil Coulter at Rathsallagh

"Mouthwatering, scrumptious. I must say I do like traditional food." Gillian Bowler at Ballymaloe

"We had a wonderful meal." Jennifer Johnston at Hilton Park

"The best of produce beautifully prepared and served." Paddy Cole at Newport House

Just some of the reactions of Bibi’s fellow diners during the TV series.
Dairygold
HOMES OF GOOD FOOD

INTRODUCED BY
BIBI BASKIN

CONCEPT AND EDITORIAL DEVELOPMENT
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EDITORIAL ADVISOR
JOHN COLCLOUGH

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DUBLIN
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