

2004

## Not Just a Cookbook - L'Ecrivain Restaurant

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### Recommended Citation

Clarke, Derry; Clarke, Sallyanne; and Doorley, Tom, "Not Just a Cookbook - L'Ecrivain Restaurant" (2004). *Cookery Books*. 80.

<https://arrow.tudublin.ie/irckbooks/80>

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NOT JUST  
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COOKBOOK

L'ECRIVAIN RESTAURANT  
DUBLIN

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Derry & Sallyanne Clarke  
with Tom Doorley

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Mike O'Toole

Foreword by  
Hugh Leonard

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Published by L'Écrivain Restaurant  
109A Lower Baggot Street  
Dublin 2, Ireland  
*www.lecrivain.com*

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First published in Ireland 2004

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A catalogue record for this book is available from the British Library.  
ISBN 0 9548692 0 6

Design: Aad  
Recipe testers: Anne Marie Tobin, Lucy O'Grady  
Editing & indexing: Pat Carroll  
Printed and bound in Belgium by Snoeck-Ducaju & Zoon

To  
*Sarah May & Andrew*



# GENERAL CONTENTS

Foreword <i>Hugh Leonard</i> ...	xiii
Acknowledgements ...	xvi
Introduction <i>Derry Clarke</i> ...	1
The team <i>Sallyanne Clarke &amp; Tom Doorley</i> ...	15
The suppliers <i>Tom Doorley</i> ...	49
How to use this book ...	92
Recipes <i>{full list over}</i> ...	93
Matching wine & food ...	217
Recipe index ...	229

## RECIPES

### Soups

- Cream of spiced parsnip & coriander, curry oil 94
- Cream of sweet potato scented with lemongrass & coconut milk 95
- Dublin coddle soup with buttermilk cream 96
- Roasted celeriac & smoked bacon soup, truffle slices 97
- Roasted plum tomato & red pepper soup with vodka crème fraîche 98
- Chicken & wild mushroom consommé, blue cheese & tarragon dumpling 99
- Spider crab & tomato consommé, cheese & onion sticks 100
- Prawn bisque with tortellini of cheese & prawn, scented with brandy 101

### Starters

- Baked rock oysters with bacon & cabbage, Guinness sabayon 102
- Marinated native oysters, teriyaki & soy dressing with crisp greens 103
- Deep-fried Dublin Bay prawns in ketaifi pastry, lemon mayonnaise & chilli jam, cucumber relish 104
- Dublin Bay prawn plate: sautéed with lemongrass, light tempura & chilled wrapped in Parma ham 106
- Dublin Bay prawn risotto with saffron, orange & dill crème fraîche, Parmesan crisp tuile 107
- Carpaccio of scallop & Woodcock smoked salmon with whiskey yoghurt & sweet mustard dressing 108
- Crisp roll of crab, goats' cheese & pine nuts, beetroot preserve, vegetable salad, spicy oil 109
- Crispy beignets of crab with spinach, cheese & tofu, herb mayonnaise 110
- Caesar salad with aged Parmesan shavings, crispy croutons & fresh anchovies, topped with Parma ham 111
- Ballotine of wild Irish salmon with lobster salad & tomato fondue 112
- Smoked fish & wild salmon fish cake, stir-fried vegetables, herb & garlic aioli 113



## Starters {cont.}

- Frank Hederman's beech smoked salmon with quenelle of crab & cauliflower tempura 114
- Wholegrain mustard & whiskey cured wild Irish salmon, pink grapefruit couscous, avocado cream 116
- Terrine of wild Irish smoked salmon with crab, Mascarpone cheese & horseradish, crisp capers & onion ice cream 117
- Terrine of smoked mackerel, mussels & salmon with leek & potato, pickled cucumber 118
- Terrine of red mullet & Mediterranean vegetables scented with saffron & yellow pepper, opal basil dressing 119
- Sally Barnes's natural smoked haddock risotto with Parmesan & spinach, poached hen's egg & curry froth 120
- Seared peppered rare tuna loin, soy & honey glaze, red pepper escabèche, avocado & lime purée 122
- Terrine of teal & swede with confit citrus fruits, bitter raisin preserve 124
- Roasted farmyard quail with leg ballotine & peppered quail egg, truffled Savoy cabbage, red wine glaze 125
- Roasted wood pigeon on a tart of caramelised red onion, madeira jus 126

## Starters {cont.}

- Crisp organic salad Landaise, selection of farmyard fowl with pommes sautées, sherry & walnut dressing 127
- Assiette of duck: Jerusalem artichoke & smoked duck terrine, duck ballotine, confit duck & black truffle Pithiviers 128
- Seared duck foie gras with banana dressing, spiced brûléed banana, walnut & raisin brioche 130
- Pressed ham hock with chicken confit & roasted shiitake mushrooms, fig compote 131
- Carpaccio of aged Angus beef with wild asparagus & horseradish oil 132
- Boudin of Clonakilty black pudding with Cashel Blue cheese & cider sorbet, crisp cured bacon, stout jus 134
- Roasted veal kidney with a nage of garden peas, beans & asparagus, parsnip mash, black truffle jus 136
- Ravioli of goats' cheese with char-grilled aubergine, red pepper & courgette dressing, Jerusalem artichoke froth 137
- Chilled goats' cheese parfait, pickled pear & brioche crouton 138
- Roasted white asparagus wrapped in Parma ham with garden peas, tomato & Parmesan butter, poached duck egg, black olive tapenade 140

## RECIPES

### Main courses

- Bere Island scallops with mussel & clam orzo, sweetcorn & chervil sabayon 144
- Seared Bere Island scallops, caramelised red onion & pink grapefruit, cauliflower purée & spiced caper berries 145
- West coast lobster with mango & buttermilk risotto, carrot & ginger froth, lobster oil 146
- Poached fillet of brill with seared foie gras, wild mushroom risotto, ceps froth, red wine glaze 148
- Deep-fried cod in light potato & onion batter, blood orange & cardamom jam, tartare sauce 149
- Roast hake wrapped in Parma ham scented with lemon & herbs, Parmesan butter 150
- Pan-seared John Dory with ratatouille beurre blanc, caramelised baby fennel, basil mash & black olive tapenade 152
- Char-grilled swordfish steak, tomato purée, salsa verde, coral spring roll 153
- Roast monkfish, langoustine glaze, shellfish, garden pea & saffron linguini, shellfish-scented oil 154
- Steamed wild Irish salmon, whipped pea & garlic purée, saffron & roasted red peppers, chive dressing 156
- Pan-seared ray wing on the bone, grenobloise 158
- Pan-seared turbot with spinach purée, foie gras & mushroom tart, port wine jus 160
- Breast of pheasant stuffed with chestnuts & smoked bacon, ballotine of thigh & wild mushrooms, juniper berry & madeira jus 161
- Seared loin of rabbit stuffed with Clonakilty black pudding, smoked sausage cassoulet, ceps dressing 162
- Roast breast of duck with maple & black pepper glaze, carrot & cumin purée, thyme croquette & confit of carrot 163

### Main courses {cont.}

- Roast crown of wild mallard, confit leg, spiced red cabbage, black cherry & cinnamon jus, parsnip mousseline 164
- Char-grilled marinated rack of lamb, spiced root vegetables, pomme fondant, lemon & thyme jus 165
- Roast loin of wild Irish venison, venison cutlet, candied pear, celeriac mousseline, beetroot jus & candied pecan 166
- Roast glazed rump of lamb with tomato & mint chutney, white onion mousseline, mushroom consommé 170
- Seared fillet of beef with horseradish crust, flash-fried pak choi & chillies, crisp sweet potato & pickled walnut butter 172
- Soy & honey glazed belly of pork confit, onion mash, glazed apricot, apple & cider froth 173
- Roast cutlet of veal, white onion Tarte Tatin, pine nut paste, port wine beurre rouge & gremolata 174
- Seared veal liver with whipped cheese & onion potatoes, crisp cured bacon, onion gravy 175
- Chilled char-grilled vegetables, red pepper jelly & chutney 176
- Ricotta & basil gnocchi, French beans with sweet mustard, pine nut tapenade, Parmesan froth 177
- Tempura of organic vegetables with oven-dried aubergine, chilli jam & aioli 180
- Tomato plate: tartelette, sorbet, Bloody Mary & salad with crisp fried onions 181
- Wild mushroom risotto with black truffles & baby spinach, slow oven-roasted plum tomato 182



## Desserts

Chilled summer fruits risotto with natural yoghurt, warm orange & cardamom syrup	183
Terrine of summer berries, clotted cream, lemon custard	184
Assiette of peach: sundae, sorbet, brûlée & tart	186
Organic carrot plate: bavarois, cake & sorbet	190
Pineapple Tarte Tatin with coconut ice cream	191
Classic vanilla crème brûlée, lemon curd ice cream	192
Îles flottantes: slow-cooked meringue, blood orange & chocolate salad, crème anglaise	194
Raspberry & aged sherry trifle, cracked black pepper cookie	196
Cappuccino parfait with apple beignets & apricot preserve	197
Banana & chocolate feuilletine, black rum & toffee ice cream, Crème de bananes sabayon	198
Banana Bakewell tart, praline sauce, cinnamon ice cream	200
Baked orange & cardamom sponge pudding, natural yoghurt ice cream, orange fondue	201
Sticky fudge & pecan parfait with macerated berries, chocolate tuile	202
Passion fruit & white chocolate délice, watermelon & star anise consommé	204
Warm chocolate fondant tart, balsamic strawberries, milk chocolate sorbet	205
Tasting of chocolate: chocolate dome, tartelette, Bailey's ice cream, chocolate tuile	206
Pistachio-crust dark & white chocolate mousse, Black Crimson grape compote	208
Pecan brownie with chocolate butterscotch sauce, buttermilk ice cream	209

## Basics

Beef or veal stock	210
Chicken stock	210
Duck stock	210
Fish stock	211
Langoustine stock	211
Vegetable stock	211
Jus	212
Mayonnaise	212
Aïoli	212
Beurre blanc	213
Beurre rouge	213
Froth	213
Pasta	214
Puff pastry	214
Risotto	214
Stock syrup	215
Sponge cake	215
Crème anglaise	215