2004

Not Just a Cookbook - L'Ecrivain Restaurant

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Sallyanne Clarke
Tom Doorley

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NOT JUST
a
COOKBOOK

L'ECRIVAIN RESTAURANT
DUBLIN
NOT JUST

a

COOKBOOK

LECRIVAIN RESTAURANT
DUBLIN
To
Sarah May & Andrew
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West coast lobster with mango & buttermilk risotto, carrot & ginger froth, lobster oil

Poached fillet of brill with seared foie gras, wild mushroom risotto, ceps froth, red wine glaze

Deep-fried cod in light potato & onion batter, blood orange & cardamom jam, tartare sauce

Roast hake wrapped in Parma ham scented with lemon & herbs, Parmesan butter

Pan-seared John Dory with ratatouille beurre blanc, caramelised baby fennel, basil mash & black olive tapenade

Char-grilled swordfish steak, tomato purée, salsa verde, coral spring roll

Roast monkfish, langoustine glaze, shellfish, garden pea & saffron linguini, shellfish-scented oil

Steamed wild Irish salmon, whipped pea & garlic purée, saffron & roasted red peppers, chive dressing

Pan-seared ray wing on the bone, grenobloise

Pan-seared turbot with spinach purée, foie gras & mushroom tart, port wine jus

Breast of pheasant stuffed with chestnuts & smoked bacon, ballotine of thigh & wild mushrooms, juniper berry & madeira jus

Seared loin of rabbit stuffed with Clonakilthy black pudding, smoked sausage cassoulet, ceps dressing

Roast breast of duck with maple & black pepper glaze, carrot & cumin purée, thyme croquette & confit of carrot

Main courses {cont.}

Roast crown of wild mallard, confit leg, spiced red cabbage, black cherry & cinnamon jus, parsnip mousseline

Char-grilled marinated rack of lamb, spiced root vegetables, pomme fondant, lemon & thyme jus

Roast loin of wild Irish venison, venison cutlet, candied pear, celeriac mousseline, beetroot jus & candied pecan

Roast glazed rump of lamb with tomato & mint chutney, white onion mousseline, mushroom consommé

Seared fillet of beef with horseradish crust, flash-fried pak choi & chillies, crisp sweet potato & pickled walnut butter

Soy & honey glazed belly of pork confit, onion mash, glazed apricot, apple & cider froth

Roast cutlet of veal, white onion Tarte Tatin, pine nut paste, port wine beurre rouge & gremolata

Seared veal liver with whipped cheese & onion potatoes, crisp cured bacon, onion gravy

Chilled char-grilled vegetables, red pepper jelly & chutney

Ricotta & basil gnocchi, French beans with sweet mustard, pine nut tapenade, Parmesan froth

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