

Technological University Dublin ARROW@TU Dublin

Cookery Books Publications

1989

Simply Delicious

Darina Allen

Follow this and additional works at: https://arrow.tudublin.ie/irckbooks



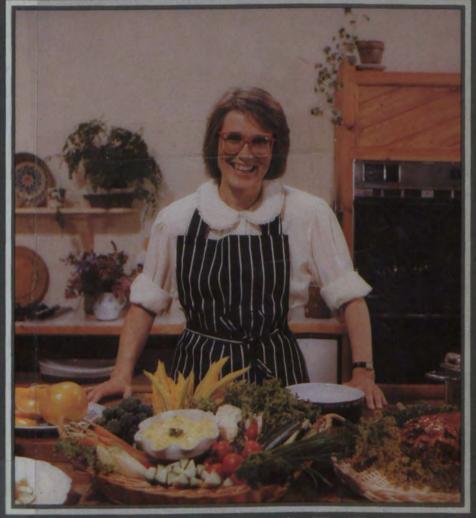
Part of the Arts and Humanities Commons

Recommended Citation

Allen, Darina, "Simply Delicious" (1989). Cookery Books. 88. https://arrow.tudublin.ie/irckbooks/88

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Cookery Books by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.

SIMPLY Delicious



DARINA ALLEN



Published in Ireland by Gill and Macmillan Ltd Goldenbridge Dublin 8

with associated companies in Auckland, Delhi, Gaborone, Hamburg, Harare, Hong Kong, Johannesburg, Kuala Lumpur, Lagos, London, Manzini, Melbourne, Mexico City, Nairobi,

New York, Singapore, Tokyo
© Darina Allen, 1989
0 7171 1687 5

Photographs by Peter Harding Food styling by Rory O'Connell Design by Peter Larrigan

Print origination in Ireland by Irish Typesetting and Publishing Ltd, Galway
Printed in Spain by Graficas Estella, Navarra

All rights reserved. No part of this publication may be copied, reproduced or transmitted in any form or by any means, without permission of the publishers.

LEABHARLANNA ATHA CLIATH
DUBLIN COLLEGE OF CATERING
ACC. NO. 0717 116875
COPY NO. DT 1017
INV. NO. 1805
PRICE IRÉ
CLASS 641.5

Contents

FOREWORD	ix
GLOSSARY	xi
SOUPS AND STARTERS Cruditées with Garlic Mayonnaise* Salad of Carrot and Apple with Honey and Vinegar Dressing* Old-fashioned Salad with Lydia's Dressing* Timbales of Smoked Salmon with Cucumber and Fennel Salad* Salmon Pâté with Fennel Rillettes of Fresh and Smoked Salmon Pink Grapefruit Sorbet* Purée of Onion Soup with Thyme Leaves* Potato and Fresh Herb Soup Lettuce, Cucumber and Mint Soup Spring Cabbage Soup	1 3 5 6 7 8 9 9 11 11 12 13
Pan-grilled Mackerel with Maître d'Hôtel Butter* Sauté of Mackerel with Mushrooms and Herbs Poached Salmon with Hollandaise Sauce* Grey Sea Mullet Baked with Butter Monkfish with Cucumber and Tomato Hollandaise Baked Plaice or Sole with Herb Butter* Baked Turbot or Brill with Sauce Mousseline Cod Baked with Cream and Bay-leaves, with Duchesse Potato* Sea Trout with Cream and Fresh Herbs	14 16 17 17 22 23 24 25 26 27
POULTRY Casserole Roast Chicken with Tarragon* Casserole Roast Chicken with Leeks and Bacon Chicken with Rosemary and Tomatoes Turkey Baked with Marjoram Pheasant with Apples and Calvados Pheasant with Celery and Port Chicken Stock* Ballymaloe Chicken Liver Pâté with Melba Toast*	29 30 31 32 32 33 34 35 36

BEEF AND LAMB		39
Fillet of Beef with Mushrooms and Thyme Leaves*		41
Fillet of Beef with Black, White and Pink Peppercorns		42
Carpaccio with Mustard and Horseradish Sauce		43
Sauté of Calves Liver with Whiskey and Tarragon*		44
Boeuf Bourguignonne		44
Brown Beef Stock		46
Lamb Roast with Rosemary and Garlic*		49
Red Currant Jelly*		50
Roast Potatoes*		50
Lamb Roast with Garden Herbs		51
Mint Sauce		52
Ballymaloe Irish Stew*		52
Spiced Lamb with Aubergines		53
THE ESSENTIAL SALAD!		55
Green Salad with Billy's French Dressing*		57
PUDDINGS		58
Ballymaloe Vanilla Ice-cream served in an Ice Bowl*		60
Ballymaloe Coffee Ice-cream with Irish Coffee Sauce		62
Meringue Gâteau with Kiwi Fruit*		62
Meringue Nests with Strawberries and Cream		64
Almond Tart or Tartlets with Raspberries*		64
Summer Fruit Salad with Sweet Geranium Leaves*		66
Summer Pudding		66
Black Currant Fool		67
BREADS AND JAMS		69
Brown Soda Bread and Scones		71
White Soda Bread and Scones*		72
Mummy's Sweet White Scones*		72
Great Grandmother's Cake		73
Ballymaloe Brown Yeast Bread*		74
Ballymaloe Cheese Biscuits		75
Jane's Biscuits		76
Raspberry Jam*		76
Loganberry Jam		77
Blackberry and Apple Jam		77
Damson Jam	1	78

The items marked with an asterisk denote recipes which are demonstrated on RTE's *Simply Delicious* television series.