Cookery Books

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At Home in Renvyle

Renvyle House

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At home in Renvyle
Recipes by Tim O'Sullivan   Illustrations by Róisín Coyle

At home

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in Renvyle

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Print
Nicholson & Bass
FIRST COURSES AND LUNCH DISHES

14  Connemara Mussels with Lemongrass and Ginger
15  Angel Hair Pasta with Killary Bay Prawns
16  Tower of Crabmeat, Won Ton Pastry, Mixed Salad Leaves and Spring Onion Salsa
19  Chicken Mousse with Tarragon
20  Chicken Liver Paté
21  Mozzarella and Grilled Tomato Salad
22  Springroll of Duck with Spicy Stir Fried Vegetables, Pineapple and Spring Onion Salsa and Savoury Couscous
24  Goat’s Cheese, Rocket and Red Pepper Salsa
25  Renvyle Salad with Smoked Tuna
26  Connemara Smoked Fish Platter
27  West Coast Crab Cakes with Coriander, Coconut and Curry Cream
28  Roulade of the Sea with Cream Cheese, Mixed Salad Leaves and Curried Crème Fraîche

SOUPS

33  Oyster Soup
34  Mushroom Soup
35  Cauliflower and Almond Soup
37  Apple and Onion Soup
38  Carrot and Orange Soup
39  Broccoli and Blue Cheese Soup
40  Seafood Chowder
42  Asparagus Soup
| **MAIN COURSES** | **Fish** | 45-46 | Pan-Seared Sea Bass, Basil and Vegetable Provençale, Saffron Mussels, Yellow Pepper Cream, Baked Beetroot and Parsnip Crisps. (Winner of the *Moreau Chablis Fish Dish of the Year 2003*) |
| | | 47 | Fillet of Cod with Smoked Salmon, Horseradish, Creamed Leeks, Tomato and Lemon Butter Sauce |
| | | 48 | Brill in Red Pepper Sauce |
| | | 49 | Connemara Lobster with Asparagus and Green Beans, Tomato and Garlic Butter |
| | | 50-51 | Black Sole Fillets, Cauliflower and Spinach Purée, Roasted Vine Tomatoes, Beetroot and Chive Dressing |
| | | 52 | Connemara Scallops with Butternut Squash Risotto, Timbale of Garlic and Spinach, Chive Beurre Blanc Sauce |
| **Lamb** | 54 | Connemara Lamb with Herb and Mustard Crust, Herb and Apricot Stuffing |
| | 56 | Lamb Shanks with Roasted Vegetables |
| | 57 | Irish Stew |
| **Chicken** | 58 | Corn-Fed Chicken with Lentils and Wild Mushroom Cream |
| **Beef** | 59 | Fillet Steaks, Puréed Potato, Red Wine and Mushroom Sauce and Béarnaise Sauce |
| **Game** | 60 | Pan-Roasted Quail with Beetroot and Walnut Dressing |
| | 61 | Venison with Port and Redcurrant Sauce, Smoked Bacon and Green Cabbage |
| | 62 | Crispy Breast of Duckling, Toasted Aubergine, Root Vegetables, Sweet Chilli Sauce and Crispy Green Cabbage |
| **Vegetarian** | 66 | Leek and Shallot Tart |
| | 67 | Aubergine and Tomato Lasagne |
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72 Rhubarb and Ginger Crumble with Pistachio Ice Cream
74 Passion-fruit and Vanilla Crème Brulée
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For style with substance, pure, good cooking with flair and without pretension, this is the recipe book to please. While Head Chef Tim O’Sullivan goes to endless trouble for his guests at Renvyle House in Connemara, his recipes are so simple it is easy for the home cook to impress without fuss. Recipes can be dipped into, used in many different ways and adapted for everyday use.

For those who appreciate the essence of good food it is a treat. For cooks who like to enjoy what they cook, *At Home in Renvyle* is the perfect gift.