At Home in Renvyle

Renvyle House

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At home in Renvyle
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 Fraiche

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
Recipes serve 4 unless otherwise stated

MAIN COURSES

**Fish**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>45-46</td>
<td>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)</td>
</tr>
<tr>
<td>47</td>
<td>Fillet of Cod with Smoked Salmon, Horseradish, Creamed Leeks, Tomato and Lemon Butter Sauce</td>
</tr>
<tr>
<td>48</td>
<td>Brill in Red Pepper Sauce</td>
</tr>
<tr>
<td>49</td>
<td>Connemara Lobster with Asparagus and Green Beans, Tomato and Garlic Butter</td>
</tr>
<tr>
<td>50-51</td>
<td>Black Sole Fillets, Cauliflower and Spinach Purée, Roasted Vine Tomatoes, Beetroot and Chive Dressing</td>
</tr>
<tr>
<td>52</td>
<td>Connemara Scallops with Butternut Squash Risotto, Timbale of Garlic and Spinach, Chive Beurre Blanc Sauce</td>
</tr>
</tbody>
</table>

**Lamb**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td>Connemara Lamb with Herb and Mustard Crust, Herb and Apricot Stuffing</td>
</tr>
<tr>
<td>56</td>
<td>Lamb Shanks with Roasted Vegetables</td>
</tr>
<tr>
<td>57</td>
<td>Irish Stew</td>
</tr>
</tbody>
</table>

**Chicken**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>58</td>
<td>Corn-Fed Chicken with Lentils and Wild Mushroom Cream</td>
</tr>
</tbody>
</table>

**Beef**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>59</td>
<td>Fillet Steaks, Puréeed Potato, Red Wine and Mushroom Sauce and Béarnaise Sauce</td>
</tr>
</tbody>
</table>

**Game**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>Pan-Roasted Quail with Beetroot and Walnut Dressing</td>
</tr>
<tr>
<td>61</td>
<td>Venison with Port and Redcurrant Sauce, Smoked Bacon and Green Cabbage</td>
</tr>
<tr>
<td>62</td>
<td>Crispy Breast of Duckling, Toasted Aubergine, Root Vegetables, Sweet Chilli Sauce and Crispy Green Cabbage</td>
</tr>
<tr>
<td>64</td>
<td>Pheasant with Smoked Bacon and Chestnuts</td>
</tr>
</tbody>
</table>

**Vegetarian**

<table>
<thead>
<tr>
<th>Recipe Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>66</td>
<td>Leek and Shallot Tart</td>
</tr>
<tr>
<td>67</td>
<td>Aubergine and Tomato Lasagne</td>
</tr>
</tbody>
</table>
DESSERTS

71  Pear and Apricot Filo Roulade
72  Rhubarb and Ginger Crumble with Pistachio Ice Cream
74  Passion-fruit and Vanilla Crème Brulée
76  Chocolate Steamed Puddings
79  Dark and White Chocolate Mousse
80  Dark Chocolate Mousse
81  Bread and Butter Pudding

BREADS, CAKES AND SCONES

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Brown Soda 85
Oatmeal and Buttermilk 85
Fruit Scones 87
Ginger Cake 87

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Fish 90
Beef or Veal 91
Lamb 91

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Hollandaise 92
Béarnaise 93
Paloise 93
Mousseline 93

Mayonnaise 93
Salsa Verde 94
Aioli 94
Honey Dressing 95
Vinaigrette 95
Tomato Fondue 96
Mango, Chilli and Pepper Salsa 96
Basil Oil 97
Basil Pesto 97
Onion Marmalade 98
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Herb Crust 100
Couscous 100
Fresh Pasta 101
Puy Lentils 101
Polenta Cake with Herbs 102
Confit of Garlic 103
Garlic Mash 103
Parsnip and Honey Bake 105
Courgettes with Almonds 105
Carrots with Mint, Lemon and Garlic 106
Basil Mash 106
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Crème Patissière 107
Crème Anglaise 108
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Liqueur Crème Anglaise 108
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CHRISTMAS AT RENVYLE

Traditional Roast Turkey 113
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Apricot, Thyme and Parsley Stuffing 115
Port & Cranberry Sauce 115
Baked Ham with Cider and Cloves 116
Brussels Sprouts with Smoked Bacon 116
Roast Vegetables in a Parcel 117
Mince Pies 119
Christmas Pudding 120
Brandy Sauce 121
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.