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## Layers of Meaning

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## Layers of meaning

*From Máirtín Mac Con Iomaire, lecturer in culinary arts*

I feel compelled to correct a technical inaccuracy which may be inadvertent in last Sunday's restaurant review of Bang Cafe. The reviewer alleges a liberty in relation to the use of the term *en feuilleté*. The reviewer presented the view that *en feuilleté* means a method of cooking meat in layers.

I wish to advise that the term *en feuilleté* comes from *feuille-tage*, the French for puff pastry. It is also known as *millefeuille* or thousand layers, referring to the lamination process used in the production of puff pastry.

Classically, *feuilleté* is a piece of puff pastry cut in the shape of a finger or triangle usually filled and served hot as an entree. In post-modern cuisine, *en feuilleté* may refer to something in puff pastry; layered with pastry; or layered in any fashion. Although the term *en feuilleté* may be used

in a wider context, it is not a method of meat cookery.

One can find reference to a braised dish of veal slices layered with various stuffings wrapped in pork caul that is called a *feuilleton*.

The specialist knowledge and terminology of culinary arts is currently being researched in the BA in Culinary Arts at the school of Culinary Arts and Food Technology, Cathal Brugha Street.

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Technology,  
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## Checking up

*From M Christensen, chairperson, Dwyer-Devlin cumann*

Amazing how the Garda can manage to mount hundreds of checkpoints in no time to protect the vested economic interests of farmers, yet still cannot find the manpower (or will?) for speeding checkpoints to save lives. Strange order of priorities.

*Sinn Féin, Glenealy,  
Co Wicklow*