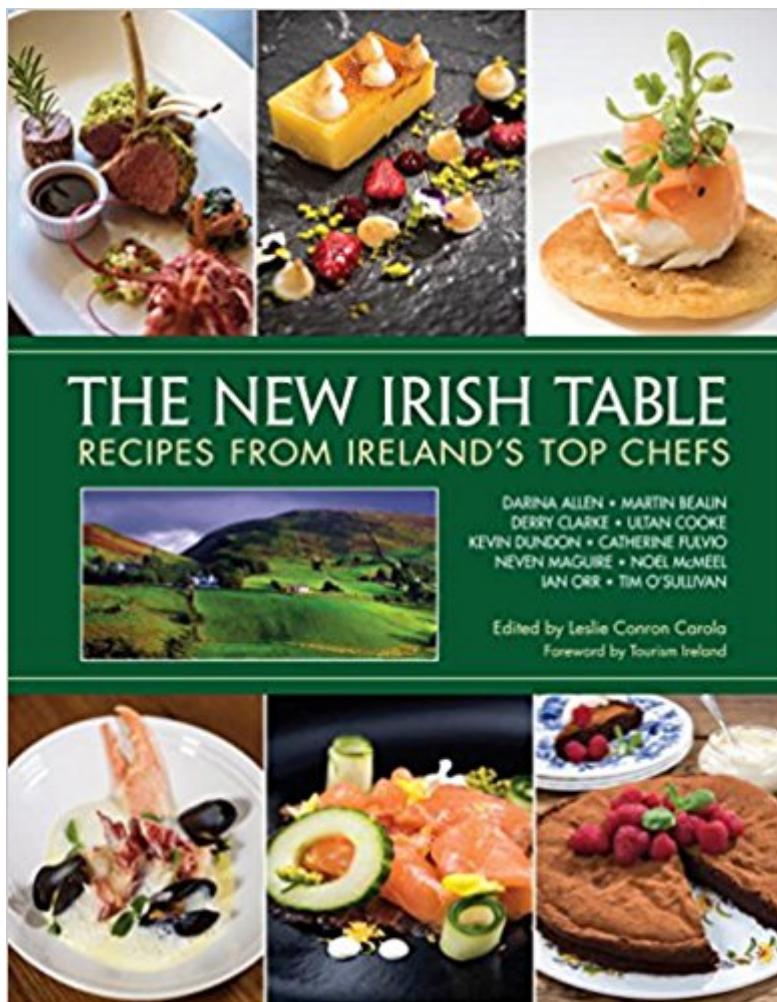


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The New Irish Table: Recipes From Ireland's Top Chefs



Synopsis

Ten award-winning chefs dismantle the stereotype of Irish cuisine being a boil, a fry, or soda bread. Highlighting fresh, local, and seasonal ingredients from provinces across the Emerald Isle, this beautiful, photo-illustrated collection offers inspirational Irish recipes. An Irish meal must nourish the soul as well as the body, teasing each of the senses. Home cooks are invited into each featured chef's restaurant and/ or home to experience recipes that utilize fresh fish, lamb, beef, pork, fruits, and vegetables, and of course, Ireland's renowned cheeses. Starred-studded contributors include Kevin Dundon (host of PBS's Kevin Dundon's Modern Irish Table), Darina Allen (founder of the Ballymaloe Cookery School), and Neven Maguire (celebrity chef and TV personality). Celebrating the new Irish food culture, this compilation emphasizes local resources, simple fare, and the highest standards, proving that Ireland is a modern food destination.

Book Information

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Customer Reviews

Irish cooking in the twenty-first century has grown from the homey, staid, insular, and hidebound into a recognized part of world fine cuisine, thanks in no small part to a handful of chefs who have taken lessons learned abroad and married them to superior native meats and vegetables.

Organized by region and county, recipes from each chef offer several menus, from casual lunches to formal dinner fare. The book's accessibility for home cooks is enhanced by both metric and American measurements; nevertheless, some ingredients that may lend authenticity, such as seashore greens and seaweed, may be daunting to duplicate this side of the Emerald Isle. Anyone

searching for truth-in-cookery photographs will gratefully note that accompanying captions and comments detail how the pictured dishes may vary from the recipesâ™ ingredients. This sort of assiduousness raises this celebration of Irish food a bit beyond mere coffee-table decoration.â "BooklistThe New Irish Tableâ is a luxuriant color photographic tour through the provinces and famous regions of Ireland, with celebratory side visits to Irish celebrity chefs' kitchens in Dublin, Wicklow, Cork, Kerry, Galway, Derry, Fermanagh, and Cavan. Some of the chefs featured include Derry Clarke, Catherine Fulvio, Kevin Dundon, Darina Allen, Martin Bealin, Ultan Cooke, Tim O'Sullivan, Ian Orr, Noel McMeel, and Neven Maguire. If you were able to visit some of the finest cookery schools, fine dining establishments, and chefs to be found in Ireland, you would perhaps taste a few of these sumptuous recipes which feature the best of local resources.

Fantastically beautiful photographs of Irish scenes help to frame and place each set of treasured recipes. measurements are given in standard form, with metric weights and volumes added. Some of the featured dishes include Seared Lamb and Beetroot Salad, Smoked Salmon with Cucumber Pickle, Cod, octopus, Purple Broccoli, Broccoli Puree, and Horseradish Mayonnaise, Crispy Duck Breast with Glazed Butternut Squash and Star Anise Jus, Braised Lamb with pearl Barley Risotto (West Kerry Lamb), Whipped Goat cheese with Beet Slaw and Apple Syrup, and more. For desserts, there are recipes for Sheep Yogurt Mousse with Marinated Strawberries and Mint, Vanilla Panna Cotta with Honeycomb, Raspberry Cheesecake, Victoria Sponge with Strawberries, and a personal favorite, Guinness Chocolate cupcakes, also Lemon Curd with Meringue and Raspberries. For classic tea accompaniments, there are Ballyknocken Tea Scones and Ballymaloe Brown Yeast Bread. Some recipes call for uniquely Irish ingredients, but they are included to tempt the reader to further culinary and geographic explorations. All are freshly presented and imagined, such as Carpaccio of Scallops with Chili, Lemon, and Wood Sorrel, or Wood pigeon, Gooseberry, and Spinach/ A delight such as Renvyle House Berry Trifle is delicately introduced embellished with amaretti biscuits. Hearty traditional Irish fare is not neglected, including such recipes as Traditional Fish and Chips, and Smoked Irish Salmon, Cream Cheese, and Traditional Boxty. Each recipe is presented on one page opposite a beautiful photo portrait of the finished dish. Instructions are clear and easy to follow. For a beautiful cook book that is at least half stunning scenic Irish photo portraits, treat yourself to "The New Irish Table." It is surely the next best thing to a journey to that great green, sea- encircled land.â "Midwest Book Review

Leslie Conron Carola, owner and director of Arena Books Associates, LLC, has produced many illustrated books, including Ireland: A Luminous Beauty; Spectacular Ireland, and Ireland's

Treasures with Peter Harbison. She lives in Westport, Connecticut.

Great book, I love the recipes. Some of them are a bit...complicated, but still do-able and tasty.

I admit to not knowing much about Irish cuisine. So when I got a chance to read this new cookbook about Irish chefs, I couldn't wait to dive in. So imagine my frustration when I started looking at The New Irish Table: Recipes from Ireland's Top Chefs and saw nothing but breathtaking pictures of the country--the gorgeous green fields, the soothing waters of the ocean, bits and pieces of the colorful cities and the people and the landmarks. And as if that's not enough, then there is page after page after page of amazing recipes from chefs who have won Michelin stars and James Beard awards, the chefs who teach and inspire and redefine what Irish cuisine is. I was so irritated by all that that I set the book aside and refused to look at it again for weeks. Why, you ask? If you liked the photography and the recipes and the all the amazing facts about Ireland so much, why did you get so mad, you ask. Well, let me tell you. It was just a book. After all that, I wanted plane tickets to head right over to the Emerald Isle and experience it all for myself! I want to be there right now, seeing the land and meeting the people and eating the food (oh! the food!). These recipes are absolutely mouth-watering! There are recipes for Derry Clarke's Vodka-Cured Irish Salmon with Avocado Cream, Pickled Vegetables and Horseradish Mayonnaise and Catherine Fulvio's Guinness Chocolate Cupcakes; Darina Allen's Roast Lamb with Mint Sauce and Glazed Carrots and Ultan Cooke's Rose Water Creme Brulee. And so, so many more. Seafood, poultry, vegetables, salads, soups, desserts--there are recipes for anything you might be hungry for and for dishes I am not nearly creative enough to come up with on my own. The recipes are user friendly, with both European and American measurements, and offer ideas for substitutions for those of us not lucky enough to have easy access to some of their most Irish ingredients. And there are lots of beautiful photos to use as guides (or just to drool over) as you're looking through and cooking through the pages. The book is divided up into the four provinces: Munster, Ulster, Leinster, and Connacht. So if you're like me and geography-deficient, it helps to have this as a guide to the country and the food. I know it's helped give me an understanding of Ireland and its many, many, many offerings. I can't wait for the day that I finally get over there and see it and taste it all for myself. But until then, I've got this gorgeous cookbook to return to, like a dream of a trip I've yet to take. Galleys of The New Irish Table were provided by the publisher through NetGalley.com.

With St. Patrick's Day right around the corner, my thoughts gravitate towards Irish food and

my Irish ancestors. I came across this cookbook and was instantly intrigued. Filled with amazing recipes paired with photographs that make you drool, this cookbook is a must-own. These award-winning chefs invite the reader into their kitchens where they share their culinary expertise in Irish cuisine. I loved the recipes, though they are more geared for experienced cooks. Ireland is home to some of the best chefs in the world and in this book, the Emerald Isle is clearly a culinary destination spot. This book makes a great gift, especially for Mother's Day and Father's Day. Disclaimer: I received an ARC from Imagine (Charlesbridge Publishing) via Netgalley in the hopes I'd review it. My Rating: 4 stars

A time limited digital copy was provided by the publisher. There are 10 chefs featured in this cookbook: Kevin Dundon, Ultan Cooke, Derry Clarke, Darrina Allen, Martin Bealin, Catherine Fulvio, Neven Maguire, Noel McMeel, Ian Orr, and Tim O'Sullivan. It's a beautifully laid out book that is a pleasure just to look at and read. It features gorgeous photography, of the Irish countryside and areas of interest as well as the dishes. I liked the market pictures. This book is a celebration of the featured chefs as well as being a cookbook. Biographies and pictures of each chef are included. The recipes have standard measurements that US cooks will be familiar with. In many cases both cup measurements and weights of ingredients are listed. For instance, a recipe might read "3 cups/300 g plain flour." The recipes are elegant and sophisticated, but often are simple. They are not always practical or frugal, but some surprised me and were both. If there is a term that might be unfamiliar to readers, it is usually defined. The photography showcases amazing food presentation creations as well. I don't even want to KNOW what some of these meals would cost if enjoyed at the chef's restaurants; some of these creations are served at castles! Overall, they are very impressive. If you like to see creative food presentation, you should enjoy this. The tea scones are great, and I've also made the Guinness Chocolate cupcakes. The bit of stout really takes that chocolate up a notch. I look forward to trying the salted caramel ice cream later in the summer. There are some quite simple recipes in the book as well, such as Roux, that compliment the recipes, and that's exactly the way I make my own. The downside, at least for me, is that some of these ingredients are about impossible for me to find here in my small town in the US - I'd have to drive a couple of hours to the city to find some of the ingredients if I wanted to cook them. Also, not all the recipes really appeal to my Southern US palate. It's a much more gourmet selection that I normally would prepare. Sometimes I like part of a recipe or a component that can stand alone, so there's still value there for me. I also found a lot of value in the photo essays on various ingredient production. This is as much coffee table book as it is a cookbook. It's really a beautiful production.

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