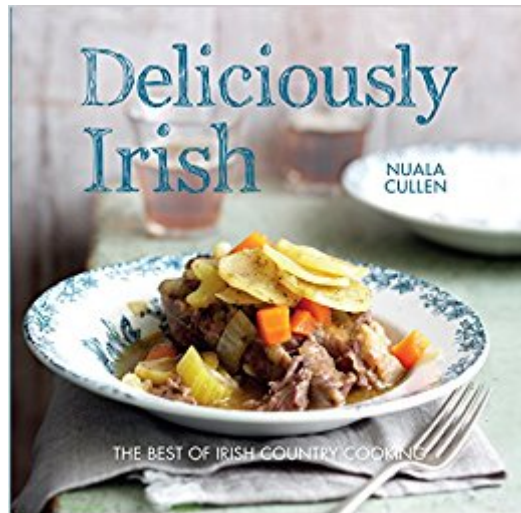


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Deliciously Irish: Recipes Inspired By The Rich History Of Ireland



Synopsis

Ireland's rich culinary heritage is being rediscovered and the country is fast becoming one of Europe's most exciting food destinations. Irish food has always been thought of as rustic and filling - the kind of stuff to get you through a cold winter - but you will now find a new strand of cooking still based on Ireland's rural heritage but with a modern twist. A new wave of artisanal producers is bringing a superlative range of high-quality raw ingredients to a wider market, from the freshest wild salmon and oysters to award-winning marsh-fed lamb, farmhouse cheeses and black pudding, and delis and department stores around the world are now stocking many of these high-quality ingredients for the first time. Written by accomplished Irish food writer Nuala Cullen, *Deliciously Irish* takes a new look at traditional Irish fare. Fish and seafood feature largely, as do fresh vegetables and fruit, with delicious suggestions for desserts and cakes. More than a fabulous cookbook *Deliciously Irish*, is also a photographic record of the landscapes of Ireland, highlighting especially her wild west coast. Come wind, rain, sun, or snow, it is clear from these images that Ireland is one of the most unspoilt countries in Europe. *Deliciously Irish* presents a taste of its finest food and an equally evocative selection of its beautiful landscape.

Book Information

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Customer Reviews

We recently spent a month touring Ireland and driving ourselves around the Emerald Isle. We ate with the locals whenever possible and because we don't do tours we really get to taste the food and explore the markets (both Farmers and large city markets) of each town. This summer I had the opportunity to create a menu for a large Ladies luncheon and this book was one of the ones that I used. The pictures are gorgeous and the recipes are very easy to follow. The recipes were quite

similar to ones that I picked up while traveling from B&B hostesses. My concerns with this book is both good and bad. The good is the recipes are authentic and the bad is that we aren't able to get some of the produce such as "Lovage", "Cooked Cod Roe", "Black Pudding", "Sorrel", but there are certainly enough recipes with items that you can find here in the USA - so you'll just have to pick and choose or do some research and find out what is the closest substitute. I went round and round and baked a LOT of Brown Soda Bread before I came up with one that I thought was close to the brown bread we had every day for a month in all of our B&B's and Hotels. Still this is a great little book and it's wonderful that you can download it on your Kindle or iPad with the Kindle App.

Fantastic recipes partnered with GORGEOUS photos of the Emerald Isle that make me want to get there even sooner than I planned. As with most cookbooks from that region expect a cookbook with high fish and high lamb recipes. The better chunk of main courses I wouldn't make due to the base meat of venison, lamb, rabbit, tongue, etc. Also, some of the fish/ingredients listed as the main course might be difficult to get in the US, so adjustments would need to be made. Look for recipes to be featured on The Pub and Grub Forum.

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