

## ***Ballymaloe Cookery Course***

**A comprehensive cookbook with 200 recipes for the way people want to eat and bake at home today, with gluten-free options, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. Tartine All Day is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates her expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, and dreamy desserts, Tartine All Day is the modern cookbook that will guide and inspire home cooks in new and enduring ways.**

**Traditional food sumptuously cooked in an unashamed celebration of flavour In five years selling at farmers' markets and hosting dining events and pop-ups, James Kavanagh and William Murray's food business, Currabinny, has grown a huge fan-base. And reaching the finals of RTE's The Taste of Success (with their to-die-for Pecan and White Chocolate Banana Loaf) exposed Currabinny to a prime-time audience. James and William celebrate**

**traditional ingredients (butter, cream, sea-salt and the best of fresh and local produce), give them a modern twist, and always produce indulgent delicious dishes. The Currabinny Cookbook includes their favourite recipes. From breakfast ideas (Macroom Oatmeal with Saturn Peaches, Pomegranate & Raw Honey) to sumptuous suppers (Rustic Rye Galette with Leeks, Fennel and Goats Cheese; Slow Roasted Salmon with Blood Orange, Lemon, Fennel & Dill; Ham in Juniper & Apple Juice with Mustard Parsnip Mash and Buttered Cabbage) and sweet treats (Apple, Rosemary & Buttermilk Cake; Fresh Blueberry Pie with Lemon Curd Cream) this book is a one-stop bible of delicious, comforting and irresistible recipes.**

**When Ballymaloe's doors opened to students in 1983 there were 15 courses available. Now there are over 100, reflected in the recipes collected here, including curing meat, making gluten-free meals and sushi as well as learning forgotten skills like producing butter and cheese and beekeeping. The book chronicles how the school has been at the forefront of cooking and food trends since its inception, from Darina's championing of the Slow Food movement and her highlighting the importance of using local, seasonal and fresh produce to installing a wood-burning oven and expanding its gardens so students can learn the importance of eating less meat and more veg and preserving heirloom varieties of produce. A fascinating insight into Ballymaloe, this is also a history of food over the past thirty years, from a time when Darina couldn't get anything other than pre-packaged, grated Parmesan cheese to one where a local producer makes his own mozzarella.**

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**Based on the author's second series of programmes on RTE television, this book includes all the recipes from the television series as well as many additional ones that should enhance any cook's repertoire. The book offers advice on cooking techniques and choice of ingredients.**

**Healthy Gluten-free Eating**

**Honey & Co.**

**Ballymaloe Cookery Course: Revised Edition**

**Soup Broth Bread**

**Stories and Recipes from the Heart of New Orleans**

**Ruffage**

Ireland's rich culinary heritage is brought to life in this new edition of Darina's bestselling Irish Traditional Cooking. With 300 traditional dishes, including 100 new recipes, this is the most comprehensive and entertaining tome on the subject. Each recipe is complemented by tips, tales, historical insights and common Irish customs, many of which have been passed down from one generation to the next. Darina's fascination with Ireland's culinary heritage is illustrated with chapters on Broths & Soups, Fish, Game, Vegetables and Cakes & Biscuits. She uses the finest of Ireland's natural produce to give us recipes such as Sea Spinach Soup, Potted Ballycotton Shrimps with Melba Toast and Rhubarb Fool.

A design-forward cookbook for sweet and savory baked goods from London's popular Violet Bakery that focuses on quality ingredients, seasonality, and taste (as opposed to science) as the keys to creating satisfying, delightful homemade pastries, tarts, sweets, and more. Violet is a jewel box of a cake shop and

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café in Hackney, east London. The baking is done with simple ingredients including whole grain flours, less refined sugars, and the natural sweetness and nuanced hues of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptak uses her Californian sensibility to create recipes that are both nourishing and indulgent. With a careful eye to taste and using the purest ingredients, she has created the most flavorful iterations of classic cakes, as well as new treats for modern palates. Over 100 recipes include nourishing breakfasts, midday snacks, desserts to share, fruit preserves, and stylish celebration cakes. This book is about making baking worth it: simple to cook and satisfying to eat.

Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book "Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched Honey & Co., one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. HONEY & CO. brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

Ballymaloe is one of the world's best cookery schools and Darina Allen, its co-founder and main teacher, is in a league of her own. Every student who has gone through her school has begged her to write down her recipes and thoughts, tips and shortcuts, and here they are in this definitive teaching book, which has

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everything to inform and inspire you to become adventurous in the kitchen. Ballymaloe Cookery Course explains 1175 recipes, 370 variations and more than 100 basic skills, from making pastry to the art of carving, from preserving lemons to making delicious home-made pasta, from culturing creamy yogurt to butterflying a leg of lamb: the simple instructions given by one of the world's great cook-teachers will inspire you to prepare and enjoy the art of fresh produce and fine food.

Through the Eyes of an African Chef

Tartine All Day

Treme

The Currabinny Cookbook

Leith's Cookery School

Easy Meals Text Only

**'Ireland's answer to Delia and Nigella' Sunday Telegraph Stella magazine Cooking using just a single pot is liberating, satisfyingly efficient and relatively inexpensive. There's less juggling of different elements, no complicated techniques, little space required and less washing up to do. What's not to like? You can cook in one pot for one person or one hundred - all you have to do is scale up or down ingredients - perfect for solo cooks, families and anyone wanting to rustle up a feast for friends. Including 100 dishes to be cooked in a pot, tray or pan comprising lighter meals, such as soups, baked eggs and**

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frittatas or hearty dishes like stews, tagines and curries, plus about 10 desserts. Chapters are divided into Eggs, Poultry, Meat, Fish, Vegetables, Rice, Grains & Pasta and Sweet Things with an international mix of dishes, including Mexican Fried Eggs, Thai Chicken & Noodle Soup, Moroccan Lamb Tagine, Spanakopita, Chettinad Tomato Rice and Coffee Crema Catalana. So let 'gourmet grande dame' (Nigel Slater) Darina Allen show you how to make her trademark tasty, tried and trusted recipes - in just one pot.

In these pages is a lesson in baking from Ireland's renowned Ballymaloe Cookery School.

Providing an introduction to the art of Irish cookery, a collection of more than 250 traditional recipes includes dishes that range from Watercress Soup to Apple Amble Tart

Designed to teach the culinary techniques and principles of the kitchen, this book consists of 42 menu lessons which take the reader from the simplest dishes through to real culinary masterpieces. The authors have run a school of food and wine since 1975.

How to Cook

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### **700 Recipes Showing You Why the Time-honoured Ways Are the Best Ballymaloe Cookery Course**

**One Pot Feeds All**

**All in the Cooking**

**One Yummy Mummy**

Cook up warm, comforting dishes this Christmas with Rachel Allen's timeless collection of soups, breads, garnishes, stocks and much more \* SHORTLISTED FOR THE IRISH BOOK AWARDS COOKBOOK OF THE YEAR \* AS SEEN IN THE SATURDAY TELEGRAPH \* 'Proof that soups are not just for winter. Bright, zesty and fresh. Comforting like Rachel herself' NADIYA HUSSAIN \_\_\_\_\_ In this love-letter to the world's most ubiquitous dish, acclaimed TV chef, cookery writer and renowned teacher, Rachel Allen, explores everything soup has to offer. Whether as a starter or main dish, a quick fix or a leisurely indulgence, to nourish, cold or heal a broken heart, or to feed yourself, your family or a crowd of friends there is a soup for every occasion. With Rachel's expert guidance you can learn classics and then expand your horizons, with delicious, achievable, heart-warming recipes you'll turn to time and time again, including . . . SOUP · Carrot and Harissa Soup with Za'atar Croutons · Nordic Salmon and Dill Soup · Pork and Fennel Meatball Soup BROTH · Chunky Chickpea and Chorizo Broth · Japanese Chicken

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and Udon Noodle Broth · Lamb and Pearl Barley Broth BREAD · Cheesy Tear and Share Swirls · Guinness Bread · Blue Cheese and Walnut Bread Rachel also shares easy recipes for fresh homemade breads, as well as clever garnishes, essential skills and a wealth of tips on equipment, batch-cooking, freezing, and presentation. Just as every cook needs good soup in their repertoire, this book will be a must-have source of inspiration for every kitchen shelf. \_\_\_\_\_ 'You can always trust Rachel Allen to deliver recipes that taste as good as they look' Good Housekeeping The Ballymaloe Cookery School teacher and TV chef celebrates everything he is passionate about in his latest cookbook: first rate ingredients and the pleasure comes from enjoying and sharing the result. Accompanying the recipes are Rory's charming illustrations and personal essays in praise of everything from hazelnuts to the humble hen.

Bestselling author and Irish TV chef Rachel Allen is back with a deliciously tempting collection of treats!

Excluding foods such as wheat, rye and barley need not lead to a boring and restrictive diet. Healthy Gluten-Free Eating contains over 100 completely gluten-free recipes that have been created to tempt your tastebuds whilst managing the symptoms of coeliac disease. Why not try Apple and Hazelnut Muesli for breakfast Vietnamese Rice Paper Rolls with Shrimps and Fresh Herbs for lunch or an Italian

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Beef Stew for supper? Foods that were previously off-limits are now back on the menu with tempting gluten-free recipes for breads, pizzas, cakes and puddings. Renowned chef Darina Allen has worked with Rosemary Kearney who is a coeliac herself, to prove that gluten-free eating is manageable can be enjoyable for you, your family and friends.

Forgotten Skills of Cooking

The Ballymaloe Cookbook

Darina Allen's Ballymaloe Cookery Course

Irish Traditional Cooking

Simply Delicious 2

Grilled Pizzas & Piadinas

***In her new book, bestselling TV cook, Rachel Allen shares her ultimate fast and easy family recipes.***

***'Darina Allen is Ireland's Delia Smith and Mary Berry rolled into one' - The Times 'She is without doubt one of the most important people working in the food world today' - Skye Gyngell We all know cooking from scratch is healthier for our waistlines and our wallets, but pressed for time and inspiration, most of us turn to the same meals again and again. In this accessible and streamlined cookery primer,***

***Darina Allen, of Ireland's world-renowned Ballymaloe Cookery School, shows how simple it is to rustle up delicious and nutritious meals using 25 of the most popular staple ingredients, from eggs and potatoes to tomatoes, rice and pasta. With advice on shopping well, wasting less and the essential equipment every kitchen needs, Darina shares her lifetime of experience to show you how to cook good food time and time again.***

***Darina Allen's Ballymaloe Cookery Course is firmly established as a cook's bible and ideal gift for the beginner chef and old hand alike. This fully updated and revised edition of the kitchen classic contains many new recipes and photographs.***

***Korean food is quickly becoming the biggest trend in the culinary world—Our Korean Kitchen will be your inspiring guide to bringing this delicious and healthy cuisine to your table. Critically acclaimed chef and food writer Jordan and his Korean wife Rejina provide a cultural history of the food of Korea giving context to the recipes that follow. This comprehensive collection of 100+ authentic and accessible dishes explores the ingredients and techniques needed to master Korean cooking. From how to stock a Korean pantry, to full***

***menu ideas, to recipes for every meal and craving, this is the only guide to Korean cooking you'll ever need. You'll find delicious recipes for Bibimbap, Kimchi Fried Rice, Crispy Chili Rice Cakes, Chicken Dumpling Soup, Seafood & Silken Tofu Stew, Pickled Garlic, Seafood & Spring Onion Pancakes, Shrimp and Sweet Potato Tempura, Knife-cut Noodles in Seafood Broth, Soy-Marinaded Crab, Grilled Pork Belly with Sesame Dip, Grilled Beef Short Ribs, Deep Fried Honey Cookies, and so much more! Chapters: Rice & Savory Porridge Soups & Stews Vegetables, Pickles & Sides Pancakes, Fritters & Tofu Noodles Fish Meat Dessert***

***The Complete Book of Irish Country Cooking***

***100 new recipes from roasting tin dinners to one-pan desserts***

***Family Food Made Easy***

***Myrtle Allen's Cooking at Ballymaloe House***

***Traditional and Wholesome Recipes from Ireland***

***Grow, Cook, Nourish***

**Darina Allen divulges all the expertise people had when food was good food. She talks you through all the essential prep skills - for example filleting fish and jointing a chicken - and provides advice on choosing quality produce and storing it correctly.**

**Cooking skills such as baking, roasting and steaming are then discussed. The bible of the Irish kitchen, back at last by popular demand First published in 1946, All in the Cooking was a popular textbook in Irish schools until well into the 1970s. It shaped and inspired generations of cooks with its fundamental principles of home economics and classic recipes. With a natural emphasis on local ingredients, All in the Cooking covers everything a home cook could want to make - from soups and sauces to fish and meat dishes, breads, cakes and desserts - and offers invaluable instructions for handling ingredients, organising your kitchen and planning meals. This classic edition of All in the Cooking is a perfect gift for those who remember it fondly from their schooldays, and an essential manual even for the modern kitchen. 'an absolute true gem to add to my cookbook collection' farmette.ie on All in the Cooking**

**County Cork's most well-known guest house yields its culinary secrets in this collection of classic Irish recipes culled from rolling green countryside of the Emerald Isles.**

**Julia Childs for the 21st century: the perfect book for mastering all the skills, techniques and recipes you need in the kitchen now**

**All Things Sweet**

**The Ballymaloe Bread Book**

**Recipes from Our Farmhouse in Spain**

**Delia Smith's Complete Cookery Course**

**How to Cook Today**

**Modern Recipes for the Home Cook [A Cookbook]**

**Ireland's most famous chef, Darina Allen, owns, manages, and teaches at the famous Ballymaloe Cookery School in County Cork. She is also presenter for the British television series Simply Delicious.**

**Rory O'Connell, Ballymaloe Cookery School teacher and author of Master It (winner of the prestigious Andre Simon Food Book Award), is back with his second cookbook, which contains the recipes from his popular RTE TV show, How to Cook Well, and focuses on seasonal, balanced three-course meals for elegant eating and entertaining. Recipes are divided by season and include Beetroot and Autumn Raspberries with Honey, Mint and Labna; Sashimi of Mackerel with Crisped Radishes and Scallions; Roast Hazelnut Panna Cotta with Chocolate and Caramel Sauce and Duck Leg Curry with Cider Vinegar. Each perfectly balanced meal caters for 4-6 people, and one of the meals is entirely meat-free. In addition, every season includes a menu for entertaining a large group of people - from a summer alfresco**

**lunch to a Christmas feast. Complete meals can be replicated for elegant entertaining, or individual dishes can be tried for simple and pleasing lunches or dinners. An absolute delight of a cookbook offering a very modern way to eat.**

**Using ingredients native to Spain's Andalucía, this is an original take on classic Spanish and Mediterranean dishes For more than 30 years, Jeannie and Sam Chesterton have lived high in the hills of Spain's western Andalucía at Finca Buenvino, their welcoming pink farmhouse, which they have run as a guesthouse, achieving international acclaim for their cooking and their cooking courses. Drawing on local ingredients like pork, sherry, Serrano ham, chestnuts, olives, scented honey, and the wild mushrooms that abound in the local countryside, this book encapsulates the real essence of what makes this place so special. The book will transport readers to their little corner of paradise through delicious recipes and stunning photographs. Includes metric measures with a conversion chart.**

**'Our first lady of food.' The Irish Independent 'It's time to clear the kitchen shelves of all those glossy cookbooks you never open and**

**make way for the Ballymaloe Cookery Course - it's the only one you'll need from now on.' The English Home Ballymaloe is one of the world's best cookery schools and Darina Allen, its co-founder and main teacher, is in a league of her own. Every student who has gone through her school has begged her to write down her recipes and thoughts, tips and shortcuts, and here they are in this definitive teaching book, which has everything to inform and inspire you to become adventurous in the kitchen. Ballymaloe Cookery Course explains 1,175 recipes, 370 variations and more than 100 basic skills, from making pastry to the art of carving, from preserving lemons to making delicious home-made pasta, from culturing creamy yogurt to butterflying a leg of lamb: the simple instructions given by one of the world's great cookery teachers will inspire you to prepare and enjoy the art of fresh produce and fine food.**

**The 100 Essential Recipes Everyone Should Know**

**The Cookbook**

**The Joy of Food**

**Darina Allen's Ballymaloe Cooking School Cookbook**

**Master It**

### **30 Years at Ballymaloe: A celebration of the world-renowned cookery school with over 100 new recipes**

*This food-lover's delight presents exciting, innovative recipes from a well-known figure in the culinary world. Enjoy uniquely presented traditional African cuisine with international flair, all tied together by the common element of ingredients that are organic, natural and sustainable. Elegantly produced with full colour photographs throughout.*

*Delia is renowned for her tried-and-tested, foolproof recipes. The Complete Cookery Course is the book that has taken pride of place in kitchens for over 30 years. It's a cookbook that you will return to again and again, including recipes for all-time classics like Taramasalata, Boeuf Bourguignonne, Gratin Dauphinois and Rich Bread and Butter Pudding. As clear and comprehensive as ever, Delia's recipes are suitable for beginners as well as more experienced cooks, providing you with all you need for a lifetime of cooking and eating well. To celebrate the 30th anniversary of the first publication of the omnibus edition and sales of over 6 million copies across all editions, Delia's Complete Cookery Course has been re-issued with a fresh, new jacket.*

*This is a comprehensive book detailing a year at the world-renowned*

## Read Book Ballymaloe Cookery Course

*Ballymaloe Cookery School. With more than 125 recipes, this is a celebration of fresh produce and good food. We are guided through the seasons, meeting the local producers and the school's animals. This book is an invaluable guide to making the best of seasonal produce. Inspired by David Simon's award-winning HBO series Treme, this celebration of the culinary spirit of post-Katrina New Orleans features recipes and tributes from the characters, real and fictional, who highlight the Crescent City's rich foodways. From chef Janette Desautel's own Crawfish Ravioli and LaDonna Batiste-Williams's Smothered Turnip Soup to the city's finest Sazerac, New Orleans' cuisine is a mélange of influences from Creole to Vietnamese, at once new and old, genteel and down-home, and, in the words of Toni Bernette, "seasoned with delicious nostalgia." As visually rich as the series itself, the book includes 100 heritage and contemporary recipes from the city's heralded restaurants such as Upperline, Bayona, Restaurant August, and Herbsaint, plus original recipes from renowned chefs Eric Ripert, David Chang, and other Treme guest stars. For the 6 million who come to New Orleans each year for its food and music, this is the ultimate homage to the traditions that make it one of the world's greatest cities.*

*Cookery School*

*Cook Well, Eat Well*

## Read Book Ballymaloe Cookery Course

*The Buenvino Cookbook*

*A Simply Delicious Irish Christmas*

*The Violet Bakery Cookbook*

*Featuring 100 Recipes from Ireland's Most Famous Guest House*

A learn-to-cook book for everyone Whether you are a complete beginner in the kitchen or want to advance your skills, oCookery School can turn ordinary cooks into extraordinary cooks. Enrolment in oCookery School is simple - buy the book and work your way through the recipes from Basic to Intermediate to Advanced levels in every chapter. With over 100 recipes, divided into chapters covering starters, fish, meat and puddings, the book also includes step-by-step photographs to teach you all the main techniques needed to master the dishes. From chopping and clarifying to filleting a fish, jointing a chicken or making crème anglaise (good old custard!), soon you'll be cooking like Michelin-starred chef. With further notes on equipment and ingredients and a glossary of terms and further techniques, this book includes all you need to improve your cooking skills. Richard Corrigan's recipes are always inspirational - even the most Basic sections of each chapter. From Griddled Leeks with a Honey Mustard Dressing, to Clam Chowder with Mini Garlic Loaves and Pan-fried Beef with a Tarragon and Chervil Sauce, to Rhubarb Crumble Soufflés, these are dishes that you will be proud to cook for your family and friends, for every day or special occasions. of starters will impress your guests. Try your hand at Griddled Leeks with a Honey and

## Read Book Ballymaloe Cookery Course

Mustard dressing before advancing to Guinea Fowl Breast with Polenta and follow up with a Crème Caramel. These are dishes that you will be proud to cook for your family and friends, for everyday or special occasions.

Winner - Gourmand World Cookbook Awards: Best World Gourmand Cookbook 2017

Growing your own food is exciting but, when it comes to knowing how to make the most of your produce, it can be daunting. In *Grow, Cook, Nourish*, bestselling author Darina Allen draws on more than 30 years of experience gardening at Ballymaloe to take you through an extensive list of vegetables, herbs and fruits. Each entry includes explanations of different varieties, practical information on cultivation, growing and maintenance, plus instructions for the best ways to cook produce as well as preserve and utilise a glut. With more than 500 recipes, including dishes for every ingredient, Darina shows how to use your harvest to its full potential. Vegetables range from annual crops such as chicory, radishes and kohlrabi to perennials like asparagus and spinach. Fruits cover apples, currants and peaches as well as the more unusual and interesting myrtle berries, loquats and medlars. Plus a comprehensive list of herbs, edible flowers and foraged foods such as samphire, wild garlic and blackberries.

A chef who specializes in grilled pizza furnishes easy-to-follow, step-by-step instructions for seventy-five creative pizza and piadina (crispy Italian sandwiches) dishes, along with stove-top variations on grill-top recipes, tips on equipment, innovative ingredient combinations, and full-color photographs.

## Read Book Ballymaloe Cookery Course

2020 James Beard Award Nominee – Best Cookbooks – Vegetable-Forward Cooking Named a Best Cookbook for Spring 2019 by The New York Times and Bon Appetit A how-to cook book spanning 29 types of vegetables: Author Abra Berens—chef, farmer, Midwesterner—shares a collection of techniques that result in new flavors, textures, and ways to enjoy all the vegetables you want to eat. From confit to caramelized and everything in between—braised, blistered, roasted and raw—the cooking methods covered here make this cookbook a go-to reference. You will never look at vegetables the same way again. Organized alphabetically by vegetable from asparagus to zucchini, each chapter opens with an homage to the ingredients and variations on how to prepare them. With 300 recipes and 140 photographs that show off not only the finished dishes, but also the vegetables and farms behind them. If you are a fan of Plenty More, Six Seasons, Where Cooking Begins, or On Vegetables, you'll love Ruffage . Ruffage will help you become empowered to shop for, store, and cook vegetables every day and in a variety of ways as a side or a main meal. Take any vegetable recipe in this book and add a roasted chicken thigh, seared piece of fish, or hard-boiled egg to turn the dish into a meal not just vegetarians will enjoy. Mouthwatering recipes include Shaved Cabbage with Chili Oil, Cilantro, and Charred Melon, Blistered Cucumbers with Cumin Yogurt and Parsley, Charred Head Lettuce with Hard-Boiled Egg, Anchovy Vinaigrette, and Garlic Bread Crumbs, Massaged Kale with Creamed Mozzarella, Tomatoes, and Wild Rice, Poached Radishes with White Wine, Chicken

## Read Book Ballymaloe Cookery Course

Stock and Butter, and much more.

A Year at Ballymaloe Cookery School

A Practical Guide to Vegetables

Our Korean Kitchen

Myrtle Allen is founder and owner of the Michelin award-winning restaurant at Ballymaloe.

This is a collection of the recipes used in the restaurant. Most are original.

Winner of the Andre Simon Food Book Award 2009. Darina Allen has won many awards such as the World Gourmand Cookbook Award 2018, the Award for Outstanding Contribution to the Irish Culinary Sector by Euro-Toques, the UK Guild of Food Writers Lifetime Achievement Award and the 2018 Guaranteed Irish Food Hero Award. 'There's not much this gourmet grande dame doesn't know.' Observer Food Monthly In this sizeable hardback, Darina Allen reconnects you with the cooking skills that missed a generation or two. The book is divided into chapters such as Dairy, Fish, Bread and Preserving, and forgotten processes such as smoking mackerel, curing bacon and making yogurt and butter are explained in the simplest terms. The delicious recipes show you how to use your home-made produce to its best, and include ideas for using forgotten cuts of meat, baking bread and cakes and even eating food from the wild. The Vegetables and Herbs chapter is stuffed with growing tips to satisfy even those with the smallest garden plot or window box, and there are plenty of suggestions for using gluts of vegetables. You'll even discover how to keep a few chickens in the garden. With over 700 recipes, this is the definitive modern guide to traditional cookery skills.