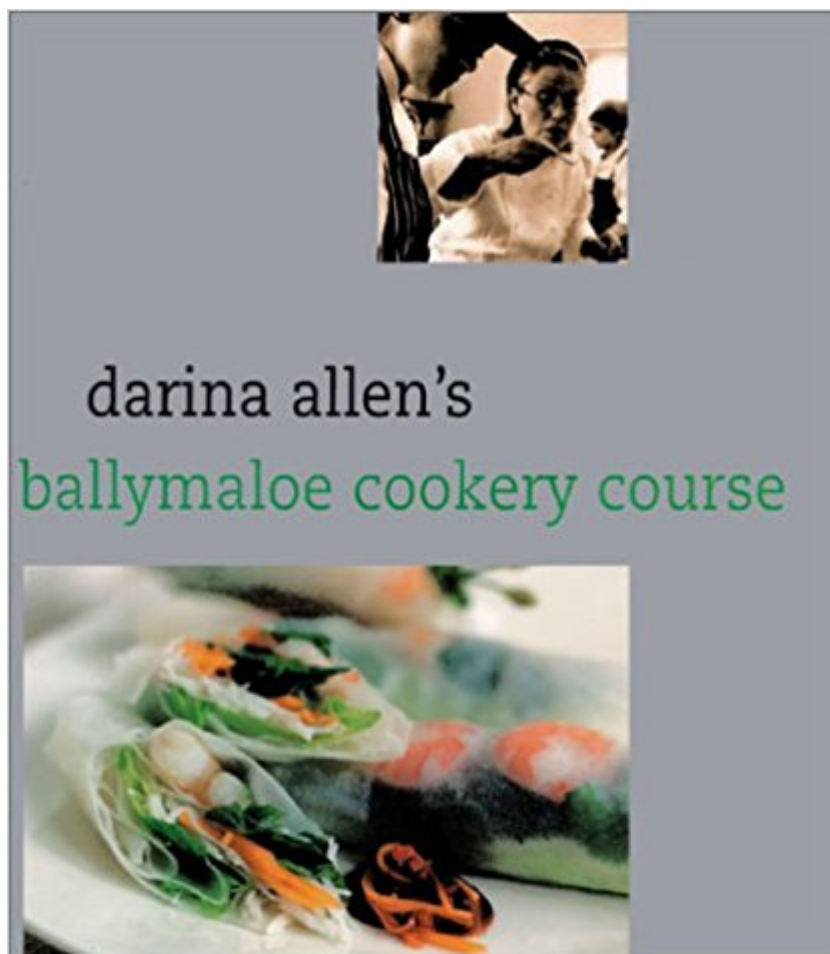


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Darina Allen's Ballymaloe Cooking School Cookbook



Synopsis

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*.

Book Information

Hardcover: 640 pages

Publisher: Pelican Publishing (May 31, 2002)

Language: English

ISBN-10: 9781589800366

ISBN-13: 978-1589800366

ASIN: 1589800362

Product Dimensions: 8.7 x 1.7 x 10.1 inches

Shipping Weight: 4.9 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 23 customer reviews

Best Sellers Rank: #563,667 in Books (See Top 100 in Books) #52 in Books > Cookbooks, Food & Wine > Regional & International > European > Irish #223 in Books > Cookbooks, Food & Wine > Professional Cooking #1018 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

The Ballymaloe Cooking School, which Allen and her husband opened at his family's Ballymaloe House Hotel in Cork County, Ireland, in 1983, has an international reputation, and this impressive new cookbook/reference makes it easy to see why. With its own organic farm and extensive gardens, the school has always been known for its emphasis on fresh, seasonal cooking, and Allen's sophisticated recipes, from Roast Red Pepper, Caper, and Preserved Lemon Salad to Seared Beef with Gorgonzola, Polenta, and Red Onion Marmalade, draw on cuisines from around the world; guest chefs at the school have included Marcella Hazan, Madhur Jaffrey, and other culinary authorities. In addition to the hundreds of recipes, there are dozens of technique photos illustrating some 200 essential kitchen tasks, as well as stunning color photographs of ingredients and finished dishes. Chapter introductions touch on a wide range of topics, and there are separate sections on breakfast, drinks, finger foods, and preserves of all sorts. Although this will be as valuable as a reference work as a cookbook, the text is far from dry Allen writes with a sense of humor and a nice turn of phrase. Highly recommended. Copyright 2002 Cahners Business

Darina Allen's pupils at Ireland's Ballymaloe Cookery School have been clamoring for her to write a definitive book for many years. At last, she has put down her recipes and thoughts, tips and shortcuts, together with all the fundamental techniques necessary for cooking fresh and delicious food. Cooking well is a mixture of art, science, taste, and experimentation. Darina Allen's Ballymaloe Cooking School Cookbook has been organized to present simple and classic recipes. She even includes "modern" recipes, using the international ingredients that are readily available in our supermarkets today. Since no book can contain every recipe ever invented, Darina Allen, by demonstrating over 200 basic techniques, has instead given readers the confidence and know-how to experiment and create their own dishes. From phyllo pastry to the art of carving, from preserving lemons to making pasta, from culturing yogurt to butterflying a leg of lamb, these clear instructions, given by one of the world's great cooking teachers, will inspire and encourage the art of fine food. Why does food matter, and why buy the best ingredients available? Darina Allen explains in succinct and pithy detail how a dish's flavor develops; she proves that the enjoyment of good food is a sensation not to be missed. With sections on using the freezer, stocking the pantry, menu planning, and choosing wines, as well as information on basic equipment, Darina Allen's Ballymaloe Cooking School Cookbook combines all the essentials needed to cook with flair. Students who complete the three-month certificate course at Ballymaloe Cookery School are hired by fine restaurants worldwide. Here now is a book that contains all of Darina Allen's instruction and expertise. Destined to become everyone's kitchen bible, Darina Allen's Ballymaloe Cooking School Cookbook is a spectacular gift for the beginner, as well as a useful tool for experienced cooks. Darina Allen runs the world-renowned cooking school at Ballymaloe, Ireland, which she and her husband, Tim Allen, founded in 1981. Courses there range from a weekend mastering perfect jams to the three-month certificate course run twice a year. She is Ireland's most famous cooking-show host, having presented nine series of her program, *Simply Delicious*, on television around the world. Darina Allen is a tireless campaigner for local produce. She is a natural teacher, whose energy and enthusiasm for good things are quite contagious. She was awarded the 2001 Veuve Clicquot Irish Businesswoman of the Year Award. Lauded as the food ambassador of Ireland, Darina Allen lectures and travels extensively. Her outstanding work as both teacher and cook has placed her firmly on the international culinary map. Darina Allen is the author of several cookbooks, including *Irish Traditional Cooking*, winner of the Langhe Ceretto-SEI Prize, and her *Year at Ballymaloe Cookery School*, which was short-listed for the IACP Julia Child Awards. A

Simply Delicious Irish Christmas is also available from Pelican.

This is a cooking bible! I have bought many books, but this is by far the best! It has everything, from utensils use, storage cupboard essentials to how to make soups, sauces, three course dinners! Fabulous book!

I spend a lot of money on cookbooks, and a lot of time cooking - usually for my wife and myself but I can cope with up to 10 guests if absolutely necessary. A long time ago, I realised that a lot of so-called professional chefs are little more than confidence tricksters, able to present hugely complex meals generally finished off (by which I mean ruined) with a blow-lamp, but totally lacking in basic skills. For example, I could cite one famous cookery school that presents a recipe for a simple biscuit that literally could never work. Another school advises a method for fried eggs that can only be described as cremation! Yet another Michelin-starred chef fries an egg so slowly that it has no structure and the texture of leather. How do I know? I like to try methods to destruction, and always give the benefit of the doubt. Darina Allen's book gives excellent methods for both fried eggs and Anzac biscuits, plus hundreds of other recipes that so far have worked equally well! But that's not all. It's also packed with information and advice that can only make you a better cook. Better not only in the sense of presenting more enjoyable food, but more self-confident and better able to think for yourself about what works and what doesn't. If you are at all like me, this will save you a lot of money in useless cookbooks and, at last, give you the courage to throw out the dross you've already accumulated. But it won't all be saving - Darina is still writing!

I am a professional cook and a cookbook collector and have been to the Ballymaloe Cookery School. I got this book for myself because I was so pleased with the school and felt it was a good basic source book. I ended up giving it away at a bridal shower to a young American on her way to Sweden to marry. It was then I realized what a great cookbook this is for beginning cooks/ for Americans living abroad and for Europeans living here in the US because of the measurement equivalents as well as the very global recipes. Great down to earth and humorous writing as well as clear and concise instructions. I'm ordering another for myself. Marcia Dunsmore

My copy of this book is a total mess, which in my view is a great sign of a cookery book! I find it a great reference book in the kitchen. While I do find a lot of the recipes very buttery/creamy I do find that whenever I get an idea for something I would like to cook, I will find a basic recipe in there,

which I can adapt or merge with a recipe I find online. I recently bought this book as a gift for Irish friends living in the USA, my idea was to give them 'a taste of home' to be constantly at their fingertips. They seemed very happy with it.

Love, love this cookbook. I have many and this went to the top of my favorite list.

I first bought this book 10 years ago, and it led me to enroll in the 12 week course at the Ballymaloe Cookery School in County Cork, Ireland. Ten years later, I still use this book at least once a week. It is the place I start when planning to make something new.

Amazing book/cookbook. Darina is the Alice Water's of Europe and as such she knows her stuff! The pictures are beautiful - her descriptions and information over a particular topic is impeccable and the recipes are just great. If you are a cookbook lover, this is one for your shelf.

I attended the Ballymaloe Cookery School and thought Darina Allen's recipes and presentation was "spot on!!" I came home and ordered her cookbook immediately. The bread recipes (especially the grainy, wheaty breads) are terrific. Her recipe measurements are perfect. Her ethnic recipes are also wonderful.

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