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~~Rachel Allen's~~

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lemons to making  
delicious home-  
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to start a  
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family. Myrtle  
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using natural  
ingredients from  
the farm and  
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place and I love  
to visit. It is  
a must see for  
anyone with an  
interest in

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variations and  
more than 100  
basic skills,  
from making  
pastry to the  
art of carving,

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prepare and  
enjoy the art of  
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is the best cook  
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for years but having a new kitchen fitted with a big range cooker decided I would buy a new cookbook. I did a fair amount of research first - wanted to know what books top chefs used. The Ballymaloe book kept cropping up

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one of the  
world's best  
cookery schools  
and Darina  
Allen, its co-



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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

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definitive  
teaching book,  
which has  
everything to  
inform and  
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lemons to making  
delicious home-  
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teachers will  
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Ireland's most  
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Darina Allen,

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owns, manages,  
and teaches at  
the famous  
Ballymaloe  
Cookery School  
in County Cork.  
She is also  
presenter for  
the British  
television  
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is firmly  
established as a  
cook's bible and  
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and revised  
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kitchen classic  
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Darina Allen  
divulges all the  
expertise people  
had when food  
was good food.  
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through all the  
essential prep  
skills - for  
example  
filleting fish

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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.

Winner of the

*Page 56/77*



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Andre Simon Food

Book Award 2009.

Darina Allen has  
won many awards

such as the

World Gourmand

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2018, the Award

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Contribution to

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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

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mackerel, curing  
bacon and making  
yogurt and  
butter are  
explained in the  
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how to use your  
home-made  
produce to its  
best, and  
include ideas  
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of meat, baking bread and cakes and even eating food from the wild. The

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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

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cooking skills.

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additional ones that should enhance any cook's repertoire. The book offers advice on cooking techniques and choice of ingredients.

'Our first lady of food.' The



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clear the  
kitchen shelves  
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it's the only  
one you'll need  
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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

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heritage is  
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Darina's  
bestselling  
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Darina's fascination with Ireland's culinary heritage is illustrated with chapters on



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Fish, Game,  
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Cakes &  
Biscuits. She  
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Ballycotton  
Shrimps with

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that comes from

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enjoying and  
sharing the  
result.

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illustrations  
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essays in praise  
of everything  
from hazelnuts  
to the humble  
hen.

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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.

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