

Kilkenny

THE BEST
OF IRELAND



VISIT KILKENNY PRESENTS

*Kilkenny Christmas Traditions
2023*

FESTIVE RECIPES



GOATSBRIDGE TROUT FARM

Husband and wife team Mag and Ger Kirwan are the centre of the Goatsbridge story. With a tradition of purity and sustainability, each catch comes directly from the crystal clear Irish waters of The Little Arrigle to your table. Come and see the Goatsbridge visitor centre and shop, where you can sample and buy the products.

www.goatsbridgetrout.ie

A: Thomastown, Co. Kilkenny

T: 056 7724140

E: info@goatsbridgetrout.ie

CAKEFACE PATISSERIE

Cakeface is the brainchild of pastry chef duo Laura and Rory Gannon. They specialise in the unexpected and delicious. Their range of desserts are designed to wow and surprise. Constantly experimenting with new and unusual flavours, ingredients and modern techniques, they ensure that their creations astound and delight.

www.cakeface.ie

A: 16 Irishtown, Kilkenny

T: 056 773 9971

E: info@cakeface.ie

ARÁN KILKENNY

Owned by Bart and Nicole, this unique artisan bakery and bistro offers an unforgettable dining experience. They offer outstanding food, in particular their Sourdough bread made by natural fermentation entirely from Kilkenny Heritage Grains. Bart and Nicole both trained at Norma, the two Michelin star restaurant that put Copenhagen on the map for fine dining. Arán is a must visit on any trip to Kilkenny

www.arankilkenny.ie

A: 8 The Arches, Barrack St, Kilkenny

T: 056 775 6297



HOBAN BAR & BRASSERIE AT THE KILKENNY ORMONDE HOTEL

The art deco glamour of Hoban Bar & Brasserie serves great and classic dishes with a focus on locally sourced produce served in a buzzing brasserie atmosphere, Hoban Brasserie is a popular choice for locals and visitors to the City. Opening Daily: Bar & Brasserie Monday to Sunday Serving from 4pm and serving Dinner from 5.30pm until 8.30pm

www.kilkennyormonde.com

A: Ormonde Street, Kilkenny

T: 056 775 0200

E: reservations@kilkennyormonde.com

RIVE GAUCHE KILKENNY

Set in the heart of Kilkenny, Rive Gauche represents local dining at its best; hearty, uncomplicated food made from the highest ingredients. The menu, inspired by food that's forged, farmed, and fished from our great shore, includes a wide selection of dishes where the emphasis is on fresh produce focusing on the seasons.

www.rivegauchekk.com

A: 2 The Parade, Kilkenny

T: 056 777 5604

E: reservations@rivegauchekk.com

MUSE coffee + food

Muse Catering has been providing catering to Kilkenny for over three years and having recently expanded their catering business, they now offer bespoke services to Kilkenny and surrounding counties for corporate, private and family occasions. Muse brings their kitchen to you with canapes, private dining, buffet tables menus and their much loved grazing tables as well as street food favourites in their colourful food truck

www.musecoffeeandfood.ie

T: 087 9366 133

E: hello@musecoffeeandfood.ie



THE LADY HELEN RESTAURANT AT MOUNT JULIET ESTATE

The Lady Helen restaurant is an iconic part of Mount Juliet Estate and lives long in the memory of all who visit. The Michelin-starred restaurant has become a true destination for diners, who long to experience the way that Head Chef John Kelly takes locally sourced produce to soaring new heights with every dish.

www.mountjuliet.ie/lady-helen

A: Thomastown, Co. Kilkenny

T: 056 777 3000

E: reservations@mountjuliet.ie



HUNTERS YARD AT MOUNT JULIET ESTATE

In a bygone era, Hunters Yard was a working farm of thousands of acres. The Hound restaurant is named in honour of the Foxhounds who once called Hunters Yard their home. Today, The Hound restaurant offers an award-winning casual dining experience that champions high-quality locally sourced produce. Across the menu, you will see Irish ingredients feature in refined dishes with robust flavours.

www.mountjuliet.ie/the-hound

A: Thomastown, Co. Kilkenny

T: 056 777 3000

E: reservations@mountjuliet.ie



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Starters

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**THE BEST
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Smoked Trout Sandwich

- with St.Tola goat's cheese, avocado & pickles

1 SERVING

5 MINUTES PREP

OVERNIGHT MARINATING TIME

Ingredients

For the pickle

- 400ml/1 pint cider vinegar
- 180g/7oz sugar
- 1 tsp. salt
- 1 orange, rind only
- 1 tbsp. coriander seeds
- 1 fennel, sliced into matchsticks
- 1 apple, sliced into matchsticks

- 1 tbsp. fennel fronds
- 1 tsp. capers
- 1 unwaxed lemon, juice and zest
- 40g/2oz St. Tola Goats cheese (or other creamy, mild Irish goats cheese)
- 2 slices soda bread
- 40g/2oz Goatsbridge cold smoked trout
- Seasonal salad leaves
- 1/2 avocado, sliced
- Achill sea salt & cracked black pepper



Method

1. First make the pickle in advance. Combine the vinegar, sugar, salt, orange rind and coriander in a saucepan, place under a low to medium heat and heat until the sugar dissolves. Allow to cool and then add the fennel and apple – you could also add matchstick slices of celeriac and beetroot. Pickle the vegetables overnight at a minimum.
2. Incorporate the fennel, capers, lemon juice and zest, and salt and pepper in a bowl with the goat's cheese until combined then spread generously on one slice of soda bread.
3. Top the second slice of bread with the smoked trout and pickle. Serve alongside the mixed leaves and avocado and finally season with good quality salt and pepper.

RIVE GAUCHE

Prawn & Crab Cocktail Lettuce Cups

8 SERVINGS

30 MINUTES PREP

NO COOKING TIME

Merry Christmas everyone! Serve these on a sharing platter and let everyone build their own little prawn cocktail bites for a perfect Christmas dinner party starter or canapé with a glass of champagne. A great start to Christmas Day while opening presents



Ingredients

FOR THE MARIE ROSE SAUCE:

- 4 tbsp mayonnaise
- 3 tbsp tomato ketchup
- 2 tsp Worcestershire sauce
- Juice and zest 1 lemon
- Pinch of cayenne

FOR THE TOMATO SALSA

- 4 tomatoes, deseeded and finely diced
- 1 small red onion
- 1.5 tbsp tabasco

TO SERVE

- 3 little gem lettuces, leaves separated
- 300g cooked and peeled prawns (I use a mixture of king prawns and North Atlantic prawns)
- 200g white crabmeat
- 1/2 bunch chives, snipped
- Lemon wedges to serve (optional)

Method

1. Mix all the ingredients for the Marie Rose sauce and set aside in the fridge. Do the same with the tomato salsa ingredients. These can be chilled for up to 24 hours.
2. Arrange the lettuce leaves, prawns, crab and chives in a separate bowls. Put everything on the table with a pile of lemon wedges.
3. At the table, add some prawns and crab o the lettuce leaves, spoon over some tomato salsa and Marie Rose sauce, and scatter over a few chives. Squeeze over a little lemon juice, if you like.

Muse Christmas Sausage Rolls

Our Clonakilty black pudding sausage rolls are by far the most popular items on our menu at Muse Coffee + Food. The recipe is a family one, which my husband Aidan happily spent a few years perfecting until he was 100% happy he had the perfect sausage roll. At Christmas we like to mix it up and play around with the original recipe to add flavor of festive cheer with some sweet cranberries. We hope you enjoy!



12 SERVINGS

Ingredients

- 375g of puff pastry
- 400g sausage meat
- 200g Clonakilty black pudding
- 1 tbsp mixed herbs
- 1tbsp Dijon mustard
- 75g dried cranberry sauce
- Pinch of salt and pepper
- 1 egg beaten to glaze

TO GARNISH

- Ballymaloe firey relish

Method

1. Preheat oven to 180oC
2. Cut up the black pudding into small bite size chunks.
3. In a large mixing bowl, mix the sausage meat and black pudding until combined evenly.
4. Add mixed herbs, Dijon mustard, dried cranberries, cranberry sauce and salt and pepper to bowl.
5. Divide the mixture into 50g ball shaped sizes for meat.
6. Lay out your puff pastry sheet and place the 50g balls of meat evenly spaces 6cm apart.
7. Cut a square shape with the pastry with about 2cm on each side.
8. Fold in the opposite corners over the meat and join neatly in to a square shape.
9. Repeat until you have 12 squared shaped pastry cases of sausage meat.
10. Flip over and cut a shape or letter into the front. We cut in an 'M' shape with a sharp knife in the café.
11. Brush the top with the beaten egg and a pinch of rock salt on each.
12. Bake in the oven for 40 minutes until golden brown and thoroughly cooked.

We like to serve ours with Ballymaloe firey relish.

Courgette Fritters with Smoked Trout

This smoked trout recipe with courgette and poached egg is one of Joanne Donohoe's (AKA Fishwife Number 23) favorite quick fish recipes; We hope you enjoy!

2 SERVINGS

20 MINUTES PREP

10 MINUTES COOKING TIME

Ingredients

- 400g/14oz courgettes, grated
- 1 tsp of salt
- 100g/4oz flour
- 3 large eggs
- 50g/2oz spring onions, sliced
- Salt and pepper
- 2 tbsp vegetable oil
- 100g/4oz cold smoked trout
- Chives, chopped to garnish



Method

Step 1

To make the courgette fritters, place the grated courgette in a colander, or sieve, set over a bowl and sprinkle lightly with one teaspoon of salt. Allow to stand for ten minutes. Using your hands, squeeze out as much liquid as possible and transfer to a large bowl; add the flour, one egg, and the spring onions. Season with salt and pepper and stir to combine.

Step 2

Heat the oil over medium-high heat. Once the oil is hot, scoop four tablespoons of the courgette mixture into the pan, pressing them lightly into rounds and spacing them at least two inches apart. Cook the courgette fritters for two to three minutes, then flip and cook for another two minutes until golden brown and cooked throughout. Transfer to a paper towel and immediately sprinkle with salt.

Step 3

Meanwhile, poach the two remaining eggs for approximately four minutes, until runny, or to your preference. To assemble, divide the fritters between the plates, top with the smoked trout, the poached egg and the chives. Season with salt and pepper.



Main Courses

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HUNTERS YARD AT MOUNT JULIET ESTATE

Kilkenny Dry Aged Ribeye with Béchamel Fondant Potato and Cauliflower Gratin

By Andy Nolan, Head Chef of Hunters Yard at Mount Juliet Estate

Ingredients

STEAK

- 24oz Dry-aged Kilkenny Ribeye Steak
- Dried Thyme
- Mustard Seeds
- Peppercorns
- Sea Salt
- Garlic
- Thyme
- Knob of Butter

CAULIFLOWER GRATIN

- 500ml full-fat milk
- 1 onion halved
- 1 bay leaf
- 50g butter
- 50g plain flour
- English mustard
- Head of Cauliflower
- Smoked Gubben Cheese
- Parmesan

BÉCHAMEL FONDANT POTATOES

- Potatoes
- Duck fat
- Garlic
- Thyme
- Rosemary

Method

To prepare this dish, we selected a 24oz dry-aged ribeye steak, a cherished favourite among chefs. The high-fat content in the meat, combined with the dry-ageing process, breaks down during cooking, enhancing the flavour and tenderness to create a melt-in-your-mouth experience.

To season the beef, combine dried thyme, mustard seeds, peppercorns, and sea salt. Apply this seasoning to the steak and sear both sides in a skillet. Then, cook the beef in an oven at 180 degrees, adding some garlic, thyme, and a knob of butter, for approximately 10 to 12 minutes. Afterwards, remove it from the oven and let it rest.

For the side dishes, we'll prepare cauliflower gratin and fondant potatoes.

Confit the potatoes in duck fat with garlic, thyme, and rosemary at 180 degrees for about 30 minutes, diligently monitoring to ensure they reach perfection.

For the cauliflower gratin, begin by bringing the milk to a boil in a small saucepan along with the onion and bay leaf. Turn off the heat and allow the mixture to infuse for 20 minutes. (While optional, this infusion process significantly enhances the sauce's depth of flavour.)

In another saucepan, melt the butter, then add the plain flour. Stir consistently until a paste forms – this paste is known as a roux. Continue cooking for 2 minutes.

Remove the onion and bay leaf from the milk using a slotted spoon and discard them. Gradually introduce the infused milk to the roux. To taste, consider adding a teaspoon of English mustard while stirring. Continue stirring as you combine the ingredients, working toward achieving a smooth sauce. Cook for 5-10 minutes, stirring continuously, until the sauce thickens. Finally, strain the sauce and season it to your liking.

Delicately breaking down a head of cauliflower into florets. Cook them gently in seasoned water until they reach the desired al dente texture.

To complete the gratin, arrange the cauliflower in a baking dish and generously ladle the sauce over them until they are completely covered. Finish by generously topping with smoked Gubben cheese and Parmesan. Then, bake in the oven until the surface turns a glorious golden brown.

For the Potato Fondant, begin by heating the potato fondant in the oven. Once they are heated, introduce a velvety béchamel sauce, and then bake them alongside the cauliflower.

By this point, your meat will have had ample time to rest. Reheat your beef and delicately slice it, preparing it for plating.

To add a final touch, I enjoy garnishing with some fresh watercress and a drizzle of flavourful salsa verde.

HUNTERS YARD AT MOUNT JULIET ESTATE

*Kilkenny Dry Aged Ribeye with Béchamel
Fondant Potato and Cauliflower Gratin*



Spiced Roast Christmas Goose

If you fancy a change from turkey on Christmas Day, try roast goose - rich and golden with crispy skin and a rich port gravy. It's a real treat!

8 SERVINGS

3 HOURS 45 MINUTES COOKING TIME

Ingredients

FOR THE GOOSE:

- 1 x 4 kg whole goose, (ask your butcher for the giblets, too) must preorder.
- Olive oil
- 1 clementine
- ½ a bunch of fresh Rosemary, (15g)
- 2 onions
- 3 carrots
- 3 sticks of celery
- 1 handful of fresh bay leaves
- 1 measure of port
- 2 heaped tbsps plain flour
- 1-liter organic chicken stock
- 1 pomegranate

FOR THE SPICE MIX:

- 90 g star anise
- 90 g fennel seeds
- 75 g coriander seeds
- 30 g Sichuan pepper
- 15 g cloves
- 60 g cinnamon sticks
- 1 large pinch of saffron
- 90 g soft brown sugar
- 60 g sea salt
- 30 g whole black peppercorns

Method

Step 1. To make the spice mix, blitz all the ingredients in a food processor to a fine powder. Pour through a coarse sieve into an airtight jar, then discard any woody bits left behind in the sieve.

Step 2. Preheat the oven to 180°C/350°F/gas 4.

Step 3. With a fork or the tip of a sharp knife, prick the fatty lump under the goose's wing to help the fat melt out.

Step 4. Rub the goose all over with a little olive oil and 2 heaped tablespoons of the spice mix, making sure you get into all the nooks and crannies. Keep the remaining spice mix for another day – it's incredible on all roasted or grilled meats.

Step 5. Prick the clementine all over with a sharp knife, then place into the goose's cavity with a few rosemary sprigs.

Step 6. Peel and quarter the onions, then chop the carrots and celery into large chunks. Place into a large roasting tray with the remaining rosemary, the bay and goose giblets. Toss well, add 150ml of cold water, then place the tray on the bottom shelf of the oven.

Step 7. Pop the goose directly on the bars above, so the juices from the goose drip into the tray, leaving you with crisp, beautifully succulent meat. Cook for around 3 hours, or until cooked through, golden and crisp. To check, insert a skewer into the thickest part of the thigh – if the juices run clear, it's done.

Step 8. When the goose has been roasting for 2 hours, remove the veg tray from the oven and replace it with another tray. Skim away the fat from the veg tray (reserve it in a jar with a few extra bay leaves to make amazing roast potatoes) place the tray on the hob over a high heat.

Step 9. Add the port and cook for around 3 minutes, or until reduced. Stir in the flour for a minute, then pour in the stock. Reduce to a simmer for around 10 minutes, or until thickened to a nice gravy consistency. Sieve into a medium pan, then set aside.

Step 10. When the time's up on the goose, remove it from the oven, cover with a double layer of tin foil and a tea towel and leave to rest for 20 to 25 minutes.

Step 11. Remove the tray from the oven, skim away and reserve the fat, then pour any juices into the gravy. Warm up the gravy on a medium heat.

Step 12. Once rested, place the goose on a board and remove the skin – pop this into the oven for another 10 minutes to crisp it up nicely (keep an eye on it!).

Step 13. Carve away the legs, then shred the meat with two forks, discarding the bones. Carefully slice away the breasts, then slice up and place on a platter with the remaining shredded meat.

Step 14. Halve the pomegranate, then holding it in the palm of your hand cut-side down over the platter, bash the back with a wooden spoon so the seeds come tumbling out. Snap the crispy skin over the top, then serve with your hot gravy and all the trimmings.

Tip: Goose fat is absolute gold, and it's the best thing to roast your potatoes in.

RIVE GAUCHE

Spiced Roast Christmas Goose



Roasted Trout

It's not all about turkey and sprouts! For some of our European neighbors, a Christmas Eve supper is the main event that sees fish taking over. This beautiful Roasted Trout with Orange and Rosemary makes a crowd-pleasing centerpiece. Any left overs can be used to make sandwiches for unexpected guests,

6 SERVINGS

1-2 HOURS MARINATING

14 MINUTES COOKING TIME

Ingredients

- 1 orange, zest and juice
- 3 tbsp. extra virgin olive oil
- 2 tbsp. fresh lime juice
- 2 tbsp. fresh rosemary, chopped
- 4 cloves garlic, peel and smashed
- ½ tsp. salt
- 1 tbsp. fresh ginger, peeled and finely chopped
- ¼ tsp. pepper
- 1kg/2.2lbs trout fillets
- 1 orange, skin-on, sliced into circles



Method

Step 1. Whisk the orange juice and zest with the oil, lime juice, rosemary, garlic, salt, ginger and pepper. Mix until combined and set aside (this is your marinade).

Step 2. Place the trout in a baking dish, skin side down, and pour the marinade on top. Cover and refrigerate for one to two hours.

Step 3. Preheat the oven to 200°C/400°F/Gas Mark 6. Remove the fish from the marinade and transfer, skin-side-down, to a rimmed baking tray. Top with the orange slices and bake for 14 minutes or until the fish is cooked through. Garnish with the roasted orange slices.

Serve with new potatoes and your favourite salad.

This recipe is featured in *Fishwives – A Cookery Book* by Goatsbridge and was provided for our Charity book by Anna Eason.

Madeira Braised Pork Cheek

Braised Pork Cheek is a melt in your mouth, get up and dance, kind of food so what better way to impress your guests this holiday season than with a Madeira Braised Pork Cheek and Smoked black pudding with celeriac and apple remoulade.



Ingredients

FOR THE PORK

- 1kg of pork cheeks
- 4 cloves of garlic
- Rosemary & thyme
- Bay leaf
- Tomato puree
- Beef stock
- Red wine
- Madeira sauce
- Smoked black pudding
- Pork Jus – made out of reduced juices of the Braised Pork Cheeks.

FOR THE MIREPOIX

- 1 Spanish onion
- 2 carrots
- 1 leek
- 4 celery sticks

FOR THE REMOULADE

- 3 grated apples
- 1 grated celery
- 1 lemon juice
- 1 tsp. of wholegrain mustard
- Salt
- Mayonnaise to taste

Method

Marinate pork cheeks in the wine for 24 hours.

On the very hot pan sear the meat and place aside. In the same pan sauté the mirepoix vegetables, garlic, herbs and tomato puree, until golden colour.

Add wine and reduce the heat. Add stock and meat and braise in the oven covered with tin foil @170 degree for 21 hours or until tender.





Side Dishes

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RIVE GAUCHE

Cranberry & Marmalade Sauce

A homemade sauce with little flecks of peel from marmalade for lovely bursts of citrus - easy to make in just 15 minutes and goes great with a roast goose.



8 SERVINGS

5 MINUTES PREP

10 MINUTES COOKING TIME

Ingredients

- 300g pack fresh or frozen cranberries
- Juice 1 orange
- 50g light muscovado sugar
- 100g shred marmalade

Method

Tip the cranberries in to a medium pan over a low heat with the orange juice, sugar and marmalade, and stir until the sugar and marmalade melt and the mixture starts to bubble.

Cook for 3-5 minutes depending on whether the cranberries are fresh or frozen, as the frozen ones will soften more quickly.

They need to be tender but still hold their shape, so try to squash one to see if it is soft enough. The sauce will thicken as it cools, but this has a looser texture than shop bought. Will keep for 1 week in fridge.

Cheesy Celeriac, Leek & Rosemary Gratin

Combine celeriac and leek with mature cheddar for an indulgent Christmas side dish. A spoonful of mustard or horseradish stirred through the cream wouldn't go amiss!

8 SERVINGS

25 MINUTES PREP

1 HOUR 35 MIN COOKING TIME

Ingredients

- 25g butter
- 2 leeks, outer layer removed, washed of any grit and sliced into rings
- Small handful rosemary leaves, roughly chopped
- 1 bay leaf
- 300ml double cream
- 300ml milk
- 1 Celeriac (about 500g), peeled, quartered and thinly sliced
- 100g cheddar or gruyere, coarsely grated



Method

Step 1. Heat the butter in a saucepan. Add the leeks, rosemary and bay leaf, then cover and cook very gently over a medium-low heat for 15-20 mins until the leeks are soft. Pour over the milk and almost all the cream, then season and bring to the boil. Remove from the heat and leave to cool a little, then scoop out the bay leaf.

Step 2. Pour a little of the leek mixture into an ovenproof gratin dish. Arrange a layer of celeriac in the dish, then season. Spoon over some more of the leek mixture and scatter with a little cheese. Repeat the process, alternating between layers of the leek mixture, cheese and celeriac slices, then finish with a drizzle of cream and the last of the cheese. Can be prepared up to a day ahead and kept in the fridge.

Step 3. Heat oven to 180C/160C fan/gas 4. Bake the gratin for 1 hr-1 hr. 15 mins until the top is golden and the celeriac is tender when poked with a knife. If the gratin is browning a little too much, cover the dish in foil.

Can be chilled, then reheated in a microwave or oven on a low heat with a drizzle more cream.

Chestnut, Bacon & Cranberry Stuffing

Deliciously festive, these gorgeous little Chestnut and Cranberry Stuffing Balls are the perfect complement to any roast meat.



MAKES 24 BALLS
30 MINUTES PREP
40 MINS COOKING TIME
PLUS 1 HOUR TO SOAK
THE CRANBERRIES

Ingredients

- 100g dried cranberries
- 50ml ruby port
- 1 small onion, chopped
- 2 rashers unsmoked back bacon, cut into strips
- 50g butter
- 2 garlic cloves, chopped
- 450g sausage meat
- 140g fresh white or brown breadcrumbs
- 2 tbsp chopped fresh parsley
- ½ tsp chopped fresh thyme leaves
- 140g peeled, cooked chestnuts, roughly chopped
- 1 medium egg lightly beaten.

Method

Step 1. Soak the cranberries in the port for an hour. Fry the onion and bacon gently in the butter, until the onion is tender, and the bacon is cooked. Add the garlic and fry for another minute or so.

Step 2. Cool slightly, then mix with all the remaining ingredients, including the cranberries and port, adding enough egg to bind – I find it easiest to use my hands. Fry a knob of stuffing in a little butter, taste and adjust the seasoning if necessary.

To Cook: This stuffing can be baked in a dish or rolled into balls that will be crisp on the outside and moist inside. To bake, press the stuffing into a greased ovenproof dish in a layer that is around 4cm thick.

Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausage meat stuffing, cooked right through. Alternatively, roll into balls that are about 4cm in diameter. Roast the stuffing balls in hot fat (they can be tucked around the turkey or done in a roasting tin of their own) for 30-40 minutes, until crisp and nicely browned on the outside.

Sizzled Sprouts with Pistachios & Pomegranate

Add a deliciously different side dish to your Christmas spread with these pan-fried sprouts and juicy pomegranate seeds, drizzled with pomegranate molasses.

8 SERVINGS

10 MINUTES PREP

**20 MINUTES COOKING
TIME**

Ingredients

- 3 tbsp olive oil
- 500g Brussels sprouts, halved
- 50g pistachios, roughly chopped
- 100g pomegranate seeds
- Pomegranate molasses, to drizzle (optional)



Method

Step 1. Heat the oil in a large frying pan over a medium-high heat. Put the sprouts in the pan, cut side down, and leave them to fry for 10-15 mins, tossing occasionally. If they're just lightly brown, carry on cooking for a further 5 mins until blistered.

Step 2. Scatter over the pistachios and stir-fry until toasted. Remove from the heat and stir through the pomegranate seeds. Season with salt and tip into a serving dish. Drizzle with a little pomegranate molasses, if you like.

Golden Goose Fat Potatoes & Parsnip

Roast your potatoes and parsnips in goose fat this Christmas for the ultimate side dish that everyone will love. Serve with our no-stress gravy.



6 SERVINGS

15 MINUTES PREP

2 HRS 10 MINS COOKING TIME

Ingredients

- 1½ kg Maris Piper potatoes, cut into large chunks
- 600g parsnips peeled and cut into large chunks
- 100g goose fat
- Handful rosemary sprigs (optional)

Method

Step 1. Tip the potatoes into a large pan of cold salted water and bring to the boil. Turn the heat down slightly and keep the water bubbling gently for 3 mins, then add the parsnips and continue to simmer for 3 mins more. Drain everything and leave until cool enough to handle, then separate the parsnips and the potatoes.

Step 2. Heat oven to 200C/180C fan/gas 6 with a large roasting tin containing the goose fat inside. When the goose fat is hot, remove the tin from the oven. Carefully tip in the potatoes and turn them so they're completely coated in fat. Place the tin back in the oven and leave undisturbed for 1 hr. Remove the tin from the oven, add the parsnips and gently turn everything together.

Step 3. Increase oven temperature to 220C/200C fan/gas 8. Roast everything for 20 mins, then turn the parsnips and potatoes again with the rosemary, if using, and roast for about another 15 mins until everything is golden and crisp. Sprinkle with sea salt and scoop into a warm serving dish.



Desserts

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THE LADY HELEN RESTAURANT AT MOUNT JULIET ESTATE

Vanilla Custard Tart

By Chef John Kelly of The Lady Helen Restaurant at Mount Juliet Estate

Ingredients

CUSTARD FILLING:

- 300g Egg yolk
- 250g castor sugar
- 2 vanilla pods
- 600g cream

PASTRY:

- 200g unsalted butter
- 100g icing sugar
- 1 large egg
- 30g egg yolk – It's important to measure this amount out and be accurate.
- 300g plain flour
- A quiche or pastry tart tin approximately 28 cm or 11 inches

Method

For the custard tart filling, mix all ingredients together in a bowl with a whisk. This should be done lightly to avoid a froth forming. Cover the mix and let rest in the fridge until needed.

To make the sweet pastry, cream the butter and icing sugar together. This can be done in a mixer or by hand. Ensure the butter is at room temperature to speed up the process. Beat in the egg and egg yolk, and then mix in the plain flour until you get a dough.

Roll the dough out between two sheets of parchment paper to the size of your tin. Drape the pastry over the tin and mould to the shape of the tin.

Put a layer of cling film or parchment paper on the pastry and pour in your baking beans. Blind bake the pastry for 25 to 30 minutes at 170°C. Take the beans out, add an egg wash and place back in the oven to dry the egg wash. Repeat this step twice more. This ensures the tart filling won't leak when baking. Reduce the oven to 97°C add your tart mix to the base, and cook till the custard is set this should take approximately 1 hour 40 minutes.

Remove the tart and then chill for about one hour.

Cranberry Compote

To make the cranberry compote, add the 500g cranberries to a small drop of water with 100g sugar and the zest from one orange and simmer until it's thick.

Chantilly Cream

To make Chantilly cream, split a vanilla pod lengthwise and scrape seeds from one half and put into a bowl. Then add the 300ml of cream with 15g of icing sugar and mix until soft peaks form.

Serve a slice with some Chantilly cream and cranberry compote.

THE LADY HELEN RESTAURANT AT MOUNT JULIET
ESTATE

Vanilla Custard Tart



Galette des Rois

If you're sick of the heavy traditional desserts around Christmas this is a lighter and wonderfully easy one to try. The Galette des rois is a French dessert normally eaten on the Epiphany, just after Christmas on the 6th of January. However it's a delicious treat that can be enjoyed anytime. It's also great fun with kids. A bit like the fainne in our Barmbrack at Halloween.

The custom goes; as you assemble the tart you hide a porcelain figure inside the almond cream. Who ever gets this in their slice becomes the king for the day. Having their wishes granted! Hence the name "Cake of the King"



Ingredients

- 500g or 2 sheets pre-made all butter puff pastry
- 100g unsalted butter room temperature
- 100g caster sugar
- 1 egg beaten (plus 1 more to glaze)
- 100g ground almonds
- 25g plain flour
- 5TBs Apricot jam
- 2TBs Liqueur (I'm using apricot schnapps, you can also leave out)

TIP

You can add what ever you like to the mix be it chocolate, jam, cooked sliced apples but just be careful not to use anything with a lot of moisture as it will make the pastry soggy. Here I use apricot jam.

Method

1. Cut out the puff pastry and make it into circular bases of 22cm and another of 24cm. Wrap the pastry in plastic wrap and refrigerate for an hour.
2. In a bowl beat the sugar and butter together, add the egg followed by almond then the flour and liqueur if using. Don't over mix once the flour goes in.
3. Place the smaller base down on a baking tray lined with baking paper, spread the jam around this leaving a 3cm gap from the edge. Repeat with the almond mix making a slight dome.
4. Hide your figurine. Very important no one is watching where it goes! You can use a dried bean if you don't have one.
5. Brush the rim with beaten egg then carefully drape the larger piece of pastry over it, gently push out any air pockets as you seal. Press the edges tightly to seal and crimp.
6. Brush the top with the beaten egg then chill in the fridge for an hour, pre heat the oven to 180c
7. Gently score the pastry in spiral pattern then bake for 45mins, allow to rest for 5mins before slicing at the table.

Arán Bread Pudding

A dessert, steeped in tradition, all dressed up for the holidays with cherries and a rum-spiked custard. Pure comfort and totally festive.

Ingredients

- 6 Croissants
- 150g Dark chocolate drops
- Creme Anglaise
- 235ml Cream
- 10ml Vanilla Extract
- 4 large egg yolks
- 65g Caster Sugar

GARNISH

- 100ml Cream
- 10 Dark Chocolate drops, grated

Method

CREME ANGLAISE

Step 1. In a heavy saucepan, heat the cream and vanilla extract until shimmering.

Step 2. Whilst heating, whisk sugar and egg yolks together until they form a smooth paste.

Step 3. Slowly pour the heated cream mixture into the egg yolks whilst whisking vigorously until you have completely incorporated the cream mixture.

Step 4. Return to the saucepan over medium heat, stirring constantly until the mixture coat the back of the spoon. Set aside for assembly.

BREAD AND BUTTER PUDDING

Step 1. Preheat the oven to 180°C. Oil and baking parchment a loaf tin. Slice croissants in half horizontally.

Step 2. Layer the croissants flat in the tray, pour 1/3 of the creme anglaise over the sliced croissants and sprinkle with more chocolate chips.

Step 3. Place a second layer of croissants over the first, pour 1/3 of creme anglaise over, and sprinkle with more chocolate drops.

Step 4. Finish with a layer of sliced croissants, the rest of the creme anglaise and the last of the chocolate drops.

Step 5. Shake the baking dish to evenly disperse the creme anglaise, and place into the preheated oven for 30 minutes, or until you can no longer see any liquid creme anglaise bubbling from the top.

GARNISH.

Step 1. Whip the cream to stiff peaks

Step 2. Let the bread and butter cool, slice and garnish with a quenelle of whipped cream and chocolate shavings



THE BRASSERIE @ KILKENNY HIBERNIAN HOTEL

David Oulton's Vegetarian or Vegan Fruit Pudding

As part of our Vegetarian and Vegan breakfast at the Kilkenny Ormonde, we serve this delicious fruit pudding. The recipe was developed from a Scottish recipe and from Chef David Oulton's memory of breakfasts from his own childhood. The original recipe called for beef suet but here David substitutes vegetable suet so that now vegans and vegetarians can enjoy traditional 'pudding' with their breakfast and with the addition of cranberries, this recipe is especially festive.



Ingredients

- 1 lb shredded vegetable suet
- 1 lb porridge oats
- 1 lb white flour
- 4 medium onions
- 3 tsp brown sugar
- 9 oz dried cranberries
- 9 oz sultanas
- 2 tsp grated orange peel
- 2 tsp grated lemon peel
- 1 tsp Korean pepper
- 2 tsp powdered cinnamon
- 1 tbsp fresh finely chopped rosemary leaves stem removed
- 1 tbsp finely chopped sage stem removed
- Salt & pepper
- 2 tbsp mixed spice
- 10oz melted butter, (or vegetable oil if for vegan)

Method

1. Toast the oatmeal in the oven and finely chop the onions.
2. Take a large bowl and mix the onions, flour and oatmeal with shredded suet, and all the fruit, herbs and spices.
3. Use a good quality cling film to make in to about 6 'sausages' about 1.5" – 2" round and about 12" – 14" long, whatever fits in your steaming vessel.
4. Boil or steam the sausage at 75° C to 80° C before consumption. The time required for boiling is based on the thickness of the sausage. Twenty-five full minutes is needed for every inch of thickness.
5. Once boiled, leave the pudding to cool overnight in the fridge.
6. Remove clingfilm. Slice and shallow fry or grill as desired.



Thanks to all our recipe contributors.
Happy Christmas to everyone from

Kilkenny

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