

boyne brasserie

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LARRY ZAITSCHEK

48



Offering what they term 'French Celtic' cuisine, husband and wife team Larry and Denise Zaitschek have recently taken over the running of the Boyne Brasserie in County Meath...

Located in Donore village in the beautiful Boyne Valley, and only five kilometres from Drogheda, the Boyne Brasserie has provided Larry Zaitschek with the perfect setting in which to showcase his culinary talents. Having trained as a chef in New York and Paris, he has a passion for fine dining and French cuisine. Further experience was gained on a stay in Ireland and, more recently, he worked in the busy bars and grills of New York city, where wife, Denise (originally from Tullyallen), also worked in management.

At Boyne Brasserie, Larry uses his experience in classic food preparation to highlight the

freshness and beauty of each product, complemented by a range of fine wines.

"The menu is essentially traditional French cuisine tailored to our beautiful location in Meath, accenting all of the best produce," he explains.

The restaurant also has a firm focus on 'farm to fork' with the likes of delicious locally produced smoked salmon, cheese and charcuterie.

Steak is one of the house specialities, and as a big fan of Peter Hannan's Himalayan salt-aged beef, Larry uses top quality produce from Hannan Meats in Moira.

Carnivores are in for a real treat with his grilled hanger steak. Popular in New York and France, Larry has introduced it to Ireland in a classic steak house preparation with creamed spinach and onion rings.

His salt-aged côte de boeuf for two - 1 kilo in weight, on the bone, and served with a great bottle of Côte de Rhone - is also fast becoming a legend.

Larry's salt-aged côte de boeuf for two is fast becoming a legend.

crispy sea scallop sandwiches with citrus dressing

3 large rooster potatoes, peeled
8 king sea scallops, sliced horizontally
salt and pepper
2 tbsp plain flour, for dusting
oil and/or butter for frying
juice of 1 lemon
juice of 1 lime
juice of 1 orange
1 tbsp unsalted butter
small bunch fresh chives
½ cucumber, seeded and diced

Scallops

Grate the potatoes coarsely onto a clean tea towel. Fold the towel around the potatoes to form a ball and squeeze to remove as much moisture as possible. Transfer to a bowl and season well with salt and pepper. Place a heaped tablespoon of the grated potatoes on a clean work surface, flatten slightly and top with a slice of the scallop. Dust the scallop with a little flour and season well. Place another tablespoon of the potatoes on top of the scallop to completely encase it. Repeat the process to make 16 scallop sandwiches. Heat the oil and/or butter in a non-stick frying pan over medium heat and fry the scallop sandwiches on both sides until crisp and golden. Drain them on kitchen paper.

Citrus dressing

Place the citrus juices in a small saucepan over medium heat, simmer to reduce by half and remove from the heat. Whisk in the unsalted butter.

To serve

Place the scallop sandwiches on a warm plate, drizzle around the citrus dressing and garnish with the cucumber and chives.



the whole hogg's black pudding salad with apple & potato rosti & poached quail egg

1 ring of The Whole Hogg's Black Pudding
1 Granny Smith apple, peeled and cored
1 large potato, peeled
3 tbsp olive oil
4 quails' eggs
1 tbsp apple balsamic vinegar
3 tbsp hazelnut oil
sea salt
cracked black pepper
salad leaves

Grate the apple and potato coarsely onto a clean tea towel. Fold the towel around the apple and potato to form a ball and squeeze to remove as much moisture as possible. Transfer to a bowl, mix and season well. Heat a large frying pan over medium heat and add 2 tablespoons of the olive oil. Shape the mixture into little pancake/rosti shapes and fry them for 3-4 minutes on both sides, or until golden brown and tender all the way through. Drain on kitchen roll and keep warm. Cut the black pudding into 1" slices and fry in the remaining olive oil over medium heat until crisp. Keep warm.

To poach the quails' eggs, fill a medium-sized frying pan with water and add a drop of white vinegar. Heat it to a temperature to keep the water at a bare simmer, then break the eggs into the water and let them cook, uncovered, for 2 minutes. Use a draining spoon to lift them from the water.

Serve as illustrated on a bed of salad leaves dressed with the apple balsamic vinegar and hazelnut oil.



côte de boeuf for two

1 x 700g Hannan Meat's salt-aged côte de boeuf
sea salt and cracked black pepper
olive oil

Light the barbecue or preheat the grill to high. Rub the beef all over with the olive oil and season well with salt and pepper. Cook on the barbecue or under the grill for up to 20 minutes on each side, or until cooked to your liking.

At Boyne Brasserie, we like to serve the steak with creamed spinach, onion rings and a rich red wine sauce.

