

# Hidden Ireland **uncovered**

**WINE & FOOD**

homes and the people behind them, who have shared some of their favourite recipes, and come up with décor ideas to match

Taking the road less travelled in Ireland can lead to a wealth of charming rural villages and houses that appear untouched by time and transport you to another world. Hidden Ireland represents a group of such houses – 33 to be exact – dotted across the country. All of these are family-run, with many passed on from generation to generation. A real emphasis on cooking quality, simple cuisine sourced locally is also a common thread among these many guesthouses. To celebrate Hidden Ireland’s 25 years in business, we profile three of these family-run businesses – each with their own unique style – and enable you to bring a touch of old-world Ireland into your own home with a recipe from each of the homes as well as some Hidden Ireland-inspired décor. [www.hiddenireland.com](http://www.hiddenireland.com)

## *The Romantic hideaway*



**Martinstown House** located near the Curragh in County Kildare was built for love – or at least lust. This nineteenth century lodge surrounded by its own miniature park and woodlands was said to have been built by the Duke of Leinster as an abode for his mistress. One of the few Irish buildings created by Decimus Burton, the one-time hunting lodge is one of a select few houses in Ireland to be built in a strawberry gothic style. Today, the house is lovingly looked after by Edward and Roisin Booth. Huge open wood fires, beautifully furnished bedrooms, each with their own fireplaces and large bathrooms add to the romantic feeling of this hidden treasure. Both Edward and Roisin are hands on with the fine walled garden, which provides fresh fruit and veg for the table, while Roisin’s talents in the kitchen become glaringly apparent as guests sit down to enjoy one of her fine seasonal evening meals or the delectable breakfasts, complete with homemade marmalade, brown bread and fresh eggs from the resident hens. Roisin shared her fragrant and refreshing chilled herb and nettle soup – perfect for a summer’s day. If ever you were uncertain about cold soup, this is sure to win you over.

**Martinstown House, The Curragh, County Kildare. Tel: +353 (0)45 441 289; [www.martinstownhouse.com](http://www.martinstownhouse.com)**



**RECIPE**

**Martinstown House herb and nettle soup**

*Serves 6-8*

- 125g butter
- 4 small chopped onions
- 2 medium potatoes, peeled and diced
- 1.2 litres of homemade chicken or vegetable stock
- 40g rocket
- 20g mint
- 40g parsley
- 40g nettles
- 20g coriander
- Half lemon, juiced
- 300ml of milk
- 150ml cream
- Seasoning and chives for serving

- 1** Melt the butter in a heavy pan and sauté onions and potatoes for approximately 30 minutes on a very low heat or until cooked. Add stock and bring to the boil.
- 2** Remove stalks and chop all herbs finely together (processor can be used). Stir in the lemon juice, milk, cream and chopped herbs. Blend to desired consistency.
- 3** Season to taste (generously). Serve chilled with snipped chives.

# Romantic décor

Lend your dining room a light and romantic feel with dainty patterns, delicate accessories and plenty of floral touches



**Cut roses napkins**

€18, available from Cath Kidston

*Add a floral note to your dining table with these delectable napkins*

**Truly Scrumptious cake stand**

€10, available from Harvey Nichols

*Show off your cakes and candies with something equally as sweet*



**John Rocha Orr polished teaspoons**

€33, for a set of six, available from Debenhams

*Simple and elegant for afternoon tea times*

**Turquoise botanical garden tray**

€85, available from Debenhams

*As decorative as it is useful*



**Lilly dining table**

€400, available from Next

*Simple and pretty to lend the perfect backdrop to your lovely table settings*



**Foxford Woollen Mills rugs**

from €75, at [www.foxford.ie](http://www.foxford.ie)

*Once the evening chill sets in cosy up to these traditional mohair and lambswool rugs from Foxford*



**Heaton's floral cushions**

from €12, available from

Heatons nationwide

*Relax among these rose-embroidered cushions and throws all in warm, rich tones*





# The Classic country abode



Tucked away in the glorious rural setting of Clones, County Monaghan, **Hilton Park** offers the ultimate country house experience. Renowned for its home-grown cuisine, sheep farmer Johnny Madden, and his food writer wife, Lucy Madden, have passed on the reigns to the next generation, with their son Fred bringing his culinary experience from London back to the Hilton Park kitchen. Guests can enjoy some exemplary cuisine, all sourced from the grounds where possible, while enjoying spectacular views across the woods and private lake. The surrounding parkland offers plenty of opportunity for exploration, by foot or by bike. Meanwhile, the 300-year old house offers stylish comfort in its large bedrooms, with even bigger beds, and its luxurious yet comfortable drawing rooms. Fred Madden's pork roulade sums up the culinary delights to be enjoyed at Hilton Park, and would be the perfect main for a dinner party as it can be prepared in advance.

**Hilton Park, Clones, County Monaghan. Tel: +353 (0)47 56007; [www.hiltonpark.ie](http://www.hiltonpark.ie)**

## RECIPE

### Hilton orchard pork fillet wrapped in spinach and bacon with caramelised apple sauce

Serves 6

2 pork fillets, each weighing 350–400g  
1 egg white  
20 large, young spinach leaves  
14 rashers of streaky bacon, rinds removed

#### for the caramelised apple sauce

400g caster sugar  
100ml water  
750g of apples, peeled, cored and cut into quarters  
175g of unsalted butter, diced and softened

- 1 Preheat oven to 200°C/gas mark 6.
- 2 Cut each fillet lengthways into four pieces, to make eight evenly thick strips. Leaving the six neatest strips to one side, process the remaining two pieces to a paste. Mix in the egg white and season.
- 3 Remove the stalks from the spinach and blanch the leaves in boiling water. Drain well and leave to cool.
- 4 Then lay the spinach leaves on a chopping board so that they slightly overlap and use them to individually wrap the six pork strips.
- 5 On another board, lay the rashers side by side, again slightly overlapping. Then cover the bacon with a thin layer of pork paste, then lay three of the spinach wrapped fillets on top. Spread some more of the pork paste over the fillets, pushing it between the fillets. Lay the next three fillets on top, and spread again with the remaining pork paste, using it to hold all of the fillets into position. Then carefully bring up the bacon strips so that they enclose the spinach-wrapped pork. The final shape should resemble a roulade.
- 6 Carefully turn the joint so that the bacon joins are tucked in at the bottom. Put in a roasting tray and roast on the middle shelf of the oven for one hour.
- 7 Meanwhile, for the apple sauce, put the sugar and 100ml of water into a deep frying pan over a medium heat and stir until the



sugar has dissolved. Then bring to the boil and boil without stirring until the syrup becomes a dark caramel colour. Immediately remove from the heat and add the apple.

- 8 Return the pan to a low heat and cook, tossing the apples in the caramel for 10–15 minutes until the apple is soft. Remove from the heat and transfer the apple and caramel to a food processor and gradually add the remaining butter and blend until smooth. This can be served immediately or stored in an airtight container in the fridge until required.

- 9 Once cooked, carve the pork joint into six 5cm slices, one slice per person. Serve with the caramelised apple sauce on the side and some seasonal vegetables and potatoes.

#### TIP

*This dish is also delicious served cold due to its terrine like nature.*

## Classic country décor

Clean lines and simple, clear designs with a modern twist make up this classically stylish but muted look



### John Rocha Folio water glass

€60 for a set of two, available from Waterford Crystal

*Understated elegance is what these glasses are all about*



### Linea Toulouse triple sideboard

€850, available from House of Fraser

*Keep your dining room neat, streamlined, and stylish*



### Blue garland Aynsley dinnerware

from €12, available from Brown Thomas  
*show your dishes to their best advantage with simple and elegant dinnerware*



### Black+Blum candlebar

€22.95 from new Irish website [www.brunoandbean.com](http://www.brunoandbean.com)

*Make a statement with this eye-catching but sleek centre-piece*



### Rivington Cutlery

€20 for a set of 16, available from Marks and Spencer

*sleek and modern, and durable enough for everyday use*



*The  
Great outdoors*

**Gaultier Lodge** in County Waterford offers the perfect retreat for balmy Irish days this summer. Built in the dunes overlooking Woodstown Strand, the ideally situated lodge offers a panoramic view over Waterford Harbour. What's more, the large garden and lawns are completely private and a perfect location for a summer's dinner party, with a gate opening directly onto the beach. Owner of the nineteenth century lodge, Sheila Molloy is not only a fine host and keen horsewoman, but she also loves to cook for her guests. She shares her favourite dessert recipe, which she got from Alice Sedgwick (sister of Edie) which showcases the fresh tartness of gooseberries at this time of year and provides the perfect end to an enjoyable garden party.  
**Gaultier Lodge, Woodstown, County Waterford. Tel: +353 (0)51 382 549; [www.gaultier-lodge.com](http://www.gaultier-lodge.com)**





**RECIPE**

**Gaultier Lodge's  
gooseberry fool**

*Serves 8*

- 2 sheets of gelatine
- 125ml cold water
- 750ml buttermilk
- 180ml gooseberry purée
- 1 tablespoon ginger purée (available in most good supermarkets)
- 500ml cream, whipped

- 1** Dissolve the gelatine in the cold water. Heat gently until completely dissolved and allow to cool.
- 2** Mix the buttermilk, gooseberry purée and ginger purée. Add the cooled gelatine to the buttermilk mixture. Chill in the freezer for five minutes until it begins to stiffen.
- 3** Fold the whipped cream into the mixture. Chill in the fridge in a large glass bowl until set.

# Outdoor décor

Turn your garden into an extra dining room with our outdoor décor ideas



**LSA Internatio  
Pablo vase**

from €13, available from Brown Thomas

*Bring your dinner to the garden and vice-versa with simple, rustic glassware*



**Rachel Allen Honeysuckle  
tea lights**

€10 for a set of 12, available from [www.tipperarycrystal.com](http://www.tipperarycrystal.com)

*These little candles give off the fresh scent of honeysuckle and their twinkle will perfect your dinner party atmosphere*



**Tullerö table, bench, and two armchairs**

€99, available from IKEA

*Perfect for your garden patio – dine with friends, or just relax and e*



**Tuscany pasta bowl**

€10, available from Marks and Spencer

*As rustic as the Italian countryside*



**4-pack of mini-lanterns**

€8, available from Heaton's

*Add a splash of colour to your garden with these quirky lanterns*



**Carraig Donn food cover**

€2.95, available from Carraig Donn

*Protect your precious food from flying pests with these practical but adorable food covers*