

# Joe O’Hora

Harvey’s Point Country Hotel  
Donegal

## Clonakilty Black Pudding, White Onion Ice-Cream, Guinness Glaze, Pickled Apple and Bellingham Blue Cheese

(Serves 4)

### Ingredients

1 Roll of Clonakilty Black Pudding, cut into 4 pieces

### For Glaze

1 pint of Guinness  
200ml chicken stock  
1 tbsp honey

### For Pickling Liquor

200g Bellingham Blue cheese  
1 Granny Smith apple, peeled, cored and sliced  
100g demerara sugar  
100ml red wine vinegar  
100ml red wine  
10 mustard seeds  
3 all spice berries  
2 whole cloves  
½ cinnamon stick  
10g ginger, grated  
3 coriander seeds

### For the Ice Cream

1L single cream  
12 egg yolks  
250g caster sugar  
5 large white onions  
20g butter  
3 tbsp salt  
Pinch white pepper



### Method

For the ice cream: In a medium sized saucepan, slowly cook the onions with the butter until soft. Puree in a blender and set aside to cool.

In a mixing bowl whisk together the eggs and sugar. In a small saucepan, boil the cream and then pour onto the egg mixture whisking continuously. Return the mixture to the saucepan.

Cook mixture over a low heat until it coats the back of a wooden spoon. Strain through a sieve and set aside to cool. Gently fold in onion puree and churn in an ice-cream machine or set in freezer, stirring every hour until set.

Pre-heat an oven to 180°C  
For the Guinness glaze, place the Guinness, honey and chicken stock in a medium saucepan and reduce over a high

heat until it reaches glaze consistency. Set aside.

For the pickled apple: In a medium saucepan, bring all the ingredients, except the apple to the boil and simmer for 20 minutes.

Add in the apple and cook in the liquid over gentle heat until tender. Set aside. Place the black pudding slices onto a greased baking tray and roast in the pre heated oven for 12 minutes.

To Serve: Arrange the slices of the pickled apple and blue cheese (Cheese must be at room temperature) around each plate. Place the roasted pudding in the centre, and cover with a spoonful of the Guinness glaze. Finally, place a scoop of onion ice-cream on each one and serve.