QUINLAN'S
FISH

Newsletter

Issue 09 September, 2021 Kerryfish.com

Photo: @ James.Granfield

Old Railway Bridge. Cahersiveen.

Blas na hÉireann Finalist

Dublin Delivery

Summer Send off

QUINLAN'S FISH

Blas na hÉireann Finalist

We are delighted to announce that that FIVE of our Quinlan's Fish products have reached the finals of The Blas na hÉireann awards 2021.

The Blas awards are the biggest blind tasting of produce in the country, and the criteria on which the product is judged is now recognised as an international industry standard.

Irish Food Producers are among the best producers in the world for premium quality and taste. So we feel very privileged to be recognised among the top in Ireland.

Our team work tirelessly to produce high quality products week in week out and we are thrilled that such an array of products got through.

Results will be announced on the 2nd of October!

Congratulations to all the food producers who made the final, Go néiri an t-àdh libh

The Finalists

1.

Quinlan's Seafood Chowder

2.

Quinlan's Superior Smoked Salmon

3.

Quinlan's Breaded Scampi

4.

Quinlan's Prawn Cocktail

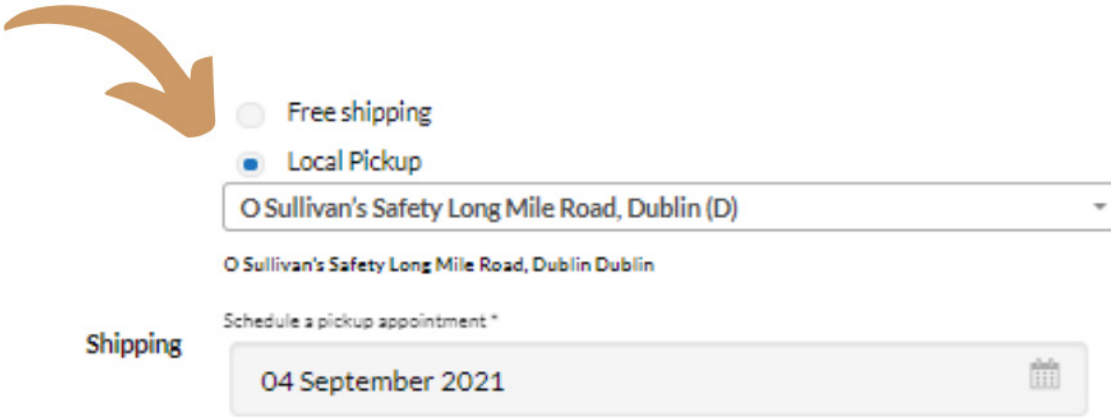
5.

Quinlan's Smoked Salmon with Sea Salt and Dill Pollen

Dublin Delivery Service

We are BACK with our refrigerated Delivery Service to Dublin this Month, we took a small break over the summer while our Quinlan's Fish Shops and Seafood Bars were busy but we are ready to hit the ground running again.

On Kerryfish.com select:



Why choose this *service*?

1. We deliver with **our own vans** meaning the space between processing the fish and getting it directly to you is very, very short.
2. It is **free delivery** no matter what you order.
3. We can **personalise you order** to you choosing ie. skinned / bonned / portioned exactly how you like.
4. **You don't have to wait around** at home for delivery, we give an hour for each drop off point, so you can collect your package and get on with your day.
5. A chance to **meet our charming team** from Kerry and get to know us that bit better.

QUINLAN'S FISH

Lobster Thermidor

- SERVES 2
- 3O MINS

Ingredients:

250ml milk

3 bay leaves

½ small onion, thickly sliced

6 black peppercorns

1 cooked Quinlan's lobster

45g butter

15g plain flour

50g shallots, finely chopped

120ml dry white wine

1 tsp English mustard

1 tsp chopped fresh tarragon

1 tsp chopped fresh chives

1 tbsp double cream (optional)

Pinch of cayenne pepper

40g Gruyère, finely grated

Method:

1. Put the milk, bay leaves, onion and peppercorns in a small pan. Bring to the boil, then set aside for 10 minutes for the flavours to infuse.

2. Meanwhile, remove the meat from the cooked lobster and cut it into small, chunky pieces. Keep the tomalley (the grey-green liver) and any roe separate. Put the cleaned out half-shells in a small baking tray. Preheat the grill to high.

3. For the sauce, reheat the milk gently. Melt 20g of the butter in another small pan, stir in the flour and cook for a few seconds. Strain in a little of the hot milk and whisk until smooth. Gradually whisk in the rest of the milk, bring to the boil, then lower the heat and simmer for 5 minutes, stirring now and then. You should be left with 200ml sauce with the consistency of thick cream.

4. While the sauce is simmering, melt the remaining butter in another small pan, add the shallots and cook gently until soft but not browned. Add the wine, turn up the heat and simmer rapidly until the liquid has almost disappeared. Stir in the white sauce, together with the mustard, tarragon, chives, cream (if using), cayenne pepper and 25g of the grated cheese. Season to taste with salt and black pepper.

5. Stir the lobster meat into the sauce, with the tomalley and any roe if you wish, then divide the mixture equally between the cleaned half-shells. Sprinkle with the remaining cheese, slide under the grill, then cook for 3-4 minutes until golden and bubbling. Serve with new potatoes and a light, green salad.

You can order our fresh lobsters in any of our Fish Shops around Kerry.

Tralee Shop Opening

There has been great progress made on the construction of our new store at The Horan Centre, Tralee and we are delighted to announce it will be open for business from the middle of September.

We installed a new state of the art frying machine last week, that will up our Fish n' Chips game even more!

We are also making great headway at our new concession in Dunnes NCR which will also be opening this month also.

We would like to say a huge thank you to all our customers who call in to us reguarly at our Fish Shops and Seafood Bars which makes this latest expansion all possible.

We look forward to moving in to another part of Tralee town and serving the Best of Atlantic Seafood.

Keep an eye out on our socials for an offical opening date.

State of the art frying machine going in

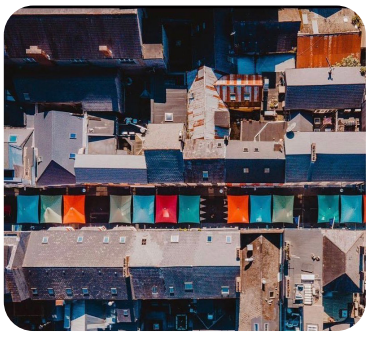
QUINLAN'S FISH

Summer Send Off

We can't believe that is it the first of September, the summer has completely flew by. In order to honour the summer where we regained most of our freedom again, we have chose some of our favourite highlights from the last few months.

Donie's return home

It was great to welcome Donie home to Cahersiveen after such an incredible few months for him in New York. Donal Tommy (Donie's Dad) and one our longest standing members of our team was beaming with pride and so were we.



#EatOnTheStreet

#EatOnTheStreet was back on Princes Street, Cork this summer and it was better than ever due to the hard work put in by all the businesses to make it a safe and vibrant enviroment for everyone.

July Heatwave

The heatwave we got in July where tempertures exceeded 30° seems like a lifetime ago but it was definitely a highlight of the summer where we got to spend a little extra time soaking up all South Kerry has to offer in terms of activites and views.

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For any queries or enquiries email sinead@quinlansfish.com